

## ELECTRIC HYDROVECTION OVENS

**FULL SIZE**



MODEL	DESCRIPTION	APPROXIMATE SHIPPING WEIGHT LBS/KG (CUBE FT)	LIST PRICE
<b>HV-100E</b>	The full size Hydrovection ovens feature Blodgett angle iron frame, energy efficient wool board insulation, and a full perimeter door gasket to keep the heat and water inside the oven cavity. The double door design features simultaneous door operation, and a triple mounted catch/latch door design with turn buckle assembly. The easy to use MenuSelect control holds up to 99 pre-programmed recipes and includes a 6-1/2" core temperature probe and four speed reversible fan and two bright halogen lights for superior visibility. Maintenance features include a retractable hose reel below the control, a hinged window panel for cleaning both sides of double paned glass and a large drain in the sloped bottom of the stainless steel cavity for easy drainage. 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. Complete with 9-position rack guides and 5 wire shelves. One year parts and labor warranty.		
<b>Single</b>	One base section with 25" stainless steel legs		\$20,000
<b>Double</b>	Two base sections with 6" stainless steel casters and stacking kit		\$39,690
<b>Add'l Section</b>	One base section with 6" stainless steel casters and stacking kit		\$20,290
<b>Base Section</b>	One base section (oven only)		\$19,400

## OPTIONS & ACCESSORIES

Options and Accessories	HV-100E
Wire rack	\$225
Additional core probe	\$210
480 VAC, 3 phase (must be specified at time of order)	\$660
Chicken roasting rack	\$150
French fry pan	\$245
Water pressure regulator	\$310
Stacking kit	\$230
One year extended warranty	\$980
<b>LEGS/CASTERS/STANDS</b>	
25" (635mm) legs	\$600
6" (152mm) seismic legs	\$485
6" (152mm) adjustable legs	\$305
4-1/4" (108mm) low profile casters (double oven only)	\$660
25" (635mm) stainless steel open stand with rack guides	\$1,485