



Do you want to reduce your labor and serve better food faster?

Blodgett Combi Banqueting System is the tool for you.

## COMBI BANQUET SYSTEM

**Think cook chill.** Prepare your food ahead of time, plate it in the morning when you can pay attention to detail. Load the plates on the Blodgett banquet cart and hold in your refrigerator until service time. Then just roll the cart into your Blodgett Combi for a quick 8 to 10 minute retherm and cover it with the insulated hood to keep warm. When it's time to serve, simply sauce and garnish. **Now how many people do you need to do that?**

**The Blodgett banquet system consists of:**

- a specially designed rack for plates
- a practical trolley for transport
- The Optional Insulated Thermal Cart Cover will keep food hot for up to twenty minutes. The thermal cover is full length for superior heat retention and features heavy duty zippered closures.

**Cleanup is a breeze** with Blodgett's Combi Wash system.

Blodgett offers its banqueting system in various sizes to meet your needs. Available with 2.5" (65mm) or 3.35" (78 mm) spacing

- Model 61 (15 or 20 plates)
- Model 101 (27 or 32 plates)
- Model 102 (51 or 63 plates)
- Model 202 (51 or 117 plates)



Come see it in action at one of our many demonstration kitchens in North America.



44 Lakeside Avenue, Burlington, VT 05401 • (802)-658-6600

[www.blodgett.com](http://www.blodgett.com)



## COMBI TRANSPORT SYSTEM



Is workman's comp killing you?  
Do you want to save labor?  
Do you want to be more efficient?  
Blodgett Combi Transport System is  
the tool for you.

The Blodgett Combi Transport System can move as few as 5 hotel pans to as many as 20 sheet pans at one time. Imagine the added efficiency, speed, ease of moving product around your kitchen. Imagine doing it without the hassle of moving every pan... **Imagine a Blodgett Combi with our transport system in your operation.**

- **2 Piece System** - cassette rack and trolley to transport the cassette rack
- Available with 2.5" (65mm) or 3.35" (78 mm) rack spacing
- Optional with BC-61, BC-101 and BC-102 ovens
- Standard with BC-202 ovens



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