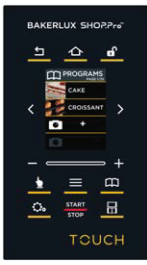




BLS-4FTD-2



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-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:31.71" h:21.5 x d:27



Shipping Unit Dimensions
 Skid 1: 200lbs 48 L x 40 W x 30 H
 Skid 2: 260 lbs 48 L x 40 W x 50 H



Ventless System

for Bakerlux Digital Convections Ovens

UL 710B Emissions



NEMA
6-15P
Plug



CSA Standard
APPROVED



XAKHT-HCHS: Half Size Ventless System
for Cadco Bakerlux LED/TOUCH Convection Ovens



XAKHT-HCFS: Full Size Ventless System
for Cadco Bakerlux LED/TOUCH Convection Ovens

UL evaluated under the KNLZ category "Commercial Cooking Appliances with Integral Systems For Limiting the Emission Of Greaseladen Air". Using EPA test method 202 emissions of grease laden vapor were measured at 0.24 mg/m³. Results are less than the established 5 mg/m³. Please allow 4 inches of clearance in the back and 2 inches of clearance on the side for proper airflow to maximize the performance and to prevent any issues or damages to the product.

Electrical set up for ventless system not required, as a power cable will connect to the oven (top oven, if stacked)

- Water connection required for proper installation: (3/4" 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.

*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

FEATURES

- Vapor capture & condensing system
- Removes odors & grease laden vapors expelled by the exhaust & when opening oven door
- No outside venting required
- Certified ANSI UL 710B approved recirculating hood system
- **Subject to verification & approval by authorities & local regulations**
- **All hoods include factory installation unless ordered separately from oven**
- Compatible with Bakerlux™ LED & TOUCH oven models only
- NSF, UL, UL 710B Emissions / listed by UNOX S.p.A. , CSA standard approved
- One Year On-site Warranty
- 208-240 V / 200 W / 1 A / Single Phase / 60Hz
- NEMA 6-15P Plug
- Freight Class 200 NOTE: These models must ship by truck, not UPS

Model	Color	Volts	Watts	Amps	Unit Dimensions	Unit Wt.	Ship Wt.	Carton Dimensions	Cu.Ft.	UPC#
XAKHT-HCHS	Stainless	208/240	200	1	w:235/8", h:107/8", d:2825/32"	45 lbs.	55 lbs.	w:251/4", h:101/4", d:283/4"	4.3	654796-56100-1
XAKHT-HCFS	Stainless	208/240	200	1	w:311/2", h:107/8", d:34"	65 lbs.	77 lbs.	w:331/2", h:927/32", d:37"	7	654796-56101-8

For more information, please contact Cadco, Ltd, 200 International Way, Winsted, CT 06098
Tel. (860)738-2500 • Fax (860) 738-9772 • E-mail: info@cadco-ltd.com • Web site: www.cadco-ltd.com