



NEWS CONTACT:

Cherry Leaf Communications, Ltd.
Michele Zelman, 718-859-6766, mjzelman@cherryleaf.net

FOR IMMEDIATE RELEASE

New BlueStar Refrigerator Wins “Best In Show” at 2015 Architectural Digest Show

Reading, PA, March 27 – [BlueStar](http://BlueStar.com), manufacturer of restaurant-quality appliances for the home, was awarded the “Best In Show – Kitchen” Award by the International Furnishings and Design Association-New York Chapter (IFDA) for its new built-in refrigerator, which was previewed at the 2015 Architectural Digest Show in New York City last week.

Handcrafted in Reading, Pennsylvania since 1880, BlueStar products are designed for home chefs who demand restaurant-quality results in their own kitchens. The company’s commitment to precision in form and function is why many top chefs consider BlueStar to be the world’s top-performing residential cooking equipment.

“We are honored that our new built-in refrigerator was selected by the IFDA as the “Best in Show” in the kitchen category,” said Michael Trapp, president, BlueStar. “Our new refrigerator is the perfect complement to a restaurant-quality kitchen at home and offers unique features in both design and function for the discerning home chef.”

IFDA Award Winners are selected by a panel of eight industry experts that are known as style and trend spotters. The IFDA is the only all-industry association whose members provide services and products to the furnishings and design industry and is the “International Voice” for promoting excellence throughout the industry.

For more information on BlueStar products, visit bluestarcooking.com. For more information on IFDA, visit ifda.com.

###

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.



