



Cadco CBC-GG-B2-L1 Utility Serving Counter User Manual

[Home](#) » [Cadco](#) » Cadco CBC-GG-B2-L1 Utility Serving Counter User Manual 



FAST WITHOUT MICROWAVE
CBC-GG-B2-L1 Utility Serving Counter
User Manual



	<p>ALL WARRANTY I SERVICE ISSUES MUST BE AUTHORIZED PLEASE CALL 877-603-7393</p>	 <p>SCAN HERE TO REGISTER YOUR OVEN</p>
http://cadco-ltd.com/vari-kwik/		https://cadco-ltd.com/vari-kwik/register.php

Scan or visit VariKwik.com for Instructional videos

Contents

- 1 **IMPORTANT SAFETY INSTRUCTIONS**
- 2 **Grounding Instructions**
- 3 **Electrical Specifications**
- 4 **INSTALLATION**
 - 4.1 **Installation Warnings – Read Before Lifting Unit**
- 5 **INSTRUCTIONS FOR THE OPERATOR**
- 6 **NOTES FOR USE**
- 7 **OPERATION**
- 8 **STARTUP**
- 9 **STEP (MANUAL) MODE**
- 10 **USING STEP (MANUAL) MODE**
- 11 **PROGRAM MODE**
- 12 **RECIPE DEVELOPMENT – PROGRAM MODE**
- 13 **RECIPE NOTES**
- 14 **SETTINGS CONTINUED**
- 15 **CLEANING THE UNIT**
- 16 **MAINTENANCE**
- 17 **VariKwik™ Ovens Available Accessories**
- 18 **WARRANTY**
- 19 **Documents / Resources**
- 20 **Related Posts**

IMPORTANT SAFETY INSTRUCTIONS

WARNING: When operating this unit, strictly adhere to the following safety precautions to reduce the risk of burns, electric shock, fire, injury, damage to units or property near units.

General Safety Information

- Read all instructions before using this appliance.
- This appliance must be grounded. Connect only to a properly grounded outlet.
- Install or locate this appliance only in accordance with the provided installation instructions.
- This appliance should be serviced by qualified service personnel only. Contact Cadco, Ltd. to obtain information of the nearest authorized service facility for examination, repair, or adjustment.
- Keep the cord away from heated surfaces.
- Use this appliance only for its intended uses as described in this manual.

- DO NOT use corrosive chemicals or vapors in this appliance; it is not designed for industrial/laboratory use.
- DO NOT allow children to use this appliance.
- DO NOT operate this appliance if it has a damaged cord or plug, is not working properly, or has been damaged or dropped.
- DO NOT store this appliance outdoors.
- DO NOT use this product near water (e.g., near a kitchen sink, in a wet basement, near a swimming pool).
- DO NOT immerse the cord or plug in water.
- DO NOT let the cord hang over the edge of a table or counter.
- DO NOT use a water jet for cleaning.
- This appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction.

Reducing Fire Risk

- DO NOT use the cooking cavity for storage purposes.
- DO NOT overcook food. Carefully attend to the unit if paper, plastic, or other combustible materials such as parchment paper are placed inside the unit to facilitate cooking.
- DO NOT leave paper products, cooking utensils, or food in the cavity when the unit is not in use.

Grounding Instructions

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This oven is equipped with a cord that has a grounding wire with a grounding plug, which must be plugged into an outlet that is properly installed and grounded. Consult a qualified electrician or serviceman if uncertain about the ability to follow grounding instructions or if doubt exists as to whether the appliance is properly grounded. DO NOT use an extension cord. If the power cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

WARNING: Improper grounding can result in a risk of electric shock.

Power Cord Replacement or Removal

If the power cord is damaged, it must be replaced by the manufacturer or its approved service agent.

Certification



Construction

Exterior – Stainless steel corrosion-resistant outer wrap, tempered glass door, galvanized rear enclosure.

Interior – Stainless steel, and removable anodized heat plate.

Electrical Specifications



VK-120: 1650 W, 120V, 60 Hz, 13.75 A, NEMA 5-15P plug

VK-220: 2365 W, 220V, 60 Hz, 10.75 A, NEMA 6-20P plug



VKII-220/ VKII-220-SS: 3365 W, 220V, 60 Hz, 15.3 A, NEMA 6-20P plug

NOTE: These ovens require a dedicated electrical line.

INSTALLATION

Install or locate this appliance only in accordance with the instructions below.

Unpacking Instructions

- Remove the unit from its packaging.
- Before discarding, check the packaging thoroughly for accessories and literature.

NOTE: Packaging may also be retained in case the unit may at some point be shipped or returned to the manufacturer.

- Check the cooking cavity thoroughly for accessories and literature.
- Discard any packaging in the cooking cavity.
- Peel the point-of-sale sticker off the door.

Installation Warnings – Read Before Lifting Unit

WARNING:

VK-120 & VK-220 ovens weigh approximately 57 lb. (25.9 kg).

VKII-220 units weigh approximately 63 lb. (28.6 kg).

Never lift with fewer than two people.

WARNING: The unit must be properly placed on a food station at all times. We will not recognize a fallen unit as a warrantable claim and are not liable for any injuries that may result.

WARNING: This unit is not intended for built-in installation (i.e., installing the unit in any structure that surrounds the unit by five or more sides).

Be sure to provide a minimum of 4" (101.6 mm) clearance for all sides and 10" (254 mm) clearance for the top.

WARNING: These ovens require a dedicated electrical line.



WARNING: These units are only stackable with the optional VK-SK VariKwik™ Stacking Kit. See page 19 or contact Cadco, Ltd. for details.

Lifting and Placing the Unit

- Prepare a surface at least 30" (762 mm) wide and 27.75" (704.9 mm) deep (30.75"/781.05 mm for VKII-220) and capable of supporting the approximately 57-63 lb. (25.9 -28.6 kg) VariKwik™ unit.
- NOTE: Do not remove the unit legs, as clearance is required for ventilation.
Place the unit on the prepared surface, ensuring no edges are hanging off the sides.

Accessories Included



- In order to ensure the cooking performance of the VariKwik™ oven, it is very important to use the provided anodized heat plate.



- In addition, Cadco Ltd. provides an aluminum spatula to help place and remove prepared food.
- (See page 19 for all the accessories available for VariKwik™ Ovens.)

EXHAUST CHIMNEY

On the backside of the unit is an exhaust chimney from which the exhaust that comes from the cavity is ejected. During each cooking cycle, you may have hot air and/or humidity coming out from this chimney (temperature and humidity of the exhaust depending on the cooking parameters set on the unit and on the type and quantity of food put inside the unit).

INSTRUCTIONS FOR THE OPERATOR

You will find important information about maintaining and operating your new oven in this manual. Please read the manual and become familiar with your new unit before you begin to operate it. Keep the manual in a safe place and make sure everyone reads it before operating the unit. Please use only Cadco-authorized service centers and always require quality Cadco OEM parts. Failure to comply with these standards can compromise safety and will void your warranty.

