



## INTRODUCING THE NEW **BLUESTAR®** ELECTRIC WALL OVEN

12 Cooking Modes, Built-In Baking Stone & Continu Clean™ Green Technology Raise the Bar in Electric Cooking

BlueStar®, recognized for restaurant-quality, customizable cooking equipment, is raising the standard once again for ultra-premium kitchens with the introduction of the first-ever BlueStar® Electric Wall Oven, bringing its iconic brand of true professional performance to electric cooking.

“BlueStar recognized a need for a true professional option in residential electric ovens, and our new oven is the closest you can get to a professional experience in electric cooking,” says BlueStar President Michael Trapp. “BlueStar is known for true high-performance cooking equipment, so the evolution to a top-tier BlueStar electric oven was a natural one. Our engineers have paid meticulous attention to every element of the new design from both a function and aesthetic standpoint.”

Innovative features of the new electric wall oven include a built-in, temperature-controlled artisan baking stone, and the eco-friendly Continu Clean™ technology which permits oven cleaning without chemicals or extreme temperatures. The unit also features professional-grade heating elements, 12 individual cooking modes, a precise convection cooking system and an integrated temperature probe. Like all BlueStar products, the electric wall oven offers unmatched capacity and near limitless customization features such as the choice of 750+ colors and finishes.

“These top-of-the-line wall ovens supply home chefs with ‘more-is-more’ convenience – interiors are large; temperatures are more precisely controlled and 12 cooking modes provide everything from pizza-baking to convection bake functions,” says Trapp.

### PROFESSIONAL PERFORMANCE WITH UNMATCHED CAPACITY

Like all BlueStar® cooking products, the new wall oven offers unsurpassed power and performance, making this oven the perfect addition to any chef’s home kitchen. The powerful 2,500 watt bake element and the intense 5,000 watt Infrared broiler provide restaurant-quality results every time. The 800 watt heat assist element in the back of the cavity means faster preheating and less time waiting. A precision temperature probe offers the ideal way to obtain the perfect temperature for any meat.

BlueStar’s 12 different cooking modes including Bake, Convection Bake, Roast, Convection Roast, Broil, StoneBake™, Proof and Sabbath



provide numerous cooking options for unmatched versatility. The optional convection fan can be used in most modes to provide optimal heat circulation and faster results.

The professional-quality, integrated artisan baking stone is equipped with a precise temperature probe to help create perfectly crisp breads and pizzas. The stone mimics the conditions in brick ovens by absorbing heat from the oven to bake bread – and practically anything else – directly on top of the heat source. The built-in temperature probe on the baking stone helps insure perfect results every time.

The exclusive, eco-friendly Continu Clean™ helps keep the oven cleaner without extreme temperatures or harsh cleaning chemicals. Continu Clean™ works every time the oven is on, saving the hassle of a dedicated cleaning cycle. Or, if preferred, the available Self Clean mode can be used so that the oven is cleaned automatically by a special high-temperature setting.

The BlueStar® Electric Wall Oven offers unmatched capacity for the home chef. The extra-large cooking cavity is perfect for roasting, baking and broiling for a crowd. The professional grade, extra large oven can accommodate a full-size 18" x 26" commercial-size baking sheet.

### UNPARALLELED CUSTOMIZATION WITH AN INTUITIVE DESIGN

Like all BlueStar products, the BlueStar electric wall oven can be tailored to suit any individual style or cooking preference. The ovens are available in either French doors or drop down doors, are stackable for double oven configuration or can be installed side-by-side. Customize any BlueStar® Electric Wall Oven with over 750 color and finishes. Even the knobs are available in 190 colors, and both knobs and trims are offered in designer metals.

Constructed of superior-quality, commercial-grade stainless steel, BlueStar® electric wall oven is designed to *continued on page 24*

# RAISING THE BAR IN ELECTRIC COOKING. THE NEW BLUESTAR® ELECTRIC WALL OVEN.



## UNCOMPROMISED PERFORMANCE. ULTIMATE VERSATILITY.

Integrated, temperature controlled baking stone. 12 cooking modes with convection. Professional grade heating elements. Infrared broiler. Unmatched capacity. Precision temperature probe. Eco-friendly ContinuClean™.

