

BLODGETT

HV Series

The Smart Decision for YOUR Business.

NEW HYDROVECTION OVENS

Hybrid Cooking with Moisture & Hot Air

ECO-FRIENDLY

- The Unique Energy Management System precisely controls the cooking environment and reduces energy consumption versus typical electric convection ovens.



HV-50E half size oven shown with optional stand and casters

Move your product from the kitchen to the table quickly with the Hydrovection™ from Blodgett.

Increased Production

- The NEW Hydrovection™ oven from Blodgett unites hot air cooking with moisture to produce a quality product faster than standard convection ovens.
- A multi speed, bi-directional motor and innovative blower wheel design combine to form a unique air control system for a high quality bake, with increased product yields that generate savings for you.

Hydrovection™

Built to Last

- **Fully Welded Angle Iron Frame** for strength and durability. Blodgett Hydrovection will maintain its structural integrity.
- **Rigid Frame Insulation** stays in place to eliminate hot or cold spots.
- **Dependent Doors on Full Size Ovens** The Blodgett turnbuckle support make it easy to operate the doors simultaneously with one hand.
- **Heavy Duty Doors** are triple mounted directly into the full angle iron frame creating the strongest door in the industry. Triple mount construction means your doors always stay aligned and seal tight, preventing moisture, heat (and your heating dollars) from disappearing into thin air.

www.blodgett.com

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