



BLUESTAR™



EXPERIENCE THE INCOMPARABLE POWER OF A BLUESTAR™ RANGE

Handcrafted in Reading, Pennsylvania, BlueStar cooking products are designed for discerning home chefs who demand restaurant-quality results in their own kitchens. Our commitment to precision in form and function is why many top chefs consider BlueStar to be the world's top-performing residential cooking equipment.

Built with the highest-quality materials and the distinctive workmanship that comes from 130 years of expertise, BlueStar turns up the heat on home cooking with a fully customizable line to suit the specific cooking needs of the accomplished home chef.

Available in a painter's palette of colors, and with near infinite configuration possibilities, BlueStar premium cooking products deliver restaurant magic to the home kitchen.

BLUESTAR IS TRADITION

In 1880, Prizer-Painter Stove Works, Inc., maker of BlueStar, began manufacturing a full line of residential and commercial coal ranges, hot water heaters, furnaces, and heating stoves at the company's factory in Reading, Pennsylvania. The handcrafted products were sold under many of the popular brands of the day, and many of those original models are still in service across America. In the 1950s, Prizer also produced a full line of porcelain enamel cookware that was sold under the brand name Prizerware.



Prizer Cabinet coal and gas combination stove, ca. 1932



Prizer coal and gas combination stove, ca. 1940

Prizer continued to manufacture quality cooking ranges under the Prizer label, as well as for other high-end brands, and took a major step forward with the introduction of its advanced two-coat/one-fire enameling system.

In 2002, Prizer introduced handcrafted, restaurant-quality ranges for the residential market under the BlueStar brand name. Constructed of the highest-quality commercial grade stainless steel, and with specialized technologies such as the UltraNova® 22,000 BTU power burner and the 130°F gentle simmer burner, BlueStar delivers true restaurant performance to the home chef.



Prizer-Painter factory workers in Reading, Pennsylvania, 1938

In the first decade of the 21st century, BlueStar has strengthened its reputation as the top manufacturer of high-performance residential ranges with the introduction of fully customizable features and 190 designer color options. Today, BlueStar is proud to be considered the cooking equipment of choice for the discerning home chef who demands genuine restaurant results.



Prizer Royal logo, ca. 1937



Prizer print advertisement, ca. 1962



22,000 BTUs

The famous BlueStar UltraNova® flame delivers high, concentrated heat, comparable to a restaurant range. The cast-iron, open-burner system ensures maximum efficiency, delivering 22,000 BTUs of intense heat directly to the bottom of the pan.

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TRUE RESTAURANT KITCHEN PERFORMANCE



22,000 BTU BURNER

BlueStar's UltraNova® power burner delivers an intense 22,000 BTU flame, perfect for achieving a rapid boil, high-heat sear, or the perfect sauté.



FULLY CUSTOMIZABLE

With an almost infinite combination of burner configurations, colors, and sizes, BlueStar ranges can be built to suit your personal style and unique cooking preferences.



HEAVY-DUTY PRECISION CONTROLS

Push-to-turn burner knobs with infinite settings provide the precise temperature control home chefs desire.



SUPERIOR OVEN CAPACITY

The home baker's restaurant dream—BlueStar's 30", 36", 48", and 60" ranges each feature a full-extension oven rack and extra-large oven capacity to accommodate an 18" x 26" commercial baking sheet.



DURABLE CONSTRUCTION

Constructed of superior-quality, commercial-grade stainless steel, BlueStar products are built to last and designed to withstand the rigors of the busiest home kitchens.



190 COLORS

BlueStar lets you unleash your inner designer with ranges, wall ovens, and hoods available in a painter's dream of color shades that complement any kitchen décor.



MADE IN THE USA

BlueStar products are proudly handcrafted in the USA in our Reading, Pennsylvania, factory, where we have produced premium cooking products since 1880.



GENTLE SIMMER

BlueStar's 130°F simmer burner features precise temperature control and flame disbursement, perfect for gently warming delicate soups and sauces.



CONVECTION OVEN SYSTEM

BlueStar's unique oven baffle design and convection fan system result in even heat distribution for precise, accurate baking.



48" RNB FREESTANDING RANGE WITH GRIDDLE AND CHARBROILER COBALT BLUE (RAL 5013)



AUTHENTIC WOK COOKING

BlueStar's unique, open-burner system delivers high-heat wok cooking the way it was meant to be experienced. The 22,000 BTU flame directs steady, intense heat to the wok surface, without dissipation, maximizing heat disbursement across the entire wok for truly remarkable results.

Unlike most residential cooking equipment, BlueStar ranges and rangetops do not require an additional ring for wok cooking. Simply remove the grate from the range top and set your curved-bottom wok into the cradle of the open burner for authentic wok cooking.

"Great for stir fry! Even my professional chef friends love it."

Grace T. - Newton, MA
BlueStar 30" Freestanding Range Owner



A wok ring is included with all BlueStar drop-in cooktops (above). Ranges and rangetops (left) do not require a wok ring.



36" RNB FREESTANDING RANGE
RUBY RED (RAL 3003)

190 BRILLIANT COLORS!



BlueStar ranges, wall ovens, and hoods are available in a full spectrum of 190 different designer colors, from subtle Stone Gray (RAL 7030) to vivid Ruby Red (RAL 3003). Custom colors are also available.

With so many color choices, it's easy to seamlessly coordinate your beautiful new BlueStar with any kitchen décor.

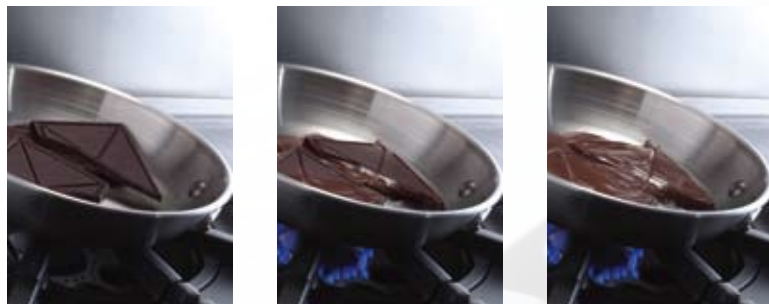
Visit www.bluestarcooking.com to view a BlueStar color chart or to order a metal swatch.

GENTLE SIMMER

BlueStar's gentle simmer burner delivers a 130°F flame—perfect for warming soups and delicate sauces, and melting chocolate without a double boiler. For even lower temperatures, simply raise the adjustable burner grate. Or to bring your sauce to a quick boil, utilize the burner's full 9,000 BTUs and enjoy the versatility of BlueStar's gentle simmer technology.

“Superb open-burner performance from simmer to sizzle.”

Laurie C. – Walnut Creek, CA
BlueStar 30" Freestanding Range Owner



Consistent, low-heat simmer for the perfect melt; no double boiler necessary.



