



# HV-100G SINGLE

Full-Size Gas 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-100G SINGLE

## 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 with hinged inner glass for easy cleaning

## INTERIOR CONSTRUCTION

- 304 stainless steel coved corner liner for easy cleaning
- Four position stainless steel side rack supports to hold full sized sheet pans
- 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
- Three inshot burners
- Direct spark ignition
- 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

- 25" (635mm) adjustable stainless steel legs (for single units)
- Water supply hose
- 36" gas supply hose
- 2 year parts and 2 year labor warranty

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

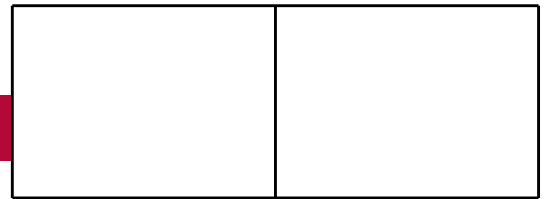
NOTE: The company reserves the right to make substitutions of components without prior notice



STATE OF  
MASSACHUSETTS  
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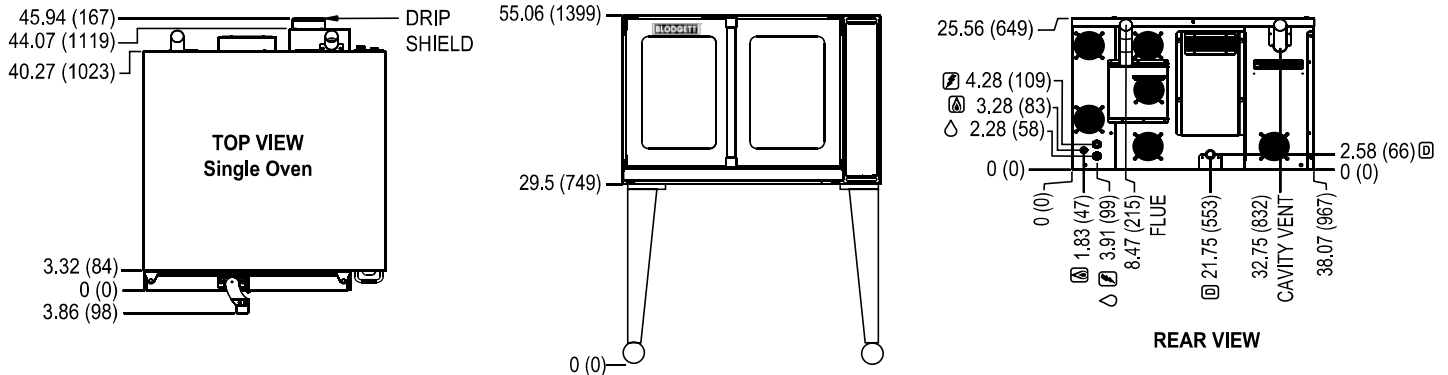


## HV-100G SINGLE



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



**SHORT FORM SPECIFICATIONS** Provide Blodgett full-size hydrovection oven model HV-100G single compartment with fully welded angle iron frame. Compartment shall have fully welded 316 stainless steel liner. Liner to be coved 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, curved handle and simultaneous operation. Unit shall be heated by 60,000 BTU gas burner. Unit shall include water supply hose and 3/4" gas supply hose. 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. 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 45.9" (1166mm) 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

**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

### GAS SUPPLY

3/4" NPT

#### Inlet Pressure

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

### MAXIMUM INPUT

60,000 BTU/hr

### POWER SUPPLY

**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 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

520 lbs. (236 kg)

#### Crate Size

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