



2024 Catalog

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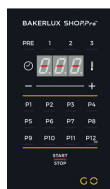
BAKERLUX™

Convection Ovens

Baking ahead of it's time.

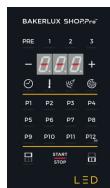
"Our BakerLux pumps out products at an accelerated rate and the end results are incredibly consistent. The overall quality of the BakerLux oven, coupled with its performance, makes for another reason why Cadco equipment is an essential staple in all foodservice operations."

— Joe Muench, Chef/Owner,
Black Shoe Hospitality



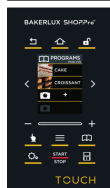
GO — 1 MODEL - 120V

- 3 BAKING STEPS
- 0 - Inf TIMER
- 120° - 500° F TEMPERATURE
- 99 PROGRAMS
12 QUICK ACCESS



LED — 3 MODELS - 220V

- 3 BAKING STEPS
- 0 - Inf TIMER
- 120° - 500° F TEMPERATURE
- 0-20-40-60-80-100% HUMIDITY
- 2 FAN SPEEDS
- 99 PROGRAMS
12 QUICK ACCESS
- PROOFER CONTROL



TOUCH — 5 MODELS - 220V

- 9 BAKING STEPS
- 0 - Inf TIMER
- 120° - 500° F TEMPERATURE
- 0-20-40-60-80-100% HUMIDITY
- 2 FAN SPEEDS
- 99 PROGRAMS
- PROOFER CONTROL
- AUTOMATIC DOOR LOCK - SIDE DOOR ONLY
- DATA DRIVEN COOKING CHAIN BASED APPLICATION





- Shelves included • 3 baking steps
 - Up to 99 programs, including 12 “Quick Access” programs
 - Handles standard half size sheet pans (not included) • 1 fan speed
 - Light flashes and unit beeps at end of cooking cycle
 - No water pump; cannot run proofer
- *Ship weights include shipping skid (approx. 40 lbs.)

GO MODEL (No Humidity)

- Advanced airflow design & automatically reversible fan for even baking
- Heat settings from 175° -500° F
- 10 hour timer or continuous on
- Heavy duty stainless steel construction
- Extra large motor for long lasting use
- 2-5/8" between shelves
- Interior LED light
- “Cool-touch” double wall glass door
- Heavy duty door and hinge construction
- Auto shut off when door is opened
- Energy Star rated
- Requires dedicated electrical line
- Stackable with optional Stacking Kit
- 2 Year Limited On-site Warranty
- Freight class 200. **NOTE:** These models must ship by truck, not UPS

Model	Description Cavity size: W" x H" x D"	Size/ Shelves	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
XAFT-03HS-GD	FS 19 1/4 x 10 1/4 x 14; 1.6 cft. One fan. NEMA 5-15P plug.	Half 3	120	1440	12	23 5/8 x 16 5/8 x 29	130*



XAFT-04HS-LD shown

LED MODEL (With Humidity)

- Shelves included • 3 baking steps
 - Includes electro valve for direct plumbed water connection
 - Up to 99 programs, including 12 “Quick Access” programs
 - Handles standard half size or full size sheet pans (not included) • 2 fan speeds
 - Light flashes and unit beeps at end of cooking cycle
 - Can run optional proofer
- *Ship weights include shipping skid (approx. 40 lbs.)



Model	Description Cavity size: W" x H" x D"	Size/ Shelves	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
XAFT-03HS-LD	FS 19 1/4 x 10 1/4 x 14; 1.6 cft. One fan. NEMA 6-20P plug.	Half 3	208-240	3300	14	23 5/8 x 16 5/8 x 29	130*
XAFT-04HS-LD	FS 19 1/4 x 13 1/4 x 14; 2.1 cft. One fan. NEMA 6-20P plug.	Half 4	208-240	3800	16	23 5/8 x 19 5/8 x 29	139*
XAFT-04FS-LD	FS 27 1/4 x 13 1/4 x 19; 4 cft. Two fans. NEMA 6-50P plug.	Full 4	208-240	7600	32	31 1/2 x 19 5/8 x 35 1/2	190*

TOUCH MODEL



XAFT-04FS-TD shown

(With Top-Opening Door & Humidity)

- Shelves included • 9 baking steps
- Up to 99 programs with graphic control panel
- Includes electro valve for direct plumbed water connection
- Handles standard half size or full size sheet pans (not included)
- 2 fan speeds
- Light flashes and unit beeps at end of cooking cycle
- USB programming capability
- Data driven cooking • Can run optional proofer
- Freight class 200. **NOTE:** These models must ship by truck, not UPS

*Ship weights include shipping skid (approx. 40 lbs.)



NEMA
6-20 P
Plug



NEMA
6-50 P
Plug

Model	Description Cavity size: W" x H" x D"	Size/ Shelves	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
XAFT-03HS-TD	19 1/4 x 10 1/4 x 14; 1.6 cft. One fan. NEMA 6-20P plug.	Half 3	208-240	3300	14	23 5/8 x 16 5/8 x 29	130*
XAFT-04HS-TD	19 1/4 x 13 1/4 x 14; 2.1 cft. One fan. NEMA 6-20P plug.	Half 4	208-240	3800	16	23 5/8 x 19 5/8 x 29	139*
XAFT-04FS-TD	27 1/4 x 13 1/4 x 19; 4 cft. Two fans. NEMA 6-50P plug.	Full 4	208-240	7600	32	31 1/2 x 19 5/8 x 35 1/2	190*



XAFT-04FS-TR shown



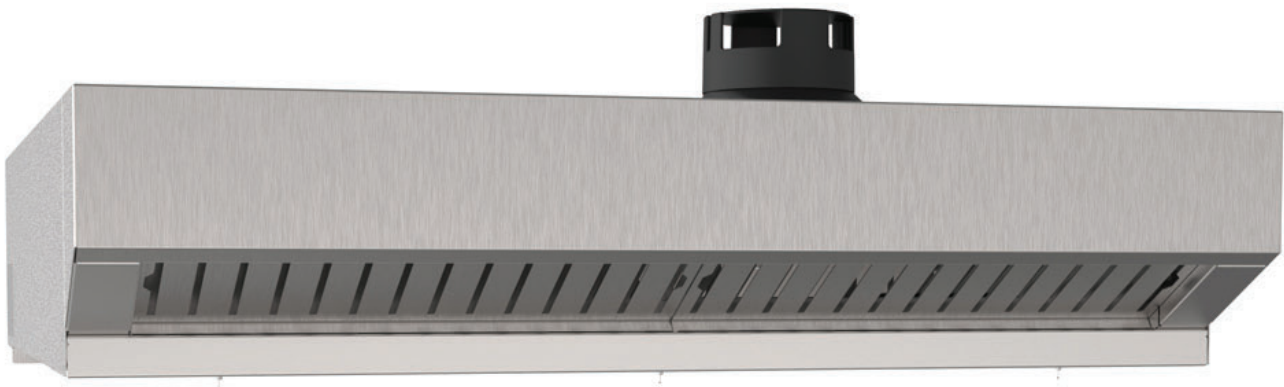
TOUCH MODELS

(With Side-Opening Door & Humidity)

Same as Touch models above, except:

- Door auto-locks at start of cooking cycle
- Door opens automatically at end of cooking cycle. (Unit does not beep.)

Model	Description Cavity size: W" x H" x D"	Size/ Shelves	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
XAFT-04HS-TR	19 1/4 x 13 1/4 x 14; 2.1 cft. One fan. NEMA 6-20P plug.	Half 4	208-240	2400-3300	16	23 5/8 x 19 7/8 x 29	139*
XAFT-04FS-TR	27 1/4 x 13 1/4 x 19; 4 cft. Two fans. NEMA 6-50P plug.	Full 4	208-240	7600	32	31 1/2 x 19 7/8 x 35 1/2	190*



The Cadco ventless hood is an ideal solution for installing your BAKERLUX™ TOUCH or LED oven anywhere in your kitchen, making it possible to cook when traditional Type-I hoods and duct-work are impractical or too expensive. This hood is a vapor capture and condensing system which removes odors and grease laden vapors expelled by the exhaust and when opening the oven door. No outside venting required. Certified ANSI UL 710B approved recirculating hood systems.

