



INTRODUCING

BAKERLUX™ CONVECTION OVENS

Explore the latest and most innovative convection oven on the market and learn why Bakerlux™ is baking ahead of its time

20%
**FASTER THAN
COMPETING OVENS**



WWW.CADCO-LTD.COM



SPEED

Advanced airflow design and auto-reversing fan cuts your baking time by over 20%



DURABILITY

High quality stainless steel construction and elegant, modern design



CONSISTENCY

Custom programmability guarantee perfect results every time



WHY CHOOSE BAKERLUX?

Bakerlux™ convection ovens are offered in 3 and 4 shelf models, as well as full size and half size models, to keep the footprint to a minimum, and a temperature range from 175°F to 500°F.

3 control panel options, from the base "GO" panel, to the upgraded "LED" panel, and the most innovative "TOUCH" model.

Humidity options available as well as top or side opening door make Bakerlux™ the essential solution to any baking setting.