FREESTANDING RANGES

Residential Nova Burner (RNB)

Residential Nova Burner (RNB) – Heritage Classic

Residential Nova Burner (RNB) – French Top

48" RNB FREESTANDING RANGE
WITH CHARBROILER AND GRIDDLE

MOSS GREEN (RAL 6005)



BlueStar freestanding gas ranges are manufactured to provide the home chef with a cooking experience that can only be matched by a restaurant kitchen environment. From the high-heat open-burner system, to the extra-large ovens built to accommodate a full-size commercial 18" x 26" baking sheet, to the intense 1850°F infrared broiler, no compromises were made in building the ultimate cooking machine.

The **Residential Nova Burner (RNB) Series** (available in 24", 30", 36", 48", and 60" widths) features the UltraNova® power burner that delivers 22,000 BTUs of intense, concentrated flame for ultimate high-heat cooking. The gentle simmer burner supplies the perfect, low-heat flame at 130°F for gently heating sauces and soups.

The **Heritage Classic Series** (available in 36", 48", or 60" widths) adds a professional raised griddle/broiler for preparing true steakhouse-style meats, melting cheese, and edge-browning the finishing touch on special dishes.



BlueStar's famous 22,000 BTU open burner flame

RESIDENTIAL NOVA BURNER (RNB)



24" RNB Range



30" RNB Range



36" RNB Range



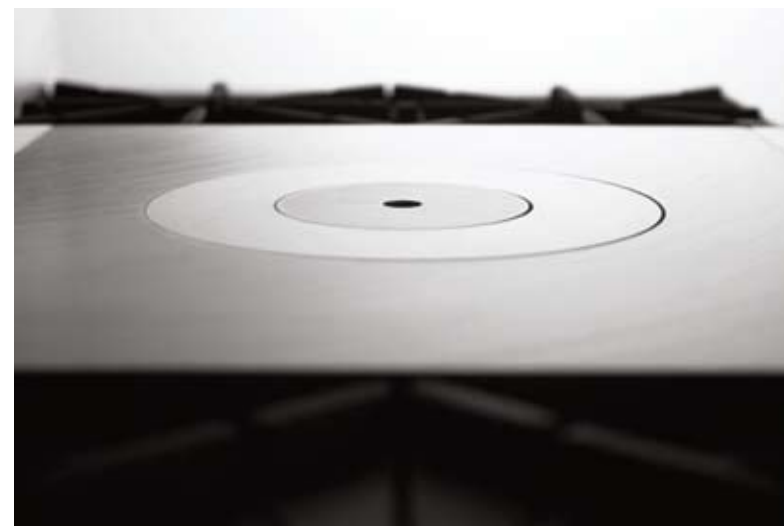
48" RNB Range



60" RNB Range

The **French Top Series** (available in standard 48" or 60" widths; can be customized on 24", 30", and 36" widths) features a commercial steel plate that offers variable heat zones, from a simmering 220°F to a searing 850°F, for versatile, restaurant-style cooking. For added power, the two central cooking rings can be removed to provide open-flame cooking or to accommodate a wok.

With several styles and cooking features from which to choose, plus 190 designer colors, BlueStar's freestanding ranges complement any kitchen décor, while providing your inner chef with the ultimate playground.



French top surface, perfect for variable-heat cooking

RESIDENTIAL NOVA BURNER (RNB) – HERITAGE CLASSIC



36" RNB Heritage Classic Range



48" RNB Heritage Classic Range



60" RNB Heritage Classic Range

RESIDENTIAL NOVA BURNER (RNB) – FRENCH TOP



48" RNB French Top Range



60" RNB French Top Range

CUSTOMIZE YOUR OWN BLUESTAR, AND BUILD YOUR DREAM RANGE!

SIZE

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



Build your customized BlueStar range in a just a few steps by visiting www.bluestarcooking.com. Select your ideal size, pick from an artist's array of 190 colors, configure your burners to best match your cooking style, choose your favorite backguard and trims, and mount the door handles on the top, left, or right. Building your one-of-a-kind range is that simple!

RANGE COLOR

Available in 190 Colors



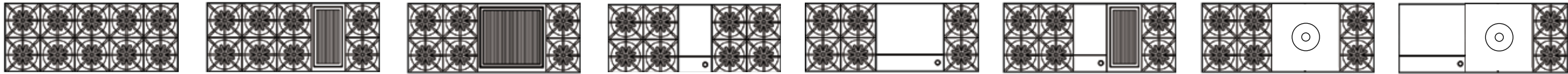
KNOB COLOR

Available in 190 Colors



BURNER CONFIGURATION

Additional Configurations Available at www.bluestarcooking.com



BACKGUARD

Island Trim, 6", 17", 24"



TRIM FINISH (knobs, handles, bezels)

Stainless Steel, Brass, Antique Copper, Copper, Pewter, Antique Brass



DOOR

Standard, Swing Left, Swing Right



RANGETOPS / COOKTOPS

Rangetop Series
Heritage Classic Rangetop Series
Cooktop Series



BLUESTAR RANGETOP SERIES

BlueStar rangetops and cooktops provide all the power and performance needed to take the home chef's cooking to the professional level. Handcrafted from heavy-duty commercial stainless steel, BlueStar rangetops and cooktops both feature UltraNova® and simmer burners for a cooking range of 130°F up to 22,000 BTU. The rangetop's open-burner design allows for authentic high-heat wok cooking, without the need for a wok ring.

Available in 24", 30", 36", 48", and 60" widths, and featuring heavy-duty, push-to-turn, infinite-setting controls, removable drip trays with steel roller bearings, and an automatic electronic ignition, the **BlueStar Rangetop Series** offers extreme professional cooking results in the home kitchen.

The **Heritage Classic Rangetop Series** also includes a professional raised griddle/broiler, with temperatures up to 600°F, so home chefs can achieve restaurant results with searing, broiling, and quickly putting the finishing touches on a gratin dish.



Heavy-duty control knobs



24" Rangetop



30" Rangetop



36" Rangetop



48" Rangetop



60" Rangetop

The **BlueStar Cooktop Series** delivers professional power and performance for the home chef with minimal kitchen space. The perfect accompaniment to a BlueStar gas wall oven, the open-burner cooktop has all the signature features of a BlueStar rangetop, with burner temperatures from simmer to sear. Available in 30" and 36" widths, the cooktop is designed with heavy-duty control knobs, full-motion grates, and a hinged top for easy cleaning and servicing. With a BlueStar cooktop, you can enjoy restaurant-quality results even if your home kitchen is short on space.



36" cooktop, with BlueStar high-performance cookware

HERITAGE CLASSIC RANGETOP SERIES



36" Heritage Rangetop



48" Heritage Rangetop



60" Heritage Rangetop

BLUESTAR COOKTOP SERIES



30" Cooktop



36" Cooktop



WALL OVENS

Single Gas Wall Oven
Double Gas Wall Oven

BLUESTAR™
GAS WALL OVENS

The unequaled **BlueStar Gas Wall Oven** combines heavy-duty, handcrafted construction with a seamless design to bring functional beauty to the home chef's kitchen. The 24" oven features a swing door, while the 30" and 36" ovens are designed with French doors for an elegant look and ease of use. All gas wall ovens are available in single- and double-oven configurations, and offer a palette of 190 designer colors.

