

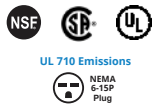


Bakerlux Pizza Station-

Full Size Double Stack

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 than 3 oz per hour.

LED digital programmable controls:



- 3 BAKING STEPS
- 0 - inf TIMER
- 120° - 500° F TEMPERATURE
- 0-20-40-60-80-100% HUMIDITY
- 2 FAN SPEEDS
- PROOFER CONTROL
- 99 PROGRAMS
12 QUICK-ACCESS



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 plug for EACH oven

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



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 CX646 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.

*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: (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.

3 YEAR WARRANTY!

XAKHT-HCFS



(2) XAFT-04FS-LD



OST-195-CS-FUS



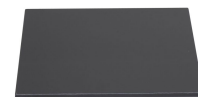
Bakerlux Pizza Station Includes:

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

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"

Shipping Unit Dimensions

- 2 Skids Class 200
- 1 Skid 38x35x56 (200 lbs. 1 Oven and stacking kit)
- 1 Skid 38x35x56 (260 lbs. 1 Oven, ventless system & stand)