



Item # _____

Project _____

Model # CAPO-603 (603-6 AND 603-7 CONFIGURATIONS)

Product Name: Full Size Combination Oven

Up To 6 Full Size Sheet Pan Capacity

Cadco, Ltd. Full Size Combination Oven - up to 6 full size sheet pan capacity

Model # CAPO-603



Line Chef™ Full Size Combination Oven w/ Stand



CAPO-603-6



CAPO-603-7

(pans not included)

Specifications:

Full Size Combination Oven. 7.0 cubic feet cooking chamber. Steam/convection: roast, bake, cook & hold or any combination. Digital controls for easy operation. Programmable. Probe. Variable steam Venturi drying system. 10 hour timer or continuous on. All stainless double wall insulated construction. **Stand included. 208-240 volts** - Single phase /10,000 watts / 50 amps / NEMA 6-50 Plug / 8' cord

CAPO-603-6: 6 shelves; capacity for 6 full size sheet pans or steam pans.

CAPO-603-7: capacity for 7 full size steam pans or up to 6* half size sheet pans (*3 #GR1055AO shelves included)

Models CAPO-603-6 and CAPO-603-7

Countertop combination ovens provide steam & convection: roast, bake, cook & hold or any combination



NOTE: THIS MODEL COMES IN TWO DIFFERENT CONFIGURATIONS. They are identical except for the side racks that support shelves or pans, the number of shelves included, and the number/size of pans each model will accommodate.

SPECIFY THE DESIRED MODEL WHEN ORDERING:

MODEL CAPO-603-6: ● Six shelves included

● Handles 6 full size steam pans* or 6 full size sheet pans

(pans not included)

MODEL CAPO-603-7: (designed for maximizing steam pan capacity) ● Handles up to 7 full size steam pans* or up to 6 half size sheet pans** (pans not included) ● Three #GR1055AO shelves included (**Six #GR1055AO shelves needed to use 6 half size sheet pans in this model)

* steam pan quantity based on 2-1/2" deep steam pans).

Standard Features- Both Models

- **Steam & convection: roast, bake, cook & hold or any combination**
- 7.0 cu. ft. cooking chamber (22" H x 27-1/2" W x 20" D)
- Pan spacing: CAPO-603-6 = 3"; CAPO 603-7 = 2-3/4"
- Compact design maximizes available space
- Oven Stand included. 7 double tiers (adjustable width)
- Digital controls provide easy operation
- Programmable (Memory for 70 programs)
- Variable steam ● Venturi drying system
- Heat settings from 175° - 500° F
- Even heat system ● Two fans ● Probe
- 10 hour timer or continuous on
- Cool-touch, easy-clean safety door
- Insulated double wall construction
- All stainless exterior; easy to clean
- Water feed, drain lines, filter and pressure regulator not included with product
- **Water filter required** - Call Cadco for current filter model

- Full one year on-site warranty covering parts and labor **plus** two-year warranty on heating element; 90 day warranty on light bulbs & gasket
- Complete internet or phone technical support for installation of water, electricity, drainage, controls and general start-up
- After-market support system to insure that units are properly serviced.
- Chef Support – on-line and via phone
- 208/240 volts /10,000watts/50 amps/single phase/ NEMA 6-50 plug/ 8' cord
- NSF, UL (through CSA standards)
- Unit must ship by truck, NOT UPS
- Freight class 85

OPTIONAL ACCESSORIES:

WPR-2B: Water Pressure Regulator 2 BAR

GR1090AO: Shelf for CAPO-603-6; **GR1055AO:** Shelf for CAPO-603-7

LSR-603-7: Lateral Side Rack/Shelf Supports for CAPO-603-7 (set)

(can use on CAPO-603-6 to hold 7 steam pans)

