

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



YOUR 2018 CATALOG OF INNOVATIVE FOODSERVICE APPLIANCES



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“Cadco gives us the equipment we need

*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.



See Innovative Foodservice Products Inside

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to operate quickly & efficiently.”



FAST COOKING OVENS



*Fast
Cooking*



Breakfast

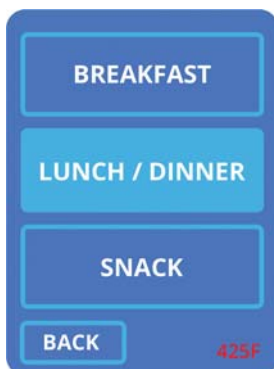


Lunch / Dinner

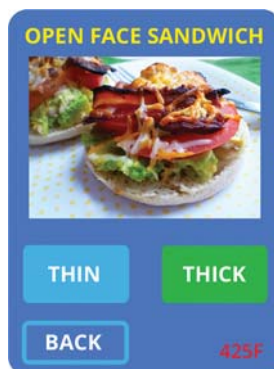


Snacks

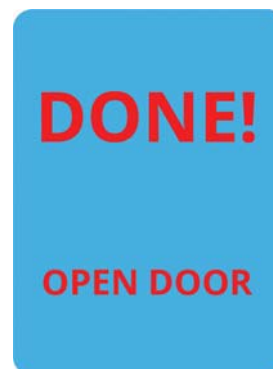
Simple As:



① Select daypart



② Select choice of food



③ Bon Appétit!

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

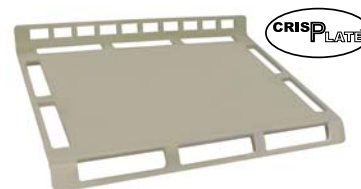
VK-120 & VK-220: 14" W x 10" D cooking area - fits 10" pizza

VKII-220: 14" W x 14" D cooking area - fits 14" pizza

- 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 charcoal finish
- Heavy duty door and hinge construction
- Auto fan shut off when door is opened
- Countertop, or stackable with optional Stacking Kit
- 2 Year Limited On-site Warranty
- Freight class 200
- UPS-able
- **Patent pending**



Made in America



1 anodized non-stick cooking plate included



Large spatula included

Model	Description Cavity size: W" x H" x D"	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
VK-120	14 ³ / ₄ x 7 ¹ / ₂ x 11; 0.7 cft. One IR element. NEMA 5-15P plug.	120	1650	13.75	22 ¹ / ₂ x 12 ¹ / ₂ x 23 ³ / ₄	73	\$3,600
VK-220	14 ³ / ₄ x 7 ¹ / ₂ x 11; 0.7 cft. One IR element. NEMA 6-20P plug.	220	3365	15.3	22 ¹ / ₂ x 12 ¹ / ₂ x 23 ³ / ₄	73	\$3,600
VKII-220	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	22 ¹ / ₂ x 12 ¹ / ₂ x 26 ³ / ₄	78	\$3,900



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.
- 90 day warranty
- Ship Wt.: 5 lbs.

\$300

VariKwik™ & CrispPlate™ are trademarks of Cadco, Ltd.

CONVECTION OVENS - HEAVY-DUTY DIGITAL



GO ————— 1 MODEL - 120V

- 3**
3 BAKING STEPS
- 0 - inf
TIMER
- 120° - 500° F
TEMPERATURE

99 PROGRAMS
12 QUICK ACCESS



LED ————— 3 MODELS - 220V

- 3**
3 BAKING STEPS
- 0 - inf
TIMER
- 120° - 500° F
TEMPERATURE
- 0-20-40-60-80-100%
HUMIDITY
- 2
2 FAN SPEEDS

99 PROGRAMS
12 QUICK ACCESS

PROOFER CONTROL



TOUCH ————— 5 MODELS - 220V

- 9**
9 BAKING STEPS
- 0 - inf
TIMER
- 120° - 500° F
TEMPERATURE
- 0-20-40-60-80-100%
HUMIDITY
- 2
2 FAN SPEEDS

99 PROGRAMS

PROOFER CONTROL

WI-FI

AUTOMATIC DOOR LOCK -
SIDE DOOR ONLY

DATA DRIVEN COOKING
CHAIN BASED APPLICATION

BAKERLUX™ - baking ahead of its time

- Advanced airflow design & automatically reversible fan for even baking
- USB programming capability
- 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
- Stackable with optional Stacking Kit
- 2 Year Limited On-site Warranty
- Freight class 200. NOTE: These models must ship by truck, not UPS



GO MODEL (No Humidity)

- 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.)



NEMA 5-15P 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-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*	\$2,500



LED MODELS (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 6-20P Plug



NEMA 6-50P Plug

XAFT-04HS-LD shown

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*	\$2,750
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*	\$2,990
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*	\$4,900



XAFT-04FS-TD shown



TOUCH MODELS (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
- Wi-fi
- Data driven cooking
- Can run optional proofers
- Freight class 200. NOTE: These models must ship by truck, not UPS



NEMA 6-20P Plug



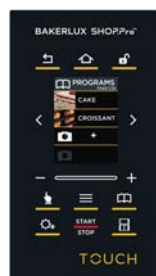
NEMA 6-50P Plug

*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.)	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*	\$2,990
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*	\$3,230
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*	\$5,140



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



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*	\$3,990
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*	\$5,990

CONVECTION OVENS - BAKERLUX™ ACCESSORIES

HOODS

NSF UL CSA
UL 710B Emissions



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

- Compatible with LED and TOUCH oven models only
- Includes electro valve for direct plumbed water connection
- Freight class 200
- All Hoods include factory installation unless ordered separately



NEMA
6-15P
Plug

Model	Description	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
XAKHT-HCHS	Half Size. NEMA 6-15P plug.	208-240	200	1	23 ⁵ / ₈ x 10 ⁷ / ₈ x 28 ²⁵ / ₃₂	55	\$2,800
XAKHT-HCFS	Full Size. NEMA 6-15P plug.	208-240	200	1	31 ¹ / ₂ x 10 ⁷ / ₈ x 34	77	\$3,000

shown:

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

PROOFERS

NSF MET (UL & CSA)



Proofers for BAKERLUX™ LED & TOUCH Series Digital Ovens

- Handle 8 sheet pans (not included)
- Adjustable legs or optional casters
- Temperatures to 122° F
- 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



NEMA
6-15P
Plug

XAKPT-08FS-C Proofer & XAFT-04FS-TR oven shown

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*	\$2,400
XAKPT-08HF-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*	\$2,800

STACKING KITS

(See page 14)

CONVECTION OVEN STANDS

(See page 14)



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.

- 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
- All models stackable with Cadco Stacking Kit
- 2 Year Limited On-site Warranty




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.)



XAF-133 shown

Model	Description Cavity size: W" x H" x D"	Shelves	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
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*	\$2,075
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*	\$2,350




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.)



XAF-193 shown

Model	Description Cavity size: W" x H" x D"	Shelves	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
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*	\$3,525
XAF-193	 27 1/4 x 13 x 18 3/4; 3.85 cft. Two fans. NEMA L6-30 plug.	4	208-240	5600	23.3	31 1/2 x 23 x 32	190*	\$4,190

CONVECTION OVENS - MEDIUM-DUTY MANUAL



"Cadco products make my restaurants more efficient and keep my catering business humming".

*Paul Samele, Owner,
Chatterleys Restaurant & Catering Group*

From coffeeshops to caterers, indoors or outside...

Cadco Medium-Duty Manual Convection Ovens provide Small Footprint & Large Production



- Advanced airflow design for even baking
- Manual controls
- Heat settings from 175°- 500° F
- 60 minute timer or continuous on
- Buzzer goes off at end of cycle
- Large motor for long lasting use
- Heavy duty stainless steel construction
- "Cool-touch" double wall glass door
- Heavy duty door and hinge construction
- 2-1/2" between shelves
- Energy efficient
- 2 Year Limited Warranty

Medium duty ovens are not designed for continuous operating temperature of 475-500° F. We recommend Cadco XAF/XAFT series heavy duty ovens for this range of operation.



