



DIGITAL Convection Oven Instruction Manual



**Model XAFT-115A:
Half Size/3 Shelves
208-240 Volt**

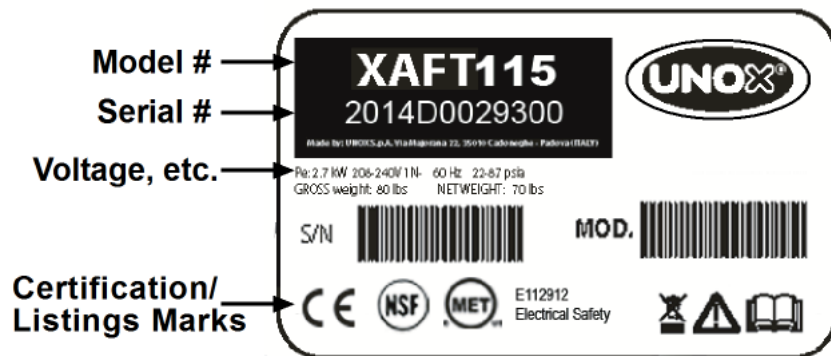
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I. INSTRUCTION FOR THE INSTALLER

Congratulations! You have just purchased a new Cadco Digital Convection Oven. Let's go over some of the basics before you start using your new oven.

1. DATA PLATE (Located on side of oven)



2. CERTIFICATION

2.1 The “MET” mark on our data labels and on our user manual refers to the following listings: Certifications are listed under UNOX S.p.A., MET file #E112912, including XAFT series oven models.

<http://corp.metlabs.com/safety/listing.asp>

Class Number: 2831-03 **DESCRIPTION:** HEATERS-Cooking and Liquid - Stationary Type

Class Number: 2831-83 **DESCRIPTION:** HEATERS-Cooking and Liquid-Stationary Type-
Certified to the requirements of UL 197 (for USA)
and CSA C22.2 No. 9 (for Canada)

2.2 The “NSF” mark refers to listing including XAFT series oven models under UNOX SPA for NSF/ANSI STANDARD 4: Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment. <http://info.nsf.org/Certified/Food/Listings.asp?Company=79610&Standard=004>

3. INSTALLATION - PRELIMINARY OPERATIONS

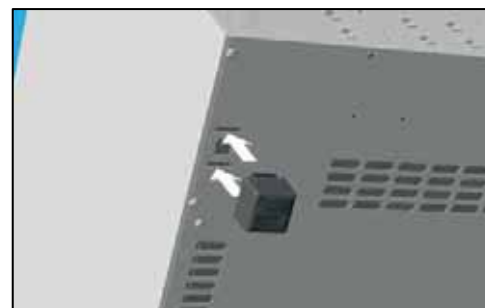
All electrical connections and installation operations must be done by qualified personnel, and comply with all existing codes.

3.1 CHECK THE LOCATION OF INSTALLATION

Verify the overall measurements and the exact position of the electrical and water connections (where applicable) before installing the oven. Refer to the illustrations in the separate “technical data” document for your model.

3.2 FEET ASSEMBLY

You will find the feet packed inside your oven's cooking cavity. The feet **must** be used when your oven is in operation. Never use your oven without its feet properly installed. Assemble the feet as shown. (Full size models now come with tall feet that screw into place; all other models come with shorter feet that pop into place.)



3.3 POSITIONING

Place your oven so the back and sides can be easily reached. This will make the electrical connections and any servicing points easily accessible. Your oven is not designed for built-in applications or for side by side positioning. Cadco suggests you leave a minimum distance of 4” between the back of the oven and the wall to allow for the escape of moisture. The oven must be placed upon a support, a stand, or on top of a counter made of non-combustible material. Never install the oven directly on the floor. If the oven is placed near walls, dividers, kitchen cabinets, decorated edges or drapes, they must be made of non combustibile material.

3.4 REMOVE THE PROTECTIVE FILM

Carefully remove all the protective film from the external walls of your oven. Be sure to remove any residual glue left on the outside of the oven with an appropriate solvent.

