

## PRODUCT FEATURES

- Exclusive X8™ star-shaped burner offers unmatched versatility and control on EVERY burner
- Go from extra-high sear - up to 25,000 BTUs - to an ultra-low warm of 500 BTUs on ALL burners
- Commercial-grade steel griddle with precise temperature control
- Oversized True Convection oven offers even and consistent multi-rack cooking
- Fits commercial-size 18" x 26" baking sheets
- 8 cooking modes including Bake, Convection Bake, Roast, Convection Roast, Convection, Broil, Proof and Dehydrate, plus Sabbath setting and temperature probe
- Intuitive color 7" touchscreen control with Quick Start™ cooking in 3 easy touches
- Environmentally friendly, gentle 90-minute express cleaning mode + ContinuClean™ technology
- Unmatched customization - choose from 1,000+ colors and 10 metal trim finishes
- Handcrafted in Pennsylvania since 1880

## SPECIFICATIONS

Overall Dimensions: 35 7/8"W x 26 1/2"D x 36"H  
 Oven Interior: 29"W x 20"D x 16 5/8"H  
 Bake Element Rating: 3500W (2500W Inner/1000W Outer)  
 Convection Element Rating: 2800W  
 Top Burner Rating (Front): Nat: 25,000 | LP: 24,000 BTUs  
 Top Burner Rating (Rear): 18,000 BTUs  
 Simmer Burner Rating: 600 BTUs  
 12" Griddle Rating: 15,000 BTUs  
 Electrical Requirements: 240VAC, 60Hz, 40 AMPS, 1PH  
 Unit must be on a Non-GFI, dedicated outlet  
 Operating Gas Pressure: NAT 5" WC | LP 10" WC  
 Gas Line Size: 3/4"  
 Door Clearance: 20" from front of door

The next revolution in home cooking has arrived! Introducing the new BlueStar® Dual Fuel Range Series offering professional grade performance, handcrafted quality, stunning design, and unmatched customization options.

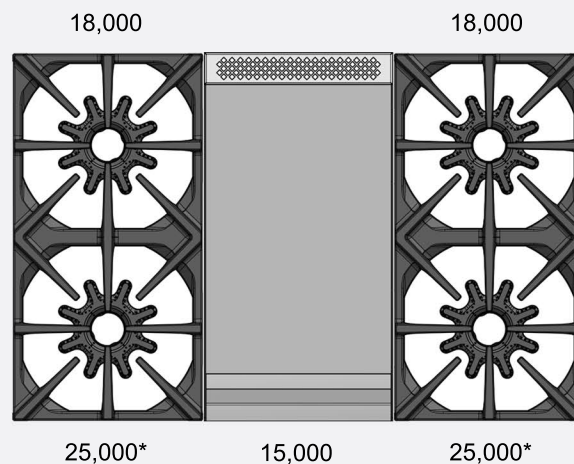


## MODEL CONFIGURATION

4 Burners  
 with 12" Griddle

BSDF364G

## BURNER CONFIGURATION



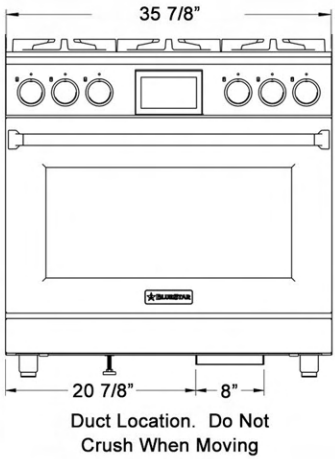
(\* ) 5% less output when configured for LP/Propane

## ADDITIONAL CUSTOMIZATION OPTIONS

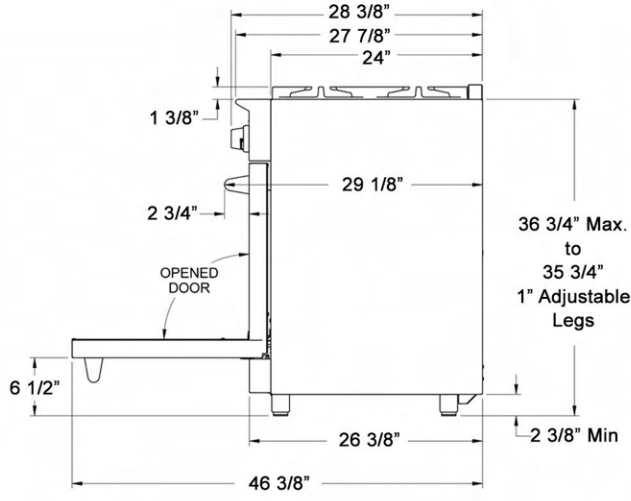
- 1,000+ Colors & Finishes
- 10 metal trim finishes
- Painted knobs in over 190 color options

