BLODGETT®

HVH-100G

Full-Size Gas Hydrovection Oven with Helix Technology



Shown on optional stand with casters

Project _____

Item No. _____

Quantity _____

HVH-100G

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.

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

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Fully welded angle-iron frame
- Stainless steel front, top, back 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 is 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

- Innovative new Helix technology forces air into the oven cavity, improving product quality while decreasing cook times
- SmartTouch2 control - NEW 7-inch touchscreen stores up to 500 recipes. Includes rack timing, multi-shelf recipes, easy download for recipe writing on your laptop, and HAACP storage capability
- Three inshot burners
- Direct spark ignition
- Core probe cook and hold capabilities with 4" removeable fillet 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

- 25" (635mm) adjustable stainless steel legs (for single units)
- 8-1/2" (216mm) stainless steel legs with casters (for double sections)
- 1 year parts and 1 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*

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
  - ❑ 6" casters for 25" legs
  - ❑ 11" (279mm) adjustable legs
  - ❑ 11" (279mm) seismic feet
  - ❑ 25" leg w/seismic feet for single ovens
  - ❑ 36" (914mm) stainless steel open stand with pan supports and feet
  - ❑ 36" (914mm) stainless steel open stand with pan supports and casters
- **Racks**
  - ❑ Extra stainless steel oven racks
  - ❑ Chicken roasting rack
  - ❑ Multi-purpose fry rack
- **Core Probes**
  - ❑ 4" duel sensing probe
  - ❑ Additional 4" fillet probe
- ❑ Water pressure regulator
- ❑ Side heat shield
- ❑ Backflow preventer

Intertek

BLODGETT OVEN COMPANY
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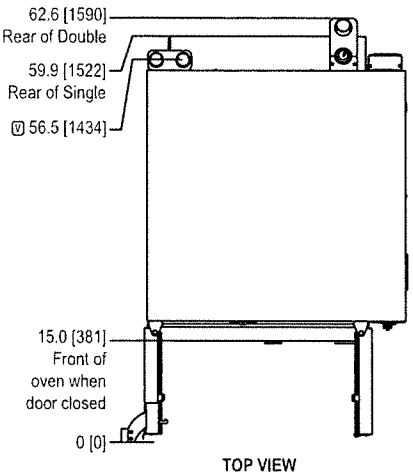
BLODGETT

HVH-100G

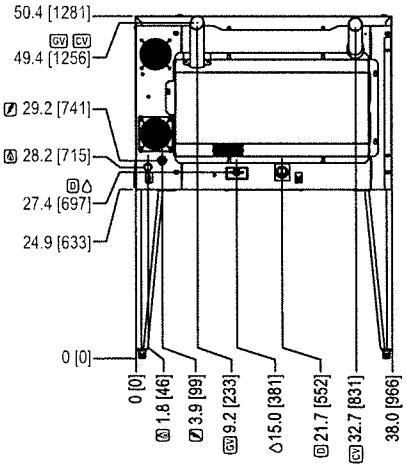
APPROVAL/STAMP

Ⓐ Gas Ⓖⓥ Gas Vent
Ⓔ Electric Ⓒⓥ Cavity Vent
Ⓦ Water Ⓓ Drain

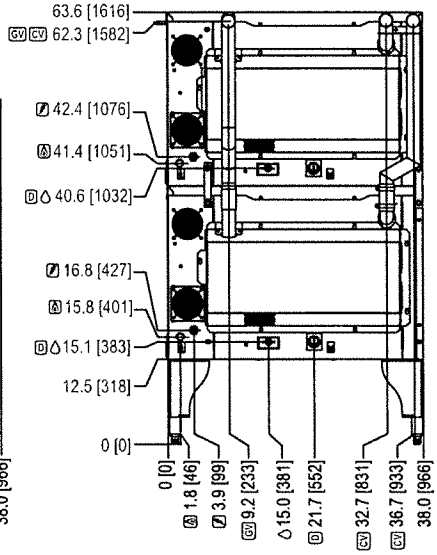
DIMENSIONS ARE IN INCHES [MM]



TOP VIEW
Double or Single Oven



REAR VIEW Single Oven



REAR VIEW Double Oven

SHORT FORM SPECIFICATIONS Provide Blodgett full-size hydrovection oven model HVH-100G, (single/double) compartment with fully welded angle iron frame. Each compartment shall have fully welded 304 stainless steel liner. Liner to be coved top and bottom. Unit shall accept five 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 heated by 60,000 BTU gas burner. 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. Innovative new Helix technology forces air into the oven cavity, improving product quality while decreasing cook times. Each chamber shall be fitted with bright halogen lamps, and five standard stainless steel removable racks. Hand shower mounted to the side of the control for easy cleanup. Unit shall ahve SmartTouch2 control with 7-inch touchscreen that stores up to 500 recipes. Includes rack timing, multi-shelf recipes, easy download for recipe writing on your laptop, and HAACP storage capability. Breaker shut off switch on front panel for easy service. 1 year parts and 1 year labor warranty. Provide options and accessories as indicated.

