





2020 PRODUCT GUIDE

Inspired by Chefs, 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.



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



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



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



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



Infrared Broiler Powerful 15,000 BTU infrared burner 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 IMPROVED



Pro-Style Design

Seamless design is paired with heavyduty commercial-grade materials for uncompromised durability, functionality, and style.



Professional-Grade Power

Featuring enhanced power and performance with whisper-quiet operation from three exhaust settings, plus new Boost feature.



Intuitive Operation Dimmable LED lighting, easy-to-use pushbutton controls, and stainless baffle filters seamlessly remove for easy cleaning.

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 1,000+ colors and finishes, and 10 metal trims.

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, swing doors, and 1,000+ colors and finishes, and 10 metal trims.

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 integrated griddle or charbroiler plus six unique colors or 1,000+ colors and finishes, and 10 metal trims.

Culinary Series - Open Burner

Available in 30" & 36"

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

Available in stainless steel only.

Culinary Series - Sealed Burner

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

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

Customize with 1,000+ colors and finishes, and 10 metal trims.

Salamander Broiler

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









36"



30"

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.

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.





Cooktops

Gas

Available in 30" & 36"

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

Customize with painted knobs and 10 metal trims.

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.



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 1,000+ colors and finishes, and 10 metal trims.

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 1,000+ colors and finishes, and 10 metal trims.





30" Double



30" Double



24" Single

30" Single

36" Single

Refrigeration

PRO 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 1,000+ colors and finishes, 10 metal trims, and door swings.

Freestanding

Available in 36"

Ventilation

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" French Door

36" French Door 36" Single Door

36" Single Door





Island Hoods/Liners

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

Customize with 1,000+ colors & finishes, 13 designer metals, and almost endless strapping and rivet options, and custom sizes.

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Manhattan



PMLSS Liner



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 1,000+ colors and finishes, Designer Metals, strapping, rivets, and custom sizes.







Atlas



Mesa

Unsurpassed Customization

Available in over 1,000+ 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.



1,000+ Colors & Finishes

Metal Trim



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

Burner Configurations



Integrated Griddles, Charbroilers, and French Tops

Blower Options



In-hood, In-line, and Remote



Mix and match to design your dream kitchen



Standard, Swing Left, Swing Right, and French Doors

Backguard Options



Island, 6", 17", and 24"

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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