



IMVECTION[®]

GAME. CHANGED.

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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