

# Benefits of *Ventless*



## BREAK FREE FROM HOOD SYSTEMS

- Avoid taking up valuable hood space in an existing kitchen
- Invest in real estate without a commercial hood system
- Save thousands on installation (average of \$964-\$1174 per linear foot) and hood system maintenance (average \$103/hour every 3 months)

*Hood systems use immense amounts of energy. A good way to help get foodservice in line with carbon neutrality is to invest in ventless equipment.*

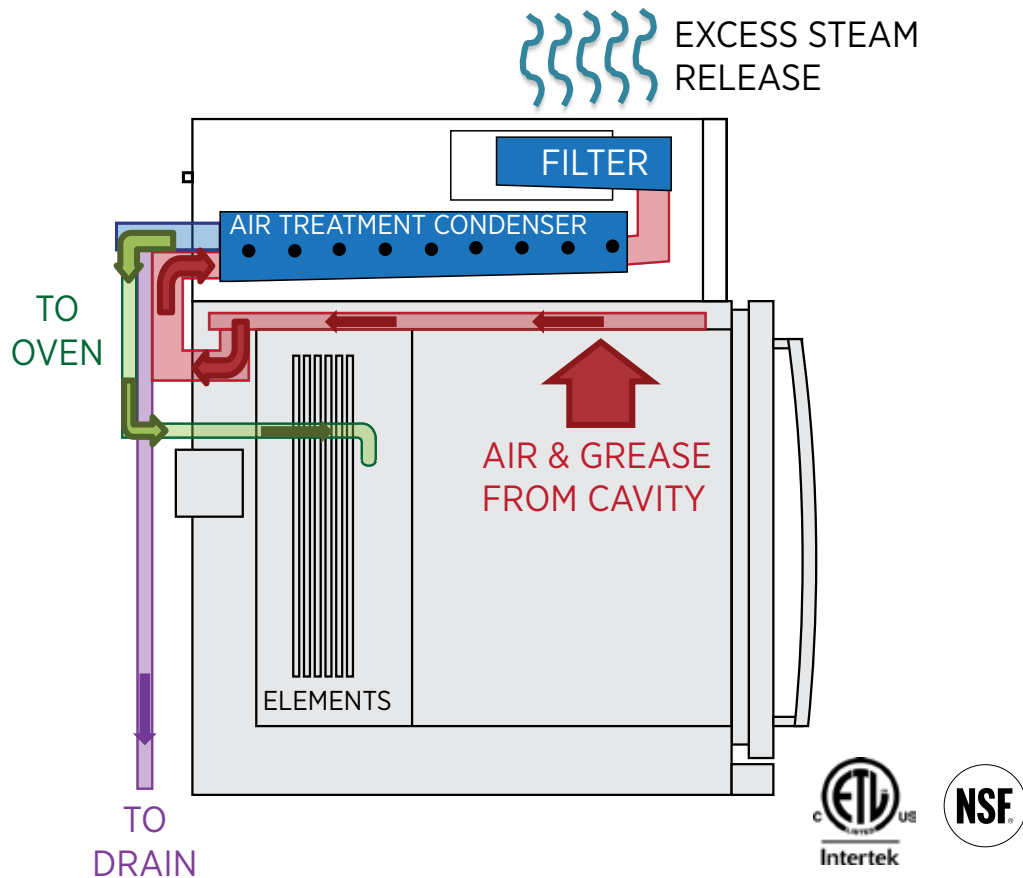


## ENDLESS APPLICATIONS



- Casual and Fast Food Restaurants
- Schools
- Healthcare
- Retail
- Grocery
- Kiosks
- Non-Traditional Spaces
- Stadiums

# HOW IT WORKS



1. The fan in the oven circulates air from the oven cavity up into the VLHV assembly.
2. Vapor gets drawn over the condenser. As it cools, water particles form and drip towards the drain.
3. The dynamic water injection of the VLHV utilizes a flat spray nozzle to assist the condenser in removing vapor only when the system requires a boost in cooling.
4. Treated air is returned to the oven cavity, while the filter allows excess steam to escape the system as needed.

**BLODGETT**

*SMART*  
**BUILT LIKE A BLODGETT.**

[P] 1.802.658.6600 [F] 1.802.864.0183  
42 Allen Martin Drive Essex Junction, VT 05452  
[www.blodgett.com](http://www.blodgett.com)

