



HV-100E DOUBLE

Full-Size Electric Hydrovection Oven



Project _____

Item No. _____

Quantity _____

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

HV-100E DOUBLE

EXTERIOR CONSTRUCTION

- Fully welded angle-iron frame
- Stainless steel front, top and sides
- Simultaneous split door operation with catch-latch system
- Triple mounted door design with turnbuckle assembly
- Black glass doors with one piece curved handle
- Dual pane tempered viewing window features cool to the touch Low-E inner glass. Inner glass panel hinged for easy cleaning
- Hand shower for ease of cleaning

INTERIOR CONSTRUCTION

- 304 stainless steel coved corner liner for easy cleaning
- Five stainless steel racks and ten rack positions
- Two halogen interior lights for superior visibility
- Drain in oven cavity
- Up to 2.5" of blanket insulation for greater heat retention

OPERATION

- Smart Touch control programmed with Dunkin Donuts menu files
- 140-500°F temperature range
- Six tubular heater element design
- 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

- 8-1/2" (216mm) stainless steel legs with casters (for double sections)
- 8' power cord with NEMA 15-50P plug
- Water supply hose
- 2 year parts and 2 year labor warranty

* For all international markets, contact your local distributor.

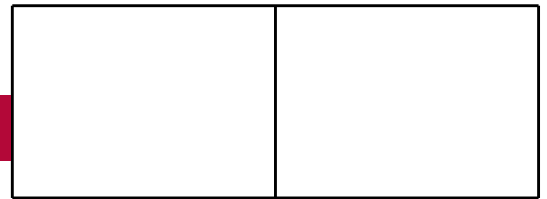
NOTE: The company reserves the right to make substitutions of components without prior notice



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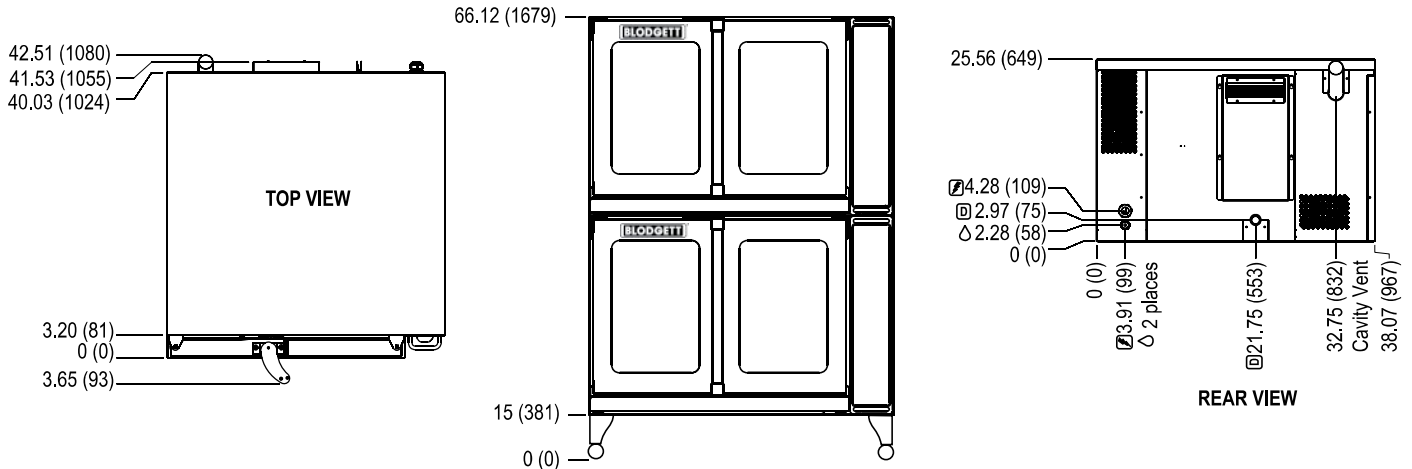


HV-100E DOUBLE



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



SHORT FORM SPECIFICATIONS Provide Blodgett full-size hydrovection oven model HV-100E double) compartment with fully welded angle iron frame. Each compartment shall have fully welded 304 stainless steel liner. Liner to be covered top and bottom. Unit shall accept four 18" x 26" standard full-size bake pans. Doors shall be triple mounted, black glass with dual pane thermal glass windows with L-E inner glass, curved 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, 3/4 HP motor with thermal overload protection. Unit shall include a water supply hose. Each chamber shall be fitted with bright halogen lamps. Unit shall have Smart Touch control programmed with Dunkin Donuts menu files. Breaker shut off switch on front panel for easy service. 2 year parts and 2 year labor warranty. Provide options and accessories as indicated.

DIMENSIONS

Floor space 38.07" (967mm) W x 40.03" (1024mm) D
Interior 29" (737mm) W x 20" (508mm) H x 23.43" (595mm) D

PRODUCT CLEARANCE

From combustible and non-combustible construction

Oven sides 0" (0mm) Blodgett recommends 4" clearance from any heat source on the oven control side, an optional heat shield should be considered
Oven back 6" (152mm)

WATER & DRAIN CONNECTION (per section)

Drain 1.25" O.D. 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 (per section)

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

TDS: 40-125 ppm	Silica: <13 ppm	Hardness: 35-180 ppm	pH: 7.0 - 8.5
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 water treatment systems

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

MAXIMUM INPUT

15kW per oven section

POWER SUPPLY

VAC	Hz	Phase	kW	Amps (L1-L2-L3)
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

3/4 H.P., 3 phase motor

This oven uses a variable frequency drive, which can produce high frequency electrical noise. Some units must be hard wired to avoid false positives on ground fault devices susceptible to errors from electrical noise. All installations must comply with local and national codes.

MINIMUM ENTRY CLEARANCE

Uncrated 25.56" (649mm)
Crated 37-1/2" (953mm)

SHIPPING INFORMATION

Approx. Weight

450 lbs. (204 kg) per section

Crate Size

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm) (2 crates required for double)