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.)



OV-013 shown

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	\$1,065
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	67	\$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



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.)



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.)



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	67	\$1,660
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*	\$2,029

CONVECTION OVEN ACCESSORIES

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.

\$550

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

- Ship Wt: 18 lbs.

\$600



- 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

- Ship Wt: 5 lbs.

\$468

CXC646: Stacking Kit for Full Size XAF Manual Ovens

- Ship Wt: 8 lbs.

\$536

CONVECTION OVEN STANDS

For additional oven accessories, see pages 15-16

LIST



OV-HDS



OST-195-CS
Shown with
Stacking Kit



OST-34A-C

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: 25³/₄" x H: 42³/₈" x D: 30¹/₄"
- Ship Wt: 56 lbs. (ships in 2 cartons)
- Freight class 200
- 90 day warranty

\$850

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

- Handles 8 full size sheet pans (not included)
- Aluminum (assembly required)
- Silent casters (2 with brakes; 2 with directional locks)
- Unit: W: 31¹/₂" x H: 38" x D: 27"
- Ship Wt: 56 lbs.
- Freight class 200
- 90 day warranty

\$800

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: 31¹/₂" x H: 24¹/₂" x D: 27"
- Ship Wt: 46 lbs.
- Freight class 200
- 90 day warranty

\$650

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

- Handles 8 half size sheet pans (not included)
- Aluminum (assembly required)
- Silent casters (2 with brakes; 2 with directional locks)
- Unit: W: 24" x H: 38" x D: 27"
- Ship Wt: 55 lbs
- Freight class 200
- 90 day warranty

\$670

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: 24" x H: 24¹/₄" x D: 27"
- Ship Wt: 45 lbs
- Freight class 200
- 90 day warranty

\$540

CONVECTION OVEN ACCESSORIES

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



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

Made in America

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 9 1/2	4	\$60
CAP-H	Half	18 3/8 x 1/4 x 12	7	\$75
CAP-F	Full	26 1/4 x 1/4 x 17 7/8	13	\$95

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

Made in America



Model	Size	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
COB-Q	Quarter	12 7/8 x 1 1/4 x 9 1/2	2	\$40
COB-H	Half	17 7/8 x 1 1/4 x 12 3/4	3	\$60
COB-F	Full	25 3/4 x 1 1/4 x 20	6	\$80



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: • Unit: W: 13 1/2" x D: 10" x H: 7/16" • Ship Wt: 2 lb. **\$15**
OHFSP: • Unit: W: 18" x D: 12" x H: 7/16" • Ship Wt: 2 lb. **\$22**



Cooling Rack for Sheet Pans

- Stainless steel
- Holds 4 standard sheet pans
- 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. **\$60**
OCR-H (Half Size): • Unit: W: 19 3/4" x D: 13 3/4" x H: 12 3/4" • Ship Wt: 11 lb. **\$90**
OCR-F (Full Size): • Unit: W: 27 3/4" x D: 19 1/4" x H: 12 3/4" • Ship Wt: 12 lb. **\$140**



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

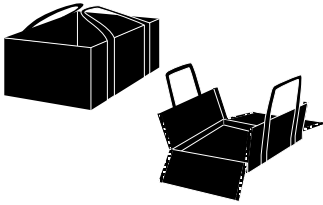
\$40



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

\$420



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.

\$160



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

\$112



GASKETS FOR OV SERIES OVENS: ● 90 day warranty

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

\$75

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

\$86

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

\$90

OVENS, PROOFERS & HOODS MODEL NUMBER CROSS REFERENCE for NSF, UL & MET LISTINGS
All ovens, proofers & 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 & UL701B emissions & CSA C22.2 No. 109 Oven Hoods: UNOX S.p.A. Listing ID MH60114
<i>For Cadco - UNOX cross-reference model numbers, visit cadco-ltd.com/warranty-service</i>



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

Made in America

NEMA 5-15P Plug

NEMA 6-15P Plug

SPECIAL FEATURES

Medium-Duty Countertop Griddles:

- Capillary thermostat
- Even heat up to 450° F



CG-10 / CG-20



CG-5FB

SPECIAL FEATURES

Light-Duty Countertop Griddle

- Even heat up to 400° F
- Cool-touch stainless steel handles
- Base immersible: easy cleaning
- Removable cordset
- Not intended for all-day use



PCG-10C

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 *includes probe	14	\$250
MEDIUM-DUTY MODELS								
CG-10	21" x 12" cooking area. NEMA 5-15P plug.	Stainless	120	1500	12.5	24 1/2 x 9 1/4 x 17 1/2	25	\$590
CG-20	21" x 12" cooking area. NEMA 6-15P plug.	Stainless	220	1500	6.8	24 1/2 x 9 1/4 x 17 1/2	25	\$600
CG-5FB	12" x 21" cooking area. NEMA 5-15P plug. Space Saver model.	Stainless	120	1500	12.5	16 x 9 1/4 x 26 3/4	25	\$600



America's
Rapid Cooking
Panini Grills

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



(1 minute video)



NEMA
5-15P
Plug

CPG-10



NEMA
6-15P
Plug



CPG-20

- High-tech glass-ceramic grilling surface(s)
- Adjustable thermostat(s) up to 700°F
- Easy to clean stainless steel housing
- Slide-out grease tray
- Power light
- Cool-touch handles
- 4 non-skid feet
- Freight class 200

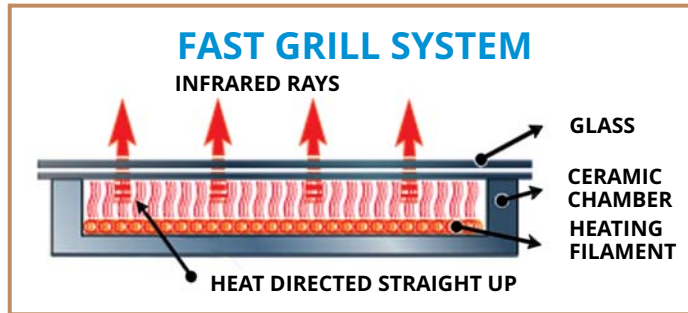
Panini Grills are Made in Italy

AVAILABLE CONFIGURATIONS:

Single & Double 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	\$1,250
DOUBLE MODEL								
CPG-20	Two 9 7/8" grill areas. Ribbed top plates. NEMA 6-15P plug.	Double	208/240	3200	14.5	24 1/3 x 7 x 18	45	\$1,995

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



Balanced Covers:

The cover remains parallel to the cooking surface up to a height of 2-3/4", for **even grilling of thick sandwiches or other foods.**

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

- **Cooking by Contact** - Uniform product cooking on 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 residue buildup. Glass surface is smooth and non-porous.

CLAMSHELL GRILLS



CPG-10FC(220)

2 New Models have clear glass ceramic plates



CPG-20F

- High-tech glass-ceramic grilling surface(s)
- Adjustable thermostat(s) up to 700°F
- Easy to clean stainless steel housing
- Slide-out grease tray
- Power light
- Cool-touch handles
- 4 non-skid feet
- Freight class 200

Clamshell Grills are Made in Italy



NEMA 5-15P Plug



NEMA 6-15P 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 MODELS								
CPG-10F	One 97/8" grill area. Smooth top plate. Black plates. NEMA 5-15P plug.	Single	120	1500	12.5	13 x 7 x 18	25	\$1,350
CPG-10FC(220)	One 97/8" grill area. Smooth top plate. Clear plates. NEMA 6-15P plug.	Single	208/240	1750	7.9	13 x 7 x 18	25	\$1,100
DOUBLE MODELS								
CPG-20F	Two 97/8" grill areas. Smooth top plates. Black plates. NEMA 6-15P plug.	Double	208/240	3200	14.5	24 1/3 x 7 x 18	45	\$2,200
CPG-20FC	Two 97/8" grill areas. Smooth top plates. Clear plates. NEMA 6-15P plug.	Double	208/240	3200	14.5	24 1/3 x 7 x 18	45	\$1,750