4. INSTALLATION

4.1 ELECTRICAL CONNECTION

- Connection to the electrical power source must be done according to all state and local codes. Before connecting your oven, make sure that the voltage and the amps comply with those stated on the data plate of your oven. Avoid using patch cords and multiple jacks.
- The appliance must be placed so that the connection plug to the outlet can be easily reached. When the appliance is in operation, the power supply voltage must not diverge from the value of the nominal voltage, written on the technical data plate, by more than + or – 10%.
- Ovens are equipped with cordset and NEMA plug (single phase; 120V or 208-240V, depending on oven model.) It is sufficient to insert the plug in the proper outlet (the outlet must be suitable for the plug assembled on the oven.)

II. INSTRUCTIONS FOR THE USER

Never allow grease splatters or spills to collect on the inside walls, floor, or ceiling of your oven. A simple cleaning with soap and water is usually enough to keep your oven spotless and in “like new” condition for years. Your oven should never be cleaned with a water hose or anything more powerful than a spritz bottle. For tougher cleaning and built up grease, we suggest using Foam Plus® from Discovery Products Corporation (Tel. 877.822.8500.)

1. INSTRUCTIONS FOR THE OPERATOR

You will find important information about maintaining and operating your new oven in this manual. Please read the manual and become familiar with your new oven before you begin to operate it. Keep the manual in a safe place and make sure everyone reads it before operating the oven. Please use only Cadco authorized service centers and always require quality UNOX-OEM parts. Failure to comply with these standards can compromise safety and will void your warranty.

2. NOTES FOR USE

- Your Cadco oven was designed to cook food and must be used only for that specific purpose. Any other use may void your warranty. The usable operating temperature range is approx. 175°F to 500°F. It is suggested that you allow about 2-3” between trays for proper air circulation during the cooking process.
- Avoid salting your food products while they are inside the cooking cavity. Salt is very corrosive and may, over time, damage the interior of your oven.

3. CONTROL PANEL

XAFT digital oven models are operated by pressing the relevant spots (“buttons”) on the “Touch Control” screen-printed keypad on the oven control panel.

Press ONLY with fingers. DO NOT press with any other objects, such as knives, forks, etc...

This technology makes cleaning the control panel quick and easy, while guaranteeing maximum reliability and durability and helping to avoid mechanical failure.



COOKING PARAMETERS	DYNAMIC MODELS
Cooking Time	0 minutes to 9 hours 59 minutes
Oven Temperature	175° – 500°F

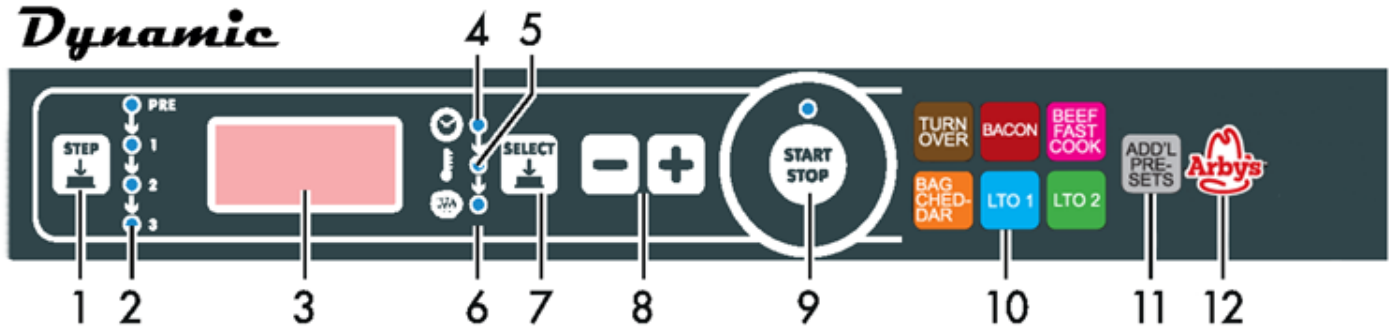
PROGRAMMED MODE allows a program to be saved for use during successive cycles. (Up to 99 programs may be saved.) *The first 4 programs on this oven [P1 – P4] have been preset at the factory to Arby’s specifications.*

Each program contains 2 phases:

- PHASE 1: initial preheating;
- PHASE 2: actual cooking, characterized by your programmed cooking parameters.









The oven automatically passes from one cooking phase to the next.

