



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.

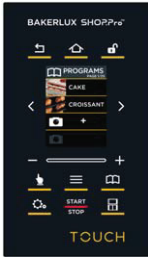


UL 710 Emissions



OST-195-C
Heavy-Duty Stand with Wheels
for Full Size Ovens
 Handles 10 full size sheet pans (not included)
 Aluminum

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



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
 Skid 1 : 300lbs 48L x 40 w x 55 H