



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



YOUR 2015 CATALOG OF INNOVATIVE FOODSERVICE APPLIANCES



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

TABLE OF CONTENTS

Convection Ovens	2-7	Electric Chafers / Buffet Servers	15
Ovens Accessories	8-9	Warming Shelves & Buffet Accessories	16
Hot Plates / Portable Ranges	10-11	Mobile Food & Beverage Carts	17-24
Panini Grills	11	Mobile Cooking Carts	25
Griddles	12	Mobile Demo Carts & Buffet Carts	26-28
Toasters	13	Warranty & Service Information	29
Warming Cabinets	14	Cadco Food Service Representatives	31



*"Cadco products make my restaurants more efficient and keep my catering business humming".
Paul Samele, Owner, Chatterleys Restaurant and Catering Group, New Hartford, CT*

CONVECTION OVENS - MEDIUM-DUTY MANUAL

Medium-Duty Countertop Convection Ovens



"Mobility, Flexibility, Versatility"

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

- Advanced airflow design with patented baffle
 - Manual controls
 - 60 minute timer; buzzer goes off at end of cycle
 - High temperature motor bearings
 - Dura-Body heavy duty stainless steel construction
 - Safety design: "cool-touch" double wall glass door
 - Reinforced door design
 - 2-1/2" between shelves
 - Oven cavity wrapped in high "R" value insulation
 - NSF; MET to UL & CSA Standards / listed by UNOX S.r.l.
 - 2 Year Limited On-site Warranty on 208-240V models;
2 Year Limited Carry-in Warranty on 120V models
- (See pages 8-9 for a large selection of accessories for all Cadco Convection Ovens models.)*



MEDIUM-DUTY MANUAL MODELS

Convection Ovens with Manual Controls / stainless construction

- Manual controls: Time, Temperature
- Shelves included • One fan
- Handle standard sheet pans (not included)
(OV-003 = Quarter size; OV-03 & OV-023 = Half size)
- Freight class 100. NOTE: Model OV-023 must ship by truck, not UPS
*OV-023 ship weight dos not include shipping skid (approx. 12 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 <i>120V</i>	(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	47	\$1,065
OV-013 <i>120V</i>	(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	62	\$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	70*	\$1,880

CONVECTION OVENS - SPECIALTY MANUAL

*(OV-013SS Catering Convection Oven is same as OV-013, except it has a stainless steel door.
OV-023P Half Size Pizza Convection Oven is same as OV-023, except it has 4 Pizza Heat Plates for shelves.)*

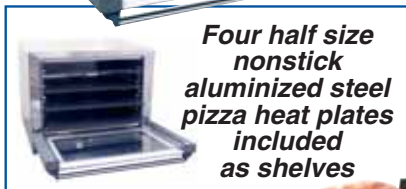


OV-023P

MEDIUM-DUTY SPECIALTY MANUAL MODELS

Convection Ovens with Manual Controls / stainless construction

- Manual controls: Time, Temperature • One fan
- Shelves included (**OV-023P** has 4 Pizza Heat Plate shelves, not wire rack shelves)
- Handle half size standard sheet pans (not included)
- Freight class 100. NOTE: Model OV-023P must ship by truck, not UPS
*OV-023P ship weight dos not include shipping skid (approx. 12 lbs.)
(OV-013SS UPS-able if overwrapped. \$10/carton fee applies.)



Four half size nonstick aluminized steel pizza heat plates included as shelves

SPECIAL FEATURES

OV-013SS: Half Size Catering Convection Oven with Stainless Steel Door/ Manual Controls / 3 Shelves

- Stainless steel door: no door glass to break in transit
- Light enough to carry to catering sites

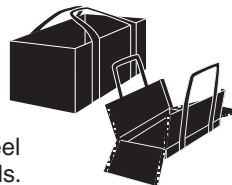


OV-013SS

SPECIAL FEATURES

OV-023P: Half Size Pizza Convection Oven with Manual Controls / 4 Pizza Heat Plate Shelves

- 4 Half Size Pizza Heat Plate shelves included: aluminized steel with hard coat anodized non-stick surface. See pg. 8 for details.



Also Available: OV013CB: Carry Bag (for OV-013 series Ovens)

- Designed to fit OV-013 series Ovens
- Perfect for carrying ovens to catering jobs!
(See pg. 9 for details)

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 <i>120V</i>	(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	65	\$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	85*	\$2,029

Oven Accessories for Expanded Applications

Full, Half & Quarter Size Models; See pg. 8 for details

Oven Baskets

- **Stainless steel Oven Baskets** for preparing french fries, wings, appetizers and other foods, without frying oils, **the healthy way!**
- **Fast & Easy Every Time!**

Pizza Heat Plates

- For **very fast baking of pizzas, breads, snacks & more!**
- **Aluminized steel plates with hard coat anodized nonstick baking surface**



Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

Heavy-Duty Manual Countertop Convection Ovens



“Flexibility, Versatility, Performance”

Cadco Heavy-Duty Manual Countertop Convection Ovens provide cooking performance similar to the Digital Convection Ovens, except with manual controls, and they extend durability for long lasting use. Excellent for individual foodservice operations.

- Advanced airflow design with patented baffle
- Manual controls
- Heat settings from 175°- 500° F
- 60 minute timer beeps at end of cycle
- High temperature motor bearings
- Humidity feature on half & full size models
- Dura-Body heavy duty stainless steel construction
- Reinforced door design
- Interior halogen light
- 3” between shelves
- Safety design: “cool-touch” double wall glass door
- Oven cavity wrapped in high “R” value insulation
- Dimensions are designed to accommodate modular stacking for customized configuration
- NSF; MET to UL & CSA Standards / listed by UNOX S.p.A.
- 2 Year Limited On-site Warranty on 208-240V models; 2 Year Limited Carry-in Warranty on 120V models

XAF / XAFT Series vs. OV Series Manual Convection Oven Model Comparison: All XAF / XAFT models:

- Have humidity feature
- Move more air
- Thicker gaskets
- Heavier construction
- Larger cavity size



HALF SIZE HEAVY-DUTY MANUAL MODELS
Half Size Convection Ovens with Humidity / Manual Controls / stainless construction

- Manual controls: Time, Temperature, Humidity
 - Shelves included ● Include EL080 Auxiliary Water Pump
 - Handle standard half size sheet pans (not included)
 - Freight class 100. NOTE: These models must ship by truck, not UPS
- *Ship weights do not include shipping skid (approx. 12 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 120V	(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	79*	\$1,975
XAF-133	(19 1/2 x 13 x 15 1/2; 2.27 cft.) One fan. NEMA 6-15P plug.	4	208-240	2700	11.25	23 5/8 x 20 x 28 1/8	87*	\$2,230



FULL SIZE HEAVY-DUTY MANUAL MODELS
Full Size Convection Ovens with Humidity / Manual Controls / stainless construction

- Manual controls: Time, Temperature, Humidity ● Shelves included
 - Handle standard full size sheet pans (not included)
 - Automatically reversible fan for even heat
 - Include electro valve for direct water connection
 - Freight class 100. NOTE: These models must ship by truck, not UPS
- *Ship weights do not 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	119*	\$3,360
XAF-193	(27 1/4 x 13 x 18 3/4; 3.85 cft.) Two fans. NEMA L6-30 plug.	4	208-240	5600	23.3	31 1/2 x 23 x 32	142*	\$3,990

CONVECTION OVEN STANDS

For additional oven accessories, see pages 8-9

LIST



OV-HDS: Heavy-Duty 2-Oven Stand w/ Wheels for Half or Quarter Size Ovens

\$850

- Holds any two Cadco half or quarter size ovens (not included) ● Stainless steel (assembly required)
- 4 Wheels (2 w/brakes) ● Unit: W: 25 3/4" x H: 42 3/8" x D: 30 1/4"
- Ship Wt: 41 lbs. (ships in 2 cartons) ● Freight class 100 ● 90 day warranty



OST-195: Heavy-Duty Stand w/ Wheels for XAF-183, XAFT-188, XAF-193 & XAFT-195 Full Size Ovens

\$800

- Handles 7 full size sheetpans (not included) ● Aluminum (assembly required) ● 4 Wheels w/brakes
- Unit: W: 29 1/4" x H: 31" x D: 26 1/4" ● Ship Wt: 26 lbs. ● Freight class 100 ● 90 day warranty



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

\$670

- Handles 7 half size sheet pans (not included) ● Aluminum (assembly required)
- 4 Wheels w/brakes ● Unit: W: 21 1/4" x D: 26-1/4" x H: 31" ● Ship Wt: 25 lbs ● Freight class 100 ● 90 day warranty

Oven Accessories for Expanded Applications

Full, Half & Quarter Size Models; See pg. 8 for details



Oven Baskets

- Stainless steel Oven Baskets for preparing french fries, wings, appetizers and other foods, without frying oils, **the healthy way!** ● Fast & Easy Every Time!



Pizza Heat Plates

- For **very fast baking of pizzas, breads, snacks & more!**
- Aluminized steel plates with hard coat anodized nonstick baking surface



Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

Heavy-Duty Digital Countertop Convection Ovens



“Flexibility, Versatility, Performance”

Cadco Digital Convection Oven’s advanced features enhance the cooking performance and extend durability for long lasting use. Especially good for chain operations.

“Touch Control” digital programmable controls: up to 99 programs, including 6 “Quick Access” programs



Classic Touch Control Panel

NEW
on all
XAFT series
digital models



Dynamic Touch Control Panel

- Advanced airflow design with patented baffle & automatically reversible fan for even heat
- “Touch Control” digital programmable controls
 - up to 99 programs, including 6 “Quick Access” programs
- Heat settings from 175°-500° F
- 10 hour timer or continuous on
- Timer beeps at end of cycle
- Dura-Body heavy duty stainless steel construction
- High temperature motor bearings
- 3” between shelves
- Interior halogen light
- Safety design: “cool-touch” double wall glass door
- Oven cavity is wrapped in high “R” value insulation
- Reinforced door design
- Micro safety switch shuts oven off when door is opened
- NSF; MET to UL & CSA Standards / listed by UNOX S.p.A.
- Chef Support – on-line and via phone
- 2 Year Limited On-site Warranty



HALF SIZE HEAVY-DUTY DIGITAL CLASSIC CONTROL MODELS

Half Size Convection Ovens with NO Humidity / Digital Classic Controls / stainless construction

- Digital controls: Time, Temperature
- Shelves included ● No water pump; cannot run optional proofer
- Handle standard half size sheet pans (not included)
- Freight class 100. NOTE: These models must ship by truck, not UPS
- *Ship weights do not include shipping skid (approx. 12 lbs.)



XAFT-111 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
XAFT-111 <small>120V</small>	(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	70*	\$2,275
XAFT-130	(19 1/2 x 13 x 15 1/2; 2.27 cft.) One fan. NEMA 6-15P plug.	4	208-240	2700	11.25	23 5/8 x 20 x 28 1/8	88*	\$2,390



HALF SIZE HEAVY-DUTY DIGITAL DYNAMIC CONTROL MODELS

Half Size Convection Ovens with Humidity / Digital Dynamic Controls / stainless construction

- Digital controls: Time, Temperature, Humidity ● Shelves included
- Include EL080 Auxiliary Water Pump ● Can run optional proofer XALT135 (see pg. 8)
- Handle standard half size sheet pans (not included)
- Freight class 100. NOTE: These models must ship by truck, not UPS
- *Ship weights do not include shipping skid (approx. 12 lbs.)



XAFT-135 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
XAFT-115	(19 1/2 x 10 x 15 1/2; 1.75 cft.) One fan. NEMA 6-15P plug.	3	208-240	2700	11.25	23 5/8 x 16 7/8 x 28 1/8	80*	\$2,475
XAFT-135	(19 1/2 x 13 x 15 1/2; 2.27 cft.) One fan. NEMA 6-15P plug.	4	208-240	2700	11.25	23 5/8 x 20 x 28 1/8	90*	\$2,730



FULL SIZE HEAVY-DUTY DIGITAL DYNAMIC CONTROL MODELS

Full Size Convection Ovens with Humidity / Digital Dynamic Controls / stainless construction

- Digital controls: Time, Temperature, Humidity ● Shelves included
- Handle standard full size sheet pans (not included)
- Automatically reversible fan for even heat
- Include electro valve for direct water connection
- Can run optional proofer XALT195 (see pg. 8)
- Freight class 100. NOTE: These models must ship by truck, not UPS
- *Ship weights do not include shipping skid (approx. 40 lbs.)

XAF-195 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
XAFT-188	(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	119*	\$3,830
XAFT-195	(27 1/4 x 13 x 18 3/4; 3.85 cft.) Two fans. NEMA L6-30 plug.	4	208-240	5600	23.3	31 1/2 x 23 x 32	142*	\$4,490

Oven Accessories for Expanded Applications

Full, Half & Quarter Size Models; See pg. 8 for details

Oven Baskets

- *Stainless steel Oven Baskets for preparing french fries, wings, appetizers and other foods, without frying oils, **the healthy way!***
- *Fast & Easy Every Time!*

Pizza Heat Plates

- *For **very fast baking of pizzas**, breads, snacks & more!*
- *Aluminized steel plates with hard coat anodized nonstick baking surface*



Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

PROOFERS *For Cadco Digital Dynamic Control Convection Ovens*

NSF MET (UL & CSA)

Proof your dough before baking, with a Cadco Proofer!