**Subject to verification and approval by authorities and local regulations*

VENTLESS HOODS NSF UL CSA • UL 710B Emissions

- Compatible with LED and TOUCH oven models only
- Includes electro valve for direct plumbed water connection
- Freight class 200
- Ship wts:
 - *incl. skid, if ordered separately;
 - ** if factory installed on oven
 - *** Water hookup required
- All Hoods include factory installation unless ordered separately



Model	Description	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
XAKHT-HCHS	Half Size.	208-240	200	1	23 5/8 x 10 7/8 x 28 25/32	89*
	NEMA 6-15P plug.					49**
XAKHT-HCFS	Full Size.	208-240	200	1	31 1/2 x 10 7/8 x 34	92*
	NEMA 6-15P plug.					52**

Shown:
(1) XAKHT-HCFS Hood, (2) XAFT-4FS-TD ovens, (1) XWKQT-04EF-E Stacking Kit, (1) XAKPT-08FS-C Proofer



NEMA
6-15 P
Plug

PROOFERS for BAKERLUX™

LED & TOUCH Series Digital Ovens

NSF MET (UL & CSA)

- Handle 8 sheet pans (not included) | Temperatures to 122° F
- Adjustable legs or optional casters
- Freight class 200. **NOTE:** These models must ship by truck, not UPS
*Ship weights include shipping skid (approx. 40 lbs.)
- **NOTE:** Oven & proofer are both controlled by the control panel on the oven
- Proofers are not designed for stand-alone use
- Proofers require water hookup



XAKPT-08FS-C



XAKPT-08HS-C

Model	Description	Size/	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
XAKPT-08HS-C	Handles 8 half size sheet pans. NEMA 6-15P plug.	Half	208-240	1300	5.5	23 5/8 x 35 7/16 x 28	129*
XAKPT-08FS-C	Handles 8 full size sheet pans. NEMA 6-15P plug.	Full	208-240	1300	5.5	31 1/2 x 35 7/16 x 31 3/16	137*

STACKING KITS (SEE PAGE 16) • **CONVECTION OVEN STANDS** (SEE PAGE 16)



BAKERLUX COOKING STATIONS

**ONE MODEL NUMBER FOR SINGLE OR
DOUBLE STACK CONVECTION OVENS**



Full or half size convection ovens, with or without moisture capturing (*ventless*) hood systems.

All Bakerlux Cooking Stations come standard with stacking kit (*for double units*) and heavy duty stand.



Available in AutoQuotes



**Industry Leading 3 Year
Warranty**



**In Stock with Low Lead
Times**



Scan QR code to view all Bakerlux Stations





VariKwikTM Speed Oven

No more chewy sandwiches! VariKwik utilizes tri-heat technology, a balanced mix of conduction, convection, and infrared heat - with no microwave

Perfect for coffee shops, sandwich chains, bars, pubs, pizza shops, food trucks & much more!
Never compromise food taste & texture again and keep the money in your pocket - with VariKwik



No Microwave

Never compromise food taste & texture



Budget Friendly

1/3 of the price of competing speed ovens



Small Footprint

Made to fit any space & any application

VariKwik Speed Ovens



VariKwikTM + Oven

Introducing the new & improved VariKwik⁺
Better taste & texture of food product.



Larger Control Panel

VariKwik+ features a larger, 7" screen with updated graphics.



Small Footprint

With a compact design, VariKwik+ fits seamlessly into any kitchen.



No Microwave

VariKwik+ uses no microwave, ensuring evenly cooked-through food.



User Friendly

Updated interface is both intuitive and user-friendly.



Simplified Maintenance

The included CrisPlate is removeable and dishwasher-safe.



American-Made Durability

Heavy-duty stainless steel construction, made in the USA.



Model	Finish	Cooking Area	Volts	Watts	Amps	Unit Dimensions (W" x H" x D")	Ship Wt. (lbs.)
VK-120	Charcoal	14" x 10"	120	1650	16	24 x 12.5 x 23.75	77
VK-120-SS	Stainless	14" x 10"	120	1650	16	24 x 12.5 x 23.75	77
VKII-220	Charcoal	14" x 14"	220	4200	19.1	24 x 12.5 x 26.75	82
VKII-220-SS	Stainless	14" x 14"	220	4200	19.1	24 x 12.5 x 26.75	82
VKII-220-SS+	Stainless	14" x 14"	220	4200	19.1	24 x 12.5 x 26.75	82

FAST COOKING OVENS - Accessories



NEMA
5-15 P
Plug



NEMA
6-20 P
Plug

These hoods for the VariKwik™ ovens are an ideal solution for installing your oven anywhere in your facility, or where a traditional hood is unavailable. These hoods remove odors and grease laden vapors expelled by the exhaust. No outside venting required. (Subject to verification and approval by authorities and local regulations.)

Ventless Hoods for VariKwik™ Ovens

- **Compatible with VariKwik™ oven models only**

- Stainless with charcoal finish
- W: 22 19/32" x H: 10 3/4" x D: 30 11/32"
- Ship Wt.: 45 lbs. | Freight class 200
- Patent pending
- NOTE: Hoods do not fit on VKII-220-SS ovens
- **VK-VH1:** 120V, 70W, 1A, NEMA 5-15P plug
- **VK-VH2:** 220V, 70W, .5A, NEMA 6-20P plug

Hoods are approved to the following standards:
UL197 & CSA C22.2 No. 109 and UL710B emissions

VARIKWIK™ OVENS - NSF & UL LISTINGS

NSF/ANSI Standard 4 (www.nsf.com) Listed as Cadco, Ltd.

UL Listed to requirements of UL 197 & CSA C22.2 No. 109

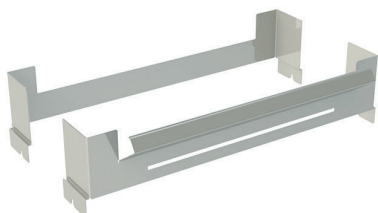
VariKwik™ Ovens: Listing ID E193933

For VariKwik Hoods listings, visit www.cadco-ltd.com

*Refer to www.cadco-ltd.com for latest update on hood
maintenance & filters information.*

FAST COOKING OVENS - Accessories

***VariKwik™ ovens have many accessories
to meet your every need***



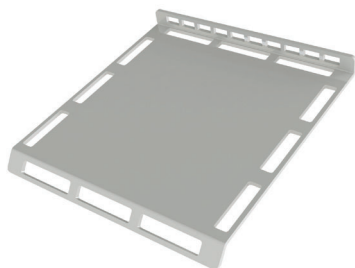
VK-SK: Stacking Kit for VariKwik™ Ovens

- Everything needed to securely stack one VK series oven on top of another.
- Protects the top unit from heat rising from bottom unit.
- Oven spatula slot in front
- Stainless • 90 day warranty • Ship Wt.: 5 lbs.



CNB-VK: VariKwik™ Food / Nacho Basket

- Used in VariKwik ovens for foods that may not go directly on internal heat plate
- Flat bottom for maximum conductive heat transfer and perforated sides for consistent airflow
- Aluminum
- W: 13 1/8" x H: 1 1/8" x D: 10 1/2"
- 30 day initial defect warranty
- Ship Wt.: 2 lbs.

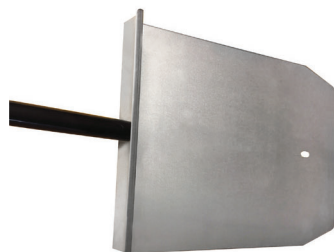


CrisPlates for VariKwik™ Ovens

- Specifically designed for VariKwik™ ovens (one comes standard in every oven)
- Aluminized steel with hard coat anodized non-stick baking surfaces
- Plates help ovens maintain better temperature stability
- 30 day initial defect warranty
- CrisPlate™ & design is a trademark of Cadco, Ltd.
- NSF & UL

CCP-VK: for VK-120/220 Ovens • W: 14" x H: 2 1/4" x D: 11 1/2" | Ship Wt.: 5 lbs

CCP-VKII: for VKII-220 Ovens • W: 14" x H: 2 1/4" x D: 15" • Ship Wt.: 6 lbs.



COS-I: Cadco Oven Spatula

- Large spatula to get food in and out of ovens easily
- One also included in every VariKwik™ oven
- Durable aluminum construction • Insulated vinyl handle
- W: 12" x H: 1 1/8" x D: 18 1/2" • 30 day initial defect warranty • Ship Wt.: 2 lbs.

