BAKERLUX

Installation Guide for Bakerlux, Bakerlux Stations & Ventless Systems

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

Cadco

(860) 738-2500

info@cadco-ltd.com

200 International Way Winsted, CT 06098

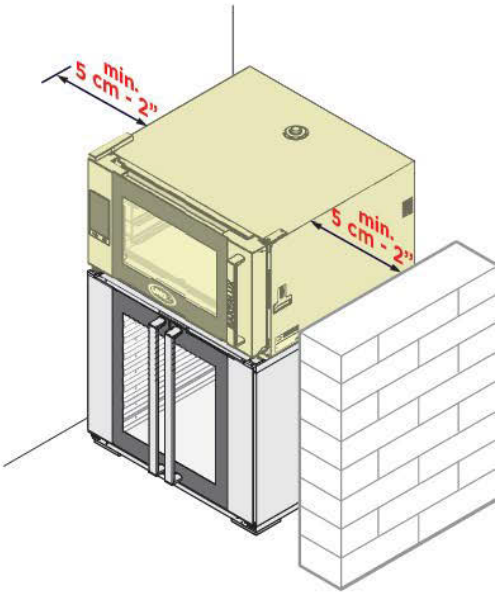
BAKERLUX

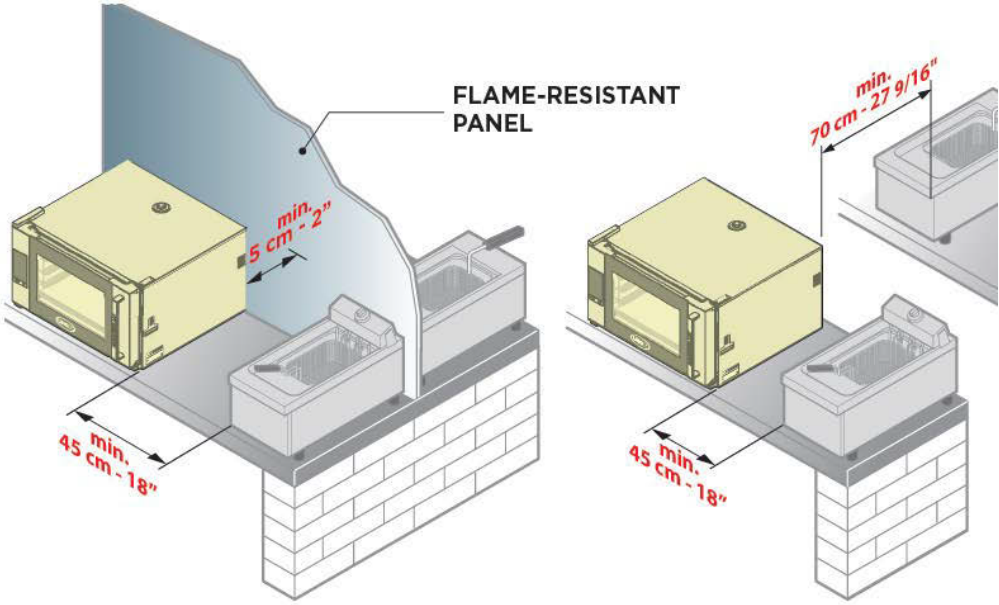
installation guide

INSTALLATION MEASUREMENTS

Position the appliance respecting the indicated distances in the diagram and so that the back of the oven is easily accessible for appliance connections and maintenance.

Do not install the appliance near flammable or heat sensitive materials, walls or furniture. Otherwise, protect them with appropriate non-flammable materials in compliance with fire prevention regulations - see diagram below.





BAKERLUX

Water pressure needs to be between 22 and 87 psi. If under the minimum specs, a pump kit is required. Needs a drain for the water.
Please reference the installation manual for water hardness level. Connect to a water softener system if needed.

INLET WATER CHARACTERISTICS

Any damage caused by using water with parameters that do not correspond to what is specified in this section is not covered by the warranty.

The water supply must:
- have a maximum temperature of 86 °F (30 °C);
- be drinkable;
- be pressured at between 22 and 87 psi (150-600 kPa).

If water pressure at the inlet is less than the minimum specified value (22 psi - 1.50 bar) a pump (minimum water flow rate 1.32 gpm (300 l/h)) is required. The ovens have a built-in pressure reducer.

If water conductivity is greater than 150 µS/cm a water treatment for steam production is required.

Damage caused by limescale or other chemical agents is not covered by the warranty.

⚠WARNING CHLORAMINE: The water supplied to the oven must be free from chloramine or with levels not exceeding 0,1 ppm (mg/L). Notice: any damage caused by chloramine within the water is not covered by this warranty.

WATER SPECIFICATIONS FOR THE STEAM CIRCUIT (STEAM INSIDE THE OVEN CAVITY)

Free chlorine ≤ 0.1 ppm, Chloramines ≤ 0.1 ppm (mg/L)
TDS ≤ 125 ppm, Silica ≤ 12 ppm, pH 7 to 8.5, Total hardness (TH) ≤ 8 °d
Chlorides ≤ 25 ppm, Alkalinity ≤ 150 ppm as $CaCO_3$
* The maximum chloride content, Cl-, is not a fixed value; it depends on the calculated Non Hardness Measurement (NHM)

NHM = EC - (TH x 30)**
EC = electrical conductivity [µS/cm]
TH = total hardness** [° dH - German degrees]

NHM ≤ 250 µS/cm	TH < 8 °dH, Cl- ≤ 25 ppm (5 drops of reagent*)	No water treatment
	TH ≥ 8 °dH, Cl- ≤ 25 ppm (5 drops of reagent*)	UNOX.Finest
	Cl- > 25 ppm (5 drops of reagent*)	Reverse Osmosi System
NHM = 250 - 350 µS/cm	Cl- ≤ 20 ppm (4 drops of reagent*)	UNOX.Finest
	Cl- > 20 ppm (4 drops of reagent*)	Reverse Osmosi System
NHM = 350 – 450 µS/cm	Cl- ≤ 15 ppm (3 drops of reagent*)	UNOX.Finest
	Cl- > 15 ppm (3 drops of reagent*)	Reverse Osmosi System
NHM = 450 – 500 µS/cm	Cl- ≤ 10 ppm (2 drops of reagent*)	UNOX.Finest
	Cl- > 10 ppm (2 drops of reagent*)	Reverse Osmosi System
NHM ≥ 500 µS/cm		Reverse Osmosi System

* use the reagent in the UNOX KSTR1081A kit
** hardness measured using the UNOX KSTR1082A kit

Note: once confirmation of hard water levels, it is recommended to implement water softening measures.Ensuring the use of softened water will help maintain the efficiency and longevity of our equipment.

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Ventless System

Safety regulations

SAFETY REGULATIONS FOR INSTALLATION AND MAINTENANCE

- Read this manual carefully before installing or main taining the appliance. Store this manual with care for future consultation.
- All installation, assembly and non-routine maintenance must be performed exclusively by qualified technicians that are authorised by Cadco, in compliance with the regulations in force in the user country, and respecting the regulations on systems and work safety.
- Before starting installation or maintenance disconnect the appliance from any electrical connections.
- Before installing the appliance, check that the systems are compliant with the installation standards in the specific country and with the specifications indicated onthe appliance serial plate.
- Interventions, alterations or modifications not expressly authorised that do not comply with the indications in this manual shall invalidate the warranty*.
- Installation or maintenance that fails to respect the in dications in this manual may cause damage, injury or death.
- When the appliance is being fitted, people not involved with the installation may not pass through or occupy the work space.
- The packaging material is potentially dangerous. It must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.
- The rating plate provides essential technical information that is of the utmost importance for any appliance

maintenance or repairs. Do not remove, damage or modify the plate.
- Failure to follow these instructions may cause damage, injury or death; voids the warranty*; and relieves Cadco of all liability.

