



BLS-4FTD-2H

XAKHT-HCFS: Full Size Ventless Hood 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.

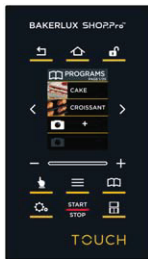


UL 710 Emissions



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.

TOUCH digital programmable controls:



9 BAKING STEPS

0-20-40-60-80-100% HUMIDITY

99 PROGRAMS

0 - inf TIMER

2 FAN SPEEDS

WI-FI

120° - 500° F TEMPERATURE

PROOFER CONTROL

DATA DRIVEN COOKING - CHAIN BASED APPLICATION



NEMA 6-50P Plug



OST-195-CS

Short Heavy-Duty Stand with Wheels for Full Size Ovens

- Handles 5 full size sheet pans (not included)
- Can hold 2 full size Cadco ovens with optional XWKQT-04EF-E Stacking Kit
- Aluminum

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.

Bakerlux Station Includes:

Model	Color	Volts	Watts	Amps	Unit Dimensions
XAKT-04FS-TD	Stainless	208-240	7600	32	w:31 1/2", h:19 5/8", d:35 1/2"
OST-195-CS	Stainless	N/A			w:30" h:40 x d:27
XAKHT-HCFS	Stainless	208/240	200	1	w:31", h:10", d:34"

Shipping Unit Dimensions

2 SKIDS CLASS 200

1 SKID 44X38X56 260 POUNDS - 1 OVEN, HOOD AND STAND

1 SKID 44X38X29 200 POUNDS - 1 OVEN AND STACKING KIT