Proofers for XAFT Digital DYNAMIC CONTROL OVENS

- Handle 8 sheet pans (not included) ● Temperatures to 122° F.
- Freight class 100. NOTE: These models must ship by truck, not UPS

NOTE: In modular configurations, oven & proofer are both controlled by the digital Dynamic control panel on the oven. Proofers are not designed for stand-alone use.

XALT195 shown



NEMA 6-15P Plug

Model	Description (Cavity size: W" x H" x D")	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
XALT135	Handles 8 half size sheet pans. NEMA 6-15P plug.	Half	208-240	1200	5.5	31 1/2 x 19 7/8 x 32	57*	\$2,190
XALT195	Handles 8 half size sheet pans. NEMA 6-15P plug.	Full	208-240	1200	5.5	31 1/2 x 29 7/8 x 28	91*	\$2,690

PIZZA HEAT PLATES *For Quarter Size, Half Size & Full Size Convection Ovens*



These exclusive Heat Plates bake everything in shorter time... for fast baking of Pizza, Breads, and other Snacks / Baked goods



- Heat Plates provide very fast baking times, 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!
- The plates are manufactured from alloys which provide superior heat storage and produce fast, even cooking of both top and bottom of the food product simultaneously. ● Hard coat anodized baking surface
- Plates help ovens maintain better temperature stability under normal door opening/closing conditions.



CAP-H shown

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

Made in America

CrisPlate™ is a trademark of Cadco, Ltd.

Model	Size	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
CAP-Q	Quarter	13 1/2 x 1/4 x 9 1/2	4.5	\$60
CAP-H	Half	18 3/8 x 1/4 x 12	8.5	\$75
CAP-F	Full	26 1/4 x 1/4 x 17 7/8	17	\$95

STAINLESS STEEL OVEN BASKETS *For Quarter Size, Half Size & Full Size Convection Ovens*

Enhance even airflow around food for quicker, crisper results

APPLICATIONS: ● Potato Product: Potato Puffs, Hash Browns, Roasted Potatoes

- Fries: Krinkle Cut, Curly ● Chicken Wings: Buffalo, BBQ ● Chicken Product: Nuggets, Tenders
- Seafood: Shrimp, Fish Sticks, Oven Specific Battered Fish ● Onion Rings ● Roasted Vegetables
- Appetizers: Corn Dogs, Mozzarella Sticks, Stuffed Jalapeños, Etc.



COB-H shown

- Stainless steel
- 30 day initial defect warranty

Made in America

Model	Size	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
COB-Q	Quarter	12 7/8 x 1 1/4 x 9 1/2	2	\$40
COB-H	Half	17 7/8 x 1 1/4 x 12 3/4	2.5	\$60
COB-F	Full	25 3/4 x 1 1/4 x 20	5	\$80

OVENS & PROOFERS MODEL NUMBER CROSS REFERENCE for NSF & MET LISTINGS

All ovens & proofers 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>)

UNOX S.p.A., Listing ID E112912

UNOX S.r.l., Listing ID E112716

UNOX S.p.A.
Listing ID E112912

Heavy-Duty Convection Ovens

Cadco	UNOX	Cadco	UNOX	Cadco	UNOX
XAF-103	= XAF103	XAFT-130	= XAFT130	XAFT-188	= XAFT188
XAF-111	= XAFT111	XAF-133	= XAFT133	XAF-193	= XAF193
XAF-113	= XAFT113	XAFT-135	= XAFT135	XAFT-195	= XAFT195
XAF-115	= XAFT115	XAF-183	= XAFT183		

Medium-Duty Convection Ovens

Cadco	UNOX
OV-003/B/L	= XAF003
OV-013/B/L/SS	= XAF013
OV-023/B/L/P	= XAF023

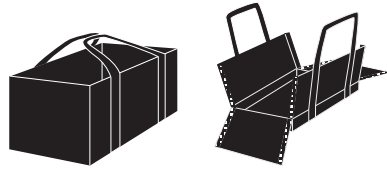
Proofers	
Cadco	UNOX
XALT135	= XALT135
XALT195	= XALT195



ZW013SS: Stainless Steel Door for OV-013 Series Ovens

- Designed to fit OV-013/OV-013B/OV-013SS Ovens • Perfect for caterers!
- Stainless steel door avoids outer door glass breakage in transit
- Unit: W: 23-5/8" x D: 4-1/2" x H: 12-1/2" • Ship Wt: 15 lbs.
- 1 year warranty on door/ 90 days on inner glass

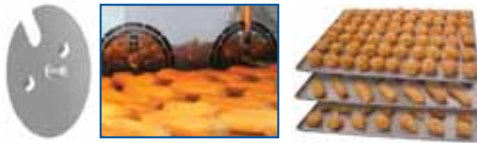
List \$420



OV013CB: Carry Bag (for OV-013 series Ovens)

- Designed to fit OV-013 series Ovens • Perfect for carrying ovens to catering jobs!
- Bag sides open for easy placement of/ access to oven, & close with Velcro® closures.
- Black, 14 oz. heavy-duty vinyl material • Sturdy 2" wide, woven carry straps wrap fully under bag for optimum bag strength • 90 day warranty
- Unit Dimensions: W: 25" x D: 24" x H: 16" • Ship Wt: 3 lb.

List \$160



XC605: Air Deflector Plate (for OV & OLD XAF Series Ovens) XC606: Air Deflector Plate (for XAFT & NEW XAF Series Ovens)

- 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: 0.6 lbs.

List \$40

List \$40

OQFSP: 1/4 Size Flat Sheet Pan

- Designed to fit 1/4 size ovens, and to fit an extra row of cookies vs. standard sheet pans
- Low 3/16" sides for easy removal of cookies, etc. • Aluminum • 30 day initial defect warranty
- Unit: W: 13-1/2" x D: 10-3/16" x H: 3/16" • Ship Wt: 1 lb.

List \$15

OHFSP: Half Size Flat Sheet Pan

- Designed to fit half size ovens, and to fit an extra row of cookies vs. standard sheet pans
- Low 3/16" sides for easy removal of cookies, etc. • Aluminum • 30 day initial defect warranty
- Unit: W: 18-3/8" x D: 12" x H: 3/16" • Ship Wt: 2 lb.

List \$22

OCR250: Cooling Rack for 1/4 Size Pans

- Fits standard 1/4 size sheet pans (pans not included) • Chrome w/black rubber feet
- Holds 3 standard sheet pans • Unit: W: 14" x D: 10-11/16" x H: 6"
- Ship Wt: 1 lb. • 30 day initial defect warranty

List \$35

XC655: Portable Water Tank (for XAF ovens w/Pump kit)

- Unit: W: 18" x D: 8" x H: 6" • Ship Wt: 3.9 lbs. • 90 day warranty

List \$244

XC660: Electrovalve Kit • Water Electrovalve Kit for Half Size Digital Dynamic ovens (XAFT-115 & XAFT-135), to connect the oven to a water supply

- Ship Wt: 1 lb. • 90 day warranty

List \$368

XC615: Water Connection Kit for Multiple Digital Dynamic Ovens

- Hose & connector to connect two stacked XAF Digital Dynamic Ovens for sharing water hookup • Ship Wt: 1 lb. • 90 day warranty

List \$112

STACKING KITS:

(Maximize floor and counterspace; for LineChef™ XAF Series Ovens only)

- Designed for XAF/XAFT series ovens only. Everything needed to securely stack one XAF/XAFT oven on top of another and protect the top oven's control panel from heat rising from bottom oven • 90 day warranty
- Each kit includes: Four special oven legs (2-3/4" high) for the top oven, one heat baffle, one bottom oven vent extension, and all needed brackets, screws & clamps.

XC651: Stacking Kit for Half Size XAF Ovens

(Models XAFT-111, XAF-113, XAFT-115, XAFT-130, XAF-133, XAFT-135)

- Ship Wt: 16 lbs.

List \$468

Model XC646: Stacking Kit for Full Size XAF Ovens

(Models XAF-183, XAFT-188, XAFT-193, XAFT-195)

- Ship Wt: 20 lbs.

List \$536

GN1225AO: Gasket for OV-003 • Ship Wt: 0.4 lb.

List \$75

GN1230AO: Gasket for OV-013 • Ship Wt: 0.45 lb.

List \$86

GN1235AO: Gasket for OV-023 • Ship Wt: 0.5 lb.

List \$90

• 90 day warranty

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

HOT PLATES / PORTABLE RANGES

Hot Plates with Tubular Elements

All tubular element models  Made in America



- Industrial rated tubular heat elements
- Robertshaw thermostat(s) for infinite heat control
- Heat signal light(s) glows only during heat cycle
- Easy-to-clean stainless housings
- On/Off power switch
- UL Safety & Sanitary/C-UL
- Freight class 100

SPACE SAVER MODELS

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
SINGLE BURNER MODELS								
CSR-1T	6" diameter tubular element	Single	120	1100	9	14 x 4 1/8 x 12 1/4	6.75	\$170
CSR-3T	8" diameter tubular element	Single	120	1500	12.5	14 x 4 1/8 x 12 1/4	7	\$195
DOUBLE BURNER MODEL								
CDR-1T	6" diameter tubular elements	Double	120	1650 (= 2 x 825)	13.8	21 1/4 x 4 1/8 x 12 3/16	10	\$235
SPACE SAVER DOUBLE BURNER MODELS								
CDR-1TFB	6" diameter tubular elements	Double	120	1650 (= 2 x 825)	13.8	13 1/2 x 4 1/8 x 22 3/4	15.6	\$260
CDR-2TFB	8" diameter tubular elements	Double	220	3000 (= 2 x 1500)	13.6	13 1/2 x 4 1/8 x 22 3/4	15.6	\$290





Hot Plates/Portable Ranges with Cast Iron Elements



- Solid cast iron elements deliver heat evenly to pot/pan
- Heat signal light(s) glows only during heat cycle
- Infinite heat control(s)
- Easy-to-clean stainless housings (KR-1: Black enameled upper housing)
- UL Safety & Sanitary/C-UL
- Freight class 100.

SPECIAL FEATURES

- CDR-2C, CDR-2CFB, CDR-1CH, LKR-220: Robertshaw thermostat(s) for infinite heat control
- CDR-2C, CDR-2CFB: On/Off power switch
- CSR-1CH, LKR-220: Large base creates stability

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	Single	120	1500	12.5	11 1/2 x 3 x 14	8.9	\$195
KR-S2	7 1/8" diameter cast iron element	Single	120	1500	12.5	11 1/2 x 3 x 14	8.9	\$210
CSR-1CH	 7 1/2" diameter cast iron element	Single	120	1500	12.5	15 3/8 x 7 1/2 x 15	12.9	\$280
LKR-220	 9" diameter cast iron element	Single	220	2000	9.1	15 1/2 x 4 1/2 x 16 1/2	14.4	\$320
DOUBLE BURNER MODELS								
CDR-2C	 7 1/2" diameter cast iron elements	Double	120	1800 (= 2 x 900)	15	21 1/4 x 4 1/8 x 12 3/16	20	\$320
DKR-S2	7 1/2" & 6" diameter cast iron elements	Double	120	1650 (= 1000+650)	13.8	19 1/4 x 2 1/2 x 11	12.4	\$310
SPACE SAVER DOUBLE BURNER MODEL								
CDR-2CFB	 7 1/2" diameter cast iron elements	Double	120	1800 (= 2 x 900)	15	13 1/2 x 4 1/8 x 22 3/4	21.5	\$345

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

SPECIALTY RANGES

Specialty Ranges with Glass-Ceramic Cooking Areas

Specialty Ranges Made in Germany

- Brushed stainless steel housing
- Power light
- Sleek glass-ceramic cooking surface
- "Residual heat" safety light infinite heat control
- Contemporary styling with low silhouette
- Heat signal light(s) glows only during heat cycle
- 3-prong commercial cordset
- Freight class 100



BIR-1C

SPECIAL FEATURES

BIR-1C: Buffet Induction Range

- No preheat - immediate power/fast heat off
- SCHOTT CERAN® glass-ceramic cooking surface
- 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. (Check with magnet)
- Handles pot/pans with 3-5/32" – 10-1/4" diameter
- Electronic controls with audible acknowledgement signals
- Control cooking with power level OR temperature level
- Temperatures from 160°F - 450°F
- 1-99 minute timer
- ETL Listed



PHR-1C

PHR-1C: Glass-Ceramic Range

- Power-saving two-circle heat technology, allows for 5 1/2" diameter / 600 watt heating zone or an extra-large 8 1/4" diameter/ 1500 watt heating zone, matching heat zone to pot/pan size
- Fast heat-up / fast heat off
- Infinite heat control
- 120 volts -1500 watts (8.25" heating zone) / 600 watts (5.5" heating zone) /12.5 amps
- CSA to UL Standards