SAFETY REGULATIONS FOR USE

- Following procedures other than those indicated in this guide to use and clean the appliances is considered in
- appropriate and may cause damage, injury or fatal ac
- cidents, in addition to invalidating the warranty* and relieving Cadco of all liability.
- Children must not play with the appliance. Cleaning and maintenance to be implemented by the user must not be carried out by children without supervision.
- Children must be supervised to ensure they do not play with the appliance.
- This appliance can be used exclusively:
- by qualified personnel that attend scheduled training courses;
- in combination with the Cadco electrical ovens in the BAKERLUX SHOP.Pro™ line for industrial kitchens;for
- the aspiration and condensation of smoke evacuated
- via the oven flue;
- for smoke aspiration and evacuation that exit the oven when the door is opened.
- If the appliance does not function or if there are any functional or structural alterations, disconnect the electricity and water supplies and contact a Cadco
- authorized customer assistance service. Do not attempt to independently repair the appliance. Request Cadco original spare parts for any repairs.

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Ventless System

Safety regulations

- To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed yearly by an authorised support service centre.
- Never use the hood without front filters!

RISK OF FIRE!

- Before using the appliance make sure that there are no non-compliant object (instruction manuals, plastic bags or other) in the oven cavity; likewise, make sure that the smoke exhaust is free of obstructions and that no flammable materials are in the vicinity.

RISK OF ELECTRIC SHOCK

- Do not open the compartments marked with these symbols: access is reserved to qualified personnel authorised by Cadco
- Failure to observe these regulations may cause damage, injury or death, and also invalidates the warranty*.

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(860) 738-2500

PICTOGRAMS

The installation and user instructions are valid for all models unless otherwise specified by the following pictograms:


Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.


Risk of fire!


Tips and useful information


Risk of electric shock!


Earthing symbol

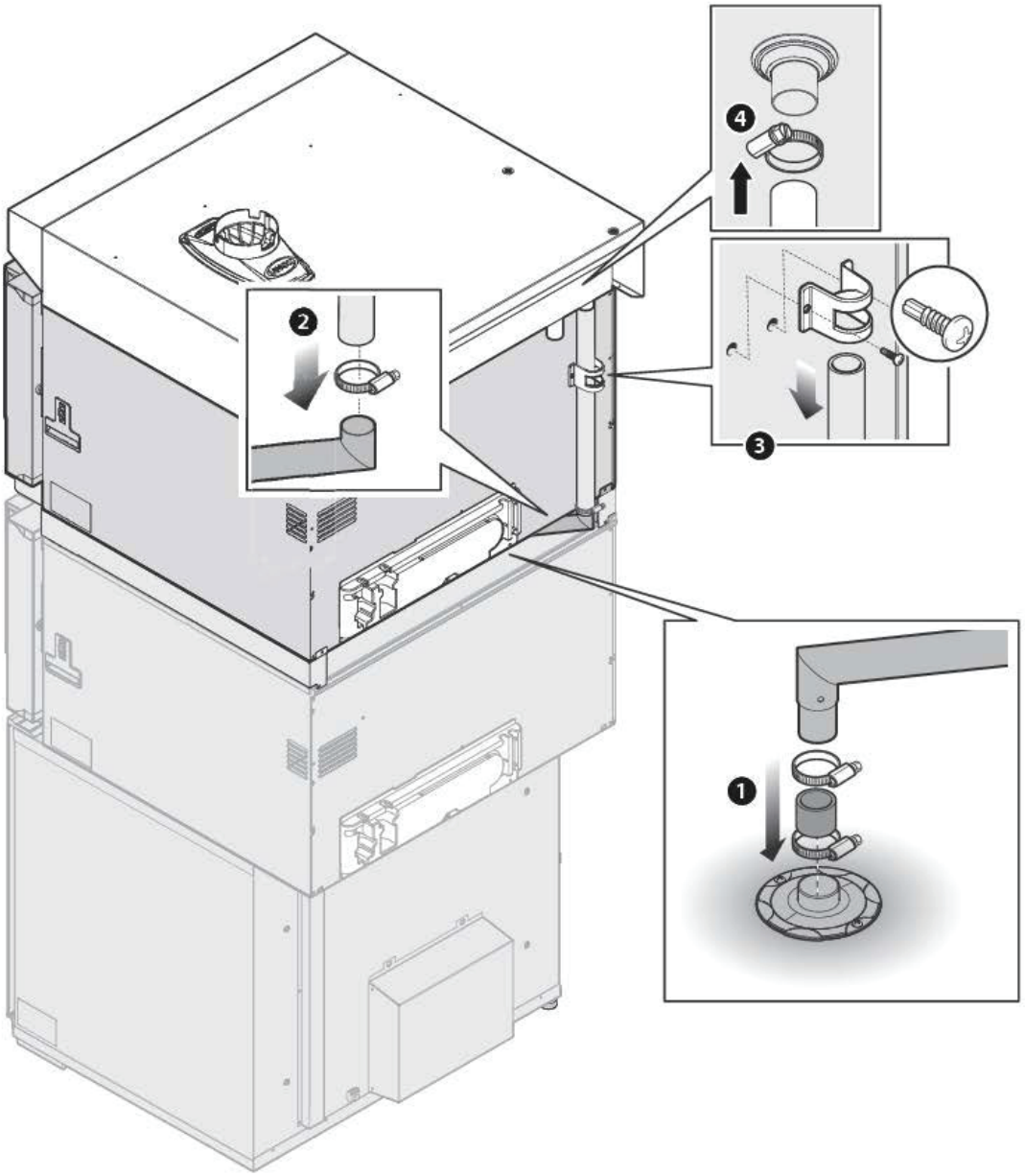

Read the instruction manual


Equipotential symbol


Risk of burns!


Consult other chapter

CONNECTING THE FLUE OF A SECOND OVEN



EN

A second oven must be connected using the extension included in the stacking kit

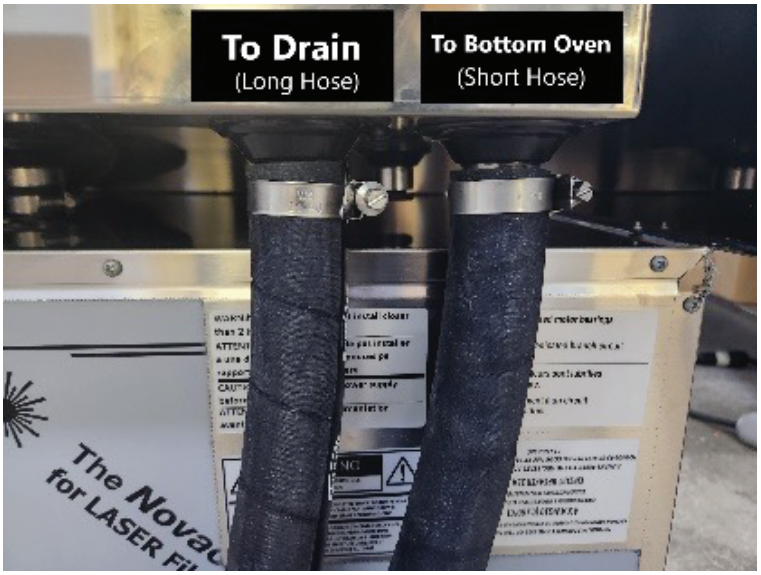
For more assembly information, please see the instructions contained in the package

