



HYDROVECTION

Advantages

Hydrovection vs Convection - Side-by-Side Comparison

	DFG/Mark V Convection Ovens	HV-100E/G	HVH-100E/G
Standard control	SSD Digital	Programmable Manual	SmartTouch
Optional control	SimpleTouch, SSI-D, SSI-M	SmartTouch	—
Helix Technology*	—	—	✓
Adjustable humidity	—	10% increments	1% increments
USB port	SimpleTouch only	✓	✓
Grease laden air evacuation	Hoodini upgrade**	—	✓
Cook Time***	1 hour	40 minutes	35 minutes
Yield increase over convection	—	10-15%	15-20%
Two dependent doors	✓	✓	✓
Sealed s/s liner w/drain****	—	✓	✓
Spray hose for rinsing interior after cleaning	—	✓	✓
Integrated core probe	—	Standard	Standard
Reversible fan	—	✓	✓
ENERGY STAR qualified	Some models	✓	✓

* Helix Technology is a patented process that provides faster cook times, greater yield and improved product results

** Hoodini ventless hood available for Mark V ovens only

*** Based on general analysis of products cooked for 1 hour at 350°F in a convection oven

**** Provides fast recovery and temperature accuracy



G.O.A.T.

Find out more at www.blodgett.com/GOAT