Each oven contains a powerful 25,000 BTU burner with a convection fan and covered corners for optimal heat circulation, as well as a 15,000 BTU ceramic infrared broiler for consistent, professional results. Ovens are fitted for either natural gas or propane. The heat-assist element guarantees a quick startup and a 2,700 BTU boost.

BlueStar's large oven capacity is perfect for roasting, baking, and broiling, while the full-extension oven racks let you load and unload easily. For the home baker who wishes to produce large batches, the 30" and 36" ovens accommodate a full-size commercial 18" x 26" baking sheet.

The 24" depth on all BlueStar ovens is compatible with standard kitchen cabinetry. The expert fit provides the luxurious detail that turns your home kitchen into a stunning showcase. Heavy-duty control knobs, an easy-view oven door window, full-extension oven rack, and powerful dual halogen oven lights are the fine details that make this oven a dream to use.



Double wall oven, 36" cooktop, salamander, and pyramid hood



24" utility drawer installed below a 24" wall oven



24" wall oven shown with left/right swing doors

SINGLE GAS WALL OVEN



24" Single Gas Wall Oven



30" Single Gas Wall Oven



36" Single Gas Wall Oven

DOUBLE GAS WALL OVEN



24" Double Gas Wall Oven



30" Double Gas Wall Oven



36" Double Gas Wall Oven



BLUESTAR™ HOODS

BlueStar hoods combine heavy-duty, handcrafted construction with a seamless design for unparalleled durability, form, and function. These beautiful hoods are available in 190 designer colors that complement any kitchen décor, while providing optimal exhaust with whisper-quiet operation.

Built of commercial-grade, 18 gauge stainless steel with welded, seamless corners, BlueStar hoods feature dishwasher-safe stainless steel baffle filters. Hidden control knobs for the variable-speed blower, plus halogen lamps with a dimmer, allow for easy adjusting.

BlueStar Pro-Line 30" and 36" width hood models are available in either 600 CFM or 1200 CFM. The 42", 48", 54", 60", and 66" width models are available in 1200 CFM. Pro-Line hoods feature a reversible top or rear exhaust and the largest filtered capture available for the home kitchen.

BlueStar Pyramid 30" width hood models are available in 600 CFM. The 36" and 42" width models are available in either 600 CFM or 1200 CFM. The 48", 54", 60", and 66" width models are available in 1200 CFM. Pyramid hoods feature a hood flue and a top exhaust, and can be ducted to the rear with a 90° elbow (not included).

BlueStar Low Profile 24", 30", and 36" width hood models are available in 600 CFM, and feature a variable-speed blower with hidden control knobs, halogen lamps with dimmer, and reversible top or rear exhaust.



Easily adjust the halogen lights with dimmer controls



Pro-Line Hood



Pyramid Hood



Pyramid Hood with Flue



Low Profile Hood



 **BLUESTAR™**
SALAMANDER & CHARBROILERS

Add a special layer of high-performance, commercial quality to your home kitchen with a **BlueStar Salamander Broiler**. The four-position, adjustable grilling rack delivers perfect results, from “Pittsburgh rare” steaks, to crispy chicken, to delicately broiled crab cakes, with cooking time virtually cut in half. Use the salamander to quickly finish or brown dishes when they come out of the oven or the sauté pan.

Constructed of heavy-duty, commercial stainless steel, this durable unit offers 215 sq. in. of cooking space that can be mounted above your BlueStar range or used on a countertop. Two independently controlled 11,000 BTU infrared ceramic burners deliver ideal, easy-to-adjust heat, from gentle broiling to 1850°F for intense searing.

BlueStar’s Indoor Charbroilers combine heavy-duty, commercial grade stainless steel construction, high performance, and beautiful design to bring classic professional grilling to the home kitchen.

The 30" model features two powerful 15,000 BTU stainless steel commercial U-burners, and the 15" model has one burner. Innovative details such as adjustable grate positions for variable-temperature cooking, easy-to-clean cast-iron grates, removable drip trays, and a wrap-around splash guard make the BlueStar charbroiler a dream to use.



Salamander



15" Indoor Charbroiler



30" Indoor Charbroiler



30" indoor charbroiler with optional rotisserie kit



BLUESTAR™ WARMING DRAWERS

No BlueStar kitchen is complete without the addition of a **Warming Drawer**. You'll enjoy the versatility of being able to fine-tune meal course timing, perfectly proof bread dough, keep a plate warm for a late arrival, or keep sauces and soups piping hot while using your range burners for other dishes.

Handcrafted of professional-grade stainless steel, and designed with a specialty setting for proofing and low, medium, and high heat settings for a range of warming needs, the BlueStar warming drawer is available in 30" and 36" widths. The timer allows for 1–4 hours, or you can set it on continuous power as needed.



30" Warming Drawer



36" Warming Drawer



36" warming drawer, shown as installed



Fine cooking is best achieved by applying passion, skill, and heat to fresh, quality ingredients. Even finer cooking happens when you use the highest-quality cooking equipment to make your magic.

BlueStar Cookware features a unique, heavy-duty, tri-ply construction that takes your home cooking to a whole new level. With a thin layer of highly conductive aluminum wrapped in two layers of professional-grade 304 stainless steel, BlueStar cookware supplies quick and consistent heat conductivity that is ideal for any cooking surface. It is also dishwasher- and oven-safe up to 500°F, with easy-grip, ergonomic stainless steel handles that stay cool on the stovetop.

The 5-Piece Set includes a 3-quart sauce pan with cover, a 6-quart stock pot with cover, and a 10" fry pan.

The 8-Piece Set includes a 3-quart sauce pan with cover, a 2-quart sauce pan with cover, a 6-quart stock pot with cover, a 10" fry pan, and an 8" fry pan.



Get professional results with BlueStar premium cookware



5-Piece Cookware Set



8-Piece Cookware Set

FREESTANDING RANGES

24" FREESTANDING RESIDENTIAL NOVA BURNER (RNB) RANGE

	Standard	Optional
Gas oven	x	
Gas cooktop	x	
UltraNova® 22,000 BTU burner	x	
1850°F infrared broiler	x	
130°F simmer burner	x	
Convection oven	x	
Full-motion grates		
Wok-fitted	x	
Full-extension oven rack	x	
190 colors		x
Colored knobs		x
Swing doors		x
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	23-7/8"
Depth side panel	24"
Total depth	28-7/8"
Height	36-3/4"
Oven	20-1/4"W x 20"D x 15"H

