



Item # _____

Project _____

Model # CAPO-803

Product Name: Full Size Combination Oven with Stand
Up To 10 Full Size Sheet Pan Capacity

Cadco, Ltd. Full Size Combination Oven - up to 10 full size sheet pan capacity Model # CAPO-803



Line Chef™ Full Size Combination Oven w/ Stand



Specifications:

Full Size Combination Oven. 10.8 cubic feet cooking chamber has capacity for up to 10 full size sheet pans. 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. 230-240 volts** - Three phase /16,000 watts /No cord or plug - qualified electrician must install.



Model CAPO-803 - Combination oven provides steam & convection: roast, bake, cook & hold or any combination

Our combination ovens are made to Cadco Ltd. specifications by UNOX S.p.A., Italy ♦ NSF, UL through CSA Standards
Cadco Model CAPO-803 = UNOX Model XAV803

Standard Features

- **Steam & convection: roast, bake, cook & hold or any combination**
- **10.8 cubic feet cooking chamber (34" H x 27-1/2" W x 20" D)**
- Ten shelves included ● Pan spacing: 3"
- Handles 10 full size steam pans* or 10 full size sheet pans (*steam pan quantity based on 2-1/2" deep pans)
- Oven Stand included. 4 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 ● Three 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
- 230/240 volts /16 KW / 3 phase
- No cord or plug; qualified electrician must install.
- NSF, UL (through CSA standards)
- Unit must ship by truck, NOT UPS
- Freight class 85

OPTIONAL ACCESSORIES:

WPR-2B: Water Pressure Regulator 2 BAR

Model	Color	Electrical			Unit Dimensions	Ship Wt./lbs.	Carton Dimensions <small>*ships in 2 cartons</small>	UPC#
		Volts	Watts	Amps				
CAPO-803	Brushed	230-240	16,000	___	w:37", h:67-1/2", l:34-3/4"	366*	w:40", h:50", l:37" (oven)	654796-51375-8
	Stainless							