# BLODGETT

## VENTLESS HYDROVECTION OVENS

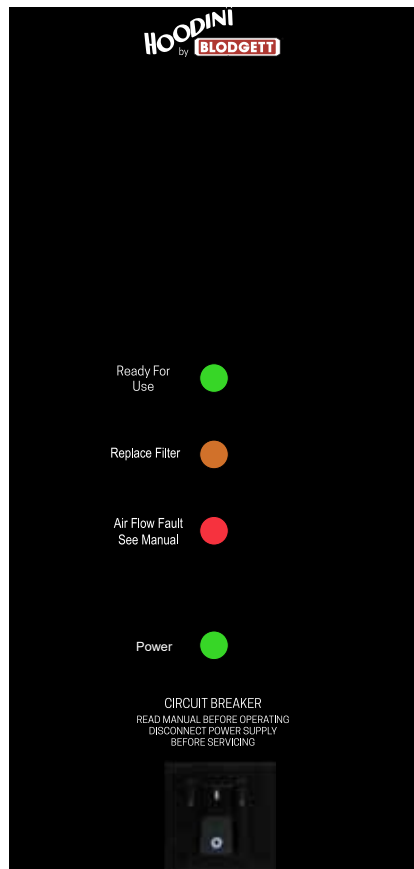
**HydroVection®**

**HOODINI<sup>\*\*\*</sup>** VENTILATION SYSTEM



*Built Stronger / Lasts Longer*

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



## Easy to Use

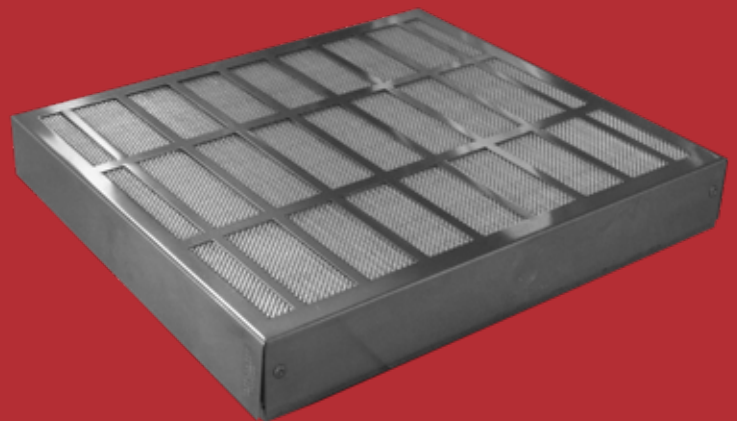
1. Turn oven on and then turn on the Hoodini.
2. The green indicator light lets you know the oven is ready for use.
3. The orange button lets you know that it is time for you to replace the filter in the oven and order a replacement for your spare filter.
4. The red light indicates the filter is full and inoperable.

## THE HOOD



Dimensions (HxWxD)  
12.5 x 38.25 x 37 in  
(317.5 x 971.5 x 939.8 mm)

## THE FILTER



Dimensions (HxWxD)  
317.5 x 971.5 x 939.8  
(44.9 x 270.7 x 298.7 mm)



HV-100 single

Visit [www.blodgett.com](http://www.blodgett.com) for full specifications.



HVH-100 double

## HV Series

### MORE MONEY IN YOUR POCKET

The split door, continuously humidified oven that's designed to increase profits.

- Includes Factory Paid Start Up performed by the Authorized Service And Parts Distributor (ASAP)
- Available in gas (HV-100G) or electric (HV-100E) models
- Multiple control options
- Four speed auto-reversing fan for an even bake
- Built in hand shower & cavity drain for easy cleaning
- Capacity: (5) full size 18 x 26 inch bake pans  
(10) 12 x 20 x 2 ½ inch steam table pans



## HVH Helix Series

### COOK MORE. FASTER. BETTER.

Helix Technology improves the Hydrovection's unique design with a patented process optimizing the efficiencies within the oven cavity.

- Includes Factory Paid Start Up performed by the Authorized Service And Parts Distributor (ASAP)
- Available in gas (HVH-100G) or electric (HVH-100E) models
- SmartTouch 2 control
- Four speed auto-reversing fan for an even bake
- Built in hand shower & cavity drain for easy cleaning
- Capacity: (5) full size 18 x 26 inch bake pans  
(10) 12 x 20 x 2 ½ inch steam table pans



# Hydrovection® VENTLESS

## BREAK FREE FROM THE HOOD

The Hoodini Hydrovection hood collects and filters exhaust from the oven cavity(ies). The “scrubbed” air is then returned to the oven cooking cavity.

TESTED & APPROVED Using EPA test method 202, emissions of grease laden vapors were measured at 3.62 mg/m<sup>3</sup> for bone-in, skinon, quartered roasting chickens. Results are less than the established 5 mg/m<sup>3</sup> standard.

SIMPLE OPERATION the Hoodini is connected to the ovens using duct work to pull the oven exhaust up and into the hood.

MAXIMIZE YOUR KITCHEN SPACE with only 2” required top clearance. Available in single & double stack.

EASY INSTALLATION Power is provided from the oven, no additional electrical supply is needed.

SIMPLE TO MAINTAIN with our easy to replace filters.

*\* For use with electric HV & HVH Hydrovection ovens only.*

*\*Hoodini unit must be purchased with the oven and installed in the factory.*



# HOODINI<sup>\*\*\*</sup>

# G.O.A.T.

Learn more at [www.blodgett.com/goat](http://www.blodgett.com/goat)