





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 Pennsylvania with commercial-grade materials. Experience the incomparable power and performance of BlueStar®.



25,000 BTU BURNER

BlueStar's PrimaNova™ power burner delivers an intense 25,000 BTU flame, perfect for achieving a rapid boil, high-heat sear, or the perfect sauté.



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.



INTEGRATED WOK COOKING

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



SUPERIOR OVEN CAPACITY

BlueStar's convection ovens feature extra-large oven capacity to accommodate an 18" x 26" commercial baking sheet.



CONVECTION OVEN SYSTEM

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



INFRARED BROILER

Our 15,000 BTU infrared broiler produces 1850° of intense searing heat. Broil to perfection in just a matter of minutes.



HANDCRAFTED IN THE USA

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



DURABLE CONSTRUCTION

Constructed of superior-quality, commercial-grade stainless steel, BlueStar® products are 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.

Freestanding Ranges

Platinum™ Series

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

Features 25,000 BTU PrimaNova™ burners, interchangeable griddle charcoal system, True European Convection PowR Oven™ for faster pre-heating with increased efficiency, and a streamlined design.

Additional color and styles available at bluestarcooking.com



24"



30"



36"



48"



60"

Residential Nova Burner (RNB) Series

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

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

Additional features include integrated griddles, charcoalers, and French Tops.



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 featuring French Doors.

Additional features include integrated griddles, charcoalers, French Tops and six unique colors.

Additional colors and styles available at bluestarcooking.com



30"



36"

Heritage Classic Series

Available in 36", 48" & 60"

Features 22,000 BTU UltraNova™ burners, gentle simmer burner, extra-large convection oven plus a raised griddle/broiler for melting and edge-browning.



36"



48"



60"

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 30" & 36"

Features 21,000 BTU sealed burners, gentle simmer burner and an extra-large convection oven. Available in stainless steel only.



30"



36"

Build Your Own BlueStar at bluestarcooking.com

Electric Wall Ovens

Available in 30", in both single and stacked

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



30" French Doors



30" Drop Down Door

Gas Wall Ovens

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 fits a commercial size baking sheet.



24" Single



30" Stacked



36" Single

Rangetops

Platinum™ Series

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

Features 25,000 BTU PrimaNova™ burners, interchangeable griddle charbroiler system and streamlined, enhanced design.



30"



36"



48"



60"

Residential Nova Burner

(RNB) Series

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

Features a 22,000 BTU UltraNova™ power burner, gentle simmer burner plus available integrated griddles, charbroilers and French Tops.



36" RNB



60" RNB



60" Heritage Classic

Heritage Classic Series

Available in 36", 48", & 60"

Includes a raised griddle/broiler for melting and edge-browning.

Additional colors and styles available at bluestarcooking.com

Cooktops

Available in 30" & 36"

Features a streamlined design, brushed stainless steel knobs (standard) plus a sleeker size perfect for pairing with our electric wall ovens.



30"



36"

Refrigeration

Features stunning stainless steel interiors, all glass and metal components, dramatic theater LED lighting, extra-large fully extending drawers, OLED touchscreen control, fully extending tray that fits a commercial size sheet pan and over 750+ color and finish options.



NEW

Dishwasher Panel

Accommodates most major dishwasher brands, available in 750+ colors and finishes & features heavy-duty stainless steel construction.



NEW

Salamander Broiler

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



Ventilation

Wall Hoods

In-hood, In-line, and Remote Blower Options
Available in 24", 30", 36", 42", 48", 54", 60" & 66"

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 over 750+ colors.

**Additional colors and styles
available at bluestarcooking.com**



ProLine

Pyramid

Bonanza

Manhattan

Island Hoods

In-hood, In-line, and Remote Blower Options
Available in 30", 36", 42", 48", 54", 60" & 66"

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 over 750+ colors.

**Additional colors and styles
available at bluestarcooking.com**



Hampton

Manhattan

Liners

In-hood, In-line, and Remote Blower Options
Available in 28", 34", 40", 46", 52", 58", 64" & 70"

BlueStar® liners feature 3 speed fan control, high heat sensor and stainless steel baffle filters.



PMLSS

MLSS

Build Your Own BlueStar at bluestarcooking.com

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 (Handles, Bezels)

Stainless Steel, Brass, Antique Brass, Pewter, Brushed Brass, Antique Copper, Brushed Copper, Copper, Chrome, Satin Nickel, Oil Rubbed Bronze



Cooking Preferences

Sizes

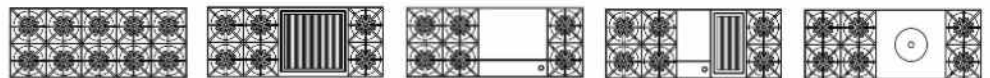
24", 30", 36", 48" & 60"



Burner

Configurations

Additional configurations available at www.bluestarcooking.com



Backguard Options

Island Trim, 6", 17", & 24"



Door Options

Standard, Swing Left, Swing Right, and French Doors



Build Your Own BlueStar at bluestarcooking.com

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

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Rev. September 2016

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