Cadco

Bakerlux Pizza Station- Full Size

XAKHT-HCFS: Full 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.

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.

NSF CSA UL

UL 710 Emissions

NEMA 6-15P Plug

Bakerlux Station requires one 6-15 NEMA plug for EACH oven
Ventless system is wired to the oven and does not require and electric plug

NEMA 6-50P Plug

4 Shelves - per oven

LED digital programmable controls:

BAKERLUX SHOPPro'
PRE 1 2 3
- 888 +
P1 P2 P3 P4
P5 P6 P7 P8
P9 P10 P11 P12
START STOP
LED

3 3 BAKING STEPS

0 - inf TIMER

120° - 500° F TEMPERATURE

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

2 2 FAN SPEEDS

PROOFER CONTROL

99 PROGRAMS 12 QUICK ACCESS

NSF MET ENERGY STAR NEMA 6-50P Plug

OST-195-C-FUS

Heavy-Duty Stand w/flip up shelves for Full Size Ovens (casters included)
Handles 9 full size sheet pans (not included)
Can hold 2 full size Cadco ovens with optional XWKQT-04EF-E Stacking Kit
Aluminum

3 YEAR Warranty

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.

*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

• Water connection required for proper installation: (¾" bibb connection or directly to a 5/16" OD hose)
• Filtration is highly recommended to prevent scale build up.
• Drain line -or- floor drain is required.

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8 Full Size PIZZA HEAT PLATE Model # CAP-F
Dimensions:
26 1/4" W x ¼" H x 17 7/8" D

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

Bakerlux Station Includes:

Model	Color	Volts	Watts	Amps	Unit Dimensions
XAFT-04FS-LD	Stainless	208-240	7600	32	w:31$\frac{1}{2}$", h:19$^{5/8}$ ", d:35$^{1/2}$"
OST-195-C-FUS	Stainless		N/A		w:53.94" h:34.63 x d:26.12
XAKHT-HCFS	Stainless	208/240	200		w:31 ", h:10 ", d:34"

Shipping Unit Dimensions
2 SKIDS CLASS 200
1 SKID 44X38X56 260 POUNDS -1 OVEN ,HOOD AND STAND