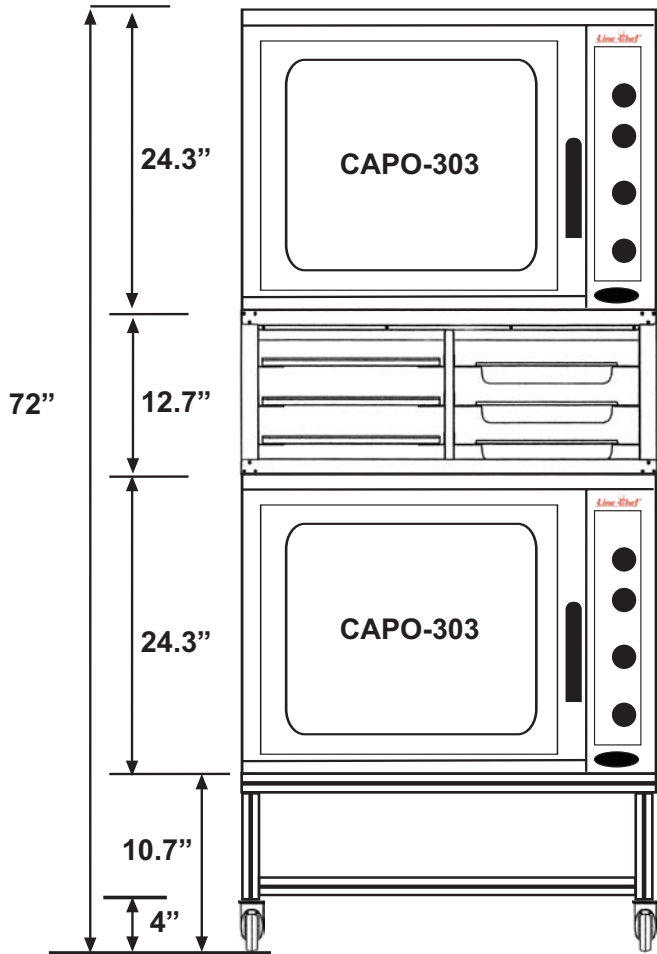




MODEL CAPO-3303S
Half Size Stacking Kit with
Two CAPO-303 Line Chef™ Combination Ovens



Half Size Stacking Kit Includes:

- Two CAPO-303 Ovens / 5 shelves ea. (See specs for CAPO-303 on next page)
- Stacking Separator
- Base dolly with wheels
- Pressure Regulator (1)
- Water Filter (1)
- Water & drain connection (1)
- Hoses

CAPO-3303S

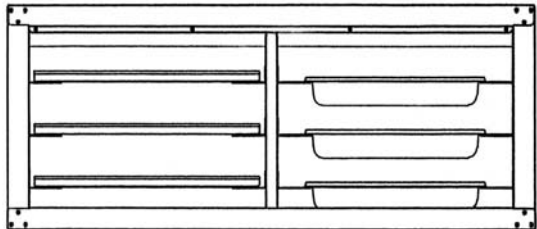
● UPC: 654976-51333-8

Width	Height	Depth	Ship Wt.*
33"	72"	30"	350 lbs.

* does not include weight of shipping skid



NEMA L6-30 Plug
(1 plug per oven)



Stacking Separator for CAPO-303 Ovens

Will hold up to 6 pans (3 sheetpans & 3 steam table pans) (3 of each pan shown in use in Stacking Separator; Pans not included.)

9/18/2006 RV05



(NOTE: This page contains the specs for the individual CAPO-303 oven. The CAPO-3303S Stacking Kit includes TWO of these ovens, plus other accessories listed on front page.)



Line Chef™ Countertop Combination Oven



Specifications:

Countertop Combination Oven. 2.9 cubic feet cooking chamber has capacity for up to 5 full size steam table pans or up to 5 half 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 / 6,000 watts / 30 amps / NEMA L6-30 Plug / 10'6" cord

Model CAPO-303 - Countertop combination oven provides steam & convection: roast, bake, cook & hold or any combination



NEMA L6-30 Plug

Our combination ovens are made to Cadco Ltd. specifications by UNOX S.p.A., Italy ♦ NSF, UL through CSA Standards
Cadco Model CAPO-303 = UNOX Model XAV303

Standard Features

- **Steam & convection: roast, bake, cook & hold or any combination**
- 2.9 cu. ft. cooking chamber (14-1/2" H x 23" W x 15" D)
- **Handles 5 full size steam pans** or 5 half size sheet pans (pans not included)** Pan spacing 2-3/4" (** based on 2-1/2" deep steam pans).
- **Five 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 ● One fan ● 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 /6,000watts/30 amps/single phase/ NEMA L6-30 plug/10'6" cord
- NSF, UL (through CSA standards)
- Unit must ship by truck, NOT UPS
- Freight class 85

OPTIONAL ACCESSORIES:

XR090: : Oven Stand for CAPO-303. 7 tiers for pans
WPR-2B: Water Pressure Regulator 2 BAR
GR1055AO: Shelf for CAPO-303
Water Pump accessory avail. - contact Cadco for details

Model	Color	Electrical			Unit Dimensions	Ship Wt./lbs.	Carton Dimensions	UPC#
		Volts	Watts	Amps				
CAPO-303	Brushed	208-240	6,000	30	w:33", h:28-1/4"~; l:30" ~24 1/4" without legs	140*	w:36", h:26 1/4", l:32"	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

