



## Heavy-Duty Convection Ovens

**"A Combination of Durable Design, Even Heat Performance, and Field Tested Technology"**

Cadco Heavy-Duty Convection Oven's advanced features enhance the cooking performance and extend durability for long lasting use

### I. Performance:

#### Advanced Airflow Design -

Perfect cooking results are achieved through a special unique baffle system, and a durable motor that includes high temperature ball bearings. Improved airflow in the cooking chamber creates even baking every time.



Squirrel Cage Fan circulates more air in less time, resulting in shorter cooking times than a traditional fan design.

**Programmable** - All our advanced Digital model convection ovens have digital programmable control panels. Perfect for handling repetitive menus and reducing employee training. Just program in time and temperature, press the start button and the oven takes over.



**Humidity Control** - Most models are equipped with a humidity feature. Excellent for baking all kinds of bread products and creating crispness in foods for that crunchy taste.



### II. Durability:

**Dura-Body Construction** - All ovens are made of heavy duty stainless steel inside and out. Each component is designed, tested and quality controlled to work for 10,000 hours.



**Heavy Duty Door Design** - The hinges on the oven doors are reinforced and perfectly balanced to handle over 60,000 openings and closings.



### III. Safety:

**Safety Design** - Each oven comes with a "cool-touch" double wall glass door and the oven cavity is wrapped in high "R" value insulation.



## Support Team

### Nationally

#### Technical & Chef Support:

- We have the personnel for phone support to insure proper installation and answer your aftermarket questions and food-related questions.

**Online: [cadco-ltd.com](http://cadco-ltd.com)**

**Demo Videos, Accessories, PDFs: Spec Sheets, Manuals & more**

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

#### Sales Reps:

- On-site training available locally from our trained representatives

#### Service:

- National service available locally through our network

#### Corporate Headquarters:

- Cadco, Ltd.  
200 International Way  
Winsted, CT 06098  
Toll-Free: 1-877-603-7393  
FAX: 860-738-9772  
Email: [info@cadco-ltd.com](mailto:info@cadco-ltd.com)



#### Dealer:



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## Heavy-Duty Countertop Convection Ovens

**"Mobility, Versatility, Flexibility"**



**Digital Programmable Controls**  
Especially good for chain operations

- Full and Half Size models
- 120V and 208-240V models



**Manual Controls**  
Excellent for individual operations

- Full & Half Size models
- 120V and 208-240V models



# Heavy-Duty, High-Performance Countertop Convection Ovens

## All Heavy-Duty Countertop Convection Oven Models feature:

- Advanced airflow design with patented baffle
- Heat settings from 175°-500° F
- Dura-Body heavy duty stainless steel construction
- High temperature motor bearings
- Safety design: "cool-touch" double wall glass door
- Oven cavity is wrapped in high "R" value insulation
- 3" between shelves
- LRD light in door
- Reinforced door design
- NSF; MET to UL & CSA Standards / listed by UNOX S.p.A.
- Designed to accommodate modular stacking for customized configuration
- Stands available for all Half Size & Full Size Oven Models



## Digital Control Ovens: Programmable Models That Make Training Your Staff Quick & Easy!

**"Touch Control" digital programmable controls: up to 99 programs, including 6 "Quick Access" programs**



Sample Touch Control Panel

- Digital programmable controls - up to 99 programs, including 6 Quick Access programs
  - Automatically reversible fan for even heat
- 10 hour timer or continuous on; beeps at end of cycle
- Micro safety switch shuts oven off when door is opened
- 2 Year Limited Warranty: 1st year: Parts & On-site service; 2nd year parts only; 1 year/ motor & fan; 90 days/ gaskets & lights; 30 days/ glass

### Digital Classic Control Panel Oven Models

- Classic control panel; No humidity or water pump; no proofer option
- Programmable controls: Time, Temperature

#### Model XAFT-130: Half Size/4 Shelves/2.27 cu. ft.

- Handles 4 - 1/2 size sheet pans
- H 20" x W 23-5/8" x D 28-1/8"
- 208-240V/ 2700W/ 12.3 Amp/ NEMA 6-20P



