



BLS-4FTR-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.

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 - inf TIMER
- 120° - 500° F TEMPERATURE
- 0-20-40-60-80-100% HUMIDITY
- 2 FAN SPEEDS
- PROOFER CONTROL
- 99 PROGRAMS
- WI-FI
- DATA DRIVEN COOKING - CHAIN BASED APPLICATION



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 CXC646 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
XAFT-04FS-TR	Stainless	208-240	7600	32	w:31 1/2", h:19 5/8", d:35 1/2"
OST-195-CS	Stainless	N/A			w:31.71" h:21.5 x d:27
XAKHT-HCFS	Stainless	208/240	200	1	w:31", h:10", d:34"



Shipping Unit Dimensions
 Skid 1: 250 Lbs 48L x 40 W x 34 H
 Skid 2: 260 lbs 48 L x 40 W x 50 H