Tubular Elements

Made in America



CSR-3T

- Variable heat control(s)
- Heat signal light(s) glows only during heat cycle
- Easy-to-clean stainless steel housings



CDR-1T

- On/Off power switch
- Freight class 200



CDR-2TFB

- NEMA 5-15P Plug
- NEMA 6-15P Plug

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. LIST (lbs.)	
SINGLE BURNER MODELS								
CSR-1T	6" diameter tubular element. NEMA 5-15P plug.	Single	120	1100	9	14 x 4 1/8 x 12 1/4	8	\$195
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	\$215
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	\$259
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	\$290
CDR-2TFB	8" diameter tubular elements. NEMA 6-15P plug. Space Saver model.	Double	220	3000 (= 2 x 1500)	13.6	13 1/2 x 4 1/8 x 22 3/4	14	\$340

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
5-15P
Plug



NEMA
6-20P
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	\$200
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	\$210
CSR-1CH	7 1/2" diameter cast iron element. Robertshaw thermostat. Stainless housing. NEMA 5-15P plug.	Single	120	1500	12.5	15 3/8 x 7 1/2 x 15	15	\$320
DOUBLE BURNER MODELS								
CDR-2C	7 1/2" diameter cast iron elements. Robertshaw thermostat. 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	\$340
DKR-S2	7 1/2" & 6" diameter cast iron elements. Stainless housing. NEMA 5-15P plug.	Double	120	1650 (= 1000+650)	13.8	19 1/4 x 2 1/2 x 11	13	\$310
CDR-2CFB	7 1/2" diameter cast iron elements. Robertshaw thermostat. Stainless housing. On/Off power switch. NEMA 5-15P plug. Space Saver model.	Double	120	1800 (= 2 x 900)	15	13 1/2 x 4 1/8 x 22 3/4	20	\$380
BACK OF THE HOUSE MODELS								
LKR-220	9" diameter cast iron element. Robertshaw thermostat. Stainless housing. NEMA 6-20P plug.	Single	220	2000	9.1	15 x 4 1/4 x 14	18	\$330
CDR-3K	9" diameter cast iron elements. Robertshaw thermostat. 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	\$500

SPECIALTY HOT PLATES



Glass-Ceramic Elements

- Brushed stainless steel housing
- "Residual heat" safety light
- Heat signal light glows only during heat cycle
- Variable heat control
- Sleek glass-ceramic cooking surface
- Contemporary styling
- Fast heat-up / fast heat off
- Power light
- 120V • Freight class 200



CSR-RH

SPECIAL FEATURES

CSR-RH: Infrared Hot Plate - **NEW**

- Infinite heat control
- UL Safety & Sanitary / C-UL



BIR-1C

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
- Electronic controls • Control cooking with power level OR temperature level
- Temperatures from 160°F - 450°F • 1-99 minute timer • ETL Listed • Made in Germany

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
CSR-RH	Infrared heat.	Single	120	1500	12.5	13 1/4 x 4 1/8 x 17 1/2	14	\$300
BIR-1C	Induction cooking with electronic controls.	Single	120	1400	11.7	12 x 3 x 16 1/4	9	\$350

- Heavy duty KoverTec™ 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



CBF-4M



CTW-4M



CTS-4(220)



CTW-6M(220)

Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. LIST (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 \$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

America's
Top Performing
Food
Warmers



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

Made in America



- 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

WTBS-5N-HD



NEMA
5-15P
Plug

Model	Description (Pans, Lids, Pan Holders)	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
ELECTRIC CHAFERS 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	\$550
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	\$550
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	\$990
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	\$990

More models on pg. 26. For pans & lids, see pg. 33.

New feature - rolltop lid may be used directly on top of these warming shelves without pans

 **Made in America**

- 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



WTRT-10-HD



WT-XLHD

Model	Description (Pans, Lids, Pan Holders)	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	\$390
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	\$660
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	\$290
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	\$310
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	\$500
WT-XL-HD	19 ¹ / ₄ " x 19 ¹ / ₄ " stainless warming surface. Fits 18" pizza.	Square	120	300	2.5	22 x 2 ³ / ₄ x 21	14	\$320

BUFFET SERVER & WARMING SHELF ACCESSORIES

UL Sanitary



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: 20³/₄" x H: 2¹/₂" x D: 15"
- 90 day warranty
- Ship Wt.: 5 lbs. ● Freight class 200

List \$50

*More models on pg. 27. For pans & lids, see pg. 33.
Warming shelves may be custom built to your specifications. Please contact Cadco directly.*

Keep prepared food warm until ready to serve!

 **Made in America**





WTBS-3RT

Countertop electric chafers

- 2-1/2" deep stainless steel 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
5-15P
Plug**

Model	Description (Pans, Lids, Pan Holders)	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	\$450
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	\$450
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	\$800
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	\$800
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	\$340
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	\$340
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	\$840

BUFFET SERVER & WARMING SHELF ACCESSORIES

UL Sanitary



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

List \$50

For pans & lids, see pg. 33

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

Made in America

NEMA 5-15P Plug



WT-10S



WT-40S

Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
SINGLE LEVEL MODELS								
WT-5S	137/8" x 14" stainless warming surface. Fits 1 half size steam pan.	Small	120	300	2.5	183/4 x 3 x 151/4	9	\$220
WT-10S	201/2" x 14" stainless warming surface. Fits 1 full size steam pan.	Medium	120	300	2.5	26 x 27/8 x 151/4	10	\$240
WT-100	201/2" x 14" charcoal stainless warming surface. Fits 1 full size steam pan.	Medium	120	300	2.5	26 x 27/8 x 151/4	10	\$240
WT-40S	411/4" x 14" stainless warming surface. Fits 2 full size steam pans.	Large	120	600	5	46 x 27/8 x 151/4	21	\$420
MULTI-LEVEL MODEL								
CMLW-2	Two 201/2" x 14" stainless warming surfaces. Fits 1 full size steam pan per level.	Multi-Level	120	600	5	231/4 x 161/4 x 151/4	32	\$670

Keep plates & prepared food warm until ready to serve!

Made in America

NEMA 5-15P Plug



CMLB-CSG



CMLB-CSLP

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 Pans, Lids, Pan Holders	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
SNEEZE GUARD MODELS							
CMLB-CSG	2 half size & 1 third size steam pans. No lids. 1 pan holder.	120	600	5	28 x 221/2 x 181/4	48	\$840
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 151/4	42	\$690

MOBILE FOOD & BEVERAGE CARTS

America's
Cart
Specialists



Cadco's Mobile Foodservice Carts offer a variety of 'on the go' applications

Direct Dining - Mobile Food & Hydration Service

- Long & Short Term Healthcare Facilities
- Schools
- Universities



"Going to direct dining, the investment and return has been met with great satisfaction."

