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**Project** 

Model # CAPO-803

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

# Line Ehef™ Full Size Combination Oven w/ Stand



### **Specifications:**

Full Size Combination Oven. 10.8 cubic feet cooking chamber has capacity fopr 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 <u>plus</u> 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 Volts Watts Amps			Unit Dimensions	Ship Wt./lbs.	Carton Dimensions *ships in 2 cartons	UPC#	
CAPO-803	Brushed	230-240	16,000		w:37", h:67-1/2", l:34-3/4"	366*	w:40", h:50", I:37" (oven)	654796-51375-8	
	Stainless	*ship wt.does not include weight of shipping skid w:38-1/4", h:10-5/8", l:24-1/4" (stand carton)							

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

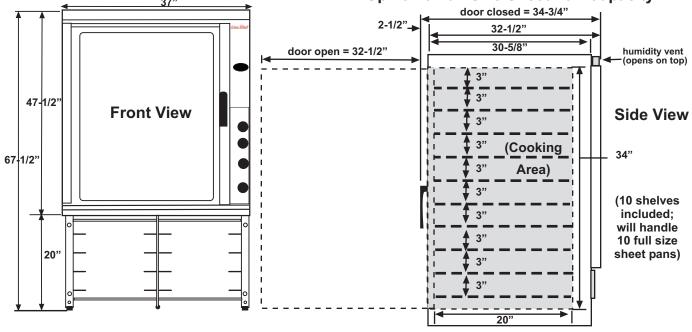


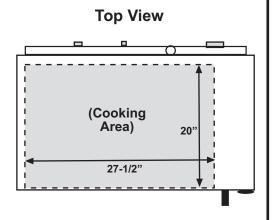
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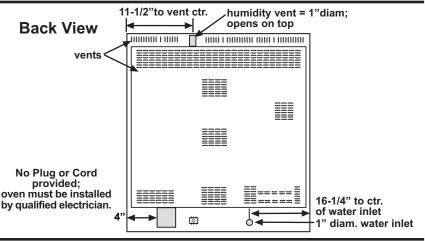
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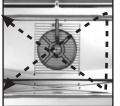






Steam: Water is injected directly into the baking chamber, vaporized and changed into steam when touching the hot heating element. Water should be connected to the oven water inlet by a mechanical filter

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 reversible fan for even a pressure value between 0.5 - 2 bar (7.25 - 29 PSI.)



Cross corner air flow - High speed, automatic oscillating cavity heating.



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



**NSF** 

- ◆ 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



Sides: 2"

Rear: 4" from back

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