*All specifications subject to change with out notice*

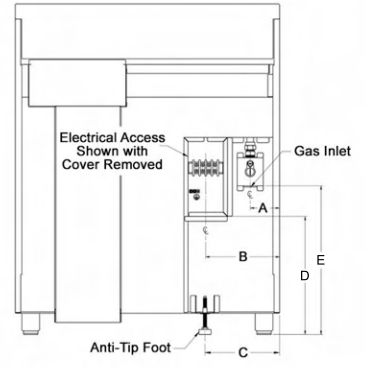
**FRONT VIEW**



**SIDE VIEW**



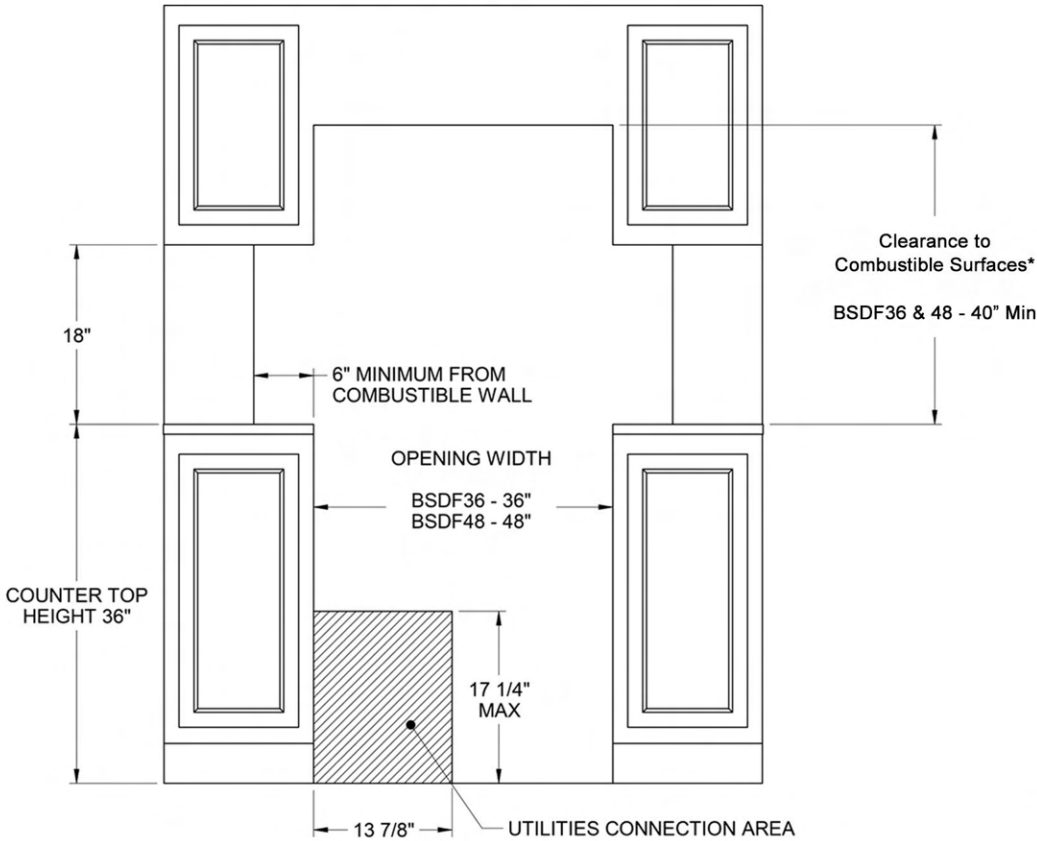
**BACK VIEW**



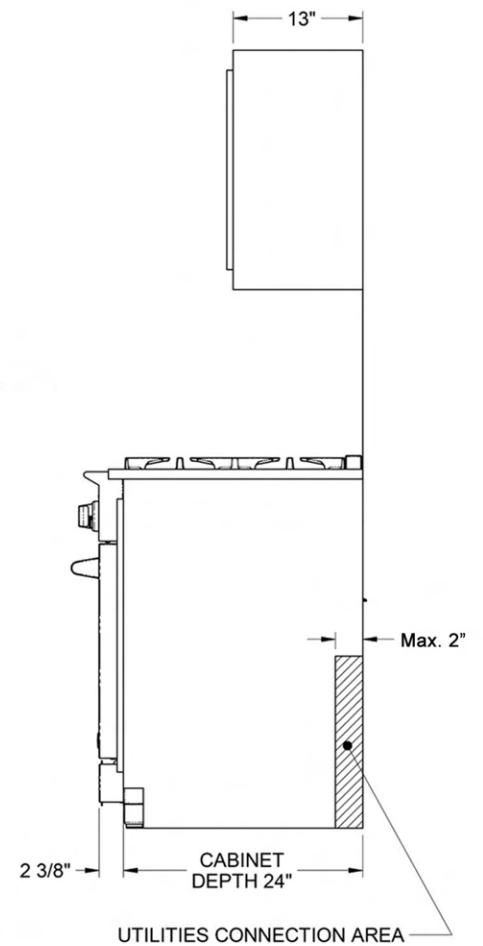
DIMENSION "A"	DIMENSION "B"	DIMENSION "C"	DIMENSION "D"	DIMENSION "E"
6 1/4"	11 5/16"	11 7/16"	13 5/8"	17 1/8"

**FRONT VIEW**

Ventilation hood recommended for all installations at 30" - 36" above cooktop surface



**SIDE VIEW**



\* For non-ventilation installations clearance to combustible surfaces BSDF36 & 48 is 40" min