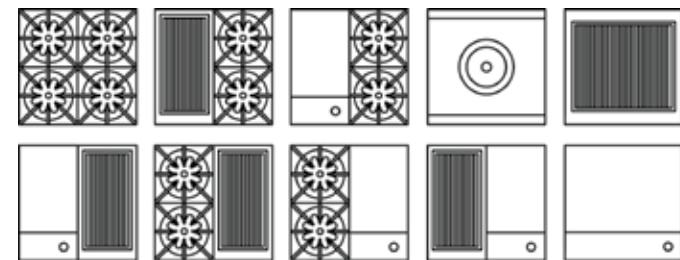
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Oven burner rating	30,000 BTU
Infrared broiler rating	15,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



30" FREESTANDING RESIDENTIAL NOVA BURNER (RNB) RANGE

	Standard	Optional
Gas oven	x	
Gas cooktop	x	
UltraNova® 22,000 BTU burner	x	
1850°F infrared broiler	x	
130°F simmer burner	x	
Convection oven	x	
Full-motion grates	x	
Wok-fitted	x	
Full-extension oven rack	x	
190 colors		x
Colored knobs		x
Swing doors		x
Charbroiler (12")		x
Griddle (12")		x
French top (12")		x

Dimensions

Width	29-7/8"
Depth side panel	24"
Total depth	28-7/8"
Height	36-3/4"
Oven	26-1/4"W x 20"D x 15"H

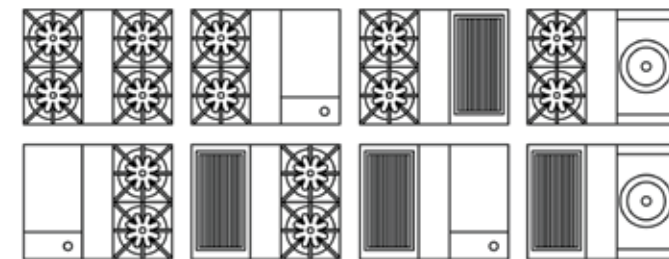
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Oven burner rating	30,000 BTU
Infrared broiler rating	15,000 BTU
Charbroiler burner rating	15,000 BTU
Griddle burner rating	15,000 BTU
French top burner rating	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



36" FREESTANDING RESIDENTIAL NOVA BURNER (RNB) RANGE

	Standard	Optional
Gas oven	x	
Gas cooktop	x	
UltraNova® 22,000 BTU burner	x	
1850°F infrared broiler	x	
130°F simmer burner	x	
Convection oven	x	
Full-motion grates	x	
Wok-fitted	x	
Full-extension oven rack	x	
190 colors		x
Colored knobs		x
Swing doors		x
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	35-7/8"
Depth side panel	24"
Total depth	28-7/8"
Height	36-3/4"
Oven	29"W x 20"D x 15"H

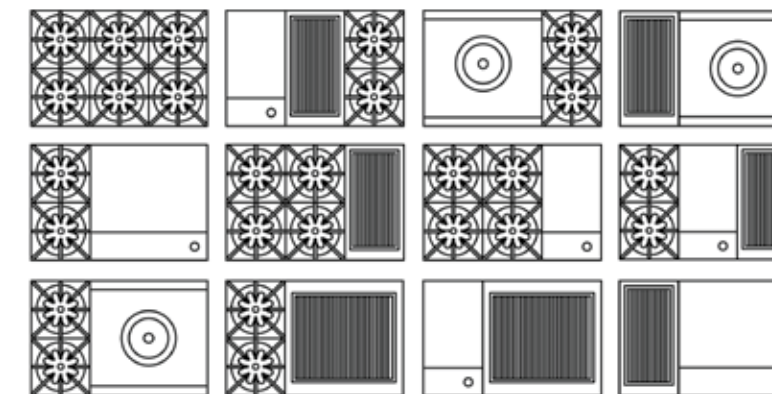
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Oven burner rating	30,000 BTU
Infrared broiler rating	15,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



FREESTANDING RANGES

48" FREESTANDING RESIDENTIAL NOVA BURNER (RNB) RANGE

	Standard	Optional
Gas oven	x	
Gas cooktop	x	
UltraNova® 22,000 BTU burner	x	
1850°F infrared broiler	x	
130°F simmer burner	x	
Convection oven	x	
Full-motion grates	x	
Wok-fitted	x	
Full-extension oven rack	x	
190 colors		x
Colored knobs		x
Swing doors		x
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	47-7/8"
Depth side panel	24"
Total depth	28-7/8"
Height	36-3/4"
Main oven	26-1/4"W x 20"D x 15"H
Companion oven	13-1/4"W x 20"D x 15"H

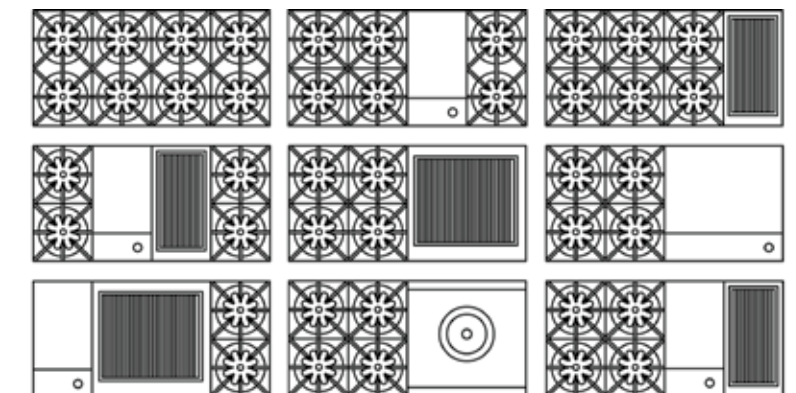
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Oven burner rating	30,000 BTU
Infrared broiler rating	15,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



FREESTANDING RANGES

60" FREESTANDING RESIDENTIAL NOVA BURNER (RNB) RANGE

	Standard	Optional
Gas oven	x	
Gas cooktop	x	
UltraNova® 22,000 BTU burner	x	
1850°F infrared broiler	x	
130°F simmer burner	x	
Convection oven	x	
Full-motion grates	x	
Wok-fitted	x	
Full-extension oven rack	x	
190 colors		x
Colored knobs		x
Swing doors		x
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	59-7/8"
Depth side panel	24"
Total depth	28-7/8"
Height	36-3/4"
Main oven	26-1/4"W x 20"D x 15"H
Companion oven	26-1/4"W x 20"D x 15"H

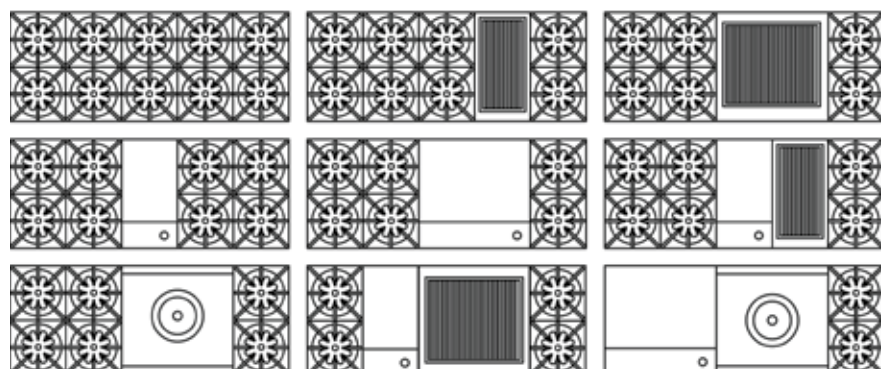
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Oven burner rating	30,000 BTU
Infrared broiler rating	15,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