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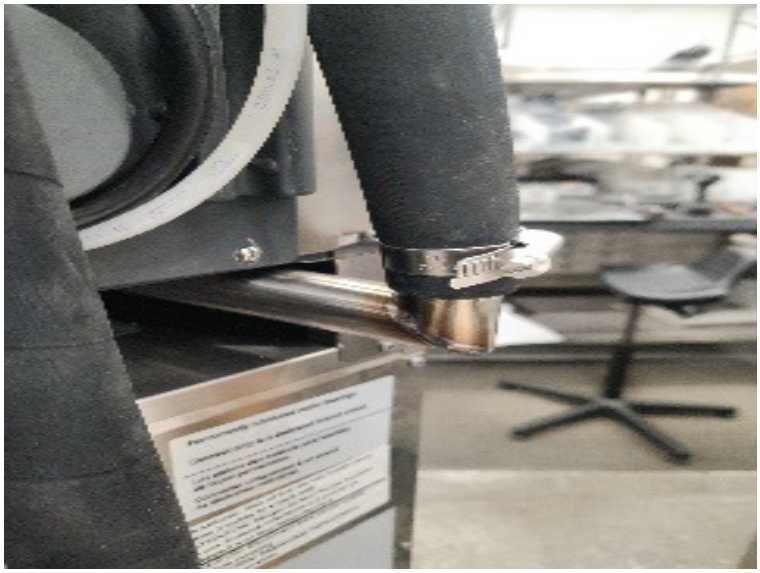
Ventless system Hose Connections

Drain and second oven's vent intake hose connections



Bottom Oven Vent Connection

Short Hose to secondary hood intake.



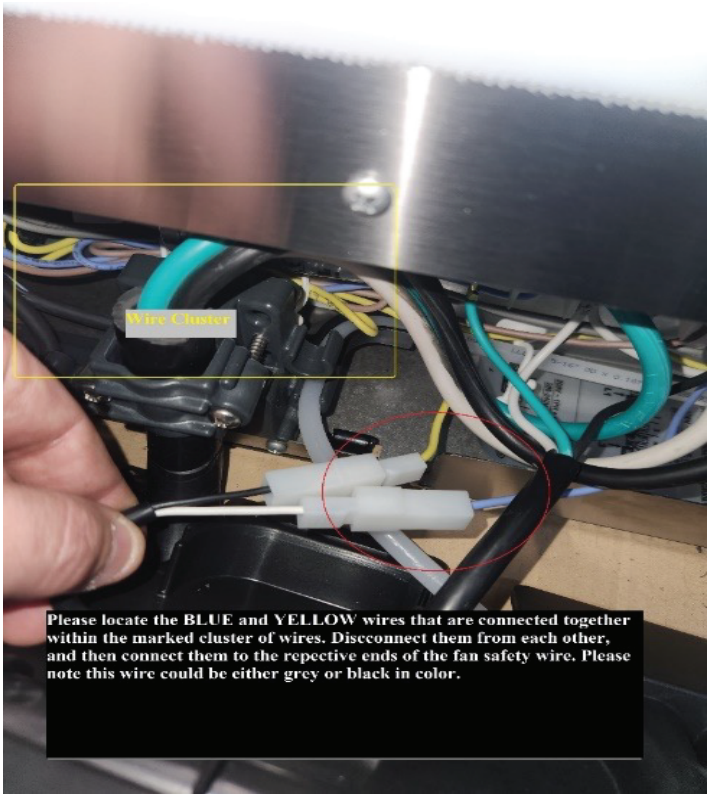
The Hood uses water its filtration system. We recommend having a water line and a drain for this. The amount of water varies on what is being cooked in the oven and at what temperature. The water will be activated ones the hood reaches its temperature threshold parameter.

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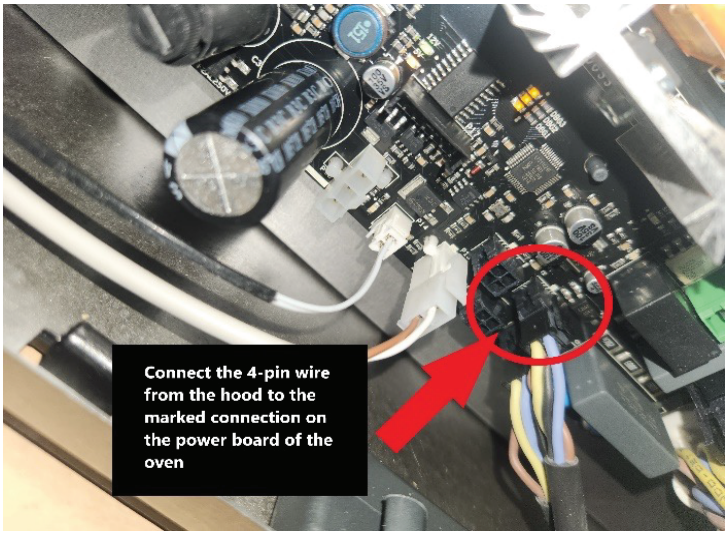
Oven Side Connections

Bakerlux oven fan safety wire connection



Bakerlux oven power board

Communication connection



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FORWARD

This appliance can be used exclusively:

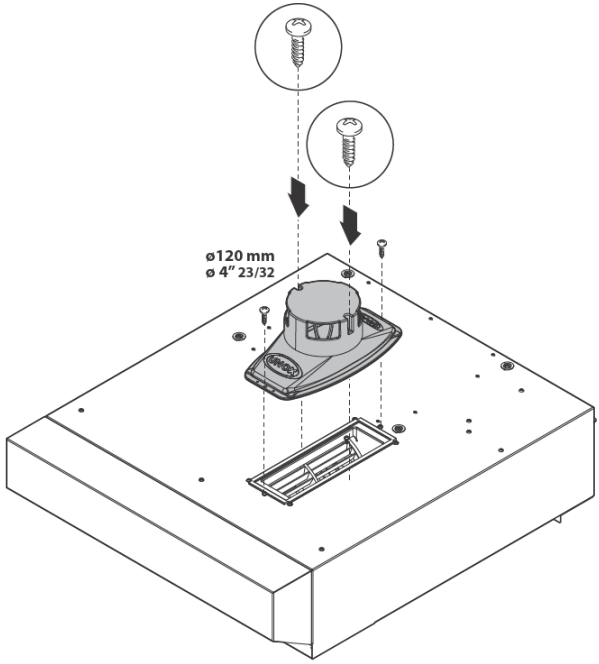
- by qualified personnel that attend scheduled training courses;
- in combination with Cadco electrical ovens from the BAKERLUX SHOP. Pro ™ line for industrial kitchens

- for the aspiration and condensation of smoke evacuated via the oven flue;
- for smoke aspiration and evacuation that exit the oven when the door is opened.

We recommend you thoroughly read this manual for all instructions on how to maintain the aesthetic and functional qualities of your purchased product.

FITTING THE FLUE COVER

We recommend a flue cover be installed on top of the external end of the flue, to prevent rainwater from getting into the oven and to minimise pressure drops caused by the Venturi effect, which can occur during strong air currents.



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POSITIONING

CHARACTERISTICS OF THE INSTALLATION AREA

Install the appliance in areas:
- dedicated and conforming to the cooking of industrial foods;
- having adequate air ventilation;
- that comply with the laws in your country;
- protected from the weather;
- with temperatures from +5°C to +35°C maximum;
- having a maximum humidity of 70%.

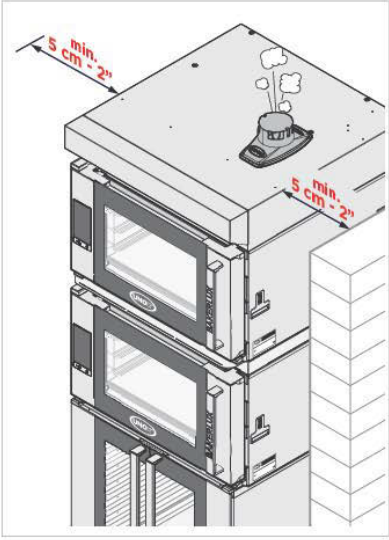
The appliances must only be positioned above ovens from the **BAKERLUX SHOP.Pro™** line and they must be fixed to them.



