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FOR IMMEDIATE RELEASE

BlueStar® Expands Platinum™ Range Series - Now Available in 36" and 30" Models

READING, PA, November 5, 2014 – BlueStar®, best known for high-performance, restaurant-quality cooking equipment for the home, has extended the sizes available for its premium [Platinum Series](#) to now include 36-inch and 30-inch units. The Platinum™ Series features searing PrimaNova 25,000 BTU burners for maximum, concentrated heat; an interchangeable cast-iron griddle charbroiler system that offers the ultimate in cooking flexibility; and the revolutionary PowR Oven™ technology to ensure faster, more efficient heating.

With an ongoing commitment to serious performance, quality and innovation, BlueStar® continually incorporates innovative technology and proven performance into its product lineup. Handcrafted in Reading, PA since 1880 with heavy-duty, commercial grade construction, BlueStar® products are the ultimate tools for the serious home chef.

“By offering a full range of sizes – including the new 30” and 36” models, as well as the original 48” and 60” sizes, we are excited to make the Platinum Series’ unique cooking performance available to serious home chefs with kitchens of practically any size,” said Eliza Sheffield, vice-president, Marketing, BlueStar.

The [commercial-style gas range](#) offers a host of innovative, professional grade performance features. The powerful PrimaNova™ power burners provide a searing 25,000 BTUs for maximum high heat cooking. The open-burner system delivers direct, concentrated and efficient heat along with superior temperature control and flame disbursement. In addition to the 25,000 BTUs burners, the range also features 22,000 BTU, 18,000 BTU and 15,000 BTU burners, as well as a 130° simmer burner – perfect for melting chocolate or preparing delicate sauces and soups. For cooks who enjoy Asian cuisine, the range features integrated [wok cooking](#) – no wok ring required.

The 2-in-1 [Interchangeable Griddle Charbroiler](#) offers the ultimate in flexibility: place the cast-iron griddle or charbroiler anywhere on the range, and interchange the two components based on the day’s menu. Enjoy two-zone cooking, with up to 40,000 BTUs of power, plus four unique cooking surfaces.

The all new PowR Oven™ technology allows for 40% faster preheating and a 30% increase in oven efficiency. Combined with BlueStar’s unique convection oven system, extra-large oven capacity that accommodates full size commercial sheet pans, and professional-grade 1850°F infrared broiler – the PowR Oven™ delivers restaurant-quality results.

The BlueStar® Platinum series offers a sleeker, contemporary design, with a one piece control panel, smoother front edges, and brushed stainless steel knobs. The Platinum Series is offered in a choice of [750+ colors](#) and finishes for the ultimate customization. For additional customization, choose from 190+ colored knobs plus a choice of six metal trim finishes. The Platinum range series also is available in a [rangetop](#) format in a wide array of sizes. For more information, visit www.bluestarcooking.com.

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BlueStar®, Unleash Your Inner Chef™

Handcrafted in Reading, PA since 1880, BlueStar® cooking products are designed for discerning home chefs who demand restaurant-quality results in their own kitchens. The BlueStar® product line features high-performance gas ranges, cooktops, wall ovens and hoods. BlueStar’s unique performance features include an open gas burner system that produces up to 25,000 BTUs of cooking power, precise 130 degree simmer burners, and oversized convection ovens with professional-grade infrared broilers. Available in over 750+ colors and finishes, and with almost infinite configuration possibilities, BlueStar® premium cooking products offer virtually unlimited personalization options. For more information, please visit www.bluestarcooking.com.