

Tips

Most of the food we eat is made up of about 70% water. This water is the key to successfully holding and keeping foods hot. If you overcook your food products and drive the water out, you will never be able to maintain proper holding temperatures no matter what holding equipment you are using.

Chicken is a perfect example. If you initially cook a chicken to an internal temperature of 200°F (or higher) there will be no moisture left to maintain proper holding temperature no matter how high you have your holding equipment set. If you cook that same chicken to 180°F/185°F you will be able to hold it for more than an hour at a reasonable holding temperature and still have enough moisture in it to repackage it for cold sales later or use it for chicken salad. You should seldom have to hold foods at a temperature higher than 165°F (air temperature) to keep them hot. The key to successful holding is to not overcook your food products to begin with.

Applications

The Cadco Holding Tower is a very versatile piece of equipment and a great addition to your Cadco XAF Convection Oven. There are endless ways to use your Holding Tower, from the back of the house and hot food storage to the front of the house and a self serve application. Preheat your Holding Tower for about 10 minutes before you use it as you would any other piece of equipment.

Here are a few of the many uses for your Holding Tower:

Hot pizza – Use Setting #2.

Hold all these items on Setting #1:

Bakery products*

1. Biscuits
2. Muffins
3. Cobblers
4. Danish

Breakfast Meats

1. Ham
2. Bacon
3. Sausage

Baked Potatoes

1. Traditional baked
2. Sweet potatoes
3. Au Gratin Potatoes
4. Scalloped potatoes & ham
5. Tater Tots

Entrees

1. Fried or roasted Chicken
2. Macaroni and cheese
3. Meat loaf
4. Pot roast

Hot appetizers

1. Mini Quiche
2. Stuffed mushrooms
3. Chicken livers in bacon

Wrapped sandwiches

1. Hamburgers
2. Hot Dogs
3. BBQ
4. Chicken
5. Breakfast biscuits (sausage, egg, cheese, English muffin, baking powder biscuit)

Soup – Bowls & bulk

1. French onion
2. Clam Chowder
3. Chicken noodle

***Bakery products – Setting #1.** Bakery items need only to be warmed and kept warm with indirect heat to be their best. Too hot and many bakery products such as Danish pastry or croissants will have a “gooey” texture when you bite into them.

Syrup pitchers – Setting #1.

Hot off the grill pancakes or French toast with cold syrup poured over them is such a disappointment isn't it. Warm syrup would be so much better. Wouldn't you rather have warm catsup on that beautiful hamburger than plain old cold catsup? Now it's easy to have them warm and ready to go with the Cadco holding Tower. Paying attention to the details will keep your customers happy and coming back for more. Serve your customers some warm condiments for a pleasant surprise.

Silverware - Setting #1.

Why in the world would you need hot silverware!? Hot food should be served on a hot plate and what pleasant surprise to go with that sizzling juicy steak or moist delicious seafood...warmed flatware. Hot food...warm silverware. Cold food...chilled silverware. Simple, sensible and your customers will love it.

Special diets – Many times in healthcare a small number of a certain “special diet” will be required. This is a perfect application for the holding tower.



Holding Towers

Keep prepared food hot & ready to serve

Use & Care Manual

Models CMLW-103, CMLW-130 & CMLW-190



CMLW-103 Quarter Size

900 Watts / 7.5 amps / 120 Volts / 60 Hz



CMLW-130 Half Size
(pans not included)



CMLW-190 Full Size

1200 watts / 10 amps / 120 Volts / 60 Hz

WARRANTY

Cadco warrants that this Holding Tower be **free from defects** in material and workmanship for a period of one year from date of purchase. (Warranty provides repair of unit.) A copy of your original purchase receipt is required for proof of purchase date. This warranty **does not cover consequential damage** of any kind or damages resulting from accident, misuse, abuse, or external service or repair attempts by unauthorized personnel. Inquiries concerning this warranty and the use and maintenance of this unit should be directed to Cadco, Ltd.

Please note: This Model is a carry-in service item; customer is responsible for packaging the unit securely and returning it to Cadco* for service, along with a copy of your original purchase receipt, a description of the problem, and your name, shipping address and phone number. Ship to: Cadco, Ltd., Attn: REPAIR, 145 Colebrook River Road, Winsted, CT 06098. If shipping the unit for service, we recommend that you insure it for its original purchase price. Cadco is not responsible for damage or loss of unit in transit to us.