CONVECTION Ovens

HEAVY DUTY MANUAL



*I have baked with this oven for over 5 years,
receiving great results every time."*

Mary Krumsiek
Sutton Country Store

Cadco Heavy-Duty Manual Countertop Convection Ovens perform similarly to the Digital Convection Ovens, except with manual controls. Ideal for chains and individual foodservice operations.

**America's Best
Baking Ovens!**



(1 minute video)



- Advanced airflow design for even baking
- Heat settings from 175° - 500° F
- 60 minute timer or continuous on
- Timer beeps at end of cycle
- Heavy duty stainless steel construction
- Extra large motor for long lasting use
- 3" between shelves
- Interior light
- "Cool-touch" double wall glass door
- Energy efficient
- Heavy duty door and hinge construction
- Requires dedicated electrical line
- All models stackable with Cadco Stacking Kit
- 2 Year Limited On-site Warranty



XAF-133 shown

HALF SIZE MODELS (With Humidity)

- Shelves included
- Handles standard half size sheet pans (not included)
- Includes EL080 Auxiliary Water Pump
- Freight class 200.

NOTE: These models must ship by truck, not UPS

*Ship weights include shipping skid (approx. 40 lbs.)

NEMA
5-15 P
PlugNEMA
6-20 P
Plug

Model	Description	Shelves	Volts	Watts	Amps	Unit Dimensions	Ship Wt.
	Cavity size: W" x H" x D"					W" x H" x D"	(lbs.)
XAF-113	19 1/2 x 10 x 15 1/2; 1.75 cft. One fan. NEMA 5-15P plug.	3	120	1450	12	23 5/8 x 16 7/8 x 28 1/8	120*
XAF-133	19 1/2 x 13 x 15 1/2; 2.27 cft. One fan. NEMA 6-20P plug.	4	208-240	2700	20	23 5/8 x 20 x 28 1/8	125*



XAF-193 shown

FULL SIZE MODELS (With Humidity)

- Shelves included
- Handles standard full size sheet pans (not included)
- Automatically reversible fan for even heat
- Includes electro valve for direct plumbed water connection
- Freight class 200.

NOTE: These models must ship by truck, not UPS

*Ship weights include shipping skid (approx. 40 lbs.)

NEMA
L6-30
Plug

Model	Description	Shelves	Volts	Watts	Amps	Unit Dimensions	Ship Wt.
	Cavity size: W" x H" x D"					W" x H" x D"	(lbs.)
XAF-183	27 1/4 x 10 x 18 3/4; 3 cft. One fan. NEMA L6-30 plug.	3	208-240	4600	20	31 1/2 x 19 7/8 x 32	180*
XAF-193	27 1/4 x 13 x 18 3/4; 3.85 cft. Two fans. NEMA L6-30 plug.	4	208-240	5900	24.6	31 1/2 x 23 x 32	190*



America's Best
Baking Ovens!

CONVECTION Ovens

MEDIUM DUTY MANUAL

Cadco Medium-Duty Manual Countertop Convection Ovens perform similarly to the Digital Convection Ovens, except with manual controls. Ideal for chains and individual foodservice operations.



(1 minute video)



- Advanced airflow design for even baking
- Heat settings from 175° - 500° F
- 60 minute timer or continuous on
- Timer beeps at end of cycle
- Heavy duty stainless steel construction
- Extra large motor for long lasting use
- 3" between shelves
- Interior light
- "Cool-touch" double wall glass door
- Energy efficient
- Heavy duty door and hinge construction
- Requires dedicated electrical line
- All models stackable with Cadco Stacking Kit
- 2 Year Limited On-site Warranty

CONVECTION Ovens

MEDIUM DUTY MANUAL



OV-013 shown

QUARTER & HALF SIZE MODELS

(No Humidity)

- Shelves included
 - Handles standard sheet pans (not included)
 - Freight class 200. NOTE: Model OV-023 must ship by truck, not UPS
- *OV-023 ship weight includes shipping skid (approx. 40 lbs.)
(OV-003 & OV-013 UPS-able if overwrapped. \$10/carton fee applies.)



NEMA
5-15 P
Plug



NEMA
6-20 P
Plug

Model	Description Cavity size: W"x H"x D"	Size	Shelves	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
OV-003	14 1/8 x 9 x 11 1/4; .83 cft. NEMA 5-15P plug.	Quarter	3	120	1450	12	18 7/8 x 15 3/4 x 21 1/2	55
OV-013	18 3/4 x 9 x 13 3/4; 1.34 cft. NEMA 5-15P plug.	Half	3	120	1450	12	23 5/8 x 15 3/4 x 23 3/4	68
OV-023	18 3/4 x 11 3/4 x 13 3/4; 1.75 cft. NEMA 6-15P plug.	Half	4	208-240	2700	11.25	23 5/8 x 18 5/8 x 23 3/4	120*

CONVECTION Ovens

SPECIALTY MANUAL



OV-013SS HALF SIZE CATERING CONVECTION OVEN

- Stainless steel door
- Light enough to carry to catering sites
- Handles half size standard sheet pans (not included)
- Freight class 200.
- UPS-able if overwrapped. \$10/carton fee applies.)



NEMA
5-15 P
Plug



OV-023P HALF SIZE PIZZA CONVECTION OVEN

- 4 half size Pizza Heat Plates included (not wire rack shelves)
- Handles half size standard sheet pans (not included)
- Freight class 200

NOTE: Must ship by truck, not UPS

*OV-023P ship weight includes shipping skid (approx. 40 lbs.)



NEMA
6-20 P
Plug

Model	Description Cavity size: W"x H"x D"	Size	Shelves	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
OV-013SS	18 3/4 x 9 x 13 3/4; 1.34 cft. NEMA 5-15P plug.	Half	3	120	1450	12	23 5/8 x 15 3/4 x 23 3/4	71
OV-023P	18 3/4 x 11 3/4 x 13 3/4; 1.75 cft. NEMA 6-15P plug.	Half	4 Heat Plates	208-240	2700	11.25	23 5/8 x 18 5/8 x 23 3/4	140*

STACKING KITS

- 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

XWKQT-00HS-E: Stacking Kit for Half Size BAKERLUX™ Ovens

- Ship Wt: 14 lbs.

XWKQT-04EF-E: Stacking Kit for Full Size BAKERLUX™ Ovens

- Ship Wt: 18 lbs.



- Designed for XAF series Manual ovens only.
- Everything needed to securely stack one XAF oven on top of another.

CXC65 I: Stacking Kit for Half Size XAF Manual Ovens

- Ship Wt: 5 lbs.

CXC646: Stacking Kit for Full Size XAF Manual Ovens

- Ship Wt: 8 lbs.

CONVECTION OVEN STANDS

For additional oven accessories, see pages 17 - 18



OV-HDS

OV-HDS: Heavy-Duty 2-Oven Stand w/ Wheels for Half or Quarter Size Ovens

- Stainless steel (assembly required)
- Silent casters (2 with brakes; 2 with directional locks)
- Unit: W: 25 3/4" x H: 42 3/8" x D: 30 1/4"
- Ship Wt: 56 lbs. (ships in 2 cartons)
- Freight class 200
- 90 day warranty



OST-195-C

OST-195-C: Heavy-Duty Stand w/ Wheels for Full Size Ovens

- Handles 10 full size sheet pans (not included)
- Aluminum (ships assembled)
- Silent casters (2 with brakes; 2 with directional locks)
- Unit: W: 30" x H: 40" x D: 27"
- Ship Wt: 62 lbs.
- Freight class 200
- 90 day warranty
- NSF approved

OST-195-CS: Short Heavy-Duty Stand w/ Wheels for Full Size Ovens

- Handles 5 full size sheet pans (not included)
- Aluminum (ships assembled)
- Silent casters (2 with brakes; 2 with directional locks)
- Unit: W: 30" x H: 26 1/4" x D: 27"
- Ship Wt: 50 lbs.
- Freight class 200
- 90 day warranty
- NSF approved

OST-195-CS
Shown with Stacking Kit



OST-34A-C

OST-34A-C: Heavy-Duty Stand w/ Wheels for Half Size Ovens

- Handles 10 half size sheet pans (not included)
- Aluminum (ships assembled)
- Silent casters (2 with brakes; 2 with directional locks)
- Unit: W: 22" x H: 40" x D: 27"
- Ship Wt: 60 lbs
- Freight class 200
- 90 day warranty
- NSF approved

OST-34A-CS: Heavy-Duty Stand w/ Wheels for Half Size Ovens

- Handles 5 half size sheet pans (not included)
- Aluminum (ships assembled)
- Silent casters (2 with brakes; 2 with directional locks)
- Unit: W: 22" x H: 26 1/4" x D: 27"
- Ship Wt: 48 lbs
- Freight class 200
- 90 day warranty
- NSF approved

PIZZA HEAT PLATES



*These exclusive Heat Plates bake everything in shorter time...
for fast baking of Pizza, Breads, Snacks, and Baked Goods*



- Up to 50% faster than traditional baking pans. It takes as little as 4-5 minutes to bake a fresh Pizza on a Heat Plate!
- Provides superior heat storage and produces fast, even cooking of both top and bottom of food product
- Plates help ovens maintain better temperature stability



CrisPlate™ is a trademark of Cadco, Ltd.

