

Cadco

Your Catalog of Innovative Foodservice Appliances

2021

INDEX



Cadco

Ovens, Carts, Hot Plates, Griddles, Warmers, and So Much More!*

For quality results, you need the right tools. Cadco's experienced foodservice professionals provide the products and services that make a difference. All the difference.

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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
- WI-FI
- AUTOMATIC DOOR LOCK - SIDE DOOR ONLY
- DATA DRIVEN COOKING CHAIN BASED APPLICATION

ENERGY STAR

NSF

UL

BAKERLUX™ Ovens HEAVY DUTY DIGITAL

NSF MET (UL & CSA)



NEMA 5-15 P Plug

- 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.)	LIST
XAFT-03HS-GD	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*	$2,625



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.)

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.)	LIST
XAFT-03HS-LD	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*	$2,890
XAFT-04HS-LD	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*	$3,140
XAFT-04FS-LD	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*	$5,145

BAKERLUX™ Ovens HEAVY DUTY DIGITAL

NSF MET (UL & CSA)



XAFT-04FS-TD shown

TOUCH MODEL

(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 • Wi-fi
- 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

Model	Description Cavity size: W" x H" x D"	Size/ Shelves	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
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*	$3,140
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*	$3,390
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 351/2	190*	$5,400



XAFT-04FS-TR shown

NEMA 6-20 P Plug



TOUCH MODELS

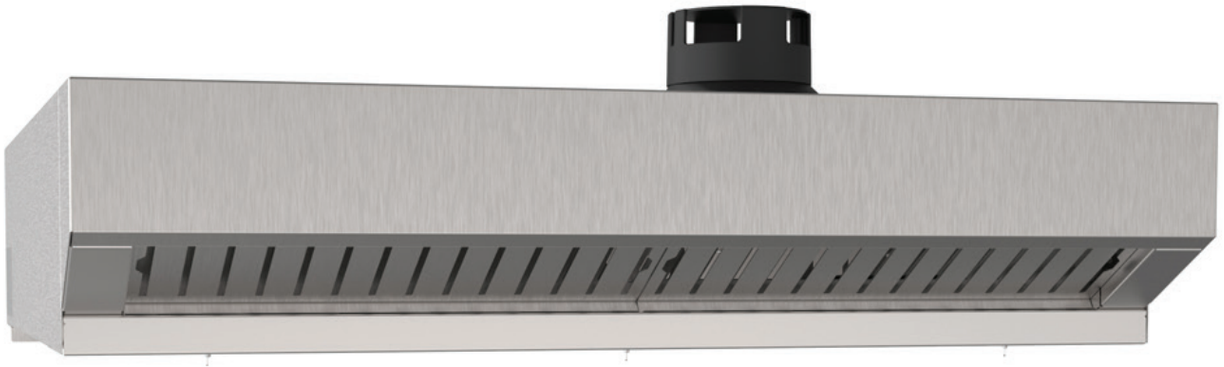
(With Side-Opening Door & Humidity)

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.)	LIST
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	3800	16	23 5/8 x 19 7/8 x 29	139*	$4,190
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*	$6,290

VENTLESS HOODS





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-1 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.)	LIST
XAKHT-HCHS	Half Size.	208-240 NEMA 6-15P plug.	200	1	23 5/8 x 10 7/8 x 28 25/32	89* 49**	$2,940
XAKHT-HCFS	Full Size.	208-240 NEMA 6-15P plug.	200	1	31 1/2 x 10 7/8 x 34	92* 52**	$3,150

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) 1Temperatures 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.)	LIST
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*	$2,520
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*	$2,940

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



FAST COOKING OVENS

VariKwik™ Oven

NSF

UL

Fast Cooking

Without Microwave



Breakfast

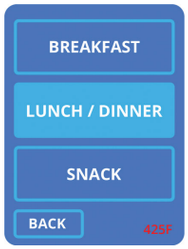


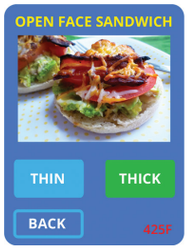
Lunch/Dinner

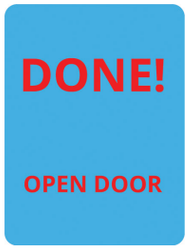


Snacks

As easy as 1, 2, 3







FAST COOKING OVENS

VariKwik™ ovens use Tri-Heat technology to prepare food quickly . . . never compromising the taste or composition of the food