Model	Description	Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
BIR-1C	Induction cooking with electronic controls	Single	120	1400	11.7	12 x 3 x 16 1/4	8	\$500
PHR-1C	5 1/2" and 8 1/4" diameter heat zones	Single	120	1500	12.5	12 x 3 x 16 1/4	8	\$400

PANINI / CLAMSHELL GRILLS

MET NSF

Panini/Clamshell Grills with Glass-Ceramic Grill Surfaces

Panini Grills are Made in Italy

Glass-Ceramic Panini Grills feature fast heat-up and easy-clean surfaces

- High-tech 9-7/8" x 9-7/8" glass-ceramic grilling surface(s)
- Power light
- Cool-touch handles
- Adjustable thermostat(s) up to 700°F
- Easy to clean stainless steel housing
- 4 non-skid feet
- Cleaning scraper included
- Freight class 100
- MET (UL & CSA), NSF



CPG-20

RIBBED TOP PLATE MODELS

Single & Double Panini Grills / Ribbed Top Plates / stainless construction

- High-tech glass-ceramic grill surface: ribbed top plate(s) & smooth bottom plate(s)
- Ribbed top plate for appetizing grill marks on food
- Ribbed top plate(s) easily cleaned with special brass wool supplied with unit

SMOOTH TOP PLATE MODELS

Single & Double Panini Grills / Smooth Top Plates / stainless construction

- High-tech glass grill surface: smooth top & bottom plate(s)
- No brass wool included



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
SINGLE MODELS								
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	23.25	\$1,300
CPG-10F	One 9 7/8" grill area; smooth top plate NEMA 5-15P plug	Single	120	1500	12.5	13 x 7 x 18	23.25	\$1,500
DOUBLE MODELS								
CPG-20	Two 9 7/8" grill areas; ribbed top plates NEMA 6-15P plug	Double	208/240	3200	14.5	24 1/3 x 7 x 18	43.6	\$2,300
CPG-20F	Two 9 7/8" grill areas; smooth top plates NEMA 6-15P plug	Double	208/240	3200	14.5	24 1/3 x 7 x 18	43.6	\$2,500

Our Panini Grills & FT CG-200 Griddle are made to Cadco Ltd. specifications by UNOX S.p.A.

● NSF, MET through UL Standards

Model No. Cross Reference: FT CG-200 = UNOX XAP 200; CPG-10 = UNOX XAP 010R, CPG-10F = UNOX XAP 010, CPG-20 = UNOX XAP 020PR, CPG-20F = UNOX XAP 020P

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

Countertop Griddles



- Large, heavy cast cooking area : 21" x 12"
- Removable stainless steel splash guard
- Charcoal grey, high-tech, non-stick commercial cooking surface
- Large stainless steel removable grease tray

All Models:

- 3-prong commercial SJTOW cordset
- UL Safety & Sanitary
- Freight class 100



CG-10 / CG-20

120V
220V



CG-5FB

120V

All models Made in America

SPACE SAVER MODEL

SPECIAL FEATURES

Medium-Duty Countertop Griddles CG-10, CG-20, CG-5FB:

- Capillary thermostat
- Even heat up to 450° F
- **CG-5FB:** Space-saving front-to-back design

SPECIAL FEATURES

PCG-10C: Light-Duty Countertop Griddle

Perfect for Caterers, Concessionaires, & other 120V Applications!

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



PCG-10C

120V

Model	Description	Color	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
LIGHT-DUTY MODEL - not intended for all-day use						*includes probe		
PCG-10C	21" x 12" cooking area	Stainless	120	1500	12.5	29* x 5 1/2 x 12 1/2	13.5	\$230
MEDIUM-DUTY MODELS								
CG-10	21" x 12" cooking area NEMA 5-15P plug	Stainless	120	1500	12.5	24 1/2 x 9 1/4 x 17 1/2	24.5	\$540
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	24.5	\$540
SPACE SAVER MEDIUM-DUTY MODEL								
CG-5FB	21" x 12" cooking area NEMA 5-15P plug	Stainless	120	1500	12.5	16 x 9 1/4 x 26 3/4	26.2	\$580

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

Mica Manual Toasters

- Heavy duty KoverTec™ mica heating elements with two year elements warranty
- 1" x 5" x 5" slots fit standard size bagels (1 1/4" wide slots on **CBT-2 & CBT-2B** Bagel Toasters)
- Manual ejector with keep-warm feature

- Manual timer control
- Pull-out crumb tray for easy cleaning!
- Freight class 100



CTB-2



CTW-6M



CTW-4M



CTS-4



CBT-2



CBF-4M

SPECIAL FEATURES

- CBT-2: 2-slot Bagel Toaster; stainless/white**
- CBT-2B: 2-slot Bagel Toaster; stainless/black**
- 1-1/4" x 5" x 5" slots fit wider sized bagels

SPECIAL FEATURES

- CBF-4M: 4-slot Buffet Toaster, stainless/metallic grey**
- Designed for Hotel Self-Service Areas
- 2 manual ejectors
- 2 manual timer controls for independent 2-slot operation

Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
2-SLOT MODELS								
CTB-2	Standard toaster/ black end panels Selector switch for 1 or 2 slot operation	2 slot	120	1250	10.5	10 x 9 x 8	8	\$400
CTW-2	Standard toaster/ white end panels Selector switch for 1 or 2 slot operation	2 slot	120	1250	10.5	10 x 9 x 8	8	\$400
4-SLOT MODELS								
CTW-4M	Standard toaster/ metallic grey end panels Selector switch for 2 or 4 slot operation	4 slot	120	1745	10.5	13 1/2 x 9 x 8	10	\$500
CTW-4M(208)	Standard toaster/ metallic grey end panels Selector switch for 2 or 4 slot operation	4 slot	208	2080	10	13 1/2 x 9 x 8	10	\$500
CTW-4M(220)	Standard toaster/ metallic grey end panels Selector switch for 2 or 4 slot operation; NO plug	4 slot	220	2350	10.6	13 1/2 x 9 x 8	10	\$500
CTS-4	Standard toaster/ heavy aluminum end panels Selector switch for 2 or 4 slot operation	4 slot	120	1745	10.5	13 1/2 x 9 x 8	10	\$550
CTS-4(208)	Standard toaster/ heavy aluminum end panels Selector switch for 2 or 4 slot operation	4 slot	208	2080	10	13 1/2 x 9 x 8	10	\$550
CTS-4(220)	Standard toaster/ heavy aluminum end panels Selector switch for 2 or 4 slot operation; NO plug	4 slot	220	2350	10.6	13 1/2 x 9 x 8	10	\$550
6-SLOT MODELS								
CTW-6M(208)	Standard toaster/ metallic grey end panels Selector switch for 2, 4 or 6 slot operation	6 slot	208	2225	10.7	17 x 9 x 8	13	\$700
CTW-6M(220)	Standard toaster/ metallic grey end panels Selector switch for 2, 4 or 6 slot operation; NO plug	6 slot	220	2480	11.3	17 x 9 x 8	13	\$700
SPECIALTY MODELS								
CBT-2	Bagel toaster/ white end panels	2 slot	120	1200	10	11 x 9 x 8	9.35	\$480
CBT-2B	Bagel toaster/ black end panels	2 slot	120	1200	10	11 x 9 x 8	9.35	\$480
CBF-4M	Buffet toaster/ metallic grey end panels 2 separate controls for 2 or 4 slot operation	4 slot	120	1750	14.5	15 1/2 x 9 x 8	12.4	\$670

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.



Warming Cabinets

Keep plates & prepared food warm until ready to serve!

Foods should be fully cooked and already hot before being placed in/on Warming Cabinets: designed for keep-warm function only.

All models on this page
 Made in America



CMLB-CSG



CMLB-CSLP



CMLB-C2RT



CMLW-CSG

FEATURES

Countertop electric warming cabinets / stainless construction

- Large 28" x 14" stainless warming surface on top level
- Lower cabinet may be used as a food / plate warmer (plates/pans not included unless indicated)
- 2-1/2" deep stainless steam pans (where included)
- **CMLB-C2RT:** clear polycarbonate rolltop pans lid
- **CMLB-CSLP:** clear polycarbonate individual lids with utensil slots
- **CMLB-CSG, CMLB-C2RT, CMLB-CSLP:** Stainless pan holder
- Where included, half size pans hold over 30 four oz. servings
- Where included, third size pans hold over 20 four oz. servings
- Pans & pan holders removable; top level may be used as warming shelf
- 2 variable heat controls - 155° to 205° F; one operates cabinet and th10085

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, 2-1/2" deep steam pans. no lids. 1 pan holder.	120	600	5	28 x 22 1/2 x 18 1/4	48	\$840
CMLW-CSG	No pans. No lids. No pan holder.	120	600	5	28 x 22 1/2 x 18 1/4	42	\$780
NON-SNEEZE GUARD MODELS							
CMLB-C2RT	2 half size, 2-1/2" deep steam pans. 1 rolltop poly lid. 1 pan holder.	120	600	5	28 x 18 7/8 x 18 1/4	43	\$690
CMLB-CSLP	2 half size & 1 third size 2-1/2" deep steam pans. 3 poly lids with utensil slots. 1 pan holder.	120	600	5	28 x 14 x 15 1/4	40.25	\$690

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

All models on this page
 Made in America

Buffet Servers

(See pg.16 for more accessories
 for all Buffet Server/Warmer models)

Keep prepared food warm until ready to serve!

Foods should be fully cooked and already hot before being placed in/on Buffet Servers:
 designed for keep-warm function only.



MULTI-LEVEL MODELS

STAINLESS LIDS MODELS



INDIVIDUAL CLEAR LIDS MODELS



ROLLTOP LIDS MODELS

ALL MODELS on this page

Countertop electric chafers with stainless construction

- 2-1/2" deep stainless steam pans
- Models available with clear polycarbonate rolltop lid(s), clear polycarbonate individual lids with utensil slots, or stainless lids
- Stainless pan holder(s)
- Where included, half size pans hold over 30 four oz. servings
- Where included, third size pans hold over 20 four oz. servings
- Pans & pan holders removable; base may be used as warming shelf
- Variable heat control - 155° to 205° F
- Cool-touch handles
- Freight class 100

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, 2-1/2" deep steam pans. 1 rolltop poly lid. 1 pan holder.	Standard Double	120	300	2.5	26 x 13 1/4 x 15 1/4	22.2	\$390
WTBS-3RT	3 third size, 2-1/2" deep steam pans. 1 rolltop poly lid. 1 pan holder.	Standard Triple	120	300	2.5	26 x 13 1/4 x 15 1/4	23	\$390
WTBS-4RT	4 half size, 2-1/2" deep steam pans. 2 rolltop poly lids. 2 pan holders.	Jumbo	120	600	5	46 x 13 1/4 x 15 1/4	44	\$720
WTBS-5RT	2 half size + 3 third size 2-1/2" deep 2 rolltop poly lids. 2 pan holders.	Grand	120	600	5	46 x 13 1/4 x 15 1/4	43	\$720
INDIVIDUAL CLEAR LIDS MODELS								
WTBS-12P	1 half size, 2-1/2" deep steam pan. 1 individual poly lids. 1 pan holder.	Small Single	120	300	2.5	18 1/4 x 7 7/8 x 15 1/4	13.5	\$340
WTBS-23P	2 third size, 2-1/2" deep steam pans. 2 individual poly lids. 1 pan holder.	Small Double	120	300	2.5	18 1/4 x 7 7/8 x 15 1/4	13.65	\$340
WTBS-2P	2 half size, 2-1/2" deep steam pans. 2 individual poly lids. 1 pan holder.	Standard Double	120	300	2.5	26 x 7 7/8 x 15 1/4	17.45	\$360
WTBS-3P	3 third size, 2-1/2" deep steam pans. 3 individual poly lids. 1 pan holder.	Standard Triple	120	300	2.5	26 x 7 7/8 x 15 1/4	17	\$360
WTBS-4P	4 half size, 2-1/2" deep steam pans. 4 individual poly lids. 2 pan holders.	Jumbo	120	600	5	46 x 7 7/8 x 15 1/4	32.8	\$670
WTBS-5P	2 half size + 3 third size 2-1/2" deep 5 individual poly lids. 2 pan holders.	Grand	120	600	5	46 x 7 7/8 x 15 1/4	33	\$670
STAINLESS LIDS MODELS								
WTBS-2	2 half size, 2-1/2" deep steam pans. 2 stainless lids. 1 pan holder.	Standard Double	120	300	2.5	26 x 6 5/8 x 15 1/4	17.45	\$350
WTBS-3	3 third size, 2-1/2" deep steam pans. 3 stainless lids. 1 pan holder.	Standard Triple	120	300	2.5	26 x 6 5/8 x 15 1/4	17.65	\$350
WTBS-4	4 half size, 2-1/2" deep steam pans. 4 stainless lids. 2 pan holders.	Jumbo	120	600	5	23 1/4 x 26 x 15 1/4	33.4	\$660
MULTI-LEVEL MODELS								
CMLB-24RT	4 half size, 2-1/2" deep steam pans. 2 rolltop poly lids. 2 pan holders.	Multi-Level	120	600	5	23 1/4 x 26 x 15 1/4	46	\$800
CMLB-24P	4 half size, 2-1/2" deep steam pans. 4 individual poly lids. 2 pan holders.	Multi-Level	120	600	5	23 1/4 x 20 3/4 x 15 1/4	43*	\$750