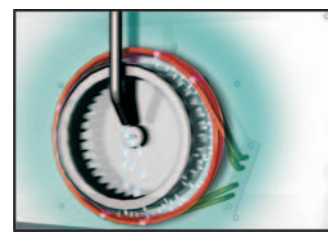
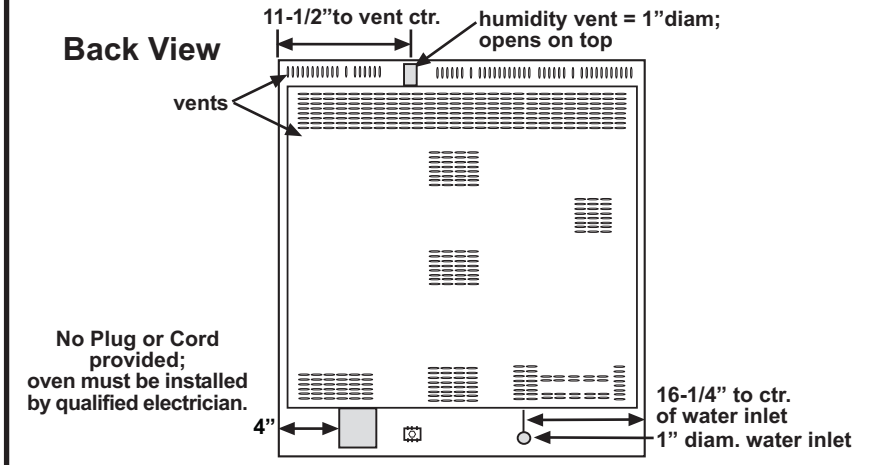
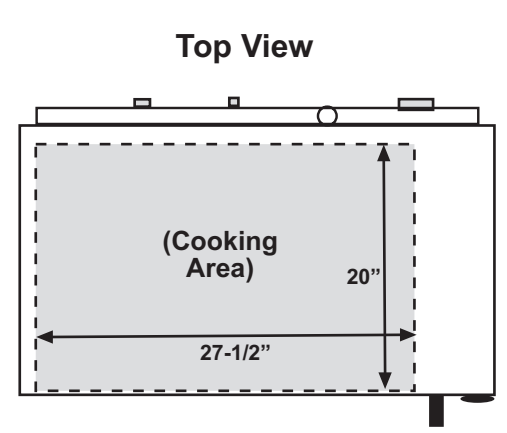
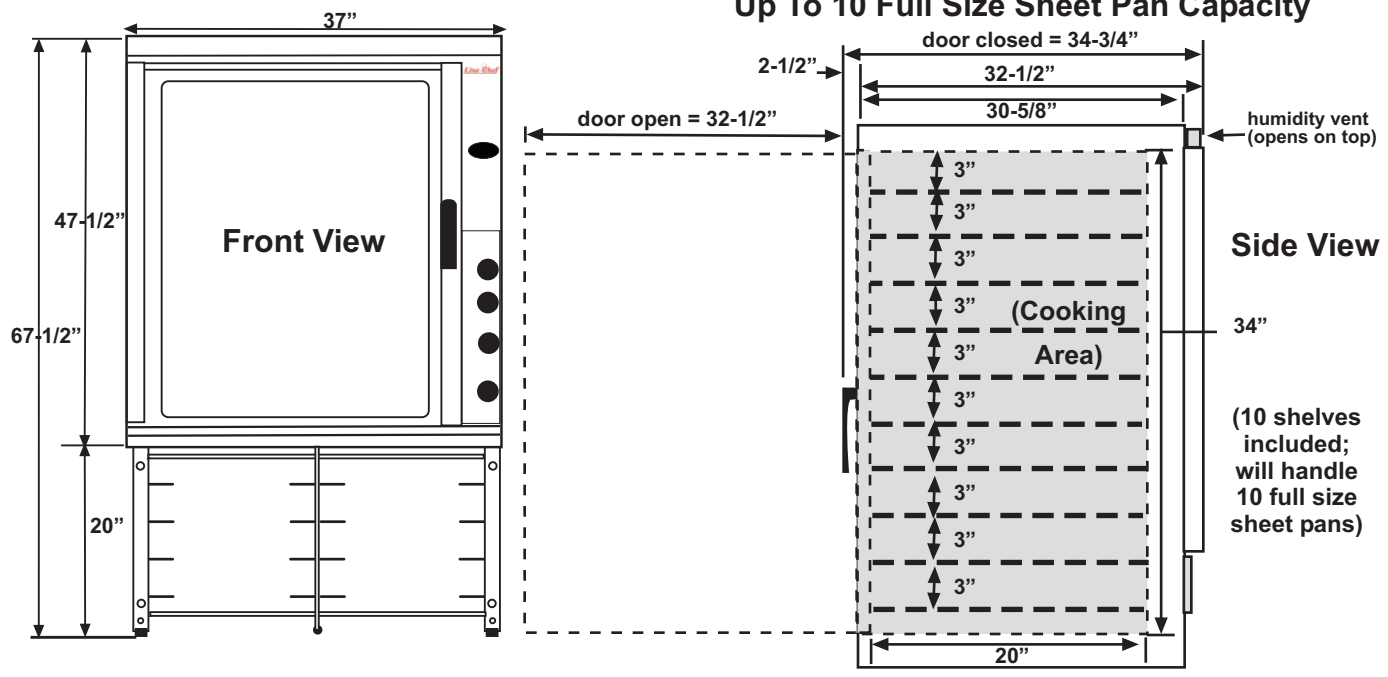
For more information, please contact Cadco, Ltd, 145 Colebrook River Road, Winsted, CT 06098
Tel. (860)738-2500 ♦ Fax (860) 738-9772 ♦ E-mail: info@cadco-ltd.com ♦ Web site: www.cadco-ltd.com

Due to continual product improvement, specifications and design are subject to change without notice. 9/8/2006 RV06

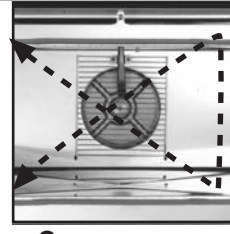
Cadco, Ltd. Full Size Combination Oven - up to 10 full size sheet pan capacity Model # CAPO-803



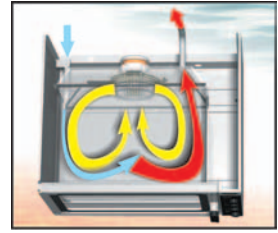
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Steam: Water is injected directly into the baking chamber, vaporized and changed into steam when touching the hot heating element. Water should be connected to the oven water inlet by a mechanical filter and a cut-off valve. Water must have a hardness 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-803 is made to Cadco Ltd. specifications by UNOX S.p.A.
- NSF, UL through CSA Standards (Cadco Model CAPO-803 = UNOX Model XAV803)
- 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"