3.1 “DYNAMIC” CONTROL PANEL FEATURES (Model XAFT-115A)





BUTTON / LIGHT FUNCTIONS:

- 1) Press the **STEP button** repeatedly to select Preheat and first cooking STEP to set their parameters when programming optional programs.
- 2) These LEDs indicate the current **STEP** (PRE = Preheat; 1 = STEP 1; STEPS 2 -3 not applicable to Arby’s programs) during the parameter setting phase and during the cooking phase.
- 3) **LED Display Window.**
- 4) When this LED is on, the **Cooking Time** parameter is in the setting process.
- 5) When this LED is on, the **Temperature** parameter is in the setting process.
- 6) Not applicable to Arby’s programs.
- 7) Press the **SELECT button** repeatedly to select the parameters to set (Temperature, Cooking Time, etc.)
- 8) Press to increase or decrease the values shown on the LED display, one unit at a time. (Holding the button down increases / decreases the value rapidly.)
- 9) **START / STOP button** starts/ interrupts cooking.
- 10) These 6 “**Quick Access**” **buttons** allow quick selection of 6 programs that have been previously entered and saved. (The first 4 have been preset at the factory for Arby’s. **LTO 1** and **LTO2** are available for local operator’s use. **See page 6 for chart.**)
- 11) Press the **Program button** to start setting parameters for a new program, OR to access optional saved P7-P99 programs that you have preset.
- 12) Press the **Memory button** to save a newly set program to memory.

Button	Program # (Appears in LED window when button is pressed)	For	Preprogrammed At Factory to Arby's Specifications
	P1	Turnover	X
	P2	Bacon	X
	P3	Beef Fast Cook	X
	P4	Bag Cheddar	X
	P5	Left to Operator	
	P6	Left to Operator	
	P7 – P99	Optional Additional Operator Presets (OR to start setting new program)	
		Memory button for saving optional programs P5 and above after programming them	n/a

3.2 OPERATING NOTES:




- ◆ Before using the appliance for the first time, be sure to thoroughly clean the inside of the oven cavity (see page 9). Then let the oven run empty for about 30 minutes at a temperature of 350°F to eliminate any odors caused by residual protective factory grease.
- ◆ When the oven is connected to the power supply, the control panel switches on automatically.
- ◆ When the oven door is opened, heating and fan operation stops automatically. The built-in fan brake is activated. (The fan continues to rotate for a short time only).
- ◆ Operate the appliance at a room temperature between 41°F to 95°F.
- ◆ Do not salt food inside the oven cavity. If this is not possible, clean the oven as soon as possible.
- ◆ When the power is turned on, the light in the cooking cavity will come on and remain on while there is power to the oven or when in stand-by mode. The display window will read “0.00” (this shows the time in hours and minutes).
- ◆ **STAND-BY MODE:** 15 minutes after a preset program ends or the cooking time expires, the light inside the cooking chamber will automatically shut off and the oven will go into stand-by mode for energy savings. The display and lights will be off, except for the blue  START / STOP light. To exit stand-by mode and reactivate the electronic controls, simply press the  START / STOP button.

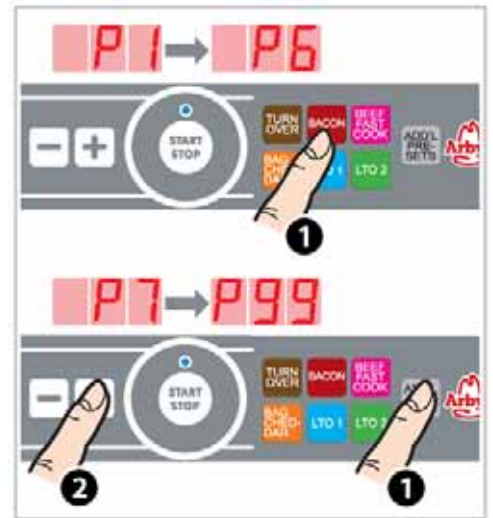
3.3 OPERATING IN PROGRAMMED MODE

- There is room to save up to 99 programs in your oven's memory for "One Touch Cooking".

NOTE: The 6 programs saved by assigning to P1 – P6 will be the ones later accessed by the P1 – P6 "Quick Access" buttons on the control panel. (See callout #10 on page 5, and chart on page 6.)







