



HV-100G and ZEPHAIRE-200-G
Hydrovection Stacked on a Full-Size Gas Convection Oven



HV-100G Approvals



Intertek

Zephair-200-G Approvals



Intertek

Project _____

Item No. _____

Quantity _____

Requires Blodgett stacking kit #52896.

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

SHORT FORM SPECIFICATIONS Provide Blodgett model HV-100G Hydrovection stacked on a model ZEPHAIRE-200-G full-size gas convection oven.

HV-100G 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 heated by 70,000 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.

Zephair-200-G - 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.

SHIPPING INFORMATION:

Approximate Weight:

HV-100G 520 lbs. (236 kg)

Zephair-200-G 617 lbs. (280 kg)

Crate size:

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

HV-100G STACKED ON A ZEPHAIRE-200-G

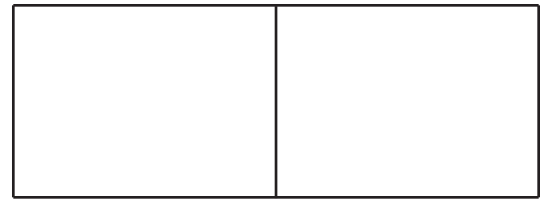
BLODGETT OVEN COMPANY

www.blodgett.com

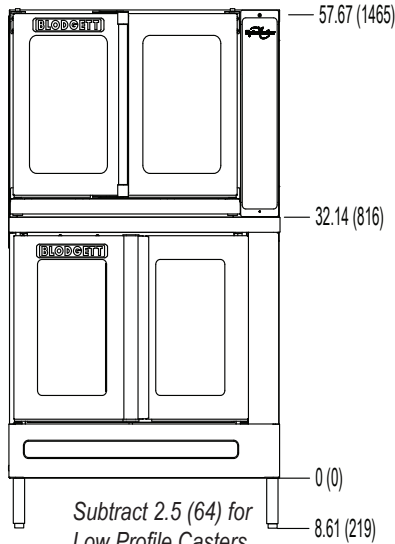
42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183



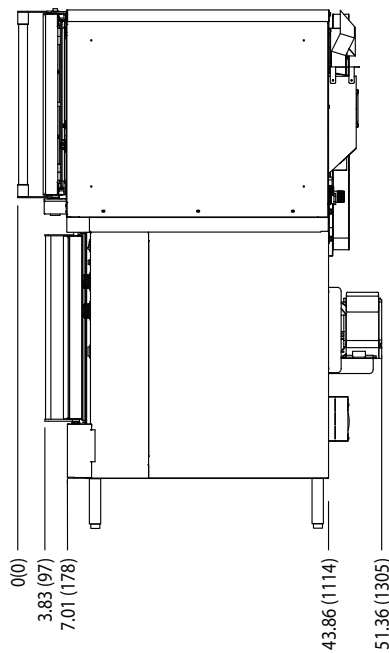
HV-100G STACKED ON A ZEPHAIRE-200-G



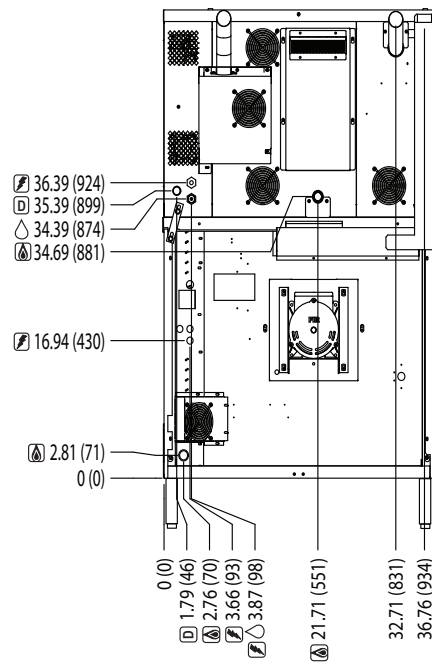
DIMENSIONS ARE IN INCHES (MM)



FRONT VIEW



SIDE VIEW



REAR VIEW

APPROVAL/STAMP

PRODUCT CLEARANCE:

6" (152mm) from combustible and non-combustible construction

MAXIMUM INPUT:

HV-100G 60,000 BTU/hr
Zephaire-200-G 60,000 BTU/hr

WATER & DRAIN CONNECTION - HV-100G:

Drain 1" NPT 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 - HV-100G:

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

TDS: 40-125 ppm Hardness: 35-100 ppm pH: 7.0 - 8.5
Silica: <13 ppm 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 systems from Optipure.

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

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

GAS SUPPLY:

HV-100G

3/4" NPT

Inlet Pressure:

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

Zephaire-200-G

3/4" IPS connection at rear of oven

Manifold Pressure:

• Natural - 3.5" W.C. • Propane - 10" W.C.

Inlet Pressure:

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

POWER SUPPLY:

HV-100G

Standard 115VAC, 10 amp, Nema 5-20R dedicated receptacle
Option 208/240VAC, 5 amp, Nema 6-15 dedicated receptacle
Export Export voltages available on request

This appliance uses a variable frequency drive, which can be known to product high frequency electrical noise. In some cases units must be hard wired. This avoids false positives on ground fault devices susceptible to errors from electrical noise. All installations must comply with local and national codes.

Zephaire-200-G

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.