

Item #	

**Project** 

Model # XALT135

Product Name: PROOFER for Cadco Half Size Digital Convection

Oven Models\* XAFT-115 & XAFT-135 8 Half Size Sheet Pan Capacity



## Half Size Proofer for Cadco Digital Convection Ovens\*









Model XALT135 - HALF SIZE PROOFER for Cadco Digital Convection ovens with Dynamic Control Panel & Humidity (Current oven models XAFT-115 & XAFT-135)

Our proofers are made to Cadco Ltd. specifications by UNOX S.p.A., Italy ◆ NSF, MET to UL & CSA Standards Cadco Model XALT135 = UNOX Model XALT135

## **Standard Features**

\* NOTE: This proofer is not a stand-alone item. It can only be run and controlled when stacked in modular configuration with a Cadco Digital Convection Oven with DYNAMIC Control Panel (Half Size Oven Models XAFT-115 & XAFT-135. Proofer requires a separate power outlet from the oven, but is controlled by the DYNAMIC Control Panel on the oven.)

- ◆ Handles 8 half size sheet pans (not included)
  ◆ 2-5/8" between pan brackets
- Heat settings from 90° 122° F
- Requires a water supply for humidity
  Water filter required Call Cadco for current filter model
- Dimensions are designed to accommodate modular stacking for customized configuration
- NSF, MET to UL & CSA Standards / listed by UNOX S.p.A.
  Chef Support on-line and via phone
- One Year On-site Warranty
- 208-240 Volts / 1,200 Watts / 5.5 Amps / Single Phase NEMA 6-15P Plug
- Freight class 85 NOTE: This model must ship by truck, not UPS

Model				Unit Dimensions	Ship Wt./lbs.	Carton Dimensions	UPC#	
XALT135	Stainless	208-240	1,200	5.5	w:23-5/8", h:29-7/8", I:22-13/16"	57*	w:26", h:32", I:25-1/2"	654796-52235-4

\*does not include weight of shipping skid

For more information, please contact Cadco, Ltd, 145 Colebrook River Road, Winsted, CT 06098 Tel. (860)738-2500 ♦ Fax (860) 738-9772 ♦ E-mail: info@cadco-ltd.com ♦ Web site: www.cadco-ltd.com



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Model # XALT135

**Product Name: PROOFER for Cadco Half Size Digital Convection Oven** (for oven Models XAFT-115 & XAFT-135)

**8 Half Size Sheet Pan Capacity** NOTE: Smaller dimension numbers 650 25.590" are original UNOX metric (mm) 24.882" 632 600 23.622" 55 2.1653" **LEFT** 29.803" **FRONT** SIDE 737 29.016" .7874" 556 22 1.1417" 1.1417 .8661" 21.890" .8661" 505 1.3779" 19.882" **CALLOUTS** 2. Terminal Board Power Supply 3. Unipotential Terminal 6. Technical Data Plate 8. 3/4" Thread Water Inlet 14. Oven Connection Cable (74" **BACK** cable + 1-1/4" connector) **Humidity:** When the "Manual" water button is pressed on the Digital Oven's Dynamic Control Panel, water is injected directly into the water reservoir in the bottom of the proofing chamber, and slowly vaporized in the warm reservoir. Water should be connected to the proofer water inlet by a mechanical filter and a 6.575" 🤤 cut-off valve. Water must have a pressure value between 0.5 - 5 bar (7.25 - 72.5 PSI.) 2.7953" 8.583" 177 œĿ 2 .7874" 218 54" cord + 3" NEMA 6-15P plug"

19.055"

484 19.055"