• TO RECALL A SAVED PROGRAM:

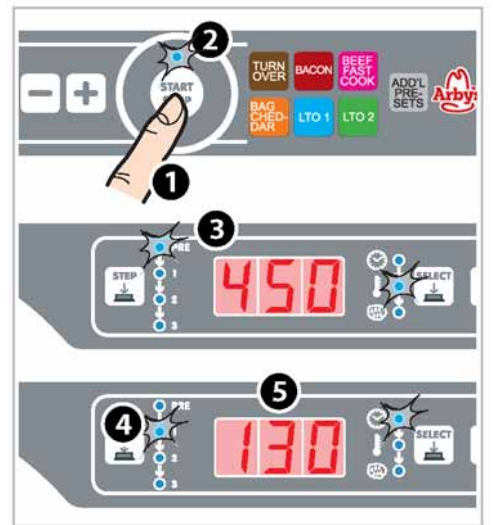
1. For Quick Access Programs P1 through P6 (; see chart on page 6. Programs P1 – P4 have been preset at the factory to Arby's specifications), (1) press the "Quick Access" button corresponding to the desired program. The LED window on the left side of the control panel will show the selected Program number.
2. For any optional Programs P7 through P99 which you may have preset, (1) press the  Program button, (2) then select the number of the program you wish to use by pressing the  or  button until the desired program number appears in the LED window..




• START COOKING / INTERRUPT COOKING / OVEN SHUTDOWN

First, select the desired program (see TO RECALL A SAVED PROGRAM, above.)




- ♦ (1) To start or stop the cooking cycle, press the  START / STOP button.
- ♦ (2) The  Start/Stop LED lights up and the preheating cycle starts, indicated by the "PRE" LED lighting up (3). The LED display shows the preheat temperature previously set.
- ♦ The oven beeps and the "PRE" LED blinks when the preheating temperature has been reached.
- ♦ Place food in the oven. (4) After the food is placed in the oven and the door is closed, the "1" STEP LED lights up and the first cooking STEP starts automatically.
- ♦ (5) The total cooking cycle duration countdown blinks in the LED window. The LED window shows the time in hours and minutes (ex. 130 =1 hour and 30 minutes.)
- ♦ At the end of the cooking cycle, the heating element(s) and fan(s) will stop running and a beep will sound.
- ♦ Press the  START / STOP button for 2 – 3 seconds if you want to **INTERRUPT** the cooking cycle before it has finished.
- ♦ If you want to activate the "STAND-BY" mode, press the  START / STOP button for about 6 seconds. Only the  START / STOP LED will remain lit. When ready to reactivate, press the  START / STOP button.

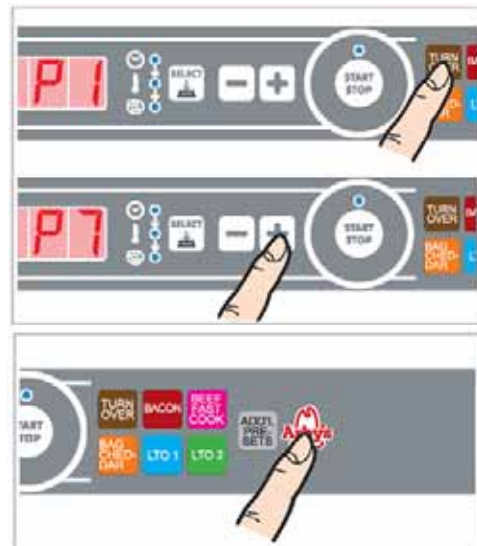


• TO ASSIGN AND SAVE A PROGRAM (Optional):


1. Access the Program menu by pressing the  Program button, OR by pressing a "Quick Access" button (P5-P6; see chart on page 6).



2. Assign a program number between P5 and P99 as follows:
 - Press one of the P5 – P6 “Quick Access” buttons to assign a program to one of the last 2 positions.
(The first 4 are reserved for preset Arby’s programs.)
 - Use the **+** or **-** buttons to assign programs P7- P99.
3. The program number will show in the LED display window.
4. Set preheat temperature and the cooking parameters (Time, Temperature; **See below for details.**)
5. Save the program by pressing the  Memory button until you hear a long beep. When the beep is heard, the program is saved.
6. To start the program, press the  START / STOP button.
7. You may press the  Program button to go into the manual mode at any time.




