



Project:

Item Number:

Quantity:

## CAYENNE® CONVECTION OVENS



40703



40702

Cayenne® Convection Ovens

### DESCRIPTION

Vollrath Cayenne® Convection Ovens offer the perfect opportunity for operations to break into the fresh-baked market or expand existing menus. Ideally suited for dough products, pastries, and cakes – use with pre-made frozen products to achieve fresh-baked sales with high speed and minimal fuss.

### CLEARANCE AND POSITIONING

This appliance must be installed with a minimum clearance of 6" (15.2 cm) between the left, right and back sides, and any combustible surface. The supplied 4" (10.2 cm) legs must be installed and the unit placed on a non-combustible surface.

### Agency Listings



Due to continued product improvement, please consult [www.vollrathco.com](http://www.vollrathco.com) for current product specifications.

### MODELS

- 40701 COA7002 Half-Size Sheet Pans with Broil Function
- 40702 COA8004 Full Size Sheet Pans with Steam Injector
- 40703 COA8005 Half-Size Sheet Pans with Broil Function

### FEATURES

- Custom baffle fan and specially designed diffuser plate create consistent air flow and even, reliable baking
- 120 minute bake timer feature automatically switches oven off after set time
- Cool-touch door is easily removed for cleaning – features heavy-duty stainless steel construction and hinges for durability
- Removable shelf runners and rounded interior corners for easier cleaning
- Stainless steel interior and exterior finish
- Supplied with non-tip, chrome plated steel shelves
- Interior light makes monitoring cooking easier
- Temperature range: 150° - 570° F (66° - 299° C)
- Knob guards protect thermostat and timer against damage or accidental changes
- 40702 features a steam injection system for manual humidity control, which allows for browning and crisping of pastry and bread products. Also features advanced circulation with dual, self-reversing fans for more uniform cooking.
- Models 40701 and 40703 offer a broil function
- 40703 is the perfect size for portable catering applications
- 4 ft. (1.2 m) cord with plug

**WARRANTY:** All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.

Approvals

Date



Setting the Standard™

[www.vollrathco.com](http://www.vollrathco.com)

The Vollrath Company, L.L.C.  
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Sheboygan, WI 53081-3201 U.S.A.  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560  
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832  
Technical Services Fax: 920.459.5462

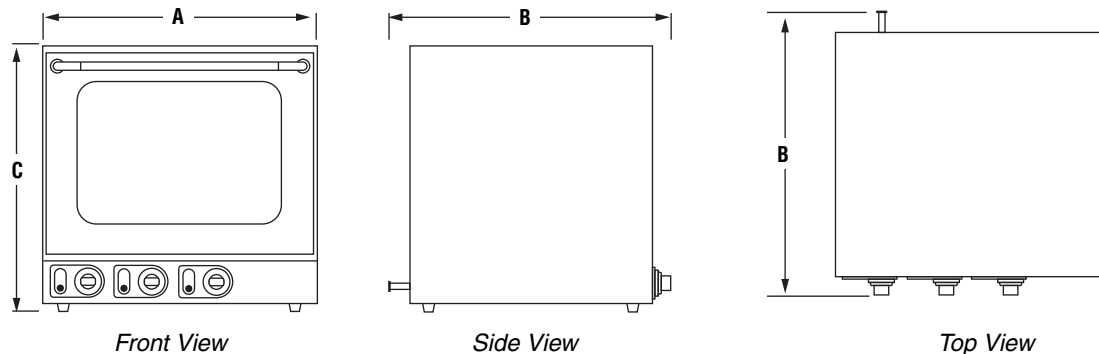
# CAYENNE® CONVECTION OVENS

<b>MODELS</b>	40701	COA7002	Half-Size Sheet Pans with Broil Function
	40702	COA8004	Full Size Sheet Pans with Steam Injector
	40703	COA8005	Half-Size Sheet Pans with Broil Function

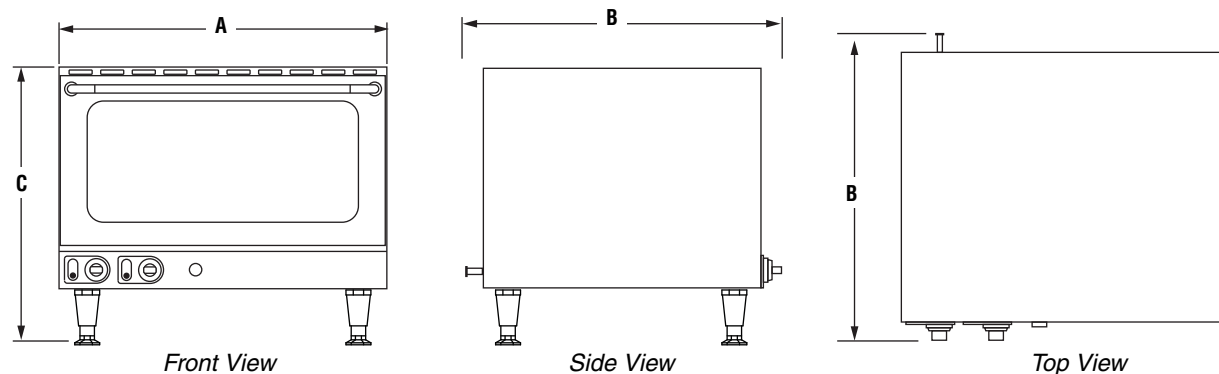
## DIMENSIONS

Dimensions shown in inches (cm).

### 40701 and 40703



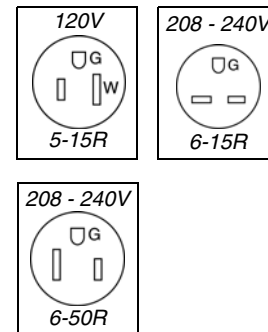
### 40702



## SPECIFICATIONS

Item	Number of Shelves (included)	Overall Dimensions			Cooking Chamber Size			Watts	Volts	Amps	Ship Weight lb (kg)	Plug
		(A) Width	(B) Depth	(C) Height	Width	Depth	Height					
40703	3	23 <sup>7</sup> / <sub>16</sub> (59.5)	24 <sup>1</sup> / <sub>2</sub> (62.2)	18 <sup>1</sup> / <sub>16</sub> (45.8)	18 <sup>1</sup> / <sub>2</sub> (47)	13 (33)	8 <sup>9</sup> / <sub>16</sub> (21.8)	1400	120	11.6	70 (31.8)	5-15P
40701	4	23 <sup>7</sup> / <sub>16</sub> (59.5)	24 <sup>1</sup> / <sub>2</sub> (62.2)	23 <sup>3</sup> / <sub>4</sub> (59)	18 <sup>1</sup> / <sub>2</sub> (47)	13 (33)	13 <sup>3</sup> / <sub>4</sub> (35)	2400	230	11	86 (39)	6-15P
40702	4	32 <sup>15</sup> / <sub>16</sub> (83.7)	29 <sup>3</sup> / <sub>4</sub> (75.5)	26 <sup>3</sup> / <sub>16</sub> (66.5)	27 <sup>5</sup> / <sub>8</sub> (70.2)	19 <sup>7</sup> / <sub>16</sub> (49.4)	13 <sup>3</sup> / <sub>4</sub> (35)	5600	230	25.5	166 (75.3)	6-50P

### Receptacles



www.vollrathco.com

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