



## Switch-Air Digital Convection Ovens Quick Set Guide

Congratulations on the purchase of your new Switch-Air Digital Convection Oven from Cadco, Ltd. Please refer to your “Operations Manual” for proper installation of your new oven **before** using this Quick Set Guide.

This “Quick Set Guide” will help you operate your oven with simple step by step instructions.

Your Switch-Air Oven will have one of two control panels;

### Classic Controls – (Models XAF-111, XAF-130)

- No humidity available; cannot run optional Cadco proofers



### Dynamic Controls – (Models XAF-115, XAF-135, XAF-188, XAF-195)

- Controlled humidity standard. Choose from 20% to 100% humidity in increments of 20%.
- NEVER ATTEMPT TO USE YOUR SWITCH-AIR OVEN AS A STEAMER!
- Three step programming/cooking if desired.
- Proofer compatible (optional: XAL135 Half Size; XAL195 Full Size).



There are some features common to both Classic and Dynamic models;

- 70 programs for one touch cooking. Programming your Switch-Air Oven allows the operator to choose the desired program and press the touch pad for easy activation.
- The interior light will be on during operation to illuminate the cooking cavity.
- Stainless steel construction inside and out for easy cleaning.
- “Cool Touch” safety door.
- Removable door for easy cleaning.
- Fans reverse every two minutes for even cooking.
- Two year “Satisfaction Guarantee”.

## Classic Control Panel



### Convection cooking –

1. Press “start/stop” touch pad to activate the control panel.
2. Set “Time” mode using – or + touch pad.
3. Advance using “Select” touch pad to set “Temperature” mode.
4. Set temperature mode using – or + touch pad.
5. Press “Start/Stop” touch pad to activate the cooking process.

### Enter a program into memory –

1. Press “start/stop” touch pad to activate the control panel.
2. Press the “P” in the “Program” section of the control panel.
3. Select the numbered program you would like to enter into memory using the + or – touch pad.
4. Enter your cooking values following “Convection Cooking” steps (above).
5. Press and hold “M” in the “Program” section of the control panel until “nen” appears in the read out window and the tone sounds.

Your program has been successfully entered into memory and is ready for use.

### Recall a program from memory -

1. Press “start/stop” touch pad to activate the control panel.
2. Press the “P” in the “Program” section of the control panel.
3. Select the numbered program you would like to activate using the + or – touch pad.
4. Press “Start/Stop” touch pad to activate the cooking process.

### Modify an existing program –

1. Press “start/stop” touch pad to activate the control panel.
2. Press the “P” in the “Program” section of the control panel.
3. Select the numbered program you would like to modify using the + or – touch pad.
4. Change the cooking values you wish to modify.
5. Press and hold “M” in the “Program” section of the control panel until “nen” appears in the read out window and the tone sounds.

## Dynamic Control Panel



### Convection cooking –

1. Press “start/stop” touch pad to activate the control panel.
2. Set “Time” mode using – or + touch pad.
3. Advance using “Select” touch pad to set “Temperature” mode.
4. Set “Temperature” mode using – or + touch pad.
5. Advance using “Select” touch pad to set the “Humidity” mode.
6. Set the desired “Humidity” level using the + or – touch pad. Humidity may be set in 20% increments up to 100%.
7. Press “Start/Stop” touch pad to activate the cooking process.

### Multi Step Operation -

Follow the same steps you normally would to set the Switch-Air oven for “Convection Cooking” only now, you may add humidity in any of the three available cooking steps. Any of the three cooking steps may also be set for “Infinite” time which will show as “inf” in the control window. This means the operator can “Cook” and then “Hold” if need be.

For example, to roast a 3 ½ pound chicken;

Step 1) Set “Time” mode for 15 minutes.

Set “Temperature” mode for 325°F.

Set “Humidity” level at 20%

Advance to “Step 2” by pressing the “Step” touch pad to the far left of the control panel.

Step 2) Set “Time” mode for 20 minutes.

Set “Temperature” mode for 350°F.

No humidity will be needed in this finish/browning step.

Advance to “Step 3” by pressing the “Step” touch pad to the far left of the control panel.

Step 3) Set the “Time” mode to “inf” by pressing the – touch pad.

(Advance using “Select” touch pad to set “Temperature”)

Set the “Temperature” to 155°F.

Activate the cooking process by pressing the “Start/Stop” touch pad.

### Enter a program into memory –

1. Press “start/stop” touch pad to activate the control panel.
2. Press the “P” in the “Program” section of the control panel.
3. Select the numbered program you would like to enter into memory using the + or – touch pad.

4. Enter your cooking values following “Convection Cooking” steps (above).
5. Press and hold “M” in the “Program” section of the control panel until “mem” appears in the read out window.

### Humidity –

The Switch-Air Digital Convection ovens allow the operator to choose from 20% to 100% humidity during the cooking process. 20% means that humidity is being introduced into the cooking cavity 12 seconds of each minute the product is cooking.

IMPORTANT! You are not destined to failure if you chose 40% humidity where it may have been better choosing 20%.

RELAX, have fun...keep it simple, and enjoy the results, 20% is always a great place to start. Steam is controlled with the “Select” touch pad next to the readout window of the control panel. **The “LED” readout will indicate the percent of humidity chosen** (from 20% to 100%).

Let’s first see what steam does in a roasting or baking application.

- Steam makes heat hotter, so a 325°F oven with steam injected into the cooking chamber performs more like a 350°F oven, as far as cooking time is concerned. It is much the same as when you changed from a conventional oven to a convection oven, and you had to drop your temperatures by about 25°F.
- Steam will also reduce the amount of shrinkage you will get when roasting meats, as well as increase the moisture in your finished product. Our digital convection ovens won’t add moisture to your products during the cooking process but they will increase the amount of moisture retained in your cooked foods.
- The higher the percentage of steam programmed into the cooking chamber, the more time it will take for your food to brown. Humidity slows the browning process.
- Some manufacturers do not even allow you to choose the percent of humidity you use to cook with. Switch-Air Digital convection ovens let you control the humidity up to 100% during the cooking process.

