

HydroVection®

30%
FASTER
COOK TIMES

20%
BETTER
YIELDS

Helix
Technology



HYDROVECTION OVENS
WITH HELIX TECHNOLOGY

www.blodgett.com

BLODGETT®

Helix Technology

Superior Technology in a Convection Oven Footprint

Patented Helix™ technology forces air into the oven cavity improving product quality while reducing cook times.



Bread on the left was baked in Hydrovection with Helix and bread on right baked in standard convection oven.



Muffin on the left was baked in Hydrovection with Helix and muffin on right baked in standard convection oven.

Helix Technology

Roasted meats have intensified flavor with perfect caramelization.

Baked products have higher rise, better crumb and improved yields.

TIME IMPROVEMENTS



Pork Chops - **47% quicker**
Bacon - **41% quicker**
Chicken Nuggets - **26% quicker**
Pizza - **22% quicker**

YIELD IMPROVEMENTS



Baked Potatoes - **27% more**
Grilled Meats - **16% more**

OVERALL IMPRESSIONS



Improved flavors & moisture
More even bake patterns
Consistent color
Better caramelization





THE ONLY SPLIT DOOR OVEN THAT COMBINES HEAT AND STEAM

MORE VERSATILE than a convection oven - more affordable than a combination oven

BUILT TO LAST decades - fully welded, angle iron frame, superior insulation, triple mounted simultaneous doors

ENERGY STAR® Qualified

Standard Features

- Cook with hot air or Hydrovection mode
- Fully gasketed door
- 5-pan capacity (18" x 26" bake pans)
- Four-speed auto reverse fan
- Easy to clean
- 1-year parts & labor warranty
- SmartTouch 2™ control standard on helix models

Comparisons

Hydrovection vs. Convection

- 30% Faster
- Greater Yields
- Better Results

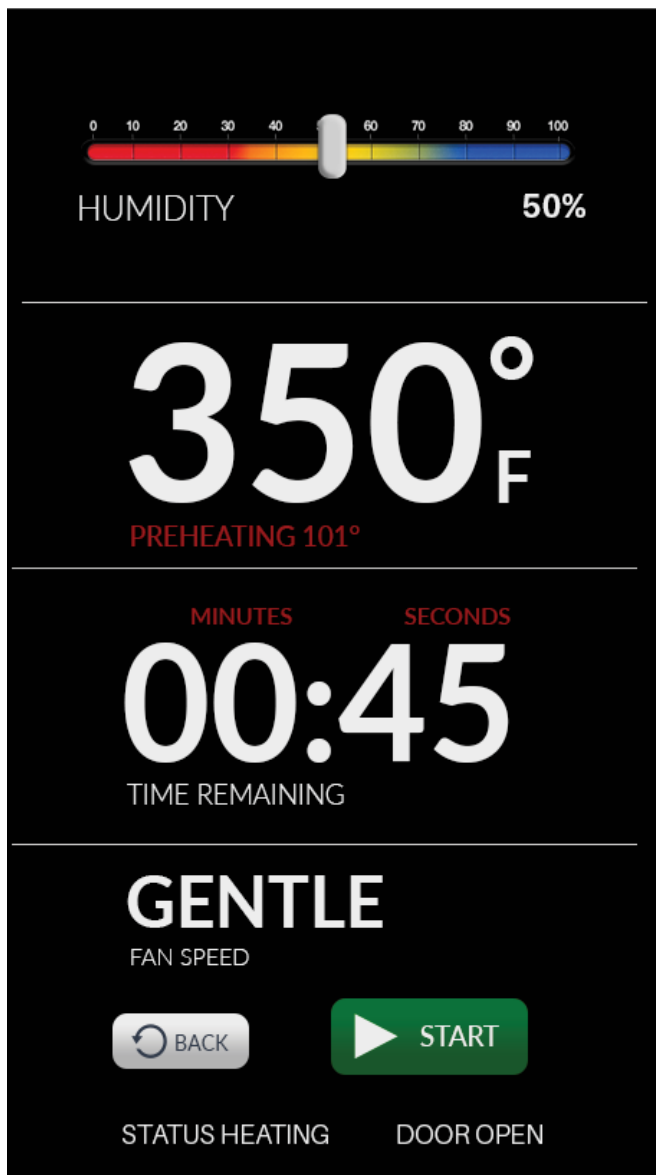
Hydrovection vs. Combi

- Less Expensive
- Compact Footprint
- Split Door Design

**Cook time savings average 30% when comparing Hydrovection with Helix to standard convection ovens. Tests completed at Blodgett's Test Kitchen with a mix of products and cooking techniques. Your results may vary.*

Hydrovection Specifications

MODEL	HV-100G	HV-100E	HVH-100G	HVH-100E
Helix Technology for improved results	No		Yes	
ENERGY STAR® Qualified	Yes		Yes	
Standard Control	Manual		SmartTouch 2™	
Optional Control	SmartTouch 2™		n/a	
External Dimensions (HxWxD in.)	50.56 x 38.1 x 48.5			
Gas/Electrical Rating	60,000 BTU/hr	15kW	60,000 BTU/hr	15kW
Water Pressure (Min/Max)	30 PSI min/50 PSI max			
Water Consumption	2.5-3.0 Gallons/hr			
Water Connection	0.75" NPT garden hose - cold water only			
Drain Connection	1" NPT drain connection			
Pan Capacity	Five full size 18 x 26 inch bake pans Ten 12 x 20 x 2.5 inch steam table pans			



SmartTouch 2™

- User Friendly 7" Screen
- Rack Timing
- USB Interface
- HACCP Data Storage
- Unlimited Step Recipes
- Consistent Cooking Every Time

Standard on Hydrovection Helix HVH-100 ovens

Download the Blodgett App on your tablet to see how easy the control is to use.



SmartTouch 2™ control at actual size



SMART
BUILT LIKE A BLODGETT.