



## “WHY I USE FX TO CREATE MING’S BINGS.”

— Ming Tsai, chef/owner, Blue Ginger, and host of SIMPLY MING



*The Lounge at Blue Ginger, designed by Rockwell Group, features Randell FX.*

“FX allows me to have everything I need at the right temperature right on the line. It simply adds amazing efficiency to our operation.”

“At the Lounge at Blue Ginger we serve a varied and extensive Asian tapas menu — precise temperature control is crucial for all the different dishes we prepare during a day, and the FX gives me that control.”

“I decided to use FX to support ‘Ming’s Bings,’ which we serve exclusively in the new Lounge at Blue Ginger. ‘Bings’ are my take on a type of hand-held Chinese street food that are small, stuffed round dumplings. The Bings are made with a variety of fillings — red roast duck or ginger and pork — then they are sealed in a thin dough. In other applications we tried, the ingredients would dry out. With the FX, not only does it fit very well into our custom restaurant design, it was created with the chef in mind — it holds temperature precisely, keeps the ingredients moist, and is versatile enough to store all the different items it takes to create the Asian tapas menu for the Lounge at Blue Ginger.”