**Proofer** – (optional: XAL135 Half Size & XAL195 Full Size Proofers; for use in modular configuration only with Switch-Air Digital Ovens with Dynamic Control Panels: current oven models XAF-115, XAF-135, XAF-188, XAF-195. Proofers require a separate power outlet from the oven, but must be run from the Dynamic Control Panel on the oven.)

Any dough product containing yeast must be “Proofed” at least once before baking. Proofing (rising) requires a warm, moist environment for the product to “rise”. Breads, rolls, croissants, and Danish are all typical yeast products and need to be “proofed”. Biscuits, soufflés, and cream puffs are NOT yeast products and need no proofing.

IMPORTANT:

- Proof bread and rolls at temperatures up to 120°F.
- Generally when the product has doubled, it is proofed and ready for baking.
- Proof laminated (layered) doughs such as croissants and Danish no hotter than 95°F.

The oven’s digital Dynamic Control Panel allows the operator to control the oven as well as Cadco optional proofers. (Follow all installation instructions for proper water and electrical connections before attempting to use your proofer.)

After you have your proofer properly connected:



- Advance the light using the function touch pad to illuminate the “Prover” on the far right of the control panel.
- Fill the proofer (water reservoir) by pressing and holding the “Manual” touch pad located to the far right of the “Cycle” section of the control panel. When the heating element is covered with water you are ready to begin operations.

Important; Always keep the heating elements covered with water.

Your proofer is now ready to use. Since you are already familiar with the Switch-Air Oven controls, operating the proofer and producing perfect baked goods will be simple.



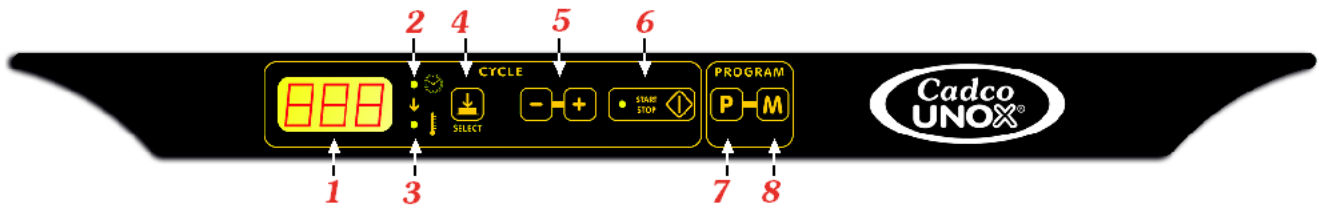
- Set the “Time” by pressing the +/- touch pad.
- + will add time up to 9 (hours) and 59 (minutes).
- When the set time has elapsed you will hear a tone sound and the proofer will automatically turn off.
- - will set the time for “inf” or infinite for continuous operation.

Press the “Select” touch pad to advance (and set) the “Temperature” you wish your proofer to function at.

- Advance to set and illuminate the “Temperature” light using the “Select” touch pad.
- Use the +/- touch pads to select the temperature you wish to proof your bakery products at (up to 120°F.)
- Press “Start/Stop” touch pad to begin the proofing process.

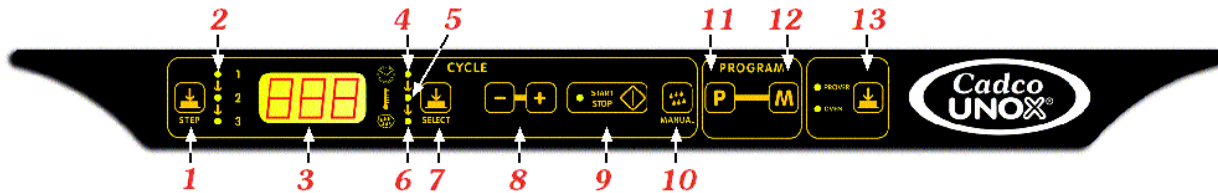
## SUMMARY of DIGITAL OVEN CONTROL PANELS

**Classic Controls:** This version is composed by time and temperature setting and program memorization. Shown: Model XAF-130, *no humidity feature*.



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|---|--|---|
| <ul style="list-style-type: none"> <li>1. Displays cooking parameters</li> <li>2. Time indicator</li> <li>3. Temperature indicator</li> </ul> | <ul style="list-style-type: none"> <li>4. Time / temperature select</li> <li>5. Parameters increase / decrease cooking values</li> </ul> | <ul style="list-style-type: none"> <li>6. START / STOP</li> <li>7. Program recall</li> <li>8. Program memorization</li> </ul> |
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**Dynamic Controls:** This version is composed by cooking cycles, divided into 3 steps: time and temperature setting & humidity feature, program memorization, and proofer control. Shown: Model XAF-135, *with humidity feature*.



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|---|--|---|
| <ul style="list-style-type: none"> <li>1. Multi step cooking</li> <li>2. 3 steps available</li> <li>3. Display cooking parameters</li> <li>4. Time indicator</li> <li>5. Temperature indicator</li> </ul> | <ul style="list-style-type: none"> <li>6. Humidity indicator</li> <li>7. Time / temperature / humidity select</li> <li>8. Parameters to increase / decrease cooking values</li> <li>9. START / STOP</li> </ul> | <ul style="list-style-type: none"> <li>10. Add water, manually</li> <li>11. Program recall</li> <li>12. Program memorization</li> <li>13. Select oven or proofer</li> </ul> |
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