



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



## YOUR 2019 CATALOG OF INNOVATIVE FOODSERVICE APPLIANCES



Cadco, Ltd. • 200 International Way, Winsted, CT 06098  
860-738-2500 • Fax: 860-738-9772  
[info@cadco-ltd.com](mailto:info@cadco-ltd.com) • [cadco-ltd.com](http://cadco-ltd.com)

*“Cadco gives us the equipment we 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 2019 Carts Catalog,  
or visit [Cadco-Ltd.com](http://Cadco-Ltd.com)***

Fast Cooking Ovens	3-5
Digital Convection Ovens	6-9
Manual Convection Ovens	10-13
Ovens Accessories	9, 14-16
Panini & Clamshell Grills	17-19
Griddles	20-21
Hot Plates	22-24
Warming Shelves	25, 27, 29
Warming Cabinets	29
Electric Chafers / Buffet Servers	26, 28
Toasters	31
Warranty & Service Information	32
Ordering & Shipping Information	33
Cadco Food Service Representatives	34
The Cadco Difference	35



FAST COOKING OVENS



**Varikwik**<sup>™</sup>  
Oven

*Fast  
Cooking*  
WITHOUT MICROWAVE



*Breakfast*

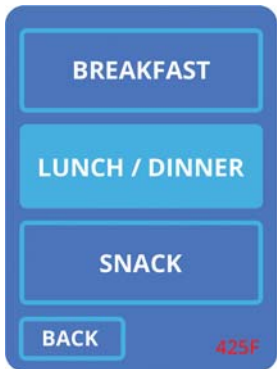


*Lunch / Dinner*

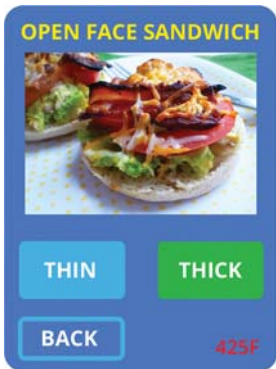


*Snacks*

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
- Countertop, or stackable with optional Stacking Kit
- 2 Year Limited On-site Warranty
- Freight class 200
- UPS-able
- **Patent pending**



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

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

# FAST COOKING OVENS - ACCESSORIES



VK-VH1/2 Hood, (2) VK-120/220 units, VK-SK Stacking Kit, & VK-OS1 Stand shown

The 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.) Hoods will be approved by late spring to the following standards: UL197 & CSA C22.2 No. 109 and UL197 & UL701B emissions & CSA C22.2 No. 109.



## Ventless Hoods for VariKwik™ Ovens

- **Compatible with VariKwik™ oven models only**
- Includes electro valve for direct plumbed water connection
- Stainless with charcoal finish
- W: 30 1/4" x H: 7 13/16" x D: 22 5/8" • Ship Wt.: 55 lbs. • Freight class 200
- **All Hoods include factory installation unless ordered separately**
- VK-VH1:** 120V, 70W, 1A **\$2,400**
- VK-VH2:** 220V, 70W, .5A **\$2,500**

## 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. **\$330**

## VK-OS1: Oven Cabinet Stand for VariKwik™ Ovens

- **Compatible with VariKwik™ oven models only**
- Adjustable interior shelf
- Locking doors with keys
- Silent casters (2 with brakes; 2 with directional locks)
- Aluminum • W: 22" x H: 34 1/2" x D: 22 1/2"
- Ship Wt.: 75 lbs. • Freight class 200 • 90 day warranty **\$1,060**

## 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 • 30 day initial defect warranty
- W: 13 1/8" x H: 1 1/8" x D: 10 1/2" • Ship Wt.: 2 lbs. **\$85**



## 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: 2 1/4" x D: 11 1/2" • Ship Wt.: 5 lbs. **\$155**

**CCP-VKII:** for VKII-220 Ovens • W: 14" x H: 2 1/4" x D: 15" • Ship Wt.: 6 lbs. **\$240**



CCP-VKII

## 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 handle
- W: 12" x H: 1 1/8" x D: 18 1/2" • Ship Wt.: 2 lbs. • 30 day initial defect warranty **\$75**

## VARIKWIK™ OVENS - NSF & UL LISTINGS

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

NSF/ANSI Standard 4 ([www.nsf.com](http://www.nsf.com)) Listed as Cadco, Ltd.

