



January 2009

The Latest Information for Foodservice Professionals from BLODGETT

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Riddle of the Month: There are four "common" English words that end in "dous". Two are positive: tremendous, stupendous and two are negative: horrendous. What is the fourth word? (see answer below)



Visit Blodgett at NAFEM booth #1820 for the latest advancements in foodservice cooking equipment.

Orange County Convention Center
Orlando, Florida
February 5-7, 2009



NAFEM 2009 Preview Edition

In this edition of *Fresh from the Oven*, we would like to give you a quick preview of the Blodgett booth (#1820) at NAFEM 2009.



Chef Tim Klauder at NAFEM 07

NAFEM Command Performance - Chef Tim Klauder

As we did at NAFEM 07, Blodgett will host product demonstrations featuring our own Chef Tim Klauder. Give us 30 minutes of your time and Chef Tim will give you a comfortable place to sit down, a few laughs, and a great education on the latest technology from Blodgett today plus what's coming for the future. The presentations will include the **Blodgett BCX Combi** and the **NEW Hydrovection Oven**.

The demonstrations will be held in booth (#1820)* at 10:15, 11:00, 12:00, 1:00, 2:00, 3:00 and 4:00 on Thursday, Friday and Saturday. We hope to see you there.

* The following sessions will be presented in the Middleby Demonstration Theatre area of booth #1820. Thursday 2/5 (10:15 and 4:00), Friday 2/6 (1:00 and 4:00) and Saturday 2/7 (12:00). All other sessions will be held in the Blodgett area of booth #1820.

NEW Hydrovection

The **NEW Hydrovection™** oven from Blodgett unites hot air with moisture to produce a quality product faster than convection ovens. Move your product from the kitchen to the table quickly with the Hydrovection™ from Blodgett. A four speed bi-directional motor and innovative blower wheel design combine to form a unique air control system for a high quality, no-turn bake, with increased product yields that generate savings for you. The unique energy management system precisely controls the cooking environment reducing energy consumption by 40% over electric convection ovens. Built with rugged Blodgett construction, the Hydrovection will last for years to come. We will be showing the Hydrovection in both full and half size electric models.

* available 2009





BCX Series Combi Oven Steamers

Built with solid, reliable Blodgett construction, the BCX-14 series combi ovens are designed to last for years of rigorous use in the commercial kitchen. The BCX-14 provides all the features you need to increase production while decreasing your time, labor and maintenance costs.

Our simple reliable design was created with low cost of ownership in mind. **Lowest Water Consumption of any combi on the market*** The Blodgett BCX combi, under independent third party (ASTM standards) testing, produced 50% more (48 vs 32) Rotisserie chicken with the lowest water consumption (1.5 gallons per hour) of any branded Combi.

We will be showing the **BCX Combi, BX Boilerless Combi** as well as the **Blodgett CNVX-14**, a full size convection oven designed specifically for stacking with either the BCX-14 or BX-14.

[Click here](#) for more information.



SBF Energy Star Approved Boilerless Steamer

Come see our SBF energy efficient, boilerless steamer. These connectionless steamers require no plumbing for easy installation. Steam is created by heating water held in a pan resulting in low water consumption and easy scale removal. A removable steam diffuser plate helps keep large food products from falling into the water pan. Plus, the SBF steamers are high power units for fast recovery.

[Click here](#) for more information.

New from Blodgett Range

Blodgett is pleased to be showing the **NEW Infrared Steakhouse Broiler** at NAFEM 2009. This new broiler features a high output burner combined with a griddle top. The unit will be mounted on our refrigerated base. It's the perfect combination!

S1820G Conveyor Oven

Blodgett is pleased to be showing the S1820G conveyor oven. As the smallest gas conveyor oven available, the S1820G is perfect for kiosk and other small production applications.

[Click here](#) for more information.





CHEF'S CORNER

ROASTED KING SALMON

[Click here](#) for recipe



This month's recipe by Chef Brian Berling

DELICIOUS SALMON DINNER

Try the menu to the left from our guest Chef Brian Berling. The menu includes roasted wild king salmon, Japanese eggplant puree, fresh garbanzo beans and sherry aleppo pepper vinaigrette.

Brian Berling started working in restaurants at the age of 16, washing dishes and moving up the restaurant ladder through college. He attended the University of Florida and received minors in economics and advertising and a B.A. in Business.



Chef Brian Berling

Upon graduation he moved full time into the kitchen and apprenticed under Certified Master Chef Jack Shoop at the Governor's Club in Tallahassee. He has spent the last 15 years working in restaurants and hotels in San Francisco, Seattle and across the state of Florida. He is now currently the Corporate Chef for Finn Marketing Group in Florida where he is responsible for coordinating the training and assistance for customers and assisting the sales staff with his expertise.

BLODGETT IN THE NEWS



Blodgett Corporate Chef Tim Klauder

KLAUDER RECEIVES ACF AWARD

Our Own Chef Tim Klauder received an ACF Tampa Bay President's Medal for outstanding leadership in chapter and chef community support. Chef Fred Lucardie CEC, CDM, AAC President ACF Tampa Bay presented the award January 12, 2009 at Club Renaissance in Sun City, Florida.

Congratulations Chef Tim.

BLODGETT SPONSORS AN EVENING FOR CHEFS

Blodgett is pleased to be sponsoring an event hosting the top Chefs of the Tampa Bay region as well as ACF Tampa Bay Chefs with Brew Master John Houseman. The event will recognize Chef Marty Blitz of Mise En Place for all his outstanding work on taste of the NFL where all the proceeds go to local and national hunger organizations. Chef Marty is a culinary leader in the Tampa Bay community.

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

Riddle of the Month Answer: Hazardous

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