



Outperform every day.™

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 12" (30.4 cm) between the left, right and back sides and any combustible surface. For item 40702 to comply with NSF the supplied 4" (10.2 cm) legs must be installed.

ITEMS

Item No.	Model No.	Description
40701	COA8004	Half-Size Sheet Pans with Broil Function
40702	COA8005	Full Size Sheet Pans with Steam Injector
40703	COA7002	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 www.Vollrath.com.

Agency Certifications



Due to continued product improvement, please consult www.vollrath.com for current product specifications.

Approvals	Date



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The Vollrath Company, L.L.C.
1236 North 18th Street
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

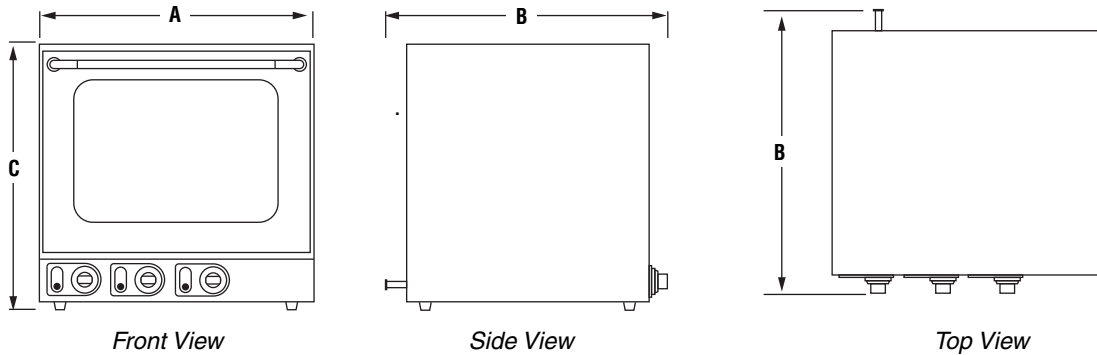
Technical Services: 800.628.0832
Technical Services Fax: 920.459.5462

CAYENNE® CONVECTION OVENS

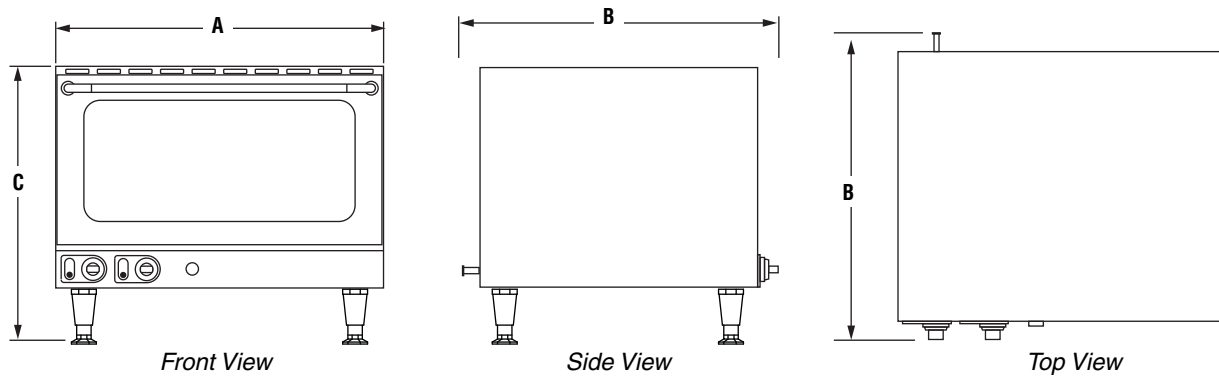
Dimensions shown in inches (cm).

DIMENSIONS

40701 and 40703



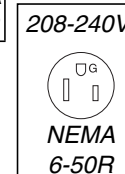
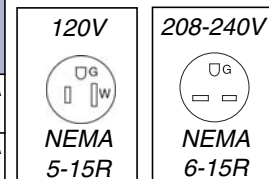
40702



SPECIFICATIONS

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

Receptacles



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