Peter Ponticelli, Manchester Manor



Grab 'n' Go

- Universities
- Schools
- Kiosks



Chef Stations

- Hotels
- Banquet Facilities
- Restaurants



Food Demonstrations

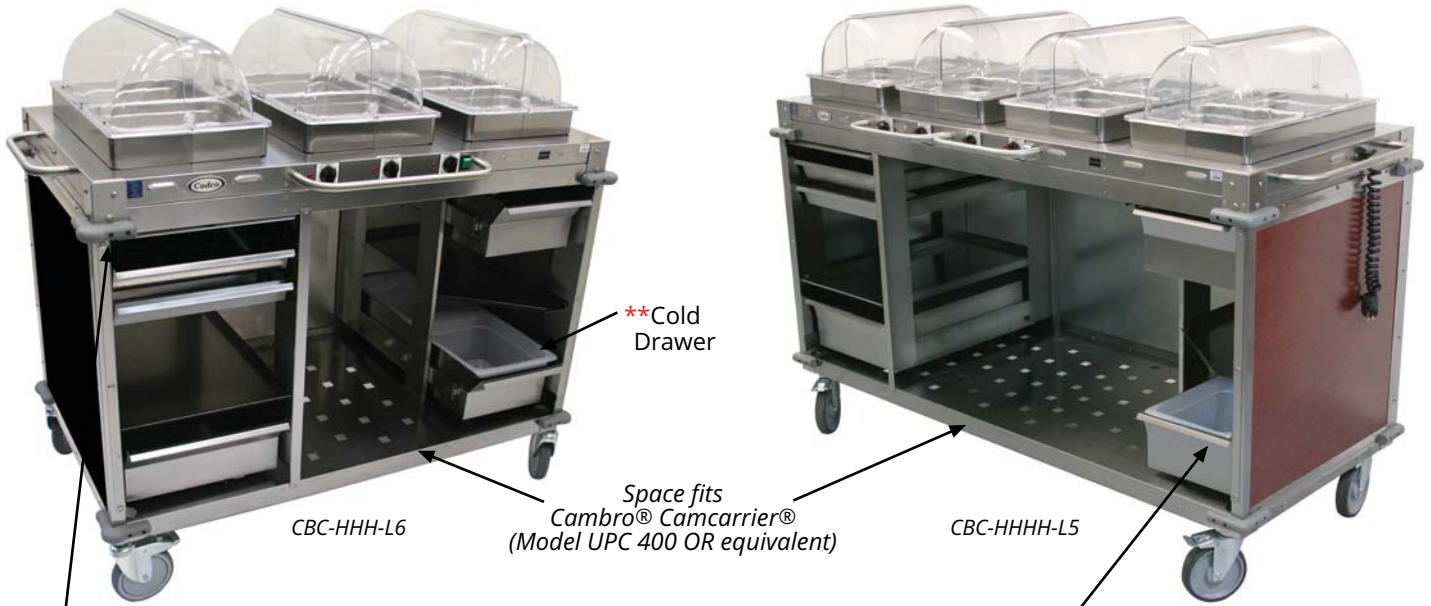
- Grocery Stores
- Wholesale Clubs



Mobile Hot Buffet Carts

Keep prepared food hot & ready to serve!

All carts Made in America



**Cold Drawer

CBC-HHH-L6

Space fits Cambro® Camcarrier® (Model UPC 400 OR equivalent)

CBC-HHHH-L5



*Plating Drawer pulls out to hold tray while plating food

INCLUDED: **Cold Drawer contains 2 Cambro® 9.4 qt. # 26PP Translucent Pans, each with a Cambro® #20PPD Drain Shelf



FEATURES:

CBC-HHH-L_ : 3-Bay Mobile Hot Buffet Cart
CBC-HHHH-L_ : 4-Bay Mobile Hot Buffet Cart

- Stainless steel construction with handles
- Silent casters (2 with brakes; 2 with directional locks)
- Variable heat control knobs: 155° - 205° F
- WilsonArt® laminate panels OR stainless panels OR optional custom graphics on cart front & sides
- 6 drawers & 2 storage shelves
- 72" long coiled cord
- Pans and panholders removable
- Warming surface top removable for service
- Freight class 250; NOT UPS-able, must ship by truck. F.O.B. 06098
- 1 year limited warranty on carts (in 48 contiguous states); 30 day initial defect warranty on laminate panels
- Patented

CHOOSE FRONT & SIDE PANELS OF CART

(Add desired -L designation below to cart model no., or add applicable optional CG Custom Graphics size to P.O.)



MobileServ® is a registered trademark of Cadco, Ltd.



Mobile Buffet Carts

All carts
 Made in America



All carts include 3 full size hot buffet servers with 3 rolltop lids & 6 half size steam pans

Model	Description (Pans)	Buffet Server Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
NON SNEEZE GUARD MODELS								
CBC-HHH-L1	6 half size, 2-1/2" deep steam pans.	3 Hot	120	900	7.5	55 1/2 x 49 x 31 1/2	350*	\$4,860
CBC-HHH-L1-4	6 half size, 4" deep steam pans.	3 Hot	120	900	7.5	55 1/2 x 51 x 31 1/2	350*	\$5,060
SNEEZE GUARD MODELS								
CBC-HHH-SG-L1	6 half size, 2-1/2" deep steam pans.	3 Hot	120	900	7.5	55 1/2 x 60 1/2 x 31 1/2	450*	\$5,610
CBC-HHH-SG-L1-4	6 half size, 4" deep steam pans.	3 Hot	120	900	7.5	55 1/2 x 60 1/2 x 31 1/2	450*	\$5,910

*Shipping weights include weight of shipping skid(s) - approx. 40 lbs. (sneeze guard models ship on 2 skids)

Accessories for 3-Bay/6 Pan Models

See more accessories page 33



PS-CBC-6CP - Cold Bay Pan Holder Kit

- Switch one or more cart bays from Hot to Cold
- Includes 2 half size, 6" deep Cambro® ColdFest™ pans, 2 Cambro® lids, & full size stainless panholder
- May be attached by end-user
- W: 20 7/8" x H: 7" x D: 13 7/8", Ship Wt.: 30 lbs.
- Freight class 200 ● 90 day warranty

LIST

\$280



SS-49 - Safety Shield for 3-Bay/ CBC-HHH Carts

- To prevent diners from touching hot top of cart surface
- Stainless steel
- May be attached by end-user; for carts built after 1/1/2016
- W: 49 3/8" x H: 4 1/2" x D: 7"; Ship Wt.: 8 lbs.
- Freight class 200 ● 90 day warranty

\$40



TS-3 - Tray Slide for 3-Bay/ CBC-HHH Carts

- Flips up & locks for use; flips down for storage
- Stainless steel
- Factory-installed during cart build
- W: 45 1/2" x H: 1" x D: 14"; Adds 20 lbs. to cart ship weight.

\$480



FUS-1L / FUS-1R: Flip-up Outer Shelf For 3 or 4 Bay Carts

- Flips up & locks for use; flips down for storage
- One 22" W x 25 3/4" D stainless shelf
- Adds 19" to cart width when up
- Factory installed during cart build (MUST indicate which side of cart to attach shelf)
- Adds 20 lbs. to cart ship weight

\$440

For Laminate / Stainless panels color chart visit cadco-ltd.com. For Custom Graphics panels, see page 43.



Mobile Buffet Carts

All carts
 Made in America



All carts include 4 full size hot buffet servers with 4 rolltop lids & 8 half size steam pans

Model	Description (Pans)	Buffet Server Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
NON SNEEZE GUARD MODELS								
CBC-HHHH-L1	8 half size, 2-1/2" deep steam pans.	4 Hot	120	1200	10	70 1/4 x 49 x 31 1/2	400*	\$6,180
CBC-HHHH-L1-4	8 half size, 4" deep steam pans.	4 Hot	120	1200	10	70 1/4 x 51 x 31 1/2	400*	\$6,480
SNEEZE GUARD MODELS								
CBC-HHHH-SG-L1	8 half size, 2-1/2" deep steam pans.	4 Hot	120	1200	10	70 1/4 x 60 1/2 x 31 1/2	500*	\$7,030
CBC-HHHH-SG-L1-4	8 half size, 4" deep steam pans.	4 Hot	120	1200	10	70 1/4 x 60 1/2 x 31 1/2	500*	\$7,430

*Shipping weights include weight of shipping skid(s) - approx. 40 lbs. (sneeze guard models ship on 2 skids)

Accessories for 4-Bay/8 Pan Models

See more accessories page 33



PS-CBC-6CP - Cold Bay Pan Holder Kit

- Switch one or more cart bays from Hot to Cold
- Includes 2 half size, 6" deep Cambro® ColdFest™ pans, 2 Cambro® lids, & full size stainless panholder
- May be attached by end-user
- W: 20 7/8" x H: 7" x D: 13 7/8", Ship Wt.: 30 lbs.
- Freight class 200 ● 90 day warranty

LIST

\$280



SS-64 - Safety Shield for 4-Bay/ CBC-HHHH Carts

- To prevent diners from touching hot top of cart surface
- Stainless steel
- May be attached by end-user; for carts built after 1/1/2016
- W: 64" x H: 4 1/2" x D: 7"; Ship Wt.: 12 lbs.
- Freight class 200 ● 90 day warranty

\$50



TS-4 - Tray Slide for 4-Bay/ CBC-HHHH Carts

- Flips up & locks for use; flips down for storage
- Stainless steel
- Factory-installed during cart build
- W: 60 1/4" x H: 1" x D: 14"; Adds 25 lbs. to cart ship weight.

