

HYDROVECTION

HYBRID COOKING WITH MOISTURE & HOT AIR

SIMPLE TO USE, EASY TO CLEAN

- 15% faster than a standard convection oven.
- Choose from hot air cooking for baking and Hydrovection cooking with moisture.
- Up to 15% greater yield.
- The only split door, continuously humidified oven on the market.
- Four-speed auto-reverse fan motor for the best bake pattern you will find.
- Compact 38" footprint.
- Five stainless racks. Ten rack positions on full size ovens, nine rack positions on half size ovens.
- Bright halogen interior lights.
- External hand shower for easy cleaning.

Hydrovection™

"The Blodgett Hydrovection oven does wonders for us in the kitchen. It cooks things that are as delicate as salmon, and rustic and hearty like a roast duck. It's really a beautiful oven that gives you hot air, it gives you humidity and at the end of the day it saves you a lot of space and a lot of time, which in a New York kitchen is exactly what I am looking for everyday."

*Chef Gavin Kaysen
Executive Chef
Café Boulud, New York*





HV-100G shown with stand and casters

HYDROVECTION SERIES OVENS

- Warranty: 1 year parts and labor.
- Blodgett angle iron frame.
- Full perimeter door gasket to keep the heat and water inside the oven cavity.
- The easy to use manual control includes a 6-1/2" core temperature probe.
- 10-position rack guides and 5 wire shelves (HV-100).
- 9-position rack guides and 5 wire shelves (HV-50).
- Pan capacity (5) 18" x 26" bake pans or (10) 12" x 20" x 2-1/2" steam table pans with 3.25" pans spacing on center.
- Not available for general export use.



HV-100G Gas Full Size Hydrovection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING Wt LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" stainless steel legs	520/236 (49)	\$23,050
Double	Two base sections with 15" stainless steel legs with casters and stacking kit	1000/454 (98)	\$45,480
Add'l Section	One base section with 15" stainless steel legs with casters and stacking kit	550/250 (49)	\$23,150
Base Section	One base section (oven only)	450/238 (49)	\$22,330



HV-100E Electric Full Size Hydrovection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING Wt LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 25" stainless steel legs	480/218 (49)	\$22,100
Double	Two base sections with 15" stainless steel legs with casters and stacking kit	925/420 (98)	\$43,530
Add'l Section	One base section with 15" stainless steel legs with casters and stacking kit	475/215 (49)	\$22,150
Base Section	One base section (oven only)	450/202 (49)	\$21,380



HV-50E Electric Half Size Hydrovection Oven

MODEL	DESCRIPTION	APPROX. SHIPPING Wt LBS/KG (CUBE FT)	LIST PRICE
Single	One base section with 29" stainless steel stand with casters	365/166 (33)	\$20,780
Double	Two base sections with 11" stainless steel stand with casters and stacking kit	735/333 (66)	\$39,125
Add'l Section	One base section with 11" stainless steel stand with casters and stacking kit	385/175 (33)	\$20,665
Base Section	One base section (oven only)	350/159 (33)	\$18,460

SPECIFICATIONS

	HV-100G			HV-100E			HV-50E		
DIMENSIONS	H	W	D	H	W	D	H	W	D
Exterior, Single Oven (")	50.56	38.07	45.9	50.56	38.07	42.51	61.15	31.38	30.08
Exterior, Double Stack (")	59.87	38.07	45.9	59.87	38.07	42.51	73.55	31.38	30.08
RATING (per section)									
KW	70,000 BTU/HR.			15 KW (13 KW optional)			13 KW		
WATER									
Water Pressure (Min/Max)	30 PSI min /50 PSI			30 PSI min /50 PSI			30 PSI min /50 PSI		
Water Consumption	2.5 - 3.0 GPH			2.5 - 3.0 GPH			1.5 GPH		
Water Connection	3/4" NPT garden hose - cold water only								
Drain Connection	1" NPT drain connection								
REQUIRED CLEARANCES	0" left	0" right	6" rear	0" left	0" right	6" rear	0" left	0" right	0" rear

OPTIONS & ACCESSORIES

LIST PRICE

	DESCRIPTION	HV-100E/G	HV-50E
CON-TROLS	MenuSelect control, holds up to 99 pre-programmed recipes and includes a 6-1/2" core temperature probe	\$1,450	\$1,450
	NEW Touchscreen control	\$1,860	\$1,860
RACKS & COOKING	Stainless steel wire rack	\$260	\$190
	Chicken roasting rack	\$170	\$170
	Multi-purpose fry pan	\$270	—
	Additional core probe	\$240	\$240
	FlavorSmoke 450*	\$875	\$875
STACKING KITS	Stacking kit for double HV-50E (does not includes legs or casters)	—	\$155
	Stacking kit for double HV-100E (does not includes legs or casters)	\$300	—
	Stacking kit for double HV-100G (does not includes legs or casters)	\$350	—
	Stacking kit for HV-100 on full size convection oven (excluding XCEL series) (does not include legs or casters, see convection accessories)	\$300	—
LEGS/STANDS/CASTERS	25" legs	\$720	—
	25" legs with seismic feet	\$940	—
	6" casters for 25" legs	\$400	—
	15" leg and caster assembly	\$470	—
	11" legs	\$550	—
	11" legs with seismic feet	\$770	—
	34" stainless steel open stand with rack guides	\$1,710	—
	34" stainless steel open stand with casters	\$2,110	—
	11" stainless steel stand with casters	—	\$2,050
	29" stainless steel stand with casters	—	\$2,320
MISC.	Water pressure regulator	\$340	\$340
	Side heat shield (per section)	\$250	—
	Gas manifold for HV-100G	\$230	—
	48" flexible gas hose w/quick disconnect & restraining device	\$525	—
	36" flexible gas hose w/quick disconnect & restraining device	\$485	—
	480 VAC, 3 phase (specify on P.O.), electric ovens only (per section)	\$730	—
	Backflow preventer	\$34	\$34
	One year extended warranty (per section)	\$540 NET	\$540 NET

* Externally mounted, independently controlled from 5-60 minutes, the Blodgett Flavor Smoker burns flavored wood chips to produce wood flavored product. Removeable for easy cleaning. Wood chips not included.

