



BlueStar Introduces Professional-Grade Rangetop to Its Top-of-the-Line Platinum™ Series

With innovative new performance features and a reimagined design, the new Platinum™ series offers incomparable power and performance for discerning home chefs.

READING, PA, USA, August 6, 2014 /EINPresswire.com/ -- BlueStar®, best known for high-performance, restaurant-quality cooking equipment for the home, introduces the new [Platinum™ Series Rangetop](#) which features unsurpassed power and performance in a cooktop design. Like the recently introduced Platinum™ range, this rangetop features powerful 25K BTU burners, an interchangeable charbroiler and griddle, and a gentle simmer burner plus a sleeker, updated design.



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.

The new Platinum Series Rangetop 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 rangetop 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.

The 2-in-1 [Interchangeable Griddle Charbroiler](#) offers the ultimate in flexibility: place the cast-iron griddle or charboiler 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.

For cooks who enjoy Asian cuisine, the rangetop features integrated [wok cooking](#) – no wok ring required. Heavy-duty control knobs and full motion grates ensure easy maneuverability of pots and pans. The commercial-grade rangetop also includes removable, dishwasher friendly stainless steel drip trays. The BlueStar® Platinum™ Rangetop Series is available in 24", 30", 36", 48" and 60" sizes.

The BlueStar® Platinum series offers a sleeker, contemporary design, with a one piece control panel, smoother front edges, and brushed stainless steel knobs. For additional customization, choose from 190+ colored knobs plus a choice of six metal trim finishes. The rangetop also features an easy-to-clean rangetop burner system with formed grease pan inserts and an easy-pull handle.

Handcrafted in Reading, PA since 1880, BlueStar® cooking products are designed for discerning

home chefs who demand restaurant-quality results in their own kitchens. 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.

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.

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Michele Zelman
Michele Zelman
7188596766
email us here

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