DIMENSIONS

Floor space

Single	38.1" (968mm) W x 48.7" (1237mm) D
Double Stack	38.1" (968mm) W x 51" (1295mm) D
Interior	29" (737mm) W x 20" (508mm) H x 23.43" (595mm) D
Single on casters	Add 4-1/2" (114mm) to height

Product clearance from combustible and non-combustible construction

Oven sides	0" (0mm) 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)

Minimum Entry Clearance

Uncrated	25.6" (650mm)
Crated	30-1/2" (975mm)

GAS SUPPLY (per section)

3/4" NPT

Inlet Pressure		**Maximum Input**	
Natural	7.0" W.C. static to unit	Single	60,000 BTU/hr
Propane	14.0" W.C. static to unit	Double	120,000 BTU/hr

POWER SUPPLY (per section)

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 appliance uses a variable frequency drive, which can be known to product high frequency electrical noise. In some cases units must be hard wired. This avoids false positives on ground fault devices susceptible to errors from electrical noise. All installations must comply with local and national codes.

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 general guidelines.

TDS: 40-125 ppm	Hardness: 35-100 ppm	pH: 7.0 - 8.5
Silica: <13 ppm	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 systems from Optipure.

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

SHIPPING INFORMATION

Approx. Weight
Per section 520 lbs. (236 kg)
Crate sizes
30-1/2" (975mm) x 43-1/2" (1105mm) x 56" (1422mm)
(2 crates required for double)

Printed in U.S.A. **NOTE:** FOR COMMERCIAL USE ONLY P/N 59257 Rev G (7/20)

OptiPure

Model: OP350/16
Part #: 164-14416

ITEM #: _____ **QTY:** _____

JOB NAME/NUMBER: _____

Snapshot

The OptiPure® **OP350/16** utilizes Reverse Osmosis (RO) to remove >97% of the Total Dissolved Solids (TDS) from water. Then, a balance of minerals is dissolved into the RO water to provide optimized water with desirable TDS for recommended applications. The system operates at line pressure and can produce up to 350-gallons per day of optimal quality water for applications where TDS reduction or the removal of the majority of hardness minerals is required. This complete system includes integrated pre-filtration with particulate and chlorine reduction, reverse osmosis, and mineral addition, in a space saving, wall-mounted design. Adjustable reject flow control allows precise adjustment of product/reject ratio. A built-in full system bypass valve and sample port assures no service interruption and simplifies routine maintenance. Also included is a 16-gallon atmospheric storage tank (with a sub-micron air breather) with top-mounted repressurization pump. Hose, tubing and fittings required for installation are included.



System Benefits

- Significantly reduces scale and corrosion problems related to high TDS, water hardness and chlorides.
- Digital before and after TDS meter for push-button monitoring of membrane performance and optimized water quality.
- Integrated mineral-addition cartridge provides TDS needed for conductivity sensors and optimal mineral content for all equipment applications
- High-capacity pre-filters take out sediment and chlorine and protects the RO Membrane
- Adjustable reject flow control minimizes water use due to seasonal fluctuations in water temperature.
- Sample port enables quick and simple system checks and adjustments.
- Built-in pressure gauge allows visual monitoring of operating pressure.
- Integrated system bypass valve eliminates costly service interruptions and down-time.
- All consumables are easy-to-change Qwik-Twist cartridges.

Application

Any foodservice equipment where it it desireable to remove existing Total Dissolved Solids (TDS) and provide a consistent balance of buffered TDS.

