



BLS-4FTR-1H

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.

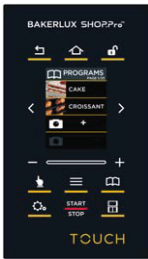
Water Consumption Note* 10.3 oz from 3 hours and 30 minutes from the baking cycle. Therefore you would need to put the water consumption at less than 3 oz per hour.



UL 710 Emissions



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-C
Heavy-Duty Stand with Wheels for Full Size Ovens
 Handles 10 full size sheet pans (not included)
 Aluminum

Full Size 18x26 Sheet Pan

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-C	Stainless	N/A			w:30" h:40 x d:27
XAKHT-HCFS	Stainless	208/240	200	1	w:31", h:10", d:34"

Shipping Unit Dimensions

2 SKIDS CLASS 200
 1 SKID 44X38X56 260 POUNDS -1 OVEN ,HOOD AND STAND
 1 SKID 44X38X29 200 POUNDS – 1 OVEN AND STACKING KIT