



Item # \_\_\_\_\_

Project \_\_\_\_\_

Model # CAPO-403

Product Name: Countertop Combination Oven  
4 Full Size Sheet Pan Capacity

**Cadco UNOX** *Line Chef*™ **Full Size Countertop Combination Oven**



**Specifications:**

Countertop Combination Oven. 4.6 cubic feet cooking chamber has capacity for up to 4 full size steam table pans or 4 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. **208-240 volts** - Single phase /10,000 watts / 50 amps / NEMA 6-50 Plug /8' cord

**Model CAPO-403 - Countertop combination oven provides steam & convection: roast, bake, cook & hold or any combination**



NEMA 6-50 Plug

Our combination ovens are made to Cadco Ltd. specifications by UNOX S.p.A., Italy ♦ NSF, UL through CSA Standards  
Cadco Model CAPO-403 = UNOX Model XAV403

**Standard Features**

- **Steam & convection: roast, bake, cook & hold or any combination**
- **4.6 cubic feet cooking chamber (14-1/2" H x 27-1/2" W x 20" D)**
- **Handles 4 full size steam pans\*\* or 4 full size size sheet pans (pans not included)**  
Pan spacing 3" (\*\* based on 2-1/2" deep steam pans).
- **Four shelves included**
- Compact design maximizes available space
- 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:**

- XR401:** : Oven Stand for CAPO-403. 7 double tiers (adjustable width) for pans
- WPR-2B:** Water Pressure Regulator 2 BAR
- GR1090AO:** Shelf for CAPO-403

| Model    | Color     | Electrical |        |      | Unit Dimensions         | Ship Wt./lbs. | Carton Dimensions       | UPC#           |
|----------|-----------|------------|--------|------|-------------------------|---------------|-------------------------|----------------|
|          |           | Volts      | Watts  | Amps |                         |               |                         |                |
| CAPO-403 | Brushed   | 208-240    | 10,000 | 50   | w:37", h:30", l:34-3/4" | 165*          | w:40-1/4", h:26", l:37" | 654796-51475-5 |
|          | Stainless |            |        |      | ~26" without legs       |               |                         |                |

