



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

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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 PizzaHeat 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 cavity temperature for fast recovery times. The Cadco Pizza Heat Plate is not a traditional pizza “stone”. It is a non-porous aluminized steel plate with 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 is Teflon® coated. This means that cleaning can be done with detergent and water. Do Not use an abrasive; this will compromise the durability of the Teflon® coating.

Use caution before removing the plate for cleaning. The plate will retain heat long after the oven has been shut down.