

Cadco XAF-183

Cadco XAF-183 Full-Size Heavy-Duty Countertop Convection Oven Instruction Manual

[Introduction](#) [Safety Instructions](#) [Unpacking & Installation](#) [Setup](#) [Operating Instructions](#) [Maintenance & Cleaning](#) [Troubleshooting](#) [Specifications](#) [Warranty & Support](#)

1. INTRODUCTION

The Cadco XAF-183 is a full-size heavy-duty countertop convection oven designed for commercial kitchens, food trucks, and kiosks. This appliance is engineered for powerful performance and reliable durability, accommodating three full-size sheet pans across its three shelves. It features an advanced airflow system with a patented baffle to ensure consistent and even heat distribution for various cooking tasks.

Manual time and temperature dials provide precise control, with heat settings ranging from 175°F to 500°F, making it suitable for baking, roasting, and other culinary applications. The oven is constructed with a rugged Dura-Body stainless steel exterior and a reinforced door, built to withstand high-volume environments. Safety and efficiency are enhanced by a cool-touch double-wall glass door and a high-insulation cavity. Its stackable design helps maximize space in crowded kitchen settings.

2. IMPORTANT SAFETY INSTRUCTIONS

Read all instructions thoroughly before operating this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the oven is connected to a properly grounded 208/240V, single-phase electrical outlet with a dedicated circuit. Do not use extension cords.
- **Hot Surfaces:** The oven exterior, interior, and door glass become extremely hot during operation. Use oven mitts or pot holders when handling hot items or surfaces.
- **Ventilation:** Ensure adequate clearance around the oven for proper ventilation. Do not block any ventilation openings.
- **Supervision:** Do not leave the oven unattended during operation. Close supervision is necessary when any appliance is used by or near children.
- **Cleaning:** Always unplug the oven and allow it to cool completely before cleaning or performing any maintenance.

- **Flammable Materials:** Do not store or use flammable materials near the oven.
- **Damage:** Do not operate the oven if it has a damaged cord or plug, or if it has been dropped or damaged in any manner. Contact qualified service personnel.

3. UNPACKING AND INITIAL INSTALLATION

3.1 Unpacking

1. Carefully remove the oven from its packaging.
2. Inspect the oven for any shipping damage. Report any damage immediately to the carrier and your dealer.
3. Remove all packing materials, including any protective films or tapes, from the oven's interior and exterior.
4. Verify that all included components are present: Convection Oven unit, 3 wire shelves.

3.2 Installation

1. **Placement:** Place the oven on a sturdy, level, heat-resistant countertop or stand capable of supporting its weight (approximately 112 pounds).
2. **Clearance:** Ensure adequate clearance around the oven for proper air circulation. Maintain at least 4 inches of space from walls or other appliances on all sides and top.
3. **Electrical Connection:** Connect the oven to a dedicated 208/240V, single-phase, 60Hz electrical outlet. Consult a qualified electrician if you are unsure about your electrical supply.
4. **Leveling:** Use a level to ensure the oven is perfectly level. Adjust the feet if necessary.

4. SETUP

4.1 Initial Cleaning

Before first use, clean the interior of the oven. Wipe down the interior walls, shelves, and door with a damp cloth and mild detergent. Rinse thoroughly and dry completely.

4.2 Shelf Installation

Insert the three wire shelves into the desired rack positions within the oven cavity. Ensure they are securely seated.

4.3 First Use (Burn-Off)

It is recommended to perform an initial burn-off cycle to eliminate any manufacturing odors or residues.

1. Ensure the oven is empty.
2. Set the temperature control to its maximum setting (500°F).
3. Set the timer for 30 minutes.
4. Allow the oven to run for the full duration. Some smoke or odor may be present; ensure the area is well-ventilated.
5. Once complete, turn off the oven and allow it to cool completely before use.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview



An image of the Cadco XAF-183 Full-Size Heavy-Duty Countertop Convection Oven, showing its stainless steel exterior, glass door, control panel, and internal racks. The image also indicates the product dimensions: 31.5 inches height, 32 inches width, and 19.87 inches depth.

The control panel features two primary rotary knobs:

- **Temperature Control Knob:** Used to set the desired cooking temperature from 175°F to 500°F.
- **Timer Control Knob:** Used to set the cooking duration. The oven will automatically shut off when the timer expires.