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

Countertop Warming Shelves

All Warming Shelves  Made in America

- Variable heat control - 155° to 205° F
- Easy-to-clean warming surfaces
- Safety signal light(s)
- 4 non-skid feet
- UL Safety & Sanitary/C-UL
- Freight class 100



SPECIAL FEATURES

CMLW-2: Multi-Level Warming Shelves, stainless

- 2-level warming tray: 2 large 20-1/2" x 14" stainless warming surfaces
- Control knobs & signal lights on back of unit; top & bottom levels controlled separately

SPECIAL FEATURES

WT-40S: Large Countertop Warming Shelf, stainless

- Extra-large 41-1/4" x 14" warming surface (Fits 4 half size, six 1/3 size, or 2 full size steam table pans (not included))
- 2 variable heat controls - 155° to 205° F
- 2 safety signal lights

Model	Description	Color	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
SINGLE LEVEL MODELS								
WT-5S	137/8" x 14" warming surface	Stainless	120	300	2.5	183/4 x 3 x 151/4	9	\$180
WT-10S	201/2" x 14" warming surface	Stainless	120	300	2.5	26 x 27/8 x 151/4	10.2	\$220
WT-100	201/2" x 14" warming surface	Black	120	300	2.5	26 x 27/8 x 151/4	10.2	\$220
WT-40S	411/4" x 14" warming surface	Stainless	120	600	5	46 x 27/8 x 151/4	20	\$390
MULTI-LEVEL MODEL								
CMLW-2	Two 201/2" x 14" warming surfaces	Stainless	120	600	5	231/4 x 161/4 x 151/4	28	\$640

BUFFET SERVER, CART, & WARMING SHELF ACCESSORIES

Use these Accessories for WT-100, WT-10S and WT-40S Warming Trays to build your own Buffet Server.

- 30 day initial defect warranty on these accessories



- PS-TBS: Steam Pan Holder Accessory** W: 203/4" x H: 21/2" x D: 141/4", Ship Wt.: 3 lbs. **List \$50**
 • Accessory for WT-10S and WT-40S Warming Trays • Stainless steel • Two #PS-TBS will fit on # WT-40S Large Warming Tray
 • Holds 3 third size, 2 half size, or one full size 2-1/2" deep steam pans (not incl.) on WT-10S warming surface for optimum heat retention
- CL-3: Third Size Clear Lids Accessory Pack** **List \$45**
 • Three clear polycarbonate lids for third size steam pans Three lids, Each lid W: 127/8" x H: *21/2" x D: 7", Total Ship Wt.: 2.2 lbs.
- CL-2: Half Size Clear Lids Accessory Pack** **List \$40**
 • Two clear polycarbonate lids for half size steam pans Two lids, Each lid W: 127/8" x H: *21/2" x D: 101/2", Total Ship Wt.: 2 lbs.
- C-DPF2: Clear Rolltop Lid** • Corrosion-resistant metal hinges **List \$80**
 • Fits on PS-TBS, PS-CBC-2, & PS-CBC-4 pan holders W: 211/2" x H: 7" x D: 13", Total Ship Wt.: 4.5 lbs.
- SPL-3P: Third Size Steam Pan with Clear Lid** **List \$40**
 • One third size (2-1/2" deep) stainless steam pan w/clear lid W:127/8" x H: 5" x D: 7", Ship Wt.: 1.8 lbs.
- SPL-2P: Half Size Steam Pan with Clear Lid** **List \$50**
 • One half size (2-1/2" deep) stainless steam pan w/clear lid W:127/8" x H: 5" x D: 101/2", Ship Wt.: 2 lbs.
- SPL-3: Third Size Steam Pan with Stainless Lid** *Heights of models with stainless lids include knobs **List \$40**
 • One third size (2-1/2" deep) stainless steam pan w/ stainless lid / NSF W:123/4" x H: *33/4" x D: 7", Ship Wt.: 2 lbs.
- SPL-2: Half Size Steam Pan with Stainless Lid** *Heights of models with stainless lids include knobs **List \$50**
 • One half size (2-1/2" deep) stainless steam pan w/ lid/ NSF W:123/4" x H: *33/4" x D: 101/2", Ship Wt.: 2.5 lbs.
- ITBS-3P: Third Size Accessory Pack with Clear Lids** **List \$160**
 • 3 third size (2-1/2" deep) stainless steam pans w/clear lids + Steam Pan Holder W: 203/4" x H: 5" x D: 141/4", Ship Wt.: 7.25 lbs.
- ITBS-2P: Half Size Accessory Pack with Clear Lids** **List \$140**
 • 2 half size (2-1/2" deep) stainless steam pans w/ clear lids + Steam Pan Holder W: 203/4" x H: 5" x D: 141/4", Ship Wt.: 6.85 lbs.

**All Accessories:
UL Safety & Sanitary**

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

Mobile Foodservice Carts



Cadco's complete line of Mobile Foodservice Carts fit the bill for a variety of 'on the go' applications such as:

Direct Dining – Mobile Food & Beverage Service

- Long & Short Term Healthcare Facilities
- Schools
- Universities



*"Going to direct dining, the investment and return has been met with great satisfaction... a real improvement, all-round."
Peter W. Ponticelli, General Manager of Dining Services, Manchester Manor in Manchester, CT.*



Food Demonstrations

- Grocery Stores
- Wholesale Clubs

On-Site Mobile Cooking

- Kiosks
- Restaurants

Chef Stations

- Hotels
- Banquet Facilities

• All carts are custom made in our CT factory. Available with a variety of options and finishes.



Mobile Hot/Cold Buffet Carts & Mobile Hot or Cold Buffet Carts

Keep prepared food hot or cold & ready to serve!

Hot/cold base models include extra-large laminate paneled cart with 3 buffet servers (2 hot/1 cold: 3 pan holders, 6 half size, 2-1/2" deep steam pans, 3 rolltop lids, 1 Cambro® Camchiller®) and 2 Cambro® Translucent Pans w/Drain Shelves

Cambro® Camchiller® set into cart surface under Cold Buffet Server on CBC-HC models

3 Double Half Size Buffet Servers (1 Cold, 2 Hot) with Rolltop Lids

Clear, high rolltop lids roll open on both sides

Drawers for plates, condiments, silverware & cold storage

Shelves for tray storage

NEW

4-Bay Models with 4 Double Buffet Servers: Any combination of Hot +/or Cold! See pages 19 & 21

**Cold Drawer (BASE MODEL: CBC-HC-L6 BACK)

(Space for Optional Cambro® Camcarrier®)

Cart is open at back for easy access to drawers, shelves, & optional Cambro® Camcarrier®, Model UPC 400 or UPCH 400 OR equivalent

*Plating Drawer pulls out to hold tray while plating food

Base Model: 3 Buffet Servers: 2 Hot, 1 Cold!

(CBC-HC-L5 FRONT Versailles Cherry)

(CBC-HHHH-L5 BACK Versailles Cherry)

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

OPTIONAL: **Cold Drawer can hold 2 Cambro® ColdFest™ 6.5 qt. # 26CF148 Food Pans (pre-freeze for cold without ice)

All carts Made in America

Large Mobile Hot/Cold Buffet Cart allows operators to keep foods on the buffet top hot on one side and cold on the other side, providing an attractive display of various menu items right in front of the customer. Easily replenish with back up menu items close at hand in the optional insulated hot/cold box on cart's lower storage shelf. Top plate drawer pulls out to hold tray while plating food. Drawers for plates/ silverware/ cold storage; tray storage shelves.

ADDITIONAL FEATURES (BASE MODEL): CBC-HC-L__ : Mobile Hot / Cold Buffet Cart, stainless

- Stainless steel cart with handle & wheels (2 wheels with brakes; 2 with directional locks)
- 2-1/2" deep half size buffet server steam pans hold over 30 four oz. servings ea.
- Variable heat control knobs for Hot Buffet Servers
- WilsonArt® laminate panels on cart front & sides; stainless panels available as option
- 1 year warranty on carts (in 48 contiguous states); 30 day initial defect warranty on laminate panels
- 6 drawers & 2 storage shelves
- 72" (6') long removable coiled cart cord
- UL Safety & Sanitary
- Patented
- Warming surface top removable for service
- Freight class 250; NOT UPS-able, must ship by truck. F.O.B. Factory: 06098
- MobileServ® is a registered trademark of Cadco, Ltd.

See pgs. 19-21 for available configurations, color choices, model numbers & pricing. Color charts on pg. 19 & 23. (See page 23 for more accessories for these models. Stainless panels upgrade available to -L6 black laminate models; see page 23.)

ALL HOT BAYS (BASE MODEL): CBC-HHH-L__ : Mobile Hot Buffet Cart, stainless

Same as CBC-HC-L Series Hot/Cold Buffet Carts, except: • All three Buffet Servers are Hot; no Camchiller® included • Third temperature control knob for the third hot buffet server • 120V/ 900W / 7.5A

MobileServ® series food carts are available in configurations to meet your every need:

- Now with many Buffet Server type options: 2 Hot/1 Cold, 3 Hot, 1 Hot/2 Cold, 3 Cold; 4 Hot, 3 Hot/1 Cold, 2 Hot/2 Cold, 1 Hot/3 Cold, or 4 Cold
 - With 2-1/2" or 4" deep steam pans &/or 6" deep Cambro® ColdFest™ 6.5 qt. Food Pans
 - With or without Sneeze Guards • With choice of Wilsonart® Contract Laminate front & side panels
- See pgs. 20-21 for configurations, color choices, model numbers & pricing. Full color chart on pg. 23.

Sneeze Guard Models

Same as corresponding non-sneeze-guard models except with removable sneeze guard & clear polycarbonate individual pan lids instead of rolltop lids.



Standard Models

With clear polycarbonate rolltop lids. Now also available with 3 or 4 bays (double buffet servers)!



(CBC-HHHH-SG-L5 FRONT)
This model includes sneeze guard and 8 clear individual pan lids

"Allergen-free" Color-coded Models



(CBC-HHH-SG-L7-4 FRONT)

All configurations now available with "L7" Eggplant Laminate panels = "Allergen-free" purple color code



(CBC-HHC-L5 BACK)

(Optional) Cambro® Camcarrier®
(Optional) FUS-2 Flip-up Shelf (see pg. 23 to order)

(Trays, plates & utensils not included)

Choose Your MobileServ® Food Cart Configuration

1

BASE CART - BUFFET SERVERS – Type & Number

(Each cart has 3 OR 4 double buffet servers; prefixes of cart model numbers shown below)

3 Bay / 6 Pan Models

- CBC-HC: 2 Hot & 1 Cold Buffet Servers
- CBC-HHC: 2 Hot & 1 Cold* Buffet Servers
- CBC-HCC: 1 Hot & 2 Cold* Buffet Servers
- CBC-HHH: 3 Hot Buffet Servers
- CBC-CCC: 3 Cold* Buffet Servers

*Each Cold Double Buffet Server ("bay") on these new models has Cambro® ColdFest™ 6.5 qt. # 26CF148 Food Pans **instead of** Camchiller® and stainless cold pans



4 Bay / 8 Pan Models

- CBC-HHCC: 2 Hot & 2 Cold* Buffet Servers
- CBC-HHHC: 3 Hot & 1 Cold* Buffet Servers
- CBC-HCCC: 1 Hot & 3 Cold* Buffet Servers
- CBC-HHHH: 4 Hot Buffet Servers
- CBC-CCCC: 4 Cold* Buffet Servers

2

BUFFET SERVER LIDS / SNEEZE GUARD or Not

- Rolltop Lids (Open on both sides; on Standard Cart Models)



3-Bay model shown

- Individual Lids with Utensil Slots (Standard on Sneeze Guard Cart Models, except on Coldfest Pans; Sneeze Guard adds "-SG" after the base cart model prefix in 1)



3-Bay model shown

3

LAMINATE CHOICE - Front & Sides of Cart

(Add desired -L designation below to cart model no. See pg. 23 for full color descriptions)



**Stainless panels instead of laminate are available as a factory-installed upgrade to any -L6 (black) model. See accessories page 23.

4

BUFFET SERVER PAN/ PANHOLDER SIZE

- 2-1/2" Deep Stainless Steam Pans (no addition to cart model no.)
- 4" Deep Stainless Steam Pans (adds "-4" to end of cart model no.) (4" deep pans NOT meant for use with meats unless only filled halfway)
- 6" Deep Cambro ColdFest Pans (see starred prefixes in 1 above for models which have these pans) (Freeze ahead for up to 8 hours of cold)





Mobile Hot/Cold Buffet Carts & Mobile Hot or Cold Buffet Carts



All models on this page have 3 Double Buffet Servers

All models on this page available with these laminate choices: -L1, -L3, -L4, -L5, -L6** and -L7. See pg. 19 or 23 for color chips. Substitute the "-L1" in the model numbers below with the laminate code of your choice.

