



**HV-100G and DFG-100 PLUS**  
Hydrovection Stacked on a Full-Size Gas Convection Oven



*HV-100G Approvals*



*DFG-100 Approvals*



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

*Requires Blodgett stacking kit #52874.*

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

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

**HV-100G Hydrovection** - Shall have fully welded 316 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, stainless steel with dual pane thermal glass windows, single tubular 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, 1/2 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 manual control with hydro low and hydro high moisture control, hot air and cool down modes. Breaker shut off switch on front panel for easy service. 1 year parts and 1 year labor warranty.

**DFG-100** - Shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/ 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 with a gas shutoff switch on the front of the control panel. 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 two commercial lamps and five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/digital) infinite thermostat (200-500°F), and 60-minute timer. 1 year parts and 1 year labor, three year limited door warranty.

**HV-100G STACKED ON A DFG-100**

**SHIPPING INFORMATION:**

**Approximate Weight:**

HV-100G            520 lbs. (236 kg)  
Zephaire G Plus    617 lbs. (280 kg)

**Crate size:**

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

**BLODGETT OVEN COMPANY**

www.blodgett.com

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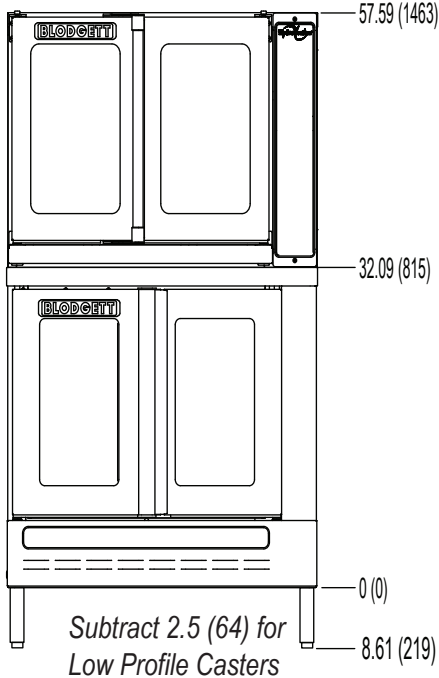


# HV-100G STACKED ON A DFG-100

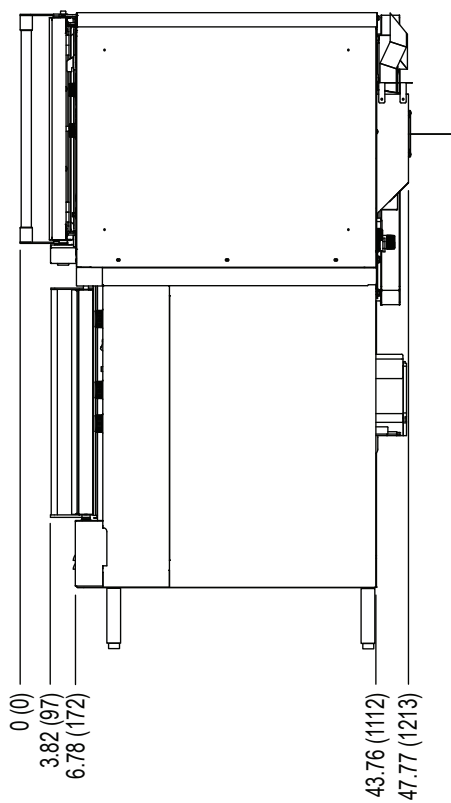


APPROVAL/STAMP

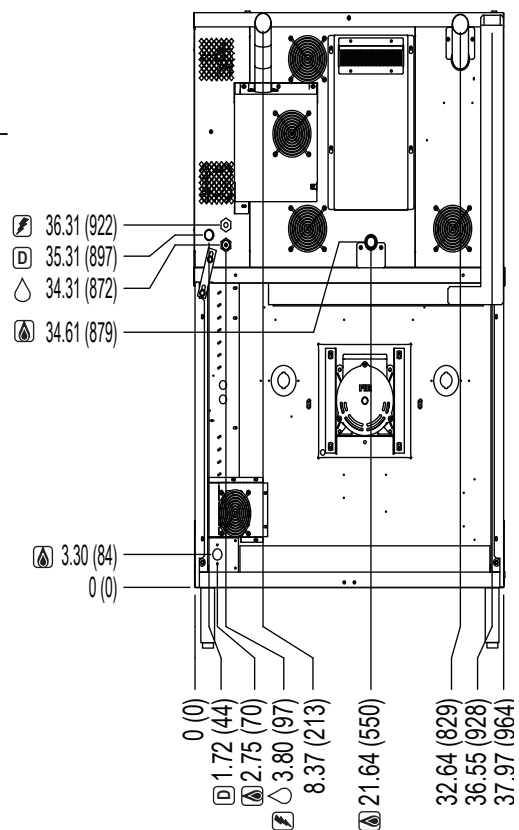
DIMENSIONS ARE IN INCHES (MM)



FRONT VIEW



SIDE VIEW



BACK VIEW

**PRODUCT CLEARANCE:**

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

**MAXIMUM INPUT:**

HV-100G 60,000 BTU/hr  
 DFG-100 55,000 BTU/hr

**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

**DFG-100**

3/4" NPT  
 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 – 11" W.C. min. – 13.0" W.C. max.

**POWER SUPPLY:**

**HV-100G**

Standard 120VAC, 20 amp, Nema 5-20R dedicated receptacle  
 Option 208/240VAC, 15 amp, Nema 6-15 dedicated receptacle  
 Export Export voltages available on request

Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven model due to the use of a variable frequency drive.

**DFG-100**

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

**WATER SUPPLY (HV-100G only):**

TDS: < 100 ppm Hardness: 80-120 ppm pH: 7.0 - 8.0  
 Chlorides: < 30 ppm Chlorine: 0 ppm 30(min)-50(max) PSI  
 Avg Drain Temp 140°F (60°C)  
 Water Consumption 2.5 - 3.0 GPH

Appliance is to be installed with backflow protection in accordance with Federal, State or Local codes.

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

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