

BLUESTAR INDOOR CHARBROILER



▲ *Model PRZ30IDCB
30" Indoor Charbroiler*

With over 130 years of experience making cooking equipment, and as the leading manufacturer of high-performance commercial-style ranges for the home, it is no surprise that BlueStar makes the finest residential indoor charbroiler available. With 15,000 BTUs of power and adjustable grate positioning for variable temperature cooking, our Indoor Charbroiler is an unsurpassed addition to every cook's favorite room in the house. Heavy-duty construction combined with innovative features produce an appliance of uncompromising durability, functionality, and beauty that will be enjoyed for years to come!

BlueStar Charbroiler Series (15" and 30")

- Heavy-duty, commercial stainless steel construction.
- Stainless steel commercial U-burners.
- Two, powerful 15,000 BTU burners on 30" model. 15" model features one 15,000 BTU burner.
- Adjustable grate positioning for variable temperature cooking.
- Cast iron, easy clean grates.

Commercial U-Burners

The key to perfect grilling is intense, even heat. And no other grill can compare with BlueStar's unique stainless steel U-burner, which produces extremely high, consistent heat across the entire burner surface. Combined with BlueStar's stainless steel flavor savor, the charbroiler cooking system will provide years of cooking enjoyment.

Cast-Iron Grates

Our matte-porcelain, cast-iron grates are an important part of the cooking process. Once heated, they provide heat retention and even temperature distribution to ensure an even cooking surface. The reversible grates provide an ideal cooking surface for steaks and fish, leaving a professional sear-pattern appearance.



▲ *30" Indoor Charbroiler with optional griddle*

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Standard Features

- Heavy-duty, commercial stainless steel construction.
- Stainless steel commercial U-burners.
- Push-to-turn, burner controls.
- Heavy-duty control knobs.
- Removable drip trays with steel ball bearings.
- Wrap-around splash guard.
- 1 year parts and labor warranty.

Grill burner rating..... 15,000 BTU
Griddle burner rating (optional).. 15,000 BTU
Simmer burner rating..... 130° F

Electrical requirements..... 120 VAC, 9 Amps
single phase

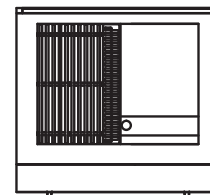
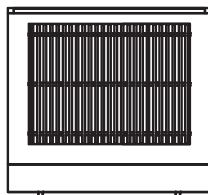
Operating gas pressure..... NAT: 5.0" WC
LP: 10.0" WC

Installation clearance..... 0" side cabinet
0" back wall

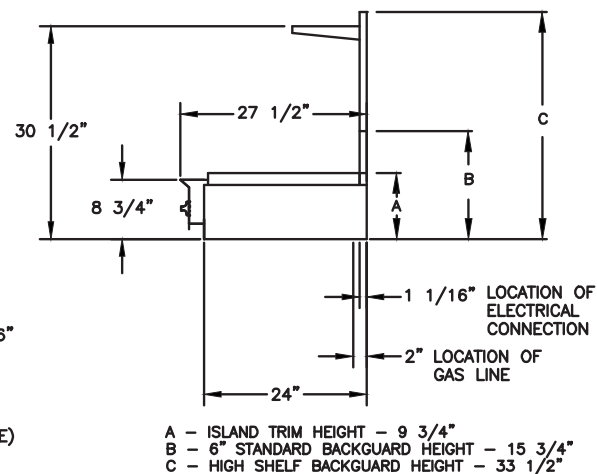
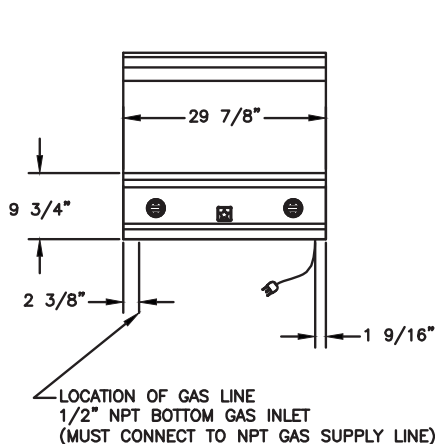
*** All specifications are subject to change without prior notification.*

BLUESTAR INDOOR CHARBROILER CONFIGURATIONS

Bluestar Indoor Charbroiler - 30"
PRZ30IDCB



1/2 CHARBROILER, 1/2 GRIDDLE
OPTION



BlueStar Backguard Options

Island Trim Back

Allows flush-mounting into an island. Oven vents through top of back.

6" Low Profile Back

Protects the back wall while allowing for custom treatment.

17" Backguard

Provides commercial aesthetics and professional style.

24" High Shelf

Produces a true gourmet professional look while providing a convenient holding area for plates and prepared food.

Bluestar Indoor Charbroiler - 15"
PRZ15IDCB

