



VLHV

Ventless Hood for use with Electric Hydrovection Ovens

HOODINI
by **BLODGETT**

Hydrovection[®]



Project _____
Item No. _____
Quantity _____

FEATURES & BENEFITS

- The Hoodini Hydrovection hood collects and filters exhaust from the oven cavity(ies). The “scrubbed” air is then returned to the oven cooking cavity.
- The system is connected to the ovens using duct work to pull the oven exhaust up and into the hood.
- Allows you to think outside of the designated hood space in the kitchen.
- Maximize your kitchen space with only 2” required top clearance
- Power is provided from the oven, no additional electrical supply is needed.
- Ships with one hood filter per oven cavity. Replacement filters available.

AVAILABLE FOR

- HV-100E Hydrovection oven
- HVH-100E Hydrovection oven with Helix Technology

VENTILATION

- ETL listed for ventless operation (pending)
- Using EPA test method 202, emissions of grease laden vapors were measured at 3.62 mg/m³ for bone-in, skin-on, quartered roasting chickens. Results are less than the established 5 mg/m³ standard.
- Heat gain - 2,846 watts

WARRANTY

- 1 year parts and labor

HOOD SHIPPING INFORMATION

VLHV hood ships installed on a single oven, or top section for double stack ovens.

Approx. Weight

Single Oven 530 lbs. (240 kg)

Double Oven 570 lbs. (259 kg)

Crate Size

43.5” x 56” x 42.5”

(1105mm x 1422mm x 1079.5mm)

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

Refer to the HV-100E and HVH-100E specification sheets for detailed oven information and shipping of bottom oven in double stack.

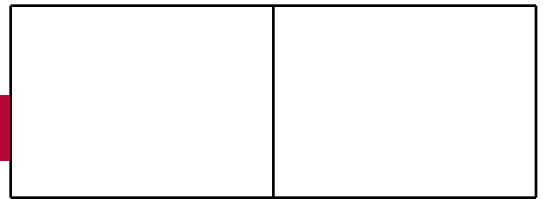
VLHV - HYDROVECTION VENTLESS HOOD

www.blodgett.com

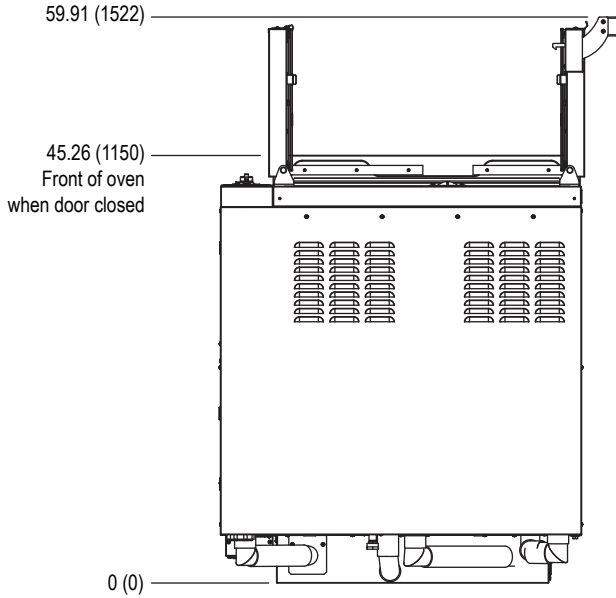
42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 | Fax: (802) 864-0183



VLHV - HYDROVECTION VENTLESS HOOD



APPROVAL/STAMP

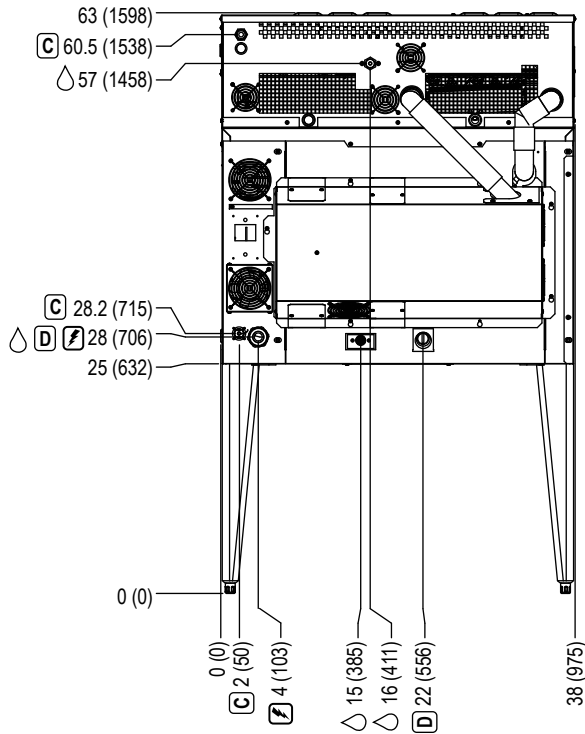


TOP VIEW

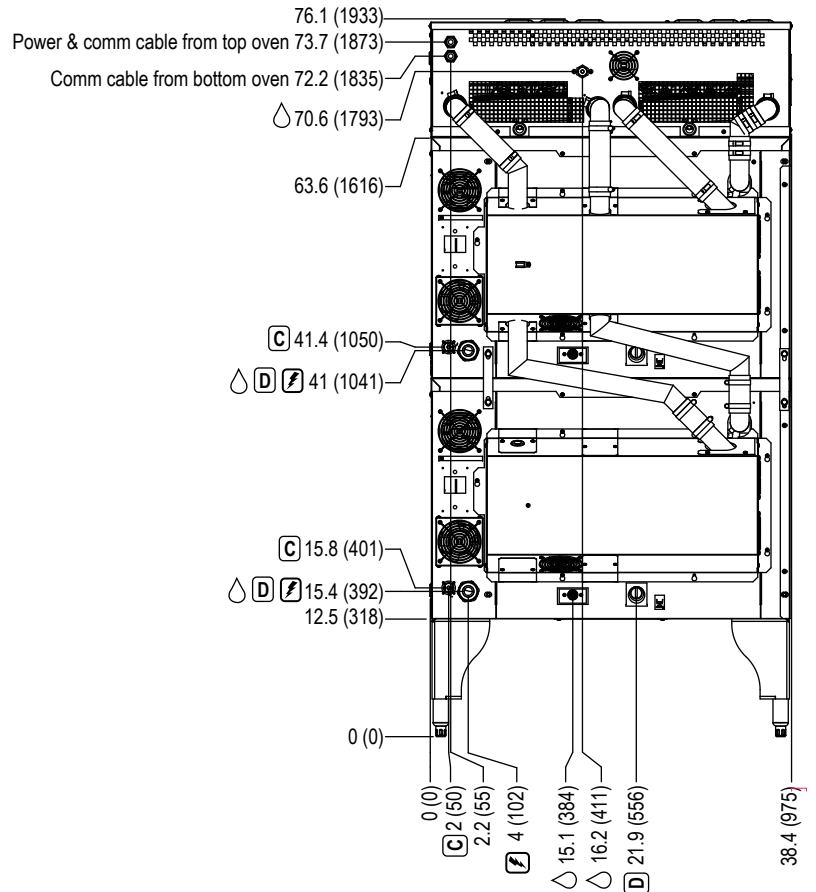
DIMENSIONS ARE IN INCHES (MM)

See oven spec sheets for complete oven information.

Electric	Drain
Water	Oven Cable



SINGLE



DOUBLE

* For single oven on casters, add 4-1/2" (114 mm) to all height dimensions.