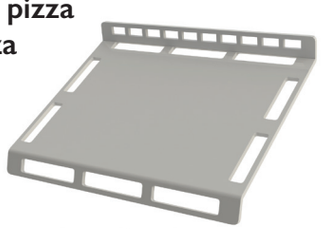
VK-120 & VK-220: 14" W x 10" D cooking area - fits 10" pizza
VKII-220: 14" W x 14" D cooking area - fits 14" pizza



Large spatula included



VKII-220-SS - Stainless finish



Anodized non-stick cooking plate included

- Tri-Heat: Convection, Conduction, Infrared
- Digital programmable control
- Touch screen system
- Saves multiple programs
- USB programming capability
- Heat settings up to 500° F
- Screen flashes & unit beeps at end of cooking cycle
- Stainless steel construction with stainless or charcoal finish
- Interior LED light
- Heavy duty door and hinge construction
- Auto fan shut off when door is opened
- Requires dedicated electrical line
- Countertop, or stackable with optional Stacking Kit
- 2 Year Limited On-site Warranty
- Freight class 200
- UPS-able
- Patented



NEMA 5-15 P Plug



NEMA 6-20 P Plug

Model	Color	Description Cavity size: W" x H" x D"	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
VK-120	Charcoal	14 3/4 x 7 1/2 x 11; 0.7 cft. One IR element. NEMA 5-15P plug.	120	1650	13.75	23 1/4 x 12 1/2 x 23 3/4	77	**$3,600**
VK-220	Charcoal	14 3/4 x 7 1/2 x 11; 0.7 cft. One IR element. NEMA 6-20P plug.	220	2365	10.75	23 1/4 x 12 1/2 x 23 3/4	77	**$3,600**
VKII-220	Charcoal	14 3/4 x 7 1/2 x 14 1/4; 0.9 cft. Two IR elements. NEMA 6-20P plug.	220	3365	15.3	23 1/4 x 12 1/2 x 26 3/4	82	**$3,900**
VKII-220-SS	Stainless	14 3/4 x 7 1/2 x 14 1/4; 0.9 cft. Two IR elements. NEMA 6-20P plug. Heavy duty.	220	3365	15.3	24 x 12 1/2 x 26 3/4	82	**$4,000**

FAST COOKING OVENS - Accessories

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.)





VK Hood, (2) VK ovens, VK-SK Stacking Kit, &

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. I Freight class 200
  - Patent pending
  - NOTE: Hoods do not fit on VKII-220-SS ovens
- **VK-VH1:** 120V, 70W, 1A, NEMA 5-15P plug **$3,000**
- **VK-VH2**: 220V, 70W, .5A, NEMA 6-20P plug **$3,000**

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

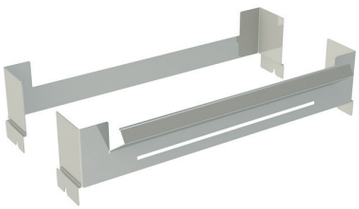
NEMA 5-15 P Plug

NEMA 6-20 P Plug

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

FAST COOKING OVENS - Accessories

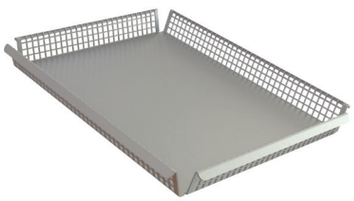
VariKwik™ ovens have many accessories to meet your every need



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.

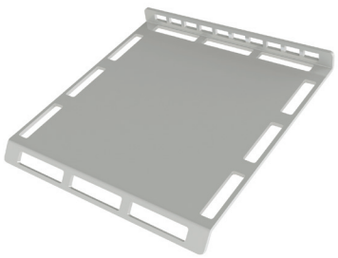
$346



CNB-VK: VariKwikTM 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.