Model	Color	Electrical			Unit Dimensions	Ship Wt./lbs.	Carton Dimensions**	UPC#
		Volts	Watts	Amps				
CAPO-603-6	Brushed	208-240	10,000	50	w:37", h:60", l:34 3/4"	262*	w:40 1/4", h:33 1/2", l:37"***	654796-51675-9
CAPO-603-7	Stainless	208-240	10,000	50	w:37", h:60", l:34 3/4"	262*	w:40 1/4", h:33 1/2", l:37"***	654796-51775-6

*does not include weight of shipping skid **& Stand ctn: w: 38 1/4" x h:10 5/8" x l: 24 1/4"

For more information, please contact Cadco, Ltd, 145 Colebrook River Road, Winsted, CT 06098
Tel. (860)738-2500 ♦ Fax (860) 738-9772 ♦ E-mail: info@cadco-ltd.com ♦ Web site: www.cadco-ltd.com

Due to continual product improvement, specifications and design are subject to change without notice. 8/28/2006 RV04

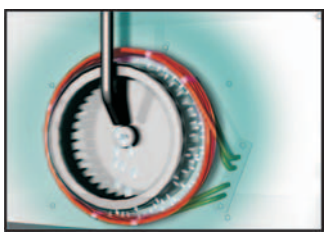
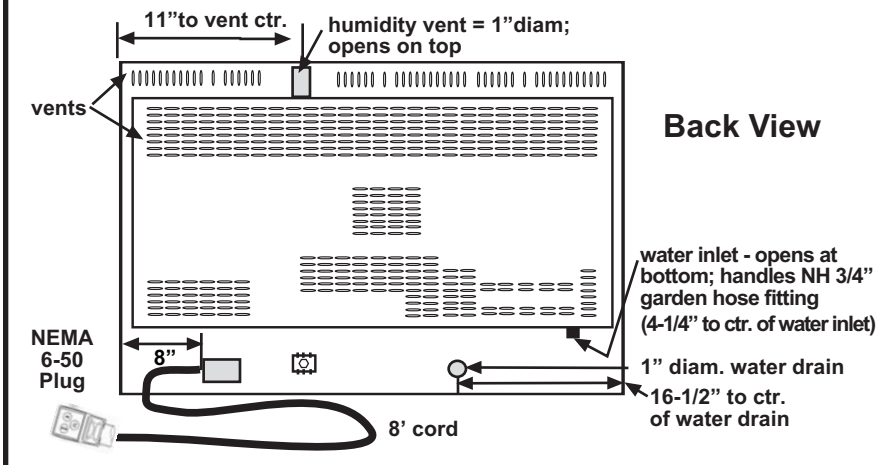
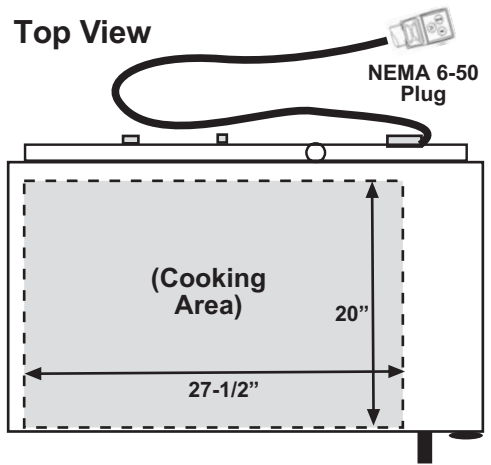
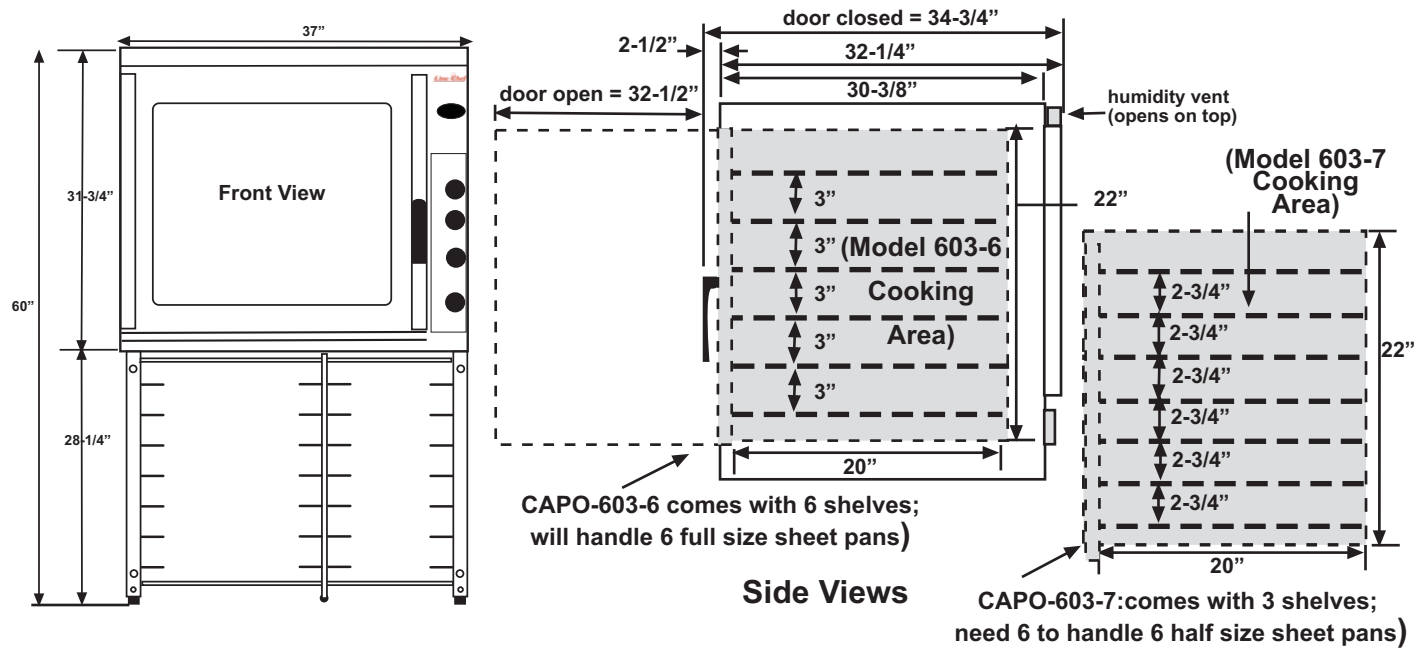