NOTES FOR USE

- Your VariKwik™ oven was designed to cook and retherm food and must be used only for that specific purpose. Any other use may void your warranty. Use your VariKwik™ oven for tasks such as:
 - ◆ Retherming/reheating
 - ◆ Finishing
 - ◆ Browning
 - ◆ Melting cheese
- The maximum operating temperature is approximately 500°F.

Your oven's pre-heat temperature has been pre-set at the factory for 450°F for 120V units and 425°F for 220V units. You may modify this temperature in the SETTINGS> Adjust Temps> Modify> Adjust Preheat screen.
- Your VariKwik™ oven features Tri-heat technology:
 - ◆ You may set or modify the amount of time the Conductive and/or Infrared heat elements operate for each recipe, by choosing RECIPE DEVELOPMENT> Modify Recipe> Choose Daypart> Choose Recipe & Thick or Thin Modify screen. (See page 8.)
 - ◆ Convection heat: Hot air circulated by a rear fan. Convection heat operates every time the unit is running.
 - ◆ Conductive heat: Bottom heat is used for browning the underside of food. Typical uses include pizza, flatbreads, and sandwich toasting.
 - ◆ Infrared heat (IR/ radiant heat): Top heating element(s) provide direct heat for finishing: melting cheese, top browning, caramelization, etc.
 - ◆ NOTE: 220 V units may be set to use Conductive and Infrared heat simultaneously in any given recipe, in PROGRAM MODE only.

120V units may only be set to use one or the other at a time and may be used consecutively.

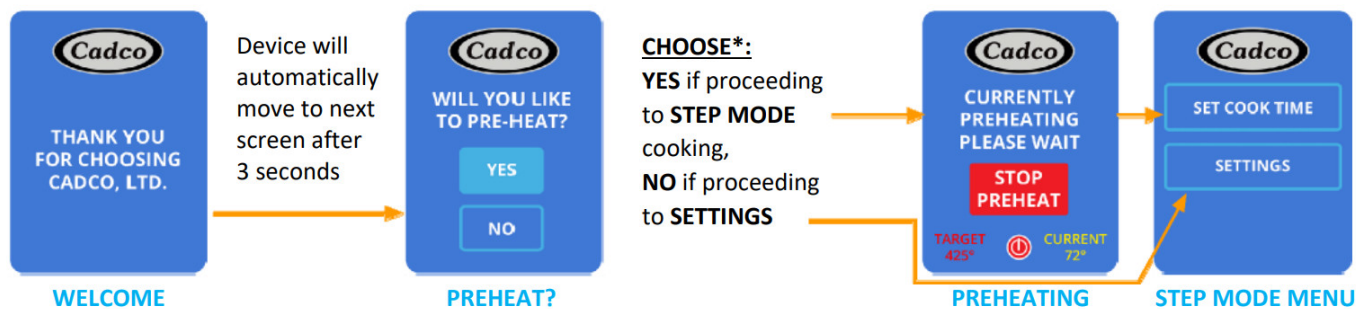
- Avoid salting food products while they are inside the cooking cavity. Salt is very corrosive and may, over time, damage the interior of your oven.

OPERATION

Before using the oven for the first time, perform the cleaning steps listed on page 17.
When the VariKwik™ oven is properly installed, here are very simple instructions on the operation:

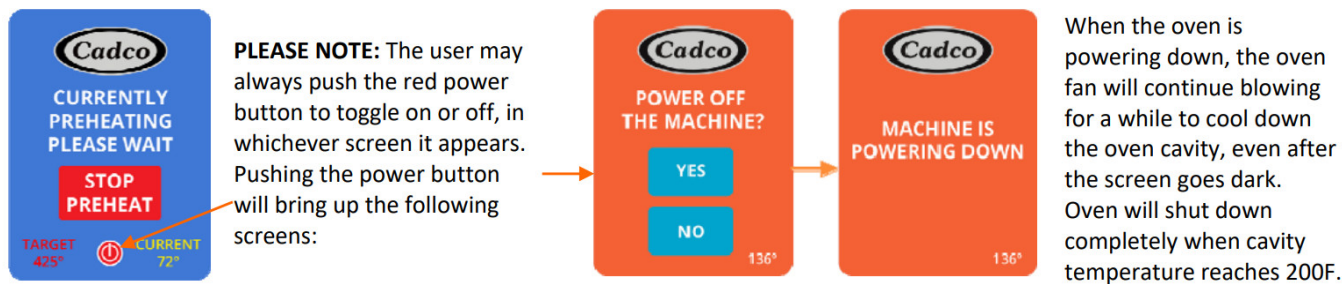
STARTUP

Plug the oven into an appropriate outlet. Your oven is factory preset to STEP MODE (manual mode).
When the dark screen is touched (after plug-in or after a period of non-use (STANDBY MODE), the following screens will appear:



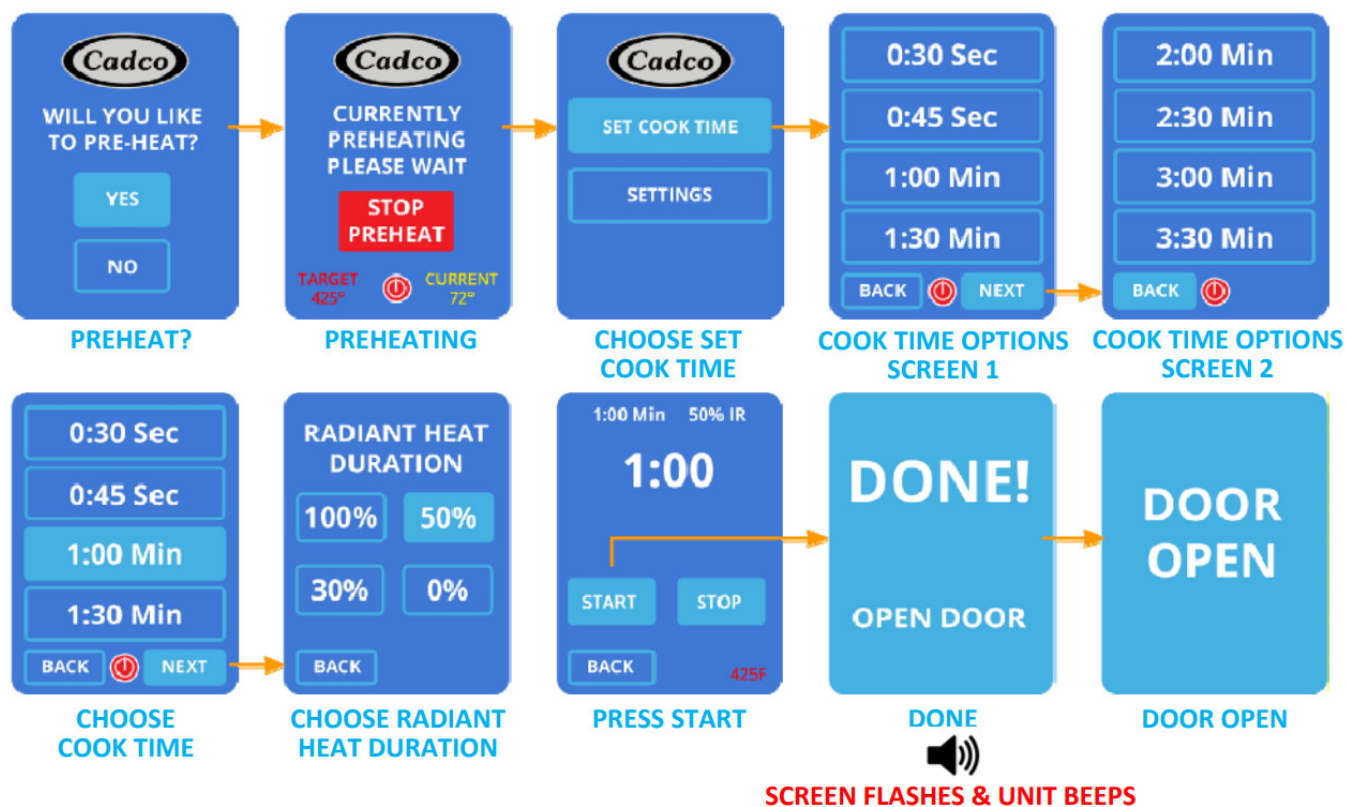
*Your oven's pre-heat temperature has been pre-set at the factory for 450°F for 120V units and 425°F for 220V units. You may modify this temperature in the **SETTINGS> Adjust Temps> Modify> Adjust Preheat** screen.