UL Listed to requirements of UL 197 & CSA C22.2 No. 109

**VariKwik™ Ovens:** Listing ID E193933



# 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 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
- 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 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	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*	<b>\$2,500</b>



### 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.)

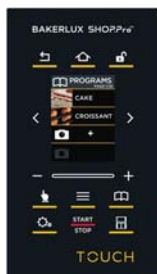


XAFT-04HS-LD shown

Model		Description 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	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*	<b>\$2,750</b>
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*	<b>\$2,990</b>
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*	<b>\$4,900</b>



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



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	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*	<b>\$2,990</b>
XAFT-04HS-TD	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*	<b>\$3,230</b>
XAFT-04FS-TD	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*	<b>\$5,140</b>



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*	<b>\$3,990</b>
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*	<b>\$5,990</b>



# 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



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	235/8 x 107/8 x 2825/32	89* 49**	<b>\$2,800</b>
XAKHT-HCFS	Full Size. NEMA 6-15P plug.	208-240	200	1	311/2 x 107/8 x 34	92* 52**	<b>\$3,000</b>

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



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	235/8 x 357/16 x 28	129*	<b>\$2,400</b>
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*	<b>\$2,800</b>

## STACKING KITS

(See page 14)

## CONVECTION OVEN STANDS

(See page 14)



America's Best Baking Ovens

*"I have baked with this oven for over 5 years, receiving great results every time."*

Mary Krumsiek  
Sutton Country Store



(1 minute video)


***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.)


**NEMA  
5-15P  
Plug****NEMA  
6-20P  
Plug***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
<b>XAF-113</b>	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*	<b>\$2,115</b>
<b>XAF-133</b> 	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*	<b>\$2,395</b>

**FULL SIZE MODELS (With Humidity)**

- Shelves included
  - Handles standard full size sheet pans (not included)
  - Automatically reversible fan for even heat
  - Includes electro valve for direct plumbed water connection
  - Freight class 200. NOTE: These models must ship by truck, not UPS
- \*Ship weights include shipping skid (approx. 40 lbs.)

**NEMA  
L6-30  
Plug***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
<b>XAF-183</b>	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*	<b>\$3,595</b>
<b>XAF-193</b> 	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*	<b>\$4,270</b>



# CONVECTION OVENS - MEDIUM-DUTY MANUAL



*America's  
#1  
Catering  
Ovens*

*"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	<b>\$1,065</b>
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	<b>\$1,600</b>
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*	<b>\$1,880</b>

# CONVECTION OVENS – SPECIALTY MANUAL

NSF MET (UL & CSA)



## 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	<b>\$1,660</b>
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*	<b>\$2,029</b>

# 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: 25<sup>3</sup>/<sub>4</sub>" x H: 42<sup>3</sup>/<sub>8</sub>" x D: 30<sup>1</sup>/<sub>4</sub>"
- 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: 31<sup>1</sup>/<sub>2</sub>" x H: 38" x D: 27"
- Ship Wt: 56 lbs.
- Freight class 200
- 90 day warranty

**\$1,060**

### **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: 31<sup>1</sup>/<sub>2</sub>" x H: 24<sup>1</sup>/<sub>2</sub>" x D: 27"
- Ship Wt: 46 lbs.
- Freight class 200
- 90 day warranty

**\$880**

### **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

**\$880**

### **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: 24<sup>1</sup>/<sub>4</sub>" x D: 27"
- Ship Wt: 45 lbs
- Freight class 200
- 90 day warranty

