

CLEANING & MAINTENANCE INSTRUCTIONS

1. ALWAYS UNPLUG UNIT BEFORE CLEANING.
2. The interior of the oven can be cleaned easily. Use mild detergents. DO NOT USE ANY ABRASIVE PRODUCTS.
3. The outer sides of the oven are stainless steel and can be cleaned easily with any cleaner recommended for stainless steel.
4. The door can be removed for cleaning.
5. To replace the interior light, unscrew the glass cover and replace with an oven temperature approved bulb.

WARRANTY

Cadco warrants that this appliance be **free from defects** in material and workmanship for a period of one year from date of purchase. Gasket and bulbs have a 90 day warranty. (A copy of your original purchase receipt is required for proof of purchase date. This warranty **does not cover consequential damage** of any kind or damages resulting from accident, misuse, abuse, or external service or repair attempts by unauthorized personnel. Inquiries concerning this warranty and the use and maintenance of this unit should be directed to Cadco, Ltd.

Please note: This appliance is a carry-in service item; customer is responsible for packaging the unit securely and returning it to Cadco* or an authorized service center for service, along with a copy of your original purchase receipt, a description of the problem, and your name, shipping address and phone number. (Warranty provides repair of unit and returning it to customer.)

-If sending it to Cadco, ship to: Cadco, Ltd., Attn: REPAIR, 145 Colebrook River Road, Winsted, CT 06098. ***Call Cadco at 860-738-2500 for Return Authorization Number BEFORE returning any item directly to Cadco for repair. Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays.**

-If not sending it directly to Cadco for service, call us at 860-738-2500 for the location of your nearest authorized service center.

-*Canadian customers contact Joicey Food Services, Ltd. in Ontario, Tel. (905) 825-9665.)

When shipping the unit for service, we recommend that you insure it for its original purchase price. Cadco is not responsible for damage or loss of unit in transit to service location.

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

IMPORTANT NOTES:

Model # _____ Date of Purchase: _____

Place of Purchase: _____

To expedite all warranty claims please keep your dated sales receipt from place of purchase.

3/5/2004 RV03

Cadco Ltd.

Commercial Convection & Finishing Oven

Use & Care Manual Model OV-350



(Note: sheet pans not included)

Power 1500 Watts	Voltage 120 Volts	Frequency 60 Hz
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Cadco, Ltd.

145 Colebrook River Road, Winsted, CT 06098
860-738-2500 • Fax 860-738-9772

E-mail: info@cadco-ltd.com

Website: www.cadco-ltd.com

Congratulations on your purchase of the Cadco OV-350 Countertop Convection & Finishing Oven.

IMPORTANT SAFEGUARDS

1. Read all instructions before use.
2. Do not touch hot surfaces!!! Always use hot pad or pot holder until unit cools.
3. To protect against electrical hazards, do not immerse cord, plug, or oven in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet before cleaning. Allow to cool completely before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or, or if the appliance malfunctions or has been damaged in any manner. Call Factory Service at 860-738-2500. (In Canada, call (905) 825-9665.)
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Do not use appliance for other than intended use.
10. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a shock hazard.
11. A fire may occur if this appliance is covered or touching flammable material, including curtains, walls, etc., when in operation.
12. Extreme caution should be exercised when using containers other than the intended, proper heat tempered metal and glass pans for baking.

IMPORTANT NOTES

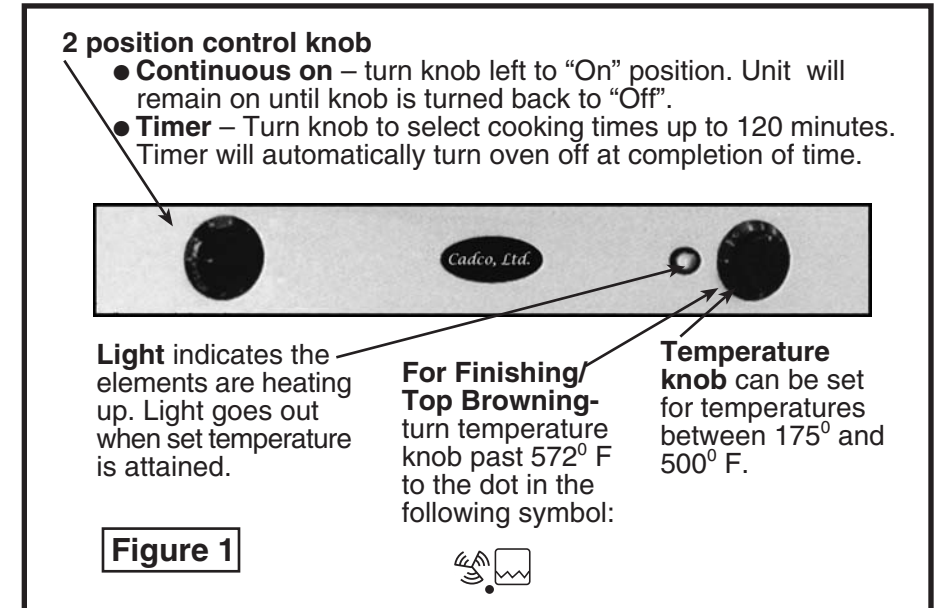
- **Carefully remove the protective film from the external stainless steel walls before using oven for the first time. If any glue residue should remain, remove it with a suitable solvent recommended for stainless.**
- Your unit is equipped with a grounded, current-carrying plug. This plug will fit into any 3 pronged outlet. This is a SAFETY feature!
- **Electrical connection must be a proper outlet for the 3 pronged cord. Before connecting power, make sure the voltage and frequency correspond to the data plate on the oven (120 volts/60 hz).**
- A short power cord is provided to reduce the hazards resulting from accidents such as tripping, entanglement, etc.
- This oven is equipped with a manually resettable thermal breaker for protection against overheating. To gain access to reset this device, first unplug the oven from the power outlet. Then simply remove the rear panel and push the reset button. Always replace panel before turning on the appliance.
- When performing any cleaning or maintenance to this oven, be sure to unplug from power outlet first.
- Model OV-350 is equipped with a powerful fan to move large quantities of air, giving you optimum convection heat. When oven is in operation, you will hear the noise of the fan's motor. This is normal.

INSTALLATION INSTRUCTIONS

1. Be sure all shelves are correctly positioned in the oven. This unit is equipped with 3 shelves. When cooking larger volume foods, it may not be appropriate to use all 3 shelves.
2. Plug unit into a grounded, 3-prong, 120 volts/60 hz outlet.
3. When positioning oven on counter, be sure the oven has a minimum of 2 inches of air space on all sides.

OPERATING INSTRUCTIONS

The Model OV-350 convection oven can be automatically controlled by the use of the temperature knob and the timer/on knob. (See Figure 1.)



OPERATING SUGGESTIONS

- Convection oven cooking often allows for many standard recipes to be adjusted to shorten times and lower temperatures. The end result is more even cooking with more flavorful results.
- **Warming** – Set temperatures around 175°F.
- **Reheating** – If food is frozen, cook longer at lower temperatures. This will ensure that food is heated evenly and prevent food fillings from being served too hot.
- **Time** – The greater the quantity of food in the oven, the longer the cooking time required.
- **Even cooking** – Always space product evenly on your cooking pans, and leave space between shelves for proper convection. This oven can handle up to three standard 1/2 size sheet pans at once without rotation. It also handles 1/2 size steam table pans.
- **Baking** – Always preheat oven for a minimum of 7 minutes.

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