See page 8 to continue in STEP MODE.
If you prefer operating in PROGRAM MODE, click on **SETTINGS** and turn to page 9 for directions on switching to PROGRAM MODE.



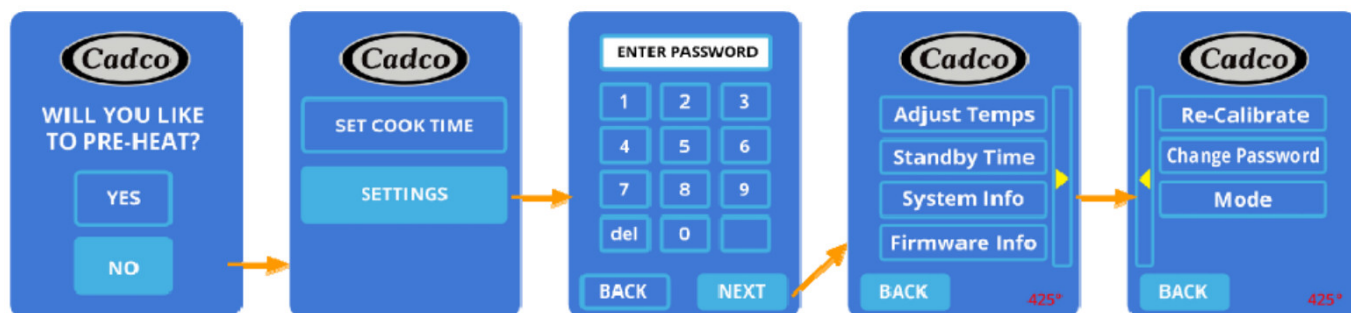
STEP (MANUAL) MODE

Your oven is factory preset on STEP (manual) MODE. To use STEP MODE, follow the directions below.
To use PROGRAM MODE, see page 9.



USING STEP (MANUAL) MODE

- On the first screen, press YES to preheat. CURRENTLY, PREHEATING screen will appear until pre-set preheat temperature is reached.
- On the next screen, press SET COOK TIME to access COOK TIME OPTIONS SCREEN 1.
- Press desired cook time if it is listed. If not, press NEXT to access COOK TIME OPTIONS SCREEN 2.
- When you press desired cook time, the RADIANT HEAT DURATION screen will appear. (This is the % of total cook time in which you want to add RADIANT/INFRARED (top) HEAT to the **CONVECTION HEAT**.
(NOTE: Convection heat – hot air circulated by a rear fan – operates every time the unit is running.)
- On the next screen, press START. Cooking will begin and time will count down. (NOTE: If you press STOP, cooking will stop and the screen will revert to the beginning of choosing STEP MODE COOK TIME.)
- When cook time is done, a flashing DONE screen will appear and the beeper will sound continuous.