The power and performance of a BlueStar®, now available in electric. Coming soon to a dealer near you.



[bluestarcooking.com](http://bluestarcooking.com)



withstand the rigors of the busiest home kitchens. Features like the five-position rack guide, including (1) full extension slide rack and powerful dual halogen lights make pulling together delicious meals that much easier.

**INNOVATION AT ITS PEAK**

Also new for spring 2014 from BlueStar® is the new Platinum Series Rangetop, which like BlueStar's highly praised recently introduced BlueStar Platinum Series – the ultimate in luxury cooking machines – also offers unsurpassed power and performance. Like the recently introduced Platinum range, this stand alone rangetop features powerful 25K BTU burners, an interchangeable charbroiler and griddle, a gentle simmer burner and integrated wok cooking.

An all new Drop-In Cooktop features a newly redesigned, streamlined look with brushed standard knobs, and delivers BlueStar's signature power and performance while consuming minimal kitchen space. BlueStar drop-in cooktops provide high performance at its best, with burners reaching 22K BTUs and a gentle simmer that can turn down to 130° plus heavy-duty commercial stainless steel construction with heavy duty control knobs, and full-motion grates.

Since 1880, Prizer-Painter Stoveworks, the manufacturer and owner of BlueStar®, has built top-quality cooking equipment for the home chef at its factories in Reading, PA. Each BlueStar® product is handcrafted by skilled American workers, continuing a 133 year heritage of American craftsmanship.

For more information, visit [www.bluestarcooking.com](http://www.bluestarcooking.com).



Select your choice of 7 colors as well as the trim color for knobs, bezels and handles trim and along with your desired cooktop configuration to instantly see your dream kitchen range.

With the EuroChef product line now a recognized brand with appliance distributors, showrooms, retailers, designers and consumers EuroChef has addressed the market need for its expanding offerings. Additional products will be added throughout 2014.

ILVE® Ranges are state-of-the-art when it comes to functionality, while keeping simplicity of use first and foremost when it comes to the cooking process. From preparation to cleanup, ILVE spares no effort in making cooking a pleasure, each and every time.

"ILVE® premium ranges and cooktops are the first of their kind to incorporate a removable griddle and replacement grate so that the consumer can enjoy all of the benefits of griddle cooking without losing a burner." states Melissa Haber, Director of Sales & Marketing, "ILVE has become known as the brand for people who are passionate about cooking and demand only the finest appliances for their kitchens."

Covered in the new brochure and website are all the ILVE ranges and cooktops as well as the many ILVE Accessories and all the details on "Nine Ways to Cook on an ILVE Range."

A strong overview of the ILVE Control Knob for the Electric Multi-function Oven highlights even more functions, including:

- **Pizza Mode**
- **Lower Element Mode** for heat from the oven base for long, slow cooking.
- **Upper element Mode** suitable for browning different dishes and melting various toppings.
- **Conventional Grilling/Broil** mode heats the upper elements simultaneously creating infrared heat from above. This setting it also used for the Rotisserie accessory included with most ILVE ranges.
- **Defrost Mode** quickly thaws frozen food with fan-drive circulation without drying or par-cooking.
- **Advanced Hot Air Mode** distributes heat perfectly for even circulation throughout the oven cavity.

**EuroChef** USA, INC.

**EUROCHEF USA INTRODUCES  
NEW WEBSITE AND BROCHURE  
FOR THE ILVE® COLLECTION**



EuroChef USA has announced a new 32-page ILVE brochure and revised ILVE Appliances website.

The new site is completely adaptable and can be viewed on any computer, tablet or smartphone without losing content. Visitors to the new ILVE website can customize and personalize their range at [www.ILVEappliances.com](http://www.ILVEappliances.com). There you can build your desired ILVE range.