\$530

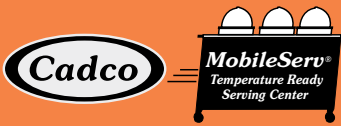


FUS-1L / FUS-1R: Flip-up Outer Shelf For MobileServ® 3 or 4 Bay Food carts

- Flips up & locks for use; flips down for storage
- One 22" W x 25 3/4" D stainless shelf
- Adds 19" to cart width when up
- Factory installed during cart build (MUST indicate which side of cart to attach shelf)
- Adds 20 lbs. to cart ship weight

\$440

For Laminate / Stainless panels color chart visit cadco-ltd.com. For Custom Graphics panels, see page 43.



HOW TO BUILD YOUR MobileServ® FOOD CART

Standard Models (3 or 4 Bay)



Sneeze Guard Models (3 or 4 Bay)



All carts
Made in
America

1 CHOOSE CART SIZE

3 Bay / 6 Pan Model: CBC-HHH- (55-1/2"w)

4 Bay / 8 Pan Model: CBC-HHHH- (70-1/4" w)

2 CHOOSE BUFFET SERVER TOP

Rolltop Lids
included on all
food cart models



Sneeze Guard
adds "-SG" after
the base cart model number



3 CHOOSE FRONT & SIDE PANELS OF CART

(Add desired -L designation below to cart model no.)



(Allergen-free
color code)



OR OPTIONAL - ADD CUSTOM GRAPHICS (Add separately to P.O.)

For CBC-HHH: Model CG-M

For CBC-HHHH: Model CG-L

High-resolution artwork required. Visit cadco-ltd.com for artwork guidelines or template library.



4 BUFFET SERVER PAN SIZE

2-1/2" Deep Half Size Stainless Steam Pans & Pan Holders (no addition to cart model no.)

4" Deep Half Size Stainless Steam Pans & Pan Holders (adds "-4" to end of cart model no.)

5 OPTIONAL - ADD ONE OR MORE COLD BAYS (Add separately to P.O.)

Model PS-CBC-6CP - Cold Bay Pan Holder Kit

Stainless pan holder with 2 half size 6" deep Cambro® ColdFest™ pans with Cambro® lids. Converts one cart hot bay to cold bay. May be attached by end user.



6 OPTIONAL - ADD FLIP-UP SHELF UPGRADE (Add separately to P.O.)

Model FUS-1R / FUS-1L Flip-up Outer Shelf available as a factory-installed upgrade.

(R = add to right cart side / L = add to left cart side / from operator view.) Each shelf adds 19" to width of cart when up.



7 OPTIONAL - ADD TRAY SLIDE (Add separately to P.O.)

TRAY SLIDE available as a factory-installed upgrade.

3-Bay Model: TS-3

4-Bay Model: TS-4



8 OPTIONAL - ADD SAFETY SHIELD (Add separately to P.O.)

SAFETY SHIELD - May be attached by end-user. For carts built after 1/1/2016.

3-Bay Model: SS-49

4-Bay Model: SS-64



**Carts may be custom built to your specifications. Please contact Cadco directly.*

Switch one or more Cart bays from Hot to Cold



PS-CBC-6 - Pan Holder Accessory for Cambro® ColdFest™ Pans

- Holds 2 half size, 6" deep Cambro® ColdFest™ pans (or equivalent; pans not included)
- Stainless steel
- May be attached by end user
- W: 20⁷/₈" x H: 6¹/₂" x D: 13⁷/₈", Ship Wt.: 12 lbs.
- Freight class 200 ● 90 day warranty

\$60

● 90 day warranty ● Freight Class 200



SG-1

SG-1: Sneeze Guard for 3-Bay Carts

- Stainless steel & polycarbonate
- Stainless top shelf for filled plates
- May be attached by end user

- W: 46¹/₂" x H: 20³/₄" x D: 24⁵/₈"
- Ship Wt.: 100 lbs. incl. skid
- NOT UPS-able

\$800



SG-4

SG-4: Sneeze Guard for 4-Bay Carts

- Stainless steel & polycarbonate
- Stainless top shelf for filled plates
- May be attached by end user

- W: 61¹/₄" x H: 20³/₄" x D: 24⁵/₈"
- Ship Wt.: 110 lbs. incl. skid
- NOT UPS-able

\$1,000



PS-CBC-4

PS-CBC-4: Steam Pan Holder Accessory For 4" High Pans

- Accessory ONLY for Food Carts manufactured after 9-1-2013
- Holds 3 third size, 2 half size, or one full size 4" deep steam pans on cart warming surface
- Stainless steel & polycarbonate
- May be attached by end user
- W: 46" x H: 15" x D: 15"

- Ship Wt.: 100 lbs. incl. skid
- NOT UPS-able

\$750

PS-CBC-2: Steam Pan Holder Accessory For 2 1/2" High Pans

- Accessory ONLY for Food Carts manufactured after 9-1-2013
- Holds 3 third size, 2 half size, or one full size 2 1/2" deep steam pans on cart warming surface
- Stainless steel & polycarbonate
- May be attached by end user
- W: 46" x H: 15" x D: 15"

- Stainless steel
- W: 20³/₄" x H: 4" x D: 14¹/₄"
- Ship Wt.: 8 lbs.

\$60

- Stainless steel
- W: 20³/₄" x H: 2¹/₂" x D: 14¹/₄"
- Ship Wt.: 6 lbs.

\$50

● 30 day initial defect warranty ● UL Sanitary ● 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: 12⁷/₈" x H: *2¹/₂" x D: 7"
- Ship Wt.: 3 lbs.

\$45



C-DPF2-HD

CL-2: Half Size Clear Lids Accessory Pack

- Two clear polycarbonate lids for half size steam pans
- Each lid W: 12⁷/₈" x H: *2¹/₂" x D: 10¹/₂"
- Ship Wt.: 3 lbs.

\$40

C-DPF2-HD: Clear Rolltop Lid

- Fits full size steam pan
- Eastman Tritan™ copolyester material
- Corrosion-resistant metal hinges
- W: 21¹/₂" x H: 7" x D: 13¹/₄"
- Ship Wt.: 9 lbs.

\$100



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: 12⁷/₈" x H: 5" x D: 7"
- Ship Wt.: 2 lbs.

\$40

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

- One half size (2-1/2" deep) stainless steam pan w/clear lid
- W: 12⁷/₈" x H: 5" x D: 10¹/₂"
- Ship Wt.: 2 lbs.

\$50




MobileServ® Junior Cart

All carts Made in America

Keep prepared food **hot & ready to serve!**



Designed to fit more easily between tables in a dining room



INCLUDED:
Cold Drawer contains 2 Cambro® 9.4 qt. # 26PP Translucent Pans, each with a Cambro® #20PPD Drain Shelf

CBC-HH-L5

CBC-HH-L : Junior Mobile Hot Buffet Cart

- Stainless steel construction with handles
- Silent casters (2 with brakes; 2 with directional locks)
- WilsonArt® laminate panels OR stainless panels on front & back OR optional custom graphics
- 2 rolltop lids & removable pan holders
- 2 variable heat control knobs - 155° to 205° F
- 3 storage shelves & 4 drawers accessible from cart sides
- 72" long coiled cord
- Warming surface top removable for service
- Freight class 250. Not UPS-able; must ship by truck. FOB 06098
- 1 year limited warranty on carts (in 48 contiguous states); 30 day initial defect warranty on laminate panels
- Patent pending



Model	Description (Pans)	Buffet Server Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt.* (lbs.)	LIST
MODELS WITH 2 1/2" DEEP STEAM PANS								
CBC-HH-L1	4 half size, 2-1/2" deep steam pans.	2 Hot	120	600	5	52 3/4 x 49 1/2 x 20 3/4	250*	\$3,640

MODELS WITH 4" DEEP STEAM PANS								
CBC-HH-L1-4	4 half size, 4" deep steam pans.	2 Hot	120	600	5	52 3/4 x 51 x 20 3/4	250*	\$3,990

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

Accessories for 2-Bay/4 Pan Models

See more accessories page 33



PS-CBC-6CP - Cold Bay Pan Holder Kit

- Switch one or more cart bays from Hot to Cold
- Includes 2 half size, 6" deep Cambro® ColdFest™ pans, 2 Cambro® lids, & full size stainless panholder
- May be attached by end-user
- W: 20 7/8" x H: 7" x D: 13 7/8", Ship Wt.: 30 lbs.
- Freight class 200
- 90 day warranty

LIST

\$280



SGJ-2: Sneeze Guard for Junior / CBC-HH Series Carts

See pg. 27 for details.