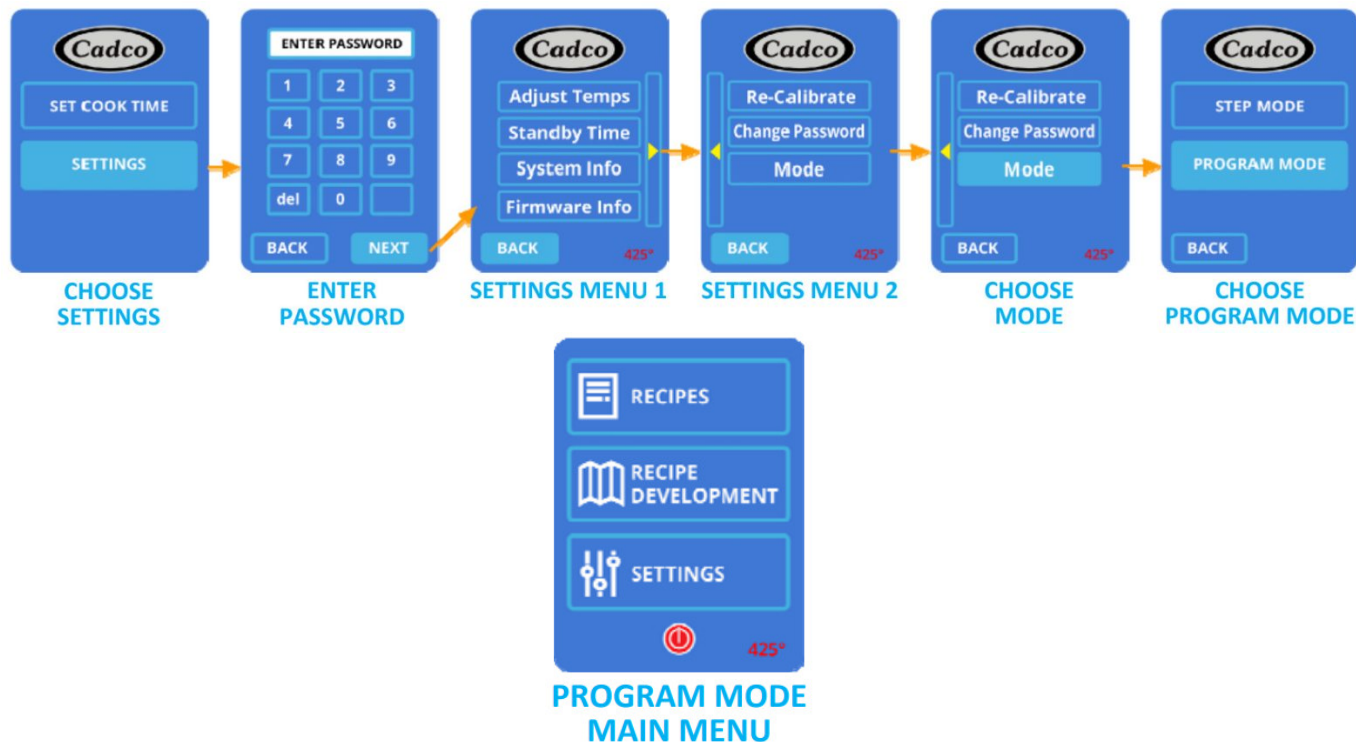


- TO ACCESS SETTINGS (See pages 14-16 for detailed instructions on SETTINGS choices.)
- Push NO on PREHEAT? screen. Then Push SETTINGS on the STEP MODE MENU.
- On the next screen, ENTER PASSWORD (factory set to 1234), then push NEXT.

- On the next screen (SETTINGS MAIN MENU 1), press the yellow arrow to access SETTINGS MAIN MENU 2 if desired.

PROGRAM MODE

Your oven is factory preset on STEP MODE. To switch to PROGRAM MODE, see below.



- SWITCHING TO PROGRAM MODE FROM STEP MODE
- Push SETTINGS on the MENU.
- On the next screen, ENTER PASSWORD (factory set to 1234), then push NEXT.
- On the next screen (SETTINGS MAIN MENU 1), press the yellow arrow to access SETTINGS MAIN MENU 2.
- On that screen, press MODE.
- On the next screen, press PROGRAM MODE, and the PROGRAM MAIN MENU will appear.
- RECIPES – PROGRAM MODE
- There are factory-preset recipes programmed into your oven. You may modify them in the RECIPE DEVELOPMENT > MODIFY RECIPE section. You may also upload your own recipes in the RECIPE DEVELOPMENT > UPLOAD RECIPE section. (See pages 10-11.)
- To access preset recipes, follow the steps below:

Current Preset Recipes: (each has Thick/Thin option = 2 recipes)

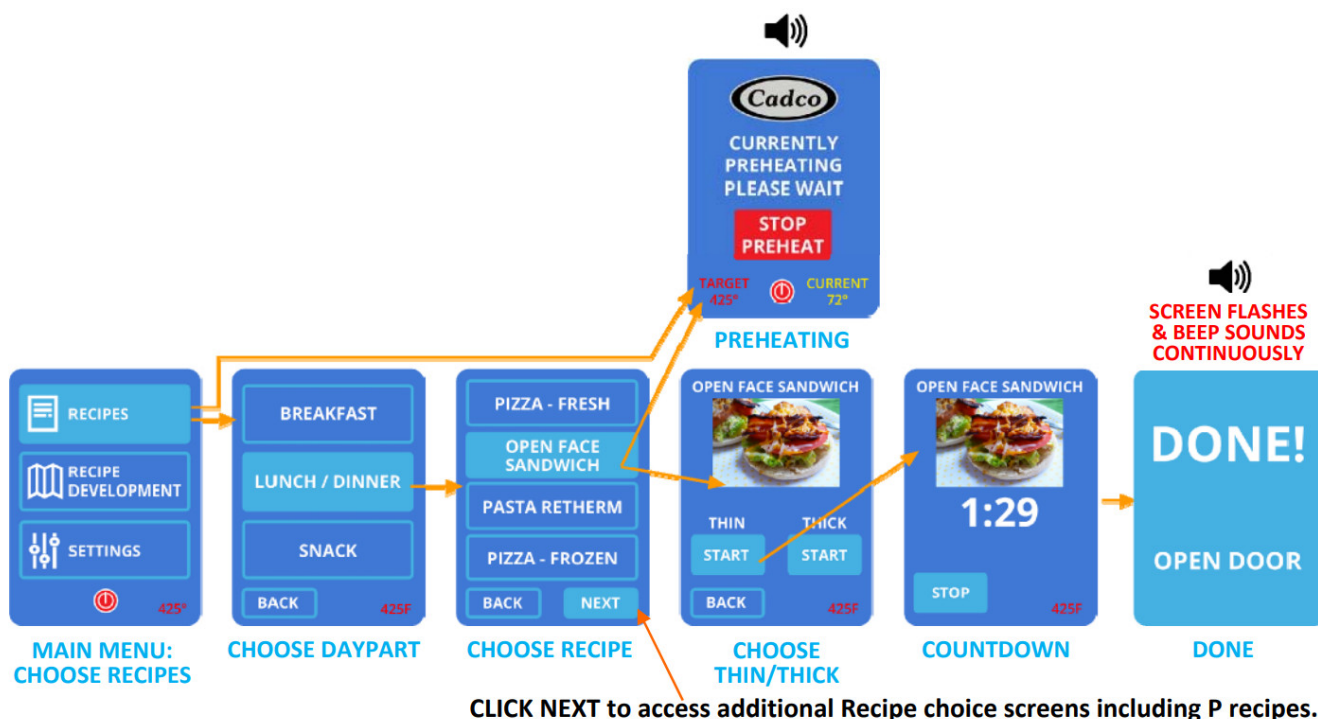
BREAKFAST:	LUNCH/DINNER:	SNACK:
Danish	Pizza – Fresh	Quesadilla
Croissant	Open Face Sandwich	Cheese Melt
English Muffin	Pasta Retherm	Wings
Sandwich	Pizza – Frozen	French Fries
P1	P1	P1
P2	P2	P2
P3	P3	P3
P4	P4	P4

See page 12 for factory presets for the named recipes above.
See pages 10-11 to modify recipes.

The “P” recipes are set up so that you may modify them to your own specifications without uploading from USB unless you need to rename them and/or upload a photo.

If the pre-heat has not reached its set point, the screen will display “Currently PreHeating Please Wait.” The unit will beep 3x when preheat temperature is reached.

When the user opens the door, the screen will display “Door Open”. When the user closes the door, the screen will transition back to the MAIN MENU Screen.



RECIPE DEVELOPMENT – PROGRAM MODE

In this section, you may modify the factory preset recipes programmed into your oven, and/or upload your own additional recipes.

NOTE: The factory preset password is 1234. You may change it in the SETTINGS section.