See accessories page 23:

**Stainless panels instead of laminate are available as a factory-installed upgrade to any -L6 (black) model.

FUS-2 Flip-up Outer Shelf is available as a factory-installed upgrade to all models on this page.

(4" deep steam pans NOT meant for use with meats unless only filled halfway)



Model	Description (Pans)	Buffet Server Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
NON SNEEZE GUARD MODELS - with 3 Rolltop Lids & 6 Stainless Steam pans (& 1 Cambro® Camchiller® on CBC-HC Series)								
CBC-HC-L1	2-1/2" deep steam pans	2 Hot/1 Cold	120	600	5	55 1/2 x 49 x 31 1/2	311*	\$4,700
CBC-HC-L1-4	4" deep steam pans	2 Hot/1 Cold	120	600	5	55 1/2 x 51 x 31 1/2	319*	\$5,000
CBC-HHH-L1	2-1/2" deep steam pans	3 Hot	120	900	7.5	55 1/2 x 49 x 31 1/2	303*	\$4,700
CBC-HHH-L1-4	4" deep steam pans	3 Hot	120	900	7.5	55 1/2 x 51 x 31 1/2	311*	\$5,000
NON SNEEZE GUARD MODELS - with 3 Rolltop Lids, 4 Stainless Steam Pans & 2 Cambro® ColdFest™ 6.5 qt. Food Pans								
CBC-HHC-L1	2-1/2" deep steam pans (hot)	2 Hot/1 Cold	120	600	5	55 1/2 x 51 x 31 1/2	316*	\$4,760
CBC-HHC-L1-4	4" deep steam pans (hot)	2 Hot/1 Cold	120	600	5	55 1/2 x 51 x 31 1/2	322*	\$5,060
NON SNEEZE GUARD MODELS - with 3 Rolltop Lids, 2 Stainless Steam Pans & 4 Cambro® ColdFest™ 6.5 qt. Food Pans								
CBC-HCC-L1	2-1/2" deep steam pans (hot)	1 Hot/ 2 Cold	120	300	2.5	55 1/2 x 51 x 31 1/2	329*	\$4,820
CBC-HCC-L1-4	4" deep steam pans (hot)	1 Hot/ 2 Cold	120	300	2.5	55 1/2 x 51 x 31 1/2	333*	\$5,120
NON SNEEZE GUARD MODELS - with 3 Rolltop Lids & 6 Cambro® ColdFest™ 6.5 qt. Food Pans								
CBC-CCC-L1	6" deep ColdFest pans	3 Cold	n/a	n/a	n/a	55 1/2 x 51 x 31 1/2	341*	\$4,880

(NOTE: No LIDS on ColdFest™ pans on Sneeze Guard models; order optional Cambro Model 20CFC135 lids from your dealer)

SNEEZE GUARD MODELS - with 6 Clear Polycarbonate Lids & 6 Stainless Steam Pans (& 1 Cambro® Camchiller® on CBC-HC Series)								
CBC-HC-SG-L1	2-1/2" deep steam pans	2 Hot/ 1 Cold	120	600	5	55 1/2 x 60 1/2 x 31 1/2	369*	\$5,350
CBC-HC-SG-L1-4	4" deep steam pans	2 Hot/ 1 Cold	120	600	5	55 1/2 x 60 1/2 x 31 1/2	377*	\$5,650
CBC-HHH-SG-L1	2-1/2" deep steam pans	3 Hot	120	900	7.5	55 1/2 x 60 1/2 x 31 1/2	361*	\$5,350
CBC-HHH-SG-L1-4	4" deep steam pans	3 Hot	120	900	7.5	55 1/2 x 60 1/2 x 31 1/2	369*	\$5,650
SNEEZE GUARD MODELS - with 4 Clear Polycarbonate Lids, 4 Stainless Steam Pans & 2 Cambro® ColdFest™ 6.5 qt. Food Pans								
CBC-HHC-SG-L1	2-1/2" deep steam pans (hot)	2 Hot/ 1 Cold	120	600	5	55 1/2 x 60 1/2 x 31 1/2	373*	\$5,410
CBC-HHC-SG-L1-4	4" deep steam pans (hot)	2 Hot/ 1 Cold	120	600	5	55 1/2 x 60 1/2 x 31 1/2	379*	\$5,650
SNEEZE GUARD MODELS - with 2 Clear Polycarbonate Lids, 2 Stainless Steam Pans & 4 Cambro® ColdFest™ 6.5 qt. Food Pans								
CBC-HCC-SG-L1	2-1/2" deep steam pans (hot)	1 Hot/ 2 Cold	120	300	2.5	55 1/2 x 60 1/2 x 31 1/2	383*	\$5,470
CBC-HCC-SG-L1-4	4" deep steam pans (hot)	1 Hot/ 2 Cold	120	300	2.5	55 1/2 x 60 1/2 x 31 1/2	389*	\$5,770
SNEEZE GUARD MODELS - with no lids & 6 Cambro® ColdFest™ 6.5 qt. Food Pans								
CBC-CCC-SG-L1	6" deep ColdFest pans	3 Cold	n/a	n/a	n/a	55 1/2 x 60 1/2 x 31 1/2	396*	\$5,530

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

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



Mobile Hot/Cold Buffet Carts & Mobile Hot or Cold Buffet Carts



All models on this page have 4 Double Buffet Servers

All models on this page available with these laminate choices: -L1, -L3, -L4, -L5, -L6** and -L7. See pg. 19 or 23 for color chips. Substitute the "-L1" in the model numbers below with the laminate code of your choice.

See accessories page 23:

**Stainless panels instead of laminate are available as a factory-installed upgrade to any -L6 (black) model.

FUS-2 Flip-up Outer Shelf is available as a factory-installed upgrade to all models on this page.

(4" deep steam pans NOT meant for use with meats unless only filled halfway)



Model	Description (Pans)	Buffet Server Type	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
NON SNEEZE GUARD MODELS - with 4 Rolltop Lids & 8 Stainless Steam pans								
CBC-HHHH-L1	2-1/2" deep steam pans	4 Hot	120	1200	10	70 1/4 x 49 x 31 1/2	316*	\$6,000
CBC-HHHH-L1-4	4" deep steam pans	4 Hot	120	1200	10	70 1/4 x 51 x 31 1/2	324*	\$6,400
NON SNEEZE GUARD MODELS - with 4 Rolltop Lids, 6 Stainless Steam Pans & 2 Cambro® ColdFest™ 6.5 qt. Food Pans								
CBC-HHHC-L1	2-1/2" deep steam pans (hot)	3 Hot/1 Cold	120	900	7.5	70 1/4 x 51 x 31 1/2	329*	\$6,060
CBC-HHHC-L1-4	4" deep steam pans (hot)	3 Hot/ 1 Cold	120	900	7.5	70 1/4 x 51 x 31 1/2	335*	\$6,460
NON SNEEZE GUARD MODELS - with 4 Rolltop Lids, 4 Stainless Steam Pans & 4 Cambro® ColdFest™ 6.5 qt. Food Pans								
CBC-HHCC-L1	2-1/2" deep steam pans (hot)	2 Hot/ 2 Cold	120	600	5	70 1/4 x 51 x 31 1/2	342*	\$6,120
CBC-HHCC-L1-4	4" deep steam pans (hot)	2 Hot/ 2 Cold	120	600	5	70 1/4 x 51 x 31 1/2	346*	\$6,520
NON SNEEZE GUARD MODELS - with 4 Rolltop Lids, 2 Stainless Steam Pans & 6 Cambro® ColdFest™ 6.5 qt. Food Pans								
CBC-HCCC-L1	2-1/2" deep steam pans (hot)	1 Hot/ 3 Cold	120	300	2.5	70 1/4 x 51 x 31 1/2	354*	\$6,180
CBC-HCCC-L1-4	4" deep steam pans (hot)	1 Hot/ 3 Cold	120	300	2.5	70 1/4 x 51 x 31 1/2	359*	\$6,580
NON SNEEZE GUARD MODELS - with 4 Rolltop Lids & 8 Cambro® ColdFest™ 6.5 qt. Food Pans								
CBC-CCCC-L1	6" deep ColdFest pans	4 Cold	n/a	n/a	n/a	70 1/4 x 51 x 31 1/2	367*	\$6,240
(NOTE: No LIDS on ColdFest™ pans on Sneeze Guard models; order optional Cambro Model 20CFC135 lids from your dealer)								
SNEEZE GUARD MODELS - with 8 Clear Polycarbonate Lids & 8 Stainless Steam Pans								
CBC-HHHH-SG-L1	2-1/2" deep steam pans	4 Hot	120	1200	10	70 1/4 x 60 1/2 x 31 1/2	379*	\$6,650
CBC-HHHH-SG-L1-4	4" deep steam pans	4 Hot	120	1200	10	70 1/4 x 60 1/2 x 31 1/2	391*	\$7,050
SNEEZE GUARD MODELS - with 6 Clear Polycarbonate Lids & 6 Stainless Steam Pans & 2 Cambro® ColdFest™ 6.5 qt. Food Pans								
CBC-HHHC-SG-L1	2-1/2" deep steam pans	3 Hot/ 1 Cold	120	900	7.5	70 1/4 x 60 1/2 x 31 1/2	390*	\$6,710
CBC-HHHC-SG-L1-4	4" deep steam pans	3 Hot/ 1 Cold	120	900	7.5	70 1/4 x 60 1/2 x 31 1/2	400*	\$7,110
SNEEZE GUARD MODELS - with 4 Clear Polycarbonate Lids, 4 Stainless Steam Pans & 4 Cambro® ColdFest™ 6.5 qt. Food Pans								
CBC-HHCC-SG-L1	2-1/2" deep steam pans (hot)	2 Hot/ 2 Cold	120	600	5	70 1/4 x 60 1/2 x 31 1/2	401*	\$6,770
CBC-HHCC-SG-L1-4	4" deep steam pans (hot)	2 Hot/ 2 Cold	120	600	5	70 1/4 x 60 1/2 x 31 1/2	409*	\$7,170
SNEEZE GUARD MODELS - with 2 Clear Polycarbonate Lids, 2 Stainless Steam Pans & 6 Cambro® ColdFest™ 6.5 qt. Food Pans								
CBC-HCCC-SG-L1	2-1/2" deep steam pans (hot)	1 Hot/ 3 Cold	120	300	2.5	70 1/4 x 60 1/2 x 31 1/2	409*	\$6,830
CBC-HCCC-SG-L1-4	4" deep steam pans (hot)	1 Hot/ 3 Cold	120	300	2.5	70 1/4 x 60 1/2 x 31 1/2	418*	\$7,230
SNEEZE GUARD MODELS - with no lids & 8 Cambro® ColdFest™ 6.5 qt. Food Pans								
CBC-CCCC-SG-L1	6" deep ColdFest pans	4 Cold	n/a	n/a	n/a	70 1/4 x 60 1/2 x 31 1/2	425*	\$6,890

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton. *Shipping weights include weight of shipping skid(s) (approx. 40 lbs. ea.; sneeze guard models ship on 2 skids) + carton(s)



MobileServ® Junior Cart

All models on this page Made in America

“Ideal for serving at tables”: Keep prepared food warm until ready to serve!


- Foods should be fully cooked and already hot before being placed in/on Warming Carts: designed for keep-warm function only.
- Carts ship pre-assembled except for buffet servers
- One year warranty on all carts; 30 day initial defect warranty only on laminate panels



CBC-HH-L5

Slimmer version of the CBC-HHH Cart configuration (with 2 Double Buffet Servers instead of 3), designed to fit more easily between tables in a dining room

Great for yogurt cups, fruit cups & more!



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

OPTIONAL: Cold Drawer can hold 2 Cambro® ColdFest™ 6.5 qt. # 26CF148 Food Pans (pre-freeze for cold without ice)



Side views: Total of 4 drawers & 3 shelves

FEATURES

Mobile cart with buffet server top/ stainless construction

- 2 built-in Double Buffet Servers with 2 1/2" deep OR 4" deep stainless steam pans (4" deep pans NOT meant for use with meats unless only filled halfway)
- 2 clear polycarbonate rolltop lids
- 2 stainless pan holders attach securely to cart
- WilsonArt® contract laminate panels on front & back
- Plating drawer, silverware drawer, condiments drawer, & cold drawer
- 3 storage shelves accessible from cart sides
- Cold Drawer contains 2 Cambro® 9.4 qt. # 26PP Translucent Pans, each with a Cambro® #20PPD Drain Shelf
- 2 Variable heat controls - 155° to 205° F
- 2 wheels with brakes; 2 wheels without
- 72" (6') long cord
- NEMA 5-15P plug
- Warming surface top removable for service
- Freight class 250. NOTE: This model must ship by truck, not UPS. FOB 06098



Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt.* (lbs.)	LIST
MODELS WITH 2 1/2" DEEP STEAM PANS								
CBC-HH-L1	w/4 half size, 2-1/2" deep steam pans	Large	120	600	5	52 3/4 x 49 1/2 x 20 3/4	222*	\$3,600
<i>Also Available:</i>	CBC-HH-L3	CBC-HH-L4	CBC-HH-L5	CBC-HH-L6	CBC-HH-L7			
MODELS WITH 4" DEEP STEAM PANS								
CBC-HH-L1-4	w/4 half size, 4" deep steam pans	Large	120	600	5	52 3/4 x 51 x 20 3/4	228*	\$4,000
<i>Also Available:</i>	CBC-HH-L3-4	CBC-HH-L4-4	CBC-HH-L5-4	CBC-HH-L6-4	CBC-HH-L7-4			

*Ship wts. include shipping skid (approx. 40 lbs.) + carton (15 lbs.)