5.2 Preheating the Oven

1. Close the oven door.
2. Turn the Temperature Control Knob to the desired preheating temperature.
3. Turn the Timer Control Knob to the 'ON' position or a desired preheat time. The oven will begin to heat.
4. Allow the oven to preheat until the indicator light (if present) signals that the set temperature has been reached, or for approximately 10-15 minutes.

5.3 Cooking Process

1. Once preheated, carefully open the oven door.
2. Place food items on the wire shelves. Use appropriate bakeware or sheet pans.
3. Close the oven door securely.
4. Set the Timer Control Knob to the desired cooking duration.
5. Monitor cooking progress through the glass door. Adjust temperature or time as needed.
6. When cooking is complete, the timer will alert you and/or turn off the heating elements.
7. Carefully remove cooked food using oven mitts.

5.4 Humidity Control (if applicable)

The Cadco XAF-183 features humidity control. Refer to specific recipes or operational guidelines for your desired humidity levels. This feature helps maintain moisture in baked goods and prevents drying out of

certain foods. Consult the dedicated humidity control knob or button (if present) for adjustment.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Cadco XAF-183 convection oven.

6.1 Daily Cleaning

1. **Disconnect Power:** Always unplug the oven and allow it to cool completely before cleaning.
2. **Interior:** Wipe the interior surfaces with a damp cloth and a mild, non-abrasive cleaner. For stubborn food residues, a commercial oven cleaner designed for stainless steel may be used, following the product's instructions carefully. Rinse thoroughly to remove all cleaner residue.
3. **Exterior:** Clean the stainless steel exterior with a soft cloth and a stainless steel cleaner or mild detergent. Avoid abrasive pads or cleaners that can scratch the surface.
4. **Door Glass:** Clean the interior and exterior of the glass door with a glass cleaner or mild soapy water.
5. **Shelves:** Remove the wire shelves and wash them in warm, soapy water. Rinse and dry thoroughly.

6.2 Deep Cleaning

Periodically, a more thorough cleaning may be required, especially if heavy grease or food buildup occurs. Follow the daily cleaning steps, paying extra attention to hard-to-reach areas. Ensure all cleaning agents are completely removed before operating the oven again.

6.3 Door Gasket Care

Inspect the door gasket regularly for any signs of wear or damage. A damaged gasket can lead to heat loss and inefficient operation. Clean the gasket gently with a damp cloth. Do not use harsh chemicals on the gasket.

7. TROUBLESHOOTING

Before contacting service, review the following common issues and solutions:

Problem	Possible Cause	Solution
Oven does not heat	No power supply Temperature/Timer not set Circuit breaker tripped	Check power cord connection Ensure temperature and timer knobs are set Reset circuit breaker
Uneven cooking	Overloading oven Improper shelf placement Blocked air vents	Do not overload oven Ensure proper spacing between items Check for obstructions around vents
Fan not operating	Oven not powered Fan motor issue	Check power supply Contact qualified service personnel
Excessive smoke/odor	First use burn-off Food spills/residue	Normal during initial use Clean oven interior thoroughly

If the problem persists after attempting these solutions, please contact Cadco customer support or a qualified service technician.

8. SPECIFICATIONS

Feature	Detail
Brand	Cadco
Model	XAF-183
Type	Full-Size Heavy-Duty Countertop Convection Oven
Dimensions (D x W x H)	32"D x 31.5"W x 19.87"H
Capacity	3 Cubic Feet (holds 3 full-size sheet pans)
Power Source	Electric
Voltage	208/240V
Temperature Range	175°F to 500°F
Number of Shelves	3
Control Type	Knob
Material	Stainless Steel
Item Weight	112 pounds
Special Feature	Adjustable Thermostat, Humidity Control

9. WARRANTY AND CUSTOMER SUPPORT

For specific warranty information, please refer to the warranty card included with your product or visit the official Cadco website. Keep your purchase receipt as proof of purchase for warranty claims.

If you require technical assistance, have questions about operation, or need to report a problem not covered in the troubleshooting section, please contact Cadco customer support. Contact details can typically be found on the manufacturer's website or in the product packaging.