

BAKERLU

MODEL: BLS-4FLD-2HP











required for

Full Size Bakerlux Pizza Station

XAKHT-HCFS: Full Size Ventless System

for LED/TOUCH Convection Ovens

UL 710 Emissions

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

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 then 3 oz per hour.













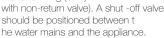






Incomina Water:

The bottom of the appliance contains 6.ft 7 in of pipe with a tee for connecting to the water supply (including mechanical filter and fitting (3/4")



We recommend that the end user have a standardice-machine filter when using a humidity hookup.



Heavy-Duty Stand w/flip up shelves for Full Size Ovens (casters included) Handles 5 full size sheet pans (not included)

208-240 Volt

FEATURES

- Advanced airflow design & automatically reversible fan for even baking
- Digital programmable controls: Time, Temperature, Humidity
- 3 baking steps
- Heat settings from 175°-500° F
 Saves up to 99 programs with graphic control panel
- Handles 4 full size sheet pans (not included)
- 4 heat plates 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
- 2 fans; 3 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
- NSF; MET 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 / 7600 Watts / 32 Amps / Single Phase / 60Hz
- NEMA 6-50P Plug

Bakerlux Station Includes:



Model	Color	Volts	Watts	Amps	Unit Dimensions
XAFT-04FS-LD	Stainless	208-240	7600	32	w:31 _{1/2} ", h:19 ^{5/8} ", d:35 ^{1/2} "
XAFT-04FS-LD	Stainless	208-240	7600	32	w:31 _{1/2} ", h:19 ^{5/8} ", d:35 ^{1/2} "
OST-195-CS-FUS	Stainless	N/A	N/A	N/A	w:53.9" with shelf extended" 33.6" with shelf down h:20.8 x d:26.1
XAKHT-HCFS	Stainless	208/240	200		w:31", h:10", d:34"

Shipping Unit Dimensions

2 Skids Class 200

1)Skid 38x35x56 (200 lbs. 1 Oven and stacking kit) 1 Skid 38x35x56 (260 lbs. 1 Oven, ventless system & stand)

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



(4) Pizza Heat Plates per over

w: 26 1/4" h: ¼" d: 17 7/8"

(1) Pizza Peel 18"x 16" Aluminum Blade Wood Handle

*NOTE the ventless system thermostat condensing chamber may be triggered if oven door is open for extended time. Causing excessive water usage For more information on decreased or increased water usage applications within the hood please reach out to us 877-603-7393 or baking@cadco-ltd.com





