

WARRANTY

Cadco warrants that this Pizza Heat Plate be **free from defects** in material and workmanship for a period of 30 days from date of purchase. 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.

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 Tarrison Products, Ltd. in Ontario, Tel. (905) 825-9665.)



Pizza Heat Plates ***Convection Oven Accessories***

Guidelines & Suggestions **MODELS CAP-Q, CAP-H & CAP-F**



CAP-Q
Quarter Size



CAP-H
Half Size



CAP-F
Full Size

Cadco, Ltd.

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*Congratulations on your purchase of a
Cadco Pizza Heat Plate!*

The Cadco Pizza Heat Plate is designed to help expand the use and range of your Cadco convection oven. The Pizza Heat Plate is designed for direct application of product. Place everything from pizzas to open face sandwiches directly on the plate.

The plate will also help in maintaining the oven cavity temperature, for fast recovery times when opening/closing the oven door.

The Cadco Pizza Heat Plate is not a traditional pizza “stone”. It is a non-porous aluminized steel plate with a hard-coat anodized non-stick coating, which allows you to set pizza crust like a “stone”, but allows for nothing to stick to the surface.

Placement: Depending on the oven model, the Cadco Pizza Heat Plate can be placed on any one of the racks. Multiple plates can be placed in the cavity to accommodate the amount of product needed during busier times.

The most popular placement of the Cadco Pizza Heat Plate is on the lowest rack. This way it can stay in the oven and is ready to use at anytime. The other racks remain open for sheet pan or Oven Basket placement.

Care Instructions: The heat plate has a hard-coat anodized non-stick surface. This means that cleaning can be done with detergent and water. Do not use harsh abrasives.

*****Use caution when removing the plate from oven for cleaning. Make sure it has cooled down first! The plate will retain heat long after the oven has been shut down.*****