



September 2008

The Latest Information for Foodservice Professionals from BLODGETT

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Riddle of the Month: What regularly changes shape, yet remains a sphere, is always there, but often not seen? (see answer below)



CELEBRATING 160 YEARS

1960s to 1970s

Blodgett's growth continued from the 1960s through the 1970s. The company sold ovens to the entire foodservices industry, from large fast-food chains to small individual restaurants. Blodgett also sold ovens to grade schools, high schools, universities, hospitals, bakeries, U.S. Army and Navy installations, sports complexes, gourmet restaurants, taverns, large-volume food manufacturers, and hotels.

Overseas, Blodgett contracted numerous distributors throughout Europe.

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



CARING FOR YOUR BCX/BX COMBI

Cleaning and Maintenance Guides

Daily cleaning of your combi ovens is essential for proper sanitation, and to ensure against operational difficulties. Deliming the unit is the single most important preventative maintenance task. Without it, lime will build up inside the unit, reducing efficiency and causing damage to the level control system. Blodgett has made both cleaning and delimiting your BCX/BX oven quick and easy with our **EXCLUSIVE time saving features**.

- **EXCLUSIVE Delimiting Indicator*** - Your BCX control tells you when it is time to delime the unit. No more guessing.
- **EXCLUSIVE Semi Automatic Delimiting*** - When you initiate the delimiting process, it automatically pumps in the correct amount of solution. What could be easier? No need to call for service.
- **Largest Drain in the Industry** - Our 2" drain will NOT clog and does NOT require cleaning out the elbow or other reservoirs. Sloped or uneven floors will not affect the slanted drain.
- **No Special Cleaners** - Blodgett does not require that you use our cleaning products, as many other brands do. We are the

We have developed illustrated Cleaning Guides to walk you, step by step, through our simple cleaning and delimiting procedures. Just click on the link below to view and print the Cleaning Guide for your Blodgett Combi oven.

[BCX with Standard Manual Control](#)

[BCX with Menuselect™ Control](#)

[BX with Standard Manual Control](#)

[BX with Menuselect™ Control](#)

EXPERTS in ovens, not cleaning agents.

- Dual pane thermal glass window swings open for cleaning between the panes.
- Door mounted drip pan keeps your floors dry.
- Integrated wash down hose with easy access water shutoff behind the front panel.

* Not applicable to the BX boilerless models.

[Click here](#) for more information on the BCX and BX combi ovens.



CHEF'S CORNER

GATOR CAKES WITH VEGGIES & KEY LIME BUTTER SAUCE

[Click here](#) for recipe

GOLD MEDAL MEAL

Be sure to try this award winning meal by our guest Chef Michael Priola of the Apollo Racquet Club in Florida. Be sure to read the article below on Chef Priola's victory in the Super Challenge Cooking Competition.

Chef Michael Priola was born and raised in Germany and moved to Florida in the 1980's. When Michael came to the United States he spoke only German. By immersing himself in an environment that forced him to learn English, he acquired a second language while working his way "up the kitchen ladder".



Chef Michael Priola

Chef Michael began his career with his father at Gus' Café in north Tampa. He has since worked virtually every position in the restaurant business, but his passion lies in the kitchen. Chef Michael's experience includes the Hyatt Cooperation in Tampa's renowned restaurant Armani's, Executive Chef at Holiday Inn Tampa Airport, Foodservice Director at the historic Olympic Landmark Brandon Swim & Tennis Club. He is presently working on a new restaurant opening soon at the Apollo Racquet Club in Apollo Beach, Florida.

As an active member of the American Culinary Federation, he is presently serving on the Board of Directors for the Tampa Bay area chapter. In 2006, he was inducted into the American Academy of Chefs. Restaurant Forum featured Chef Michael among their Top Twenty Chefs in 2007.

BLODGETT IN THE NEWS



Chef Michael Priola (l) with Chef Tim Klauder, Blodgett Corporate Chef

GOING FOR THE GOLD

Blodgett Sponsors Cooking Competition

Blodgett was very proud to once again sponsor the annual Super Challenge Cooking Competition at the Florida Restaurant Show. This is the 10th year that the competition has featured Blodgett Combi ovens and the results achieved in the ovens have been award winning. Chef Michael Priola won the gold this year and his story should be an inspiration to other chefs across the country.

Michael began competing when a friend and mentor, Fred Lucardie, CEC, AAC, talked him into giving the competitions a try. They formed a group including Chef Paul Evans, CEC, and Chef Joe Rooksberry, CEC, AAC. As a group, they took on the Super Challenge in Orlando and did well, but did not get the gold. Although members of the group were unable to compete for various reasons, Michael and Paul inspired each other and kept trying.

Persistence finally paid off! On September 6, Michael competed in the Alligator Signature Recipe contest at the Orlando show and it proved to be his lucky day. According to Michael, it was not his hard work and persistence to meet the high standards of a gold winning performance that meant the most to him. Rather, it was the camaraderie present amongst his fellow chefs and his supporters that really made his day special. "It is a wonderful thing to see individuals compete against each other, yet to be so quick to help a fellow chef out when needed. It was

amazing to see the level of professionalism exhibited amongst the participants that weekend, but, the thrill of finally getting a gold medal was definitely fantastic!"

"He never gave up! After 33 attempts over several years! I can't tell you how proud I am of his courage and determination"! Say's Tim Klauder, Blodgett Corporate Chef. "This was a fantastic culinary competition."

According to Chef Steve Jayson, Chairman of the 2008 Culinary Expo competition and Vice President Food & Beverage at Universal Orlando "It's wonderful to see Chefs come out year after year and continually improve. Chef Priola has presented some world class dishes over the last few years with some of the toughest Master Chef Judges. To see him finally achieve his first Gold Medal was very rewarding to all the volunteers that host this great annual competition."

For more information on the event go to: www.acfcfc.org. Click on 2008 Culinary Expo competition winners.



BCX COMBI NOW AVAILABLE ON KCL

BCX Series CAD Drawings

Attention foodservice Consultants and other commercial kitchen designers, the BCX, BX and CNVX cad symbols are now available through the KCL CADalog service. You can access these drawings immediately on either the Blodgett or KCL websites. On www.blodgett.com, go to the [BCX series page](#) and click on the CAD Drawings link in the left column of any of the product description tables on the lower half of the page.

KCL subscribers should have received the latest CD of the entire CADalog. The new combi drawings are not included on the CD. When the CD is installed, however, users will be able to update their KCL and acquire the combi drawings through a download process..

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 Moon

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