

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



YOUR 2020 CATALOG OF INNOVATIVE FOODSERVICE APPLIANCES



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“Cadco gives me the equipment I need to operate quickly & efficiently.”



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.



***For Carts and Cart Accessories, see separate Cadco 2020 Carts Catalog, or visit Cadco-Ltd.com**

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FAST COOKING OVENS



Varikwik™
Oven

*Fast
Cooking*
WITHOUT MICROWAVE



Breakfast



Lunch / Dinner

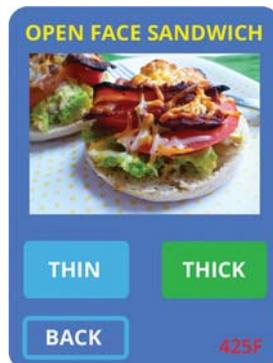


Snacks

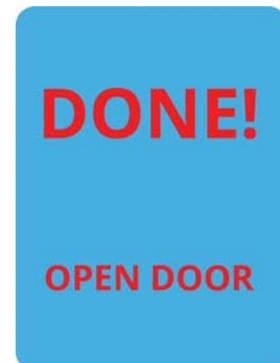
Simple As:



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 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 5-15P Plug



NEMA 6-20P Plug

Made in America



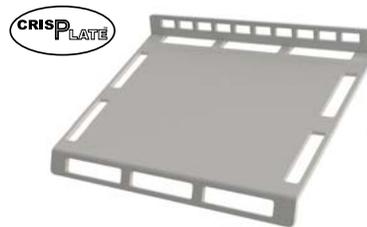
Charcoal finish



VKII-220-SS - Stainless finish



Large spatula included



1 anodized non-stick cooking plate included

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 - HOODS

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.)



Ventless Hoods for VariKwik™ Ovens

- **Compatible with VariKwik™ oven models only**

- Stainless with charcoal finish
- W: 22¹⁹/₃₂" x H: 10³/₄" x D: 30¹¹/₃₂"
- Ship Wt.: 45 lbs. ● Freight class 200
- Patent pending
- NOTE: Hoods do not fit on VKII-220-SS ovens
- **VK-VH1:** 120V, 70W, 1A, NEMA 5-15P plug
- **VK-VH2:** 220V, 70W, .5A, NEMA 6-20P plug

\$2,800

\$2,800

Hoods are approved to the following standards:
UL197 & CSA C22.2 No. 109 and UL710B emissions



VK Hood, (2) VK ovens,
VK-SK Stacking Kit, &
VK-OS1 Stand shown

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

VARIKWIK™ OVENS - NSF & UL LISTINGS

All VariKwik™ ovens & hoods made by BKmfg., a subsidiary of Cadco, Ltd.

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

FAST COOKING OVENS – ACCESSORIES

VariKwik™ ovens have many accessories to meet your every need

 **Made in America**



VK-OS1: Oven Cabinet Stand for VariKwik™ Ovens

- **Compatible with VariKwik™ oven models only**
- Silent casters (2 with brakes; 2 with directional locks)
- Stainless
- W: 22³/₄" x H: 34¹/₂" x D: 22¹/₂"
- 90 day warranty
- Ship Wt.: 140 lbs., including skid
- Freight class 200 NOTE: This model must ship by truck, not UPS

\$1,113



VK-OS2: Short Oven Cabinet Stand for VariKwik™ Ovens

- **Compatible with VariKwik™ oven models only**
- Lower height to accommodate 2 VK ovens, stacking kit, hood, & a VK Hot Food Holding Cabinet
- Silent casters (2 with brakes; 2 with directional locks)
- Stainless
- W: 22³/₄" x H: 19¹/₂" x D: 22¹/₂"
- 90 day warranty
- Ship Wt.: 56 lbs. ● Freight class 200 ● UPS-able

\$700



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.

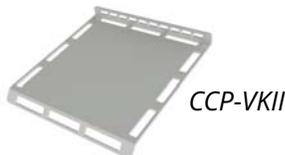
\$346



CNB-VK: VariKwik™ 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: 13¹/₈" x H: 1¹/₈" x D: 10¹/₂"
- 30 day initial defect warranty
- Ship Wt.: 2 lbs.

\$89



CrisPlates for VariKwik™ Ovens

- Specifically designed for VariKwik™ 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: 2¹/₄" x D: 11¹/₂" ● Ship Wt.: 5 lbs. **\$163**

CCP-VKII: for VKII-220 Ovens ● W: 14" x H: 2¹/₄" 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: 1¹/₈" x D: 18¹/₂" ● 30 day initial defect warranty
- Ship Wt.: 2 lbs.

