Medium Duty Manual Cadco Countertop Pizza Convection Oven

Small Footprint - Large Production

• 4 Pizza Heat Plate shelves for quicker baking times • High performance • High reliability • Versatility of use Stainless steel exterior & interior Optimum thermal insulation
Uniform baking



Medium Duty Manual Countertop Pizza Convection Oven

• 4 half size pizza heat plates/shelves: aluminized steel with a hard coat anodized

- non-stick baking surface
- Advanced airflow design for even baking
- Heavy-duty squirrel cage fan moves more air in less time
- Manual controls: Time, Temperature
- Heat settings from 175°-500° F
- 60 minute timer or continuous on
- Heavy duty stainless steel construction
- Heavy duty door & hinge construction
- High temperature ball-bearing motor for long-lasting use

FEATURES

- Cooking Chamber 18-3/4" w x 13-3/4" d x 11-3/4" h (1.75 cu.ft.)
- 2.5" between shelves
- "Cool-touch" double wall glass door
- Reinforced door design
- Oven cavity is wrapped in high "R" value insulation



- NSF, UL through MET Standards / listed by UNOX S.r.l.
- Freight Class 200
- 2 Year Limited Warranty (90 days on gaskets
- & lights; 30 days on glass; one year on motor)
- Stands available for Half Size Oven Models

Model	Color	Volts	Watts	Amps	Unit Dimensions	Unit Wt.	Ship Wt.	Carton Dimensions*	Cu.Ft.*	UPC#
OV-023P	Stainless	208/240	2700	11.25	w:235/8", h:185/8", l:233/4"	77 lbs.	120 lbs.*	w:42", h:251/4"", d:48"	29.46	654796-53402-9

* incl. approx. 40 lb. skid

Pizza Heat Plates shelves are available for every size Cadco convection oven!





CAP-H: Half Size Pizza Heat Plate CAP-Q: Quarter Size Pizza Heat Plate

For more information, please contact Cadco, Ltd, 200 International Way, Winsted, CT 06098 Tel. (860)738-2500 • Fax (860) 738-9772 • E-mail: info@cadco-ltd.com • Web site: cadco-ltd.com Due to continual product improvement, all product specifications, designs and prices are subject to change without notice.