Convection Oven with Cart

Operating Instructions & Trouble Shooting Guideline

***This unit is designed to be used on a single dedicated 20amp circuit.**

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Operating Instructions

Your Cadco oven was designed to cook food and must be used only for that specific purpose. The oven allows you to work between 175ºF and 500ºF. It is suggested that you allow about 2" between trays for proper air circulation during the cooking process.

Use the 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.

TIME DIAL ON LEFT

*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.

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.

Operating Tips

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.

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 food burns and cooks unevenly.

*If you are new to convection cooking, set 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.

*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 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.

*Overloading the oven can result in uneven cooking.

*Avoid placing baked goods touching each other on the pan before baking.

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.

Troubleshooting Guidelines

Use pans that have sides no higher than a common sheet pan.

*Preheat the oven to approximately 40°-50°F above your baking temperature.

*If you notice uneven cooking, set the oven temperature down 25°-30°F. Let the product tell you if it needs more or less heat.

*Aluminum foil can get pulled into the fan and cause damage.

*Don't overload the oven.

*Maintain a minimum 2" between the product being cooked and the next shelf. Remove shelves if necessary.

*Frozen products draw more heat from the oven and may require a longer recovery time.

*When roasting meats we suggest using a cooking rack to elevate the product and facilitate even roasting. Smaller cuts such as boneless chicken breasts, or seafood portions may be baked directly on the pan if desired.

* If oven shuts off during anytime within a cooking cycle or will not turn back on after being tested, please locate the reset button on the back of the oven and press.