- On the MODIFY screen, press the item you want to modify.
(For Time – use a “0” for the first number when entering single-digit minutes (ex. 02:01.)
- Your VariKwik™ oven features Tri-Heat technology:
- In PROGRAM MODE: You may set or modify the TOTAL COOK TIME and/or the amount of time the Conduction and/or Infrared heat elements operate for each recipe.
(NOTE: Convection heat – hot air circulated by a rear fan – operates every time the unit is running.)
- Conductive heat: Bottom heat is used for browning the underside of food. Typical uses include pizza, flatbreads, and sandwich toasting.
- Infrared heat (IR / Radiant heat): Top heating element(s) provide direct heat for finishing: melting cheese, top browning, caramelization, etc.
- NOTE: In PROGRAM MODE:
 - 220 V units may be set to use Conductive and Infrared heat simultaneously in any recipe.
 - 120V units may only be set to use one or the other at a time and may be used consecutively.
 - After entering your desired time modifications, press NEXT.
- TEST COOK RECIPE? The screen will appear:
 - If you wish to save the recipe without test cooking or further modifications:
 - Press NO when the TEST COOK RECIPE. Screen appears.
 - The SAVE RECIPE? The screen will appear. Press SAVE. The recipe will be saved and the MAIN MENU screen will appear.
 - If you wish to test cook the recipe you just modified:
 - Press YES. A screen for the selected recipe will appear.
 - Place your food product to be tested into the unit, and then press START on the recipe screen.
 - When a recipe is done, the DONE screen will flash and a beep will sound continual until the unit door is opened. Check food to see if the recipe was successful or if it must be further modified.
 - The next screen will ask if you want to SAVE the modified recipe or MODIFY the recipe further.
 - If you SAVE the recipe, the screen will revert to the MAIN MENU screen.
 - If you press MODIFY RECIPE, the next screen will be the main MODIFY screen, and you may proceed with further modifications as described above.
- UPLOADING RECIPES VIA USB
 - Go to www.Varikwik.com to download the Excel/.csv template for programming new recipes, and the associated template and photo guidelines.
 - Enter your recipe information into the template and load the template and your recipe photos onto your USB drive.
 - NOTE: USB must contain no folders or other non-recipe related items, other than downloaded Varikwik Firmware updates.
 - Insert your pre-loaded USB drive into the USB port located on the lower right side of the unit.
 - On the MAIN MENU screen, press RECIPE DEVELOPMENT. On the next screen, enter PASSWORD.
 - On the next screen, press UPLOAD RECIPES, and on the next screen, press UPLOAD.
 - After the upload is complete, the screen will transition to the main MODIFY RECIPE / UPLOAD RECIPE screen after 20 seconds, or the user can select the NEXT button.
 - On the MODIFY RECIPE / UPLOAD RECIPE screen, press BACK to return to the MAIN MENU screen.

120-Volt PRESET RECIPES*, 450F Pre-Heat

In 220-volt models all recipes are 5% faster, & preheat is set at 425F.

***NOTE:** In each recipe, Convective Heat stays on for the full cooking cycle.

Breakfast					
RECIPE	Thin/Thick	Total Time	Convective Heat (stays on for full cooking cycle)	Bottom Heat/ Co nduction	Top Heat/ Infrar ed (Radiant Hea t)
Croissant	Thin	:35 sec.	:35 sec.	first:00 sec.	last:35 sec.
	Thick	:45 sec.	:45 sec.	first :00 sec.	last :45 sec.
Danish	Thin	:35 sec.	:35 sec.	first :00 sec.	last :30 sec.
	Thick	:45 sec.	:45 sec.	first:15 sec.	last:30 sec.
English Muffin	Thin	:20 sec.	:20 sec.	first:00 sec.	last:20 sec.
	Thick	:30 sec.	:30 sec.	first:00 sec.	last:30 sec.
Breakfast Sandwich	Thin	1:30 min.	1:30 min.	first:30 sec.	last 1:00 min.
	Thick	2:00 min.	2:00 min.	first:45 sec.	last 1:15 min.

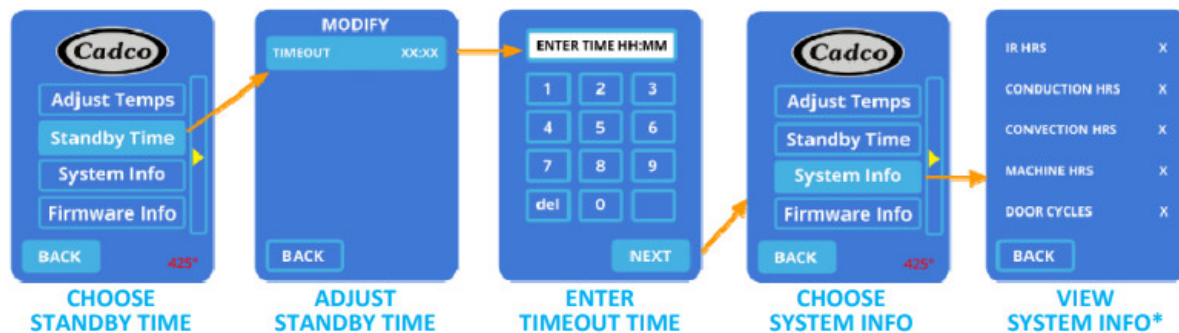
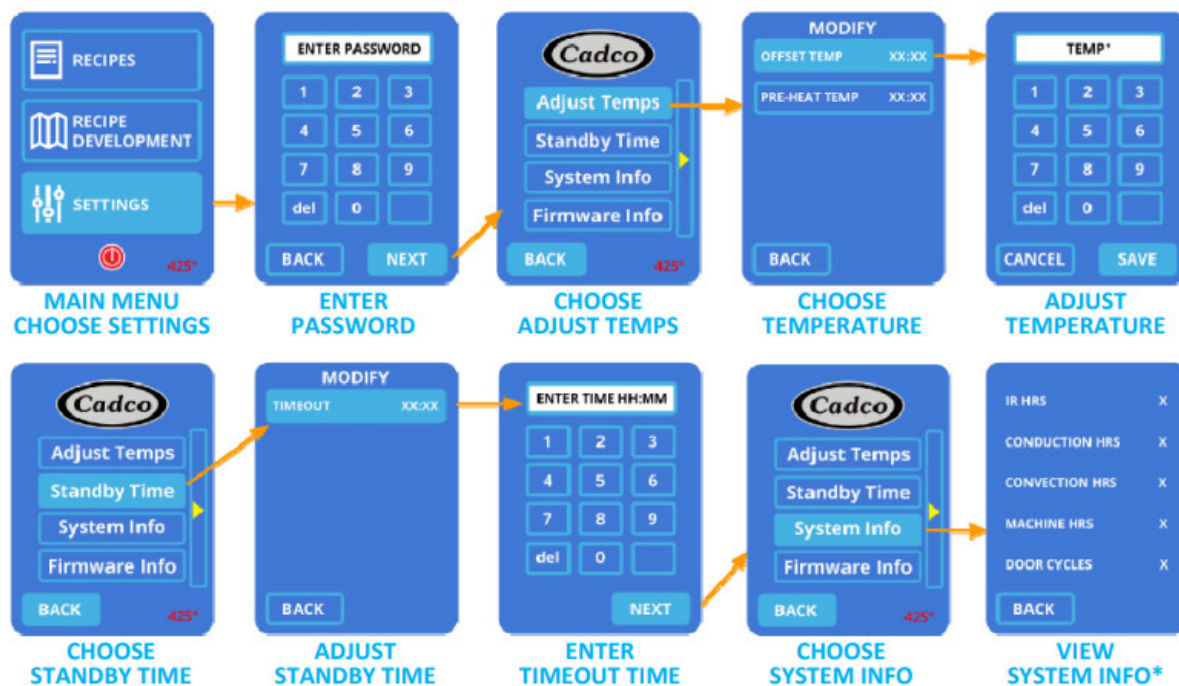
Lunch/Dinner					
RECIPE	Thin/Thick	Total Time	Convective Heat (stays on for full cooking cycle)	Bottom Heat/ Co nduction	Top Heat/ Infrar ed (Radiant Hea t)
Pizza Frozen	Thin	3:00 min.	3:00 min.	first 1:30 min.	last 1:30 min.
	Thick	4:00 min.	4:00 min.	first 2:30 min.	last 1:30 min.
Open Face Sandwich	Thin	1:30 min.	1:30 min.	first:30 sec.	last 1:00 min.
	Thick	2:00 min.	2:00 min.	first 1:00 min.	last 1:00 min.
Pasta Retherm	Thin	3:00 min.	3:00 min.	first 2:00 min.	last 1:00 min.
	Thick	3:30 min.	3:30 min.	first 2:30 min.	last 1:00 min.
Pizza Fresh	Thin	2:30 min.	2:30 min.	first 1:00 min.	last 1:30 min.
	Thick	3:30 min.	3:30 min.	first 2:00 min.	last 1:30 min.

