

 **BLUESTAR**[®]
Unleash Your Inner Chef[®]



Unmatched Performance. Designed by BlueStar®

Designed and built in Pennsylvania since 1880, BlueStar® cooking, refrigeration, and ventilation products are handcrafted for discerning home chefs who demand restaurant-quality results in their own kitchens.

Cooking



25,000 BTU Burners

Searing restaurant-style open burners deliver intense even heat, perfect for a rapid boil or high heat sear.



Gentle Simmer Burners

Perfect for melting chocolate, or delicately warming sauces down to 130°.



Integrated Wok Cooking

No additional ring required, get authentic wok cooking at home with even, high direct heat.



Superior Oven Capacity

Extra-large ovens accommodate commercial-size 18" x 26" baking sheets, perfect for entertaining.



Convection Oven System

Unique oven baffle convection system is designed for even heat distribution for accurate baking.



Infrared Broiler

Powerful 15,000 BTU infrared broiler produces 1850° of heat for perfect broiling in minutes.

Pro Refrigeration



Optimal Food Preservation

Independent dual compressors and evaporators in the refrigerator and freezer ensure foods stay fresher, longer.



Superior Capacity

Over 22.2 cu ft, plus fully-extending, self-close tray is perfect for food prep and entertaining. Plus fits full size baking sheets in refrigerator and freezer.



Pro-Style Design

All stainless steel and glass interiors deliver professional look and superior performance. Theater-style LED lighting provides optimal visibility.

Ventilation



Seamless Construction

Durable, commercial-grade stainless steel welded with seamless corners for one-piece pro-style design.



Over-Sized Design

Ensures removal of heat, grease and odors across entire cooking surface.



Baffle Filter System

Easy-to-clean commercial-style filters ensure maximum grease removal and odor reduction.

Freestanding Ranges

Platinum™ Series

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

Features 25,000 BTU PrimaNova™ burners, Interchangeable Griddle Charbroiler System and True European Convection PowR Oven™ for faster pre-heating with increased efficiency.

Customize with 750+ colors & finishes and 10 metal trims.



24"



30"



36"



48"



60"

Nova (RNB) Series

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

Features 22,000 BTU UltraNova™ burners, gentle simmer burner, and extra-large convection oven.

Customize with integrated griddle, charbroilers, and French Tops plus swing doors, 750+ colors & finishes and 10 metal trims.



24"



30"



36"



48"



60"

Precious Metals Series

Available in 30" & 36"

Features 22,000 BTU UltraNova™ burners, gentle simmer burner, and extra-large convection oven with French Doors.

Customize with integrated griddle, charbroilers, or French Top plus six unique colors or 750+ colors & finishes and 10 metal trims.



30"



36"

Culinary (RCS) Series

Available in 30" & 36"

Features 15,000 BTU open burners, gentle simmer burner, and an extra-large convection oven.

Available in stainless steel only.



30"



36"

Sealed Burner Series

Available in 24", 30" & 36"

Features 21,000 BTU sealed burners, gentle simmer burner, and an extra-large convection oven.

Available in stainless steel only.



24"



30"



36"

Salamander Broiler

Two independently controlled 11,000 BTU infrared ceramic burners and a four-position grilling rack delivers perfect restaurant-quality results.



Rangetops

Platinum™ Series

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

Features 25,000 BTU PrimaNova™ burners and Interchangeable Griddle Charbroiler System.

Customize with painted knobs and 10 metal trims.



24" Platinum



30" Platinum

Nova (RNB) Series

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

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

Customize with integrated griddles, charbroilers, and French Top plus painted knobs and 10 metal trims.



36" RNB



60" RNB

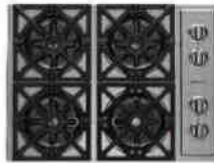
Cooktops

Gas

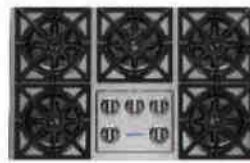
Available in 30" & 36"

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

Customize with painted knobs and 10 metal trims.



30"



36"

Induction

Advanced cooking technology with exceptional speed and control. Features searing 5,500 watt burner, with heat accelerator, 12 cooking settings, and seamless 2-burner bridge technology.

