

# BLODGETT

## Combi Retherm

### À la Carte, Room Service, Banqueting, Cook Chill to Vacuum Cooked Foods



All the Control You Need  
for PERFECT Results

#### ■ Combi Mode - Retherm

- ▶ 250°F - 300°F temperature range
- ▶ Time 4-20 minutes from individual plates (4 minutes) to a banquet for 1,000 (20 minutes)

#### ■ Four Speed Fan

- ▶ Gentle, Low, High and Turbo
- ▶ Plus auto reversing fan for even results

#### ■ Easy Probe Retherm

- ▶ Insert the core probe
- ▶ Select the desired internal temperature
- ▶ The control lets you know when the product is done



# Retherm for Banquets



Have you ever struggled to serve large functions? Is the first table finished before the last is served? Do you need a way to serve large groups with ease? Then our 96 plate Banquet Cart combined with retherming in a Blodgett Roll-In Combi is the answer for you.



- The **Blodgett Banquet Cart** can hold **96 Plates** (up to 12-1/2" diameter) with our standard 3" vertical plate spacing. Custom plate spacing is available on request. With the Blodgett banquet cart you can pre-plate in advance during slow times using fewer chefs and reducing personnel costs.
- The **Heavy Duty Casters** allow the cart to be moved into a chiller until you are ready to retherm, then moved into your Blodgett Combi 20E/G oven for reheating, and finally taken to the dining hall for serving.
- 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 quick and easy.** The entire cart can be hosed down for cleaning and the drip pan contains a drain for waste removal.

**BUILDING QUALITY OVENS SINCE 1848**

**BLODGETT**

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