



## HV-100E and MARK V-100

Hydrovection Stacked on a Full-Size Electric Convection Oven



Intertek

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Requires Blodgett stacking kit #59262.

**SHORT FORM SPECIFICATIONS** Provide Blodgett model HV-100E Hydrovection stacked on a model Mark V-100 full-size electric convection oven.

**HV-100E Hydrovection** - Unit 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, 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. Each chamber shall be fitted with bright halogen lamps, and five standard stainless steel removable racks. Unit shall have programmable manual control capable of storing 100 recipes. Control shall feature incremental moisture control, hot air, cool down modes, core probe cook & hold and USB connection. Breaker shut off switch on front panel for easy service. 1 year parts and 1 year labor warranty.

**Mark V-100** - Shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Doors shall (be solid stainless steel/ have dual pane thermal glass windows) with single porcelain handle and simultaneous operation. Unit shall be electrically heated with three tubular heaters. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 1/3 HP motor with thermal overload protection. Each chamber shall be fitted with two halogen lamps and five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/digital) thermostat (200 - 500° F), (93-260°C) and 60-minute timer. 1 year parts and 1 year labor, three year limited door warranty.

### SHIPPING INFORMATION:

**Approximate Weight:**

HV-100E 450 lbs. (204 kg)

Mark V-100 490 lbs. (222 kg)

**Crate size:**

Each section 37-1/2" (952mm) x 43-1/2" (1105mm) x 52" (1321mm)

HV-100E STACKED ON A MARK V-100

**BLODGETT OVEN COMPANY**

www.blodgett.com

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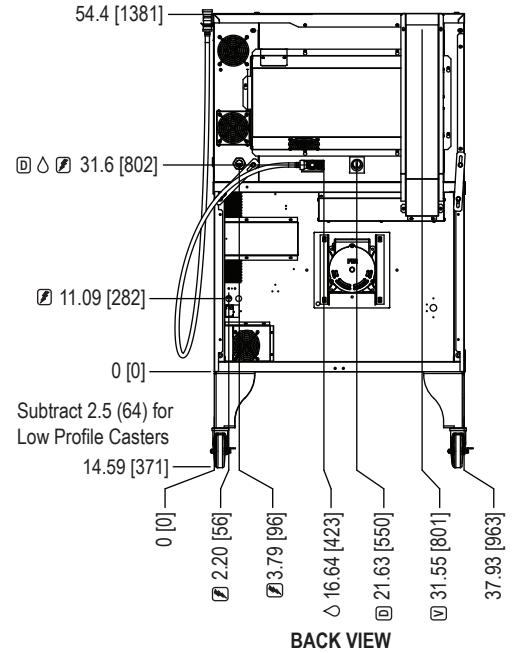
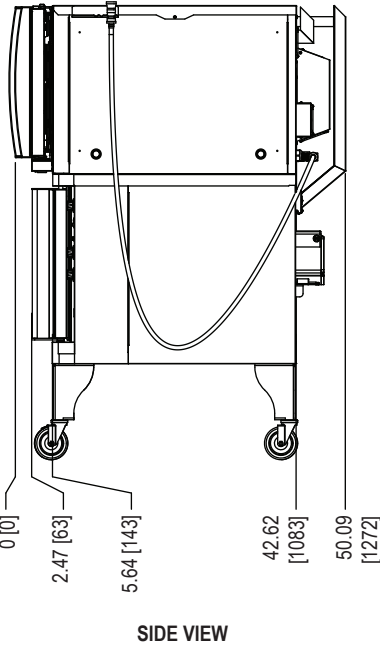
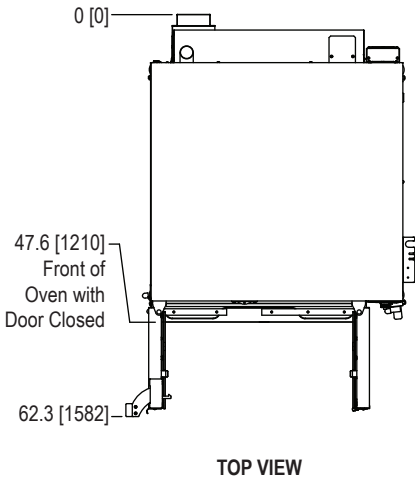
# HV-100E STACKED ON A MARK V-100



APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)

- ⊘ Electric
- ⊘ Vent
- △ Water
- ⊠ Drain



## DIMENSIONS:

### Product Clearance:

Oven sides 1/2" (13mm) 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)

## POWER SUPPLY - HV-100E

V.A.C. Hz Phase kW Amperes (L1-L2-L3)

### Standard

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

## POWER SUPPLY - MARK V-100

V.A.C. Hz Phase K.W.H. Amperes (L1-L2-L3)

208	60	1	11	51/0/51
208	60	3	11	31/29/29
220/240	60	1	11	44/0/44
220/240	60	3	11	26/24/24
440	60	3	11	15/14/14
480	60	3	11	14/13/13

1/3 H.P., 2 speed motor, 1140 and 1725 RPM (60Hz.)

## WATER & DRAIN CONNECTION - HV-100E

**Drain** 1.25" OD 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 - HV-100E

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

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

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