



HV-100G/ ZEPHAIRE-200-G-ES

Hydrovection Stacked on a
Full-Size Gas Convection Oven



Project _____
Item No. _____
Quantity _____

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

Requires Blodgett stacking kit #59259

SHORT FORM SPECIFICATIONS

Provide Blodgett model HV-100G Hydrovection stacked on a model Zephaire-200-G-ES full-size gas convection oven.

HV-100G Hydrovection

Shall have fully welded 304 stainless steel liner. Liner to be coved 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 heated by 60,000 BTU gas burner. 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.

Zephaire-200-G-ES Convection Oven

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 gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat. Air in baking chamber distributed by dual 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

HV-100G/ZEPHAIRE-200-G-ES

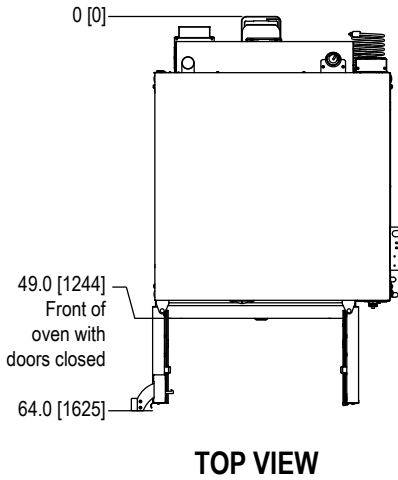




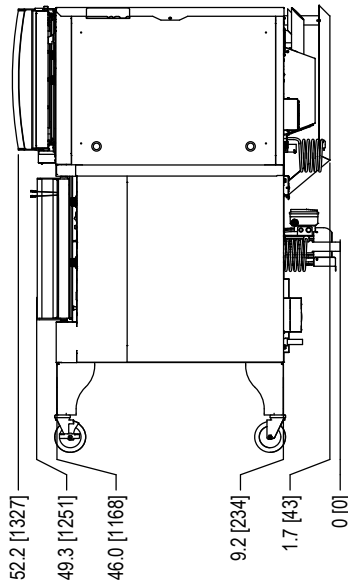
HV-100G/ZEPHAIRE-200-G-ES

DIMENSIONS ARE IN INCHES (MM)

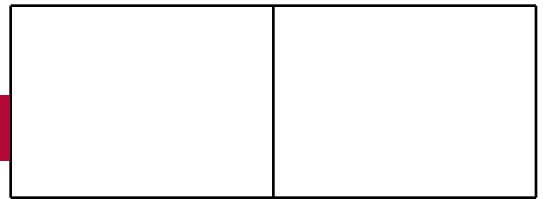
- Ⓐ Gas Ⓜ Gas Vent
- Ⓝ Electric Ⓟ Cavity Vent
- △ Water Ⓡ Drain



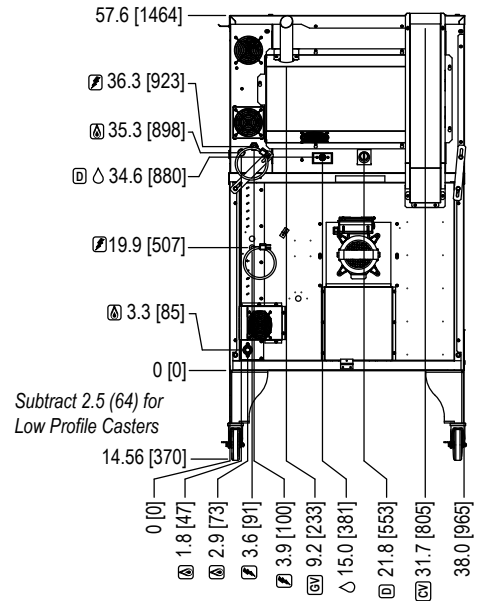
TOP VIEW



SIDE VIEW



APPROVAL/STAMP



REAR VIEW

PRODUCT CLEARANCE

From combustible and non-combustible construction

Sides & Back 6" (152mm) Blodgett recommends 4" clearance from any heat source on the oven control side, an optional heat shield should be considered

WATER & DRAIN CONNECTION

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

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-100G 520 lbs. (236 kg)
 ZEPHAIRE-200-G-ES 617 lbs. (280 kg)

Crate Size

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

FOR COMMERCIAL USE ONLY

GAS SUPPLY HV-100G

3/4" NPT

Inlet Pressure

Natural Gas 7.0" W.C. static to unit
 Propane 14.0" W.C. static to unit

GAS SUPPLY ZEPHAIRE-200-G-ES

3/4" NPT

Inlet Pressure

Natural Gas 7.0" W.C. min. - 10.5" W.C. max.
 Propane 10.5" W.C. min. - 13.0" W.C. max

Manifold Pressure

Natural Gas 3.5" W.C.
 Propane 10" W.C.

MAXIMUM INPUT

HV-100G 60,000 BTU/hr
 ZEPHAIRE-200-G-ES 50,000 BTU/hr

POWER SUPPLY HV-100G

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-G-ES

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground, 1/3 H.P., 2 speed motor, 1140 and 1725 RPM
 230, 220/240VAC, 1 phase, 3 Amp, 50 Hz., 2-wire with ground, 1/3 H.P., 1 speed motor, 1425 RPM
 6' (1.8m) electric cord set furnished on 115 VAC ovens only.