

HYDROVECTION OVENS

WITH HELIX TECHNOLOGY



30% FASTER COOK TIMES

20%
BETTER
YIELDS







- Easy touch and go operations
- Energy, water & space saving
- Maintain nutritional standards and increase menu versatility
- Reduced life cycle cost than standard combi ovens
- Same footprint and door configuration as convection ovens

IMPROVE OR MAINTAIN FACILITY RATINGS GET RECIPES, TIPS & TRICKS

www.blodgett.com/healthcare

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