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The Latest Information for Foodservice Professionals from BLODGETT

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## ECO-FRIENDLY

### EXPANDING OUR GREEN OFFERING

#### GOING GREEN

##### Blodgett Receives Environmental Award

On Monday, May 3, Blodgett was honored to be presented the **Governor's Award for Environmental Excellence & Pollution Prevention** by the State of Vermont. The award was presented in recognition of Blodgett's effort to develop

ENERGY STAR<sup>®</sup> qualified convection ovens for the commercial foodservice industry.

In May of 2009, Energy Star expanded their programs to include commercial convection ovens. **Blodgett led the way and currently has 12 Energy Star qualified models with others currently in testing!** We are very proud to be a part of the Energy Star program for commercial convection ovens and equally proud to receive this recognition from the State of Vermont.

*[Click here](#) for a full list of Blodgett's ENERGY STAR qualified products.*

#### First Half Size Ovens Qualify for ENERGY STAR<sup>®</sup>

Blodgett is very excited to announce that on Monday, May 24 the popular CTB and CTBR half size electric convections became ENERGY STAR<sup>®</sup> qualified.

The ENERGY STAR qualified CTB and CTBR ovens were engineered for energy efficiency. We have made minor modifications to our industry leading half size oven to meet these new ENERGY STAR standards. All of these product enhancements were designed to help make a great oven even better.

[Click here](#) for more information on the CTB and CTBR half size convection ovens.

ENERGY STAR was created to help consumers easily identify products, homes, and buildings that save energy and money, and help protect the environment. As the government-backed, trusted symbol for energy efficiency, the ENERGY STAR label identifies highly efficient products and designates superior energy performance.



More information is available on the [Energy Star Website](#).

### BLODGETT CONVEYOR - THE GREEN ALTERNATIVE

#### It's All in the Relay

Most people have heard of the health and environmental hazards of mercury. These hazards moved Blodgett to remove mercury relays from all our ovens and replace it with Eco-Friendly solid state relays. In fact we have removed mercury from all products manufactured at Blodgett. What many people don't realize is that many of our competitors in the conveyor business still use mercury filled relays to pulse electricity to the electric heaters that control the temperature in the bake chamber. At the Molsen Stadium in Montreal, our solid state relay was reason enough for them to choose a triple stack Blodgett S1828E for their arena project.

With an 18" x 28" bake chamber, the S1828 is perfect for small, countertop installations or triple stacked for higher volume applications. Plus, the S1828 is loaded with all the Eco-Friendly features you need: **Energy Efficient** atmospheric burners combined with our modulating gas valve will **save you money**. Adjustable eyebrow allow you to customize your product clearance, **keeping the heat inside the oven, where you need it**. Heavy duty double thick walled end plug provide optimum insulation.

[Click here](#) for more information on the S1828 gas and electric Blodgett Conveyor ovens.

## ALL THE CONTROL YOU NEED

### **MenuSelect or Manual - The Choice is Yours**

Are you looking for another tool for your kitchen? Have you thought about a combi oven, but don't really need full steam functionality? Now, there is another choice. Blodgett has developed the HYDROVECTION™ oven for chefs that want the benefit of adding moisture to their cooking, but don't need to cook exclusively with steam. **Hydrovection™ offers increased product quality and yield over convection ovens at a lower cost than combi.**

And now the Hydrovection™ is available with your choice of control. **The Hydrovection™ is available with either the Blodgett MenuSelect™ 100 recipe programmable control or the all NEW Manual control.**

- The NEW Manual Control is easy to use, just turn the dial to select one of five modes, Hydro High ( **80-100% humidity range**), Hydro Low (**25-35% humidity range**), Hot Air, Cool Down and Off.
- The temperature dial has helpful cooking temperature ranges like retherm and fry.
- The timer features an easy to read digital display.
- The NEW Manual Control is plug and play compatible with the MenuSelect™ control for easy future upgrade.
- As with Menuselect™, the manual control panel slides out **with nearly 90% of all major components accessible** for easy maintenance without moving the oven.

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



*HV-100E Double shown with  
NEW Manual Control*

**Hydrovection™**  
by  
**BLODGETT**

## CHEF'S CORNER

### BAKING UP A TREAT

#### **Pineapple-Cranberry Muffins**

Our own Chef Tim Klauder is taking a break from the busy NRA show in Chicago this week to share with you his recipe for Pineapple-Cranberry muffins. This sweet and tangy treat is perfect for breakfast, a mid morning snack or with a cup of tea in the middle of the afternoon. Try this recipe in your Blodgett, Convection, Deck, Hydrovection or Combi oven. Enjoy!

**Have a Safe and Happy Memorial Day Weekend!**

#### ***PINEAPPLE-CRANBERRY MUFFINS***

[Click here](#) for recipe



### REMINDER

Blodgett is sponsoring "The Essence of Greatness" a Euro Mid Culinary Symposium. The event will be held on June 6-7, 2010 at the River Oaks Country Club in Houston, TX. Proceeds from the event will benefit the George Foreman Youth Center.

For more information and to register please visit [www.culinaryleadership.com](http://www.culinaryleadership.com).

### DID YOU KNOW?

#### **Fun Food Facts**

*Did you know Tootsie Rolls were the first wrapped penny candy in America.*

### ***We are here to help you!***

Blodgett is eager to help you in any way possible. Please use the links below to contact us for all of your needs.

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CONVECTION, COMBI, HYDROVECTION, ROTATING RACK OVENS,  
DECK OVENS, STEAM EQUIPMENT & CONVEYOR OVENS**