**\$720**



# 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



*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	<b>\$80</b>
CAP-H	Half	18 3/8 x 1 1/4 x 12	7	<b>\$100</b>
CAP-F	Full	26 1/4 x 1 1/4 x 17 7/8	13	<b>\$120</b>

## 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



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	<b>\$55</b>
COB-H	Half	17 7/8 x 1 1/4 x 12 3/4	3	<b>\$70</b>
COB-F	Full	25 3/4 x 1 1/4 x 20	6	<b>\$110</b>

## 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.

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

**\$22**

**\$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.

**OCR-H (Half Size):** • Unit: W: 19 3/4" x D: 13 3/4" x H: 12 3/4" • Ship Wt: 11 lb.

**OCR-F (Full Size):** • Unit: W: 27 3/4" x D: 19 1/4" x H: 12 3/4" • Ship Wt: 12 lb.

**\$80**

**\$110**

**\$180**



**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

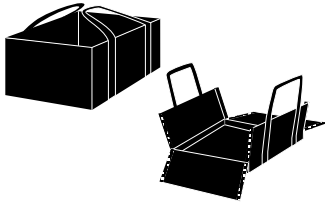
**\$40**



## 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.

**\$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](http://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

**Convection Oven Hoods:** UNOX S.p.A. Listing ID MH60114

For Cadco - UNOX cross-reference model numbers, visit [cadco-ltd.com/warranty-service](http://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)



Models with  
clear glass  
ceramic plates  
cook **faster!**

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  
6-15P  
Plug

**Coming Spring 2019**

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
CPG-15FC	One 15 <sup>3</sup> / <sub>4</sub> x 11 <sup>13</sup> / <sub>16</sub> " grill area. Flat top plate. Clear plates. NEMA 5-15P plug.	Single Clamshell	120	1800	12.5	19 x 7 <sup>1</sup> / <sub>2</sub> x 18	35	<b>\$1,600</b>
CPG-15	One 15 <sup>3</sup> / <sub>4</sub> x 11 <sup>13</sup> / <sub>16</sub> " grill area. Ribbed top plate. Black plates. NEMA 6-15P plug.	Single Panini	208/240	3100	14	19 x 7 <sup>1</sup> / <sub>2</sub> x 18	35	<b>\$1,700</b>
CPG-15F	One 15 <sup>3</sup> / <sub>4</sub> x 11 <sup>13</sup> / <sub>16</sub> " grill area. Flat top plate. Black plates. NEMA 6-15P plug.	Single Clamshell	208/240	3100	14	19 x 7 <sup>1</sup> / <sub>2</sub> x 18	35	<b>\$1,850</b>





CPG-10



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:

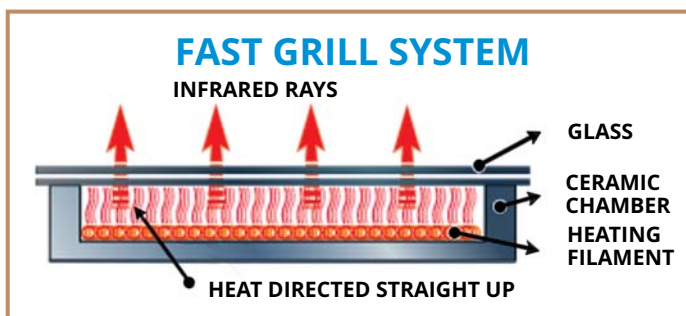
### Single & Double Panini Grills - Ribbed Top Plates & Smooth Bottom Plates

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
<b>SINGLE MODEL</b>								
<b>CPG-10</b>	One 9 7/8" grill area. Ribbed top plate. NEMA 5-15P plug.	Single	120	1500	12.5	13 x 7 x 18	25	<b>\$1,250</b>
<b>DOUBLE MODEL</b>								
<b>CPG-20</b>	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	<b>\$1,995</b>

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](http://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



