

BlueStar



Description:



BlueStar is a brand of handcrafted, commercial quality gas ranges, hood fans and, as of January 2017, built-in refrigerators. This company began making stoves in 1880. They made the type of wood burning stoves that are seen in old black and white movies where the stoves act as both an appliance to cook with as well as something that heats up the home. In the 1950s, they started making porcelain and enamel stoves under the brand name of Prizer. Then in 2002, the company

started making commercial quality stainless steel ranges for home use under the brand BlueStar. A few years later, they expanded their product line to include rangetops, wall ovens, and hood fans, and allowed for customization of colours.



Ownership:

The company that owns this brand is Prizer-Painter Stove Works, a privately owned, American company that is headquartered in Pennsylvania.

Discovering the Product and Why I Love It:

I first discovered this product when we doing renovations to our home and I had to start looking at different appliances. It is not a product that is commonly found in the usual appliance stores so I had to look for a supplier. I started looking at online reviews and found that most people who bought it really liked it. I love this product because it looks **gorgeous**, it has **excellent power and heat distribution** on 5 of the 6 burners but **1 burner can go low enough** to just barely keep a pot simmering which is so useful! It has a **superhot broiler** and a wonderful **convection oven** where you can **control the fan**. I also love the size of the oven because, since I got a 6 burner range, the **oven is wide enough** to fit 4 full-sized cookie sheets! The final thing that I love about this product is that, with all of these wonderful attributes, it is still **cheaper** than an equivalent brand like Wolff and Thermidor.

Positive and Negative Impacts on Society:

I think this product has a very positive impact on society as it encourages home cooking which is much healthier than purchasing pre-made foods with lots of preservatives and much less expensive than getting takeout or eating out all the time.