



# IMVECTION®

*Versatility has a  
New Standard*



## MIX & MATCH TECHNOLOGY



### IMPINGEMENT

High speed hot air forced directly onto the product

### CONVECTION

Hot air gently delivered to the product

◀ SAME OVEN. SAME TIME. ZERO FLAVOR TRANSFER. ▶

SALMON



CROISSANTS



PIZZA



VEGGIES





## HOW DOES IT WORK?

**ImVection** ovens switch between Impingement and Convection based on the recipe and/or temperature selected. This is made possible by our patent pending Jet Plates which align to change the speed of airflow.

## STANDARD FEATURES

The **ImVection** is a ventless oven equipped with a USB port, probe cooking, HACCP, reversible hinge doors, a 7" touchscreen, and adjustable feet\*.

*\*when not on stand*

## WHY IMVECTION?

**ImVection** by Blodgett offers this first of its kind, unique to the market oven no other commercial appliance can match.

- Modulating between impingement and convection cooking
- Temperatures in adjacent oven chambers can be up to 175°F apart without heat migration
- Two independent doors for easy product loading and unloading, reducing cook interruption and, adding efficiency
- Optimal cooking technology profile for all types of food
- Adaptive power management optimizes cooking efficiency and power use
- Ventless operation tested to EPA 202 standards
- 1,000+ programmable cooking recipes (updated online)

**OPEN**   
**KITCHEN**

*\*This oven will come standard with the module needed for Open Kitchen but a subscription is required*

**A single platform to connect and monitor Blodgett ovens as well as other brands and types of kitchen equipment, as well as automate essential facility functions like refrigeration monitoring, food safety reporting and HVAC control.**



**BLODGETT**

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