



HV-100G

HV-100G Full-Size Gas Hydrovection Oven



Project _____

Item No. _____

Quantity _____

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, back and sides
- Simultaneous split door operation with catch-latch system
- Triple mounted door design with turnbuckle assembly
- Black glass doors with one piece curved handle
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- Retractable hand shower for ease of cleaning

INTERIOR CONSTRUCTION

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

OPERATION

- Standard control with function selection for hydro low, hydro high, hot air, and cool down
- Retherm and Fry bands on control
- Three inshot burners
- Direct spark ignition
- Removeable 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

- 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.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Controls

- MenuSelect control can hold multi-stage programming for up to 99 products, includes Cook & Hold, core probe cooking and USB port
- Touchscreen control allows cooking with timer and core probe simultaneously. Includes shelf timing, cooking compensation and multi-shelf recipes. Holds up to 255 recipes.

■ Legs/casters/stands:

- 11" (279mm) adjustable legs
- 11" (279mm) seismic feet
- 34" (864mm) stainless steel open stand with rack guides

- Extra stainless steel oven racks
- Additional core probe
- Chicken roasting rack
- Multi-purpose fry rack
- Water pressure regulator
- Side heat shield
- Backflow preventer



BLODGETT OVEN COMPANY

www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

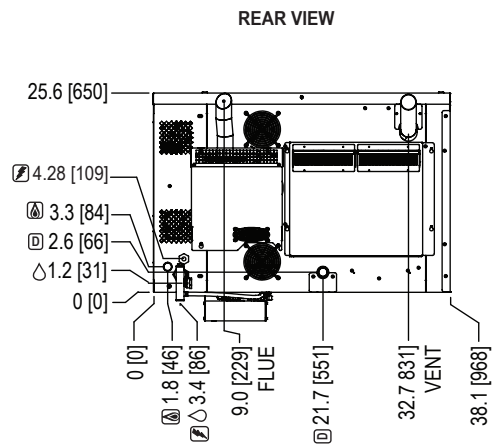
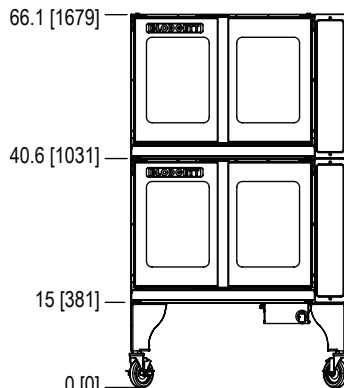
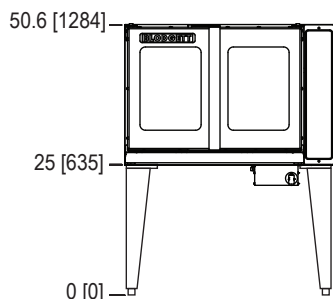
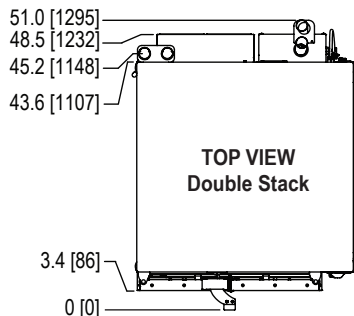
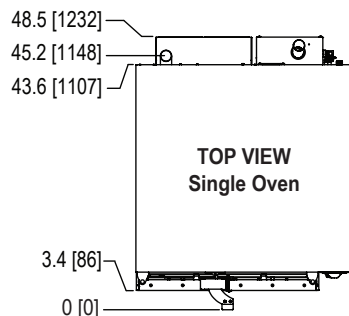


HV-100G



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES [MM]



SHORT FORM SPECIFICATIONS Provide Blodgett full-size hydrovection oven model HV-100G, (single/double) compartment with fully welded angle iron frame. Each compartment shall have fully welded 316 stainless steel liner. Liner to be covered top and bottom. Unit shall accept five 18" x 26" standard full-size bake pans. Doors shall be triple mounted, black glass with dual pane thermal glass windows, 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. Each chamber shall be fitted with bright halogen lamps, and five standard stainless steel removable racks. Retractable hose reel mounted just below the control panel for easy cleanup. Unit shall have manual control with hydro low and hydro high moisture control, hot air and cool down modes. 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 48.5" (1232mm) D
- Double Stack 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 control panel side of the oven, an optional heat shield should be considered
- Oven back 6" (152mm)
- Minimum Entry Clearance**
- Uncrated 25.6" (650mm)
- Crated 37-1/2" (953mm)

GAS SUPPLY (per section):

- 3/4" NPT
- Inlet Pressure:** Natural 7.0" W.C. static to unit, Propane 14.0" W.C. static to unit
- Maximum Input:** Single 60,000 BTU/hr, Double 120,000 BTU/hr

POWER SUPPLY (per section):

- 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
- Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven model due to the use of a variable frequency drive.

WATER & DRAIN CONNECTION (per section):

- Drain** 1" NPT drain connection Maximum drain temperature 140°F (60°C)
- Water** 3/4" NPT garden hose - cold water only
- 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 general guidelines.
- TDS: 40-125 ppm Hardness: 35-100 ppm pH: 7.0 - 8.5
- Silica: <13 ppm 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 systems from Optipure.
- Water Pressure** 30(min)-50(max) PSI
- Water Consumption** 2.5 - 4.0 GPH based on cooking mode

SHIPPING INFORMATION:

- Approx. Weight**
- Per section 520 lbs. (236 kg)
- Crate sizes**
- 37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)
- (2 crates required for double)

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