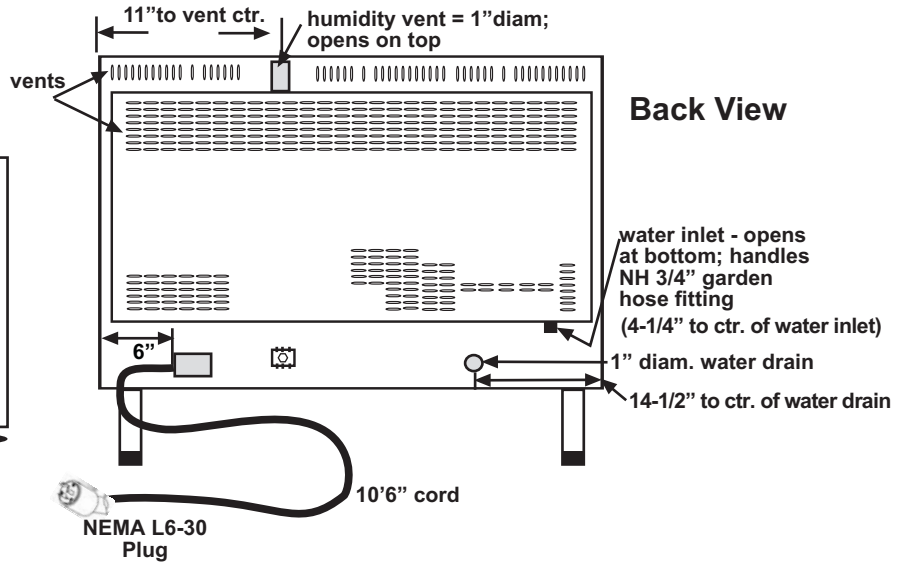
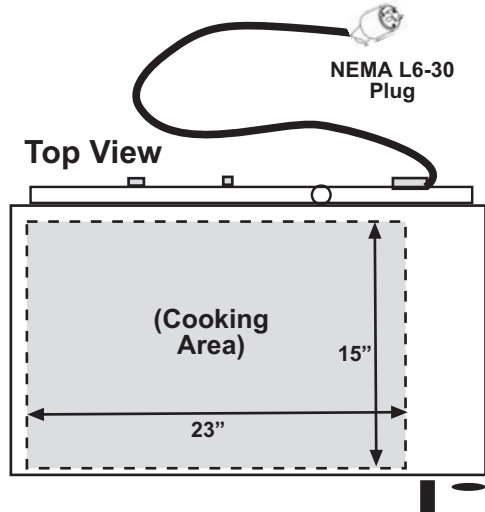
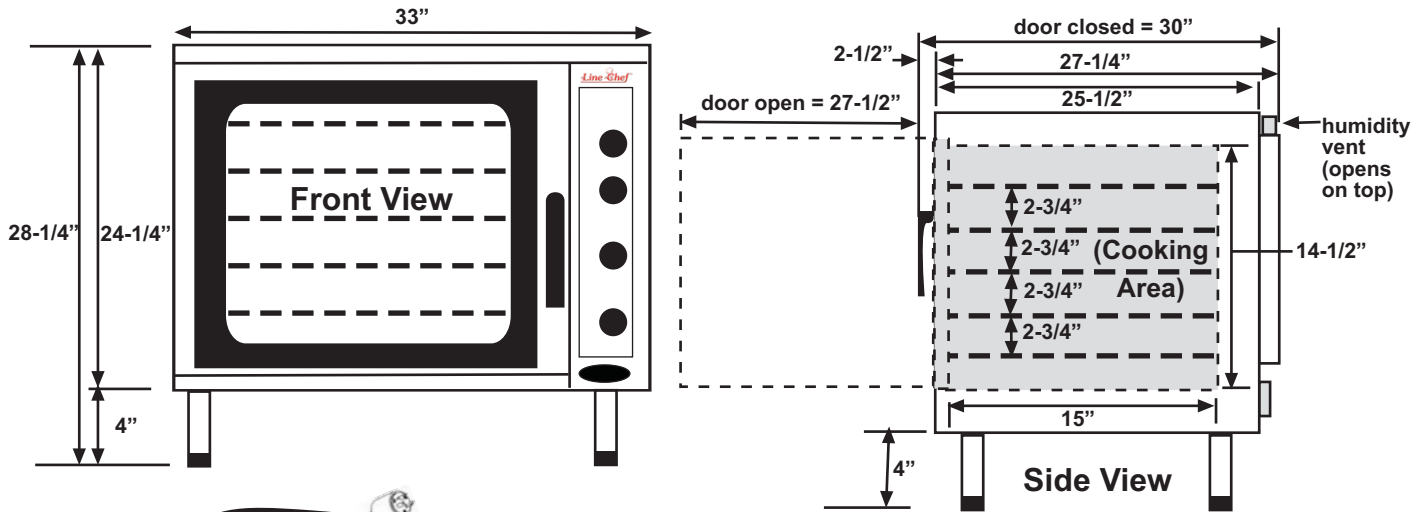
Due to continual product improvement, specifications and design are subject to change without notice.

8/28/2006 RV04

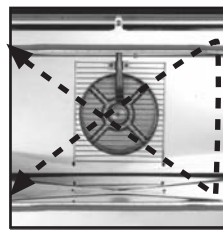
Cadco, Ltd. Countertop Combination Oven - 5 half size sheet pan capacity Model # CAPO-303



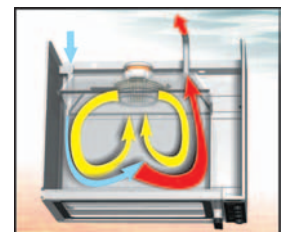
(NOTE: This page contains the specs for the individual CAPO-303 oven. The CAPO-3303S Stacking Kit includes TWO of these ovens, plus other accessories listed on front page.)



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-303 is made to Cadco Ltd. specifications by UNOX S.p.A.
- NSF, UL through CSA Standards (Cadco Model CAPO-303 = UNOX Model XAV303)
- 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"