Models with clear glass ceramic plates cook **faster!**

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  
6-15P  
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
<b>SINGLE MODELS</b>								
<b>CPG-10F</b>	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	<b>\$1350</b>
<b>CPG-10FC(120)</b>	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	<b>\$1,100</b>
<b>CPG-10FC(220)</b>	One 9 7/8" grill area. Smooth top plate. Clear plates. NEMA 6-15P plug.	Single	208/240	1750	7.9	13 x 7 x 18	25	<b>\$1,100</b>
<b>DOUBLE MODELS</b>								
<b>CPG-20F</b>	Two 9 7/8" 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	<b>\$2,200</b>
<b>CPG-20FC</b>	Two 9 7/8" 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	<b>\$1,750</b>

*Induction Griddles*  
*Featuring lightning-fast heat-up*

 **Made in America**

**VariKwik™**  
**Griddle**

**QUALITY COOKING, UNBEATABLE SPEED**



CG-15  
 Charcoal, 120V

*Coming Late Spring 2019*



**NEMA  
 5-15P  
 Plug**



**NEMA  
 6-20P  
 Plug**

**Features:**

- Faster heat-up and energy efficient
- Powerful induction elements with digital controls and readout
- Stainless steel cooking surface
- Integral stainless steel splash guard
- Available with stainless or charcoal stainless housing
- Lower profile for versatile placement, front of house and back of house applications
- Large stainless steel removable grease tray
- Available in 2 sizes
- Freight class 200

Model	Color	Size	Volts	Watts	Amps	List
<b>CG-15</b>	Charcoal	Standard	120V	1400	11.5	<b>\$2,400</b>
<b>CG-15-SS</b>	Stainless	Standard	120V	1400	11.5	<b>\$2,500</b>
<b>CG-25</b>	Charcoal	Large	220V	2800	12.75	<b>\$4,000</b>
<b>CG-25-SS</b>	Stainless	Large	220V	2800	12.75	<b>\$4,100</b>

*VariKwik™ is a trademark of Cadco, Ltd.*





- 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**



**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
<b>LIGHT-DUTY MODEL</b>								
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	<b>\$263</b>
<b>MEDIUM-DUTY MODELS</b>								
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	<b>\$625</b>
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	<b>\$625</b>
CG-5FB 	12" x 21" cooking area. NEMA 5-15P plug. <b>Space Saver model.</b>	Stainless	120	1500	12.5	16 x 9 1/4 x 26 3/4	25	<b>\$625</b>



## 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  
6-15P  
Plug**

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
<b>SINGLE BURNER MODELS</b>								
CSR-1T	6" diameter tubular element. NEMA 5-15P plug.	Single	120	1100	9	14 x 41/8 x 121/4	8	<b>\$210</b>
CSR-3T	8" diameter tubular element. NEMA 5-15P plug.	Single	120	1500	12.5	14 x 41/8 x 121/4	8	<b>\$227</b>
<b>DOUBLE BURNER MODELS</b>								
CDR-1T	6" diameter tubular elements. NEMA 5-15P plug. <b>Space Saver model.</b>	Double	120	1650 (= 2 x 825)	13.8	21 1/4 x 41/8 x 123/16	12	<b>\$278</b>
CDR-1TFB	6" diameter tubular elements. NEMA 5-15P plug. <b>Space Saver model.</b>	Double	120	1650 (= 2 x 825)	13.8	13 1/2 x 41/8 x 223/4	14	<b>\$310</b>
CDR-2TFB	8" diameter tubular elements. NEMA 6-15P plug. <b>Space Saver model.</b>	Double	220	3000 (= 2 x 1500)	13.6	13 1/2 x 41/8 x 223/4	14	<b>\$372</b>