Customize with painted knobs and 10 metal trims (Turn only).



36"



36"

Wall Ovens

Electric

Available in 30", in single and double (Drop Door/French Door)

Features a built-in artisan baking stone with precise temperature control, True European Convection, touch screen control with 12 cooking modes, Infrared Broiler, eco-friendly Continu Clean™ and an extra-large cavity that fits a commercial size baking sheet.

Customize with 750+ colors & finishes and 10 metal trims.



30" Drop Down Door



30" French Doors



30" Double Electric Wall Oven with Drop Down Doors.



30" French Doors

Gas

Available in 24", 30" & 36"

Available in both single and stacked

Features a 25,000 BTU burner with True European Convection, a 15,000 BTU infrared broiler, and extra-large oven capacity.

Customize with 750+ colors & finishes and 10 metal trims.



24" Single



30" Single



36" Single

Built-In Refrigeration

Built-In

Available in 36"

Award-winning design with stainless steel & glass interiors plus dual compressors for extended food preservation. Fits commercial-size sheet pans in refrigerator and freezer. Superior capacity - 22.4 cu.ft.

Customize with 750+ colors & finishes and 10 metal trims and door swings.



36" French Door



36" French Door



36" Single Door



36" Single Door



36" Single Door

Freestanding

Available in 36"

36" freestanding, counter-depth refrigerator with bottom mount freezer. The latest addition to our refrigeration line offers advanced cooling technology and French doors, convenient for tighter kitchen spaces.

Available in stainless steel only.



36"

Ventilation

Professional Series

Available in 24", 30", 36", 42", 48", 54", 60" & 66"

In-hood, In-line, and Remote Blower Options

With the largest capture area in the industry, BlueStar® hoods feature welded seamless corners, 3 speed fan control, high heat sensor, commercial-grade stainless steel construction, stainless steel baffle filters and are available in 750+ color and finish options.

Customize with 750+ colors & finishes.



ProLine



Pyramid

Designer Series

Available in 24", 30", 36", 42", 48", 54", 60" & 66"

In-hood, In-line, and Remote Blower Options

The BlueStar® Designer Series features ventilated hoods with almost unlimited customization possibilities. Create a unique design with over 750+ color and finishes, 13 Designer Metals, and almost endless strapping and rivet options.

Customize with 750+ colors & finishes, Designer Metals, strapping, rivets, and custom sizes.



Hampton



Manhattan



Bonanza



Wrangler

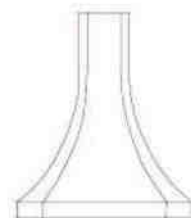
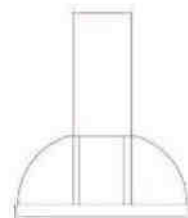
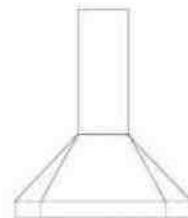
Abbaka Series

Available in 24", 30", 36", 42", 48", 54", 60" & 66"

In-hood, In-line, and Remote Blower Options

Abbaka can craft any custom range hood to the customer's precise specification with luxury metals and finishes, including stainless steel, copper or brass, and can be matched seamlessly with BlueStar® cooking and refrigeration appliances.

Customize with 750+ colors & finishes, Designer Metals, strapping, rivets, and custom sizes.



Unsurpassed Customization

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

Color



750+ Colors & Finishes

Knob Color



Mix and match to design your dream kitchen

Options



Stainless Steel, Brushed Brass, Polished Brass, Brushed Copper, Polished Copper, Chrome, Antique Brass, Antique Copper, Oil Rubbed Bronze, and Pewter

Door Options



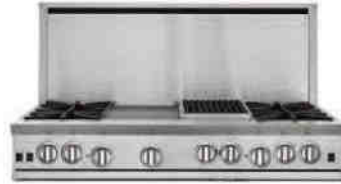
Standard, Swing Left, Swing Right, and French Doors

Burner Configurations



Integrated Griddles, Charbroilers, and French Tops

Backguard Options



Island, 6", 17", and 24" trims

Blower Options



In-hood, In-line, and Remote

Strapping & Rivets



Customize with stainless steel or Designer Metals

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

www.bluestarcooking.com



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