



Warming/Holding Towers



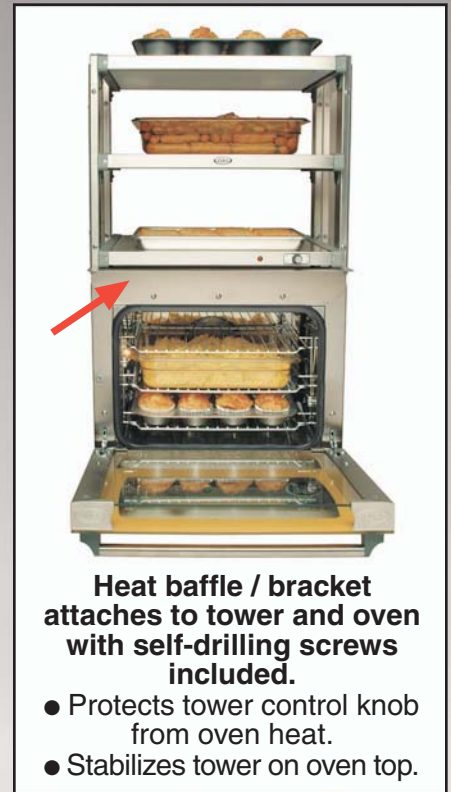
***“Cook / Bake
Hold
in a compact
design!”***

**Makes Cadco XAF
Convection Ovens
even more productive!
Convenient;
time & space-saving.**

Shown:
Model CMLW-103 Tower
& Model XAF-103 Oven



NEMA 5-15P
Plug



**Heat baffle / bracket
attaches to tower and oven
with self-drilling screws
included.**

- Protects tower control knob from oven heat.
- Stabilizes tower on oven top.

Common Tower Features

- Designed to stack on top of Cadco XAF Convection Ovens: convenient & space-saving
- Towers (without baffle) may also stand alone on countertop
- 5-3/4" between shelves
- Foods should be fully cooked and already hot before being placed on Warming/Holding Tower shelves, which are designed for keep-warm function only.
- NEMA 5-15P plug
- UL Safety & Sanitary



Model CMLW-103 Quarter Size Holding Tower

- For 1/4 size convection ovens
- Holds 3 quarter size sheet pans/
3 half size steam pans
- Warming surface: 16" x 14-1/8"
- 120 volts / 900 watts / 7.5 amps



Model CMLW-130 Half Size Holding Tower

- For half size convection ovens
- Holds 3 half size sheet pans/
6 half size steam pans
- Warming surface: 20-5/8" x 14-1/8"
- 120 volts / 900 watts / 7.5 amps



Model CMLW-190 Full Size Holding Tower

- For full size convection ovens
- Holds 3 full size sheet pans/
3 full size steam pans
- Warming surface: 28-1/2" x 16"
- 120 volts / 1500 watts / 12.5 amps

Model	Color	Electrical			Unit Dimensions	Ship Wt./lbs.	Carton Dimensions	UPC#
		Volts	Watts	Amps				
CMLW-103	Stainless	120	900	7.5	w: 19 1/8", h: 16 1/4", d: 15 1/4"	27	w: 23 1/2", h: 20", d: 19 1/4"	654796-97103-9
CMLW-130	Stainless	120	900	7.5	w: 23 3/4", h: 16 1/4", d: 15 1/4"	31	w: 27 3/4", h: 20", d: 19 1/4"	654796-97130-5
CMLW-190	Stainless	120	1500	12.5	w: 31 5/8", h: 16 1/4", d: 17 1/8"	45	w: 35 5/8", h: 20", d: 21 1/4"	654796-97190-9

For more information, please contact Cadco, Ltd, 145 Colebrook River Road, Winsted, CT 06098