## 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  
PlugNEMA  
6-20P  
Plug

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
<b>SINGLE BURNER MODELS</b>								
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	<b>\$200</b>
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	<b>\$210</b>
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	<b>\$330</b>
<b>DOUBLE BURNER MODELS</b>								
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	<b>\$358</b>
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	<b>\$310</b>
CDR-2CFB 	7 1/2" diameter cast iron elements. Stainless housing. On/Off power switch. NEMA 5-15P plug. <b>Space Saver model.</b>	Double	120	1800 (= 2 x 900)	15	13 1/2 x 4 1/8 x 22 3/4	20	<b>\$395</b>
<b>BACK OF THE HOUSE MODELS</b>								
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	<b>\$340</b>
CDR-3K	9" diameter cast iron elements. Stainless housing. On/Off power switch. NEMA 6-20P plug. <b>Space Saver model.</b>	Double	220	3000	13.7	15 x 4 1/4 x 25 1/2	28	<b>\$500</b>



# 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 - **NEW**

- 220V

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

- 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	<b>\$350</b>
CDR-RH	Infrared heat.	Double	220	3000	13.7	24 1/2 x 4 x 17 1/2	28	<b>\$670</b>
BIR-1C	Induction cooking with electronic controls.	Single	120	1400	11.7	12 x 3 x 16 1/4	9	<b>\$350</b>

# MULTI-LEVEL GRAB & GO WARMING SHELVES UL Safety & Sanitary C-UL

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

 **Made in America**

 **NEMA 5-15P Plug**

- 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



Back - CMLW-GG-10



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 $\frac{1}{2}$ " x 11" stainless warming surfaces.	Small	120	300	2.5	20 x 25 $\frac{3}{4}$ x 17 $\frac{5}{8}$	29	<b>\$1,000</b>
CMLW-GG-10	Two 19" x 11" stainless warming surfaces.	Medium	120	300	2.5	25 $\frac{3}{8}$ x 25 $\frac{3}{4}$ x 17 $\frac{5}{8}$	43	<b>\$1,250</b>
CMLW-GG-40	Four 19" x 11" stainless warming zones.	Large	120	600	5	44 $\frac{3}{32}$ x 25 $\frac{3}{4}$ x 17 $\frac{5}{8}$	85	<b>\$1,500</b>





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
<b>ELECTRIC CHAFERS MODELS</b>								
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	<b>\$550</b>
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	<b>\$550</b>
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	<b>\$990</b>
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	<b>\$990</b>

More models on pg. 26. For pans & lids, see [Cadco-ltd.com](http://Cadco-ltd.com).



**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

 **NEMA 5-15P Plug**



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
<b>WARMING SHELF With ROLLTOP LID MODELS</b>								
<b>WTRT-10-HD</b>	19" x 11" stainless warming surface. 1 rolltop lid. Fits 1 full size steam pan.	Medium	120	300	2.5	24 x 9 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>8</sub>	23	<b>\$440</b>
<b>WTRT-40-HD</b>	Two 19" x 11" stainless warming zones. 2 rolltop lids. Fits 2 full size steam pans.	Large	120	600	5	45 x 9 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>8</sub>	31	<b>\$680</b>
<b>WARMING SHELF MODELS</b>								
<b>WT-5-HD</b>	15 <sup>1</sup> / <sub>2</sub> " x 11" stainless warming surface. Fits 1 half size steam pan.	Small	120	300	2.5	20 <sup>1</sup> / <sub>4</sub> x 23 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>8</sub>	13	<b>\$290</b>
<b>WT-10-HD</b>	19" x 11" stainless warming surface. Fits 1 full size steam pan.	Medium	120	300	2.5	24 x 23 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>8</sub>	14	<b>\$320</b>
<b>WT-40-HD</b>	Two 19" x 11" stainless warming zones. Fits 2 full size steam pans.	Large	120	600	5	45 x 23 <sup>3</sup> / <sub>4</sub> x 14 <sup>3</sup> / <sub>8</sub>	22	<b>\$520</b>
<b>WT-XL-HD</b>	19 <sup>1</sup> / <sub>4</sub> " x 19 <sup>1</sup> / <sub>4</sub> " stainless warming surface. Fits 18" pizza.	Square	120	300	2.5	22 x 23 <sup>3</sup> / <sub>4</sub> x 21	14	<b>\$380</b>