Snacks					
RECIPE	Thin/Thick	Total Time	Convective Heat (stays on for full cooking cycle)	Bottom Heat/ Co nduction	Top Heat/ Infrar ed (Radiant Hea t)
Quesadilla	Thin	1:30 min.	1:30 min.	first:30 sec.	last 1:00 min.
	Thick	2:00 min.	2:00 min.	first 1:00 min.	last 1:00 min.
Cheese Melt	Thin	1:30 min.	1:30 min.	first:30 sec.	last 1:00 min.
	Thick	2:00 min.	2:00 min.	first 1:00 min.	last 1:00 min.
Wings	Thin	3:00 min.	3:00 min.	first 1:30 min.	last 1:30 min.
	Thick	4:00 min.	4:00 min.	first 2:30 min.	last 1:30 min.
French Fries	Thin	3:00 min.	3:00 min.	first 1:30 min.	last 1:30 min.
	Thick	4:00 min.	4:00 min.	first 2:30 min.	last 1:30 min.

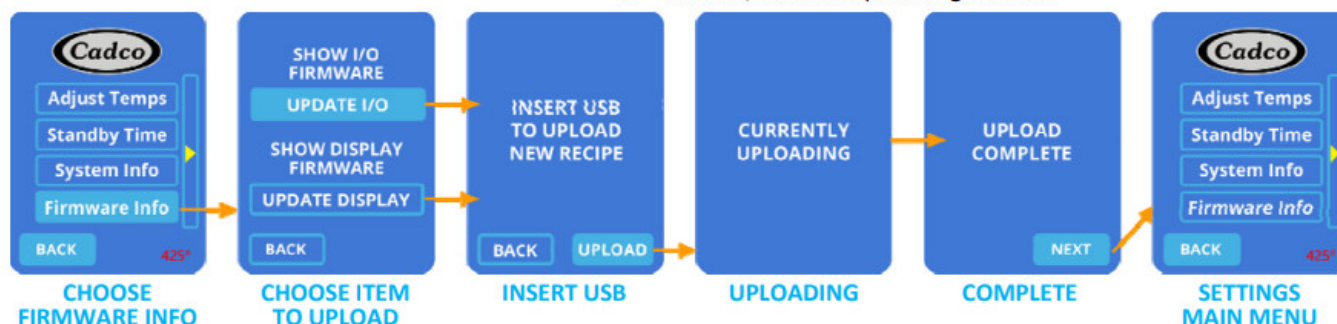
RECIPE NOTES

SETTINGS

- In this section you may adjust OFFSET and/or PRE-HEAT TEMPERATURES, set STANDBY TIME, access SYSTEM INFORMATION, update I/O and DISPLAY FIRMWARE, RE-CALIBRATE screen, CHANGE PASSWORD, and CHANGE OPERATING MODE (choose PROGRAM MODE or STEP (Manual) MODE).



*Conduction = Bottom heating element
 Convection = hot air circulated by rear fan; operates continually
 IR = Infrared/ radiant top heating element



Visit www.Varikwik.com for the most up-to-date FIRMWARE (download and load onto USB) and Instruction Manual.

The most current I/O and DISPLAY FIRMWARE will download together. When uploading to your Varikwik unit, follow the process shown above to upload the I/O FIRMWARE update.

When the upload is complete and you reach the SETTINGS MAIN MENU, repeat the process to upload the DISPLAY FIRMWARE.

When you arrive at the SETTINGS MAIN MENU after uploading DISPLAY FIRMWARE, press BACK to return to the Varikwik™ unit MAIN MENU.

(Settings screens continued on page 16)

• ADJUST TEMPS (Changing OFFSET TEMP &/OR PRE-HEAT TEMP)

- Push SETTINGS on the MAIN MENU.
- On the next screen, enter a password (factory set to 1234), then push NEXT.
- On the next screen (SETTINGS MAIN MENU), choose ADJUST TEMPS > then choose the temperature to adjust:
- OFFSET TEMP (the temperature swing within which a program will run without needing to preheat again. Example: If the recipe calls for 400F, then setting the OFFSET TEMP to 20F will allow the recipe to run when the unit temperature is 380F – 420F.)
- On the next screen, enter your desired offset temperature, and press SAVE.