Call Cadco at 860-738-2500 for Return Authorization Number BEFORE returning any item for repair. Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays. Warranty covers repairing the unit and returning it to customer.

Warranty is applicable only in USA and Canada*. (*Canadian customers contact Joicey Food Services, Ltd. in Ontario, Tel. (905) 825-9665.)

IMPORTANT - NOTE FOR WARRANTY:

Model: _____ Date of Purchase: _____ Place of Purchase: _____

To expedite all warranty claims please keep your dated sales receipt from place of purchase.

Cadco, Ltd.

145 Colebrook River Road, Winsted, CT 06098 ● 860-738-2500 ● Fax 860-738-9772
E-mail: info@cadco-ltd.com ● Website: www.cadco-ltd.com

Congratulations on your purchase of a Cadco Holding Tower!

Your new Holding Tower will help you and your production staff work smarter, not harder. The Holding Tower will increase your product utilization and maximize production from your XAF series convection oven.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces! Always use hot pads or pot holders until unit cools.
3. To protect against electrical shock, do not immerse tray base, cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and before cleaning or storing the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the Cadco Factory Service Department (call 860-738-2500 first) for examination, repair or adjustment. In Canada call (905) 825-9665.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
12. Do not clean with metal scouring pads. They can scratch and ruin the finish of your unit.
13. Do not use appliance for other than intended use.
14. **DO NOT USE PLASTIC DISHES OR PLASTIC WRAP ON TOWER SHELVES .**

SAVE THESE INSTRUCTIONS

NOTE: A short power supply cord (or cord set) has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords may be used if care is properly exercised in their use. If a long cord set or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

The high-tech warming surface will remain unblemished for a long time with appropriate care. The warming surface allows for an attractive alternative for keeping appetizers and other foods warm. For best results use nylon, plastic, wooden or rubber utensils. Metal utensils may be used with care but should not be used to cut food on the heating surfaces.

HOW TO USE

Before using for the first time, become familiar with the Tower features, Figure A. Wash bracket/heat baffle in warm sudsy water, rinse and dry. Clean the Holding Tower base with a mild detergent and a soft moist cloth.

Do not use any scouring agents! **DO NOT SUBMERGE THE TOWER BASE OR LET THE PLUG COME IN CONTACT WITH WATER.** Rinse and wipe dry. Do not allow water to spill or seep into the frame. See Care and Cleaning section for details.

Assembly

1. The Tower may be used free-standing on a countertop **or** mounted securely on top of your Cadco XAF model oven using the included Cadco heat baffle/bracket and the five Phillips head screws.
2. If you are mounting it on top of your oven, be sure to use the correct size Tower (Quarter size, Half Size, Full Size) with the corresponding size XAF model oven.
3. If the Tower is to be used mounted on a Cadco XAF Series Convection Oven, **TOOLS REQUIRED:** Phillips head screwdriver, drill with 5/32" drill bit (recommended; for pre-drilling the 3 holes in the oven.)
4. Installation – Lay the Tower on its back and attach the heat baffle/bracket to the bottom of the Tower legs with two of the Phillips head screws provided. The Tower front legs already have pre-drilled holes in the correct locations. (Figure A.) The top of the heat baffle/bracket will form a ledge which protrudes to protect the control knob area of the Tower from being damaged by heat escaping from the oven when the oven door is opened during baking.
5. Open the oven door and place the Tower on top of the oven, with front legs of Tower positioned so that the lower side of the attached heat baffle/bracket is resting flat against the oven as shown in Figure B.
6. Drill holes for the three remaining screws into the front of the oven, using the three bottom screw holes in the heat baffle/bracket for positioning the screw holes in the front of the oven. Screw in the three screws.

