

2. NOTES FOR USE

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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 oven allows you to work between 175°F and 500°F. It is suggested that you allow about 2" between trays for proper air circulation during the cooking process.

Use your Cadco oven for:

- ◆ Baking all types of bread and pastry, both fresh and frozen.
- ◆ Cooking any meat, fish, or fowl.
- ◆ Rethermalizing any cooled or frozen cooked foods.
- ◆ Cooking (not steaming) any kinds of vegetables.

Please 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 3.1 TIME DIAL

- To operate your oven for a set time, you must first turn the time dial clockwise to the time you choose, from 0 to 60 minutes (if you're facing the oven, it is the dial on the left side of the control panel). Line up your desired time (on the dial) with the indentation in the control panel above the time dial.
- When set cooking time is over, the dial turns to "0" position, the oven turns off, and a buzzer sounds.
- To operate the oven continuously instead of for a set time, turn the time dial counterclockwise until the hand icon () on the dial lines up with the indentation in the control panel above the time dial. The oven will operate continuously until you manually turn the dial back to "0".
- Whether you have chosen to set an actual time, or have set the time dial for continuous "on", the fan will begin spinning.

3.2 TEMPERATURE DIAL

- The temperature inside the cooking chamber is set by the temperature dial (if you're facing the oven, it is the dial on the right side of the control panel).

- Turn the dial clockwise and set your desired temperature. At this time the green pilot light, located just to the right of the temperature dial, will turn on. This indicates that the oven is preheating.
- Please note: the green pilot light will fluctuate on and off throughout the cooking cycle. This indicates that the heating element is turning on and off to help keep the actual temperature within 5-10 degrees of the set temperature.
- Always preheat oven before placing food into it.

4. CLEANING YOUR NEW 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.

4.1 BEFORE USING YOUR NEW OVEN

- ◆ Clean the metal parts with hot soapy water and rinse thoroughly.
- ◆ With cooking cavity empty, heat the oven for about 30 minutes at a temperature of 350°F to “burn it in”.
- ◆ Never wash the cooking chamber with acids, abrasives, or aggressive detergents
- ◆ The oven should never be cleaned with direct water from a hose. Never use anything more powerful than a spritz bottle to clean your oven, to avoid damaging the electrical components and voiding your warranty

4.2 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.
- ◆ The appliance should never be cleaned with direct water from a hose. Never use anything more powerful than a spritz bottle to clean your oven, to avoid damaging the electrical components and voiding your warranty

4.3

CLEANING THE OUTSIDE OF YOUR OVEN

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

GREEN PILOT LIGHT, TIME, TEMPERATURE, INDENTATIONS

- ◆ Periodic inspections of the exhaust tube in the back of the oven should be made to insure it is clear for ventilation. If any residue is present, clean with a simple bottle brush.

5. 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.

• UNIFORM BAKING

This oven is designed to bake evenly on all levels. Please be sure that the oven is preheated to the proper temperature and the baking recipe has been adjusted to the lower temperature required for convection oven baking.

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.

◆ If you experience uneven cooking, the solution is usually as simple as turning the oven temperature down a few degrees (10°F – 25°F).

•TIME

◆ The higher the temperature, the quicker your foods will get done and the more shrinkage you will realize.

◆ The quicker foods cook, the more moisture they tend to lose (especially protein products).

◆ Most bakery products can withstand higher temperatures better than protein products.

•HUMIDITY. The more humidity in the cooking cavity, the harder it will be for your food products to brown.

•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 also reduces clean-up time.

• Use sheet pans for bakery items such as pastries, bread and rolls, and cookies. Shallow sides on a pan or bake sheet will enhance the air flow to your foods.