$89

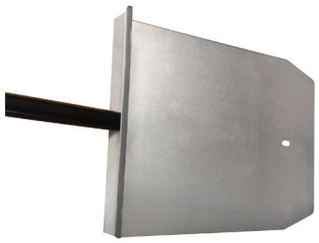


CrisPlates for VariKwikTM Ovens

- Specifically designed for VariKwikTM 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.

CCP-VK: for VK-120/220 Ovens • W: 14" x H: 2 1/4" x D: 11 1/2" I Ship Wt.: 5 lbs. **$163**

CCP-VKII: for VKII-220 Ovens • W: 14" x H: 2 1/4" x D: 15" • Ship Wt.: 6 lbs. **$252**



COS-1: 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.

$75

CONVECTION Ovens

HEAVY DUTY MANUAL



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

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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 Plug NEMA 6-20 P Plug

Model	Description	Shelves	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
XAF-113	Cavity size: W" x H" x D" 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*	$2,220
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*	$2,515



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 5-15 P Plug NEMA L6-30 Plug

Model	Description	Shelves	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
XAF-183	Cavity size: W" x H" x D" 27 1/4 x 10 x 18 3/4; 3 cft. One fan. NEMA 5-15P plug.	3	208-240	4600	12	31 1/2 x 19 7/8 x 32	180*	$3,775
XAF-193	27 1/4 x 13 x 18 3/4; 3.85 cft. Two fans. NEMA L6-30 plug.	4	208-240	5900	20	31 1/2 x 23 x 32	190*	$4,485



CONVECTION Ovens

MEDIUM DUTY MANUAL

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.

(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

cadco-ltd.com

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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.)	LIST
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	$1100
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	$1,600
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*	$1,880

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

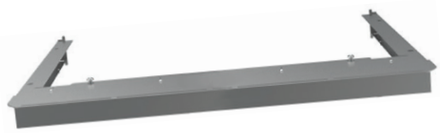
NOTE: Must ship by truck, not UPS
*OV-023P ship weight includes shipping skid (approx. 40 lbs.)

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.)	LIST
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	$1,770
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*	$2,450

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 BAKERLUXTM Ovens **$580**
• Ship Wt: 14 lbs.

XWKQT-04EF-E: Stacking Kit for Full Size BAKERLUXTM Ovens **$630**
• Ship Wt: 18 lbs.



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

CXC651: Stacking Kit for Half Size XAF Manual Ovens **$491**
• Ship Wt: 5 lbs.

CXC646: Stacking Kit for Full Size XAF Manual Ovens **$562**
• 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 **$893**



OST-195-CS
Shown with Stacking Kit

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 **$1050**
• NFS approved

OST-195-CS: Short Heavy-Duty Stand w/ Wheels for Full Size Ovens
• Handles 5 full size sheet pans (not included)
• Aluminum (assembly required)
• 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 **$900**
• NFS approved



OST-34A-C

OST-34A-C: Heavy-Duty Stand w/ Wheels for Half Size Ovens
• Handles 10 half size sheet pans (not included)
• Aluminum (assembly required)
• 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 **$924**
• NFS approved

OST-34A-CS: Heavy-Duty Stand w/ Wheels for Half Size Ovens
• Handles 5 half size sheet pans (not included)
• Aluminum (assembly required)
• 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 **$756**
• NFS approved

PIZZA HEAT PLATES

CRISPLATE

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



- Aluminized steel with hard coat anodized non-stick baking surfaces
- 30 day initial defect warranty

CrisPlate™ is a trademark of Cadco, Ltd.

