



Inspired by Chefs. Designed by BlueStar®

BlueStar® offers a wide breadth of cooking, refrigeration and ventilation products for discerning home chefs who demand restaurant-quality results in their home kitchens. Since 1880, our products have been proudly handcrafted at our Pennsylvania factory, where we focus on manufacturing quality products with uncompromised power and performance.

COOKING



25,000 BTU BURNERS

Searing restaurant-style open burners deliver intense even heat, perfect for a rapid boil or high heat sear.



GENTLE SIMMER BURNERS

Perfect for melting chocolate, or delicately warming sauces down to 130°.



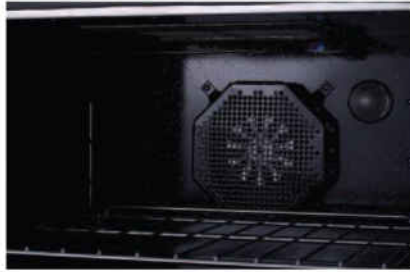
INTEGRATED WOK COOKING

No additional ring required, get authentic wok cooking at home with even, high direct heat.



SUPERIOR OVEN CAPACITY

Extra-large ovens accommodate commercial-size 18" x 26" baking sheets, perfect for entertaining.



CONVECTION OVEN SYSTEM

Unique oven baffle convection system is designed for even heat distribution for accurate baking.



INFRARED BROILER

Powerful 15,000 BTU infrared broiler produces 1850° of heat for perfect broiling in minutes.

REFRIGERATION



DUAL COMPRESSORS

Optimal temperature control, extends food preservation and minimizes odor transfer.



STAINLESS INTERIORS

Stainless steel and glass interiors, plus theater-style LED lighting.



SUPERIOR CAPACITY

22.4 cu ft. - both refrigerator and freezer fit commercial-size 18" x 26" baking sheets.

VENTILATION



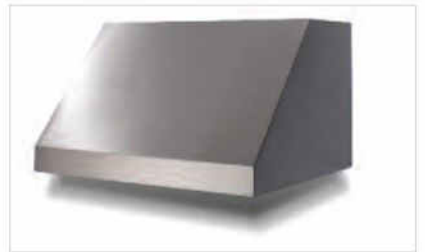
MAXIMUM CAPTURE AREA

Ensures removal of heat, grease and odors across entire cooking surface.



BAFFLE FILTER SYSTEM

Easy-to-clean commercial-style filters ensure maximum grease removal and odor reduction.



SEAMLESS CONSTRUCTION

Durable, commercial-grade stainless steel welded with seamless corners.

Freestanding Ranges

Platinum™ Series

Available in 24", 30", 36", 48" & 60"

Features 25,000 BTU PrimaNova™ burners, Interchangeable Griddle Charbroiler system and True European Convection PowR Oven™ for faster pre-heating with increased efficiency.



30"



36"



48"



60"



Nova (RNB) Series

Available in 24", 30", 36", 48" & 60"

Features 22,000 BTU UltraNova™ burners, gentle simmer burner, and extra-large convection oven.

Customize with integrated griddles, charbroilers, and French Tops.



24"



30"



36"



48"



60"

Precious Metals Series

Available in 30" & 36"

Features 22,000 BTU UltraNova™ burners, gentle simmer burner, and extra-large convection oven with French Doors.

Additional features include integrated griddles, charbroilers, French Tops and six unique colors.



30"



36"

Culinary (RCS) Series

Available in 30" & 36"

Features 15,000 BTU open burners, gentle simmer burner, and an extra-large convection oven. Available in stainless steel only.



30"



36"

Sealed Burner Series

Available in 24", 30" & 36"

Features 21,000 BTU sealed burners, gentle simmer burner, and an extra-large convection oven. Available in stainless steel only.



24"



30"



36"

Salamander Broiler

Two independently controlled 11,000 BTU infrared ceramic burners and a four-position grilling rack delivers perfect restaurant-quality results.



Rangetops

Platinum™ Series

Available in 24", 30", 36", 48" & 60"

Features 25,000 BTU PrimaNova™ burners and Interchangeable Griddle Charbroiler System.



24" Platinum



30" Platinum



36" RNB



60" RNB

Nova (RNB) Series

Available in 24", 30", 36", 48" & 60"

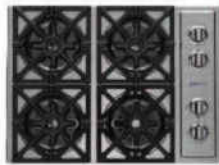
Features 22,000 BTU UltraNova™ burners, gentle simmer burner plus available integrated griddles, charbroilers and French Tops.