- Aluminum anodized non-stick baking surfaces
- 30 day initial defect warranty

Model	Size	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
CAP-Q	Quarter	13 1/2 x 1/4 x 9 1/2	4
CAP-H	Half	18 3/8 x 1/4 x 12	7
CAP-F	Full	26 1/4 x 1/4 x 17 7/8	13

OVEN BASKETS

Enhance even airflow around food for quicker, crisper results

- APPLICATIONS:** • Potato Puffs, Hash Browns, Roasted Potatoes • French Fries
• Chicken Wings • Chicken Nuggets and Tenders • Shrimp, Fish Sticks, Battered Fish
• Onion Rings | Roasted Vegetables • Corn Dogs, Mozzarella Sticks, Stuffed Jalapeños, Etc.



- Stainless steel
- 30 day initial defect warranty

Model	Size	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
COB-Q	Quarter	12 7/8 x 1 1/4 x 9 1/2	2
COB-H	Half	17 7/8 x 1 1/4 x 12 3/4	3
COB-F	Full	25 3/4 x 1 1/4 x 20	6

PANS & MORE

**OQFSP: Quarter Size Flat Sheet Pan****OHFSP: Half Size Flat Sheet Pan**

- Fit an extra row of cookies vs. standard sheet pans
- Lower sides for easy removal of cookies, etc.
- Aluminum • 30 day initial defect warranty

OQFSP: 1 Unit: W: 13 1/2" x D: 10" x H: 7/16" • Ship Wt: 2 lb.

OHFSP: 1 Unit: W: 18" x D: 12" x H: 7/16" • Ship Wt: 2 lb.

Cooling Rack for Sheet Pans

- Stainless steel
- Holds 3 standard sheet pans | 2" between pans/shelves
- 30 day initial defect warranty

OCR-Q3 (Quarter Size): • Unit: W: 15.2 x D: 12.25 x H: 6.6" • Ship Wt: 10 lb.

OCR-H3 (Half Size): • Unit: W: 19 3/4" x D: 14 1/2" x H: 6.6" • Ship Wt: 11 lb.

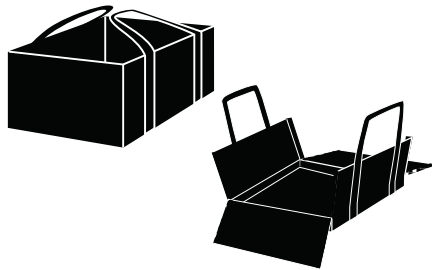
**XC606: Oven Air Deflector Plate**

- Deflects air in oven cavity; for baking delicate foods like puff pastry
- Attaches without tools to the fan protection grid in the oven cavity
- Use one air deflector plate per oven fan
- Unit: Diam: 7 1/8" x H: 3/4" • Ship Wt: 1 lb.
- 30 day initial defect warranty



ZW013SS: Stainless Steel Door

- Designed to fit OV-013 series Ovens
- Ideal for caterers
- Unit: W: 23 5/8" x D: 4 1/2" x H: 12 1/2"
- Ship Wt: 20 lbs.
- 1 year warranty on door/ 90 days on inner glass



OV013CB: Carry Bag

- Designed to fit OV-013 series Ovens
- Ideal for carrying ovens to catering jobs
- Bag sides open for easy placement of/ access to oven, & close with Velcro® closures.
- Black, heavy-duty vinyl material
- Sturdy carry straps wrap fully under bag for optimum bag strength
- 90 day warranty
- Unit Dimensions: W: 23 3/4" x D: 24" x H: 17 1/4" | Ship Wt: 4 lb.



XC615: Water Connection Kit

- Hose & connector to connect two stacked XAFT Digital Ovens with humidity, for sharing water hookup
- Ship Wt: 1 lb.
- 90 day warranty



GASKETS FOR OV SERIES OVENS:

GN1225AO: Gasket for OV-003 | Ship Wt: 1 lb.

GN1230AO: Gasket for OV-013 | Ship Wt: 1 lb.

GN1235AO: Gasket for OV-023 | Ship Wt: 1 lb.

- 90 day warranty

CONVECTION OVENS, PROOFERS & HOODS MODEL NUMBER CROSS REFERENCE for NSF, UL & MET LISTINGS

All convection ovens, proofers & related hoods made to Cadco Ltd. specs by UNOX S.p.A., Italy

NSF/ANSI Standard 4 (www.nsf.com) Listed as UNOX

MET Listed to requirements of UL 197 & CSA C22.2 No. 109 (<http://corp.metlabs.com/safety/listing.asp>)

Heavy-Duty Manual Convection Ovens: UNOX S.p.A., Listing ID EI 12912

Heavy-Duty Digital (Bakerlux) Convection Ovens: UNOX S.p.A., Listing ID EI 12912

Medium-Duty Convection Ovens: UNOX S.r.l., Listing ID EI 12716

MET Listed to requirements of UL 197 & CSA C22.2 No. 109 (<http://corp.metlabs.com/safety/listing.asp>)

Proofers: UNOX S.p.A. Listing ID EI 12912

UL Listed to requirements of UL 197 & UL710B emissions & CSA C22.2 No. 109

Convection Oven Hoods: UNOX S.p.A. Listing ID MH60114

For Cadco - UNOX cross-reference model numbers, visit cadco-ltd.com/warranty-service

Panini Grills



CPG-15 (Panini; Ribbed top plate)
Also available:
CPG-15F (Clamshell; Flat top plate)

- Extra large high-tech glass-ceramic grilling surface
- Adjustable thermostat up to 740°F
- Easy to clean stainless steel housing
- Slide-out grease tray
- Power light
- Cool-touch handle
- Freight class 200



CPG-15FC
(Clamshell; Flat top plate)

Model	Grill Area	Plate Type	Volts	Watts	Amps	Unit Dimensions (W" x H" x D")	Ship Wt. (lbs.)
CPG-15	15.75" x 11.75"	Ribbed Top, Flat Bottom	208/240	3100	14	19 x 7.5 x 18	38
CPG-15F	15.75" x 11.75"	Flat Top & Bottom	208/240	3100	14	19 x 7.5 x 18	38
CPG-15FC	15.75" x 11.75"	Flat Top & Bottom	120	1800	14	19 x 7.5 x 18	38
CPG-BBQ	15.75" x 11.75"	Ribbed Top & Bottom	120	1800	14	19 x 7.5 x 18	38

GRILLS



- Extra large high-tech glass-ceramic grilling surface(s)
- Adjustable thermostat up to 740°F • Easy to clean stainless steel housing
- Slide-out grease tray • Power light
- Cool-touch handle(s) • 4 non-skid feet • Freight class 200



Panini Grills are Made in Italy



(1 minute video)

AVAILABLE CONFIGURATIONS:

Single & Double Panini Grills - Ribbed Top Plates & Smooth Bottom Plates

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
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SINGLE MODEL

CPG-10	One 9 7/8" grill area. Ribbed top plate. NEMA 5-15P plug.	Single	120	1500	12.5	13 x 7 x 18	25	
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DOUBLE MODEL

CPG-20	Two 9 7/8" grill areas. Ribbed top plates. NEMA 6-20P plug.	Double	208/240	3200	14.5	24 1/3 x 7 x 18	45	
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CPG-10FC(220)



