



December 2009

The Latest Information for Foodservice Professionals from BLODGETT

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[www.blodgett.com](http://www.blodgett.com)Riddle of the Month: **Christmas Trivia: Where is America's official national Christmas tree located?** (see answer below)

## 2009 - THE YEAR IN REVIEW

2009 has been a busy, challenging year here at Blodgett. We owe our success to you, our customers, for your continued loyalty and support. Listed below are just a few highlights from the past year.

### **January** Blodgett Goes Green

In January 2009, as part of our efforts to build environmentally responsible products, Blodgett replaced the mercury bulb safety valve in our deck ovens with mercury free thermal couple safety valves.

### **March** SBF Doubles Its Capacity

Blodgett was pleased to announce that our Energy Star qualified SBF boiler free steamers are **now stackable for twice the capacity in the same compact footprint**. With the new stacking kit you may stack two 3 pan steamers, two 5 pan steamers or a 3 and 5 pan together.

[Click here](#) for more information on the SBF.

### **May** Energy Star Qualified Convection Ovens

On May 16 2009, Energy Star expanded their programs to include commercial convection ovens. **Blodgett, the uncontested market leader, once again led the way with 75% of our product line now**

[Click here](#) for a list of Energy Star qualified Blodgett ovens

### **February** Attracting the Crowds at NAFEM 2009

The Blodgett booth was the place to be at NAFEM 2009. Many people stopped by to see the latest products from Blodgett; including the Hydrovection which was included in the What's Hot, What's Cool pavilion.

### **April** KFC and Blodgett Partner to Bring Healthy Grilled Chicken to the Market

KFC launched it's new Kentucky Grilled Chicken at stores across the U.S. and we at Blodgett couldn't be prouder. That's because **all of that chicken is "grilled" in an all new Blodgett oven** developed exclusively for KFC.

### **June** Introducing Hydrovection

June 2009 brought with it the much anticipated introduction of the Blodgett Hydrovection oven. **The NEW Hydrovection™ oven by Blodgett unites hot air cooking with moisture to produce a quality product faster than standard convection ovens.**

[Click here](#) for more information on the Hydrovection ovens.



[Click here](#) to view Chef Kaysen's videos

### July Celebrated Chef Endorses Blodgett Hydrovection

Award winning Chef Gavin Kaysen, Executive Chef for Café Boulud, New York City visited the Blodgett factory to endorse the NEW Hydrovection Oven. During his visit to Burlington, Chef Kaysen graciously gave of his time to create video cooking demonstrations using the HV-100E.



[Click here](#) for more information on the S1828 ovens.

### August Introducing the S1828

Blodgett announced the introduction of the NEW S1828 Conveyor Oven Series. With an 18" x 28" bake chamber, the S1828 is perfect for small, countertop installations or triple stacked for higher volume applications. The S1828 is available in gas or electric models and loaded **with all the features you need.**



### September In the Navy

Three members of the USS Abraham Lincoln, CVN72 culinary team were at the Blodgett plant for training on the new Hydrovection which was installed on the aircraft carrier the following week.



### October Back to School

Brantley County High School Culinary Arts Kitchen in Nahunta, GA installed a 100% Blodgett kitchen for their vocational education program. The kitchen includes a BCX combi oven, a DFG-100 convection oven, braising pan and range battery.



### November FES Best in Class

Blodgett is honored to be named **Overall Best in Convection and Deck Ovens for 2009** by Foodservice Equipment and Supplies magazine. We are truly honored by this recognition and will continue to strive to produce the best quality ovens in the industry.



### December Looking Ahead

As the year draws to a close, we look forward to providing you, our customers, with continued world class products and support in the new year. In 2010, we will expand our product lines with the additional products you have asked for.



## CHEF'S CORNER

### SLOW ROASTED FOR THE HOLIDAYS

### *SLOW ROASTED PRIME RIB*

[Click here](#) for recipe

According to Blodgett Corporate Chef Tim Klauder, "Nothing is more tempting to eat than a big prime rib roast." So this month, in time for the holidays, he would like to share with you his recipe for Slow Roasted Prime Rib.

Happy Holidays, and Enjoy!



*Chef Tim Klauder*

## BLODGETT IN THE NEWS

### SUPPORTING OUR MILITARY

Blodgett has a long, proud history of supporting the US Navy with foodservice equipment for both land based as well as marine applications. During 2009 we continued this support, installing equipment and training personnel on multiple US aircraft carriers. Blodgett ovens are currently on every Nimitz-class super carrier in the United States Navy. These ships feed 5,600 people, three times each day 24/7.

#### USS New York

**We are extremely proud to be providing cooking equipment on the USS New York.** The NEW YORK (LPD-21) is the newest entry to the U.S. Navy's fleet of San Antonio-class LPD (Landing Platform, Dock) warships. The ship was constructed with 7.5 tons of steel from the World Trade Center and is named after the state in honor of the attacks of 9-11. The ship was commissioned on November 7, 2009 in New York harbor.

[Click here](#) for more information on the USS New York.

#### USS Abraham Lincoln

Blodgett Corporate Chef Tim Klauder was on board the USS Abraham Lincoln to train their galley staff. Earlier this year he trained the staff of the USS Nimitz in San Diego. The Lincoln is currently undergoing a major overhaul at Puget Sound Naval Shipyard in Bremerton, Washington.

**Included in the overhaul is the installation of new Blodgett Hydrovection ovens.** Chef Tim spent several days with the ship's staff demonstrating the functionality and versatility of the Hydrovection. According to Chef Tim, "All of the staff found the oven easy to use and the control simple to navigate. One of the staff has cooked his entire 30 year career on Blodgett equipment and is excited to start working with the Hydrovection." To view photos of the USS Abraham Lincoln, please visit the official [ship's website](#).



*Blodgett Corporate Chef Tim Klauder training the crew on board the USS Abraham Lincoln*

**HAPPY HOLIDAYS**  
From Blodgett

*We would like to take this opportunity to thank you for your business this past year and to wish you and your family a very safe and happy holiday.*

[PRINTABLE VERSION](#)

*If you have questions on any of the information in this newsletter, please [click here](#) to contact us.*

**Riddle of the Month Answer:** The official national Christmas tree is located in King's Canyon National Park in California. The tree, a giant sequoia called the "General Grant Tree", is over 300 feet (90 meters) high. It was made the official Christmas tree in 1925.

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