\$750

For Laminate / Stainless panels color chart visit cadco-ltd.com. For Custom Graphics panels, see page 43.



MobileServ® Beverage / Hydration Carts


Keep beverages **hot or cold** & ready to serve!

- Stainless steel construction with handle(s)
- Silent casters (2 with brakes; 2 with directional locks)
- WilsonArt® laminate panels OR stainless panels on cart front &/or sides
OR optional custom graphics
- Large area on top with space for condiments & extra beverages
- 1 year limited warranty on carts (in 48 contiguous states);
30 day initial defect warranty on laminate panels
- Freight class 250; NOT UPS-able, must ship by truck. FOB 06098
- Patent Pending

All carts **Made in America**

All Beverage Carts:

INCLUDED:
 2 Cold Drawers,
 each containing
 2 Cambro® 9.4 qt.
 # 26PP Translucent Pans,
 each pan with a Cambro®
 #20PPD Drain Shelf





Airpots not included.

BC-4-L5



BC-2-L5



BC-3-L5

Model	Description (Capacity)	Unit Dimensions W" x H" x D"	Ship Wt.* (lbs.)	LIST
BC-2-L1	4 airpot wells. 3 drawers, 4 shelves.	36 1/4 x 39 3/4 x 20 5/8	220*	\$2,000
BC-3-L1	6 airpot wells. 4 drawers, 2 shelves.	55 3/4 x 39 3/4 x 28 1/8	270*	\$3,500
BC-4-L1	3 airpot wells. 4 drawers, 2 shelves. Back loading.	40 5/8 x 39 3/4 x 26 1/2	250*	\$3,400

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

For Laminate / Stainless panels color chart visit cadco-ltd.com. For Custom Graphics panels, see page 43.

MOBILE DEMO / SAMPLING CARTS



Cadco Demo / Sampling carts are customizable for Grocery Stores, Wholesale Clubs, and more!

All carts  **Made in America**



Carts may be custom built to your specifications. Please contact Cadco directly.

Mobile Demo / Sampling Carts - Medium & Small

All carts  Made in America

- Stainless steel construction with handles
- Silent casters (2 with brakes; 2 with directional locks)
- WilsonArt® laminate panels OR stainless panels on cart front & sides OR optional custom graphics
- One hot full size buffet server: 2 half-size, 2 1/2" deep steam pans, pan holder, & clear rolltop lid
- 3 drawers & 2 storage shelves (1 shelf height adjustable)
- 1 year limited warranty on carts (in 48 contiguous states); 30 day initial defect warranty on laminate panels

- Variable heat control - 155° to 205° F
- 72" long coiled cord
- Warming surface top removable for service
- Freight class 250; NOT UPS-able, must ship by truck. FOB 06098
- Patent Pending



CBC-SDCX-L5



CBC-PHRX-L5

Model	Description (Pans)	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt.* (lbs.)	LIST
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CBC-SDCX-L MODELS

CBC-SDCX-L1	2 half size, 2-1/2" deep steam pans.	Small	120	300	2.5	40 1/2 x 49 x 28 1/2	230*	\$2,820
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CBC-PHRX-L MODELS

CBC-PHRX-L1	2 half size, 2-1/2" deep steam pans.	Medium	120	300	2.5	52 1/2 x 49 x 28 1/2	260*	\$3,120
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*Ship wts. include shipping skid (approx. 40 lbs.)

Accessories for Small & Medium Demo Carts



Safety Shield for Demo Carts

- To prevent diners from touching hot top of cart surface
- May be attached by end-user; for carts built after 1/1/2016
- Stainless steel
- Freight class 200
- 90 day warranty

SS-36 For Small Carts • W: 36 3/8" x H: 41 1/2" x D: 7"; Ship Wt.: 6 lbs.

SS-46 For Medium Carts • W: 46 3/8" x H: 41 1/2" x D: 7"; Ship Wt.: 8 lbs.

\$35
\$40



FUS-1L / FUS-1R: Flip-up Outer Shelf For Demo / Sampling carts

- Flips up & locks for use; flips down for storage
- One 22" W x 25 3/4" D stainless shelf
- Adds 19" to cart width when up
- Factory installed during cart build (MUST indicate which side of cart to attach shelf)
- Adds 20 lbs. to cart ship weight

\$440

For Laminate / Stainless panels color chart visit cadco-ltd.com. For Custom Graphics panels, see page 43.

Mobile Demo / Sampling Carts - Large

All carts  **Made in America**

- Stainless steel construction with handles
- Silent casters (2 with brakes; 2 with directional locks)
- WilsonArt® laminate panels OR stainless panels on cart front & sides, OR optional custom graphics
- Removable stainless & polycarbonate sneeze guard
- 1 full size hot buffet server: 2 half-size, 2-1/2" deep steam pans, pan holder, & clear rolltop lid.
- 3 storage shelves & 3 drawers (including 2 plating drawers)
- 1 year limited warranty on carts (in 48 contiguous states); 30 day initial defect warranty on laminate panels

- Variable heat control - 155° to 205° F
- 72" long coiled cord
- Warming surface top removable for service
- Freight class 250; NOT UPS-able, must ship by truck. FOB 06098
- Patent Pending



CBC-DC-LST



CBC-DC-LST-D

Security Doors on some models

Portable appliances & props not included

Model	Description (Pans)	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt.* (lbs.)	LIST
MODELS WITH SECURITY DOORS								
CBC-DC-L1-D	2 half size, 2-1/2" deep steam pans.	Large	120	300	2.5	55 1/2 x 58 x 30 1/2	410*	\$4,600
MODELS WITH NO DOORS								
CBC-DC-L1	2 half size, 2-1/2" deep steam pans.	Large	120	300	2.5	55 1/2 x 58 x 30 1/2	380*	\$4,220

*Shipping weights include weight of shipping skid(s) - approx. 40 lbs. (sneeze guard models ship on 2 skids)

Accessory for Large Demo Carts



FUS-1L / FUS-1R: Flip-up Outer Shelf For Demo / Sampling carts

- Flips up & locks for use; flips down for storage
- One 22" W x 25 3/4" D stainless shelf
- Adds 19" to cart width when up
- Factory installed during cart build (MUST indicate which side of cart to attach shelf)
- Adds 20 lbs. to cart ship weight

\$440

For Laminate / Stainless panels color chart visit cadco-ltd.com. For Custom Graphics panels, see page 43.



HOW TO BUILD YOUR DEMO / SAMPLING CART



Small: CBC-SDCX Series



Medium: CBC-PHRX Series



Large: CBC-DC Series

* Full Size Hot Buffet Server with Rolltop Lid & 2 Half Size 2-1/2" Deep Steam Pans included on all Carts

*Sneeze Guard included on Large Carts

1

CHOOSE CART SIZE

Small: CBC-SDCX- (40 1/2" W x 28 1/2" D) **Medium: CBC-PHRX-** (52 1/2" W x 28 1/2" D) **Large: CBC-DC-** (55 1/2" W x 30 1/2" D)

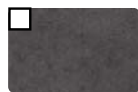
2

CHOOSE FRONT & SIDE PANELS OF CART

(Add desired -L designation below to cart model no.)



