

Specifications



	HV-100-G	HV-100-E	HVH-100-G	HVH-100-E
Helix Technology for improved results	No		Yes	
ENERGY STAR Qualified	Yes		Yes	
Standard Control	Manual		SmartTouch	
Optional Control	SmartTouch		n/a	
External Dimensions (HxWxD inches)	50.56 x 38.1 x 48.5			
Gas/Electrical Rating	60,000 BTU/hr	15kW	60,000 BTU/hr	15kW
Water Pressure (Min/Max)	30 PSI min/50 PSI max			
Water Consumption	2.5-3.0 Gallons/hr			
Water Connection	¾-inch NPT garden hose - cold water only			
Drain Connection	1-inch NPT drain connection			
Pan Capacity	Five full size 18 x 26 inch bake pans Ten 12 x 20 x 2 ½ inch steam table pans			

Visit our web site for product specifications, manuals, recipes, CAD or Revit files. Ovens pictured may be shown with options.

Contact a sales representative to schedule a demo.



802.658.6600 www.blodgett.com



30%

Faster Cook Times

20%

Improved Yields





The only split door oven that combines heat and steam

More versatile than a convection oven – more affordable than a combination oven.

Built to last decades – fully-welded, angle iron frame, superior insulation, triple mounted, simultaneous doors.

ENERGY STAR Qualified

Features:

Cook with hot air or **HydoVection** mode

Optional SmartTouch™ control

Fully gasketed door

5-pan capacity (18"x26" bake pans)

Four-speed, auto reverse fan

Easy to clean

1-year parts & labor warranty

Why choose HydroVection...

over convection oven?

- 30% faster
- Greater yields
- Better results

over combi oven?

- Less expensive
- Compact footprint
- Split door design

SmartTouch™ Touchscreen Control



- User friendly
- Rack timing
- USB Interface
- HACCP data storage
- Unlimited step recipes
- Consistent cooking every time
- Standard on Hydrovection Helix HVH-100 ovens.



Superior technology in a convection oven footprint

Patented Helix Technology™ forces air into oven cavity, improving product quality while reducing cook times.



Bread on the left baked in HydroVection with Helix Technology. Bread on the right baked in standard convection oven.



Muffin on the left baked in HydroVection with Helix Technology. Muffin on the right baked in standard convection oven.

Time Improvements



- Pork Chops - 47% quicker
- Bacon - 41%
- Chicken Nuggets - 26%
- Pizza - 22%

Yield Improvements



- Baked Potatoes - 24% more
- Grilled meats - 16%

Overall Impressions



- Improved flavors & moisture
- More even bake patterns
- Consistent color
- Better caramelization

Cook time savings average 30% when comparing HydroVection with Helix to standard convection oven. Tests completed at Blodgett's Test Kitchen with a mix of products and cooking techniques. Your results may vary.



Roasted meats have intensified flavor with perfect caramelization.

Baked products have higher rise, better crumb and improved yields.

<http://www.blodgett.com/go-helix>