\$75

Hot food holding cabinets maintain prepared food at serving temperature

 **Made in America**



*VK Hood,
(2) VK ovens,
VK-WC1 Warmer &
VK-OS2 Stand shown*



**NEMA
5-15P
Plug**



**NEMA
6-20P
Plug**

*Available in stainless or charcoal finish
& 120V or 220V*

- Heat at top & bottom of each row
- 6 third size/ 2.5 qt. high heat pans with handles withstand temperatures up to 375F
- Separate controls for top & bottom rows
- Heavy duty stainless steel construction with stainless or charcoal finish
- Touch screen system
- Digital programmable control
- Saves multiple programs
- Variable heat settings
- Countertop, or stackable with included bracket kit for top and/or bottom
- 2 Year Limited On-site Warranty
- Freight class 200. NOTE: These models must ship by truck, not UPS.
- *Ship weights include shipping skid (approx. 40 lbs.)
- Patent pending

Model	Color	Description	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
VK-WC1	Charcoal	NEMA 5-15P plug.	120	1500	12.5	235/8 x 183/8 x 263/4	118*	\$3,090
VK-WC1-SS	Stainless	NEMA 5-15P plug.	120	1500	12.5	235/8 x 183/8 x 263/4	118*	\$3,090
VK-WC2	Charcoal	NEMA 6-20P plug.	220	1500	6.8	235/8 x 183/8 x 263/4	118*	\$3,090
VK-WC2-SS	Stainless	NEMA 6-20P plug.	220	1500	6.8	235/8 x 183/8 x 263/4	118*	\$3,090

CONVECTION OVENS - HEAVY-DUTY DIGITAL

"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

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 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 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
- 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



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.)



Model	Description	Size/ Shelves	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
XAFT-03HS-GD	FS 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.)



XAFT-04HS-LD shown

Model	Description	Size/ Shelves	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
XAFT-03HS-LD	FS 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	FS 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	FS 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
 - 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 6-20P Plug



NEMA 6-50P 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*	\$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. (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*	\$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 ● Ship wts: *incl. skid, if ordered separately; ** if factory installed on oven
- All Hoods include factory installation unless ordered separately



Model	Description	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. LIST (lbs.)
XAKHT-HCHS	Half Size. NEMA 6-15P plug.	208-240	200	1	235/8 x 107/8 x 2825/32	89* 49** \$2,800
XAKHT-HCFS	Full Size. NEMA 6-15P plug.	208-240	200	1	311/2 x 107/8 x 34	92* 52** \$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) ● Temperatures 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 Proofer & XAFT-04FS-TR oven shown

Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. LIST (lbs.)
XAKPT-08HS-C	Handles 8 half size sheet pans. NEMA 6-15P plug.	Half	208-240	1300	5.5	235/8 x 357/16 x 28	129* \$2,400
XAKPT-08FS-C	Handles 8 full size sheet pans. NEMA 6-15P plug.	Full	208-240	1300	5.5	311/2 x 357/16 x 313/16	137* \$2,800

STACKING KITS

(See page 16)

CONVECTION OVEN STANDS

(See page 16)



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
- Requires dedicated electrical line
- 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*	\$2,115
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*	\$2,395



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*	\$3,595
XAF-193	 27 1/4 x 13 x 18 3/4; 3.85 cft. Two fans. NEMA L6-30 plug.	4	208-240	5900	24.6	31 1/2 x 23 x 32	190*	\$4,270



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

*Paul Samele, Owner,
Chatterleys Banquet & 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	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



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	71	\$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.

\$491

CXC646: Stacking Kit for Full Size XAF Manual Ovens

- Ship Wt: 8 lbs.

\$562

CONVECTION OVEN STANDS *For additional oven accessories, see pages 17 - 18* 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

\$893

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

- Handles 8 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

\$1,113

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: 26¹/₄" x D: 27"
- Ship Wt: 50 lbs.
- Freight class 200
- 90 day warranty

\$924

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: 22" x H: 40" x D: 27"
- Ship Wt: 60 lbs
- Freight class 200
- 90 day warranty

\$924

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: 26¹/₄" x D: 27"
- Ship Wt: 48 lbs
- Freight class 200
- 90 day warranty

\$756

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 1/4 x 9 1/2	4	\$84
CAP-H	Half	18 3/8 x 1 1/4 x 12	7	\$105
CAP-F	Full	26 1/4 x 1 1/4 x 17 7/8	13	\$126

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	\$57
COB-H	Half	17 7/8 x 1 1/4 x 12 3/4	3	\$73
COB-F	Full	25 3/4 x 1 1/4 x 20	6	\$115

PANS & MORE

LIST



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. **\$22**

OHFSP: ● 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 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. **\$84**

OCR-H (Half Size): ● Unit: W: 19 3/4" x D: 14 1/2" x H: 12 3/4" ● Ship Wt: 11 lb. **\$115**

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

\$42



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.

