

BLUESTAR® ELECTRIC WALL OVEN SERIES (24", 30", 36")

Introducing the new BlueStar<sup>®</sup> Electric Wall oven the power, performance and quality of a BlueStar<sup>®</sup> is now available in electric. Professional-level performance features combined with heavy-duty construction and unparalleled customization options make this oven the perfect addition to any chef's kitchen.



## **BlueStar® Electric Wall Oven Series**

- Powerful 2,500 watt bake element plus 800 watt heat assist for faster preheat
- Commercial-grade intense 5,000 watt broiler for restaurant-quality results
- Built-in artisan baking stone with precise temperature control
- Touch screen control panel with 12 cooking modes, including StoneBake<sup>™</sup>, Convection, & Sabbath
- Precision temperature probe delivers perfect temperature control
- Extra large oven capacity accommodates a full-size 18" x 26" baking sheet\*
- Eco-friendly Continu Clean<sup>™</sup> feature continuously cleans the oven cavity
- Available in 750+ colors and finishes, plus multiple door options
- Hand-crafted in Reading, PA since 1880 with commercial-grade elements

### **Powerful Performance with Professional Results**



Featuring a 2,500 watt bake element plus an 800 watt heat assist element for a faster preheat, the BlueStar<sup>®</sup> electric wall oven offers true restaurant kitchen performance. The built-in, artisan baking stone with precise temperature control delivers perfectly crisp breads and pizzas. A home baker's dream, the oven offers selectable convection cooking for optimal heat circulation plus an extra large oven capacity that accommodates a full size commercial baking sheet.



### 12 Cooking Modes & Temperature Probe

The BlueStar<sup>®</sup> Electric Wall Oven cooking modes include Bake, Broil, Roast, Proof, Drying, StoneBake<sup>™</sup> and Sabbath. Modes are also available in convection to provide the ultimate in versatility for your cooking needs. Our temperature probe offers the ideal way to obtain the perfect temperature for any dish.

### Continu Clean™

BlueStar's exclusive eco-friendly Continu Clean<sup>™</sup> helps keep the oven cleaner without the extreme temperatures, noxious fumes, or harsh cleaning chemicals seen in other self-cleaning ovens. Continu Clean<sup>™</sup> works to clean every time the oven is on, saving you the hassle of scheduling a dedicated cleaning cycle.



### **Unparalleled Customization & Intuitive Design**

Customize your BlueStar<sup>®</sup> Electric Wall Oven with over 750+ colors and finishes, plus your choice of French or Swing doors, to fit your cooking preferences. The design features a touch screen control panel and a porcelain oven interior for easy cleaning.

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# **Standard Features**

- Powerful 2,500 watt bake element plus 800 watt heat assist for faster preheat
- Intense 5,000 watt broiler
- Built-in, artisan baking stone
- Selectable convection cooking option
- Extra-large oven capacity: accommodates 18" x 26" baking sheet\*
- Precision temperature probe
- Heavy-duty, commercial-grade bake and broiler elements
- Eco-friendly Continu Clean<sup>™</sup> feature

- 5 position rack slide with full extension racks
- Touch screen control panel, with 12 cooking modes
- Integrated safety control to prohibit overheating
- Powerful dual halogen lights
- Fully customizable:
  - 24", 30" & 36" sizes
  - French doors or Swing doors
  - 750+ colors and finishes
  - Single oven or two single ovens double stacked



