BLODGETT®

HVH-100G

Full-Size Gas Hydrovection Oven with Helix Technology



Shown featuring optional stand with casters

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
- ❑ Open Kitchen SAP Hardware
- ❑ Water pressure regulator
- ❑ Side heat shield
- ❑ Backflow preventer

Project _____

Item No. _____

Quantity _____

HVH-100G

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 is 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 longevity
- Drain in oven cavity
- Up to 2.5" of blanket insulation for greater heat retention

OPERATION

- Innovative new Helix technology forces air into the oven cavity, improving product quality while decreasing cook times
- 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
- Three inshot burners
- Direct spark ignition
- Core probe cook and hold capabilities with 4" removeable fillet core temperature probe
- Hydrovection cook modes provide low or high humidity
- Hot air cook mode for baking and pastries
- One touch cooking
- 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

Helix Technology

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NSF

ENERGY STAR

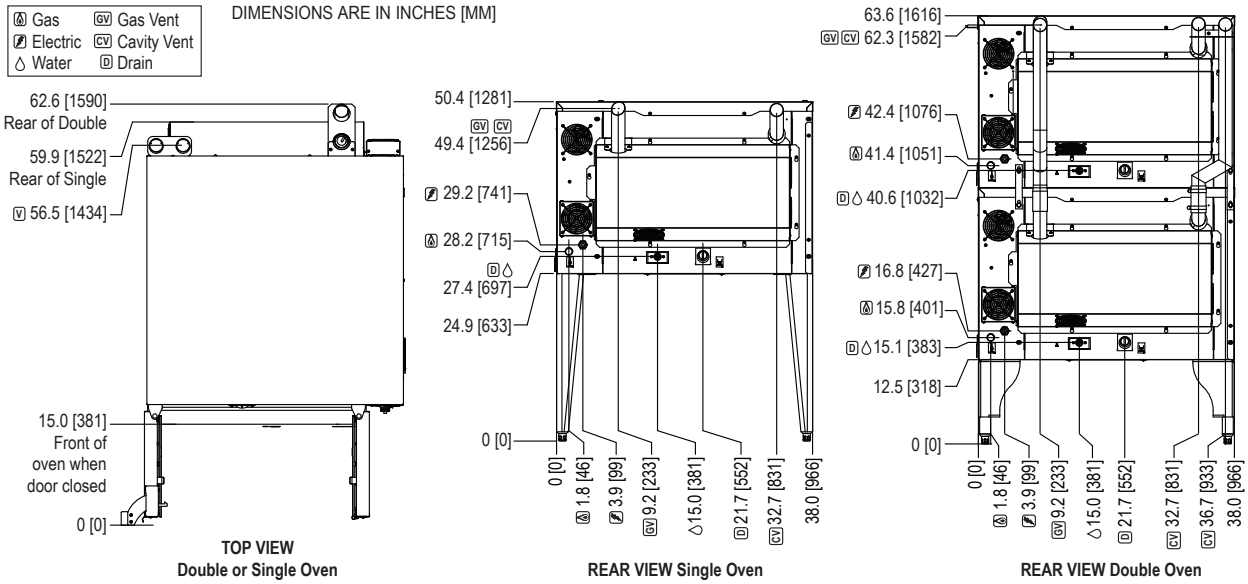
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BLODGETT

HVH-100G

APPROVAL/STAMP



SHORT FORM SPECIFICATIONS Provide Blodgett full-size hydrovection oven model HVH-100G, (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 heated by 60,000 BTU gas burner. 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. Innovative new Helix technology forces air into the oven cavity, improving product quality while decreasing cook times. 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 ahve One Touch control with 7-inch touchscreen that stores up to 500 recipes. Includes rack timing, multi-shelf recipes, easy download for recipe writing on your laptop, and HAACP storage capability. 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

Single	38.1" (968mm) W x 48.7" (1237mm) D
Double	38.1" (968mm) W x 51" (1295mm) 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

FOR COMMERCIAL USE ONLY

GAS SUPPLY (per section)

3/4" NPT

Inlet Pressure

Natural Gas	7.0" W.C. static to unit
Propane	14.0" W.C. static to unit

MAXIMUM INPUT

60,000 BTU/hr per oven section

POWER SUPPLY

Standard	115VAC, 10 amp, Nema 5-20R dedicated receptacle
Option	208/240VAC, 5 amp, Nema 6-15 dedicated receptacle
Export	Export voltages available on request

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	25.6" (650mm)
Crated	30-1/2" (975mm)

SHIPPING INFORMATION

Approx. Weight

520 lbs. (236 kg) per section

Crate Size

30-1/2" (975mm) x 43-1/2" (1105mm) x 56" (1422mm) (2 crates required for double)