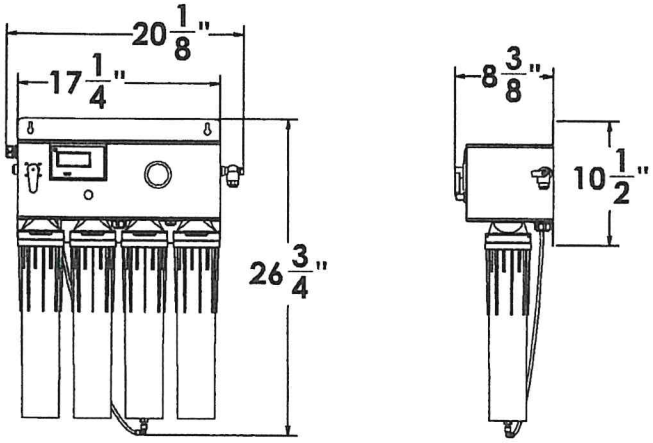
Installation Tips

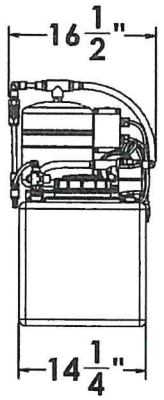
- Feed-water connection to system should be COLD only.
- Do not exceed system specifications for temperature and pressure.
- Provide a dedicated water line of at least 3/8" I.D. to the unit for consistent flow and pressure to the system.
- Allow 3" clearance below system for filter cartridge removal and replacement.
- Connect filtered water line to steam production connections only. Do not use for condenser water.
- Detailed installation, operation and maintenance manual is included with each system.
- Mount the unit where it can be easily viewed and accessed.

OptiPure

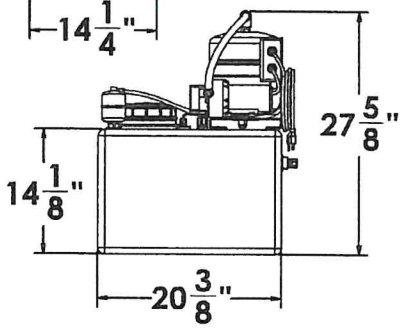
Model: OP350/16
Part #: 164-14416

Water Processor Assembly - 120V





Storage Tank Assembly - 120V



Feed-Water Chemistry

Feed TDS	Up to 1200 ppm
Feed pH	6-10 units
Hardness*	12 grains or less
Free Chlorine	<2 mg/l
Iron	0.1 mg/l max
Turbidity	0.05 NTU
Manganese	0.05 mg/l max
Hydrogen Sulfide	0.0 mg/l

*For water outside of these parameters call OptiPure technical service.

WARNING: Cancer and Reproductive Harm - www.P65Warnings.ca.gov.

Warranty

All system components and assembly except for filter cartridges, separation membranes, permeate pumps, electric motors, diaphragm pumps, and rotary vane pumps shall be warranted against defects in workmanship for a period of 60 months from the date of original shipment. For complete warranty information, contact OptiPure customer service or go to www.optipurewater.com.

Dealer/Distributor Info:

Specifications

System	
Dimensions - Processor (Height x Width x Depth, Inches)	26 ¾" x 20 ⅛" x 8 ⅜"
Dimensions - Tank (Height x Width x Depth, Inches)	27 ⅝" x 16 ½" x 20 ⅜"
Connection - Feedwater	⅜" Push Fit Tubing
Operating Pressure Range	60 - 85 psi (4.1 - 5.9 bar)
Inlet Water Temperature Range	40° - 100°F (4° - 38°C)
Shipping Weight	25 lbs.
Drain Connection	2.0 gpm Minimum Flow
Power - Water Processor	120V 60Hz 6W
Power - Repressurization Pump	120V 60Hz 2 Amps
Performance	
Typical TDS Rejection	>97%
Product Water Production (at 77°F, 60 psi Net Operating Pressure) Production rate is strictly dependent on feed water temperature and pressure.	350.0 gals./day 14.6 gals./hr 0.25 gpm

Replacement Media

Model	Description	Part Number	Qty
CTO-Q	Pre-Filter	300-05830	2
AMS-QT	Membrane	204-53040	1
MA-Q15	Post-Filter	300-05855	1

Options

Model	Description	Part Number
Air-Gap Kit	Approved Air-Gap Kit for Drain Line	164-89905
QTPT-1	CTO Post-Treatment	160-52120
BPS-QT	Feed Water Booster Pump	164-85020
FXPT-11CR	Chloramine Reduction System	160-50011
PRV	Pressure Reducing Valve	164-89938
Remote Kit	Repressurization/Storage Tank Assembly remote kit	164-89116

It is recommended that pre/post-filters and mineral addition cartridges are changed every 6 months, when capacity is reached or when feedwater pressure or flow becomes inadequate.

Membrane life varies depending on feedwater conditions and pre-filter maintenance. It is 12-18 months under typical conditions, but it can be as long as 3-5 years.

This product is for commercial use only and must be installed and maintained according to manufacturer's guidelines.

Do not use on water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

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