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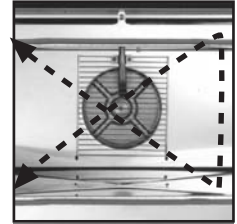
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Product Name: Full Size Combination Oven
Up To 6 Full Size Sheet Pan Capacity



Steam: Water is injected directly into the baking chamber, vaporized and changed into steam when touching the hot heating element. Water should be connected to the oven water inlet by a mechanical filter and a cut-off valve. Water must have a hardness between 0.5°-5°F in order to reduce formation of limestone deposits inside the electro-valve and inside the cooking chamber, and a pressure value between 0.5 - 2 bar (7.25 - 29 PSI.)



Cross corner air flow - High speed, automatic oscillating reversible fan for even cavity heating.



Venturi system - pulls in cool air and pushes out damp air, creating a dry environment.

- CAPO-603 is made to Cadco Ltd. specifications by UNOX S.p.A.
- NSF, UL through CSA Standards (Cadco Model CAPO-603 = UNOX Model XAV603)
- CSA File No. 202281-0-000 (UNOX) / covers Classes 2831-83 (US) and 2831-03 (Canada)
- NSF Listed (UNOX) to ANSI/NSF Standard 4

Combustible Wall Clearance Required:

Sides: 2"
Rear: 4" from back
Top: 3"

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