Model	Size	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
CAP-Q	Quarter	13 1/2 x 1/4 x 91/2	4	$84
CAP-H	Half	18 3/8 x 1/4 x 12	7	$150
CAP-F	Full	26 1/4 x 1/4 x 17 7/8	13	$280

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 I 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.)	LIST
COB-Q	Quarter	12 7/8 x 11/4 x 9 1/2	2	$57
COB-H	Half	17 7/8 x 11/4 x 12 3/4	3	$73
COB-F	Full	25 3/4 x 11/4 x 20	6	$115

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. **$22**
OHFSP: 1 Unit: W: 18" x D: 12" x H: 7/16" • Ship Wt: 2 lb. **$32**



Cooling Rack for Sheet Pans

- Stainless steel
- Holds 4 standard sheet pansl 3" between pans/shelves
- 30 day initial defect warranty

OCR-Q (Quarter Size): • Unit: W: 14 3/4" x D: 11 3/4" x H: 12 3/4" • Ship Wt: 10 lb. **$84**
OCR-H (Half Size): • Unit: W: 19 3/4" x D: 14 1/2" x H: 12 3/4" • Ship Wt: 11 lb. **$120**
OCR-F (Full Size): • Unit: W: 27 3/4" x D: 19 1/4" x H: 12 3/4" • Ship Wt: 12 lb. **$189**



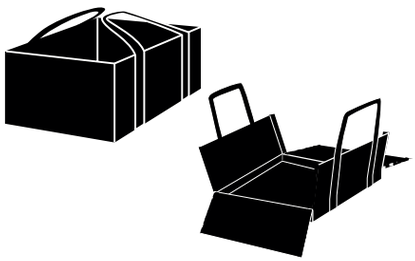

XC606: Oven Air Deflector Plate

- 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



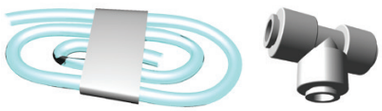
ZW013SS: Stainless Steel Door
- Designed to fit OV-013 series Ovens
- Ideal for caterers
- Unit: W: 23 5/8" x D: 4 1/2" x H: 12 1/2"
- Ship Wt: 20 lbs.
- 1 year warranty on door/ 90 days on inner glass

$520



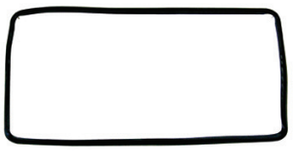
OV013CB: Carry Bag
- Designed to fit OV-013 series Ovens
- Ideal for carrying ovens to catering jobs
- Bag sides open for easy placement of/ access to oven, & close with Velcro® closures.
- Black, heavy-duty vinyl material
- Sturdy carry straps wrap fully under bag for optimum bag strength
- 90 day warranty
- Unit Dimensions: W: 23 3/4" x D: 24" x H: 17 1/4" I Ship Wt: 4 lb.

$220



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

$135



GASKETS FOR OV SERIES OVENS:

GN1225AO: Gasket for OV-003 I Ship Wt: 1 lb. **$75**

GN1230AO: Gasket for OV-013 I Ship Wt: 1 lb. **$86**

GN1235AO: Gasket for OV-023 I Ship Wt: 1 lb **$90**

- 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 E112912
Heavy-Duty Digital (Bakerlux) Convection Ovens: UNOX S.p.A., Listing ID E112912
Medium-Duty Convection Ovens: UNOX S.r.l., Listing ID E112716

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 E112912

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 & CLAMSHELL GRILLS

JUMBO SIZE



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



CPG-15FC
(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

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.)	LIST
CPG-15FC	One 15 3/4 x 11 13/16" grill area. Flat top plate. Clear plates. NEMA 5-15P plug.	Single Clamshell	120	1800	15	19 x 7 1/2 x 18	38	$1,780
CPG-15	One 15 3/4 x 11 13/16" grill area. Ribbed top plate. Black plates. NEMA 6-20P plug.	Single Panini	208/240	3100	14	19 x 7 1/2 x 18	38	$1,815
CPG-15F	One 15 3/4 x 11 13/16" grill area. Flat top plate. Black plates. NEMA 6-20P plug.	Single Clamshell	208/240	3100	14	19 x 7 1/2 x 18	38	$1,980

PANINI GRILLS
CLAMSHELL



"It cooks so evenly and is very reliable. The paninis turn out delicious and eye appealing."
– Keith Lamanna
Fairview Farm Golf Course



CPG-10

CPG-20

- 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

NEMA 5-15 P Plug

NEMA 6-20 P Plug

(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
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	$1,410
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	$2,305