36" FREESTANDING RNB HERITAGE CLASSIC RANGE

	Standard	Optional
Gas oven	x	
Gas cooktop	x	
Raised griddle/broiler	x	
UltraNova® 22,000 BTU burner	x	
1850°F infrared broiler	x	
130°F simmer burner	x	
Convection oven	x	
Full-motion grates	x	
Wok-fitted	x	
Full-extension oven rack	x	
190 colors		x
Colored knobs		x
Swing doors		x
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	35-7/8"
Depth side panel	24"
Total depth	28-7/8"
Height	36-3/4"
Height of raised griddle	15-3/4"
Oven	29"W x 20"D x 15"H

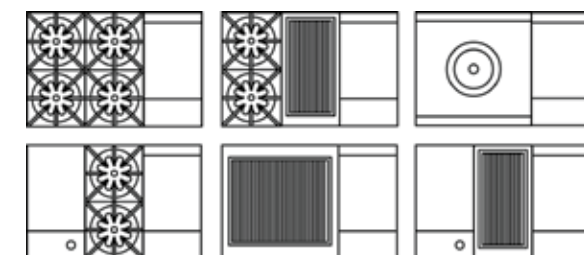
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Oven burner rating	30,000 BTU
Infrared broiler rating	15,000 BTU
Raised griddle burner rating	15,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



48" FREESTANDING RNB HERITAGE CLASSIC RANGE

	Standard	Optional
Gas oven	x	
Gas cooktop	x	
Raised griddle/broiler	x	
UltraNova® 22,000 BTU burner	x	
1850°F infrared broiler	x	
130°F simmer burner	x	
Convection oven	x	
Full-motion grates	x	
Wok-fitted	x	
Full-extension oven rack	x	
190 colors		x
Colored knobs		x
Swing doors		x
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	47-7/8"
Depth side panel	24"
Total depth	28-7/8"
Height	36-3/4"
Height of raised griddle	15-3/4"
Main oven	26-1/4"W x 20"D x 15"H
Companion oven	13-1/4"W x 20"D x 15"H

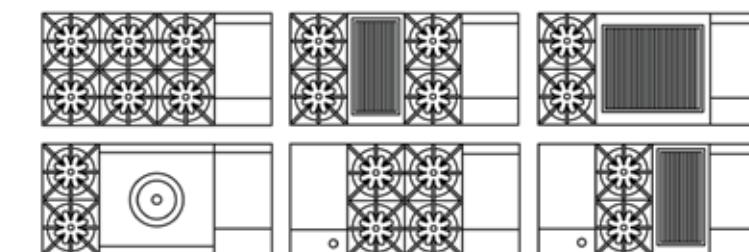
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Oven burner rating	30,000 BTU
Infrared broiler rating	15,000 BTU
Raised griddle burner rating	15,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



FREESTANDING RANGES

60" FREESTANDING RNB HERITAGE CLASSIC RANGE

	Standard	Optional
Gas oven	x	
Gas cooktop	x	
Raised griddle/broiler	x	
UltraNova® 22,000 BTU burner	x	
1850°F infrared broiler	x	
130°F simmer burner	x	
Convection oven	x	
Full-motion grates	x	
Wok-fitted	x	
Full-extension oven rack	x	
190 colors		x
Colored knobs		x
Swing doors		x
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	59-7/8"
Depth side panel	24"
Total depth	28-7/8"
Height	36-3/4"
Height of raised griddle	15-3/4"
Main oven	26-1/4"W x 20"D x 15"H
Companion oven	26-1/4"W x 20"D x 15"H

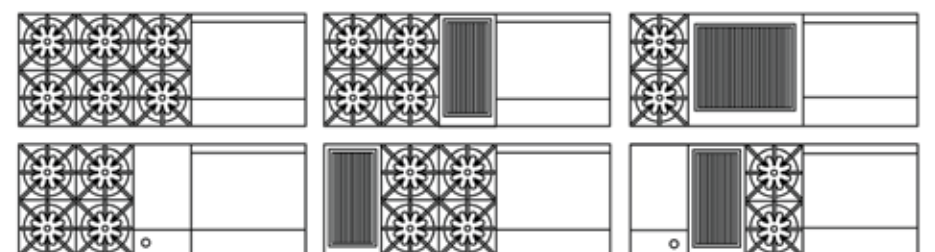
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Oven burner rating	30,000 BTU
Infrared broiler rating	15,000 BTU
Raised griddle burner rating	30,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



FREESTANDING RANGES

48" RESIDENTIAL NOVA BURNER (RNB)

FRENCH TOP

	Standard	Optional
Gas oven	x	
Gas cooktop	x	
UltraNova® 22,000 BTU burner	x	
1850°F infrared broiler	x	
130°F simmer burner	x	
Convection oven	x	
Full-motion grates	x	
Wok-fitted	x	
Full-extension oven rack	x	
190 colors		x
Colored knobs		x
Swing doors		x
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	47-7/8"
Depth side panel	24"
Total depth	28-7/8"
Height	36-3/4"
Main oven	26-1/4"W x 20"D x 15"H
Companion oven	13-1/4"W x 20"D x 15"H

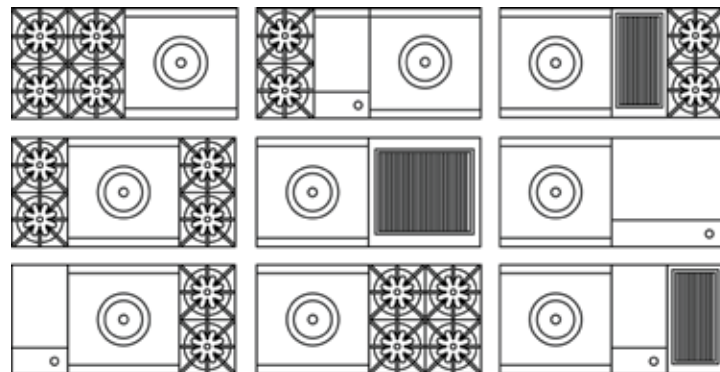
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Oven burner rating	30,000 BTU
Infrared broiler rating	15,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



60" RESIDENTIAL NOVA BURNER (RNB)

FRENCH TOP

	Standard	Optional
Gas oven	x	
Gas cooktop	x	
UltraNova® 22,000 BTU burner	x	
1850°F infrared broiler	x	
130°F simmer burner	x	
Convection oven	x	
Full-motion grates	x	
Wok-fitted	x	
Full-extension oven rack	x	
190 colors		x
Colored knobs		x
Swing doors		x
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	59-7/8"
Depth side panel	24"
Total depth	28-7/8"
Height	36-3/4"
Main oven	26-1/4"W x 20"D x 15"H
Companion oven	26-1/4"W x 20"D x 15"H

