



## HVH-100E

Full-Size Electric Hydrovection Oven  
with Helix Technology



### OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **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
- 480 VAC, 3 phase
- Chicken roasting rack
- Multi-purpose fry rack
- Water pressure regulator
- Side heat shield
- Backflow preventer

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, sides and back
- 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
- Modular slide out front control panel with major components for ease of service
- 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

- Innovative new Helix technology forces air into the oven cavity, improving product quality while decreasing cook times
- Touchscreen control allows cooking with timer and core probe simultaneously. Includes shelf timing, cooking compensation and multi-shelf recipes. Holds up to 255 recipes.
- Six tubular heater element design
- Removeable core temperature probe
- Hydrovection cook modes provide low or high humidity
- Hot air cook mode for baking and pastries
- 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.

HVH-100E



Intertek

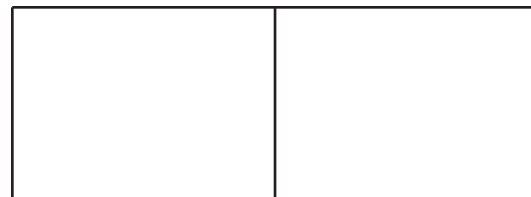
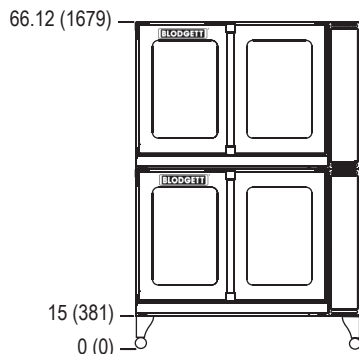
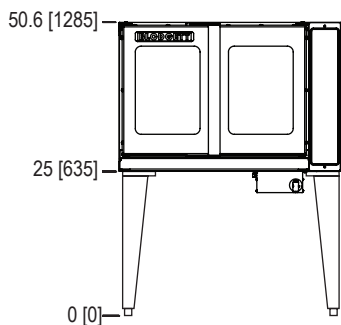
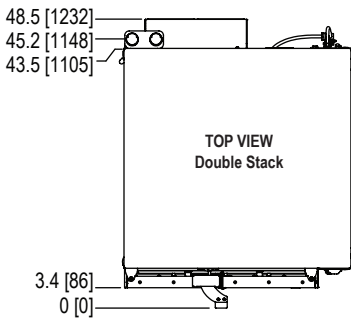
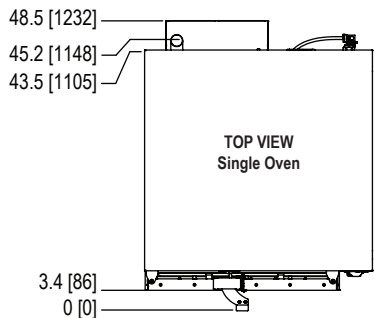


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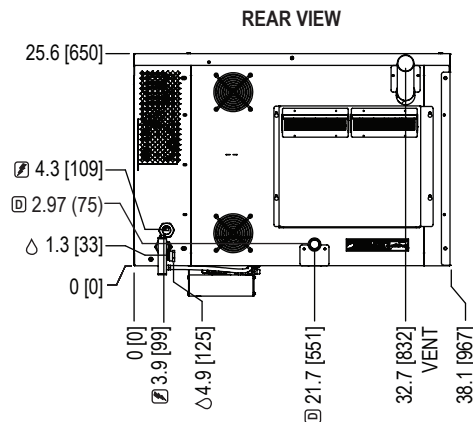


# HVH-100E



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



**SHORT FORM SPECIFICATIONS** Provide Blodgett full-size hydrovection oven model HVH-100E, (single/double) compartment with fully welded angle iron frame. Each compartment shall have fully welded 316 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 triple mounted, black glass with dual pane thermal glass windows, 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. 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. Retractable hose reel for easy cleanup. Unit shall have touchscreen control allows cooking with timer and core probe simultaneously. Includes shelf timing, cooking compensation and multi-shelf recipes. Holds up to 255 recipes. 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 48.6" (1234mm) D  
**Interior** 29" (737mm) W x 20" (508mm) H x 23.43" (595mm) D  
**Single oven 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)

## 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

## MAXIMUM INPUT:

15kW per oven section

## POWER SUPPLY:

V.A.C.	Hz	Phase	kW	Amperes (L1-L2-L3)
208	60	3	15	38/38/38
240	60	3	15	36/34/34
480	60	3	15	18/17/17

3/4 H.P., 3 phase motor

## MINIMUM ENTRY CLEARANCE:

Uncrated 25.56" (649mm)  
 Crated 37-1/2" (953mm)

## SHIPPING INFORMATION:

**Approx. Weight**  
 Per section 450 lbs. (204 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