

BLUESTAR 30" GAS WALL OVEN SERIES

With over 125 years of experience making cooking equipment, and as the leading manufacturer of high-performance commercial-style ranges for the home, it is no surprise that BLUESTAR makes the finest residential gas wall ovens available. The unparalleled accuracy and versatility found in the baking and roasting qualities of our convection oven make this an unsurpassed addition to every cook's favorite room in the house.

Heavy-duty construction combined with innovative features produce an appliance of uncompromising durability, functionality, and beauty that will be the focal point of your kitchen for years to come!

BlueStar 30" Gas Wall Oven Series

- Largest oven capacity available on a 30" oven.
- Features French doors.
- Available in single and stackable versions.
- Powerful 25,000 BTU burner within each oven.
- 15,000 BTU ceramic infrared broiler.
- Heat assist element standard for quick start-ups and 3,000 BTU of additional power.
- Accommodates a full size commercial 18" x 26" baking sheet.
- Convection oven cooking.
- Available in 190 colors.



▲ Model BWO30AGS in Stainless Steel.



▲ Model BWO30AGS (2) in Stainless Steel with stacking kit.

5 of the 190 available colors:



Ruby Red
RAL 3003



Traffic Yellow
RAL 1023



Cobalt Blue
RAL 5013



Pure Orange
RAL 2004



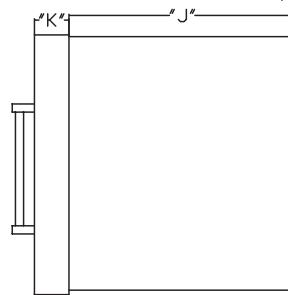
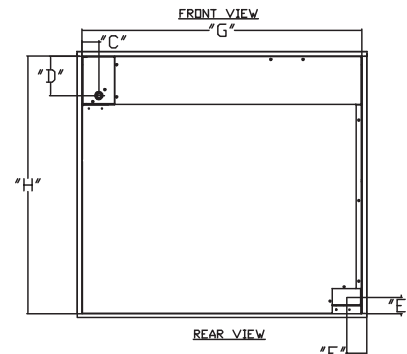
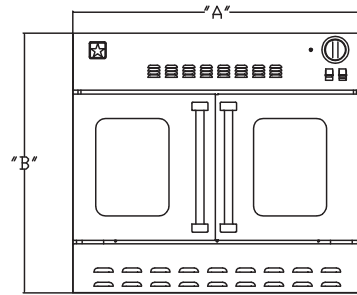
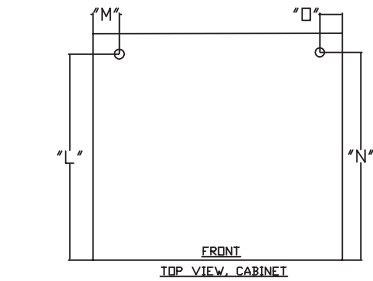
Moss Green
RAL 6005

Note: Colors shown above are for reference only. Comprehensive RAL color charts and metal swatches can be purchased on BlueStar's website at www.bluestarcooking.com.

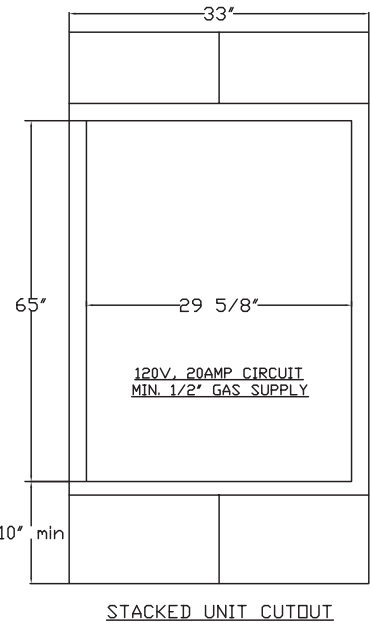
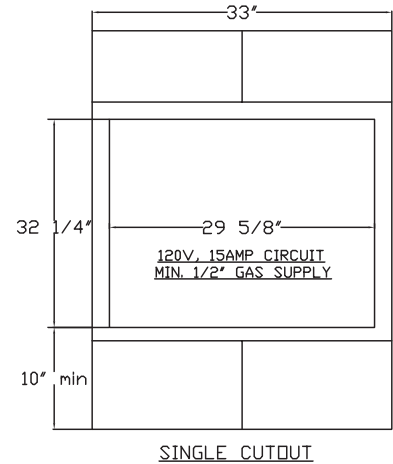
BLUESTAR 30" GAS WALL OVEN SERIES

Standard Features

- Available in 190 different colors.
- Features French doors.
- Available as a single oven or as two single ovens double stacked.
- Powerful 25,000 BTU burner within each oven.
- 15,000 BTU ceramic infrared broiler.
- Largest oven capacity available.
- Accommodates a full-size commercial 18" x 26" baking sheet.
- 24" depth for compatibility with standard kitchen cabinetry.
- Convection oven cooking.
- Coved corners for optimal heat circulation and easier cleaning.
- Heavy duty side by side door design for easy loading at any height.
- Full extension oven rack.
- High visibility dual halogen oven lights.
- Easy view oven door window system.
- Heavy-duty control knobs.
- Heat assist element standard for quick start-ups and 3,000 BTU of additional power.
- Natural or propane.



RECOMMENDED CABINET WIDTH FOR 30" WALL OVEN IS 33"



Dealers

SIDE VIEW										
UNIT	UNIT DIMENSIONS (FROM CABINET FACE FORWARD)		UNIT DIMENSIONS (FROM CABINET FACE BACKWARD)		CUTOUT DIMENSIONS		GAS INLET		ELECTRICAL INLET	
	"A"	"B"	"G"	"H"	"P"	"Q"	"C"	"D"	"E"	"F"
30"	30"	32 3/4"	29 1/2"	32"	29 5/8"	32 1/4"	2 1/8"	5"	2"	2"
UNIT	UNIT DEPTH (MEASURED FROM CABINET FACE)		UNIT PROTRUSION (MEASURED FROM CABINET FACE)		GAS INLET		ELECTRICAL INLET			
	"J"	"K"			"N"	"O"	"L"	"M"		
30"	23 1/2"	3"			22 3/4"	2 1/8"	22 3/4"	2 1/8"		

FOR DOUBLE UNIT, 2 INDIVIDUAL UNITS WILL BE INSTALLED STACKED, REQUIRING 20AMP ELECTRICAL SUPPLY, SINGLE GAS INLET. INFORMATION CONTAINED IN THIS DOCUMENT CAN BE CHANGED WITHOUT NOTICE AS IMPROVEMENTS OR CHANGES ARE MADE TO THE PRODUCT.



Manufacturing Facility:
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