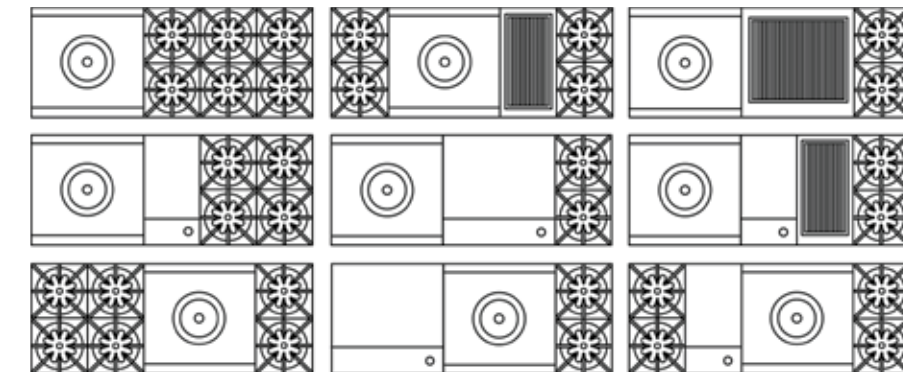
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Oven burner rating	30,000 BTU
Infrared broiler rating	15,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



24" RANGETOP

	Standard	Optional
Gas cooktop	x	
UltraNova® 22,000 BTU burner	x	
130°F simmer burner	x	
Full-motion grates	x	
Wok-fitted	x	
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	23-7/8"
Depth side panel	24"
Total depth	27-1/4"
Height	7-7/8"

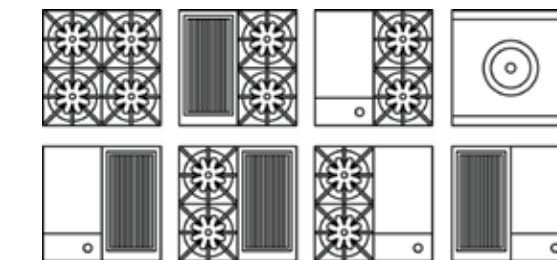
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



30" RANGETOP

	Standard	Optional
Gas cooktop	x	
UltraNova® 22,000 BTU burner	x	
130°F simmer burner	x	
Full-motion grates	x	
Wok-fitted	x	
Charbroiler (12")		x
Griddle (12")		x
French top (12")		x

Dimensions

Width	29-7/8"
Depth side panel	24"
Total depth	27-1/4"
Height	7-7/8"

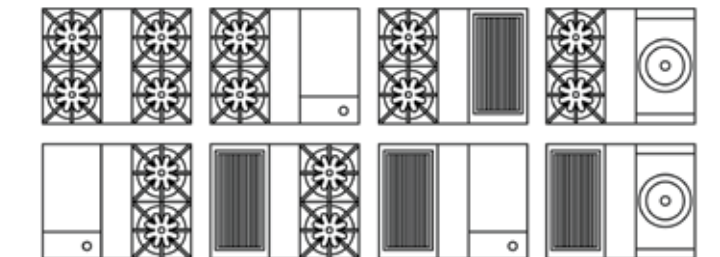
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Charbroiler burner rating	15,000 BTU
Griddle burner rating	15,000 BTU
French top burner rating	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



36" RANGETOP

	Standard	Optional
Gas cooktop	x	
UltraNova® 22,000 BTU burner	x	
130°F simmer burner	x	
Full-motion grates	x	
Wok-fitted	x	
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	35-7/8"
Depth side panel	24"
Total depth	27-1/4"
Height	7-7/8"

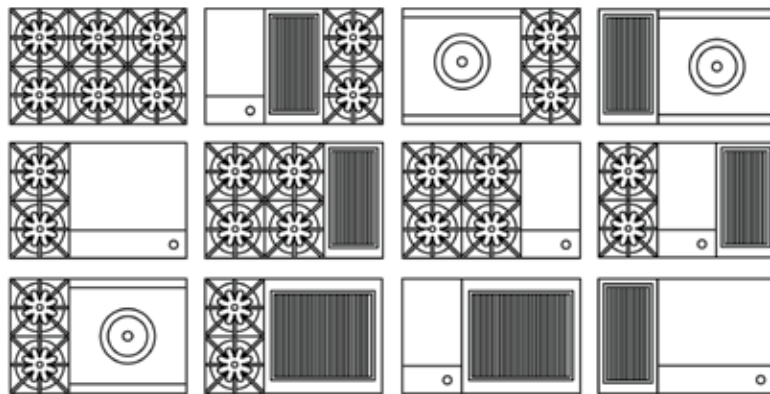
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



48" RANGETOP

	Standard	Optional
Gas cooktop	x	
UltraNova® 22,000 BTU burner	x	
130°F simmer burner	x	
Full-motion grates	x	
Wok-fitted	x	
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	47-7/8"
Depth side panel	24"
Total depth	27-1/4"
Height	7-7/8"

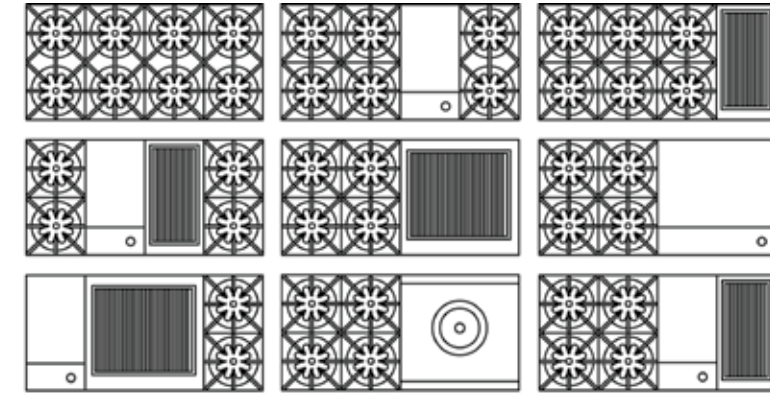
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



60" RANGETOP

	Standard	Optional
Gas cooktop	x	
UltraNova® 22,000 BTU burner	x	
130°F simmer burner	x	
Full-motion grates	x	
Wok-fitted	x	
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	59-7/8"
Depth side panel	24"
Total depth	27-1/4"
Height	7-7/8"