CPG-20F

- High-tech glass-ceramic grilling surface(s)
- Adjustable thermostat(s) up to 740°F
- Easy to clean stainless steel housing
- Slide-out grease tray
- Power light
- Cool-touch handles
- 4 non-skid feet
- Freight class 200

Panini Grills are Made in Italy



AVAILABLE CONFIGURATIONS:

Single & Double Clamshell Grills - Smooth Top & Bottom Plates
Black or Clear Plates



Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
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SINGLE MODEL

CPG-10F	One 9 7/8" grill area. Smooth top plate. Black plates. NEMA 5-15P plug.	Single	120	1500	12.5	13 x 7 x 18	25
CPG-10FC(120)	One 9 7/8" grill area. Smooth top plate. Clear plates. NEMA 5-15P plug.	Single	120	1500	12.5	13 x 7 x 18	25
CPG-10FC(220)	One 9 7/8" grill area. Smooth top plate. Clear plates. NEMA 6-20P plug.	Single	208/240	1750	7.9	13 x 7 x 18	25

DOUBLE MODEL

CPG-20F	Two 9 7/8" grill areas. Smooth top plates. Black plates. NEMA 6-20P plug.	Double	208/240	3200	14.5	24 1/3 x 7 x 18	45
CPG-20FC	Two 9 7/8" grill areas. Smooth top plates. Clear plates. NEMA 6-20P plug.	Double	208/240	3200	14.5	24 1/3 x 7 x 18	45

TOASTERS



CBF-4M



CTW-4M



CTS-4(220)



CTW-6M(220)

- Heavy duty ProHeat® mica heating elements with two year elements warranty
- 1" x 5" slots fit standard size bagels
- Manual ejector with keep-warm feature
- Manual timer control
- Pull-out crumb tray for easy cleaning • Freight class 200



Toasters Made in England



NEMA
5-15 P
Plug



NEMA
6-20 P
Plug

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
4 - SLOT MODELS - Selector switch for 2 or 4 slot operation							
CBF-4M	Buffet toaster / metallic grey end panels. 2 manual timers / ejectors for 2 or 4 slot operation. NEMA 5-15P plug.	4 slot	120	1750	14.5	15 1/2 x 9 x 8	12
CTW-4M	Standard toaster / metallic grey end panels. NEMA 5-15P plug.	4 slot	120	1745	14.5	13 1/2 x 9 x 8	11
CTW-4M(220)	Standard toaster / metallic grey end panels. NEMA 6-20P plug.	4 slot	220	2350	10.6	13 1/2 x 9 x 8	11
CTS-4(220)	Standard toaster / heavy aluminum end panels. NEMA 6-20P plug.	4 slot	220	2350	10.6	13 1/2 x 9 x 8	11
6 - SLOT MODEL - Selector switch for 2, 4 or 6 slot operation							
CTW-6M(220)	Standard toaster / metallic grey end panels. NEMA 6-20P plug.	6 slot	220	2480	11.3	17 x 9 x 8	12

GRIDDLES



CG-10 / CG-20



PCG-10C



CG5-FB

SPECIAL FEATURES

Medium-Duty Countertop Griddles:

- Capillary thermostat
- Even heat up to 450° F
- Not intended to be used more than 4-5 hours per day



NEMA
5-15 P
Plug



NEMA
6-20 P
Plug

SPECIAL FEATURES

Light-Duty Countertop Griddles:

- Even heat up to 400° F
- Cool-touch stainless steel handles
- Base immersible: easy cleaning
- Removable cordset
- Not intended to be used more than 2 hours per day

Model	Description	Color	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
LIGHT-DUTY MODEL							
PCG-10C	21" x 12" cooking area. NEMA 5-15P plug.	Stainless	120	1500	12.5	29* x 5 1/2 x 12 1/2	14
MEDIUM-DUTY MODELS							
CG-10	21" x 12" cooking area. NEMA 5-15P plug.	Stainless	120	1500	12.5	24 1/2 x 8 1/4 x 17 7/16	25
CG-20	21" x 12" cooking area. NEMA 6-20P plug.	Stainless	220	1500	6.8	24 1/2 x 8 1/4 x 17 7/16	25
CG-5FB	12" x 21" cooking area. NEMA 5-15P plug. Space Saver model.	Stainless	120	1500	12.5	15 7/8 x 8 1/4 x 26 15/32	25

HOT PLATES - TUBULAR



CSR-3T

- Variable heat control(s)
- Heat signal light(s) glows only during heat cycle
- Easy-to-clean stainless housings
- On/Off power switch
- Freight class 200



CDR-1T



NEMA
5-15 P
Plug



NEMA
6-20 P
Plug



CDR-2TFB



(1 minute video)

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
SINGLE BURNER MODELS							
CSR-1T	6" diameter tubular element. NEMA 5-15P plug.	Single	120	1100	9.2	14 x 4 1/8 x 12 1/4	8
CSR-3T	8" diameter tubular element. NEMA 5-15P plug.	Single	120	1500	12.5	14 x 4 1/8 x 12 1/4	8
CSR-3T(220)	8" diameter tubular element. NEMA 6-20P plug.	Single	220	1500	6.9	14 x 4 1/8 x 12 1/4	8
DOUBLE BURNER MODELS							
CDR-1T	6" diameter tubular elements. NEMA 5-15P plug.	Double	120	1650 (= 2 x 825)	13.8	21 1/4 x 4 1/8 x 12 3/16	12
CDR-1TFB	6" diameter tubular elements. NEMA 5-15P plug. Space Saver model.	Double	120	1650 (= 2 x 825)	13.8	13 1/2 x 4 1/8 x 22 3/4	14
CDR-2TFB	8" diameter tubular elements. NEMA 6-20P plug. Space Saver model.	Double	220	3000 (= 2 x 1500)	13.7	13 1/2 x 4 1/8 x 22 3/4	14

HOT PLATES - CAST IRON



KR-S2



CDR-2C



LKR-220



CDR-3K

- Solid cast iron elements deliver heat evenly to pot/pan
- Heat signal light(s) glows only during heat cycle
- Variable heat control(s)
- Easy to clean housings
- Freight class 200



NEMA
5-20 P
Plug



NEMA
5-15 P
Plug



NEMA
6-20 P
Plug

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
SINGLE BURNER MODELS							
KR-I	7 1/8" diameter cast iron element. Black enameled housing. NEMA 5-15P plug.	Single	120	1500	12.5	11 1/2 x 3 x 14	9
KR-S2	7 1/8" diameter cast iron element. Stainless housing. NEMA 5-15P plug.	Single	120	1500	12.5	11 1/2 x 3 x 14	9
DOUBLE BURNER MODELS							
CDR-2C	7 1/2" diameter cast iron elements. Stainless housing. On/Off power switch. NEMA 5-20P plug.	Double	120	2000 (= 2 x 1000)	16.7	21 1/4 x 4 1/8 x 12 3/16	20
CDR-2CFB	7 1/2" diameter cast iron elements. Stainless housing. On/Off power switch. NEMA 5-20P plug. Space Saver model.	Double	120	2000 (= 2 x 1000)	16.7	13 1/2 x 4 1/8 x 22 3/4	20
BACK OF THE HOUSE MODELS							
LKR-220	9" diameter cast iron element. Stainless housing. NEMA 6-20P plug.	Single	220	2000	9.1	15 x 4 1/4 x 14	18
CDR-3K	9" diameter cast iron elements. Stainless housing. On/Off power switch. NEMA 6-20P plug. Space Saver model.	Double	220	4000	18.2	15 x 4 1/4 x 25 1/2	28

ELECTRIC CHAFERS/BUFFET SERVERS



WTBS-5N-HD

- Efficient heat transfer throughout entire warming surface
- Heavy duty: complete stainless steel construction
- Pans, pan holders & rolltop lids removable
- Capillary thermostat(s) (155° to 205° F)
- Variable heat control with safety signal lights
- Elegant charcoal finish • Freight class 200



Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
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ELECTRIC CHAFER MODELS