## 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: 20<sup>3</sup>/<sub>4</sub>" x H: 2<sup>1</sup>/<sub>2</sub>" x D: 15"
- 90 day warranty
- Ship Wt.: 5 lbs. • Freight class 200

**List \$62**

**More models on pg. 27. 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
<b>ROLLTOP LIDS MODELS</b>								
<b>WTBS-2RT</b> 	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	<b>\$470</b>
<b>WTBS-3RT</b> 	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	<b>\$470</b>
<b>WTBS-4RT</b>	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	<b>\$850</b>
<b>WTBS-5RT</b>	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	<b>\$850</b>
<b>INDIVIDUAL CLEAR LIDS MODELS</b>								
<b>WTBS-12P</b>	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	<b>\$370</b>
<b>WTBS-23P</b>	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	<b>\$370</b>
<b>MULTI-LEVEL MODEL</b>								
<b>CMLB-24RT</b>	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	<b>\$885</b>

## 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 \$62**

*For pans & lids, see [Cadco-ltd.com](http://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**



WT-10S



WT-40S

Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
<b>SINGLE LEVEL MODELS</b>								
<b>WT-5S</b>	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	<b>\$220</b>
<b>WT-10S</b> 	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	<b>\$265</b>
<b>WT-100</b>	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	<b>\$255</b>
<b>WT-40S</b>	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	<b>\$440</b>
<b>MULTI-LEVEL MODEL</b>								
<b>CMLW-2</b>	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	<b>\$670</b>

# WARMING CABINETS / BUFFET SERVERS

## Keep plates & prepared food warm until ready to serve!

 **Made in America**



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
<b>SNEEZE GUARD MODELS</b>							
<b>CMLB-CSG</b>	2 half size & 1 third size steam pans. No lids. 1 pan holder.	120	600	5	28 x 221/2 x 181/4	48	<b>\$870</b>
<b>NON-SNEEZE GUARD MODELS</b>							
<b>CMLB-CSLP</b>	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	<b>\$720</b>



# BUFFET SERVER & WARMING SHELF ACCESSORIES

● 30 day initial defect warranty ● Freight Class 200

## Pans & Lids



CL-3

### CL-3: Third Size Clear Lids Accessory Pack

- Three clear polycarbonate lids for third size steam pans
- Each lid W: 12<sup>7</sup>/<sub>8</sub>" x H: \*2<sup>1</sup>/<sub>2</sub>" x D: 7"
- Ship Wt.: 3 lbs.
- UL Sanitary

**\$55**



C-DPF2-HD

### CL-2: Half Size Clear Lids Accessory Pack

- Two clear polycarbonate lids for half size steam pans
- Each lid W: 12<sup>7</sup>/<sub>8</sub>" x H: \*2<sup>1</sup>/<sub>2</sub>" x D: 10<sup>1</sup>/<sub>2</sub>"
- Ship Wt.: 3 lbs.
- UL Sanitary

**\$50**

### C-DPF2-HD: Clear Rolltop Lid

- Fits full size steam pan
- Eastman Tritan™ copolyester material
- Corrosion-resistant metal hinges
- W: 21<sup>1</sup>/<sub>2</sub>" x H: 7" x D: 13<sup>1</sup>/<sub>4</sub>"
- Ship Wt.: 9 lbs.
- UL Sanitary

**\$140**



SPL-2P

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

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

**\$50**

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

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

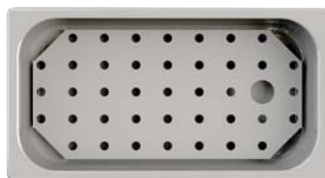
**\$60**

## 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 (1/3 & 1/2 sizes available)
- 1/2" height above pan bottom
- Small holes are 3/8" diameter
- Stainless steel
- Made in America