\$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

\$125



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

**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



These Grills are Made in Italy



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 surfaces
- Adjustable thermostat 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



NEMA
5-15P
Plug



NEMA
6-20P
Plug

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. LIST (lbs.)
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 \$1,750
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 \$1,785
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 \$1,950



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
6-20P
Plug



CPG-20

- 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

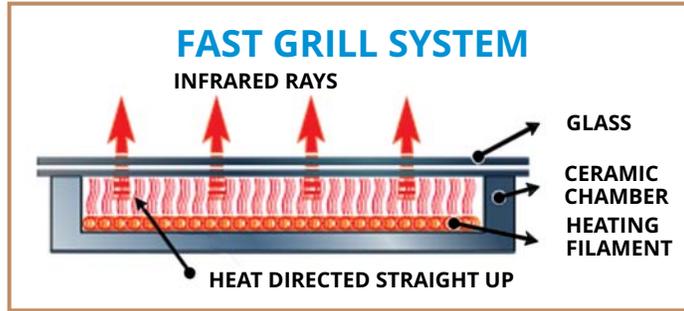
Panini Grills are Made in Italy

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	\$1,380
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	\$2,275

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



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

Easy-Clean Surfaces:
Resists carbon residue buildup. Glass surface is smooth and non-porous.

Cooking Frozen Products:

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

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

Clamshell Grills are Made in Italy



NEMA 5-15P Plug



NEMA 6-20P 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 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	\$1400
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	\$1,200
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	\$1,200
DOUBLE MODELS								
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	\$2,310
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	\$1,950

- 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



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. (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



America's
#1 Choice
for Portable
Griddles

All Models:

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

Made in America

NEMA 5-15P Plug

NEMA 6-20P Plug

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

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 to be used more than 2 hours per day

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	\$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



Tubular Elements

Made in America



CSR-3T

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



CDR-1T

- On/Off power switch
- Freight class 200



CDR-2TFB



NEMA 5-15P Plug



NEMA 6-20P 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	\$220
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	\$237
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	\$257
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	\$291
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	\$325
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	\$390

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	\$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
CSR-1CH	7 1/2" diameter cast iron element. Stainless housing. NEMA 5-15P plug.	Single	120	1500	12.5	15 3/8 x 7 1/2 x 15	15	\$346
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	\$375
CDR-2CFB	 7 1/2" diameter cast iron elements. 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	\$414
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	\$357
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	\$525

SPECIALTY 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



NEMA 5-15P Plug



NEMA 6-20P Plug



CDR-RH



CSR-RH



BIR-1C

CDR-RH: Infrared Hot Plate

- 220V

CSR-RH: Infrared Hot Plate

- 120V

Both models:

- Infinite heat control(s)
- 9" diameter heating area(s)
- UL Safety & Sanitary / C-UL

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 • Electronic controls • 1-99 minute timer
- Temperatures from 160°F - 450°F • 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	\$367
CDR-RH	Infrared heat.	Double	220	4200	19.2	24 1/2 x 4 x 17 1/2	28	\$700
BIR-1C	Induction cooking with electronic controls.	Single	120	1400	11.7	12 x 3 x 16 1/4	9	\$350

Keep prepared food warm for Grab & Go with our new, sleek charcoal stainless designs!

 **Made in America**

- Efficient heat transfer throughout entire warming surfaces
 - 2 slanted, heated shelves
 - Flat, unheated top shelf
 - Halogen lights under top 2 shelves
 - Heavy duty: complete stainless steel construction
 - **Elegant charcoal finish**
 - Capillary thermostats (155° to 205° F)
 - Variable heat controls with safety signal lights
 - Sneeze guard
- Freight class 200. NOTE: Model CMLW-GG-40 must ship by truck, not UPS.
*Ship weight includes shipping skid (approx. 40 lbs.)



