IMVECTION®

by BLODGETT®

www.blodgett.com



Introducing the all-new ImVection®

Impingement and Convection technology combined in one oven with four independent chambers

TWO TECHNOLOGIES IN ONE OVEN

Versatility has a New Standard

MIX & MATCH TECHNOLOGY



ImVection by Blodgett is a single oven capable of delivering two different hot air cooking technologies into each cooking chamber.

- **Impingement** - Hot air is forced at high speed directly onto the product for rapid, even results.
- **Convection** - Hot air is gently delivered to the product for quick, even, and consistent cooking and baking

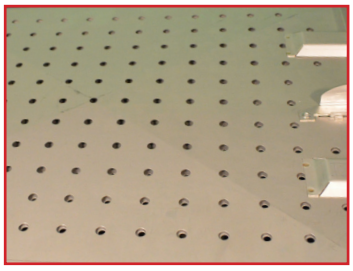
Combine 2 needs into 1 unit for a conveniently small footprint. Four oven chambers, each capable of cooking with impingement or convection. Up to a 175° temperature differential between oven chambers.

HOW DOES IT WORK?

INTRODUCING MOVEABLE JET PLATES

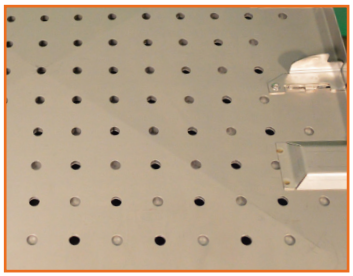
ImVection ovens switch between impingement and convection based on the food item and/or temperature selected. This is made possible by our patent pending Jet Plates.

Impingement Mode



In Impingement Mode, the jet plates align to deliver impingement air.

Convection Mode



In Convection Mode, the jet plates align to deliver convection air.

WHY IMVECTION?



VERSATILITY IN THE KITCHEN

ImVection by Blodgett offers this first of its kind, unique to the market oven no other commercial appliance can match.

- Choose between impingement and convection cooking
- Temperatures in adjacent oven chambers can be up to 175ºF apart
- Two independent doors for easy product loading and unloading reducing cook interuption
- Optimal cooking technology profile for all types of food
- Adaptive power managment optimizes cooking efficiency and power use
- Ventless operation tested to EPA 202 standards
- Up to 1,000 programmable cooking recipes (updated online)

OPEN KITCHEN

A single platform to connect and monitor Blodgett ovens as well as other brands and types of kitchen equipment, as well as automate essential facility functions like refrigeration monitoring, food safety reporting and HVAC control.



Perfect raw dough pizza cooked with impingement air in 3.5 minutes

Perfect biscuits cooked with convection air in 15 minutes



THE SAME OVEN - AT THE SAME TIME

IMVECTION®

STANDARD FEATURES

- Ventless via use of catalyst per chamber
- 7” Capacitive Touchscreen in landscape format
- USB port
- Meat probe cooking function – single chamber, selectable
- Chamber dimensions: 5.4” Height (no rack), 4.4” Height (w/ rack), 16.75’ Wide, 21.75” Depth
- (2) Jet Plate assemblies (upper and lower) per chamber removeable for cleaning patent pending.
- Dual independent heating elements for accurate temperature control per chamber
- Pendulum door latch for positive engagement
- 4 variable speed blowers
- Adjustable feet
- Intelligent Power Distribution System moves power where it’s needed, when it’s needed
- Left-Hand hinge door option



Left-Hand Hinge Door Option Shown



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