WTBS-2N-HD	2 half size, 2 1/2" deep steam pans. 1 rolltop lid, 1 pan holder.	Medium	120	300	2.5	24 x 12 x 14 3/8	32
WTBS-3N-HD	3 third size, 2 1/2" deep steam pans. 1 rolltop lid, 1 pan holder.	Medium	120	300	2.5	24 x 12 x 14 3/8	32
WTBS-4N-HD	4 half size, 2 1/2" deep steam pans. 2 rolltop lids, 2 pan holders.	Large	120	600	5	45 x 12 14 3/8	47
WTBS-5N-HD	2 half size + 3 third size, 2 1/2" deep steam pans, 2 rolltop lids, 2 pan holders.	Large	120	600	5	45 x 12 14 3/8	47

More models on pg. 30. For pans & lids, see Cadco-ltd.com. • Also offered in stainless steel, see at Cadco-Ltd.com

ELECTRIC CHAFERS/BUFFET SERVERS

STAINLESS STEEL MODELS



WTBS-5N-HD-SS



WTBS-4N-HD-SS



WTBS-3N-HD-SS



WTBS-2N-HD-SS

- Efficient heat transfer throughout entire warming surface
- Heavy duty: complete stainless steel construction
- Pans, pan holders & rolltop lids removable
- Capillary thermostat(s) (155° to 205° F)
- Variable heat control with safety signal lights
- Freight class 200



NEMA
5-15 P
Plug

Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
ELECTRIC CHAFER MODELS							
WTBS-2N-HD-SS	2 half size, 2 1/2" deep steam pans. 1 rolltop lid. 1 pan holder.	Medium	120	300	2.5	24 x 12 x 14 3/8	32
WTBS-3N-HD-SS	3 third size, 2 1/2" deep steam pans. 1 rolltop lid. 1 pan holder.	Medium	120	300	2.5	24 x 12 x 14 3/8	32
WTBS-4N-HD-SS	4 half size, 2 1/2" deep steam pans. 2 rolltop lids. 2 pan holders.	Large	120	600	5	45 x 12 14 3/8	47
WTBS-5N-HD-SS	2 half size + 3 third size, 2 1/2" deep steam pans. 2 rolltop lids. 2 pan holders.	Large	120	600	5	45 x 12 14 3/8	47

More models on pg. 30. For pans & lids, see Cadco-ltd.com. • Also offered in stainless steel, see at Cadco-Ltd.com

860-738-2500 • info@cadco-ltd.com

cadco-ltd.com

WARMING SHELVES

*Rolltop lid may be used
directly on top of WT-10-HD & WT-40-HD warming shelves without pans*



WT-5-HD-SS

- Efficient heat transfer throughout entire warming surface
- Heavy duty: complete stainless steel construction
- Capillary thermostat(s) (155° to 205° F)
- Variable heat control with safety signal lights
- Freight class 200



Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
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STAINLESS STEEL WARMING SHELF MODELS

WT-5-HD-SS	15 1/2" x 11" stainless warming surface.	Small	120	300	2.5	20 1/4 x 2 3/4 x 14 3/8	13
WT-10-HD-SS	19" x 11" stainless warming surface.	Medium	120	300	2.5	24 x 2 3/4 x 14 3/8	14
WT-40-HD-SS	Two 19" x 11" stainless warming zones.	Large	120	600	5	45 x 2 3/4 x 14 3/8	22

BUFFET SERVER & WARMING SHELF ACCESSORIES

PS-TBS-HD-SS: Steam Pan Holder



- Holds 3 third size, 2 half size, or one full size 2-1/2" deep steam pans for optimum heat retention
- Stainless steel with charcoal finish
- W: 20 3/4" x H: 2 1/2" x D: 15"
- 90 day warranty
- Ship Wt.: 5 lbs. | Freight class 200

More accessories on pg. 31. For pans & lids, see Cadco-ltd.com. • Also offered in stainless steel, see at Cadco-Ltd.com

WARMING SHELVES

*Rolltop lid may be used
directly on top of WT-10-HD & WT-40-HD warming shelves without pans*



WTRT-10-HD

- Efficient heat transfer throughout entire warming surface
- Heavy duty: complete stainless steel construction
- Elegant charcoal finish
- Capillary thermostat(s) (155° to 205° F)
- Variable heat control with safety signal lights
- Freight class 200
- PS-TBS-HD panholder(s) required if using steam pans & rolltop lid on WTRT-10 -HD, WT-10-HD, WTRT-40-HD, or WT-40-HD



Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
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WARMING SHELF WITH ROLLTOP LID MODELS

WTRT-10-HD	19" x 11" stainless warming surface. 1 rolltop lid. Fits 1 full size steam pan.	Medium	120	300	2.5	24 x 9 3/4 x 14 3/8	23
WTRT-40-HD	Two 19" x 11" stainless warming zones. 2 rolltop lids. Fits 2 full size steam pans.	Large	120	600	5	45 x 9 3/4 x 14 3/8	31

WARMING SHELF MODELS

WT-5-HD	15 1/2" x 11" stainless warming surface. Fits 1 half size steam pan.	Small	120	300	2.5	20 1/4 x 2 3/4 x 14 3/8	13
WT-10-HD	19" x 11" stainless warming surface. Fits 1 full size steam pan.	Medium	120	300	2.5	24 x 2 3/4 x 14 3/8	14
WT-40-HD	Two 19" x 11" stainless warming zones. Fits 2 full size steam pans.	Large	120	600	5	45 x 2 3/4 x 14 3/8	22

BUFFET SERVER & WARMING SHELF ACCESSORIES

PS-TBS-HD: Steam Pan Holder



- Holds 3 third size, 2 half size, or one full size 2-1/2" deep steam pans for optimum heat retention
- Stainless steel with charcoal finish • W: 20 3/4" x H: 2 1/2" x D: 15"
- 90 day warranty • Ship Wt.: 5 lbs. | Freight class 200

More accessories on pg. 31. For pans & lids, see Cadco-ltd.com. • Also offered in stainless steel, see at Cadco-Ltd.com

ELECTRIC CHAFERS / BUFFET SERVERS

Keep prepared food warm until ready to serve!



Countertop electric chafers

- 2-1/2" deep stainless steel pans
- Pans & pan holders removable
- Variable heat control with safety signal lights
- Snap action thermostat(s) (155° to 205° F)
- Cool-touch handles
- Freight class 200



Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
ROLLTOP LIDS MODELS							
WTBS-2RT	2 half size steam pans. 1 rolltop lid. 1 pan holder.	Medium	120	300	2.5	26 x 13 1/4 x 15 1/4	25
WTBS-3RT	3 third size steam pans. 1 rolltop lid. 1 pan holder.	Medium	120	300	2.5	26 x 13 1/4 x 15 1/4	25
WTBS-4RT	4 half size steam pans 2 rolltop lids. 2 pan holders.	Large	120	600	5	46 x 13 1/4 x 15 1/4	40
WTBS-5RT	2 half size + 3 third size steam pans. 2 rolltop lids. 2 pan holders.	Large	120	600	5	46 x 13 1/4 x 15 1/4	40
INDIVIDUAL CLEAR LIDS MODELS							
WTBS-12P	1 half size steam pan. 1 individual lids. 1 pan holder.	Small	120	300	2.5	18 1/4 x 7 7/8 x 15 1/4	14
WTBS-23P	2 third size steam pans. 2 individual lids. 1 pan holder.	Small	120	300	2.5	18 1/4 x 7 7/8 x 15 1/4	14
MULTI-LEVEL MODEL							
CMLB-24RT	4 half size steam pans. 2 rolltop lids. 2 pan holders.	Multi-Level	120	600	5	23 1/4 x 26 x 15 1/4	46

BUFFET SERVER & WARMING SHELF ACCESSORIES



PS-TBS: Steam Pan Holder

- Holds 3 third size, 2 half size, or one full size 2-1/2" deep steam pans for optimum heat retention
- Stainless steel • W: 20 3/4" x H: 2 1/2" x D: 14 1/4"
- 90 day warranty • Ship Wt.: 3 lbs. • Freight class 200

For pans & lids, see Cadco-ltd.com.

