

PRODUCT FEATURES

- Exclusive X-8[™] 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
- Oversized True Convection oven offers even and consistent multi-rack cooking
- Fits commercial-size 18" x 26" baking sheets
- 8 cooking modes including Bake, Convect Bake, Roast, Convect Roast, Convect, 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: 29 7/8"W x 26 1/2"D x 36"H Oven Interior: 26 1/4"W x 20"D x 16 5/8"H Bake Element Rating: 3500W (2500W Inner/1000W Outer) Broiler Rating: 5,000W Total (2500W Inner / 2500W 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: 500 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

Incoming 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

BSDF304B (US) BSDF304BW (CN)

BURNER CONFIGURATION

18,000

18,000



25,000*

(*) 4% less output when configured for LP/Propane

25,000*

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





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to combustible surfaces BSDF30 is 40" min