CDT-3



CDT-3 shown in half size steam pan

### CDT-3

- Third-size false bottom for steam pan
- Unit Dims: 5.29" W x 11.22" L x 0.5" H
- Unit Weight: 0.6 lb.
- Ship Weight: 1 lb.
- NSF

**\$19**



CDT-2



CDT-2 shown in half size steam pan

### CDT-2: Half-size False Bottom for Steam Pan

- Unit Dims: 9.16" W x 11.22" L x 0.5" H
- Unit Weight: 0.9 lb.
- Ship Weight: 1 lb.
- NSF

**\$28**

- Heavy duty ProHeat® mica heating elements with two year elements warranty
- 1" x 5" slots fit standard size bagels
- Manual ejector with keep-warm feature
- Manual timer control
- Pull-out crumb tray for easy cleaning
- Freight class 200

Toasters  
Made in England

NEMA  
5-15P  
Plug

NEMA  
6-20P  
Plug



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.)	
<b>4-SLOT MODELS - Selector switch for 2 or 4 slot operation</b>								
<b>CBF-4M</b>	Buffet toaster/metallic grey end panels. <b>2 manual timers/ejectors for 2 or 4 slot operation.</b> NEMA 5-15P plug.	4 slot	120	1750	14.5	15 1/2 x 9 x 8	12	<b>\$670</b>
<b>CTW-4M</b>	Standard toaster/metallic grey end panels. NEMA 5-15P plug.	4 slot	120	1745	14.5	13 1/2 x 9 x 8	11	<b>\$500</b>
<b>CTW-4M(220)</b>	Standard toaster/metallic grey end panels. NEMA 6-20P plug.	4 slot	220	2350	10.6	13 1/2 x 9 x 8	11	<b>\$500</b>
<b>CTS-4(220)</b>	Standard toaster/heavy aluminum end panels. NEMA 6-20P plug.	4 slot	220	2350	10.6	13 1/2 x 9 x 8	11	<b>\$500</b>
<b>6-SLOT MODEL - Selector switch for 2, 4 or 6 slot operation</b>								
<b>CTW-6M(220)</b>	Standard toaster/metallic grey end panels. NEMA 6-20P plug.	6 slot	220	2480	11.3	17 x 9 x 8	12	<b>\$700</b>

# 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](http://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	
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 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](mailto:chris@cadco-ltd.com)

## WEBSITE RESOURCES

***VISIT OUR WEBSITE FOR USEFUL RESOURCES:***

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

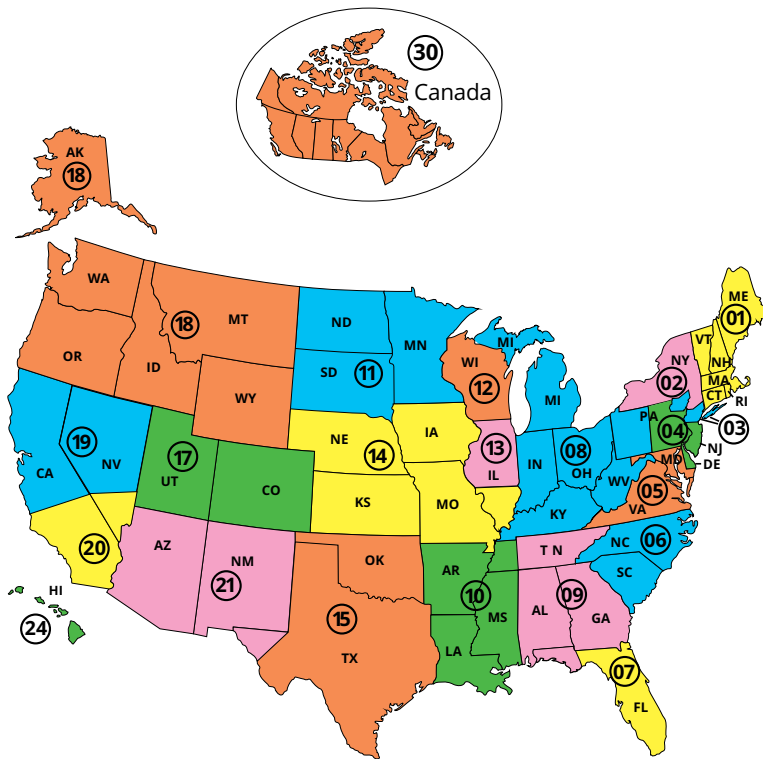
We have established the reputation as "The Performance Leader in Innovative Foodservice Appliances."