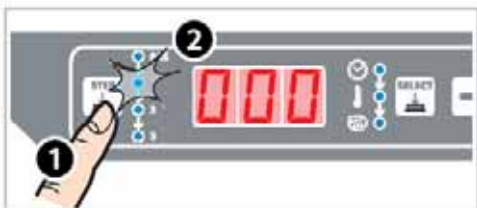
• **SETTING PREHEAT TEMPERATURE**

- ◆ (1) Press the  STEP button
- ◆ (2) The corresponding “PRE” LED lights up.
- ◆ (3) Press the **+** or **-** buttons until the red LED display shows the desired preheating temperature. (Maximum = 500°F)
- ◆ It is always better to preheat the oven to a temperature about 15-20% higher than is required for cooking, in order to reduce the effects of heat lost when opening the oven door to place food in the oven.
- ◆ Preheating allows only temperature adjustments. The duration of the preheating phase depends on the temperature set (the appliance heats up to the temperature in the least time possible).
- ◆ **Always preheat oven cavity before placing food in the oven.**
- ◆ **NOTE: If preheating is not set, the oven will propose a temperature of 356°F.**




• **SELECT STEP 1**



- ◆ (1) Press the  STEP button
- ◆ (2) The LED corresponding to STEP 1 lights up
- ◆ (Arby’s programs do not use STEPS 2 or 3.)



• **(THE SELECT BUTTON)**




The  SELECT button allows the operator to select and set these functions for STEP 1: TIME, TEMPERATURE.

• **SETTING THE COOKING TIME / DURATION**

- ◆ (1) To choose the Time function, press the  SELECT button repeatedly until the blue Time LED is lit next to the Time icon (clock) on the control panel.
- ◆ (2) To set the time function, use the **+** or **-** button. Hold the button down to quickly scroll to desired setting.
- ◆ (3) The LED display shows the time in hours and minutes (ex. 130 =1 hour and 30 minutes)
- ◆ The maximum time allowed in each step is 9 hours and 59 minutes, which will show in the display window as “959”. Minimum time per step is 1 minute.
- ◆ **FOR CONTINUOUS OPERATION**, (the oven will operate in continuous mode until the operator intervenes):
STEP 1 > Press the **-** button when time is set at “0”, and “INF” will appear in the display window. The oven will then work continuously until you stop it by pressing the  START / STOP button.



- **SETTING THE COOKING TEMPERATURE**

- ◆ (1) Press the  SELECT button until the blue Temperature LED is lit next to the Temperature icon (thermometer) on the control panel.
- ◆ (2) To set the desired temperature, use the  or  buttons. Hold the button down to quickly scroll to desired setting.
- ◆ (3) The LED display shows the temperature setting in Fahrenheit.
- ◆ The usable operating temperature range is approx. 175°F to 500°F. The default temperature is 356°F.







- **MODIFYING THE PARAMETERS OF A SET PROGRAM:**

(NOTE: DO NOT modify the parameters of the four [P1-P4] Arby's preprogrammed QuickSet buttons!)

Only modify the parameters of the programs using QuickSet buttons LTO 1, LTO 2, or any additional programs that you (the local operator) have set yourself.)

When using a program, you will be unable to modify the cooking parameters during the cooking cycle.)

- ◆ (1) Access the Program menu by pressing the  Program button.
- ◆ (2) Use the  or  buttons to call to the LED display the number of the program you wish to modify.
- ◆ (3) Reconfigure the cooking parameters (Time and Temperature as explained on pages 7-8.
- ◆ (4) Save the program by pressing the  Memory button until you hear a long beep. When the beep is heard, the modified program is saved.



4. DOOR & FANS

- **Oven Door Safety**

- ◆ On each Digital Convection Oven, there is a switch that stops the cook cycle when you open the door.
- ◆ When you open the door, the cooking cycle (in both the manual and the programmed mode) goes into pause mode, though no cooking values are lost.
- ◆ When you close the door, the cooking cycle restarts from where it was interrupted.

- **Convection Fans**

Every 2 minutes, the fan(s) stop and reverse direction to assure even baking.

5. CLEANING THE OVEN

- **WARNING: Before starting any maintenance or cleaning operation, it is necessary to disconnect the electrical power supply and wait for your oven to cool down.**

5.1 BEFORE USING THE OVEN FOR FIRST TIME

- ◆ Clean the metal parts with hot soapy water and rinse thoroughly.
- ◆ With the cooking cavity empty, heat the oven for about 30 minutes at a temperature of 350°F to eliminate any odors caused by residual protective factory grease.
- ◆ Never wash the cooking chamber with acids, abrasives, or aggressive detergents.


