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The Latest Information for Foodservice Professionals from BLODGETT

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**Riddle of the Month:** I have two arms, but fingers none. I have two feet, but cannot run. I carry well, but I have found I carry best with my feet OFF the ground. What am I? (see answer below)



**CELEBRATING 160 YEARS**

**1940s**

Blodgett entered the 1940s ready to expand its market share in the growing commercial foodservice industry. With the U.S. entry into World War II, the government placed many contracts with Blodgett to supply ovens for cooking food near the front lines. Former employees, now soldiers, would write to company management describing how Blodgett ovens were able to cook food evenly under the worst conditions.

When these former employees were served food that was improperly cooked, they suggested to their superior officers that Blodgett would be able to provide an efficient oven that would satisfy the soldiers who needed a good hot meal. This was how Blodgett sold many of its ovens to the U.S. Army and Navy throughout the war years.

Source: "Blodgett Holdings, Inc.," Company Profile. Hoover's, Inc., 2008. Answers.com 19 Feb. 2008



**OUR GOAL IS TO SAVE YOU MONEY!**

Today, more than ever, it's important to consider not just the initial cost of food service equipment, but how much that purchase will cost you over the years. That's why the BCX Combi was created with low cost of ownership in mind.

**Lowest Water Consumption in the Industry**

The results from testing by Fischer-Nickel, Inc and the Food Service Technology Center shows that we are on the right track when it comes to efficiency. Fischer-Nickel is a non-biased, third party whose mission is promoting energy efficiency in the foodservice industry. The findings are clear, the Blodgett BCX Combi Oven uses much less water per hour than any other steam generator style Combi oven in the market. The water sipping BCX uses a total of **1.5 gph**. Many of the Euro brands consume more than **20 gph**.

To see all of the results of the Fischer-Nickel testing go to <http://www.fishnick.com/saveenergy/rebates/>. Then select the link for combination ovens under the heading "Individual Product Lists".



### No Special Cleaners

The Blodgett BCX lets you use your own cleaners, there is no need to purchase special cleaning agents from us. Why is this important, because you can source your cleaning agent from anyone, for any price. With the Blodgett BCX, you can shop around and find the best deal on your cleaning products. All we ask is that your cleaner not exceed our maximum level of caustic soda or other harmful agent (*see your BCX operation manual or spec sheet*). Many of the competitive Euro brands require you to purchase their exclusive cleaning agents at an average cost per year of \$3,600.

### Built Like a Blodgett

The Blodgett BCX combi is built with the same solid, heavy duty construction as our renowned convection oven line. As with the award winning DFG oven, the BCX will last for years of service in your commercial kitchen. How is Blodgett construction different? The BCX is built on a **Fully Welded Stainless Steel Frame**. Other brands use unibody construction, which does not have the strength or rigidity to hold up to the rigors of the commercial kitchen and can be easily damaged in shipping. The Blodgett BCX uses **Solid Fiber Insulation**, just like our convection ovens, our insulation will not sag. **Dual water inlet with brass fittings** - Many of the Euro brands use plastic and non NPT (a US standard) tapered threads. These plastic European designs do not connect correctly causing leaks and other installation issues.



## CHEF'S CORNER

### STUFFED PORK TENDERLOIN

[Click here](#) for recipe

### COMBI SPINACH STUFFED PORK TENDERLOIN

Here's a delicious main dish that is sure to impress, from our guest Chef Matt Burns. Cook this in the Blodgett BCX Combi oven for perfect results every time.

*Chef Matt Burns started in the industry at Brookside Golf and Country Club in Columbus, Ohio. After several years, he continued his career as Culinary Manager of several National Chains. After 20 years in operations, he moved to the Factory Representative side of the business. Matt is now Corporate Chef for DRC Marketing Group*

*in Columbus, where he manages the test facility and provides sales, service, and warranty follow up to customers. In addition, Matt provides training and conducts demonstrations on various product lines including the Blodgett BCX Combi Oven featured in this recipe.*



Chef Matt Burns

## BLODGETT IN THE NEWS



### **THE OTHER OLYMPICS**

Blodgett has caught Olympic fever, the ACF Culinary Olympics that is. Blodgett is proud to be a silver sponsor of Team USA in the 2008 IKA Culinary Olympics. From October 18-22, the world's best chefs will gather in Erfurt, Germany to demonstrate their creativity and expertise at the 22nd IKA "Culinary Olympics." The international competition takes place every four years and is considered the most important event in the culinary field.

Team USA will be traveling to Erfurt along with more than 40 other countries in hopes to bring home the gold.

Source: *ACF website*

### **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: A wheel barrow**

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