#### Model XAFT-111: Half Size/3 Shelves/1.75 cu. ft.

- Handles 3 - 1/2 size sheet pans
- H 16-7/8" x W 23-5/8" x D 28-1/8" **120V**
- 120V / 1450W / 12 Amp / NEMA 5-15P

### Digital Dynamic Control Panel Oven Models

- Dynamic control panel; Humidity; Optional proofer
- Programmable controls: Time, Temperature, Humidity

#### Model XAFT-135: Half Size/4 Shelves/2.27 cu. ft.

- Handles 4 - 1/2 size sheet pans
- Includes EL080 Auxiliary Water Pump
- H 20" x W 23-5/8" x D 28-1/8"
- 208-240V/ 2700W/ 12.3 Amp/ NEMA 6-20P



#### Model XAFT-115: Half Size/3 Shelves/1.75 cu. ft. (Same as XAFT-135 except:)

- Handles 3 - 1/2 size sheet pans
- H 16-7/8" x W 23-5/8" x D 28-1/8"

#### Model XAFT-195: Full Size/4 Shelves/3.85 cu. ft.

- Handles 4 - full size sheet pans
- Includes electro valve for direct water connection
- H 23" x W 31-1/2" x D 32"
- 208-240V/ 5600W/ 24.4 Amp/ NEMA L6-30



#### Model XAFT-188: Full Size/3 Shelves/3 cu. ft. (Same as XAFT-195 except:)

- Handles 3 - full size sheet pans
- H 19-7/8" x W 31-1/2" x D 32"
- 208-240V/ 4600W/ 20 Amp/ NEMA L6-30

### Optional Proofer for Digital Dynamic Control Panel Oven Models

- Proofer controlled by the Digital Dynamic Control Panel of the oven in modular configuration.
- Temps to 122°F

#### Model XALT195: Full Size Proofer

- Handles 8 - full size sheet pans
- H 35" x W 31-1/2" x D 30"
- 208-240V/ 1200W/ 5.5 Amp/ NEMA 6-15P



#### Model XALT135: Half Size Proofer (Same as XALT-195 except:)

- Handles 8 - 1/2 size sheet pans
- H 35-5/8" x W 23-5/8" x D 26-3/4"

### Manual Control Ovens: Simple Controls For Basic Oven Tasks

- Manual controls: Time, Temperature, Humidity
- 60 minute timer beeps at end of cycle
- 2 Year Limited Warranty: 1st year: Parts & On-site service 2nd year parts only; 1 year/ motor & fan; 90 days/ gaskets & lights; 30 days/ glass

#### Model XAF-133: Half Size/4 Shelves/2.27 cu. ft.

- Handles 4 - 1/2 size sheet pans
- H 20" x W 23-5/8" x D 28-1/8"
- 208-240V/ 2700W/ 12.3 Amp/ NEMA 6-20P



#### Model XAF-113: Half Size/3 Shelves/1.75 cu. ft.

- Handles 3 - 1/2 size sheet pans
- H 16-7/8" x W 23-5/8" x D 28-1/8" **120V**
- 120V/ 1450W/ 12 Amp/ NEMA 5-15P

#### Model XAF-193: Full Size/4 Shelves/3.85 cu. ft.

- Handles 4 - full size sheet pans
- H 23" x W 31-1/2" x D 32"
- 208-240V/ 5600W/ 24.4 Amp/ NEMA L6-30



#### Model XAF-183: Full Size/3 Shelves/3 cu. ft.

- Handles 3 - full size sheet pans
- H 19-7/8" x W 31-1/2" x D 32"
- 208-240V/ 4600W/ 20 Amp/ NEMA L6-30

## Applications - All Models

### Bakery Products



### Catering



### Rethermalizing



### Appetizers / Pizza & More



## Optional Accessories - All Models

### Non-stick Heat Plates

Quarter, Half & Full Size Aluminized Steel Pizza Heat Plates

For **very fast baking times** of pizzas, breads & more!



Hard coat anodized non-stick baking surface

**CAP-Q: Quarter Size CAP-H: Half Size CAP-F: Full Size**

### Oven Baskets



### Quarter, Half & Full Size Oven Baskets

Oven baskets with stainless steel grids, for preparing french fries and other foods **the healthy way:** in the oven, without using frying oils.

**COB-Q: Quarter Size COB-H: Half Size COB-F: Full Size**