



## 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 Reading, 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.



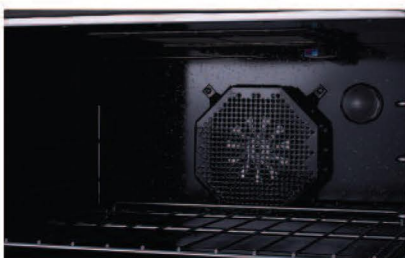
### INTEGRATED WOK COOKING

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 Reading, 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 charbroiler system, True European Convection PowR Oven™ for faster pre-heating with increased efficiency, and a streamlined design.



24"

30"

36"

48"

60"

*Additional color and styles available at [www.bluestarcooking.com](http://www.bluestarcooking.com)*

## 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, charbroilers, 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, charbroilers, French Tops and six unique colors.



30"

36"

*Additional colors and styles available at [www.bluestarcooking.com](http://www.bluestarcooking.com)*

## 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 18,000 BTU sealed burners, gentle simmer burner and an extra-large convection oven. Available in stainless steel only.



30"

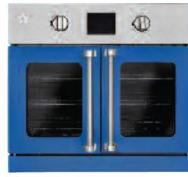
36"

*Build Your Own BlueStar at <http://bluestarcooking.com/build-your-bluestar>*

## 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 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 [www.bluestarcooking.com](http://www.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.



## Dishwasher Panel

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



## 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. Select hoods available in Brushed Brass & Copper metal finishes.

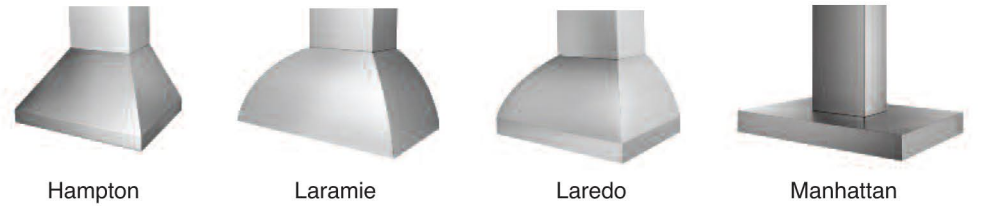


*Additional colors and styles available at [www.bluestarcooking.com](http://www.bluestarcooking.com)*

### 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. Select hoods available in Brushed Brass & Copper metal finishes.



*Additional colors and styles available at [www.bluestarcooking.com](http://www.bluestarcooking.com)*

### 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.



**Build Your Own BlueStar at <http://bluestarcooking.com/build-your-bluestar>**

# 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](http://www.bluestarcooking.com).

## Design Preferences

### Color

750+ Colors & Finishes



### Knob Color

Available in 190 Colors



### Trim Finish (Handles, Bezels)

Stainless Steel, Brass, Antique Brass, Brushed Brass, Antique Copper, Brushed Copper, Copper, Chrome, SatinNickel, Oil Rubbed Bronze



## Cooking Preferences

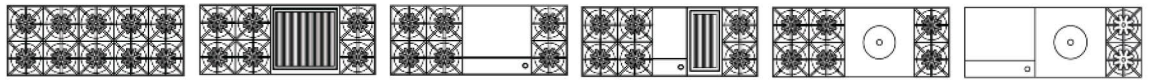
### Size

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



### Burner Configuration

Configuration options for burner layouts.



*Additional configurations available at [www.bluestarcooking.com](http://www.bluestarcooking.com)*

### Backguard

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



### Door

Standard, Swing Left, Swing Right, and French Doors



**Build Your Own BlueStar at <http://bluestarcooking.com/build-your-bluestar>**

For more information about BlueStar® products or to purchase, please contact: [sales@bluestarcooking.com](mailto:sales@bluestarcooking.com)

328 June Avenue, Blandon, PA 19510  
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**@bluestarcooking**

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