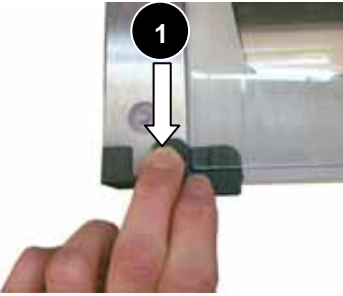
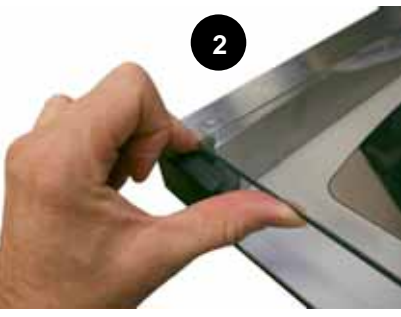


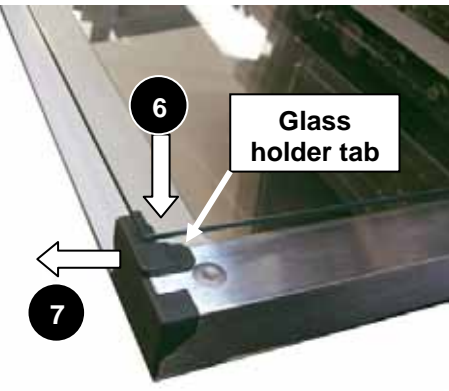
5.2 CLEANING THE COOKING CAVITY

- ◆ Make sure to wipe up any and all spills as they occur.
- ◆ At the end of the day (or as needed), clean the cavity using only proper products.
- ◆ Never clean the stainless steel with acids, caustic detergents, abrasives or any products containing chlorine.

5.3 CLEANING THE OUTSIDE OF YOUR OVEN

- ◆ Wipe up spills, as they occur, with a damp cloth.
- ◆ Never use a spray of water in to clean the outside of your oven. This may damage the electrical components and void your warranty.

5.4 CLEANING THE OVEN DOOR GLASS

 <p>Glass holder tab</p>	<p>Open oven door and remove inner door glass using the following directions. (Glass holder tabs on left & right sides of door keep inner door glass in place.)</p>	 <p>1</p>	<p>1) With oven door open completely, use fingers to pull left and right glass holder tabs forward until fully extended and the corner of the door glass is visible.</p>
 <p>2</p>	<p>2) Using fingers to hold glass holder tabs open, position thumbs under the inner door glass and push glass up until it just clears the glass holder tabs. Release glass holder tabs while supporting the door glass with thumbs.</p>	 <p>3</p> <p>Door glass slot</p>	<p>3) Grasp both sides of the glass firmly and pull the glass toward you until it clears the door glass slots at the bottom of the door. <i>(Be careful to support the glass when pulling it toward you, to avoid the back edge of the glass dropping onto the outer door glass below it.)</i> Lift the glass and place gently on countertop.</p>
<p>4) Clean the door glass, using a soft cloth moderately dampened with soap and water or glass cleaner. Rinse glass and dry it completely.</p>  <p>5</p> <p>YES NO</p> <p>5) Position cleaned inner door glass over the open oven door so that the oval logo on the glass is facing down in the left back corner. Slide the back edge of the door glass into the door glass slots at the bottom of the door.</p>	 <p>6</p> <p>Glass holder tab</p> <p>7</p> <p>6) Lower the glass until it is resting on the glass holder tabs.</p> <p>7) Pull the glass holder tabs forward until the glass drops into place in the door. Then release the glass holder tabs to hold the glass in place.</p>		

6. TURNING OFF IN CASE OF BREAKDOWN

If you encounter any kind of problem while your oven is in operation, or if you notice anything out of the ordinary, follow these steps:

- ◆ Unplug your oven immediately.
- ◆ Consult Cadco, Ltd. at 877-603-7393 (Toll-Free)

Failure to do so may result in a hazardous condition and void your warranty.

III. COOKING PRINCIPLES

1. COOKING MODES

• CONVECTION COOKING

- ◆ Food products bake in hot, moving air. This moving air removes the cool air barrier between the cool food being cooked, and the heat of the oven chamber. It also helps your food products to cook evenly and quickly. Foods cook faster with convection.

2. COOKING VARIABLES

• TEMPERATURE

- ◆ The exact setting of your oven temperature assures proper cooking of your food, both inside and outside:
 - Too low – your food cooks too slowly and will dry out.
 - Too High – your foods burns and cooks unevenly.
- ◆ If you are new to convection cooking, Cadco suggests setting your Convection Oven to a temperature of about 30°F - 50°F lower than what you would have set it at in a conventional oven. Let the food tell you what it needs; if it browns too fast, turn the oven temperature down.

