



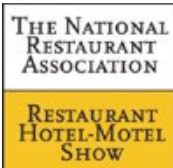
May 2005

The Latest Information for Foodservice Professionals from BLODGETT

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Riddle of the Month: A woman has seven children, half of them are boys. How can this be possible? (see answer below)

Visit us at Booth #3900



May 21-24, 2005
McCormick Place
Chicago

Welcome to the first edition of Fresh from the Oven - the new monthly newsletter from Blodgett. Our hope is to provide you with a quick, useful glimpse at our products. Each issue will highlight a different piece from Blodgett's complete line of cooking equipment, starting with the Combi Synergy BC-14 series. We will include features and benefits, recipes, service tips and more. We hope you enjoy our newsletter and encourage you to contact us at news@blodgett.com with any ideas or suggestions you might have for future issues.



BC-14G gas oven shown with optional stand and casters

SYNERGY SERIES COMBI

Three Great Cooking Modes: One Great Oven

You can easily perform every cooking function and maximize results in our high quality Combination-Oven/Steamers. Blodgett Combi ovens allows you to cook using three great modes in one great oven - steam, hot air, or a combination of both.

True 14 Pan Capacity!

Blodgett Combi ovens are made in America for standard US pans, no need to replace your current ones. With the Blodgett BC-14 you can load fourteen full size US hotel pans side to side; which means that you always have access to every pan, no unloading the front pan to reach the back.

Plus, the BC-14 is so versatile that you can load both full size hotel and sheet pans at the same time without adding adapters and accessories.

Features That Put You in Control!

Simple controls require minimal training and offer features you need. **EXCLUSIVE Steam on Demand** allows you to inject steam at the touch of a button perfect for crusty bread, bagels without boiling and kick starting heavy loads. Or, poach at 170F with the Vario Steam feature.

The Deliming Dilemma Finally Solved!

EXCLUSIVE Deliming Indicator Light Blodgett Synergy ovens feature an indicator light which flashes when it is time to delime the unit. No more guessing.

EXCLUSIVE Optional Semi-Automatic Deliming This unit connects to your Synergy oven. You initiate the deliming process with the flick of a switch,



BC-14 with both hotel and sheet pans

it automatically pumps in the correct amount of solution. What could be easier?

[Click here](#) for more information on the Blodgett Synergy Series ovens.



CHEF'S CORNER

By Chef Todd Belanger
Blodgett Corporate Chef

BLODGETT COMBI VERSATILITY

MEXICAN EGG ROULADE

[Click here for recipe](#)

ROAST STUFFED PORK LOIN

[Click here for recipe](#)

APPLE CREAM CHEESE TORTE

[Click here for recipe](#)

There are several advantages to using a Blodgett Combi oven that make it one of the most important pieces of cooking equipment in your kitchen. First is speed; Combi ovens cook 30-50% faster than conventional ovens. Second is the quality and versatility of our three cooking modes: The Steam mode preserves nutrients without washing out flavor. The Hot Air mode is perfect for browning and crispness. Cooking in the Combi mode reduces shrinkage (and food cost) 20-30% yielding a juicier product.

Applications Tip of the Month

Use Steam on Demand at the beginning of your Combi or convection cooking process to accelerate cook time. This will also help the food retain moisture and flavor.

In addition, you never need to cover food product while using the Combi mode.

Recipe of the Month

This month I would like to share three recipe ideas with you, one for each of the three cooking modes. Try Mexican Egg Roulade using the steam mode of your BC-14, the Apple Cream Cheese Torte in the convection mode and Roast Stuffed Pork Loin in the combi mode. To view the recipes, just click on the links provided on the recipe cards to the left. Enjoy!

SERVICE TIPS & TRICKS



THE IMPORTANCE OF DELIMING

Deliming the steam generator is the single most important preventative maintenance task. If not delimed, lime will build up inside the steam generator, reducing efficiency and causing damage to the level control system leading to costly repair and downtime. Blodgett makes the deliming process easier than ever before. The Exclusive Deliming indicator lights when the unit needs to be delimed. Deliming solution is added using either the manual deliming pump or the optional electric semi-automatic deliming pump. Once deliming is complete the indicator light goes out letting you know that the unit is ready for normal use.

Riddle of the Month Answer: ALL the children are boys, so half are boys and so is the other half.

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