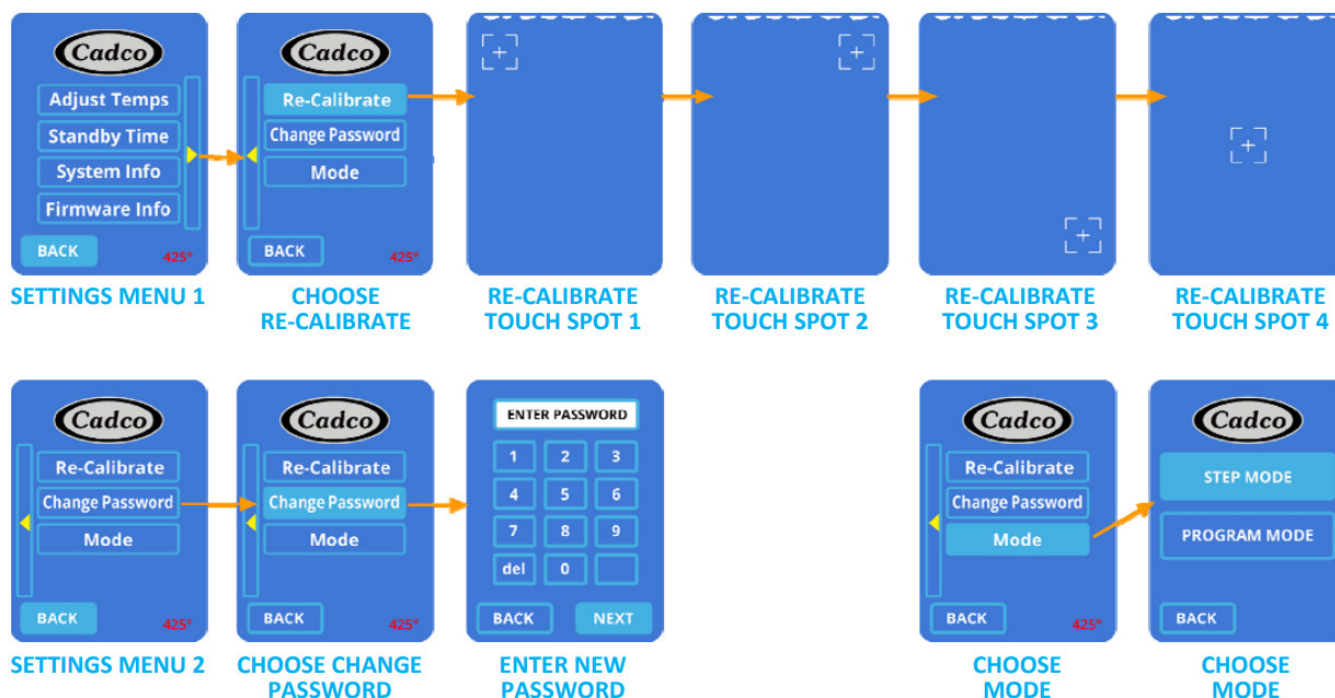
SETTINGS MAIN MENU will appear.

- PRE-HEAT TEMP (the temperature to which the unit will heat when you choose YES on the WILL YOU LIKE

TO PREHEAT? Screen. That screen appears by touching the dark screen which appears after a period of non-use (STANDBY MODE), or after the initial setup screens have been bypassed after the unit has been unplugged and then plugged back in.

- On the next screen, enter your desired PRE-HEAT temperature, and press SAVE.
SETTINGS MAIN MENU will appear.
- **ADJUST STANDBY TIME (The time duration between the last use of the oven and powering down into STANDBY MODE.)**
- On the SETTINGS MAIN MENU, press STANDBY TIME.
- On the next screen, press TIMEOUT, and on the following screen, enter the desired amount of time for the timeout. Use a "0" for the first number when entering single-digit hours/minutes (ex. 02:01.) Then press SAVE to return to the SETTINGS MAIN MENU.
- **VIEW SYSTEM INFO (Number of hours your oven has run in each of the 3 heat modes, & number of door opening/closing cycles)**
- On the SETTINGS MAIN MENU, press SYSTEM INFO. View/record information as desired.
- Press BACK to return to SETTINGS MAIN MENU.
- **VIEW / UPDATE FIRMWARE INFO (I/O Firmware and DISPLAY FIRMWARE)**
- Visit www.Varikwik.com to download the most up-to-date FIRMWARE for your unit. Then load it onto a USB device. The most current I/O and DISPLAY FIRMWARE will download together.
- NOTE: USB must contain no folders and no other files other than downloaded Varikwik Firmware updates, upload recipe template, and associated photos.
- On the SETTINGS MAIN MENU, press FIRMWARE INFO.
- On the next screen, press UPDATE I/O.
- When prompted, insert your USB device into the USB port on the right side of your VariKwik oven, and press UPLOAD.TM
- When the UPLOAD COMPLETE screen appears, press NEXT to return to SETTINGS MAIN MENU.
- (Do not remove your USB device.)
- On the SETTINGS MAIN MENU, press FIRMWARE INFO.
- On the next screen, press UPDATE DISPLAY.
- When prompted, press UPLOAD.
- When the UPLOAD COMPLETE screen appears, press NEXT to return to SETTINGS MAIN MENU.
- Press BACK to return to the Varikwik™ oven MAIN MENU.

SETTINGS CONTINUED



TO RECALIBRATE SCREEN

If your screen looks disjointed, follow these directions to recalibrate the screen.

- On the SETTINGS MAIN MENU 1 screen, press the yellow arrow to access SETTINGS MAIN MENU 2.
- On that screen, press RECALIBRATE.
- On the next screen, press the “+” in the top left square.
- On the next screen, press the “+” in the top right square.
- On the next screen, press the “+” in the bottom right square.
- The screen will revert to SETTINGS MAIN MENU 2.

• TO CHANGE PASSWORD

- On the SETTINGS MAIN MENU 1 screen, press the yellow arrow to access SETTINGS MAIN MENU 2.
- On that screen, press CHANGE PASSWORD.
- On the next screen, ENTER NEW PASSWORD, then press NEXT.
- The screen will revert to SETTINGS MAIN MENU 1.

• TO CHANGE OPERATING MODE

- On the SETTINGS MAIN MENU 1 screen, press the yellow arrow to access SETTINGS MAIN MENU 2.
- On that screen, press MODE.
- On the next screen, choose STEP (MANUAL) MODE or PROGRAM MODE.

CLEANING THE UNIT

- **WARNING:** Before starting any maintenance or cleaning operation, it is necessary to disconnect the electrical power supply and wait for your unit to cool down.
- Never allow grease splatters or spills to collect on the inside walls, floor, or ceiling of your unit. A simple cleaning with soap and water is usually enough to keep your appliance spotless and in “like new” condition for years. Your oven should never be cleaned with a water hose or anything more powerful than a spritz bottle. For tougher cleaning and built-up grease, we suggest using Foam Plus® from Discovery Products Corporation (Tel. 877.822.8500.)

- Never clean the cavity with acids, abrasives, or aggressive detergents.
- **WARNING:** Using a VariKwik™ oven without a gasket or with one in disrepair may cause the hinges to seize, as well as limit the oven's ability to maintain the proper temperature. Doing so will void the warranty on the hinges. Please inspect and clean the door gaskets daily.

BEFORE USING THE OVEN FOR THE FIRST TIME

- Before plugging the unit in:
- Pull out & clean anodized heat plate and side racks separately (using a damp cloth, hot soapy water), then replace them when done.
- Clean cavity (using a damp cloth, hot soapy water.)
- With the cavity empty, preheat the unit to 400°F and run for 15 minutes (eliminating odors caused by residual protective factory grease.)

GENERAL

- Wipe up any spills as they occur (after the unit has cooled down for 30-35 minutes.)
- Never clean the cavity with acids, abrasives, or aggressive detergents.
- Never use a spray of water to clean the outside of your oven. This may damage the electrical components and void your warranty.

