



## MODEL: BLS-3HLD-1H



### XAKHT-HCHS HALF Size Ventless System for LED/TOUCH Convection Ovens

Water Connection is required for proper installation, filtration is highly recommended to prevent scale build up. Drain line or floor drain is needed.

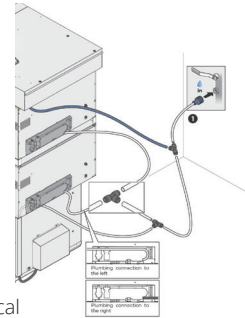
**UL 710 Emissions**

Water Consumption Note\* 10.3 oz from 3 hours and 30 minutes from the baking cycle. Therefore you would need to put the water consumption at less than 3 oz per hour.



### Incoming Water:

The bottom of the appliance contains 6.67 in of pipe with a tee for connecting to the water supply (including mechanical filter and fitting (3/4") with non-return valve). A shut-off valve should be positioned between the water mains and the appliance. We recommend that the end user have a standard ice-machine filter when using a humidity hookup.



### LED digital programmable controls:



- 3** BAKING STEPS
- 0 - inf TIMER
- 120° - 500° F TEMPERATURE
- 0-20-40-60-80-100% HUMIDITY
- 2 FAN SPEEDS
- PROOFER CONTROL
- 99 PROGRAMS 12 QUICK ACCESS

**OST-34A-C**  
Heavy-Duty Aluminum Stand with Casters for Half Size Ovens  
Handles 10 halfsize sheet pans (not included)  
Can hold 2 full size Cadco ovens with optional Stacking Kit

**208-240 Volt**

**Drain line -or- floor drain is required.**

## Bakerlux Station Includes:



Model	Color	Volts	Watts	AMPS	Unit Dimensions
XAKHT-HCHS	Stainless	208/240	200	1	W: 23.22/32" H: 9 1/2" D: 28 10/32"
XAFT-03HS-LD	Stainless	208/240	2600-3300	14	W: 23.6875" H: 16" D: 25.5"
OST-034A-C	Stainless	N/A	N/A	N/A	W: 22.6875" H: 35" D: 26.75"

**Unit Dimensions**  
**28.3125" L x 23.6875" W x 60.5" H**

**Shipping Unit Dimensions**  
**Skid 1: 204lbs 48L x 40 W x 68 H**  
**Class 200**

Made to Cadco Ltd. specifications by UNOX S.p.A., Italy NSF, ETL to UL & CSA Standards  
We recommend that the end user have a standard ice-machine filter when using a humidity hookup.

## FEATURES

- Advanced air flow design & automatically reversible fan for even baking
- 3 baking steps
- Digital programmable controls: Time, Temperature, Humidity
- Heat settings from 175°-500° F
- Saves up to 99 programs with graphic control panel
- Handles 3 full size sheet pans (not included)
- 3 wire shelves included
- Cooking chamber: 13-1/4" H x 27-1/4" W x 19" D (4 cu. ft.)
- 10 hour timer or continuous on
- Light flashes and unit beeps at end of cycle
- Heavy duty stainless steel construction
- Heavy duty door & hinge construction
- Extra large motor for long lasting use
- 2-5/8" between shelves
- 1 fan; 2 fan speeds • Interior LED light
- Open Door/Auto shut off
- Includes electro valve for direct plumbed water connection
- "Cool-touch" double wall glass door opens from top
- Stackable with optional XWKQT-00HS-E Stacking Kit
- NSF; ETL to UL & CSA Standards/ listed by UNOX S.p.A.
- Energy Star rated • Chef Support - via phone
- 3 year Limited Warranty (two year On-site service & parts, 3rd year parts only)\*\*
- \*\*90 day warranty on light bulbs & gasket (not service center items); 30 days on glass; one year on motor
- 208-240 Volts / 2600-3300 Watts / 14 Amps / Single Phase / 60Hz
- NEMA 6-20P Plug

