BLODGETT®

HV-100E

Full-Size Electric Hydrovection Oven



Shown featuring optional One Touch control and stand with casters

Project _____

Item No. _____

Quantity _____

HV-100E

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Fully welded angle-iron frame
- Stainless steel front, top and sides
- Simultaneous split door operation with catch-latch system
- Precision gear drive door assembly
- Black glass doors with one piece curved handle
- Dual pane tempered viewing window features cool to the touch Low-E inner glass. Inner glass panel hinged for easy cleaning
- Hand shower for ease of cleaning

INTERIOR CONSTRUCTION

- 304 stainless steel coved corner liner for easy cleaning
- Five stainless steel racks and ten rack positions
- Two halogen interior lights for superior visibility and bulb longevity
- Drain in oven cavity
- Up to 2.5" of blanket insulation for greater heat retention

OPERATION

- Standard control with function selection for hot air, humdity and cool down plus ability to store 100 recipes
- 140-500°F temperature range
- Six tubular heater element design
- Incremental humidity control
- Hot air cook mode for baking and pastries
- Hydroburst feature for shot of 100% humidity at any time during the cook cycle
- Core probe cook and hold capabilities with 4" removeable fillet core temperature probe
- USB connection for recipe upload or download
- Four speed auto-reversing fan motor for even bake
- Cavity vent control provides ability to release steam at the push of a switch
- Thermostatically controlled quench system, Eco-Friendly

STANDARD FEATURES

- Open Kitchen
- 25" (635mm) adjustable stainless steel legs (for single units)
- 8-1/2" (216mm) stainless steel legs with casters (for double sections)
- 1 year parts and 1 year labor warranty

** For all international markets, contact your local distributor.*

NOTE: The company reserves the right to make substitutions of components without prior notice

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs/casters/stands**
  - ❑ 6" casters for 25" legs
  - ❑ 11" (279mm) adjustable legs
  - ❑ 11" (279mm) seismic feet
  - ❑ 25" leg w/seismic feet for single ovens
  - ❑ 36" (914mm) stainless steel open stand with pan supports and feet
  - ❑ 36" (914mm) stainless steel open stand with pan supports and casters
- **Racks**
  - ❑ Extra stainless steel oven racks
  - ❑ Chicken roasting rack
  - ❑ Multi-purpose fry rack
- **Core Probes**
  - ❑ 4" duel sensing probe
  - ❑ Additional 4" fillet probe
- ❑ One Touch control - NEW 7-inch touchscreen stores up to 500 recipes. Includes rack timing, multi-shelf recipes, easy download for recipe writing on your laptop, and HAACP storage capability
- ❑ Open Kitchen SAP Hardware
- ❑ 480 VAC, 3 phase
- ❑ Water pressure regulator
- ❑ Side heat shield
- ❑ Backflow preventer

Intertek

ENERGY STAR

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P/N 59238 Rev M (7/26)