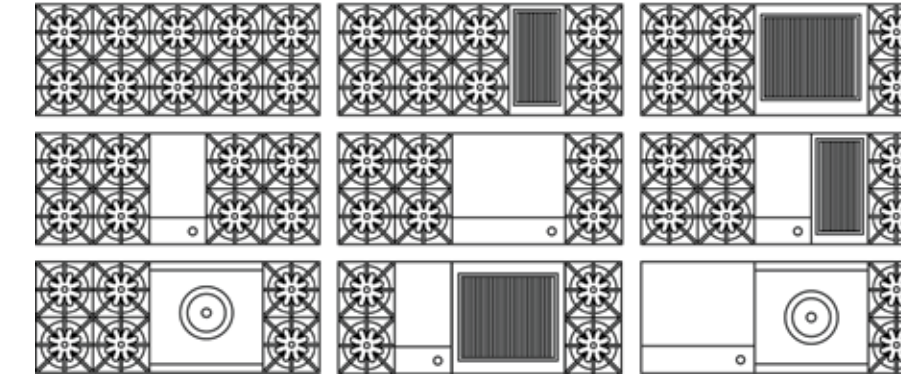
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



36" HERITAGE CLASSIC RANGETOP

	Standard	Optional
Gas cooktop	x	
Raised griddle/broiler	x	
UltraNova® 22,000 BTU burner	x	
130°F simmer burner	x	
Full-motion grates	x	
Wok-fitted	x	
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	35-7/8"
Depth side panel	24"
Total depth	27-1/4"
Height	7-7/8"
Height of raised griddle	15-3/4"

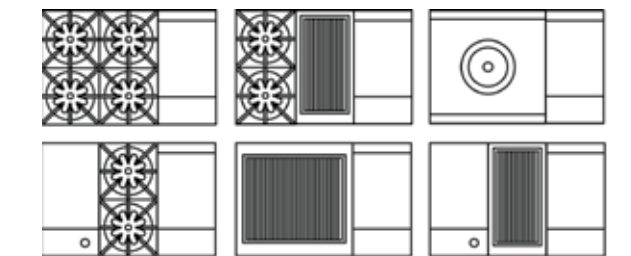
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Raised griddle burner rating	15,000 BTU
Charbroiler burner rating	15,000 BTU
Griddle burner rating	15,000 BTU
Raised griddle burner rating	15,000 BTU
French top burner rating	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



RANGETOPS

48" HERITAGE CLASSIC RANGETOP

	Standard	Optional
Gas cooktop	x	
Raised griddle/broiler	x	
UltraNova® 22,000 BTU burner	x	
130°F simmer burner	x	
Full-motion grates	x	
Wok-fitted	x	
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	47-7/8"
Depth side panel	24"
Total depth	27-1/4"
Height	7-7/8"
Height of raised griddle	15-3/4"

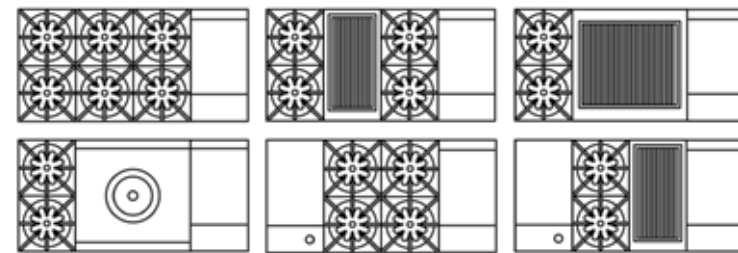
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Raised griddle burner rating	15,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



60" HERITAGE CLASSIC RANGETOP

	Standard	Optional
Gas cooktop	x	
Raised griddle/broiler	x	
UltraNova® 22,000 BTU burner	x	
130°F simmer burner	x	
Full-motion grates	x	
Wok-fitted	x	
Charbroiler (12" or 24")		x
Griddle (12" or 24")		x
French top (12" or 24")		x

Dimensions

Width	59-7/8"
Depth side panel	24"
Total depth	27-1/4"
Height	7-7/8"
Height of raised griddle	15-3/4"

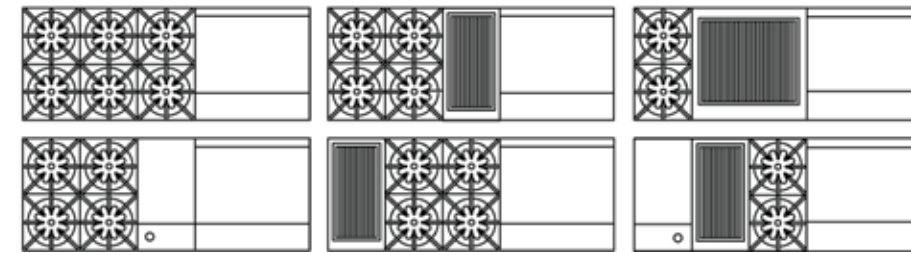
Burner Power

Top power burner rating	22,000 BTU
Top burner rating	15,000 BTU
Simmer burner rating	9,000 BTU
Raised griddle burner rating	30,000 BTU
Charbroiler burner rating (12")	15,000 BTU
Charbroiler burner rating (24")	30,000 BTU
Griddle burner rating (12")	15,000 BTU
Griddle burner rating (24")	30,000 BTU
French top burner rating (12")	18,000 BTU
French top burner rating (24")	18,000 BTU

Backguards

1" Island trim	x
6" Backguard	x
17" Backguard	x
24" High shelf	x

Select burner configurations below. Additional burner configurations available at www.bluestarcooking.com.



30" COOKTOP

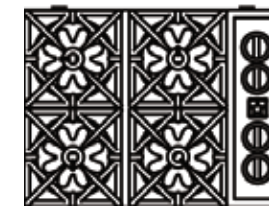
	Standard	Optional
Gas cooktop	x	
UltraNova® 22,000 BTU burner	x	
130°F simmer burner	x	
Full-motion grates	x	

Dimensions

Width	30"
Total depth	22"
Height	7"

Burner Power

Top power burner rating	22,000 BTU
Top burner rating	8,500 BTU
Simmer burner rating	8,000 BTU



36" COOKTOP

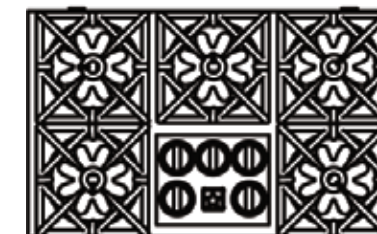
	Standard	Optional
Gas cooktop	x	
UltraNova® 22,000 BTU burner	x	
130°F simmer burner	x	
Full-motion grates	x	

Dimensions

Width	36"
Total depth	22"
Height	7"

Burner Power

Top power burner rating	22,000 BTU
Top burner rating	8,500 BTU
Simmer burner rating	8,000 BTU



COOKTOPS / CHARBROILERS / SALAMANDER

15" INDOOR CHARBROILER

	Standard	Optional
Stainless steel construction	x	
Cast-iron grates	x	
Removable drip tray	x	
Commercial U-burner	x	
Variable-temperature cooking	x	

Dimensions

Width	14-7/8"
Depth side panel	24"
Total depth	27-1/2"
Height	8-3/4"

Burner power

Charbroiler burner rating	15,000 BTU
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30" INDOOR CHARBROILER

	Standard	Optional
Stainless steel construction	x	
Cast-iron grates	x	
Removable drip tray	x	
Commercial U-burners	x	
Variable-temperature cooking	x	
Griddle (12")		x

