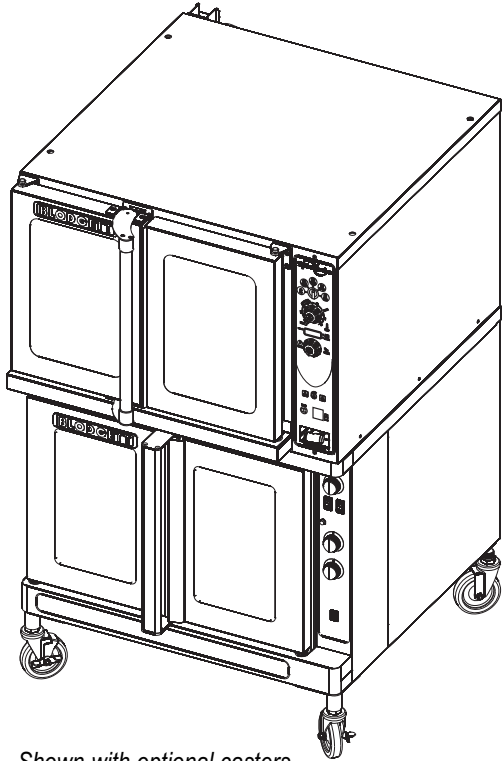




HV-100E and MARK V

Hydrovection Stacked on a Full-Size Electric Convection Oven



Shown with optional casters

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
 - 6" (152mm) seismic legs
 - 6" (152mm) casters
 - 4-1/4" (108mm) low profile casters (double only)
- Solid state digital control with LED display, cook and hold, and Pulse Plus®
- Stainless steel oven liner
- Extra oven racks
- Solid stainless steel back
- 440 volt, 3 phase
- 480 volt, 3 phase
- Prison package (includes security control panel and stainless steel back)
- Security control panel
- Vent connector

OPTIONS AND ACCESSORIES

(AT NO CHARGE)

- Solid stainless steel doors

Project _____

Item No. _____

Quantity _____

Requires Blodgett stacking kit #52874.

EXTERIOR CONSTRUCTION

- Full angle-iron frame
- Stainless steel front, top and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Porcelain door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy access
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge) for easy cleaning
- Alumined blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior lights

OPERATION

- Three tubular heaters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/3 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Four 50 watt commercial bake oven lamps

STANDARD FEATURES

- Solid state manual control with separate dials to control thermostat and timer
- 6" (152mm) adjustable stainless steel legs
- Three year oven parts and labor warranty* **
- Five year limited oven door warranty**

* Certain exclusion may apply. Contact factory for details

** For all international markets, contact your local distributor.



HV-100E STACKED ON A MARK V

BLODGETT OVEN COMPANY

www.blodgett.com

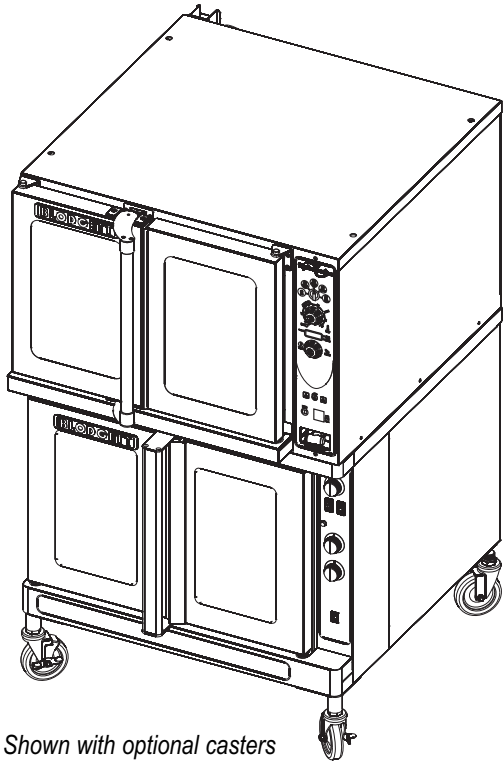
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HV-100E STACKED ON A MARK V

HV-100E HYDROVECTION SPECIFICATIONS

EXTERIOR CONSTRUCTION

- Fully welded angle-iron frame
- Stainless steel front, top, sides and back
- Simultaneous split door operation with catch-latch system
- Triple mounted door design with turnbuckle assembly
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- Modular slide out front control panel with major components for ease of service
- Retractable hand shower for ease of cleaning

INTERIOR CONSTRUCTION

- 316 stainless steel coved corner liner for easy cleaning
- Five stainless steel racks and nine rack positions
- Two halogen interior lights for superior visibility
- Drain in oven cavity
- Hinged air pressure panel for easy cleaning
- Up to 2.5" of mineral board insulation for greater heat retention

OPERATION

- Standard control with function selection for hydro low, hydro high, hot air, and cool down
- Retherm and Fry bands on control
- Six tubular heater element design
- Removeable core temperature probe
- Hydrovection cook modes provide low or high humidity
- Hot air cook mode for baking and pastries
- One touch cooking
- Four speed auto-reversing fan motor for even bake
- Cavity vent control provides ability to release steam at the push of a switch
- Thermostatically controlled quench system, Eco-Friendly

STANDARD FEATURES

- 6" (152mm) stainless steel casters
- 1 year parts and 1 year labor warranty

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
 - 6" (152mm) seismic legs
 - 6" (152mm) adjustable legs
 - 4-1/4" (108mm) low profile casters
- MenuSelect control can hold multi-stage programming for up to 99 products, includes Cook & Hold and core probe cooking
- Extra stainless steel oven racks
- Additional core probe
- 12 kW element
- 480 VAC, 3 phase
- Chicken roasting rack
- French fry pan
- Water pressure regulator
- Side heat shield



