

# Hydrovection™

by **BLODGETT**

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

- The **NEW Hydrovection™** oven by Blodgett unites hot air cooking with moisture to produce a quality product faster than standard convection ovens.
- Our innovative air distribution system combines a multi speed bi-direction/bi-functional blower wheel designed to form a unique air flow pattern resulting in a high quality bake, with increased product yields that generate savings for you.



Seafood & Roasts



Artisan Quality Baking



A la Carte



Institutions



Hybrid Cooking with Moisture & Hot Air



- ✓ 15% faster than a standard convection oven.
- ✓ Up to 15% greater yield.
- ✓ The only split door, continuously humidified oven on the market.
- ✓ A natural for the ala carte cook line, the split door design and humidity will help you provide a moister more tender product faster.
- ✓ Hydrovection's improved speed, yield and quality are perfect for preparation or production cook lines.
- ✓ The new solution for K-12 schools, hydro-frying creates crisp yet tender results.
- ✓ Compact 38" foot print, the same as your current convection oven.
- ✓ 4 speed auto reversing fan for the best baking pattern you'll find.
- ✓ Slide out front service panel, so there's no need to move the oven, your technician can service it in place.
- ✓ **Easy to Clean** - with its 316 series stainless steel liner, 2" center cavity drain, retractable hand shower.
- ✓ **Labor Savings** - if you can cook it faster, if you can cook in one step, if you serve the customer faster, then isn't it a winner
- ✓ **Affordable** - You can buy two Hydrovections for nearly the same price as one combi.
- ✓ Built with the Blodgett quality and reliability you can depend on.

## Why is it better than a Convection Oven or a Combi Oven....



**BUILDING QUALITY OVENS SINCE 1848**

**BLODGETT**

44 Lakeside Avenue, Burlington, VT 05401 • (802) 658-6600

[www.blodgett.com](http://www.blodgett.com)