- 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: (610) 544-6376  
Fax: (610) 544-4660  
E-mail: mctagueinc@comcast.net

**(05)** Maryland, Virginia, Washington, DC  
**Horn & Associates**  
5037 Kenerson Drive  
Fairfax, VA 22032  
Office: (571) 225-7363  
E-mail: Greg@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@represource.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.zinkfsg.com  
Offices in Columbus, Pittsburgh, Cleveland, Cincinnati, Louisville, Detroit, Grand Rapids, Indianapolis

**(09)** Georgia, Alabama, Eastern & Middle Tennessee, NW Florida (Panhandle)  
**The Hansen Group**  
1770 Breckinridge Pkwy, STE 500  
Duluth, GA 30096  
Office: (770) 667-1544  
Fax: (770) 667-1491  
E-mail: wjones@thehansengroup.net

**(10)** Arkansas, Mississippi, Louisiana, Western Tennessee  
**Velkey & Associates**  
Mark Wolfe  
880 Breckinridge Lane  
Savannah, TN 38372-7679  
Cell: (731) 412-7085  
E-mail: mark@velkey.net

**(11)** Minnesota, North & South Dakota  
**Metcalfe & Associates, Inc.**  
8557 Wyoming Ave., N  
STE 5  
Minneapolis, MN 55445  
Office: (763) 425-7880  
Fax: (763) 425-7467  
E-mail: Kim@MetcalfeAssociates.com

**(12)** Wisconsin  
**Anderson Foodservice Solutions**  
N8 W22520 Johnson Drive  
STE K  
Waukesha, WI 53186  
Office: (262) 436-0102  
Fax: (262) 436-0109  
E-mail: info@afsreps.com

**(13)** Northern Illinois  
**Miller & Stryker Associates, Inc.**  
(soon to be **Culinary Equipment Group**)  
613 N. Edgewood Avenue  
Wood Dale, IL 60191  
Office: (630) 766-0077  
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: orders@your-rep.com  
Offices in Dallas, Houston, San Antonio & Austin, & Oklahoma

**(17)** Colorado, Utah  
**Total Source**  
224 Potomac Street  
Aurora, CO 80011  
Office: 303-340-3334  
Fax: 602-258-4347  
E-mail: acutter@totalsourcefdrsv.com

**(18)** Alaska, Idaho, Montana, Oregon, Washington, Wyoming  
**PCH Solutions**  
34815 SE Scott St  
Snoqualmie, WA 98065  
Office: (888) 569-3819  
E-mail: heatherc@gopchlsolutions.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: lisa@pmareps.com  
Web: www.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  
Phoenix, AZ 85008  
Office: (602) 253-2188  
Fax: (602) 258-4347  
E-mail: lshort@totalsourcefdrsv.com

**(24)** Hawaii  
**Harvey's Marketing & Sales**  
2520 Malama Place  
Honolulu, HI 96822  
Office: (808) 372-8422  
E-mail: scotharvey@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

Cadco, Ltd. • 200 International Way, Winsted, CT 06098  
860-738-2500 • Fax: 860-738-9772  
info@cadco-ltd.com • cadco-ltd.com