See pg. 23 for Laminate panels color chart for all models on this page.

**Stainless panels instead of laminate are available as a factory-installed upgrade to any -L6 (black) model. See accessories page 23 for details.



OPTIONAL: SGJ-2: Sneeze Guard for CBC-HH Series Carts

- Accessory ONLY for CBC-HH series MobileServ® Junior Carts
- Stainless steel & polycarbonate
- Attaches to cart without tools
- 90 day warranty
- W: 46" x H: 15" x D: 15", Ship Wt.: 18 lbs.
- Freight Class 100

\$750

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

MOBILE FOOD CARTS ACCESSORIES



- SG-1: Sneeze Guard for 3-Bay/ 6-Pan MobileServ® Series Carts** ● Stainless steel & polycarbonate ● 90 day warranty
 ● Accessory **ONLY** for 3-Bay/ 6-Pan series MobileServ® Carts ● Stainless top shelf for filled plates
 ● Attaches to cart without tools ● W: 46 1/2" x H: 20 3/4" x D: 24 5/8", Ship Wt.: 65 lbs. incl. skid ● NOT UPS-able; Freight Class 100 **List \$800**
- SG-4: Sneeze Guard for 4-Bay/8-Pan MobileServ® Series Carts** ● Stainless steel & polycarbonate ● 90 day warranty
 ● Accessory **ONLY** for 4-Bay/ 8-Pan series MobileServ® Carts ● Stainless top shelf for filled plates
 ● Attaches to cart without tools ● W: 61 1/4" x H: 20 3/4" x D: 24 5/8", Ship Wt.: 90 lbs. incl. skid ● NOT UPS-able; Freight Class 100 **List \$1,000**
- SGJ-2: Sneeze Guard for CBC-HH Series Carts**
 ● Accessory **ONLY** for CBC-HH series MobileServ® Junior Carts ● Stainless steel & polycarbonate
 ● Attaches to cart without tools ● 90 day warranty ● W: 46" x H: 15" x D: 15", Ship Wt.: 18 lbs. ● Freight Class 100 **List \$750**
- PS-CBC-4: Steam Pan Holder Accessory For 4" High Pans**
 ● Accessory **ONLY** for MobileServ® & MobileServ® Junior Series Food Carts manufactured after 9-1-2013
 ● Holds 3 third size, 2 half size, or one full size 4" deep steam pans (not included) on cart warming surface for pan stability & optimum heat retention ● Stainless steel ● W: 20 3/4" x H: 4" x D: 14 1/4", Ship Wt.: 5 lbs. **List \$60**
- PS-CBC-2: Steam Pan Holder Accessory For 2 1/2" High Pans**
 ● Accessory **ONLY** for MobileServ® & MobileServ® Junior Series Food Carts manufactured after 9-1-2013
 ● Holds 3 third size, 2 half size, or one full size 2 1/2" deep steam pans (not included) on cart warming surface for pan stability & optimum heat retention ● Stainless steel ● W: 20 3/4" x H: 2 1/2" x D: 14 1/4", Ship Wt.: 4 lbs. **List \$50**
- FUS-2: Flip-up Outer Shelves For MobileServ® 3 or 4 Bay Food carts**
 (Factory installed at cart build time; **MUST order on same PO as cart.**)
 ● Two 23 1/4" w x 15 1/4" d stainless shelves (one per side) ● Adds 27 lbs. to cart shipping weight **List \$400**
- Stainless panels in lieu of laminate panels are available as a factory-installed upgrade to any MobileServ® -L6 (black) cart model. ON THE SAME PO, order the model number of the -L6 configuration of your desired cart AND the applicable Stainless Panel Kit below.*
- SPK-10: Stainless Panels Kit for MobileServ® 3-Bay/ 6-Pan Carts** ● Adds 20 lbs. to cart shipping weight **List \$200**
- SPK-11: Stainless Panels Kit for MobileServ® 4-Bay/ 8-Pan Carts** ● Adds 23 lbs. to cart shipping weight **List \$300**
- SPK-20: Stainless Panels Kit for MobileServ® Junior Carts** ● Adds 16 lbs. to cart shipping weight **List \$150**
- SPK-30: Stainless Panels Kit for MobileServ® Beverage Junior Carts** ● Adds 12 lbs. to cart shipping weight **List \$100**
- SPK-31: Stainless Panels Kit for MobileServ® Beverage Standard Carts** ● Adds 16 lbs. to cart shipping weight **List \$150**
- SPK-32: Stainless Panels Kit for MobileServ® Beverage Large Carts** ● Adds 20 lbs. to cart shipping weight **List \$200**



- CL-3: Third Size Clear Lids Accessory Pack**
 ● Three clear polycarbonate lids for third size steam pans **List \$45**
 Three lids, Each lid W: 12 7/8" x H: *2 1/2" x D: 7", Total Ship Wt.: 2.2 lbs.
- CL-2: Half Size Clear Lids Accessory Pack**
 ● Two clear polycarbonate lids for half size steam pans **List \$40**
 Two lids, Each lid W: 12 7/8" x H: *2 1/2" x D: 10 1/2", Total Ship Wt.: 2 lbs.
- C-DPF2: Clear Rolltop Lid** ● Corrosion-resistant metal hinges
 ● Fits on PS-TBS, PS-CBC-2, & PS-CBC-4 pan holders **List \$80**
 W: 21 1/2" x H: 7" x D: 13", Total Ship Wt.: 4.5 lbs.
- SPL-3P: Third Size Steam Pan with Clear Lid**
 ● One third size (2-1/2" deep) stainless steam pan w/clear lid **List \$40**
 W: 12 7/8" x H: 5" x D: 7", Ship Wt.: 1.8 lbs.
- SPL-2P: Half Size Steam Pan with Clear Lid**
 ● One half size (2-1/2" deep) stainless steam pan w/clear lid **List \$50**
 W: 12 7/8" x H: 5" x D: 10 1/2", Ship Wt.: 2 lbs.
- SPL-3: Third Size Steam Pan with Stainless Lid**
 ● One third size (2-1/2" deep) stainless steam pan w/ stainless lid / NSF **List \$40**
 *Heights of models with stainless lids include knobs
 W: 12 3/4" x H: *3 3/4" x D: 7", Ship Wt.: 2 lbs.
- SPL-2: Half Size Steam Pan with Stainless Lid**
 ● One half size (2-1/2" deep) stainless steam pan w/ lid/ NSF **List \$50**
 *Heights of models with stainless lids include knobs
 W: 12 3/4" x H: *3 3/4" x D: 10 1/2", Ship Wt.: 2.5 lbs.

These Accessories:
 ● UL Safety & Sanitary
 ● 30 day initial defect warranty

MOBILE CARTS COLOR CHART

Mobile Carts - Front & Sides: Colors & Materials Chart (refer to Cart Model Numbers)



- L1: Flame Soapstone:** Soapstone design in a mix of amber, clay & rust with chocolate brown accents
- L3: Smoke Grey:** Grey surface embedded with coarse dark grey texture for multi-layer effect
- L4: Blue Marble:** Marbled in varying shades of cobalt blue with subtle veining & white highlights
- L5: Versailles Cherry:** Dark cherry woodgrain
- L6: Black:** Solid black laminate**
- L7: Eggplant:** A directional, wavy design pattern in a saturated aubergine (Allergen-free color code)
- **Stainless panels** are available as a factory-installed upgrade to any -L6 (black) MobileServ® model. See this page above.
- NOTE:** Refer to specific cart model numbers for colors available for that type of cart.

Printed laminate colors are approximate. For maximum accuracy, contact Cadco for a no-charge color chip. (Laminate color names are the Wilsonart® Contract Laminate design names.)



MobileServ® Beverage Carts

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

- Beverages should be at serving temperature before placing in cart
- Stainless carts with WilsonArt® contract laminate front & side panels***
- 2 Cold Drawers each contain 2 Cambro® 9.4 qt. # 26PP Translucent Pans & 2 Cambro® #20PPD Drain Shelves
- Extra large wheels: 2 with brakes; 2 with directional locks
- One year warranty on carts; 30 day initial defect warranty only on laminate panels. Warranty good in 48 contiguous US states only.
- Carts ship pre-assembled
- UL Sanitary (Cart)
- Freight class 250; NOT UPS-able, must ship by truck. FOB 06098

All models on this page
 Made in America

NEW



BC-3-L5
 (**Air pots & props not included)

BC-3-L SERIES FEATURES

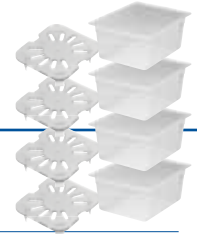
- Top has 6 Air Pot wells (Air Pots not included)
- Large areas o top with space for condiments & extra beverages or work space
- Both cart ends have 2 large drawers & one shelf



BC-3-L Series Side view:
 Each cart side has
 2 large drawers
 & bottom shelf

All Beverage Carts:

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



OPTIONAL: Each Cold Drawer can hold 2
 Cambro® ColdFest™ 6.5 qt. # 26CF148 Food Pans
 (pre-freeze for cold without ice)



NEW



BC-2-L5
 (**Air pots & props not included)



BC-L & BC-2-L Series:
 Side view: 3 drawers &
 bottom shelf

NEW



BC-L5

BC-2L & BC-L SERIES FEATURES

- Top has Air Pot wells:
 BC-L series: 2 wells;
 BC-2-L series: 4 wells
- Space on top for condiments & extra beverages
- Handle side has 1 shelf & 3 drawers

Model	Size	Unit Dimensions W" x H" x D"	Ship Wt.* (lbs.)	LIST
BC-L1	Junior	29 ³ / ₄ x 39 ³ / ₄ x 20 ⁵ / ₈	162*	\$1,600
Also Available: BC-L3 BC-L4 BC-L5 BC-L6 BC-L7				
BC-2-L1	Standard	36 ¹ / ₄ x 39 ³ / ₄ x 20 ⁵ / ₈	202*	\$1,900
Also Available: BC-2-L3 BC-2-L4 BC-2-L5 BC-2-L6 BC-2-L7				
BC-3-L1	Large	55 ³ / ₄ x 39 ³ / ₄ x 28 ¹ / ₈	252*	\$2,900
Also Available: BC-3-L3 BC-3-L4 BC-3-L5 BC-3-L6 BC-3-L7				

*Ship weights include shipping skid (approx. 40 lbs.) + carton (17 lbs.)

See pg. 23 for Laminate panels color chart for all models on this page.

***Stainless panels are available as a factory-installed upgrade to any -L6 (black) model. See accessories page 23.

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

Mobile Chef Carts

Do the cooking where you need it!

