Specifications





| | HV-100-G | HV-100-E | HVH-100-G | HVH-100-E |
|---------------------------------------|--|----------|---------------|-----------|
| Helix Technology for improved results | No | | Yes | |
| ENERGY STAR Qualified | Yes | | Yes | |
| Standard Control | Manual | | SmartTouch | |
| Optional Control | SmartTouch | | n/a | |
| External Dimensions (HxWxD inches) | 50.56 x 38.1 x 48.5 | | | |
| Gas/Electrical Rating | 60,000 BTU/hr | 15kW | 60,000 BTU/hr | 15kW |
| Water Pressure (Min/Max) | 30 PSI min/50 PSI max | | | |
| Water Consumption | 2.5-3.0 Gallons/hr | | | |
| Water Connection | ¾-inch NPT garden hose - cold water only | | | |
| Drain Connection | 1-inch NPT drain connection | | | |
| Pan Capacity | Five full size 18 x 26 inch bake pans Ten 12 x 20 x 2 ½ inch steam table pans | | | |

Visit our web site for product specifications, manuals, recipes, CAD or Revit files. Ovens pictured may be shown with options.

Contact a sales representative to schedule a demo.







The only split door oven that combines heat and steam



More versatile than a convection oven – more affordable than a combination oven.



Built to last decades – fully-welded, angle iron frame, superior insulation, triple mounted, simultaneous doors.



ENERGY STAR Qualified

Features:

Cook with hot air or HydoVection mode

Optional SmartTouch™ control

Fully gasketed door

5-pan capacity (18"x26" bake pans)

Four-speed, auto reverse fan

Easy to clean

1-year parts & labor warranty

Why choose HydroVection...

over convection oven?

30% faster Greater yields Better results

over combi oven?

Less expensive Compact footprint Split door design

SmartTouch™ Touchscreen Control



User friendly
Rack timing
USB Interface
HACCP data storage
Unlimited step recipes
Consistent cooking every time
Standard on Hydrovection Helix HVH-100 ovens.

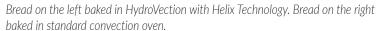




Superior technology in a convection oven footprint

Patented Helix Technology[™] forces air into oven cavity, improving product quality while reducing cook times.







Muffin on the left baked in HydroVection with Helix Technology. Muffin on the right baked in standard convection oven.

Time Improvements



Pork Chops - 47% quicker Bacon - 41% Chicken Nuggets - 26%

Pizza - 22%

Yield Improvements



Baked Potatoes - 24% more Grilled meats - 16%

Overall Impressions



Improved flavors & moisture
More even bake patterns
Consistent color
Better carmelization

Cook time savings average 30% when comparing HydroVection with Helix to standard convection oven. Tests completed at Blodgett's Test Kitchen with a mix of products and cooking techniques. Your results may vary.



Roasted meats have intensified flavor with perfect carmelization.

Baked products have higher rise, better crumb and improved yields.

http://www.blodgett.com/go-helix