



HV-100E/ ZEPHAIRE-200-E

Hydrovection Stacked on a
Full-Size Electric Convection Oven



HV-100E/ZEPHAIRE-200-E

Project _____

Item No. _____

Quantity _____

This model consists of a standard HV-100E stacked on a standard Zephair-200-E. For more information on each oven refer to the the HV-100E and Zephair-200-E specifications sheets.

Requires Blodgett stacking kit #59260.

SHORT FORM SPECIFICATIONS

Provide Blodgett model HV-100E Hydrovection stacked on a model ZEPHAIRE-200-E full-size electric convection oven.

HV-100E Hydrovection

Shall have fully welded 304 stainless steel liner. Liner to be covered top and bottom. Unit shall accept five 18" x 26" standard full-size bake pans. Doors shall be triple mounted, black glass with dual pane thermal glass windows, curved handle and simultaneous operation. Unit shall be electrically heated by six tubular heaters. Air in baking chamber distributed by single inlet blower wheel powered by a four speed, auto-reversing, 3/4 HP motor with thermal overload protection. Each chamber shall be fitted with bright halogen lamps, and five standard stainless steel removable racks. Unit shall have programmable manual control capable of storing 100 recipes. Control shall feature incremental moisture control, hot air, cool down modes, core probe cook & hold and USB connection. Breaker shut off switch on front panel for easy service. 1 year parts and 1 year labor warranty.

Zephair-200-E

Shall have porcelainized steel liner and shall accept five 18" x 26" standard full-size bake pans in left-to-right or front-to-back positions. Doors shall have dual pane thermal glass windows with single porcelain handle and simultaneous operation. Unit shall be electrically heated with three tubular heaters. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 1/3 HP motor with thermal overload protection. Each chamber shall be fitted with five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state manual infinite thermostat (200 - 500°F), and 60-minute timer. 1 year parts and 1 year labor, three year limited door warranty.

NOTE: The company reserves the right to make substitutions of components without prior notice



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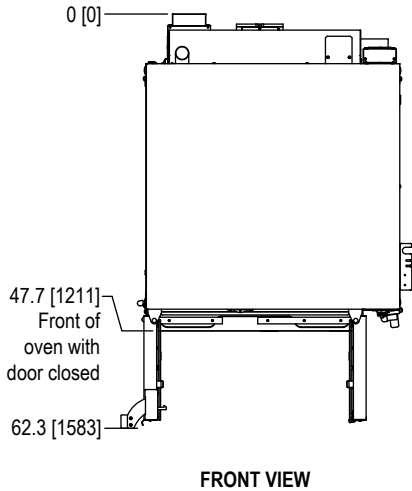
42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 | Fax: (802) 864-0183



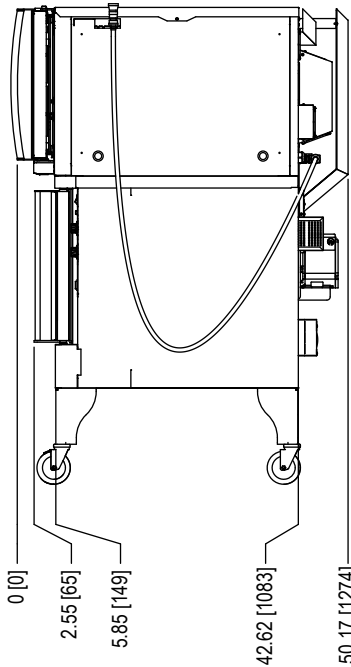
HV-100E/ZEPHAIRE-200-E

DIMENSIONS ARE IN INCHES (MM)

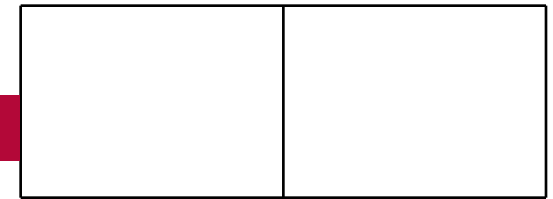
- E Electric V Vent
- W Water D Drain



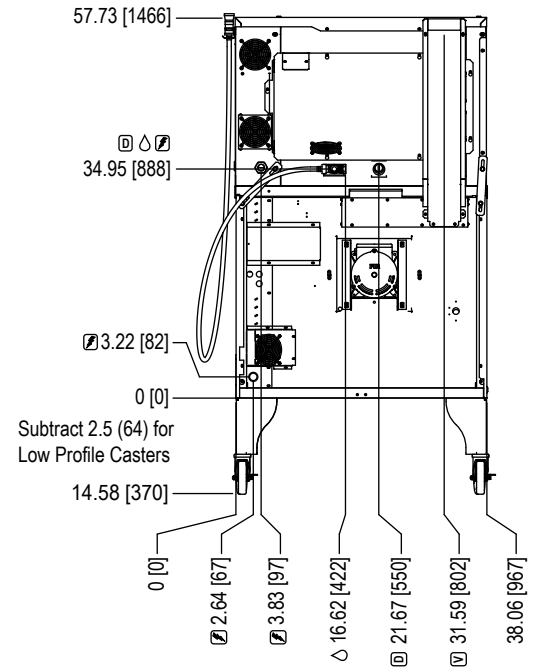
FRONT VIEW



SIDE VIEW



APPROVAL/STAMP



REAR VIEW

PRODUCT CLEARANCE

From combustible and non-combustible construction

- Oven sides** 1/2" (13mm) Blodgett recommends 4" clearance from any heat source on the oven control side, an optional heat shield should be considered
- Oven back** 6" (152mm)

WATER & DRAIN CONNECTION (per section)

- Drain** 1.25" O.D. drain connection Maximum drain temperature 140°F (60°C)
- Water** 3/4" NPT garden hose - cold water only

The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction. Improper materials may deform and cause restrictions, thus affecting performance. Appliance is to be installed with backflow protection in accordance with Federal, State or Local codes.

WATER SUPPLY (per section)

Good quality water feed is the responsibility of the owner. Water quality must be within the following guidelines.

TDS: 40-125 ppm	Silica: <13 ppm	Hardness: 35-180 ppm	pH: 7.0 - 8.5
Chlorides: <25 ppm	Chlorine: <0.2 ppm	Chloramine: <0.2 ppm	

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional water treatment systems

- Water Pressure** 30(min)-50(max) PSI
- Water Consumption** 2.5 - 4.0 GPH based on cooking mode

SHIPPING INFORMATION

Approx. Weight

- HV-100E 450 lbs. (204 kg)
- Zephaire-200-E 545 lbs. (247 kg)

Crate Size

- Each Section 37-1/2" (952mm) x 43-1/2" (1105mm) x 52" (1321mm)

POWER SUPPLY - HV-100E

VAC	Hz	Phase	kW	Amps (L1-L2-L3)
208	60	3	15	38/38/38
240	60	3	15	36/34/34
440	60	3	15	20/18/18
480	60	3	15	18/17/17

3/4 H.P., 3 phase motor

This oven uses a variable frequency drive, which can produce high frequency electrical noise. Some units must be hard wired to avoid false positives on ground fault devices susceptible to errors from electrical noise. All installations must comply with local and national codes.

POWER SUPPLY - ZEPHAIRE-200-E

VAC	Hz	Phase	kW	Amps (L1-L2-L3)
208	60	1	11	51/0/51
208	60	3	11	31/29/29
220/240	60	1	11	44/0/44
220/240	60	3	11	26/24/24
440	60	3	11	15/14/14
480	60	3	11	14/13/13

1/3 H.P., 2 speed motor, 1140 and 1725 RPM (60Hz.)