INSTALLATION MEASUREMENTS

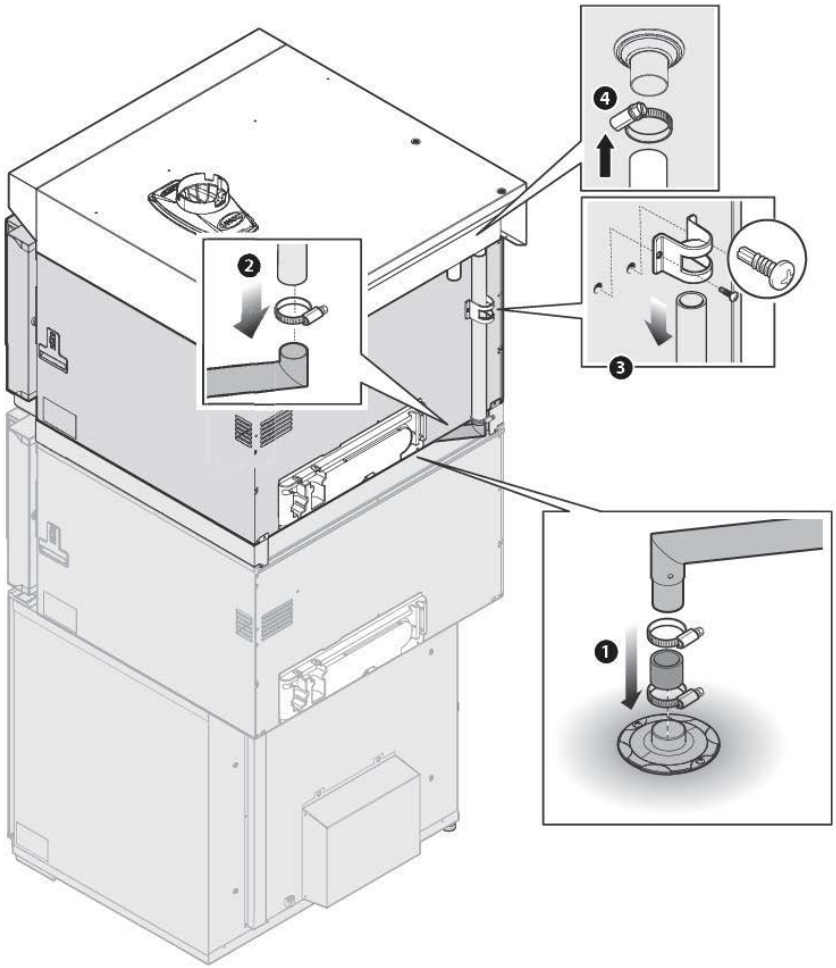
Position the appliance respecting the indicated distances in the diagram and so that the back of the oven is easily accessible for appliance connections and maintenance.

Do not install the appliance near flammable or heat sensitive materials, walls or furniture. Otherwise, protect them with appropriate non-flammable materials in compliance with fire prevention regulations - see diagram below.



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CONNECTING THE FLUE OF A SECOND OVEN



EN

A second oven must be connected using the extension included in the stacking kit

For more assembly information, please see the instructions contained in the package

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HOOD SMOKE EXHAUST

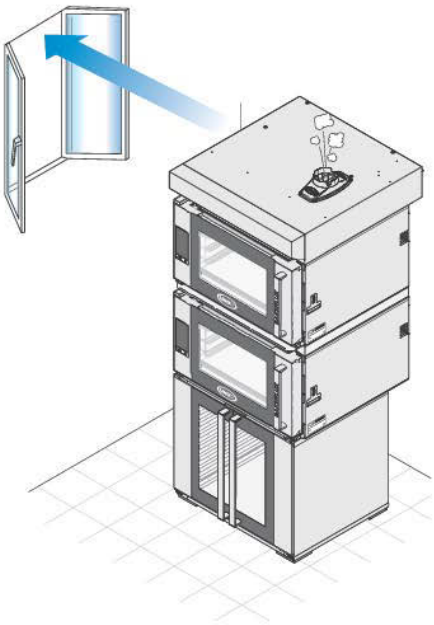
Smoke and odours coming from the oven cavity are evacuated through the hood smoke flues
External evacuation can be performed in 1 of 2 manners:

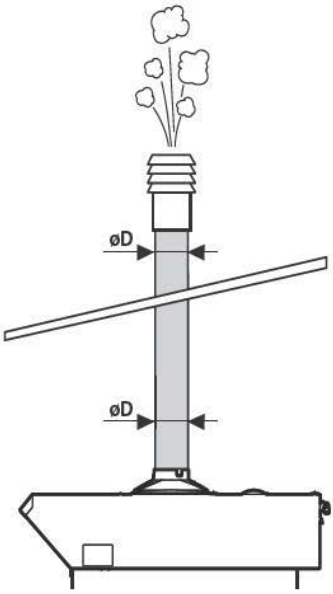
1) Direct evacuation in the oven installation area.

Make sure that there are no objects or materials obstructing the flue or which may be damaged by the temperature or fumes. Do not leave flammable materials near the smoke exhausts.

2) Evacuation through an efficient ventilation flue.

The Cadco smoke flue, available as an optional, must be installed.
The flue must preferably have the same diameter (ø12cm) throughout the entire length of the oven's exhaust pipe connection;





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Before connecting the appliance to the mains electricity, always compare the power supply data with that of the appliance as specified on the rating plate.
The appliance is released from the factory with power cable and plug already connected to the terminal. Do not make any other type of electrical connection or dimensional modification to the cable other than extensions, replacing it only with one having specifications equal to the original factory cable (type of rubber, cross-section, etc.).
The cable must be replaced by Cadco or by its technical assistance service or, in all cases, by a person in a similar role, in order to prevent any risks.

The wiring diagrams, wire specifications and the technical data are indicated on the "Technical specifications " sheet attached to the appliance.

For proper electrical connections, the appliance must:

- Be wired into an equipotential system in accordance with current regulations. This connection must be performed between different appliances with the terminal marked with the equipotential symbol  . The cable must have a maximum cross-section of 10 mm² (pursuant standard CEI EN 60335-2-42:2003-09) and be yellow/green.
- Be connected to the mains earth  (green-yellow wire).
- Be connected to a thermal differential switch in compliance with the regulations in force (0.03A, type A).
- Be connected to a main circuit-breaker that enables complete disconnection in category III over-voltage conditions.

CHECKS

- The copper jumper in the terminal board and the electrical cable must be secured together under the screw in its tightening direction, and the electrical connections must be securely tightened before connecting the appliance to the electricity mains.
- Check for any electrical dispersion between the phases and the earth, and for electrical continuity between the external casing and the mains earth.
- Check that the power supply voltage does not deviate from the nominal voltage value specified on the appliance rating plate when the appliance is operating. If this is not the case, wire the phases as specified on the "technical specifications" sheet enclosed.

