



Compact Countertop Convection Ovens

with **BONUS Accessories**

Small Footprint - Large Production

Heavy-Duty, High-Performance Countertop Convection Ovens

- High performance
- High reliability
- Versatility of use
- Uniform baking
- Stainless steel exterior & interior
- Optimum thermal insulation

BONUS! These 3 models include Oven Basket & Heat Plate!



(Bonus items packed with oven. See back for details)



OV-023B



OV-013B



OV-003B

All Compact Convection Oven Models feature:

- Advanced airflow design with patented baffle
- Heavy-duty squirrel cage fan moves more air in less time
- Manual control knobs: Time, Temperature
- Heat settings from 175°-500° F
- 60 minute timer
- Dura-Body heavy duty stainless steel construction
- High temperature ball-bearing motor
- 2.5" between shelves
- Safety design: "cool-touch" double wall glass door
- Reinforced door design
- Oven cavity is wrapped in high "R" value insulation
- Stands available for Half Size Oven Models
- NSF, UL through MET Standards / listed by UNOX S.r.l.
- **Two Year Limited Warranty** (30 days on glass; 90 days on gaskets & lights; one year on motor)

| | OV-023B | OV-013B | OV-003B |
|---------------------------|---|---|--|
| Sheet pan capacity | 4 half size | 3 half size | 3 quarter size |
| Cooking Chamber | W: 18-3/4" x D: 13-3/4" x H: 11-3/4" (1.75 cu.ft.) | W: 18-3/4" x D: 13-3/4" x H: 9" (1.34 cu.ft.) | W: 14-1/8" x D: 11-1/4" x H: 9" (.83 cu. ft.) |
| Unit Dimensions | W: 23-5/8" x D: 23-3/4" x H: 18-5/8" | W: 23-5/8" x D: 23-3/4" x H: 15-3/4" | W: 18-7/8" x D: 21-1/2" x H: 15-3/4" |
| Unit Weight | 72 lbs. | 65 lbs. | 47.5 lbs. |
| Carton Dimensions & Cube | W: 26-3/4" x D: 25-3/4" x H: 20-1/4" (8 cu. ft.) | W: 26-3/4" x D: 25-3/4" x H: 17-1/2" (7 cu. ft.) | W: 20-7/8" x D: 24" x H: 17-3/8" (5.04 cu. ft.) |
| Shipping Weight | 80 lbs. | 72 lbs. | 52.5 lbs. |
| Electrical (Single Phase) | 208-240V / 2,700W / 11.25 A | 120V / 1,450W / 12 A | 120V / 1,450W / 12 A |
| Plug | NEMA 6-15 Plug | NEMA 5-15 Plug | NEMA 5-15 Plug |
| Distance between shelves | 2.5" | 2.5" | 2.5" |
| UPC Code | 654796-53401-2 | 654796-53351-0 | 654796-53251-3 |

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Due to continual product improvement, all product specifications, designs and prices are subject to change without notice.

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Cadco Heat Plates & Oven Baskets
Convection Ovens Accessories

These 3 **Cadco Convection Ovens (Models OV-003B, OV-013B, or OV-023B) include one each BONUS Oven Basket & Heat Plate*!**

**Bonus accessories size to match size of oven purchased, & come packed with oven*

Oven Accessories for Expanded Applications

(Oven Baskets & Heat Plates also sold separately; get one for each shelf in your oven!)

Oven Baskets

- *Stainless steel Oven Baskets for preparing french fries, wings, appetizers and other foods, without frying oils, **the healthy way!***
- *Fast & Easy Every Time!*



**COB-Q:
Oven Basket
(Quarter Size)**



**COB-H:
Oven Basket
(Half Size)**

FEATURES:

- Stainless steel oven baskets
- Enhance even airflow around food for quicker, crisper results
- Fit Cadco convection ovens & most other brands
- Warranty: 30 days/ initial defects only

APPLICATIONS:

- Potato Product: Potato Puffs, Hash Browns, Roasted Potatoes
- Fries: Krinkle Cut, Curly
- Chicken Wings: Buffalo, BBQ
- Chicken Product: Nuggets, Tenders
- Seafood: Shrimp, Fish Sticks, Oven Specific Battered Fish
- Onion Rings
- Roasted Vegetables
- Appetizers: Corn Dogs, Mozzarella Sticks, Stuffed Jalapeños, Etc.

Pizza Heat Plates

- *For **very fast baking of pizzas, breads, snacks & more!***
- *Aluminized steel plates with nonstick baking surface*



**CAP-H:
Pizza Heat Plate
(Half Size)**



**CAP-Q:
Pizza Heat Plate
Quarter Size**

FEATURES:

- Up to 50% faster than traditional baking pans
- Sets crust for crisper texture
- Aluminized steel with non-stick baking surface
- Non-porous top for easy cleaning & safety
- Helps ovens hold temperature under normal door opening/closing conditions

APPLICATIONS:

- Pizza
- Sandwiches
- Quesadillas
- Burritos
- Pita Bread
- Indian style Naan
- Other bread products