Our Panini & Clamshell Grills are made to Cadco Ltd. specifications by Spidocook S.r.l.
For detailed approval listings and Cadco-Spidocook model cross-references, visit cadco-ltd.com/warranty-service

CLAMSHELL GRILLS



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

NEMA 5-15 P Plug

NEMA 6-20 P Plug

AVAILABLE CONFIGURATIONS:

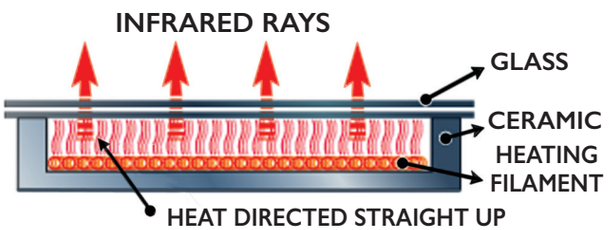
Single & Double Clamshell Grills - Smooth Top & Bottom Plates
Black or Clear Plates

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
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	$1430
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	$1,230
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	$1,230
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	$2,340
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	$1,980

FAST GRILL SYSTEM



Balanced Covers:
The cover remains parallelto the cooking surfaceup to a height of 2-3/4", for even grilling ofthick sandwichesor other foods.



The **"Fast Grill System"** is based on two different types of heat:

- Cooking by Contact - Uniform product cooking of the contact surface
- Cooking by Infrared Rays - Cooks to the center of the food

Cooking Frozen Products:

- The infrared rays penetrate to the heart of the food product.
- The glass cooking surface is designed to resist thermic shocks.



Easy-Clean Surfaces:
Resists carbon residuebuildup. Glass surface issmooth and non-porous.

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.)	LIST
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	$670
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	$500
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	$500
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	$500
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	$700

GRIDDLES

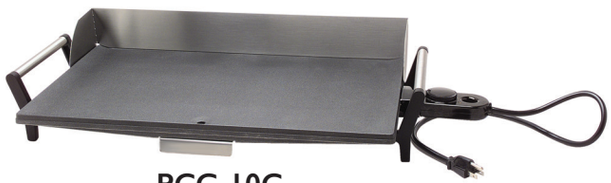


ALL MODELS

- Heavy cast aluminum non-stick cooking surface
- Removable stainless steel splash guard
- Large stainless steel removable grease tray
- Freight class 200



CG-10 / CG-20



PCG-10C



CG-5FB

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.)	LIST
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	$275
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	$655
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	$655
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	$655

HOT PLATES



Tubular Elements



CSR-3T



CDR-1T



CDR-2TFB

- 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

NEMA 5-15 P Plug

NEMA 6-20 P Plug

(1 minute video)

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
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	$242
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	$250
CSR-3T(220)	8" diameter tubular element. NEMA 6-20P plug.	Single	220	1500	6.8	14 x 4 1/8 x 12 1/4	8	$275
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	$320
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	$345
CDR-2TFB	8" diameter tubular elements. NEMA 6-20P plug. Space Saver model.	Double	220	3000 (= 2 x 1500)	13.6	13 1/2 x 4 1/8 x 22 3/4	14	$401

HOT PLATES

Cast Iron Elements



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 5-15 P Plug

NEMA 6-20 P Plug

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
SINGLE BURNER MODELS								
KR-1	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	$210
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	$220
DOUBLE BURNER MODELS								
CDR-2C	7 1/2" diameter cast iron elements. Stainless housing. On/Off power switch. NEMA 5-15P plug.	Double	120	1800 (= 2 x 900)	15	21 1/4 x 4 1/8 x 12 3/16	20	$402
CDR-2CFB	7 1/2" diameter cast iron elements. Stainless housing. On/Off power switch. NEMA 5-15P plug. Space Saver model.	Double	120 (= 2 x 900)	1800	15	13 1/2 x 4 1/8 x 22 3/4	20	$439
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	$370
CDR-3K	9" diameter cast iron elements. Stainless housing. On/Off power switch. NEMA 6-20P plug. Space Saver model.	Double	220	3000	13.7	15 x 4 1/4 x 25 1/2	28	$545