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Stacking Instructions

Half Size Oven Stacking kit model:
XWKQT-00HS-E

Full Size Oven Stacking kit model:
XWKQT-04EF-E

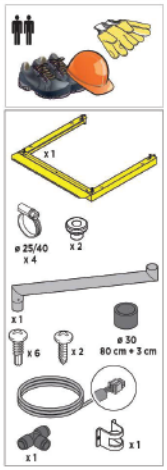
Model	Color	Size	Ship Wt.	Carton Dimensions
XWKQT-00HS-E	Stainless	Half	14 lb.	w:247/16" x h:51/8" x d:311/8"
XWKQT-04EF-E	Stainless	Full	18 lb.	w:3315/32" x h:63/4" x d:71/4"

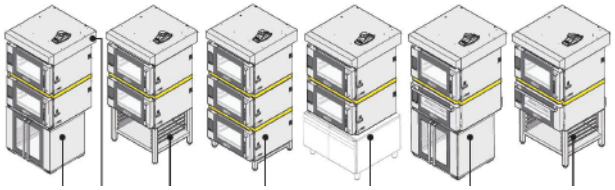
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Cadco

BAKERLUX™
Half & Full Size Stacking Kits

XWKQT-04EF-E
XWKQT-00HS-E





Maximize floor and counterspace with Stacking Kits!
For BAKERLUX™ Series Ovens only

Everything needed to securely stack one BAKERLUX™ oven on top of another and protect the top oven's control panel from heat rising from bottom oven

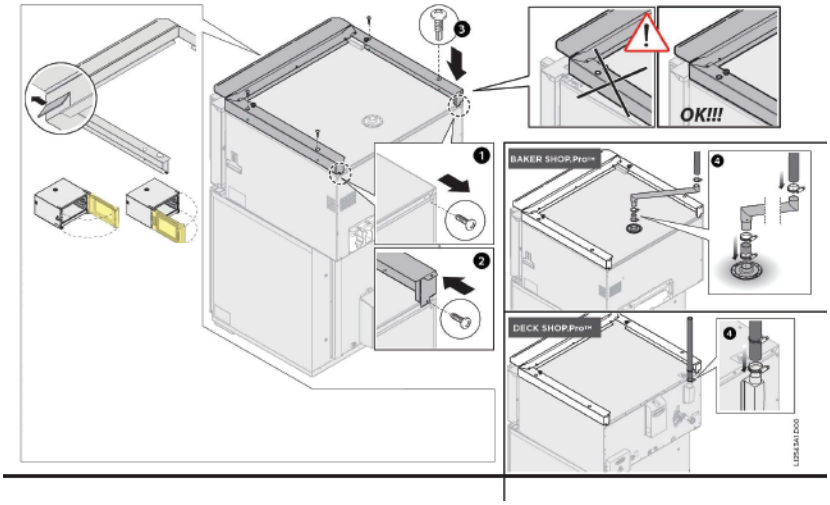
- Protects the top oven's control panel from heat rising from bottom oven
- 90 Day Warranty
- Designed for BAKERLUX™ series ovens only
- Everything needed to securely stack one BAKERLUX™ oven on top of another
- Ship Weight: Half Size: 14 lbs; Full Size: 18 lbs.

XWKQT-00HS-E
BAKERLUX™ Half-Size Oven Stacking Kit

XWKQT-04EF-E
BAKERLUX™ Full-Size Oven Stacking Kit

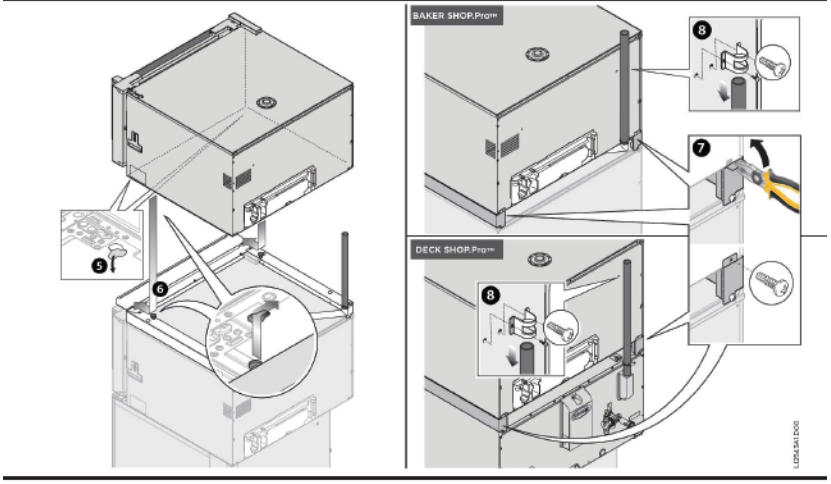
Cadco

XWKQT-04EF-E
XWKQT-00HS-E



Cadco

XWKQT-04EF-E
XWKQT-00HS-E



BAKERLUX STATION

Plumbing Instructions

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Plumbing Connections

INCOMING WATER

The bottom of the appliance contains two meters of pipe with a tee for connecting to the oven 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.

Use the set of new connections supplied with the appliance for the connection to the water mains. Connections that have already been used must not be used again.

For additional information, please see the instructions contained inside the **BAKERLUX SHOP.Pro™** oven packaging.

Inlet water characteristics

Any damage caused by using water with parameters that do not correspond to what is specified in this section is not covered by the warranty.
The water supply must:
- have a maximum temperature of 30 °C;
- be drinkable;
- be pressured at between 150 kPa and 600 kPa (200 kPa recommended).

If the pressure of the water supply at the inlet is too low (150kPa), a pump with a suitable flow rate should be used (minimum flow rate of 300 l/h). The ovens.

OUTGOING WATER

Plumbing connections are on the rear of the appliance: connect the attachment to a rigid pipe or hose by using a metal clip (supplied) and connect to a waste water discharge.

Cadco recommends its own rigid pipes and flexible hoses.

The waste water draining from the appliance may be hot (90°C). The pipes used for water drainage must be able to withstand high temperatures.

