



### Cadco Ltd. Sample Convection Oven Applications

Oven Model	Applications	Operation Size	Production Capacity
<p><i>(1/4 size/ 3 shelves/ 120V)</i>  <b>OV-003</b></p>	Light baking such as muffins, cookies, breadsticks, sweet rolls, light desserts, hamburger patties, chicken breasts, personal size pizzas	<ul style="list-style-type: none"> <li>● 20 seat coffee shop w/ "To Go" capacity</li> <li>● Waitress station for a 20 seat capacity area</li> <li>● The "Turn" at a golf course, etc.</li> </ul>	<p><b>55</b> Cookies per hour,  <b>55</b> burgers/chicken breasts per hour,  <b>12</b> jumbo muffins per hour</p>
<p><i>(Half size/ 3 shelves)</i>  <b>OV-013 - 120V</b>  <b>OV-013SS - 120V</b>  <b>XAFT-111 - 120V</b>  <b>XAF -113* - 120V</b>  <b>XAFT-115* - 208-240V</b>  <i>(*w/ moisture injection)</i></p>	Muffins, cookies, breadsticks, sweet rolls, light desserts, hamburger patties, chicken breasts, pizza	<ul style="list-style-type: none"> <li>● 30 seat coffee shop w/ "To Go" capacity</li> <li>● Waitress station for a 30 seat capacity area</li> <li>● The "Turn" at a golf course, etc.</li> </ul>	<p><b>12 dozen</b> cookies per hour,  <b>12 dozen</b> burgers/chicken breasts per hour,  <b>14 dozen</b> dinner rolls per hour</p>
<p><i>(Half size/ 4 shelves/ 208-240V)</i>  <b>OV-023</b>  <b>OV-023P</b>  <b>XAFT-130</b>  <b>XAF-133*</b>  <b>XAFT-135*</b>  <i>(*w/ moisture injection)</i></p>	Muffins, cookies, breadsticks, sweet rolls, desserts, hamburger patties, chicken breasts, pizza	<ul style="list-style-type: none"> <li>● 30 seat coffee shop w/ "To Go" capacity</li> <li>● Waitress station for a 30 seat capacity area</li> <li>● The "Turn" at a golf course, etc.</li> </ul>	<p><b>15 dozen</b> cookies per hour,  <b>15 dozen</b> burgers/chicken breasts per hour,  <b>320</b> dinner rolls per hour,  <b>24</b> personal size pizzas per hour (w/ Pizza Heat Plates),  <b>12</b> 1/2 size sheet cakes per hour</p>
<p><i>(Full size/ 208-240V)</i>  <b>XAF-183* - 3 shelves</b>  <b>XAFT-188* - 3 shelves</b>  <b>XAF-193* - 4 shelves</b>  <b>XAFT-195* - 4 shelves</b>  <i>(*w/ moisture injection)</i></p>	ALL bakery items, ALL meats, frozen entrees, pizza... ALL foods except steamed vegetables	<ul style="list-style-type: none"> <li>● Small volume full service restaurant</li> <li>● Decentralized dining area, i.e.: retirement facility or school</li> </ul>	<p><b>100</b> orders of pot roast every 2 hours,  <b>2</b> 20+ lb. turkeys,  <b>6</b> prime rib roasts overnight,  <b>16 dozen</b> dinner rolls per 1/2 hour,  <b>128</b> chicken breasts per 1/2 hour</p>