-L1 LAMINATE



-L3 LAMINATE



-L4 LAMINATE



-L5 LAMINATE



-L6 LAMINATE



-L7 LAMINATE

(Allergen-free color code)



-LST STAINLESS

OR

OPTIONAL - ADD CUSTOM GRAPHICS (Add separately to P.O.)

For CBC-PHRX or CBC-DC: Model CG-M For CBC-SDCX: Model CG-S

High-resolution artwork required. Visit cadco-ltd.com for artwork guidelines or template library.



3

OPTIONAL - ADD PORTABLE APPLIANCES (Add separately to P.O.)

HOT PLATE See pp. 20-22 for details & additional models.

BIR-1C (Induction) **CSR-RH** (Infrared)

KR-S2 (Cast Iron)

CSR-3T (Tubular)

CDR-1TFB (Tubular; Double; Fits Large carts only)

CDR-2CFB (Cast iron; Double; Fits Large carts only)

CONVECTION OVEN See pp. 12-13 for details.

OV-003 (Quarter Size)

OV-013 (Half Size - Fits Medium & Large carts only; **not** for use on top of carts)

PANINI / CLAMSHELL GRILL See pp. 18-19 for details.

CPG-10 (Panini)

CPG-10F (Clamshell)

GRIDDLE See pg. 17 for details. **CG-5FB** (Fits Large carts only) **CG-10** (Fits Large carts only)

4

OPTIONAL - ADD FLIP-UP SHELF UPGRADE (Add separately to P.O.)

Model FUS-1R / FUS-1L Flip-up Outer Shelf available as a **factory-installed upgrade**.

(R = add to right cart side / L = add to left cart side / from operator view.) Each shelf adds 19" to width of cart when up.



5

OPTIONAL - ADD SECURITY DOORS (Large carts only)

Add doors - add "-D" to end of cart model number. **Factory installed.** See pg. 38 for details.



6

OPTIONAL - ADD SAFETY SHIELD (Add separately to P.O.)

Stainless safety shield available for Small and Medium Demo Carts. **For carts built after 1/1/2016.**

See pg. 37 for details.

Small Model: SS-36 **Medium Model: SS-46**



**Carts may be custom built to your specifications. Please contact Cadco directly.*



Mobile Grab & Go Carts

“Merchandise, serve & sell conveniently in a mobile kiosk setting”

All carts Made in America



NEMA
5-15P
Plug



*CBC-GG-4
shown with optional custom graphics,
POS electronics & baskets not included.*

- Stainless steel construction with one handle
- Silent casters (2 with brakes; 2 with directional locks)
- Variable heat control knobs for each full size hot bay – 155° to 205° F
- WilsonArt® laminate panels OR stainless panels on all sides OR optional custom graphics
- 72" long coiled cord
- Pans & pan holders removable
- Warming surface top removable for service
- Stainless steel Grab & Go merchandising shelves on top to serve from both sides
- Electrical junction box for NEMA 5-15P plugs
- Ideal height for serving school meals
- 1 or 2 adjustable height shelves inside of cart
- Locking doors on one side
- Flip-up shelf
- Safety shield on both sides
- Other options and heights available
- Freight class 250. Not UPS-able; must ship by truck. FOB 06098
- 1 year limited warranty on carts (in 48 contiguous states); 30 day initial defect warranty on laminate panels
- Patented

For dimensions & 3-D views of carts, visit Cadco-Ltd.com.

Carts may be custom built to your specifications. Please contact Cadco directly.

MobileServ® is a registered trademark of Cadco, Ltd.



Mobile Grab & Go Carts



CBC-GG-4



CBC-GG-2

Model	Description (Pans)	Size	Volts	Watts (Total)	Amps (Total)	Unit Dimensions* W" x H" x D"	Ship Wt.** (lbs.)	LIST
CBC-GG-4-L1	8 half size, 2-1/2" deep steam pans. 4 rolltop lids & pan holders.	4 Hot	120	1650	13.75	85 1/4* x 57 x 31 1/4 *with flip-up shelf open	460**	\$4,250
CBC-GG-2-L1	4 half size, 2-1/2" deep steam pans. 2 rolltop lids & pan holders.	2 Hot	120	1650	13.75	63 1/4* x 57 x 31 1/4 *with flip-up shelf open	285**	\$3,750

CBC-GG-4: 450W/ 3.75A available for register outlet + outlet inside cart.

CBC-GG-2: 1,050W/ 8.75A available for register outlet + outlet inside cart.

**Shipping weights include weight of shipping skids + shipping frames - approx. 137 lbs. on GG-4 / 107 lbs. on GG-2.

Accessories for Grab & Go Carts

LIST



PS-CBC-6CP - Cold Bay Pan Holder Kit

- Switch one or more cart bays from Hot to Cold
- Includes 2 half size, 6" deep Cambro® ColdFest™ pans, 2 Cambro® lids, & full size stainless panholder
- May be attached by end-user
- W: 20 7/8" x H: 7" x D: 13 7/8"
- Ship Wt.: 30 lbs.
- Freight class 200
- 90 day warranty

\$280



PS-CBC-4: Steam Pan Holder Accessory For 4" High Pans

- Holds 3 third size, 2 half size, or one full size 4" deep steam pans on cart warming surface
- Ship Wt.: 8 lbs.
- Stainless steel
- Freight class 200
- W: 20 3/4" x H: 4" x D: 14 1/4"
- 90 day warranty

\$60



FUS-1R: Flip-up Outer Shelf (Additional shelf for right side of cart)

- Flips up & locks for use; flips down for storage
- One 22" W x 25 3/4" D stainless shelf
- Adds 19" to cart width when up
- Factory installed during cart build
- Adds 20 lbs. to cart ship weight

\$440

For Laminate / Stainless panels color chart visit cadco-ltd.com. For Custom Graphics panels, see page 43.

CBC-GG-4 Series 4 Bay Models

CBC-GG-2 Series 2 Bay Models



All carts

 Made in America



(Baskets & POS Electronics not included.)

1

CHOOSE CART SIZE

- 4 Bay / 8 Pan Model: **CBC-GG-4** (63-1/4" w*) 2 Bay / 4 Pan Model: **CBC-GG-2** (85-1/4" w*)
 (* with flip-up shelf open)

2

CHOOSE FRONT & SIDE PANELS OF CART

(Add desired -L designation below to cart model no.)



-L1 LAMINATE



-L3 LAMINATE



-L4 LAMINATE



-L5 LAMINATE



-L6 LAMINATE



-L7 LAMINATE

(Allergen-free color code)



-LST STAINLESS

OR

OPTIONAL - ADD CUSTOM GRAPHICS (Add separately to P.O.)

- For CBC-GG-4 : Model CG-L For CBC-GG-2: Model CG-S

High-resolution artwork required. Visit cadco-ltd.com for artwork guidelines or template library.



3

OPTIONAL - ADD ONE OR MORE 4" DEEP STEAM PAN HOLDERS (Add separately to P.O.)

- Model PS-CBC-4: Steam Pan Holder Accessory For 4" High Pans**
 Stainless panholder holds 3 third size, 2 half size, or one full size 4" deep steam pans on cart warming surface (pans not included.)



4

OPTIONAL - ADD ONE OR MORE COLD BAYS (Add separately to P.O.)

- Model PS-CBC-6CP - Cold Bay Pan Holder Kit**
 Stainless pan holder with 2 half size 6" deep Cambro® ColdFest™ pans with Cambro® lids. Converts one cart hot bay to cold bay. May be attached by end user.



5

OPTIONAL - ADD SECOND FLIP-UP SHELF (Add separately to P.O.)

- Model FUS-1R Flip-up Outer Shelf** available as a **factory-installed upgrade**.
 (Cart comes standard with one FUS-1L.) Each shelf adds 19" to width of cart when up.



**Carts may be custom built to your specifications. Please contact Cadco directly.*

MOBILE CARTS CUSTOM GRAPHICS PANELS

Custom Vinyl Decal Cart Panels

Our vinyl decal panels will deliver your message in vibrant and memorable ways.