HOT PLATES



Glass-Ceramic Elements

- Brushed stainless steel housing
- Heat signal light glows only during heat cycle
- Variable heat control
- Sleek glass-ceramic cooking surface
- Fast heat-up / fast heat off
- Contemporary styling
- Power light
- Freight class 200



BIR-1C

Special Features:

BIR-1C: Buffet Induction Hot Plate

- Pot recognition: Heats only within pot/pan circumference for maximum energy efficiency
- Requires flat-bottomed pot/pan made of cast iron, enameled steel, or stainless steel.
- Handles pot/pans with 3 5/32" – 10 1/4" diameter
- Control cooking with power level OR temperature level
- "Residual heat" safety light 1 Electronic controls
- 1-99 minute timer
- Temperatures from 160°F - 450°F
- ETL Listed
- Made in Germany

NEMA 5-15 P Plug

ELECTRIC CHAFERS/BUFFET SERVERS



Keep prepared food warm until ready to serve with our new, sleek charcoal stainless designs!



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

NEMA 5-15 P Plug

Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
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	$567
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	$567
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	$1020
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	$1020

More models on pg. 30. For pans & lids, see Cadco-ltd.com.

WARMING SHELVES

***New feature** - 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

NEMA 5-15 P Plug

Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
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	$455
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	$700
WARMING SHELF MODELS								
WT-5-HD	151/2" 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	$325
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	$361
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	$536

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. I Freight class 200

List $75

More accessories on pg. 31. For pans & lids, see Cadco-ltd.com.

ELECTRIC CHAFERS / BUFFET SERVERS

Keep prepared food warm until ready to serve!



WTBS-3RT

Countertop electric chafers

- 2-1/2" deep stainless steam 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

NEMA 5-15 P Plug

Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
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	$484
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	$484
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	$875
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	$875
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	$382
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	$382
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	$960

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 • W: 20 3/4" x H: 2 1/2" x D: 14 1/4"
- 90 day warranty • Ship Wt.: 3 lbs. • Freight class 200

List $75

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

WARMING SHELVES

Keep prepared food warm until ready to serve!

- 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



WT-10S



WT-40S

NEMA 5-15 P Plug

Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
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	$226
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	$273
WT-10C	20 1/2" x 14" charcoal stainless warming surface. Fits 1 full size steam pan.	Medium	120	300	2.5	26 x 2 7/8 x 15 1/4	10	$263
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	$454

WARMING CABINETS/BUFFET SERVERS

Keep plates & prepared food warm until ready to serve!



CMLB-CSG

NEMA 5-15 P Plug

Countertop electric warming cabinets



CMLB-CSLP

- 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.)	LIST
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	$945
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	$780

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

$62

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

$56



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. • UL Sanitary

$155



SPL-2P

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

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

$56

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

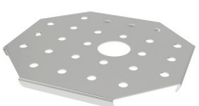
- One half size (2-1/2" deep) stainless steam pan w/clear lid
- W:12 7/8" x H: 5" x D: 10 1/2"
- Ship Wt.: 2 lbs. • UL Sanitary

$66

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

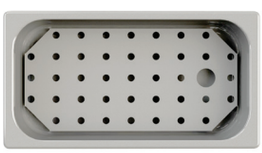
CDT-6

- 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.

$13



CDT-3



CDT-3 shown in third size steam pan

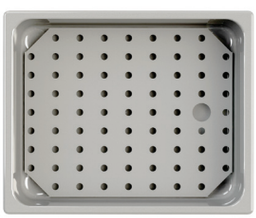
CDT-3

- 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.

$19



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.

$28

CARTS CATALOG PREVIEW

Don't miss our separate 32 page Carts catalog!



Many cart types, including:

- Direct Dining – Mobile Food & Hydration Carts
- Grab & Go Carts
- Café Carts
- Chef Stations
- Demo Carts
- Storage Carts

Many accessories, including:

- Sneeze Guards
- Flip-up Shelves
- Tray Slides
- Pneumatic Wheels
- Heat Packages
- Custom Graphics Vinyl Panels
- Custom Magnet Panels

Customize Design Create







***Carts may be custom built to your specifications via our innovative *Build-A-Cart* feature on our website.**

Please contact Cadco directly.