Back - CMLW-GG-10



NEMA 5-15P Plug



CMLW-GG-10



CMLW-GG-5



CMLW-GG-40

Model	Description (Pans, Lids, Pan Holders)	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
CMLW-GG-5	Two 15 1/2" x 11" stainless warming surfaces.	Small	120	700	5.8	20 x 25 3/4 x 17 5/8	29	\$1,030
CMLW-GG-10	Two 19" x 11" stainless warming surfaces.	Medium	120	700	5.8	25 3/8 x 25 3/4 x 17 5/8	43	\$1,287
CMLW-GG-40	Four 19" x 11" stainless warming zones.	Large	120	1400	11.7	44 3/32 x 25 3/4 x 17 5/8	125*	\$1,545

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	\$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.

New feature - rolltop lid may be used directly on top of WT-10-HD & WT-40-HD 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
- 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



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	\$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	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	\$300
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
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	\$392

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 \$66

More models on pg. 31. For pans & lids, see Cadco-ltd.com. 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 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	\$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	\$912

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 \$66

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

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	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 27 ⁸ / ₈ x 15 ¹ / ₄	10	\$273
WT-100	20 ¹ / ₂ " x 14" charcoal stainless warming surface. Fits 1 full size steam pan.	Medium	120	300	2.5	26 x 27 ⁸ / 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 27 ⁸ / ₈ x 15 ¹ / ₄	21	\$454
MULTI-LEVEL MODEL								
CMLW-2	Two 20 ¹ / ₂ " x 14" stainless warming surfaces. Fits 1 full size steam pan per level.	Multi-Level	120	600	5	23 ¹ / ₄ x 16 ¹ / ₄ x 15 ¹ / ₄	32	\$690

WARMING CABINETS / BUFFET SERVERS

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 22 ¹ / ₂ x 18 ¹ / ₄	48	\$896
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	\$742

BUFFET SERVER & WARMING SHELF ACCESSORIES

● 30 day initial defect warranty ● Freight Class 200

Pans & Lids

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.
- UL Sanitary

\$58



CL-3

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.
- UL Sanitary

\$53

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.
- UL Sanitary

\$147



C-DPF2-HD

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

- One third size (2-1/2" deep) stainless steel steam pan w/clear lid
- W: 12⁷/₈" x H: 5" x D: 7"
- Ship Wt.: 2 lbs.
- UL Sanitary

\$53



SPL-2P

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

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

\$63

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
- 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 5¹/₂" 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: 5⁹/₃₂" W x 11⁵/₃₂" 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: 9⁵/₃₂" W x 11⁷/₃₂" D x 1/2" H
- Unit Weight: 0.9 lb.
- Ship Weight: 1 lb.

\$28

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



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

Check out our innovative Build-A-Cart feature on our website

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"!



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-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.

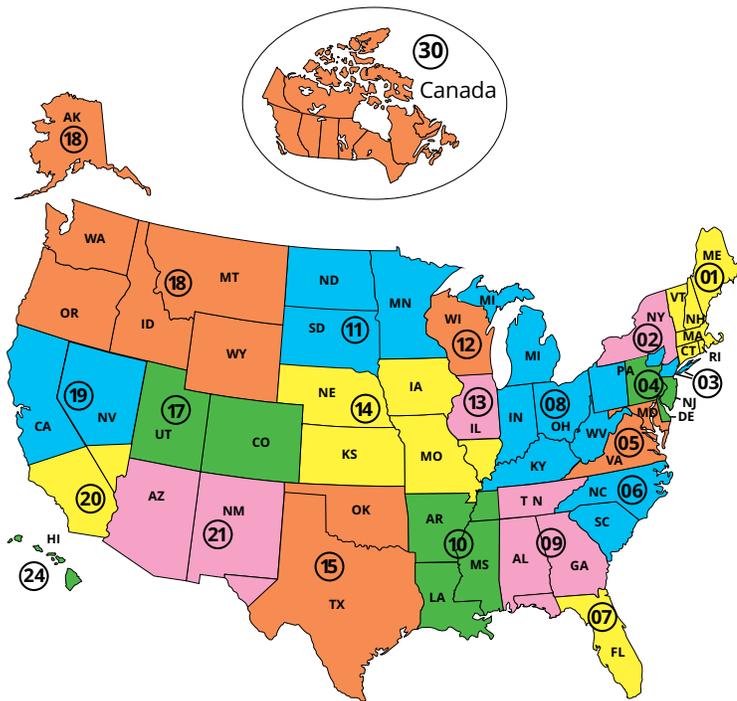
We have established the reputation as "The Performance Leader in Innovative Foodservice Appliances."



- See product specs, photos, and list prices
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- Find your area Cadco sales representative

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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.

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Cadco Dealer

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- Mobility



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Cadco products serve you well!*



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

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1. Deliver quality
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4. Find a way

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