Dimensions

Width	29-7/8"
Depth side panel	24"
Total depth	27-1/2"
Height	8-3/4"

Burner power

Charbroiler burner rating	30,000 BTU
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SALAMANDER BROILER

	Standard	Optional
2 - 11,000 BTU burners	x	
215 sq in of cooking space	x	
Automatic ignition system	x	
Removable grilling rack	x	
Wall mount		x

Dimensions

Width	25"
Total depth	16-1/4"
Height	17"

Burner power

Infrared broiler rating	22,000 BTU
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WALL OVENS / WARMING DRAWERS

24" GAS WALL OVEN – SINGLE/DOUBLE

	Standard	Optional
Gas oven	x	
Swing door	x	
1850°F infrared broiler	x	
Convection oven	x	
Full-extension oven rack	x	
2700 BTU heat assist	x	
190 colors		x
Colored knobs		x
Dimensions		
Width	24"	
Total depth	23"	
Height (single oven)	32-3/4"	
Height (double oven)	65-1/2"	
Oven(s)	20-1/4"W x 20"D x 15"H	
Burner power		
Oven burner rating (single)	25,000 BTU	
Oven burner rating (double)	50,000 BTU	
Infrared broiler rating	15,000 BTU	
Heat assist element	2,700 BTU	

30" GAS WALL OVEN – SINGLE/DOUBLE

	Standard	Optional
Gas oven	x	
French doors	x	
1850°F infrared broiler	x	
Convection oven	x	
Full-extension oven rack	x	
2700 BTU heat assist	x	
190 colors		x
Colored knobs		x
Dimensions		
Width	30"	
Total depth	23"	
Height (single oven)	32-3/4"	
Height (double oven)	65-1/2"	
Oven(s)	26-1/4"W x 20"D x 15"H	
Burner power		
Oven burner rating (single)	25,000 BTU	
Oven burner rating (double)	50,000 BTU	
Infrared broiler rating	15,000 BTU	
Heat assist element	2,700 BTU	

36" GAS WALL OVEN - SINGLE/DOUBLE

	Standard	Optional
Gas oven	x	
French doors	x	
1850°F infrared broiler	x	
Convection oven	x	
Full-extension oven rack	x	
2700 BTU heat assist	x	
190 colors		x
Colored knobs		x
Dimensions		
Width	36"	
Total depth	23"	
Height (single oven)	32-3/4"	
Height (double oven)	65-1/2"	
Oven(s)	29"W x 20"D x 15"H	
Burner power		
Oven burner rating (single)	25,000 BTU	
Oven burner rating (double)	50,000 BTU	
Infrared broiler rating	15,000 BTU	
Heat assist element	2,700 BTU	

30" WARMING DRAWER

	Standard	Optional
Preset & variable-temp. control	x	
Super-large capacity	x	
Moisture selection control	x	
Preset 4-hour automatic shutoff	x	
Proof setting	x	
Stainless steel door front	x	
Integrated door front		x
Hidden control panel	x	
Stainless steel interior	x	
Rack for storing food	x	
Full-extension, ball bearing glides	x	
Dimensions		
Width	29-7/8"	
Total depth	23-1/4"	
Height	10-1/4"	
Drawer interior dimensions	24-7/16"W x 22"D x 5"H	
Heating element power		
	450 watts	

36" WARMING DRAWER

	Standard	Optional
Preset & variable-temp. control	x	
Super-large capacity	x	
Moisture selection control	x	
Preset 4-hour automatic shutoff	x	
Proof setting	x	
Stainless steel door front	x	
Integrated door front		x
Hidden control panel	x	
Stainless steel interior	x	
Rack for storing food	x	
Full-extension, ball bearing glides	x	
Dimensions		
Width	35-7/8"	
Total depth	23-1/4"	
Height	10-1/4"	
Drawer interior dimensions	30-7/16"W x 22"D x 5"H	
Heating element power		
	450 watts	

LOW PROFILE HOOD SERIES

	Standard	Optional
Sizes: 24", 30", 36"	x	
600 CFM	x	
Largest filtered capture in industry	x	
190 colors		x
Variable blower control	x	
Halogen lamps w/dimmer control	x	
Reversible top or rear exhaust	x	
Welded seamless corners	x	
Hidden control knobs	x	
Quiet performance	x	
Dimensions		
Width	24", 30", 36"	
Depth (top)	12"	
Depth (base)	24"	
Height	18"	
Technical information		
Blower motor power	600 CFMs	

WARMING DRAWERS / HOODS

PRO-LINE HOOD SERIES

	Standard	Optional
Sizes: 30", 36", 42", 48", 54", 60", 66"	x	
600 CFM		x
Largest filtered capture in industry	x	
190 colors		x
Variable blower control	x	
Halogen lamps w/dimmer control	x	
Reversible top or rear exhaust	x	
Welded seamless corners	x	
Hidden control knobs	x	
Quiet performance	x	
Dimensions		
Width	30", 36", 42", 48", 54", 60", 66"	
Depth (top)	12"	
Depth (base)	24"	
Height	18"	
Technical information		
Blower motor power – 30" & 36"	600 or 1200 CFMs	
Blower motor power – 42" & wider	1200 CFMs	

PYRAMID HOOD SERIES

	Standard	Optional
Sizes: 30", 36", 42", 48", 54", 60", 66"	x	
600 CFM		x
Largest filtered capture in industry	x	
190 colors		x
Variable blower control	x	
Halogen lamps w/dimmer control	x	
Reversible top or rear exhaust (through flue)	x	
Welded seamless corners	x	
Hidden control knobs	x	
Quiet performance	x	
Dimensions		
Width	30", 36", 42", 48", 54", 60", 66"	
Depth (top)	12"	
Depth (base)	24"	
Hood Height	15"	
Base flue extension	15"	
Technical information		
Blower motor power - 30"	600 CFMs	
Blower motor power - 36" & 42"	600 or 1200 CFMs	
Blower motor power - 48" & wider	1200 CFMs	

MADE IN THE USA, WITH PRIDE

For over 130 years, Prizer-Painter, the manufacturer of BlueStar products, has built handcrafted, high-performance cooking products at our factory in Reading, Pennsylvania. Our focus on producing top-quality products begins with employing U.S. workers and extends to maximizing our use of locally sourced materials, including high-grade, commercial-quality stainless steel.



Every BlueStar product is assembled by human hands through a production process that emphasizes precision and meticulous workmanship. Obsessive attention to detail ensures every BlueStar product is delivered with the highest quality that our customers have come to expect.

While we take great pride in the beauty, craft, and versatility of our products, we know BlueStar owners purchase our products for one reason: to cook with them. As a company founded to produce the best cooking equipment available for the home, we never lose our focus on you, the home chef.

We are grateful that you trust our products to the most important room in your home — and we hope you enjoy cooking on our products as much as we enjoy making them for you.

The BlueStar Team





For more information about BlueStar products or to purchase, please contact:



www.bluestarcooking.com

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