WARMING SHELVES

- Variable heat control(s) with safety signal light(s)
- Easy-to-clean warming surface
- Snap action thermostat(s) (155° to 205° F)
- Freight class 200



NEMA
5-15 P
Plug

Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
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SINGLE LEVEL MODELS

WT-5S	13 7/8" x 14" stainless warming surface. Fits 1 half size steam pan.	Small	120	300	2.5	18 3/4 x 3 x 15 1/4	9
WT-10S	20 1/2" x 14" stainless warming surface. Fits 1 full size steam pan.	Medium	120	300	2.5	26 x 2 7/8 x 15 1/4	10
WT-40S	41 1/4" x 14" stainless warming surface. Fits 2 full size steam pans.	Large	120	600	5	46 x 2 7/8 x 15 1/4	21

WARMING CABINETS/BUFFET SERVERS



NEMA
5-15 P
Plug

Countertop electric warming cabinets



- Large 28" x 14" stainless warming surface on top level
- Lower cabinet may be used as a food / plate warmer
- 2-1/2" deep stainless steam pans • Pans & pan holders removable
- 2 variable heat controls (one for top level, one for bottom) with safety signal lights
- Snap action thermostats (155° to 205° F) • Freight class 200

Model	Description	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)
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SINGLE LEVEL MODELS

CMLB-CSG	2 half size & 1 third size steam pans. No lids. 1 pan holder:	120	600	5	28 x 22 1/2 x 18 1/4	48
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NON-SNEEZE GUARD MODELS

CMLB-CSLP	2 half size & 1 third size steam pans. 3 poly lids with utensil slots. 1 pan holder:	120	600	5	28 x 14 x 15 1/4	42
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MULTI-LEVEL MODEL

CMLW-2	Two 20 1/2" x 14" stainless warming surfaces Fits 1 full size steam pan per level	120	600	5	23 1/4" x 16 1/4" x 15 1/4"	32
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Pass & Go WARMER

Keep food products warm & ready to serve with Cadco's latest product - the "Pass & Go Warmer"

Designed with ease of use and space efficiency in mind, serving products now became easier!



Plug & Play

Available in both
120v & 220v options



3 Sizes

Ranging from
27" wide to 52" wide



Easy To Use

Complete control of
infrared & conduction

Pass & Go WARMER



PGW-5 (28" Wide)



PGW-10 (40" Wide)



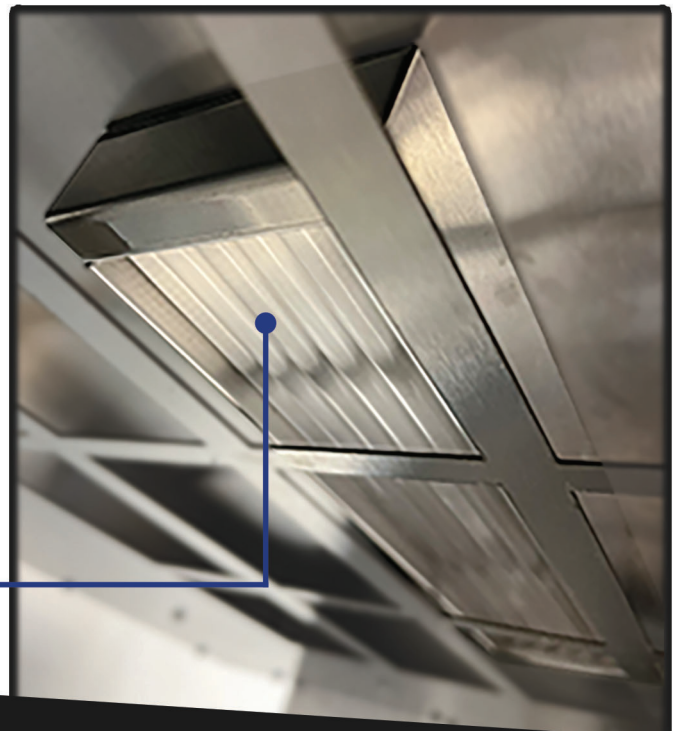
PGW-15 (52" Wide)

FEATURES

- Infrared heating element
- Stainless steel construction
- Pass-through design
- Made in the U.S.A.
- Individual top & bottom heating controls
- 120v plug & play design
- Stackable for maximum output*



Top Infrared Element



BUFFET SERVER & WARMING SHELF ACCESSORIES

Pans & Lids

• 30 day initial defect warranty • Freight Class 200



CL-3

CL-3: Third Size Clear Lids Accessory Pack

- Three clear polycarbonate lids for third size steam pans
- Each lid W: 12 7/8" x H: *2 1/2" x D: 7 "
- Ship Wt.: 3 lbs. • UL Sanitary

CL-2: Half Size Clear Lids Accessory Pack

- Three clear polycarbonate lids for third size steam pans
- Each lid W: 12 7/8" x H: *2 1/2" x D: 7 "
- Ship Wt.: 3 lbs. • UL Sanitary



C-DPF2-HD

C-DPF2-HD: Clear Rolltop Lid

- Fits full size steam pan
- Eastman Tritan™ copolyester material
- Corrosion-resistant metal hinges
- W: 21 1/2" x H: 7" x D: 13 1/4"
- Ship Wt.: 9 lbs. • NSF



SPL-2P

SPL-3P: Third Size Steam Pan with Clear Lid

- One third size (2-1/2" deep) stainless steel steam pan w/clear lid
- W: 12 7/8" x H: 5" x D: 7"
- Ship Wt.: 2 lbs. • NSF

SPL-2P: Half Size Steam Pan with Clear Lid

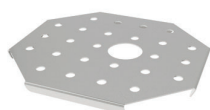
- One half size (2-1/2" deep) stainless steel steam pan w/clear lid
- W: 12 7/8" x H: 5" x D: 10 1/2"
- Ship Wt.: 2 lbs. • NSF

BUFFET SERVER & WARMING SHELF ACCESSORIES

False Bottoms for Steam Pans



- Holds food above pan bottom for draining and/or keeping food moist
- Universal fit for corresponding steam table pan size (CDT-6 does not fit Carlisle pans)
- 1/2" height above pan bottom (3/8" on CDT-6)
- Small holes are 3/8" diameter
- Stainless steel
- Non-rusting
- Made in America • NSF



CDT-6



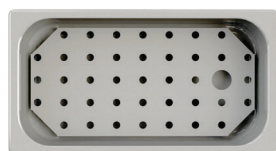
CDT-6 shown in sixth size steam pan

CDT-6

- Sixth-size false bottom for steam pan
- Unit Dims: 5"W x 5 1/2" D x 3/8" H
- Unit Weight: 0.25 lb.
- Ship Weight: 1 lb.



CDT-3



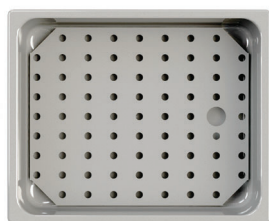
CDT-3 shown in third size steam pan

CDT-3

- Third-size false bottom for steam pan
- Unit Dims: 5 9/32"W x 11 5/32" D x 1/2" H
- Unit Weight: 0.6 lb.
- Ship Weight: 1 lb.



CDT-2



CDT-2 shown in half size steam pan

CDT-2 : Half-size False Bottom for Steam Pan

- Unit Dims: 9 5/32"W x 11 7/32" D x 1/2" H
- Unit Weight: 0.9 lb.
- Ship Weight: 1 lb.

WARRANTY & SERVICE INFORMATION

Unless otherwise noted, Cadco, Ltd. warrants all products (in the U.S. only) to be free from defects in material and workmanship for a period of one year from date of purchase. (See product descriptions and warranty table for other warranty periods on specific models / parts) Warranty does not apply in cases of misuse, abuse, or damage from external service or repair attempts by unauthorized personnel.

NOTE: Using a Cadco oven without a gasket or with one in disrepair may cause the hinges to seize, as well as limit the oven's ability to maintain the proper temperature. Doing so will void the warranty on the hinges. Please inspect and clean the door gaskets daily.

Cadco national service number 877-603-7393 MUST be called first for authorization of any Warranty Service at any service location. Service centers available throughout the U.S. can be found by visiting www.cadco-ltd.com



Cadco is an Associate Member, Commercial Food Equipment Service Association

Copy of original invoice is required for proof of purchase date for warranty coverage (no registration required).

If returning a unit directly to Cadco, Ltd. for warranty repair, please call us first for a Return Authorization Number, which MUST be written on the outside of the carton to track the unit and avoid service delays.

The customer is responsible to ship or deliver carry-in service items to a Cadco authorized service center, or directly to Cadco. If shipping the unit, be sure to pack it securely and insure it for its original purchase price. Cadco is not responsible for damage or loss of unit in transit to us or a service center.

