



MODEL: BLS-4FLD-2H

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.

UL 710 Emissions

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.

*For XAKHT-HCFS



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

FEATURES

- Advanced airflow design & automatically reversible fan for even baking
- 3 baking steps
- Digital programmable controls: Time, Temperature, Humidity
- Data driven cooking
- Heat settings from 175°-500° F
- Saves up to 99 programs with graphic control panel
- Handles 4 full size sheet pans (not included)
- 4 wire shelves included
- Cooking chamber: 13-1/4" H x 27-1/4" W x 19" D (4 cu. ft.)
- 10 hour timer or continuous on
- Light flashes and unit beeps at end of cycle
- Heavy duty stainless steel construction
- Heavy duty door & hinge construction
- Extra large motor for long lasting use
- 2-5/8" between shelves
- 2 fan speeds • Interior LED light
- Open Door/Auto shut off
- Includes electro valve for direct plumbed water connection
- "Cool-touch" double wall glass door opens from top
- Stackable with optional XWKQT-04FE-E Stacking Kit
- NSF; ETL to UL & CSA Standards/ listed by UNOX S.p.A.
- Energy Star rated • Chef Support - via phone
- 3 year Limited Warranty (two year On-site service & parts, 3rd year parts only)**
- **90 day warranty on light bulbs & gasket (not service center items); 30 days on glass; one year on motor
- 208-240 Volts / 5900-7600 Watts / 32 Amps / Single Phase / 60Hz
- NEMA 6-50P Plug



Drain line -or - floor drain is required.

Bakerlux Station Includes:



Model	Color	Volts	Watts	Amps	Unit Dimensions		
XAKHT-HCFS	Stainless	208-240	200	1	W: 31.5"	H: 9.5"	D: 33.5625"
XAFT-04FS-LD	Stainless	208-240	5900-7600	32	W: 31.5"	H: 19"	D: 31"
OST-195-CS	Stainless	N/A	N/A	N/A	W: 30.5"	H: 21.875"	D: 26.75"

Unit Dimensions

33.5625"L x 31.5"W x 71.875"H

Shipping Unit Dimensions

Skid 1: 213 lbs 38"L x 35"W x 48"H

Skid 2: 228 lbs 38"L x 35"W x 27"H

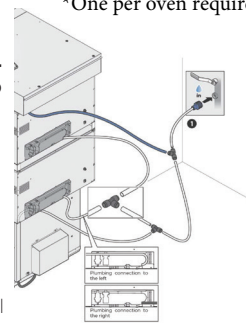
CLASS 200

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.

Incoming Water:

The bottom of the appliance contains 6.ft 7 in of pipe with a tee for connecting to the water supply (including mechanical filter and fitting (3/4") with non-return valve). A shut-off valve should be positioned between the water mains and the appliance.

We recommend that the end user have a standard ice-machine filter when using a humidity hookup.



*One per oven required

OST-195-CS

Heavy-Duty Aluminum Stand with Casters for Half Size Ovens
Handles 10 full size sheet pans (not included)
Can hold 2 full size Cadco ovens with optional stacking kit

208-240 Volt

