

# Bakerlux Pizza Station - Full Size



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.



## digital programmable controls:



















120° - 500° F TEMPERATURE

 $\Box$ 



Includes 4 shelves and 4 Pizza Heat Plates per oven.

Heat plates perform 50% faster than traditional baking pans.

Fresh pizza in 4 -5 minutes!

Bakerlux Station requires one 6-15R NEMA receptacle for FACH oven

Ventless system is wired to the oven and does not require and electric plug



NEMA

### OST-195-CS-FUS

Heavy-Duty Stand w/flip up shelves for Full Size Ovens (casters included)

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

\*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.

## 3 YEAR WARRANTY

### XAKHT-HCFS



(2) XAFT-04FS-LD





Model	Color	Volts	Watts	Amps	Unit Dimensions
XAFT-04FS-LD	Stainless	208-240	7600	32	w:31 1/2", h:19 <sup>5/8</sup> ", d:35 <sup>1/2</sup> "
XAFT-04FS-LD	Stainless	208-240	7600	32	w:31 <sub>1/2</sub> ", h:19 <sup>5/8</sup> ", d:35 <sup>1/2</sup> "
OST-195- <b>G</b> -FUS	Stainless				w:53.9" with shelf extended" 33.6" with shelf down h:20.8 x d:26.1
XAKHT-HCES	Stainless	208/240	200		w:31" h:10" d:34"

Bakerlux **Pizza** Station Includes:

OST-195-CS-FUS



### Shipping Unit Dimensions

2 SkidsClass 200

1 Skid 38x35x56 (200 lbs. 1 Oven and stacking kit)

#### **Included Accessories:**



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



(8) Pizza Heat Plates Aluminized Steel w: 26 1/4" h: 1/4" d: 17 7/8"

1 Skid 38x35x56 (260 lbs. 1 Oven, ventless system & stand)