- All models include extra-large stainless steel cart with removable 120V appliances
- WilsonArt® contract laminate front/side panels. See pg. 23 for color chart.
- Stainless steel carts with handles & wheels (2 wheels with brakes; 2 wheels without)
- Warranty (carry-in on appliances): 1 Year Limited Warranty on cart & appliances; 30 days initial defect on laminate panels. Warranty good in 48 contiguous US states only.
- All carts: NEMA 5-15P plugs
- UL Sanitary (Cart)
- Freight class 250; NOT UPS-able, must ship by truck. F.O.B. Factory: 06098



CBC-MCC-L6

NEW

CG-5FB Space Saver Griddle

PHR-1C Glass-Ceramic Range

22" Maple Cutting Board

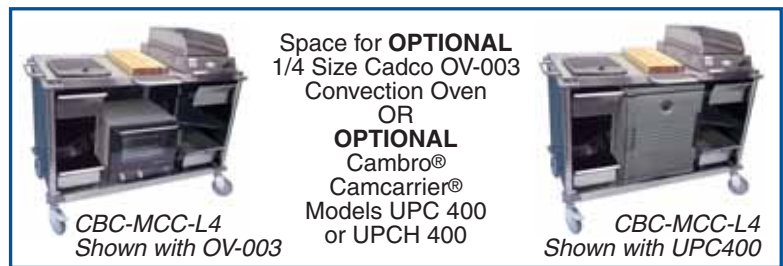
All models on this page
 Made in America

Except: PHR-1C Made in Germany

CBC-MCC MODELS

Mobile Cooking Carts / stainless construction

- Includes Cadco PHR-1C Glass Ceramic Range; see pg. 11 for details
- Includes CG-5FB Space Saver Stainless Griddle: 21" x 12" heavy cast cooking area with non-stick coating; removable splash guard & grease tray; UL Safety & Sanitary; see pg. 12 for details
- 4 Storage Drawers • 2 Storage Shelves • 22" maple cutting board
- Space for OPTIONAL Cadco OV-003 1/4 Size Convection Oven OR OPTIONAL Cambro® Camcarrier® or equivalent



CBC-MCC-2 MODELS

Mobile Cooking Carts / stainless construction

- Includes Cadco CSR-3T Hi-Power Hot Plate: 8" diameter tubular heating element; UL Safety & Sanitary; see pg. 10 for details
- Includes CG-10 Countertop Stainless Griddle: 21" x 12" heavy cast cooking area with non-stick coating; removable splash guard & grease tray; UL Safety & Sanitary; see pg. 12 for details
- 2 Storage Drawers • 5 Storage Shelves
- Space for OPTIONAL Cadco OV-003 1/4 Size Convection Oven



CBC-MCC-2-L6

NEW

CG-10 Countertop Griddle

CSR-3T Hi-power Hot Plate

Space for 1/4 Size Convection Oven



See pg. 23 for Laminate panels color chart for all models on this page.

Model	Description (what's included)	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
MCC SERIES	CG-5FB Space Saver Griddle, PHR-1C Glass-Ceramic Range, Cutting board		120	1500	12.5			
CBC-MCC-L1	Cart	Large				55 1/4 x 47 3/4 x 28 3/4	255*	\$3,600
Also Available:	CBC-MCC-L3 CBC-MCC-L4				CBC-MCC-L5 CBC-MCC-L6			
MCC-2 SERIES	CG-10 Griddle, CSR-3T Hi-power Hot Plate		120	1500	12.5			
CBC-MCC-2-L1	Cart	Large	120	1500	12.5	55 1/4 x 47 3/4 x 28 3/4	259*	\$3,500
Also Available:	CBC-MCC-2-L3 CBC-MCC-2-L4				CBC-MCC-2-L5 CBC-MCC-2-L6			

*Ship wts. include shipping skid (approx. 40 lbs.) + carton (15 lbs.)

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

Mobile Chef / Demonstration Carts

“Ideal for any food sampling and / or demonstrations”

All models on this page
Made in America

- All models include extra-large stainless steel cart with handles & wheels (2 wheels with brakes; 2 with directional locks)
- Choice of stainless OR WilsonArt® contract laminate front/side cart panels
- Removable stainless & polycarbonate sneeze guard
- Two storage shelves for optional demo appliances and supplies
- Warranty : 1 Year Limited Warranty, good in 48 contiguous US states only; laminate panels (where applicable) have 30 day initial defect warranty
- Two plating shelves
- One storage drawer
- Warming surface top removable for service
- UL Sanitary (Cart)
- Freight class 250; NOT UPS-able, must ship by truck. FOB 06098

OPTIONS:

- With / without built-in Half Size Single Buffet Server: 2-1/2” deep stainless steam pan & stainless pan holder & clear polycarbonate lid with utensil slot, & NEMA 5-15P plug. (Cart’s variable heat control operates the Buffet Server.)
- 48” (4’) long cart cord on Buffet Server models
- With / without two stainless rear doors with keyed lock (2 keys included)
- Choice of front & side panels material/ color



Base models have stainless front & end panels. See pg. 23 for color chart for -L4, -L5, & -L6 models on this page.

Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W” x H” x D”	Ship Wt.* (lbs.)	LIST
MODELS WITH BUFFET SERVER & SECURITY DOORS								
CBC-DC-SG-D	w/1 half size, 2-1/2” deep steam pan	Large	120	300	2.5	52 3/4 x 58 x 30 1/2	350*	\$4,200
Also Available:	CBC-DC-SG-L4-D CBC-DC-SG-L5-D CBC-DC-SG-L6-D							
MODELS WITH BUFFET SERVER & NO DOORS								
CBC-DC-SG	w/1 half size, 2-1/2” deep steam pan	Large	120	300	2.5	52 3/4 x 58 x 30 1/2	335*	\$4,000
Also Available:	CBC-DC-SG-L4 CBC-DC-SG-L5 CBC-DC-SG-L6							
MODELS WITH SECURITY DOORS & NO BUFFET SERVER								
CBC-DCX-SG-D		Large	-	-	-	52 3/4 x 58 x 30 1/2	345*	\$4,000
Also Available:	CBC-DCX-SG-L4-D CBC-DCX-SG-L5-D CBC-DCX-SG-L6-D							
MODELS WITH NO BUFFET SERVER & NO DOORS								
CBC-DCX-SG		Large	-	-	-	52 3/4 x 58 x 30 1/2	330*	\$3,800
Also Available:	CBC-DCX-SG-L4 CBC-DCX-SG-L5 CBC-DCX-SG-L6							

*Ships in 2 ctns. Shipping weights include skids (approx. 40 lbs. ea.) + cartons (15 lbs. ea.)
 Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

Mobile Sampling / Demo Carts

“Ideal for any food sampling and / or demonstrations”

- Extra-large stainless steel Carts with removable 120V appliances
- Stainless steel carts with handles & wheels (2 wheels w/ brakes; 2 w/directional locks)
- Black WilsonArt® Contract Laminate front/side cart panels
- Built-in Buffet Server with 21/2” deep stainless steam pans, stainless pan holder & clear polycarbonate lids; See individual models for number/ size/ type of pans & lids
- Cart's variable heat control operates the Buffet Server; Ranges and Ovens (where included) have separate cords & plugs
- Warranty: 1 Year Limited Carry-in Warranty on OV-003, PHR-1C OR BIR-1C 30 days initial defect on laminate panels. Cart warranty good in 48 contiguous US states only
- Includes Cadco **PHR-1C** Glass Ceramic Range **OR BIR-1C** Induction Range; see models for details
- All appliances: NEMA 5-15P plugs
- 72” (6’) long cart cord
- 2 storage shelves accessible from cart back
- Pan supports built into left side of cart; holds up to 5 sheet pans or oven baskets
- Warming surface top removable for service
- Freight class 250; NOT UPS-able, must ship by truck. FOB 06098



CBC-SDC-L6

An “All in One” Mobile Demonstration Kitchen!

CBC-SDC-L6 includes:

- OV-003 Quarter Size Convection Oven
 - 3 Quarter Size Sheet Pans
 - 2 Quarter Size Oven Baskets
- Built-in Double Buffet Server
- PHR-1C Glass Ceramic Range*
 - 22” Maple Cutting Board (Frying pan & utensils not included)
- * also available: **CBC-SDC-BIR-L6** with BIR-1C Induction Range



CBC-SDC-L6 rear

All carts/
buffet servers
on this page
 Made in America

(PHR-1C & BIR-1C Ranges Made in Germany; OV-003 Oven Made in Italy)

CBC-SDC MODELS

Mobile Sampling/Demo Carts / stainless construction

- **CBC-SDC-L6:** Includes removable Cadco PHR-1C Glass Ceramic Range; see pg. 11 for details
- **CBC-SDC-BIR-L6:** Includes removable Cadco BIR-1C Induction Range; see pg. 11 for details
- **Both CBC-SDC series models:** Includes Cadco OV-003 Quarter Size / 3 Shelf Convection Oven with Manual Controls; fits on inside cart shelf; see pg. 3 for details ● Oven shelf & Storage shelf ● 2 clear polycarbonate lids with utensil slots on Buffet Server
- Includes 3 Quarter size sheet pans & 2 COB-Q Oven Baskets which fit in built-in pan racks ● 22” maple cutting board



CBC-PHR-L6

CBC-PHR & CBC-BIR MODELS

Large Mobile Sampling/Demo Carts / stainless construction

- **CBC-PHR-L6 models:** Includes removable Cadco PHR-1C Glass Ceramic Range; see pg. 11 for details
- **CBC-BIR-L6 models:** Includes removable Cadco BIR-1C Induction Range; see pg. 11 for details
- **All CBC-PHR & BIR series models:** Includes shelf for optional Cadco OV-013 Half Size Convection Oven; fits on inside cart shelf; see pg. 3 for details ● Storage shelf ● 22” maple cutting board
 - Built-in racks for up to 5 optional half size sheet pans or COB-H Oven Baskets
 - 1 clear polycarbonate rolltop lid on Buffet Server



(non-buffet pans & utensils not included)

- CBC-PHR & CBC-BIR models include:**
- Built-in Buffet Server
 - PHR-1C or BIR-1C Range
 - 22” Maple Cutting Board

NOTE: These models come in different steam pan configurations in the Buffet Server. Specify desired model when ordering:
CBC-PHR-2-L6 / CBC-BIR-2-L6: ● 2 half size steam pans
CBC-PHR-3-L6 / CBC-BIR-3-L6: ● 3 third size steam pans
CBC-PHR-6-L6 / CBC-BIR-6-L6: ● 6 sixth size steam pans

Model	Description (what's included)	Size	Volts	Watts	Amps	Unit Dimensions W” x H” x D”	Ship Wt.* (lbs.)	LIST
CBC-SDC MODELS								
CBC-SDC-L6	Cutting board, Cart, Double Buffet Server (2 half size pans), OV-003 1/4 Size Convection Oven, PHR-1C Glass-Ceramic Range	Standard	120	300	5	38 x 45 1/2 x 26	250*	\$4,000
CBC-SDC-BIR-L6	Same as CBC-SDC-L6 except: BIR-1C Buffet Induction Range	Standard	120	1400	11.7	38 x 45 1/2 x 26	250*	\$4,100
CBC-PHR MODELS								
CBC-PHR-2-L6	Cutting board, Cart, Double Buffet Server (2 half size pans), PHR-1C Glass-Ceramic Range	Large	120	300	5	53 x 49 1/2 x 26	250*	\$3,100
CBC-PHR-3-L6	w/Triple Buffet Server (3 third size pans)	Large	120	1500	12.5	53 x 49 1/2 x 26	250*	\$3,100
CBC-PHR-6-L6	w/ Sixth Buffet Server (6 sixth size pans)	Large	120	1500	12.5	53 x 49 1/2 x 26	250*	\$3,100

*Ship wts. include shipping skid (approx. 40 lbs.) + carton (15 lbs.)

(See page 16 for more accessories for all Buffet Server/Warmer models)

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

(Continued from pg. 27)

Model	Description (what's included)	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
CBC-BIR MODELS								
CBC-BIR-2-L6	Cutting board, Double Buffet Server (2 half size pans), BIR-1C Buffet Induction Range	Large	120	300	5	53 x 49 1/2 x 26	250*	\$3,200
CBC-BIR-3-L6	w/ Triple Buffet Server (3 third size pans)	Large	"	"	"	53 x 49 1/2 x 26	250*	\$3,200
CBC-BIR-6-L6	w/ Sixth Buffet Server (6 sixth size pans)	Large	"	"	"	53 x 49 1/2 x 26	250*	\$3,200

*Ship wts. include shipping skid (approx. 40 lbs.) + carton (15 lbs.)

Economy Buffet Warming Carts

Keep prepared food warm until ready to serve!

All models on this page
 Made in America

- Foods should be fully cooked and already hot before being placed in/on Warming Carts: designed for keep-warm function only.
- Carts ship pre-assembled except for wheels & skirt
- One year warranty on all carts; 30 day initial defect warranty only on skirts

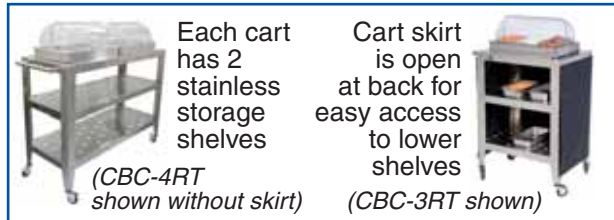
FEATURES

Mobile carts with buffet server tops/ stainless construction

- 2-1/2" deep stainless steam pans
- Clear polycarbonate rolltop lid(s)
- Stainless pan holder(s) attaches securely to cart
- 2 lower storage shelves
- 2 wheels with brakes; 2 wheels without
- Variable heat control - 155° to 205° F
- 72" (6') long cord
- NEMA 5-15P plug
- Removable black, heavy-duty fire retardant skirting on 3 sides; attaches with Velcro
- Freight class 250. NOTE: These models must ship by truck, not UPS
- *Ship weights do not include shipping skid
- FOB 06098



CBC-4RT



Each cart has 2 stainless storage shelves
 (CBC-4RT shown without skirt)

Cart skirt is open at back for easy access to lower shelves
 (CBC-3RT shown)



CBC-3RT

Model	Description	Size	Volts	Watts	Amps	Unit Dimensions W" x H" x D"	Ship Wt. (lbs.)	LIST
CBC-2RT	w/ 2 half size, 2-1/2" deep steam pans	Standard Double	120	300	2.5	29 x 45 1/2 x 18 1/4	85*	\$1,650
CBC-3RT	w/ 3 third size, 2-1/2" deep steam pans	Standard Triple	120	300	2.5	29 x 45 1/2 x 18 1/4	86*	\$1,650
CBC-4RT	w/ 4 half size, 2-1/2" deep steam pans	Large 4 Pan	120	600	5	52 3/4 x 45 1/2 x 18 1/4	128*	\$2,400

CBC-5RT	w/ 2 half size + 3 third size 2-1/2" deep steam pans	Large 5 Pan	120	600	5	52 3/4 x 45 1/2 x 18 1/4	128*	\$2,400
----------------	--	-------------	-----	-----	---	--------------------------	------	----------------

*Ship wts. include shipping skid (approx. 40 lbs.) + carton (15 lbs.)

