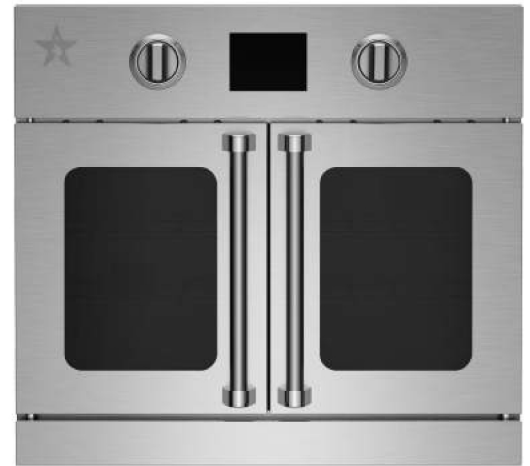


## 30" BLUESTAR® ELECTRIC WALL OVEN: FRENCH DOOR

Introducing the new BlueStar® Electric Wall Oven – the power, performance and quality of a BlueStar® - is now available in electric. Professional-level features combined with heavy-duty construction and unparalleled customization options make this oven the perfect addition to any chef's kitchen.



### Professional Performance

The powerful 2,500 watt bake element and the intense 5,000 watt infrared broiler provide restaurant-quality results every time. The 1,800 watt heat assist element in the rear of the cavity means faster preheating & less time waiting.



### 12 Cooking Modes with Convection

Intuitive touch screen control panel with 12 cooking modes, including Bake, Convection Bake, Roast, Convection Roast, Broil, StoneBake™, Proof and Sabbath, provides unmatched cooking options. Optional convection fan can be used in most modes to provide optimal heat circulation and perfect results.



### Integrated Bake Stone

In StoneBake™ mode, create perfectly crisp breads and pizzas at home. The built-in, artisan baking stone is equipped with a precise temperature probe that delivers restaurant-quality results every time. This professional-style baking stone comes standard with every electric wall oven.



### Continu Clean™

Eco-friendly Continu Clean™ works every time the oven is on to help keep it cleaner without harsh chemicals or extreme temperatures. As needed, use the speedy Self Clean cycle.



### Temperature Probe

Precision temperature probe offers the ideal way to obtain the perfect temperature for any meat. Simply insert the probe into your dish, set your desired temperature, and the oven will roast to the specified temperature.