High-quality permanent inks create long-lasting and vivid colors.

Decals are made with the highest quality vinyl so your designs will be waterproof & durable.



Cart graphic sets include panels for front & sides of each cart.

Graphic orders must be on same P.O. as cart, and are factory installed.

See cadco-ltd.com for high-resolution artwork guidelines and library of templates.

Model	For Cart Models	Size	LIST
CG-L	CBC-GG-4, CBC-HHHH, BC-3	Large	\$750
CG-M	CBC-HHH, CBC-DC, CBC-PHRX	Medium	\$700
CG-S	CBC-GG-2, CBC-HH, CBC-SDCX, BC-4, BC-2	Small	\$650

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	Send to Cadco	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-ELDVS-US	X			X	X	X	
XAFT-03HS-TD / XAFT-03HS-ETDV-US	X			X	X	X	
XAFT-04HS-LD / XAFT-04HS-ELDVS-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-ELDVS-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	
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

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 the 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."

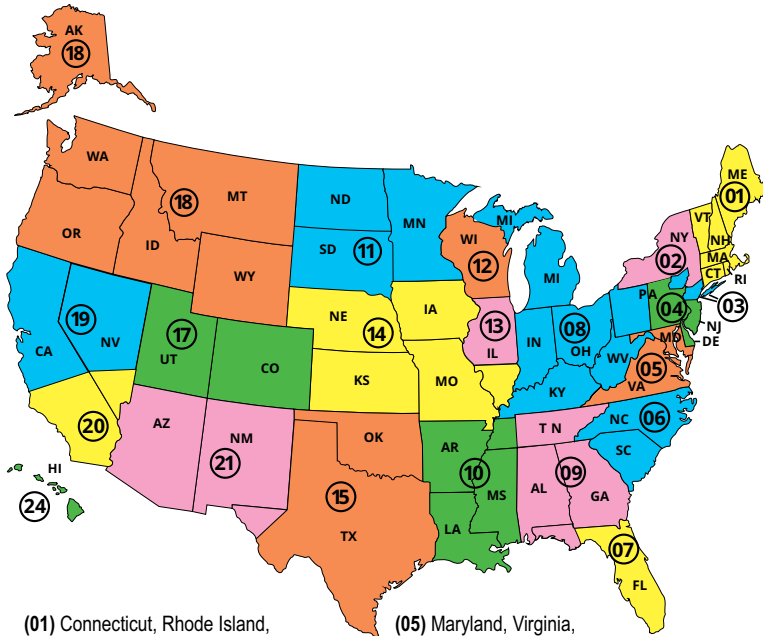


- See product specs, photos, and list prices
- Watch product demonstration videos
- Full Line Catalog, Product Brochures, Spec Sheets & Manuals
- Warranty & service information
- Find your area Cadco sales representative

CADCO, LTD. FOOD SERVICE REPRESENTATIVES



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



(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 Road
Greenwich, NY 12834
Office: 800.545.5085
Fax: 518.692.8084
Email: joe@jwilsonmarketing.com

(03) Metro New York, New Jersey (north of Trenton)
O'Neill Marketing Agents LLC
25 Smith St., STE 201
Nanuet, NY 10954
Office: (845) 638-9306
Fax: (845) 638-9031
E-mail: carol@oneillreps.com

(04) New Jersey (from Trenton south), Delaware, Eastern Pennsylvania
McTague Associates, Inc.
PO Box 289
Springfield, PA 19064
Office: (800) 356-6229; (610) 544-6376
Fax: (610) 544-4660
E-mail: mctagueinc@comcast.net

(05) Maryland, Virginia, Washington, DC
William Horn & Associates
5037 Kenerson Drive
Fairfax, VA 22032
Office: (703) 978-4608
E-mail: Bill@horn-FSS.com

(06) North & South Carolina
Holland Associates
PO Box 2675
Matthews, NC 28106
Office: (704) 841-4446
Fax: (704) 841-4447
E-mail: hollandassoc@windstream.net

(07) Florida
RepSource US, Inc.
5500 SW Longspur Ln.
Palm City, FL 34990
Office: (772) 463-7674
(800) 860-1666
Fax: (772) 463-7675
E-mail: Sales@repsource.us

(08) Ohio, Kentucky, Indiana, Michigan, Western Pennsylvania, West Virginia
Zink Foodservice
655 Dearborn Park Lane
Columbus OH 43085
Office: (800) 492-7400
Office: (614) 899-9500
Fax: (614) 899-9797
Web: www.zinkfs.com
Offices in Columbus, Pittsburgh, Cleveland, Cincinnati, Louisville, Detroit, Grand Rapids

(09) Georgia, Alabama, Eastern & Middle Tennessee, NW Florida (Panhandle)
SEMA, Inc.
3020 Amwiler Road
Peachtree Corners, GA 30360
Office: (770) 246-0111
Fax: (770) 246-0544
E-mail: rfilitor@semareps.com

(10) Arkansas, Mississippi, Louisiana, Western Tennessee
Velkey & Associates
Mark Wolfe
880 Breckinridge Lane
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Metcalfe & Associates, Inc.
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Anderson Foodservice Solutions
N8 W22520 Johnson Drive
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(13) Northern Illinois
Miller & Stryker Associates, Inc.
613 N. Edgewood Avenue
Wood Dale, IL 60191
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Fax: (630) 766-8777
E-mail: info@millerandstryker.com

(14) Southern Illinois, Iowa, Kansas, Missouri, Nebraska
The Pinnacle Group
Office / Showroom location:
13761 St. Charles Rock Road, STE 116
Bridgeton, MO 63044
Office: (800) 825-1480
(314) 770-2044
Fax: (314) 770-2435
E-mail: sales@tpgreps.com

(15) Texas, Oklahoma
Forbes, Hever & Wallace
800 Freeport Parkway, Ste. 300,
Coppell, TX 75019
Office: (800) 526-1126
Fax: (972) 219-8960
E-mail: kclements@your-rep.com
Offices in Dallas, Houston, San Antonio & Austin, & Oklahoma

(17) Colorado, Utah
Total Source
4023 E. McDowell Road
Phoenix, AZ 85008
Office: (602) 253-2188
Fax: (602) 258-4347
E-mail: acutter@totalsourcefdsv.com

(18) Alaska, Idaho, Montana, Oregon, Washington, Wyoming
PCH Solutions
13115 NE Broadway
Portland, OR 97230
Office: (888) 569-3819
Fax: (866) 839-3303
E-mail: toms@gopcholutions.com

(19) California (north of Bakersfield), Nevada (north of Clark County)
PMA, Inc.
25567 Seaboard Lane
Hayward, CA 94545
Office: (510) 786-1144
Fax: (510) 786-3536
E-mail: Natasha@pmareps.com

(20) California (Bakersfield & south), Southern Nevada
Integra Marketing
15613 South Blackburn Ave.
Norwalk, CA 90650
Office: (562) 229-0404
Fax: (562) 229-0999
E-mail: tom@integra-marketing.com

(21) Arizona, New Mexico,
Total Source
4023 E. McDowell Road
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E-mail: lshort@totalsourcefdsv.com

(24) Hawaii
Harvey's Marketing & Sales
2520 Malama Place
Honolulu, HI 96822
Office: (808) 372-2842
E-mail: scottharvey@hawaii.rr.com

(30) Canada (All)
Tarrison Products Ltd.
2780 Coventry Road
Oakville, Ontario, Canada L6H 6R1
Office: (905) 825-9665
Fax: (905) 825-0965
E-mail: info@tarrison.com

The Difference

Our commitment:

Guaranteed support response within one business day

Helping the foodservice industry increase performance in a smaller footprint.

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.

The ovens have been a huge success for our locations, and have opened a host of menu items we were not able to serve beforehand. The ovens are easy to operate and maintain.

Carl Lamaye
National Brand Operations Manager - Deli
Pilot/Flying J Travel Centers

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



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



**PRODUCTS AND SERVICES FOR FOODSERVICE PROFESSIONALS
FROM FOODSERVICE PROFESSIONALS**

OUR CORE VALUES

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

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