



Varikwik™

FAST COOKING OVENS





Varikwik™ ovens maintain heat and are ideal for convenience stores and coffee shops. Each model uses *tri-heat technology* that ensures the quality of the food is not compromised.

KEY FEATURES



Tri-Heat Technology



No Microwave



User-Friendly

WHY CHOOSE VARIKWIK™?

Various Model Options

User Customization

Heavy Duty Construction

WHAT IS TRI-HEAT TECHNOLOGY?

Varikwik™ Ovens utilize three forms of heat: conductive, convective, and infrared. This ensures fast, even, cooked-through products.



Conduction:

Heat is transferred between our patented CrisPlate™ and your dish, to ensure a crispy quality result.



Convection:

A fan and an exhaust system is used to circulate hot air around the cavity of the oven. This reduces hot and cool spots and helping dishes on every rack cook more evenly.



Infrared:

A longwave radiant element is located at the top of the oven that emits energy waves. This toasts the surface of the food, while penetrating the core of the food product.



OVENS



VK-120 & VK-220



VKII-220

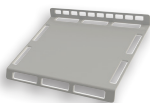


VKII-220SS

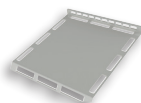
ACCESSORIES



VK-VH1 & VK-VH2



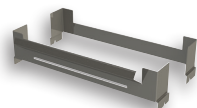
CCP-VKII



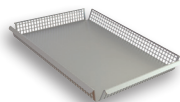
CCP-VK



COS-1



VK-SK & VK-SK-SS



CNB-VK



Ovens & Accessories

Explore the **latest** and **most innovative** rapid cooking oven on the market. All oven accessories are made to expand application.



VK-120 & VK-220



VariKwik™ is a fast cooking multi-technology oven, with no microwave.

Available in 120V or 220V, at a price that any foodservice operator can afford.

VKII-220-SS



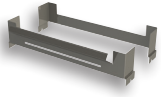
- Tri-Heat Technology
- Digital programmable control
- Saves multiple programs
- USB programming capability
- Heat setting up to 500F°
- Made in America
- Countertop, or stackable with optional Stacking Kit
- Stainless steel construction
- NSF, UL Safety/C-UL

VKII-220



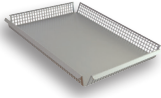
VK-SK-SS Stacking Kit for VKII-220-SS Ovens

VK-SK Stacking Kit for VK-120 & VK-220 Ovens



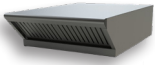
Stacking kit can be used to stack any size VariKwik™ Ovens together. Offers protection of top unit from heat rising from bottom unit.

CNB-VK VariKwik™ Food/Nacho Basket



Used in VariKwik™ ovens for foods that may not go directly on internal heat plate. Flat bottom for maximum conductive heat transfer and perforated sides for airflow.

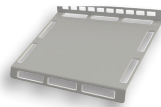
VK-VH1 & VK-VH2 Ventless Hoods for VariKwik™ Ovens



The VariKwik™ Ventless hood is designed to improve the environment for kitchen staff and patrons by removing particulates and odors from the air.

CCP-VKII CrisPlate for VKII-220

CCP-VK CrisPlate for VK-120 & 220




CrisPlates are specifically designed for VariKwik™ Ovens. It is made with aluminized steel with hard coat anodized non-stick baking surfaces. Comes standard in every oven.

COS-1 Cadco Oven Spatula



Durable aluminum constructed oven spatula. Helps get food in and out of ovens easily.



Cook Times

Each Cook Time listed are for 120-Volt Ovens (450°F Pre-Heat)

In 220 volt models all recipes are 5% faster, & pre-heat set at 425°F

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



FOOD TYPE	THIN/ THICK	TOTAL TIME	CONVECTIVE HEAT	CONDUCTIVE HEAT	INFRARED HEAT
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.



FOOD TYPE	THIN/ THICK	TOTAL TIME	CONVECTIVE HEAT	CONDUCTIVE HEAT	INFRARED HEAT
Frozen Pizza	Thin	3:00 min.	3:00 min..	First 1:30 sec.	Last :1:30 sec.
	Thick	4:00 min.	4:00 min.	First 2:30 sec.	Last :1:30 sec.
Open Face Sandwich	Thin	1:30 sec.	1:30 sec.	First :30 sec.	Last :30 sec.
	Thick	2:00 sec.	2:00 sec.	First :15 sec.	Last :30 sec.
Pasta Retherm	Thin	3:00 sec.	3:00 sec.	First 2:30 sec.	Last 1:00 sec.
	Thick	3:30 sec.	3:30 sec.	First 1:00 sec.	Last 1:30 sec.
Fresh Pizza	Thin	2:30 min.	2:30 min.	First 1:00 sec.	Last 1:30 min
	Thick	3:30 min	3:30 min.	First 2:00 sec.	Last: 1:30 min.



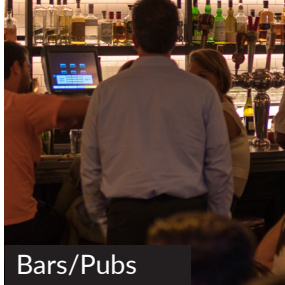
FOOD TYPE	THIN/ THICK	TOTAL TIME	CONVECTIVE HEAT	CONDUCTIVE HEAT	INFRARED HEAT
Quesadilla	Thin	1:30 sec.	1:30 sec.	First :30 sec.	Last 1:00 sec.
	Thick	2:00 sec.	2:00 sec.	First 1:00 sec.	Last 1:00 sec.
Cheese Melt	Thin	1:30 sec.	1:30 sec.	First :30 sec.	Last 1:00 sec.
	Thick	2:00 sec.	2:00 sec.	First 1:00 sec.	Last 1:00 sec.
Wings	Thin	3:00 sec.	3:00 sec.	First 1:30 sec.	Last 1:30 sec.
	Thick	4:00 sec.	4:00 sec.	First 2:30 sec.	Last 1:30 sec.
French Fries	Thin	3:00 min.	3:00 min.	First 1:30 sec.	Last 1:30 min.
	Thick	4:00 min.	4:00 min.	First 2:30 sec.	Last: 1:30 min.



FOOD TYPE	THIN/ THICK	TOTAL TIME	CONVECTIVE HEAT	CONDUCTIVE HEAT	INFRARED HEAT

VARIKWIK™ SPECIALTIES

Many commercial kitchens are using Varikwik™ ovens, due to its small foot-print and high output. These range from coffee shops to grocery stores.



AND MORE!

CERTIFICATIONS



CLEANING & MAINTENANCE

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.

1. 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.)
2. Never clean the cavity with acids, abrasives, or aggressive detergents
3. **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.

For more detailed information regarding general, daily, and weekly cleaning visit varikwik.com

WARRANTY & SERVICE

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 date of purchase, unless otherwise noted below.***

- 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.
- Copy of 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, 2nd year parts only)***
- ***90 day warranty on all gaskets. NOTE: These items are easily changeable on-site by 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 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:

info@cadco-ltd.com

860-738-2500



Location

Cadco Ltd.
200 International Way
Winsted, CT 06098

Phone:

(860) 738-2500

Fax:

(860) 738-9772