• TIME

- ◆ The higher the temperature the quicker your foods will get done.
- ◆ The quicker foods (especially protein products) cook, the more moisture they tend to lose.
- ◆ Most bakery products can take high temperatures better than protein products.

• QUANTITY OF FOOD

- ◆ One piece of chicken will take less time to cook than 2 or 3 pans of chicken. That's "Mother Nature" pure and simple. Convection cooking is fantastic, but it's NOT magic.
- ◆ Overloading the oven can result in uneven cooking.
- ◆ Avoid placing baked goods touching each other on the pan before baking.

3. USE OF WIRE GRIDS AND SHEET PANS

- It is recommended to use wire grids for meat items. This will elevate your food items and allow air to circulate all around during the cooking process. Place your wire rack in a sheet pan to collect the juice. This reduces clean-up time also.
- Use sheet pans for bakery items such as pastries, bread and rolls, and cookies.

IV. MAINTENANCE

1. ORDINARY MAINTENANCE

- All maintenance operations must be done only by trained qualified personnel.
- Before starting any maintenance operation, disconnect your oven from the electrical power supply and wait for it to cool down.
- The parts that need ordinary maintenance can be reached by removing the front control panel and the back of the oven.

2. SPECIAL MAINTENANCE

- All maintenance operations must be done only by trained qualified personnel.
- Before starting any maintenance operation, disconnect your oven from the electrical power supply and wait for it to cool down.

2.1 REPLACEMENT OF INTERNAL LAMP (WHERE APPLICABLE)

To replace the internal lamp:

- Disconnect your oven from the power supply system and let it cool down.
- Remove the side rails.
- Unscrew the glass cover and replace the lamp with an identical bulb.
- Screw the glass cover back on.

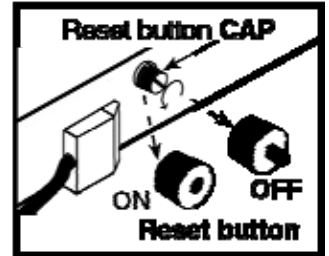
- Reassemble the side rails.

2.2 REPLACEMENT OF THE FUSE

To replace the fuse:

- Press on the cover of the fuse holder and rotate it of about 20° counterclockwise.
- Remove the cover of the fuse holder.
- Remove the fuse from the cover of the fuse holder.
- Replace the fuse with one with an identical one.
- Reposition the cover of the fuse holder.
- Press the cover and rotate it about 20° clockwise.

2.3 RESET THE SAFETY THERMOSTAT


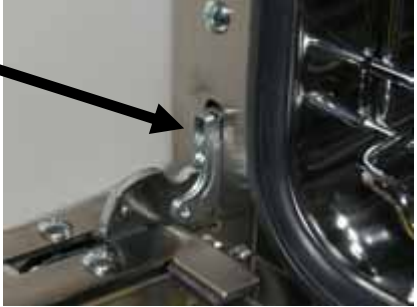










- This oven is equipped with a manually resettable safety thermostat designed to protect the oven against overheating. If there is an intervention, it completely deactivates the oven to avoid permanent damage.
- To reset this device, remove the black cap positioned to the bottom of the back of the oven by unscrewing it counterclockwise, push the reset button under the cap, and replace the black cap.
- If the safety thermostat shuts your oven off, before turning your oven back on, be sure to check your entire circuit to verify that the total amps being drawn by all the appliances, lights, etc. on that circuit do not exceed the amps available on that circuit.

2.4 TROUBLESHOOTING

Problem	Possible Cause	Possible Solution	Problem Solution
Oven is completely switched off	<ul style="list-style-type: none"> - No power - Safety thermostat has intervened to avoid overheating - Oven is out of order 	<ul style="list-style-type: none"> - Check that unit is plugged into correct outlet type - Reset the safety thermostat (see 2.3 above) - Contact Cadco Service 	Contact Cadco Service
No humidity is produced in the oven cavity <i>(Dynamic models only)</i>	<ul style="list-style-type: none"> - Water inlet is closed - Oven is connected to the water supply or water tank incorrectly - Water tank is empty - Water supply filter is clogged 	<ul style="list-style-type: none"> - Open water inlet - Make sure oven is connected to water supply/ tank correctly - Fill the tank with water - Clean the filter 	Contact Cadco Service
After the time has been set and START/STOP button has been pressed, the oven does not start	Door is open or has not been shut correctly	Make sure the door is completely shut	Contact Cadco Service
Water escapes from the door gasket when the door is shut.	<ul style="list-style-type: none"> - Gasket is dirty - Gasket is damaged - Door handle mechanism is loose 	<ul style="list-style-type: none"> - Clean the gasket with a damp cloth - Replace gasket - Get handle mechanism repaired or replaced 	Contact Cadco Service