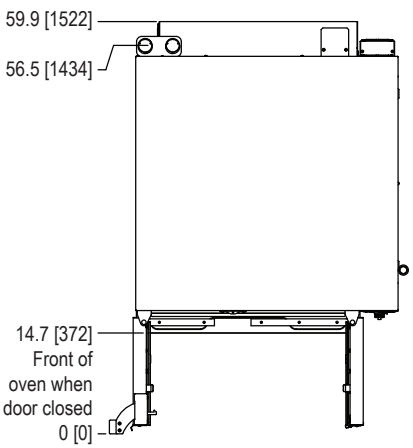
BLODGETT

HV-100E

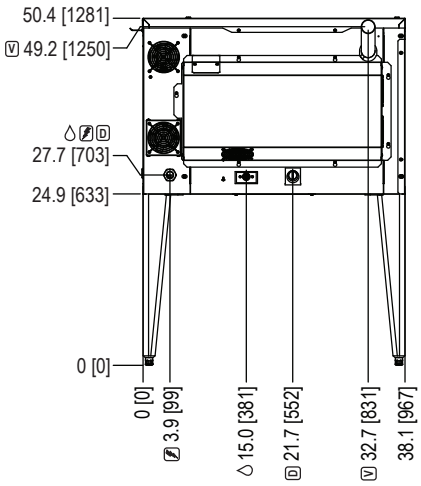
APPROVAL/STAMP

Electric Vent
Water Drain

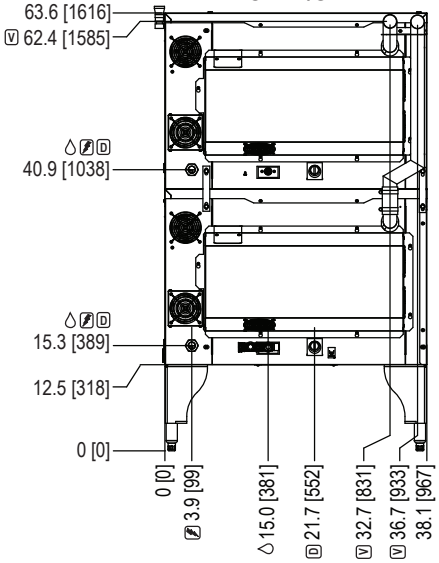
DIMENSIONS ARE IN INCHES (MM)



TOP VIEW
Double or Single Oven



REAR VIEW Single Oven



REAR VIEW Double Oven

SHORT FORM SPECIFICATIONS Provide Blodgett full-size hydrovection oven model HV-100E, (single/double) compartment with fully welded angle iron frame. Each compartment shall have fully welded 304 stainless steel liner. Liner to be coved top and bottom. Unit shall accept five 18" x 26" standard full-size bake pans. Doors shall be mounted with precision gear drive assembly, black glass with dual pane thermal glass windows with L-E inner glass, curved handle and simultaneous operation. Unit shall be electrically heated by six tubular heaters. Air in baking chamber distributed by single inlet blower wheel powered by a four speed, auto-reversing, 3/4 HP motor with thermal overload protection. Each chamber shall be fitted with bright halogen lamps, and five standard stainless steel removable racks. Hand shower mounted to the side of the control for easy cleanup. Unit shall have programmable manual control capable of storing 100 recipes. Control shall feature incremental moisture control, hot air, cool down modes, core probe cook & hold and USB connection. Breaker shut off switch on front panel for easy service. 1 year parts and 1 year labor warranty Provide options and accessories as indicated.

DIMENSIONS

Floor space	38.1" (967mm) W x 48.7" (1237mm) D
Interior	29" (737mm) W x 20" (508mm) H x 23.43" (595mm) D
Single on casters	Add 4-1/2" (114mm) to height

PRODUCT CLEARANCE

From combustible and non-combustible construction

Oven sides	0" (0mm) Blodgett recommends 4" clearance from any heat source on the oven control side, an optional heat shield should be considered
Oven back	6" (152mm)

WATER & DRAIN CONNECTION (per section)

Drain	1.25" O.D. drain connection Maximum drain temperature 140°F (60°C)
Water	3/4" NPT garden hose - cold water only

The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction. Improper materials may deform and cause restrictions, thus affecting performance. Appliance is to be installed with backflow protection in accordance with Federal, State or Local codes.

WATER SUPPLY (per section)

Good quality water feed is the responsibility of the owner. Water quality must be within the following guidelines.

TDS: 40-125 ppm	Silica: <13 ppm	Hardness: 35-180 ppm	pH: 7.0 - 8.5
Chlorides: <25 ppm	Chlorine: <0.2 ppm	Chloramine: <0.2 ppm	

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional water treatment systems

Water Pressure	30(min)-50(max) PSI
Water Consumption	2.5 - 4.0 GPH based on cooking mode

MAXIMUM INPUT

15kW per oven section

POWER SUPPLY

VAC	Hz	Phase	kW	Amps (L1-L2-L3)
208	60	3	15	38/38/38
240	60	3	15	36/34/34
440	60	3	15	20/18/18
480	60	3	15	18/17/17

3/4 H.P., 3 phase motor

This oven uses a variable frequency drive, which can produce high frequency electrical noise. Some units must be hard wired to avoid false positives on ground fault devices susceptible to errors from electrical noise. All installations must comply with local and national codes.

MINIMUM ENTRY CLEARANCE

Uncrated	25.56" (649mm)
Crated	30-1/2" (775mm)

SHIPPING INFORMATION

Approx. Weight

450 lbs. (204 kg) per section

Crate Size

30-1/2" (775mm) x 43-1/2" (1105mm) x 56" (1422mm) (2 crates required for double)