(See page 16 for more accessories for all Buffet Server/Warmer models)

ECONOMY BUFFET CARTS ACCESSORIES

LIST

S-GC: Grand Cart Replacement Skirt

- Drapes front and sides of large Cadco Buffet Carts (CBC-4RT & CBC-5RT); attaches with included Velcro strips **List \$320**

S-SC: Standard Cart Replacement Skirt

- Drapes front and sides of standard size Cadco Buffet carts (CBC-2RT & CBC-3RT); attaches with included Velcro strips **List \$180**

Dimensions listed are for the assembled piece of equipment without shipping carton. Shipping weights are for equipment packed in shipping carton.

WARRANTY & SERVICE INFORMATION

Unless otherwise noted, Cadco, Ltd. warrants all products (in the United States and Canada) to be free from defects in material and workmanship for a period of one year from date of purchase. **(See product descriptions 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.

- **Cadco National Service Number 877-603-7393 (Connecticut) MUST be called first for authorization of any Warranty Service at any service location. Service centers available throughout the U.S.**



Cadco is an Associate Member, Commercial Food Equipment Service Association

- Copy of original invoice is required for proof of purchase date for warranty coverage.
- **ALL CADCO ITEMS ARE CARRY-IN SERVICE ITEMS*** (except all Carts, all models of XAFT Series Digital Convection Ovens, and all 208-240 Volt Manual Convection Ovens, which have on-site warranty service.)

NOTES:

- (1) Cart Skirts & Laminate Panels have 30-day initial defect warranty only.
- (2) Ovens have one year warranty on motor & fan.
- (3) Oven light bulbs & gaskets have 90 day warranty and are easily changeable on-site by end-user, and do not qualify for service center warranty assistance. Call Cadco directly for warranty replacement of these items.
- (4) Oven glass has 30 day warranty.
- (5) All carts: warranty applicable only in 48 contiguous US states.

- **ALL TOASTERS, RANGES, HOT PLATES, BUFFET SERVERS, WARMING SHELVES & CABINETS, PANINI GRILLS and GRIDDLES should be returned directly to Cadco** for service.**

- The customer is responsible to ship or deliver carry-in service items to a Cadco authorized service center, or directly to Cadco**, along with a copy of the original invoice or sales receipt for proof of purchase date, and a description of the problem.

***If returning a unit directly to Cadco, Ltd. for warranty repair, please call us first for a Return Authorization Number. Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays.*



- *If shipping the unit to Cadco or to a service location, 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.
- Contact Cadco, Ltd. at (860)738-2500 for the location of your nearest authorized service center.

Warranty is applicable only in USA and Canada. (**Canadian customers contact Tarrison Products, Ltd. in Ontario, Tel. (905) 825-9665.)

Please do not return units to the store where purchased for warranty repair.

For our nearest authorized US service agent, please contact Cadco at:

200 International Way, Winsted, CT 06098, Phone: (860) 738-2500, Fax: (860) 738-9772, E-mail: info@cadco-ltd.com

 <p>Associate Member Commercial Food Equipment Service Association</p> <ul style="list-style-type: none">● Service centers available throughout the U.S.● National Service number: 877-603-7393 	<h3>OVEN WARRANTIES</h3> <p>XAFT Series DIGITAL CONVECTION OVENS:</p> <ul style="list-style-type: none">● 2 Year Limited Warranty (1 year On-site service, 2nd year, parts only)** <p>XAF Series MANUAL CONVECTION OVENS:</p> <ul style="list-style-type: none">● 120 Volt Models: 2 Year Limited Warranty (1 year Carry-in service, 2nd year, parts only)**● 208-240 Volt Models: 2 Year Limited Warranty (1 year On-site service, 2nd year, parts only)** <p>OV Series COMPACT MANUAL CONVECTION OVENS:</p> <ul style="list-style-type: none">● 120 Volt Models: 2 Year Limited Warranty (1 year Carry-in service, 2nd year, parts only)**● 208-240 Volt Model: 2 Year Limited Warranty (1 year On-site service, 2nd year, parts only)** <hr/> <p>**ALL OVENS: 30 day warranty on glass; 90 day warranty on light bulbs & gaskets; 1 year on motors. (NOTE: light bulbs & gaskets are easily changeable on-site by end-user, and do not qualify for service center warranty assistance. Call Cadco directly for warranty replacement of these items.)</p>
--	--

- For an interactive map of authorized service centers, with their locations and contact info, please visit www.cadco-ltd.com/warranty___service.html

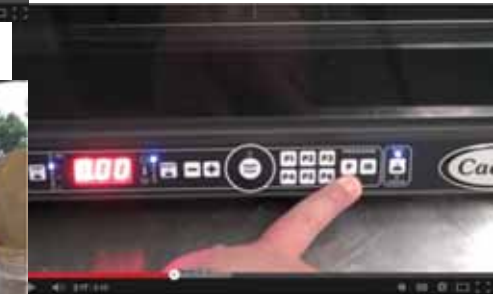
* Specific product programs may introduce a different warranty period. This information will be covered in a separate document.

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

- Phone Toll-free: 877-603-7393
- E-mail: info@cadco-ltd.com ; For Culinary Manager Christopher Kasik, email: chris@cadco-ltd.com
- Demo Video Library on our website: Lots of videos available to watch, and more to come!



Some of our available videos



WEBSITE RESOURCES: www.cadco-ltd.com

VISIT OUR WEBSITE (www.cadco-ltd.com) FOR USEFUL RESOURCES:

Our goal is to provide you with useful information about our products that makes it easier for you to meet 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.”

Feel free to browse around our site. If you have comments or questions about our products or services, or simply need more information and want to contact us, click on the “**Contact Us**” button.



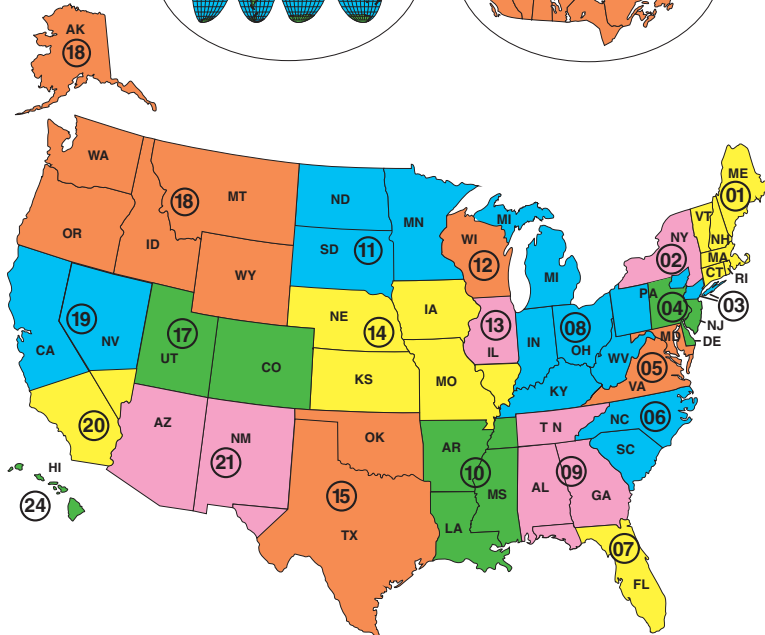
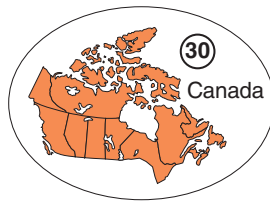
EVERYONE:

- See product specs, photos, and list prices
- Watch product demonstration videos
- Download (PDF format) Catalogs, Product Line Brochures, Spec Sheets
- Download (PDF format) Product Manuals and Cooking Guides
- Get tips and insights from our Culinary Manager Christopher Kasik by calling or emailing him via Contact Us page.
- Warranty information, service center locations and service notes
- Check out our Twitter feed at the bottom of our “**Contact Us**” page

FOODSERVICE SUPPLY DEALERS:

- Click the “**Sales Reps**” button to find contact information for your area Cadco sales representative

CADCO, LTD. FOOD SERVICE REPRESENTATIVES



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

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

(18) Alaska, Idaho, Montana, Oregon, Washington, Wyoming
PCH Reps
 13115 NE Broadway
 Portland, OR 97230
 Office: (888) 569-3819
 Fax: (866) 839-3303
 E-mail: toms@pchreps.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: sales@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, El Paso, TX
Desert Peak Marketing
 2430 W. Peoria Ave, Suite 1322
 Phoenix, AZ 85029
 Office: (602) 255-0976
 Fax: (303) 790-4913
 E-mail: sales@desertpeak.biz

(22) International
Global Resources, Inc.
 202 International Way
 Winsted, CT 06098
 Office: (860) 379-6922
 Fax: (860) 379-6890
 E-mail: customerservice@globalresinc.com

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

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

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

(10) Arkansas, Mississippi, Louisiana, Western Tennessee
Velkey & Associates
 232 Market Street
 Flowood MS 39232
 Office: (601) 977-0620
 Fax: (601) 957-2059
 Cell (R. Velkey): (504) 858-1105
 E-mail: robert.velkey@usa.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
Woolsey & Associates, Inc.
 N8 W22520 Johnson Drive
 STE K
 Waukesha, WI 53186
 Office: (262) 436-0102
 Fax: (262) 436-0109
 E-mail: info@woolseyassociates.com

(13) Northern Illinois
Miller & Stryker Associates, Inc.
 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
 Fax: (314) 770-2435
 E-mail: mary@thepinnaclegroup.us

(15) Texas, Oklahoma
Forbes, Hever & Wallace
 1500 Lakeside Parkway, Ste. 110,
 Flower Mound, TX 75028
 Office: (800) 526-1126
 Fax: (800) 856-4638
 E-mail: klclements@your-rep.com
 Offices in Dallas, Houston,
 San Antonio & Austin, & Oklahoma

(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
 P. O. Box 1103
 New City, NY 10956
 Office: (845) 638-9306
 Fax: (845) 638-9031
 E-mail: carol@oneillreps.com

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

(05) Maryland, Virginia, Washington, DC
William Horn & Associates
 5037 Kenerson Drive
 Fairfax, VA 22032
 Office: (703) 978-4608
 Fax: (703) 978-3940
 E-mail: bill@williamhornassociates.com

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

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

(08) Ohio, Kentucky, Indiana, Michigan, Western Pennsylvania, West Virginia
Zink Marketing
 420 Westdale Avenue
 Westerville, OH 43082
 Office: (800) 492-7400
 Office: (614) 899-9500
 Fax: (614) 899-9797
 E-mail: info@zinkfsg.com

ORDERING INFORMATION

DROP SHIP ORDERS:

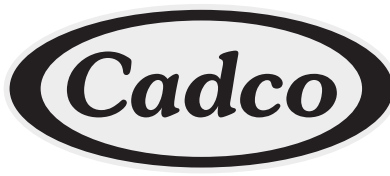
● There is a handling charge of \$5 per drop ship order. ● All carts Freight Class 250 and FOB 06098

● The following models have a carton overwrap charge of \$10 per unit:

OV-003, OV-013 & OV-013SS Convection Ovens

PLEASE NOTE: The \$10 carton overwrap charge per unit applies to all UPS / FEDEX shipments, including third-party billed shipments.

Due to continual product improvement, product specifications, designs and pricing are subject to change without notice.



PRODUCTS AND SERVICES FOR FOODSERVICE PROFESSIONALS FROM FOODSERVICE PROFESSIONALS

Since 1996, Cadco, Ltd. has become a leader in foodservice equipment. We understand, meet the needs, and set high standards in the foodservice industry. Experienced principals and a knowledgeable staff provide valuable information and reliable support – from technicians to chefs alike.

Cadco is represented throughout the United States and Canada by a select group of sales representatives. Manufacturing, administration and distribution are headquartered in a modern facility in Winsted, CT.

THE CADCO ADVANTAGE INSIDE

- Products – Photos, Specifications, Pricing
- Cadco Sales Representatives Map
- Website Resources
- Support Services
- Ordering Information
- Warranty and Service Information



Scan QR code
to visit our website!

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

*We've
moved!...*



*... to our very own
larger facility,
to better serve
our customers!*



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