
**If staffing
your kitchen
is a constant
headache...**

**hire a
Line Chef
as your next
employee!**



Resume

Combination Oven

Skills & Accomplishments:

- ◆ Handles multiple kitchen tasks such as roasting, baking, steaming, and much more... all at the push of a button
- ◆ Saves time and eliminates unnecessary food waste
- ◆ Produces better tasting food with more eye appeal
- ◆ Works for years at one location & is backed by a 2-year warranty program
- ◆ Performs at only a fraction of the cost of an employee

Work Ethic:

- ◆ **Guaranteed to show up for work on time, ready to perform, requests no breaks and requires no vacation benefits.**

References:

- ◆ Available from 1,000s of locations worldwide

For an interview, contact:

- ◆ Cadco, Ltd.
145 Colebrook River Road
Colebrook, CT 06098
Toll-Free: 1-877-603-7393
FAX: 860-738-9772
Email: info@cadco-ltd.com

DVD Video also available.



Support Team

Nationally

Executive Chef Support:

- ◆ Cadco has an Executive Chef on staff to assist you with your performance and food related questions

Technical Support:

- ◆ We also have technical personnel for phone support to insure proper installation and answer your aftermarket questions.

**In your local market, we
have the support you need.**

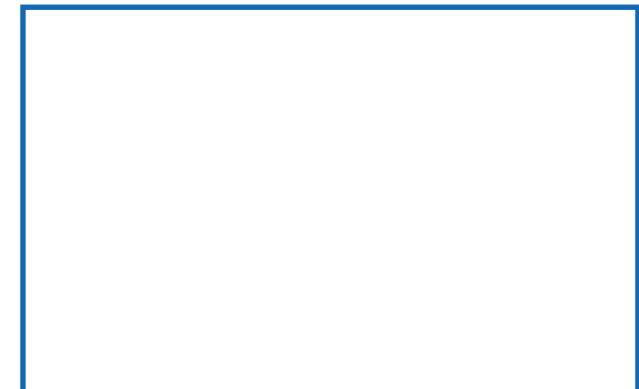
Sales Rep:

- ◆ On-site training available locally from our trained representatives

Service:

- ◆ National service available locally through our network
- ◆ Two year warranty program available

Dealer:

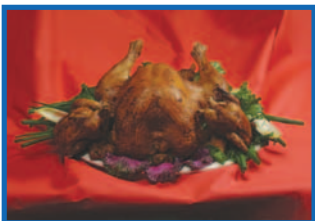




Line Chef™ Combination Oven...

...the most productive & dependable employee in your kitchen!

Multiple Cooking Applications



Roasting

- ◆ Faster cook times
- ◆ Less shrinkage and higher yields
- ◆ Perfect for cook & hold



Probe Cooking

- ◆ Accurate internal temperatures
- ◆ Eliminates operator guesswork
- ◆ Automatically ends cooking cycle at preset temperature



Steam Cooking

- ◆ Cooks vegetables quickly
- ◆ Retains more nutrients & color
- ◆ Reheats/refreshes food quickly
- ◆ High & low steam temperatures



Baking

- ◆ Patented fan system for even heat
- ◆ Reduces baking time
- ◆ Humidity control for artisan breads
- ◆ Eliminates pan rotation



Rethermalizing

- ◆ HACCP compliant
- ◆ Reduces waste
- ◆ Cuts labor cost

Simple to Operate



Activate unit*. Then just:

- 1) Set time
- 2) Set humidity
- 3) Set temperature
- 4) Press Start

Makes Training Your Staff Quick & Easy!

Other Standard Features

- ◆ 4 cycle cooking
- ◆ Probe cooking
- ◆ Probe Plus
- ◆ Seventy (70) cooking programs available

*Activate unit here.

Value Priced



- Model CAPO-203**
- ◆ Handles 5 - 1/2 size steam pans or 5 - 2/3 size steam pans or 5 - 1/4 size sheet pans
 - ◆ H 28 1/4" x W 24 3/4" x D 30"; 30 Amp - NEMA L6-30



- Model CAPO-303**
- ◆ Handles 5 full size steam pans or 5 half size sheet pans
 - ◆ H 28 1/4" x W 33" x D 30"; 30 Amp - NEMA L6-30



- Model CAPO-403**
- ◆ Handles 4 full size steam pans or 4 full size sheet pans
 - ◆ H 30" x W 37" x D 34 3/4"; 50 Amp - NEMA 6-50

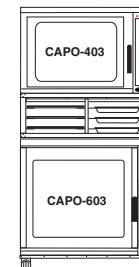


- Model CAPO-603**
- ◆ Handles up to 7 full size steam pans or up to 6 full size sheet pans (Includes stand)
 - ◆ H 60" x W 37" x D 34 3/4"; 50 Amp/Single Phase NEMA 6-50



- Model CAPO-803**
- ◆ Handles 10 full size steam pans or 10 full size sheet pans (Includes stand)
 - ◆ H 67 1/2" x W 37" x D 34 3/4"; 16KW/30 Amp/3 Phase No cord or plug; electrician must install

Steam pans referenced above are 2-1/2" deep



Stacking kits are available.