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

CFESA 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 1 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.

- Toll-free: 877-603-7393
- For Culinary Manager Christopher Kasik, email: chris@cadco-ltd.com

WEBSITE RESOURCES

VISIT OUR WEBSITE FOR USEFUL RESOURCES:

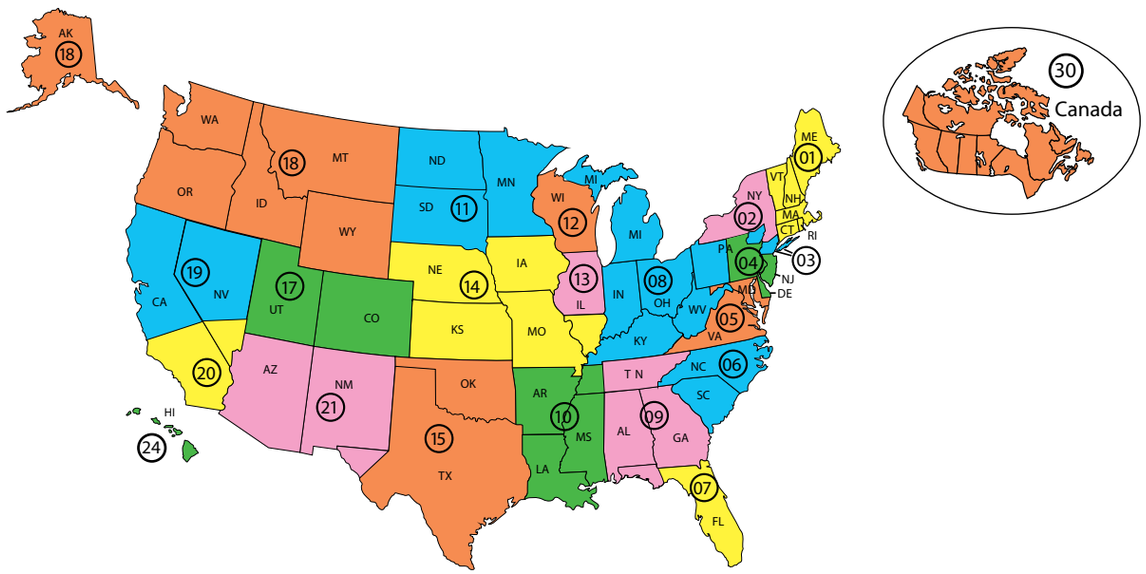
cadco-ltd.com



We provide you with useful information about our products to meet all of your equipment needs. Cadco markets and distributes a line of quality foodservice equipment, and sells exclusively through commercial foodservice Dealers. We have established the reputation as "The Performance Leader in Innovative Foodservice Appliances."

- See product specs, photos, and list prices
- Watch product demonstration videos
- Full Line Catalog, Product Brochures, Spec Sheets & Manuals
- Warranty & service information
- Find your area Cadco sales representative

CADCO, LTD FOOD SERVICE REPRESENTATIVES



01) Connecticut, Rhode Island, Massachusetts, Vermont, Maine, New Hampshire
Spence * Wells Associates
P.O. Box 512, 34 Central Avenue
Needham, MA 02494
Office: (781) 449-1040
Fax: (781) 455-8592
E-mail: support@spencewells.com

(02) Upstate New York
J. Wilson Marketing
34 Ray RoadGreenwich, NY 12834
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Fax: 518.692.8084
Email: joe@jwilsonmarketing.com

(03) Metro New York, New Jersey (north of Trenton)
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Nanuet, NY 10954
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Fax: (845) 638-9031
E-mail: carol@oneillreps.com

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Fax: (610) 544-4660
E-mail: office@mctagueinc.net

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E-mail: greg@horn-fss.com

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E-mail: hollandassoc@windstream.net

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(800) 860-1666
Fax: (772) 463-7675
E-mail:Sales@repsource.us

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Zink Foodservice
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Columbus OH 43085
Office: (800) 492-7400
Office: (614) 899-9500
Fax: (614) 899-9797
Web: www.zinkfsg.comOffices in Columbus, Pittsburgh, Cleveland, Cincinnati, Louisville, Detroit, Grand Rapids, Indianapolis