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.**

9/18/2006 RV05

**Cadco, Ltd. Countertop Coombination Oven - 4 full size sheet pan capacity Model # CAPO-403**

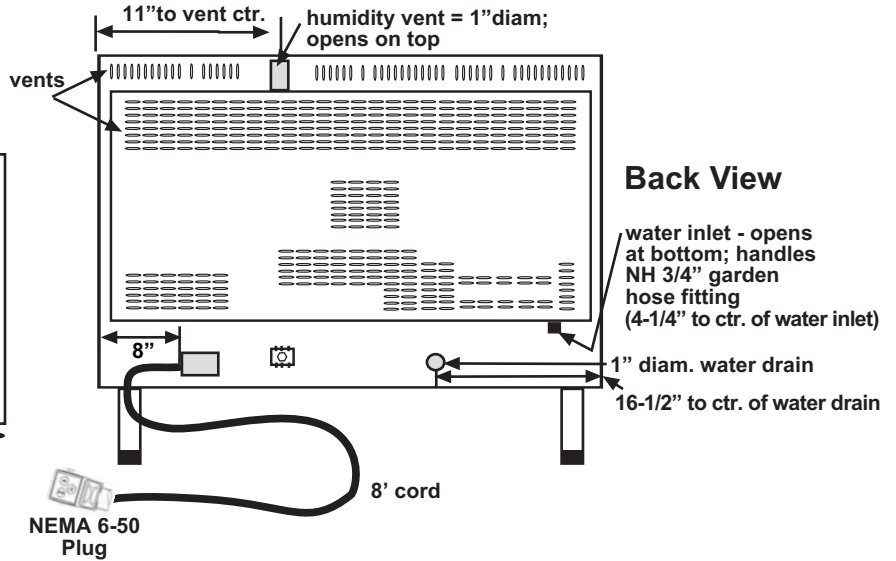
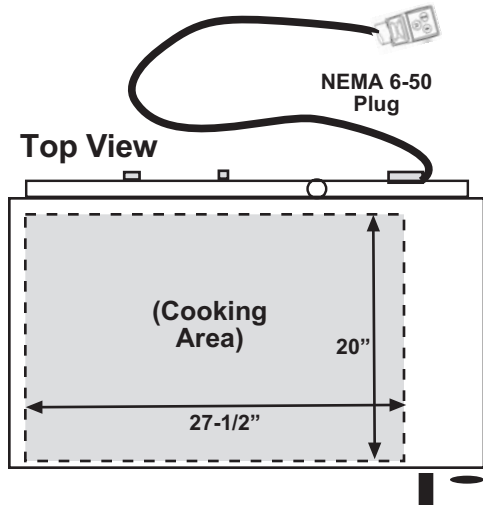
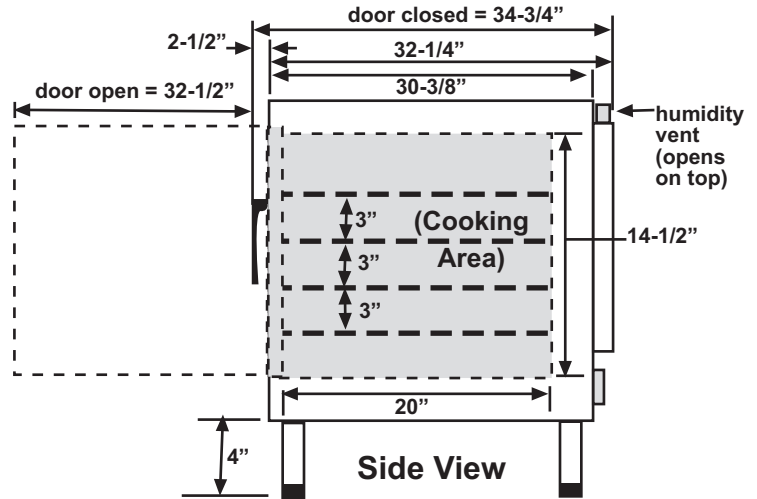
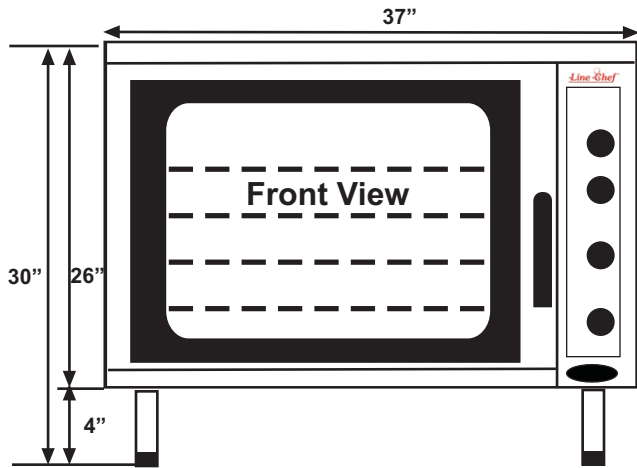


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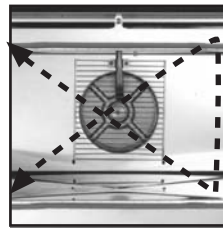
Project \_\_\_\_\_

Model # CAPO-403

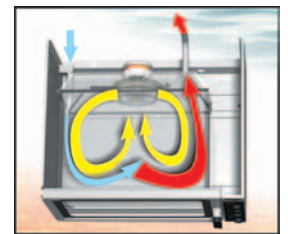
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4 Full Size Sheet Pan Capacity



**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-403 is made to Cadco Ltd. specifications by UNOX S.p.A.
- NSF, UL through CSA Standards (Cadco Model CAPO-403 = UNOX Model XAV403)
- 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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