



www.blazeproducts.com

# Fall / Winter Events

Tailgating

Thanksgiving



So many events take place during the holiday season. Let Blaze help make your celebrations **extra HOT!** We provide the fuel chefs want. Blaze has the highest BTU's. In addition, we are ISO 9000 certified, UL tested, Kosher certified, and Kentucky Proud!

Check out our website to learn more:  
<http://www.blazeproducts.com/>

Halloween Parties

Christmas

New Year's Eve



## What Our Customers Are Saying



In 1968, Harland Sanders and his wife Claudia opened Claudia Sanders Dinner House, originally called The Colonel's Lady, in Shelbyville, KY. In May 1999 the original Colonel's Lady burned to the ground. The restaurant was rebuilt, with expanded facilities for hosting private parties and conferences, with seating for approximately 700 guests.

Eddie, the current kitchen manager at Claudia Sanders, says, *"The quality of BLAZE fuel is outstanding and consistent! The efficient sales associates are always happy to assist with questions and orders, and I find their website very easy to use."*

Kick off Fall with an Extra \$100!



Take our [Customer Survey](#) by November 7th, 2014 and you will be entered in a drawing for a chance to win \$100 credit toward your next order!

**\*\*Click the link above marked "customer survey" to be directed to the survey\*\***

## BLAZE ClearWick "The Clear Advantage"



- Produced with pure DEG, making it ideal for banquets & catering.
- Unique stackable design allows for easy storage & handling.
- Polyethylene container eliminates guesswork by letting you see how much fuel remains.
- Patented shape keeps flame away from container if tipped over, & reduces chance of leaking fuel.

Call 502-633-0650 (ext. 240) or visit [www.blazeproducts.com](http://www.blazeproducts.com) to learn more about our ClearWick (CW300) product, and other chafing fuel product lines.

To receive a free sample pack of ClearWick, e-mail us at: [sales@blazeproducts.com](mailto:sales@blazeproducts.com)



### EMPLOYEE SPOTLIGHT

Meet Andrea, our newest Regional Account Manager!

Contact her to place an order today:

Andrea Burton  
Regional Account Manager  
(502) 633-0650 x. 225  
[andrea@blazeproducts.com](mailto:andrea@blazeproducts.com)

Contact one of our other Sales Reps to learn more about our products:

Ruben Platas  
Export Sales Manager  
(502) 633-0650 x. 615

[blazeexportno1@msn.com](mailto:blazeexportno1@msn.com)

Keith Mitchell  
Director of Domestic Sales  
(502) 633-0650 x. 240

[Keith@blazeproducts.com](mailto:Keith@blazeproducts.com)

Evan McEwen  
Regional Account Manager  
(502) 633-0650 x. 223

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### Food Safety Tips

#### Temperature control:

- BLAZE provides the HOTTEST fuel with the highest BTU's. Stock up for your next event!
- Bacterial growth occurs in food that stays in the danger zone between 40°F (4°C) and 140°F (60°C) for two hours. The maximum allowed time is reduced to one hour if the surrounding temperature is above 90°F (32°C).
- If prepared food sits out for longer than the maximum allowed time, **throw it out!**

#### Keeping cold food cold:

- Use a cooler packed with ice or frozen gel packs to keep cold food under 40°F (4°C).
- Pack frozen meat, poultry, or seafood while still frozen.
- Avoid opening the cooler more than necessary. Store beverages in a separate container so that they can be accessed without affecting the temperature of the food.
- The marinating of raw meat, poultry, or seafood prior to grilling must be done in cold temperatures.

#### Keeping hot food hot:

- Grilled food can be placed on the side of the grill rack to stay warm.
- BLAZE carries a variety of products with assorted burn times. We can meet your needs to keep food HOT!



Follow Blaze Products on Facebook and Twitter!

