





Incomparable Power and Performance

BlueStar® cooking products are designed for discerning home chefs who demand restaurant-quality results in their own kitchens. Since 1880, BlueStar® cooking products have been handcrafted in Reading, Pennsylvania with commercial-grade materials. Experience the incomparable power and performance of BlueStar®.



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.



SUPERIOR OVEN CAPACITY

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.



GENTLE SIMMER

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



INFRARED BROILER

Our broiler, produces 1850° of intense searing heat. This 15,000 BTU broiler works uniquely to broil only what it sees, enabling you to broil to perfection in just a matter of minutes.



INTEGRATED WOK COOKING

No additional ring required, simply remove the grate and place the wok directly in the open flame for even, high-heat authentic wok cooking.



CONVECTION OVEN SYSTEM

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



MADE IN THE USA

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



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.



PRECISION CONTROLS

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

Unsurpassed Customization

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

Design Preferences

Color

750+ Colors & Finishes



Knob Color

Available in 190 Colors



Trim Finish (Knobs, Handles, Bezels)

Stainless Steel, Brass, Antique Copper, Copper, Pewter, Antique Brass, Smoked Chrome, Gun Metal Nickel, Oil Rubbed Bronze, Satin Nickel, Chrome



Cooking Preferences

Size

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



Burner Configuration

Additional Configurations Available



Backguard

Island Trim, 6", 17", 24"



Door

Standard, Swing Left, Swing Right



Freestanding Ranges

Residential Nova Burner (RNB) Series

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

Features a 22,000 BTU UltraNova™ power burner and gentle simmer burner.



24" RNB Range



36" RNB Range



48" RNB Range

Heritage Classic Series

Available in 36", 48", 60"

Includes a raised griddle/broiler for melting cheese, and edge-browning the finishing touch on special dishes.



36" RNB Heritage Classic Range



60" RNB Heritage Classic Range

French Top Series

Available in standard 48", 60" widths, customizable to 24", 30", 36" widths

Features a commercial steel plate with variable heat zones for versatile cooking.



48" RNB French Top Range



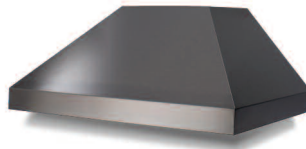
60" RNB French Top Range

Hoods

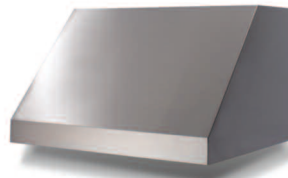
Pyramid, Pro-Line, and Low Profile

Depending on style available in 24", 30", 36", 42", 48", 54", 60", and 66"

Handcrafted, commercial-grade stainless steel, with seamless corners. Includes a variable-speed blower and halogen lamps.



Pyramid Hoods



Proline Hoods



Low Profile Hoods

Rangetops

Traditional

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

Features a 22,000 BTU UltraNova™ power burner and gentle simmer burner.

Heritage Classic Series

Available in 36", 48", 60"

Includes a raised griddle/broiler for melting cheese, and edge-browning the finishing touch on special dishes.



36" Rangetop

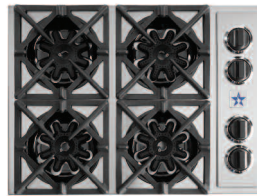


60" Heritage Classic Rangetop

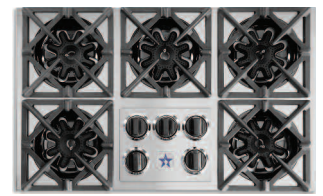
Cooktops

Available in 30", 36"

Delivers professional power and performance for the home chef with minimal kitchen space.



30" Cooktop



36" Cooktop

Gas Wall Ovens

Available in 24", 30", 36"

Available in both single and double.

Features a 25,000 BTU burner with a convection fan, and 15,000 BTU infrared broiler, and fits a commercial size sheet pan.



24" Single Gas Wall Oven



30" Double Gas Wall Oven



36" Single Gas Wall Oven

Salamander

With up to 1850° of heat, this four-position grilling rack delivers perfect results for steaks and crispy chicken, while cutting cooking time virtually in half.



Salamander



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

600 Arlington Street, Reading, PA 19611

www.bluestarcooking.com

 facebook.com/BlueStarCooking

 [@BlueStarCooking](https://twitter.com/BlueStarCooking)



Rev. 0413

©2013. 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 color fan.

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