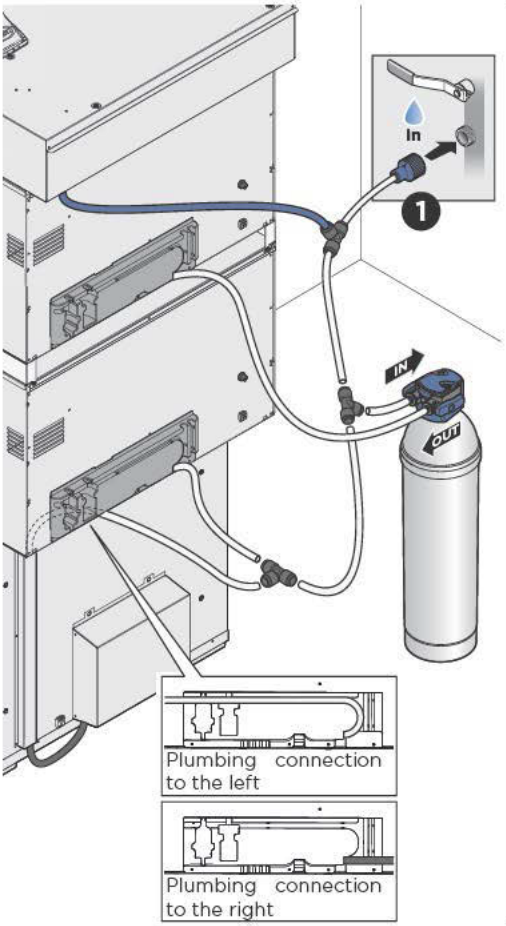
Drainage specifications

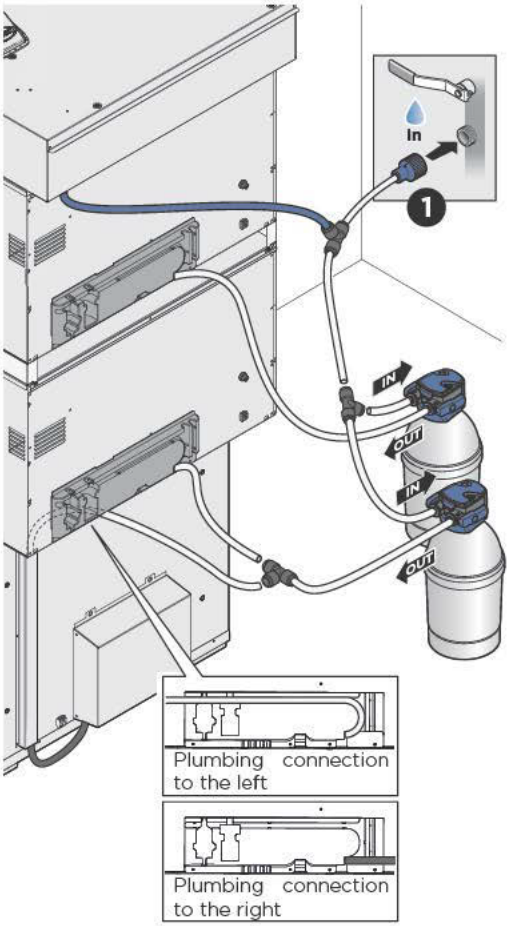
The drainage system must:
- be a siphon-type;
- be one meter in length maximum;
- have a minimum incline of 4%;
- have a diameter that is NOT less than the drain pipe attachment;
- be dedicated to each appliance; if this is not the case, make sure that the main drainage pipe is sized sufficiently to ensure that water flows away properly without any problems;
- be free of kinks and sharp ends.

For additional information, please see the instructions contained inside your **BAKERLUX SHOP.Pro™** oven packaging.

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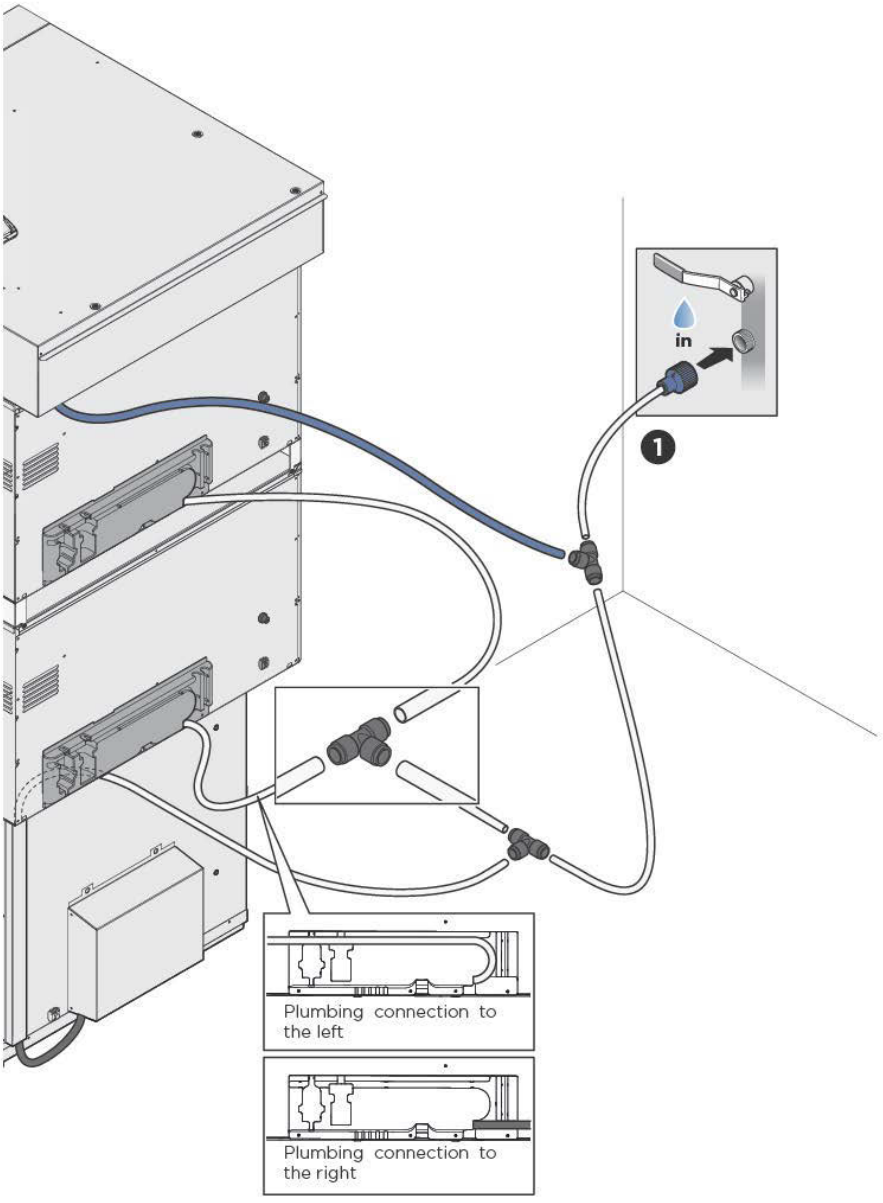




1 cold water supply, thermally controlled by a temperature sensor (IN)

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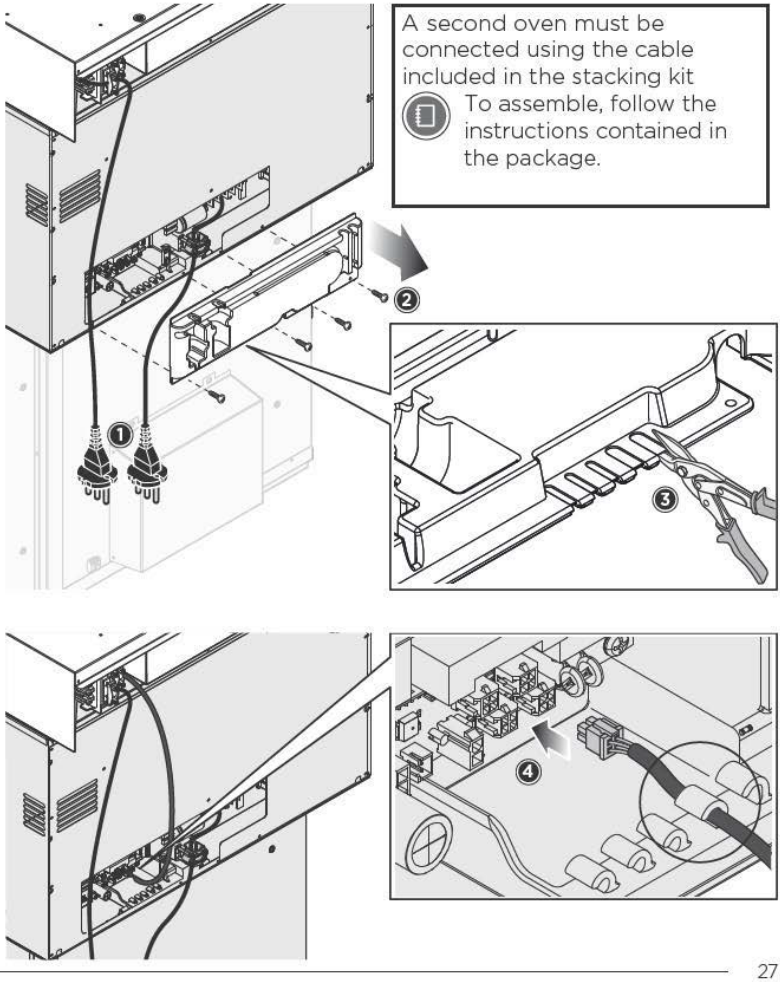
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CONNECTING STACKED APPLIANCES (**MAXI.Link**)