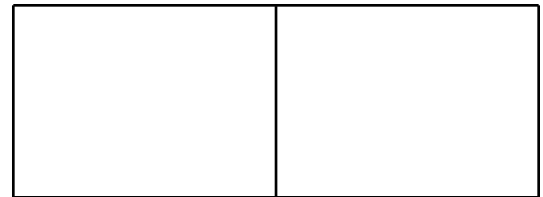
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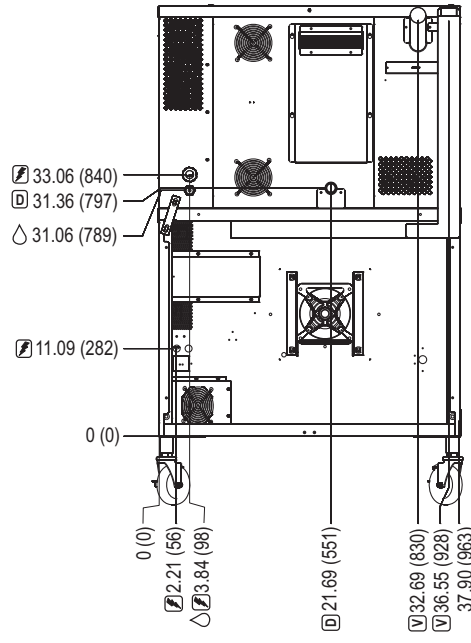
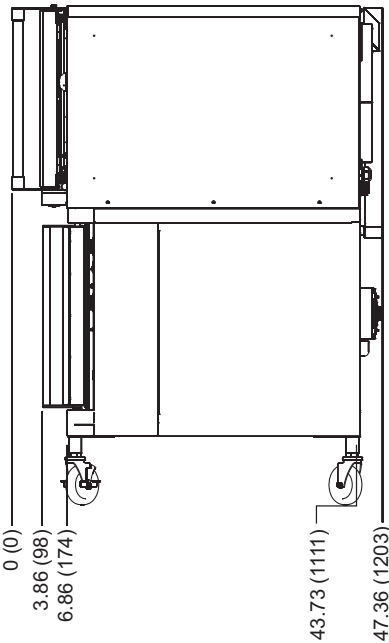
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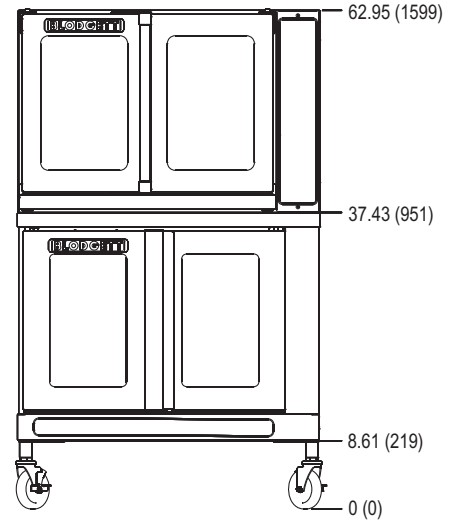
HV-100E STACKED ON A MARK V



APPROVAL/STAMP



DIMENSIONS ARE IN INCHES (MM)



SHORT FORM SPECIFICATIONS

Provide Blodgett model HV-100E Hydrovection stacked on a model Mark V full-size electric convection oven.

HV-100E Hydrovection - Unit 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 electrically heated by six tubular heaters. 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. Retractable hose reel mounted just below the control for easy cleanup. 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. Provide options and accessories as indicated.

Mark V - Shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Doors shall (be solid stainless steel/ have dual pane thermal glass windows) with single porcelain handle and simultaneous operation. Unit shall be electrically heated with three tubular heaters. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 1/3 HP motor with thermal overload protection. Each chamber shall be fitted with four commercial lamps and five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/digital) thermostat (200 - 500° F), (93-260°C) and 60-minute timer. 3 year parts and labor warranty (check for exclusions). Provide options and accessories as indicated.

DIMENSIONS:

Product Clearance:

Oven sides 1/2" (13mm) Blodgett recommends 4" clearance from any heat source on the control panel side of the oven, an optional heat shield should be considered
 Oven back 6" (152mm)

POWER SUPPLY - HV-100E:

V.A.C.	Hz	Phase	kW	Amperes (L1-L2-L3)
Standard				
208	60	3	15	38/38/38
240	60	3	15	36/34/34
440	60	3	15	20/18/18
480	60	3	15	18/17/17
Option				
208	60	3	13	33/33/36
240	60	3	13	31/29/29
440	60	3	13	16/16/17
480	60	3	13	15/15/16

1/2 H.P., 3 phase motor

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

POWER SUPPLY - MARK V

V.A.C.	Hz	Phase	K.W.H.	Amperes (L1-L2-L3)
208	60	1	11	51/0/51
208	60	3	11	31/29/29
220/240	60	1	11	44/0/44
220/240	60	3	11	26/24/24
440	60	3	11	15/14/14
480	60	3	11	14/13/13

1/3 H.P., 2 speed motor, 1140 and 1725 RPM (60Hz.)

WATER SUPPLY (HV-100E 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.

SHIPPING INFORMATION:

Approximate Weight:

HV-100E 450 lbs. (204 kg)
 Mark V 490 lbs. (222 kg)

Crate size:

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

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NOTE: FOR COMMERCIAL USE ONLY

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