All carts: warranty applicable only in 48 contiguous U.S. states.

Please do not return units to the store where purchased for warranty repair.

Product Model or Product Category	On-Site Service	Carry-In Service	1 year parts & labor	2 Year parts only- excluding motor & fan	30 days glass 90 days light bulbs & gaskets I year motor & fan	30 days laminate
VK-120 / VK-220 / VKII-220	X		X	X	X	
XAFT-03HS-GD / XAFT-03HS-EGDN-US	X		X	X	X	
XAFT-03HS-LD / XAFT-03HS-ELDV-US	X		X	X	X	
XAFT-03HS-TD / XAFT-03HS-ETDV-US	X		X	X	X	
XAFT-04HS-LD / XAFT-04HS-ELDV-US	X		X	X	X	
XAFT-04HS-TD / XAFT-04HS-ETDV-US	X		X	X	X	
XAFT-04HS-TR / XAFT-04HS-ETRV-US	X		X	X	X	
XAFT-04FS-LD / XAFT-04FS-ELDV-US	X		X	X	X	
XAFT-04FS-TD / XAFT-04FS-ETDV-US	X		X	X	X	
XAFT-04FS-TR / XAFT-04FS-ETRV-US	X		X	X	X	
XAF-113 / XAFT113	X		X	X	X	
XAF-133 / XAFT133	X		X	X	X	
XAF-183 / XAFT183	X		X	X	X	
XAF-193 / XAFT193	X		X	X	X	
OV-003 / XAF003		X	X	X	X	
OV-013 / XAF013		X	X	X	X	
OV-023 / XAF023	X		X	X	X	
OV-013SS / XAF013		X	X	X	X	
OV-023P / XAF023	X		X	X	X	
Oven Hoods	X		X		X	
Proofers	X		X		X	
VK Warmers	X		X	X		
Panini & Clamshell Grills		X	X			
Griddles		X	X			
Hot Plates		X	X			
Toasters		X	X			
Warming Cabinets		X	X			
Electric Chafers / Buffet Servers		X	X			
Warming Shelves		X	X			
Mobile Food Carts	X		X			X
Mobile Beverage Carts	X		X			X
Mobile Demo Carts	X		X			X
Mobile Grab & Go Carts	X		X			X
Mobile Storage Carts	X		X			X

ORDERING & SHIPPING INFORMATION

The following models have a carton overwrap charge of \$10 per unit for all UPS/FEDEX shipments, including third-party billed shipments:

- OV-003, OV-013 & OV-013SS Convection Ovens
- There is a handling charge of \$5 per drop ship order.
- All carts Freight Class 250 and FOB 06098.
- Dimensions listed on all product pages are for assembled piece of equipment without shipping carton.
- Shipping weights listed on all product pages are for equipment packed in shipping carton, and include skid(s) where applicable.
- Due to continual product improvement, product specifications, designs and pricing are subject to change without notice.
- Products with the FastShip designation will ship within 2-3 business days of receipt of order within our system.



TECHNICAL & CHEF SUPPORT

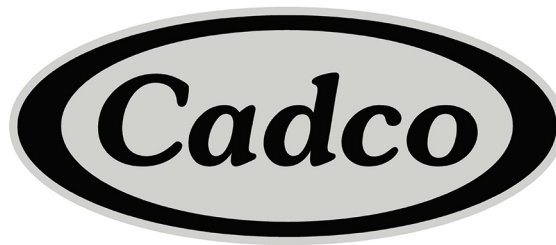
We have the personnel for phone support to insure proper installation and answer aftermarket & food-related questions.

WEBSITE RESOURCES

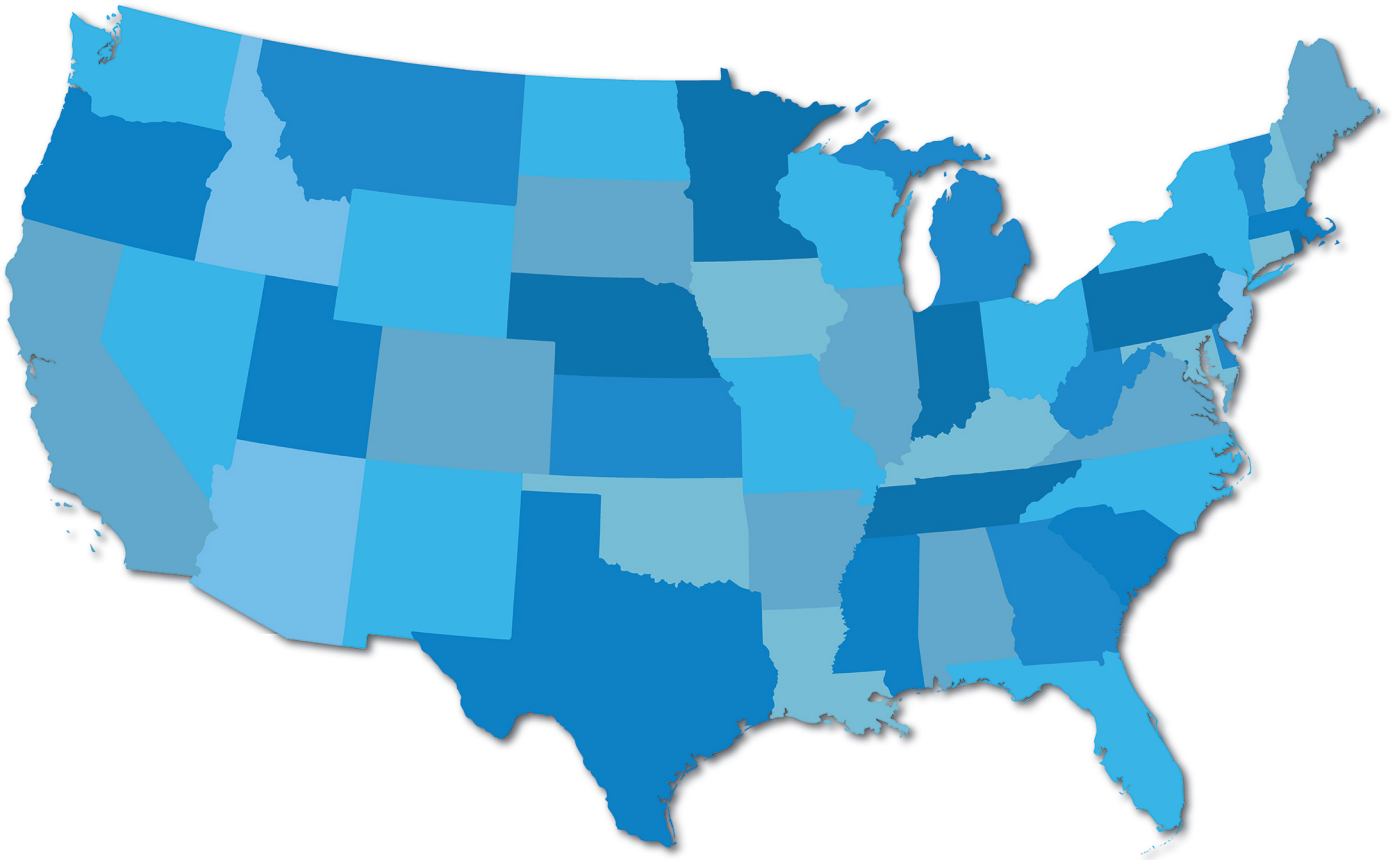
VISIT OUR WEBSITE FOR USEFUL RESOURCES:

cadco-ltd.com



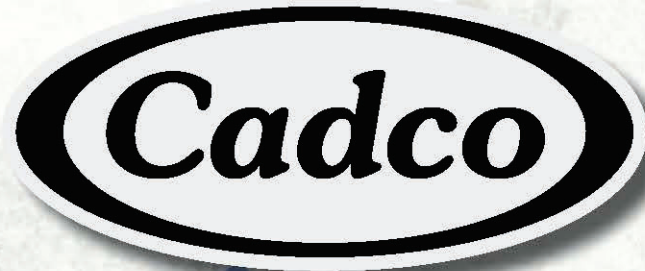


Cadco is represented throughout the United States and Canada by a select group of sales representatives. Experienced and knowledgeable sales reps provide valuable information and reliable support, from start to finish.



**Scan the QR Code
to view a current listing
of Cadco Sales Reps**





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