Cooktops

Gas

Available in 30" & 36"

Features a streamlined design, brushed stainless steel knobs (standard) plus a sleeker size perfect for pairing with our electric wall ovens.



30"



36"

Induction

Available in 36"

Advanced cooking technology with exceptional speed and control. Features searing 5,500 Watt burner, with heat accelerator, 12 cooking settings, and seamless 2-burner bridge technology. Available with knobs or touch controls.



36"



36"



Wall Ovens

Electric

Available in 30", in single and double (drop door/French door)

Features a built-in artisan baking stone with precise temperature control, touch screen control panel with 12 cooking modes (including StoneBake™, True European Convection & Sabbath), Infrared Broiler, eco-friendly Continu Clean™ and an extra-large cavity that fits a commercial size baking sheet.



30" French Doors



30" Drop Down Door



30" French Doors



30" Drop Doors

Gas

Available in 24", 30" & 36"

Available in both single and stacked

Features a 25,000 BTU burner with True European Convection, a 15,000 BTU infrared broiler, and extra-large oven capacity.



24" Single



30" Single



36" Single

Refrigeration

Built-In

Available in 36"

Award-winning design plus stainless steel interiors, dual compressors for extended food preservation, fits commercial-size sheet pans in refrigerator and freezer, superior capacity - 22.4 cu.ft. and over 750+ color and finish options.



NEW

Coming Soon!

Dishwasher Panel

Accommodates most major dishwasher brands, available in 750+ colors and finishes & features heavy-duty stainless steel construction.



Ventilation

Wall Hoods

Available in 24", 30", 36", 42", 48", 54", 60" & 66"
In-hood, In-line, and Remote Blower Options

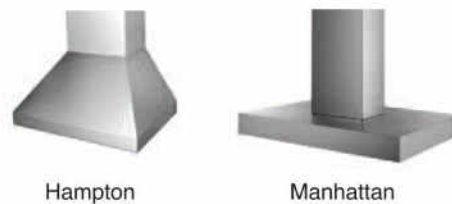
With the largest capture area in the industry, BlueStar® hoods feature welded seamless corners, 3 speed fan control, high heat sensor, commercial-grade stainless steel construction, stainless steel baffle filters and are available in 750+ color and finish options.



Island Hoods

Available in 30", 36", 42", 48", 54", 60" & 66"
In-hood, In-line, and Remote Blower Options

With the largest capture area in the industry, BlueStar® hoods feature welded seamless corners, 3 speed fan control, high heat sensor, commercial-grade stainless steel construction, stainless steel baffle filters and are available in 750+ color and finish options.



Liners

Available in 28", 34", 40", 46", 52", 58", 64" & 70"
In-hood, In-line, and Remote Blower Options

BlueStar® liners feature 3 speed fan control, high heat sensor and stainless steel baffle filters.



Unsurpassed Customization

Available in over 750+ colors and finishes with near infinite configuration possibilities, BlueStar® equipment is designed to suit your personal style and unique preferences. Build Your Own BlueStar® today at www.bluestarcooking.com.



Color

750+ Colors & Finishes



Knob Color

Available in 190 Colors



Trim Options

Stainless Steel, Brushed Brass, Polished Brass, Brushed Copper, Polished Copper, Chrome, Antique Brass, Antique Copper, Oil Rubbed Bronze, and Pewter



Door Options

Standard, Swing Left, Swing Right and French Doors



Sizes

24", 30", 36", 48", & 60"



Burner Configurations

Integrated Griddles, Charbroilers & French Tops



Backguard Options

Island, 6", 17" & 24" trims



Blower Options

In-hood, In-line and Remote

For more information about BlueStar® products or to purchase, please contact: sales@bluestarcooking.com

www.bluestarcooking.com



Rev. September 21, 2018

©2018, Prizer-Painter Stove Works, Inc. ALL RIGHTS RESERVED. Specifications subject to change without notice.

Product colors shown within this brochure are to be used for guidance only. Due to printing variations, actual colors may vary.

For the most accurate color reference, please visit www.bluestarcooking.com to purchase a RAL paint sample.

BlueStar® and the associated trademarks depicted herein are registered trademarks of Prizer-Painter Stove Works, Inc., and its related companies.