DAILY CLEANING

- Unplug the unit and let it cool down for 30-35 minutes.
- Clean the cavity and door gasket using only the proper products (degreaser, damp cloth.)
(Never clean the cavity with acids, abrasives, or aggressive detergents.)
- Pull out & clean the anodized heat plate and side racks separately (using a damp cloth, and hot soapy water), then replace them when done.
- For heavily soiled areas, let the degreaser sit to penetrate before wiping with a damp cloth or scrub pad.
- Wipe the door handle, door glass (inner and outer), and control panel using only proper products (detergent, damp cloth.)
- Wipe dry after each cleaning process.

WEEKLY CLEANING

- Follow protocol for Daily Cleaning.
- Remove and clean door gasket:
- Pull the gasket out of the channel.
- Clean with detergent & water or dishwasher.
- Wipe dry and let sit until completely dry.
- To replace after cleaning, push back into a channel around the door.
- Clean the outside of the unit using only proper products (degreaser, damp cloth.)
- Never clean the unit with acids, abrasives, or aggressive detergents.
- Wipe dry after each cleaning process.

MONTHLY CLEANING

- **FILTERS** – There are 2 air filters: a square one on the left side of the unit and a larger round one in the back of the unit. They are removable for cleaning without requiring any tool.
- Gently pull the black cover off of the filter.
- Hand washes with detergent & water (DO NOT place in dishwasher.)
- Pat dry and let sit until completely dry.
- To replace after cleaning, position the dry filter in its black cover, and pop it back into place on the unit.

TURNING OFF IN CASE OF A BREAKDOWN

If you encounter any kind of problem while your unit is in operation, or if you notice anything out of the ordinary, follow these steps:

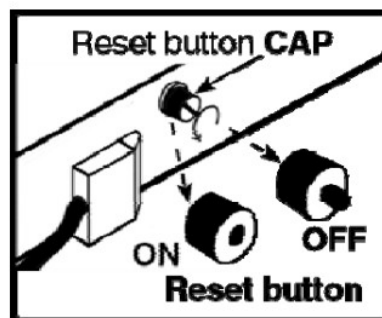
- Unplug your unit immediately.
 - Consult Cadco, Ltd. at 877-603-7393 (Toll-Free)
- Failure to do so may result in a hazardous condition and void your warranty.

MAINTENANCE

1. ORDINARY MAINTENANCE

- All maintenance operations must be done only by trained, approved personnel.
- Before starting any maintenance operation, disconnect your unit from the electrical power supply and wait for it to cool down.
- The parts that need ordinary maintenance can be reached by removing the top housing enclosure.

2. SPECIAL MAINTENANCE



- All maintenance operations must be done only by trained, approved personnel.
- Before starting any maintenance operation, disconnect your unit from the electrical power supply and wait for it to cool down.

RESET THE SAFETY THERMOSTAT

- This unit is equipped with a manually resettable safety thermostat designed to protect the unit against overheating. If this occurs, it completely deactivates the unit to avoid permanent damage.
- To reset the safety thermostat, remove the black cap positioned at the bottom of the back of the unit by unscrewing it counterclockwise, push the reset button under the cap, and replace the black cap.
- If the safety thermostat shuts your oven off, before turning your unit back on, be sure to check your entire circuit to verify that the total amps being drawn by all the appliances, lights, etc. on that circuit do not exceed the

amps available on that circuit.

VariKwik™ Ovens Available Accessories



- CrisPlate™ heat plates: In order to ensure the cooking performance of the VariKwik™ oven, it is very important to use the provided anodized CrisPlate™ heat plate.

Your VariKwik™ Oven comes with one CrisPlate™ heat plate. Additional / replacement heat plates are available:

- CCP-VK: for VK-120 & VK-220 oven models
- CCP-VKII: for VKII-220 & VKII-220-S oven models



- COS-1 Oven Spatula: Your VariKwik™ Oven comes with one oven spatula to help place and remove prepared food. Additional / replacement spatulas are available:



- **CNB-VK VariKwik Food/Nacho Basket:**

- Solid bottom for use with foods that may not go directly on the CrisPlate™ heat plate.
- Flat bottom for maximum conductive heat transfer, and perforated sides for consistent heat flow
- Aluminum



- **VK-SK Stacking Kit**

- Everything needed to stack one VariKwik™ Oven securely on top of another.
- Protects top oven from heat rising from bottom oven
- Stainless steel



- **Ventless Hoods for VariKwik™ Ovens** (available late spring 2020)
- No outside venting is required (subject to verification and approval by local authorities & regulations.)
- Includes electro valve for direct plumbed water connection.
- Stainless with charcoal finish

Hoods remove odors and grease-laden vapors expelled by the oven exhaust.

WARRANTY

- Cadco, Ltd. warrants VariKwik ovens (in the United States and Canada) to be free from defects in material and workmanship for a period of two years from the date of purchase unless otherwise noted below***. TM
- Warranty does not apply in cases of misuse, abuse or damage from external service or repair attempts by unauthorized personnel.
- Your appliance was designed to cook and retherm food and must be used only for that specific purpose. Any other use may void your warranty.
- A copy of the original invoice is required for proof of purchase date for warranty coverage.
- ALL WARRANTY / SERVICE ISSUES MUST BE AUTHORIZED FIRST! PLEASE CALL TOLL-FREE (877) 603-7393.

• WARRANTY PERIODS:

- Two-year limited warranty (One-year on-site service & parts, 2 nd year parts only)***
- *** 90-day warranty on all gaskets. NOTE: These items are easily changeable on-site by the user and do not qualify for service center warranty assistance.

NOTE: Using a Cadco oven without a gasket or with one in disrepair may cause the hinges to seize, as well as limit the unit's ability to maintain the proper temperature. Doing so will void the warranty on the hinges. Please inspect and clean the door gaskets daily.

- *** 30-day warranty on glass.

If required, call Cadco directly for warranty replacement of these items within the first 90 days.

• OVEN MOTORS ARE BACKED BY A ONE-YEAR WARRANTY

• WARRANTY PROCEDURES:

- Please do not take your oven to the store where you purchased it for warranty repair. For the Cadco authorized US service agent nearest you, please contact:

Cadco, Ltd., 200 International Way, Winsted, CT 06098

Tel. (860) 738-2500, Fax (860) 738-9772

E-mail: info@cadco-ltd.com,

Web site: www.cadco-ltd.com

Please note: visit our website www.Varikwik.com to download the most up-to-date Instruction Manual, I/O Firmware, Display Firmware, and Excel template for programming new recipes.

Documents / Resources



[Cadco CBC-GG-B2-L1 Utility Serving Counter](#) [pdf] User Manual
CBC-GG-B2-L1 Utility Serving Counter, CBC-GG-B2-L1, Utility Serving Counter, Counter