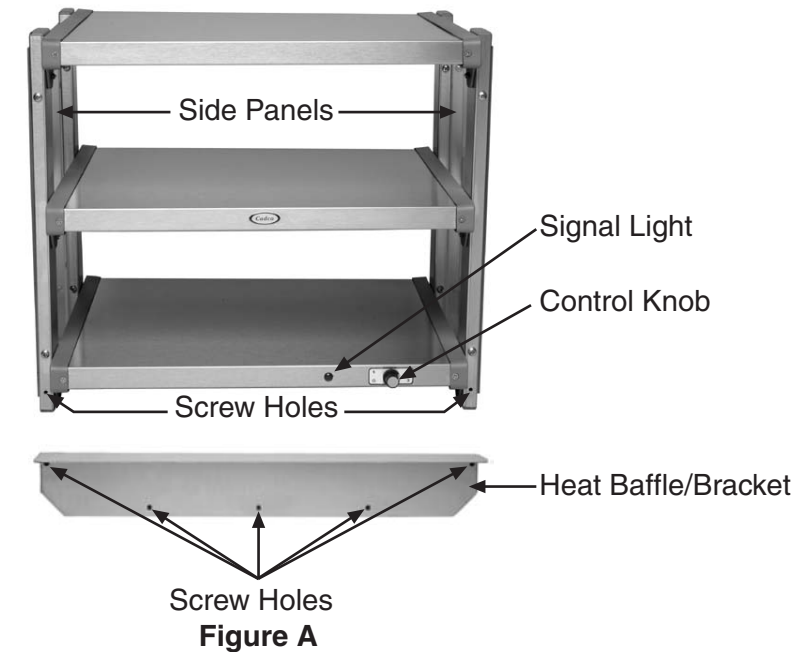
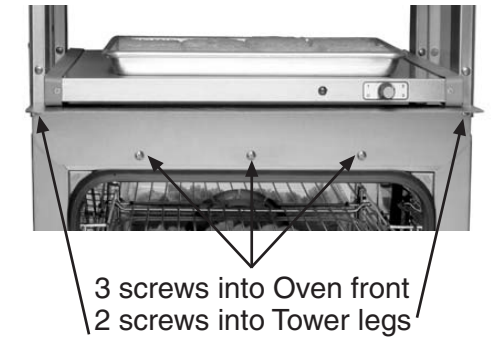


Figure A



3 screws into Oven front
2 screws into Tower legs

Figure B



Tower shown in use,
attached to XAF oven
Figure C

Initial Use:

Heat the warming base without foods on it for approximately 10 minutes at maximum setting in order to seal the special coating. Temporary smoking is normal during initial use.

Subsequent Use:

1. **All levels are controlled simultaneously with the variable thermostat knob.** Heat range is from 155° to 205° F, to keep foods at serving temperatures. For best results, use maximum heat setting to quickly reach your desired temperature, then adjust to desired temperature. Setting 0 = No heat going to the Tower, #1 = 145°F – 165°F, #2 = 165°F – 185°F, #3 = 185°F - 205°F.
2. The signal light will come on only during heat cycle. Due to the low wattage necessary for warming trays, it can be 20-30 minutes before the light cycles off.
3. Food placed on Holding Tower shelves should be fully cooked and already hot. These models are designed for keep-warm function only. **To retain heat and moisture in foods, keep lids on pans when not serving.**
4. Foods containing little or no liquid should be kept warm on Low setting, and stirred periodically.
5. Be sure to use food containers that are heat-proof. Note: The Tower is not designed to keep large, deep pots full of food or liquid warm.

CARE AND CLEANING

1. Before initial use and after each subsequent use, Wash removable parts in warm sudsy water, rinse and dry. (The side panels are removable with a Phillips head screwdriver.) The most effective and safe way to clean the Holding Tower base is with a mild detergent and a soft moist cloth. Do not use any scouring agents! **DO NOT SUBMERGE THE HOLDING TOWER BASE OR LET THE HEAT CONTROL COME IN CONTACT WITH WATER.**
2. **DO NOT CLEAN THE HOLDING TOWER WHILE IT IS HOT.** You may burn yourself. Wipe up spills as soon as the unit has reached about 100°F, using a clean thick (to avoid burns) damp cloth or paper towel. Never submerge the Holding Tower in water or hose it down to clean it. Cadco suggests cleaning your Holding Tower with Bright Shine™ stainless steel polish from Discovery® Products Corporation (877.822.8500) to keep it in like-new condition for years. For burned on foods and heavy grease build-up, use Carbon-Off™ or Foam Plus™ from Discovery® Products Corporation also. Most cleaning should be done around 100°F or less for maximum effect.
3. If there is any food residue remaining on the surface, it should be removed after each use. To do so, scrub gently with a fine cleansing pad such as nylon mesh or other ordinary cleansing pad. **DO NOT USE STEEL WOOL OR ABRASIVE KITCHEN CLEANERS.** Any food residue remaining can be whisked away with a gentle stroke of a nylon mesh pad. Rinse and wipe dry. Do not allow water to spill or seep into frame. **Any maintenance required for this product, other than normal care and cleaning, should be performed by our Factory.**
4. Cutting on the warming surface of your Holding Tower will only mar the surface and dull your knives. Never cut on the surface of your Holding Tower.