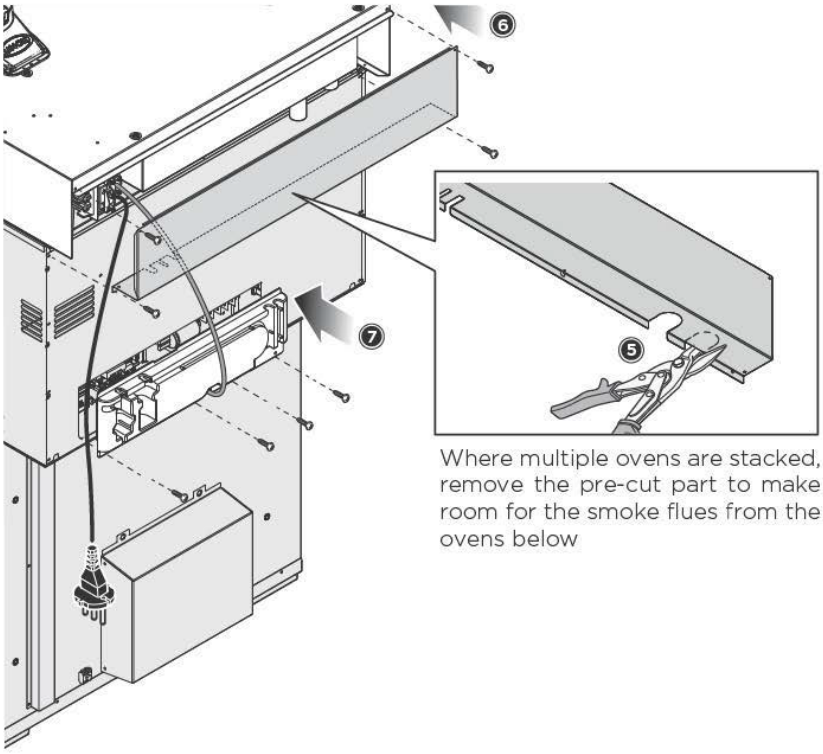
All ovens of the **BAKERLUX SHOP.Pro™** line are designed to be connected to accessories (prover, hood, etc.). The accessories connect to the oven using connectors on the back of the oven, which automatically connect.

Follow the instructions contained in the accessory and appliance packaging for information on how to fully install and manage them.

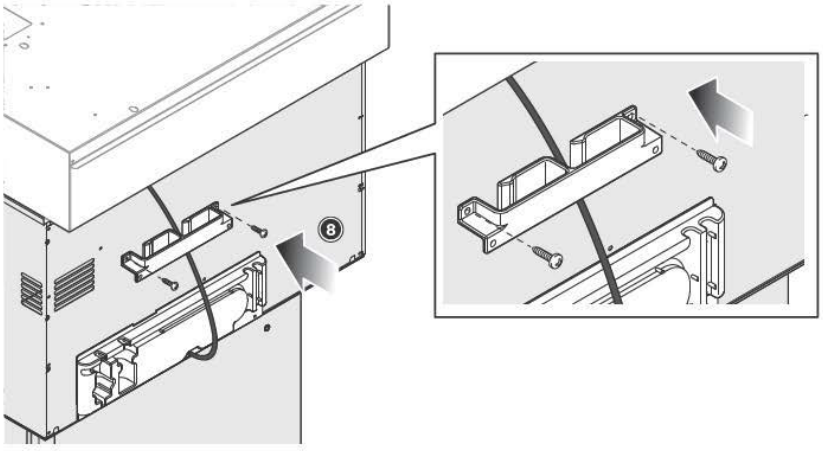


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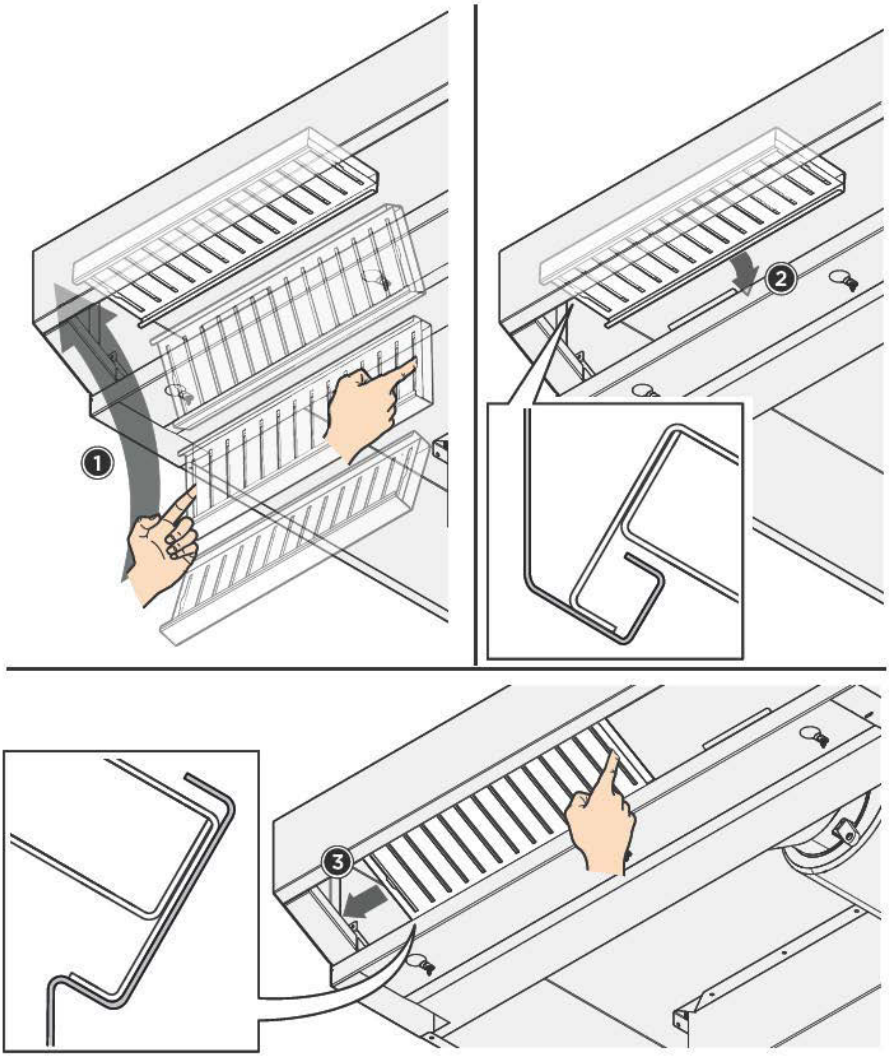
Where multiple ovens are stacked, remove the pre-cut part to make room for the smoke flues from the ovens below



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INSTALLING THE FILTERS

Make sure filters are correctly positioned during installation (the filter with slots on both sides must be placed in correspondence with the oven handle, so that the steam is aspirated as soon as the oven door is opened).



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Use the appliance where the room temperature is between +5°C and +35°C.

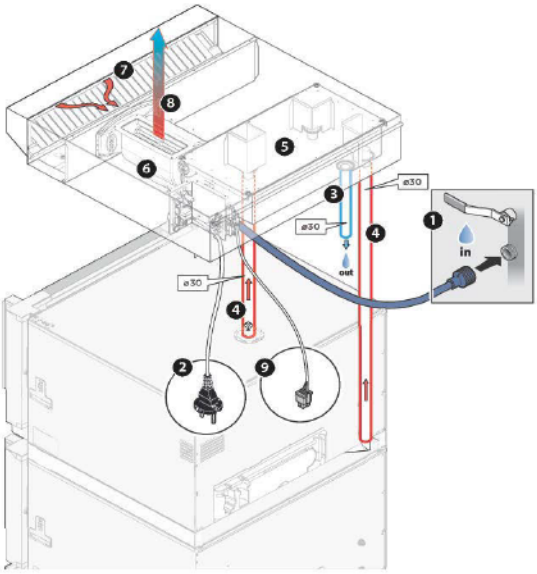
HOW THE HOOD WORKS

The appliances do not feature a control panel because they are automatically controlled by the oven to which they are connected via cable 9.