2.5 REMOVE AND REATTACH THE DOOR

 <p>Fig. 1</p>	<p>Open door completely as in Fig. 1</p>	 <p>Fig. 2</p>
 <p>Fig. 3</p>	<p>Using a screw driver or other object, swing door safety lock down as shown in Figs 2 – 3 – 4</p>	 <p>Fig. 4</p>
 <p>Fig. 5</p>	<p>With door completely down and door safety lock in its down position, move door in a closing direction until door safety lock stops the closing action as in Fig. 5. ~~~~~ Hold door as shown in Fig. 6.</p>	 <p>Fig. 6</p>
 <p>Fig. 7</p>	<p>Slightly lift and swing door out of unit as shown in Figs. 7 & 8</p>	 <p>Fig. 8</p>
 <p>Fig. 9</p>	<p>For the door to be properly installed, the notch on the bottom of the hinge finger (Fig. 9) must be seated in the inner door hinge frame (Fig. 10)</p>	 <p>Fig. 10</p>
<p>Reverse above procedure to attach door to oven - see Figs. 7 & 8</p>		

V. OPTIONAL DIGITAL CONVECTION OVENS ACCESSORIES



- **OV-HDSA Heavy-Duty 2-Oven Stand with Wheels**
 - ◆ Accommodates two XAFT-115A half size Cadco Convection Ovens



- **Stacking Kits for XAFT Half-Size Convection Ovens**
 - ◆ Everything needed to securely stack one XAFT oven on top of another and protect the top oven's control panel from heat rising from bottom:
 - ◆ - 4 Special size oven legs (2-3/4" high) for the top oven
 - ◆ - Brackets
 - ◆ - Heat Baffle (protects top oven's control panel from heat generated by lower oven)
 - ◆ - Bottom oven vent extension
 - ◆ - All needed screws & clamps
- ◆ **XC646 Half Size Stacking Kit**



VI. REPLACEMENT PARTS INSTALLABLE BY OPERATOR (Order from Parts Town)

Part #	Description	Part #	Description
VT1055A	Inner Glass	VT1195A	Light Bulb Cover
KOH1925A	Door Handle Kit	GRP305	Wire Racks
VM1025A	Nylon Plug	VM1951A	Chimney Cover
GN1351A	Door Gasket	VM1952A	Motor Cover
GRL1005A	Lateral Rack Supports	PD1001A	Foot
VM1815A	Lateral Rack Bolts	VM1556A	Cooling Fan Guard
VE1005A	Light Bulb	ZW115	XAFT-115 Complete Door Assembly

VII. WARRANTY

- Cadco, Ltd. warrants all products (in the United States and Canada) to be free from defects in material and workmanship for a period of one year from date of purchase, unless otherwise noted below.***
- Warranty does not apply in cases of misuse, abuse or damage from external service or repair attempts by unauthorized personnel.
- **Copy of original invoice is required for proof of purchase date for warranty coverage.**
- **ALL WARRANTY / SERVICE ISSUES MUST BE AUTHORIZED FIRST! PLEASE CALL TOLL-FREE (877) 603-7393.**
- **WARRANTY PERIODS:**
 - Two Year Limited Warranty (30 days Defective Replacement, One year On-site service & parts, 2nd year parts only; see exceptions below)
 - One year warranty on motor & fan.
 - 90 day warranty on all light bulbs and gaskets. **NOTE:** These items are easily changeable on-site by user and **do not qualify for service center warranty assistance.** Call Cadco directly for warranty replacement of these items.
 - 30 day warranty on glass.
- **WARRANTY PROCEDURE:**

Please do not take your unit to the store where you purchased it for warranty repair. For the Cadco authorized US service agent nearest you, 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: www.cadco-ltd.com

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