

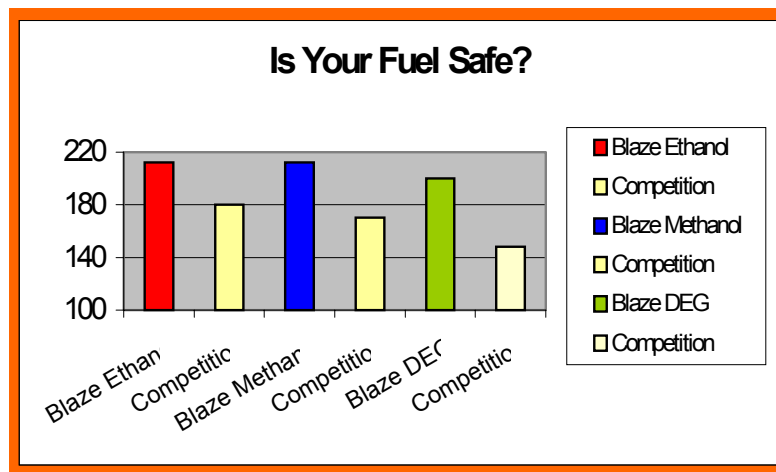
What's Your Boiling Point?

The safety of our Nation's food supply is critical to all foodservice professionals. Every foodservice professional has a responsibility to prepare and serve food at its optimum temperature. **Blaze Products**, has launched a food safety campaign designed to assist foodservice professionals in keeping their cooked products hot.

Food served away from the kitchen should follow certain critical control points. One of them is the proper minimum internal temperature of 140°. **Blaze reaches the 212° boiling point faster and has more BTU's than any other fuel on the market.** **Blaze** maintains the boiling point in the chafing dish water pan, thus maximizing the heat in the food pan.

Blaze is known as the hottest name in the fuel business for a reason.

- **Blaze** reaches the boiling point faster than any other chafing dish fuel.
- **Blaze Fuel** maintains the boiling point in the chafing dish water pan.
- **Blaze Products** maximizes the heat in the food pan.
- **Blaze Products** is ISO 9000 Certified.



To maximize the performance of your Chafing Dish, the water pan must reach the boiling point of 212°, thus ensuring the highest quality environment for your prepared food and your customers safety. So look at the bubbles to tell you, **“WHAT YOUR BOILING POINT IS.”**

The goal of every foodservice operation should be the same goal as the goals of HACCP, the Hazard Analysis of Critical Control Points. Their widely accepted programs combine the principals of quality control, risk assessment, and food microbiology for foolproof and safe systems to manage food production and water safety.

Starting your buffet with **Blaze Products** ensures you and your customers they will receive safe hot food.