During cooking (manual or scheduled), the hood automatically starts at minimum speed: cold water is loaded 1 and the condensing system, 5 which reduces the fumes coming from the underlying oven flues, starts 4.

The mitigated smoke is evacuated in liquid form via a pipe on the back of the appliance 3.

The hood speed increases when the oven door is opened in order to aspirate frontal smoke that escapes from the oven door 7.



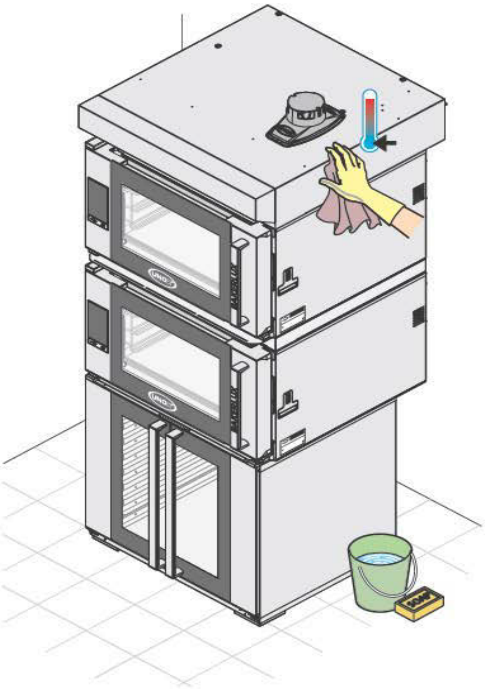
1. cold water supply thermally controlled by a temperature sensor
2. plug for connection to the electricity mains
3. residual water discharge
4. cavity moisture released from the flues of the ovens below
5. vapour condenser
6. 2-speed aspiration motor
7. cavity moisture released from open door
8. exiting cold air
9. connecting cable between the hood and the oven

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ROUTINE MAINTENANCE

Any routine maintenance procedure must be performed:
- after disconnecting the appliance from the power and water supplies
- after having put on the proper personal protective equipment (gloves, etc.).

Do NOT clean using:
- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid).
- abrasive or sharp tools (abrasive sponges, scrapers, steel bristled brushes, etc.);
- water jets.



EXTERNAL STEEL SURFACES

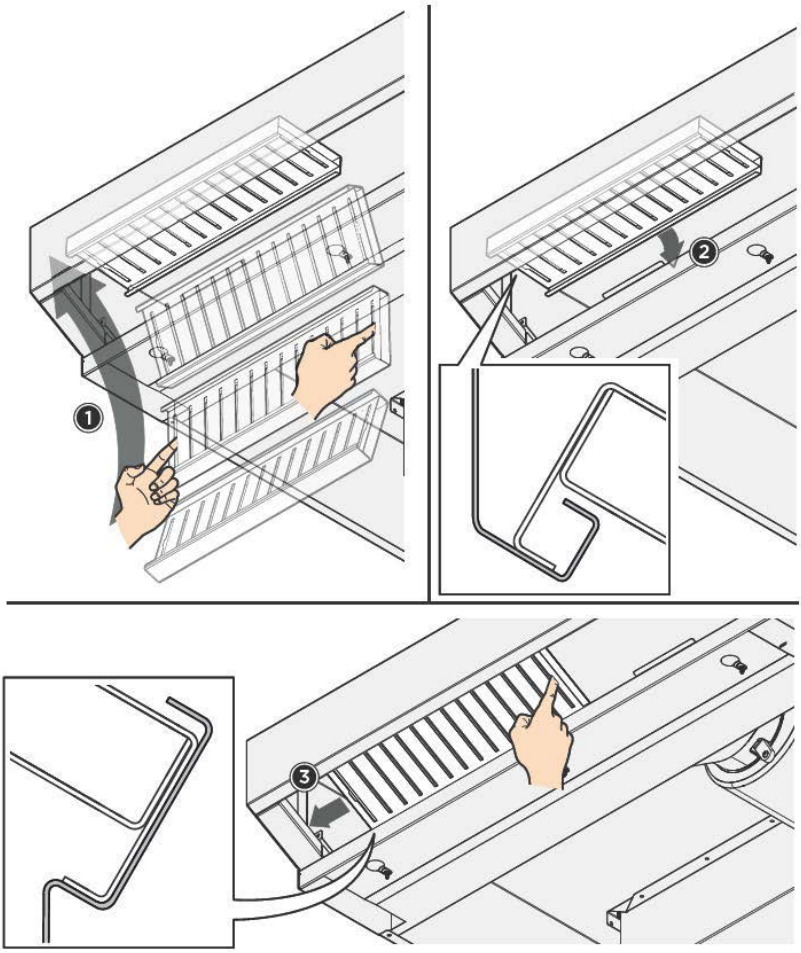
Wait for the surfaces to cool off.
Use a soft cleaning cloth dampened with a little soap and water only. Rinse and dry completely. Alternatively, only use detergents recommended by Cadco other products may cause damage, thereby invalidating the warranty*. Read the usage instructions provided by the detergent producer.

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EXTERNAL FRONT FILTERS

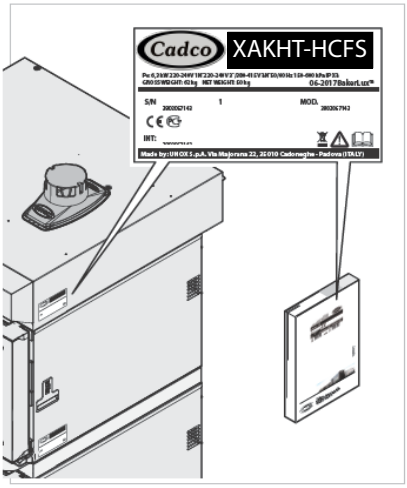
Wait for the filters to cool off.
The front filters must be removed from time to time as shown in the figure and washed with soapy water or in the dishwasher.
Make sure that they are completely dry before re-mounting them.

Never use the hood without the front filters.



AFTER-SALES ASSISTANCE

In case of any malfunctions, disconnect the appliance from its power and water supply. Consult the solutions proposed in the table.



If the solution is not listed in the table, contact a technical service centre authorised by UNOX. Provide the following information:
- the date of purchase;
- the appliance data on the serial plate;
- any alarm messages that are shown on the display of the oven connected to the hood.

Manufacturer's information:

Cadco Ltd.
200 International Way
Winsted, CT 06098
Phone(860) 738-2500
info@cadco-ltd.com

Malfunction	Possible cause	Solution
The hood cannot be engaged when a cooking cycle is started.	The hood is not connected to the power supply.	Connect the hood to the power supply.
	The hood was not connected to the oven vis RJ45 cable during installation.	Contact the Customer Assistance Service
	The RJ45 cable that connects the oven to the hood is disconnected or damaged.	
	The hood motor is faulty.	
	The motor starter capacitor is faulty.	
	The hood P.C.B. is damaged.	
	The oven P.C.B. is damaged.	
	The oven P.C.B. is damaged.	
The hood does not achieve maximum speed when the oven door is opened.	The RJ45 cable is disconnected or damaged.	Contact the Customer Assistance Service
	The hood motor is faulty.	
	The hood P.C.B. is damaged.	
	The oven P.C.B. is damaged.	
	The oven P.C.B. is damaged.	
	Door switch faulty.	