09) Georgia, Alabama, Eastern & Middle Tennessee, NW Florida (Panhandle)
The Hansen Group
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Office: (770) 667-1544
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Velkey & Associates
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Cell: (731) 412-7085
E-mail: mark@velkey.net

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(12) Wisconsin
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E-mail: info@afsreps.com

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Coppell, TX 75019
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Fax: (972) 219-8960
E-mail: orders@your-rep.com
Offices in Dallas, Houston, San Antonio & Austin, & Oklahoma

17) Colorado, Utah
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18150 E. 32nd Place, Unit E
Aurora, CO 80011
Office: 303-340-3334
Fax: 602-258-4347
E-mail: acutter@totalsourcefdsrv.com

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E-mail: heatherc@gopchsolutions.com
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E-mail:lisa@pmareps.com
Web: www.pmareps.com

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Integra Marketing
15613 South Blackburn Ave.
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E-mail:lshort@totalsourcefdsrv.com

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(30) Canada (All)
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2780 Coventry Road
Oakville, Ontario, Canada L6H 6R1
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Fax: (905) 825-0965
E-mail:info@tarrison.com

Cadco is an Associate Member
MAFSI
Manufacturers Agents for the Food Service Industry

NOTES

VIRTUAL BUILD-A-CART

Customize.
Design.
Create.



Build your very own Cadco foodservice cart!

Now on www.cadco-ltd.com, you can bring your ideas to life with the "Virtual Build-A-Cart"!



The CADCO Difference

Our commitment:
Guaranteed support response within one business day

Culinary specialists are now more ***VERSATILE*** because of our ***QUALITY*** equipment.

Experienced engineers thinking outside the box and working with experts to construct superior products.

Customer

Efficiency
- Less energy
- Higher yield
- Smaller footprint

Innovation
- Product designs
- Product technology

Confidence
- Ease of use
- Maintainability

Dependability
- Design
- Components
- Construction

Versatility
- Applications
- Mobility



"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





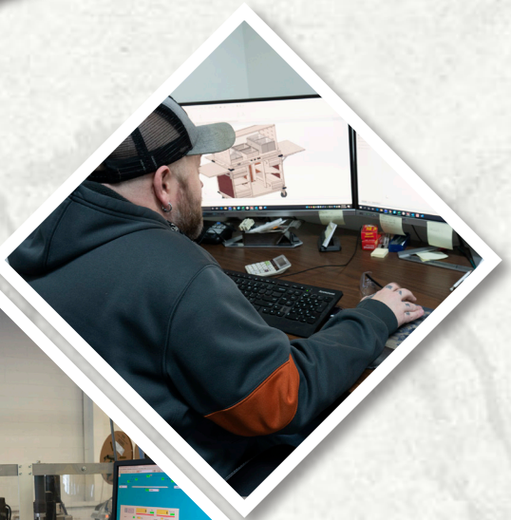


Behind the scenes
- or out in front -
Cadco products serve you well!

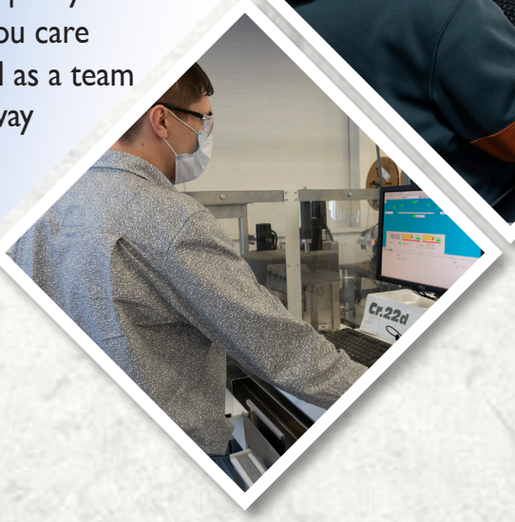
Cadco

Our Core Values

1. Deliver quality
2. Show you care
3. Succeed as a team
4. Find a way







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info@cadco-ltd.com • cadco-ltd.com