



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 food service operators 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.

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 timer 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.

CLEARANCE AND POSITIONING

- The oven shall not be installed closer than 12" (30.4) to a combustible surface.
- For item 40702 to comply with NSF the supplied 4" (10.2 cm) legs must be installed.

Agency Certifications



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

| Approvals | Date |
|-----------|------|
| | |



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www.vollrath.com

The Vollrath Company, L.L.C.

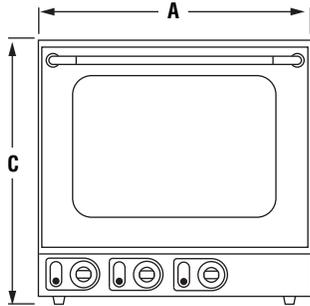
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

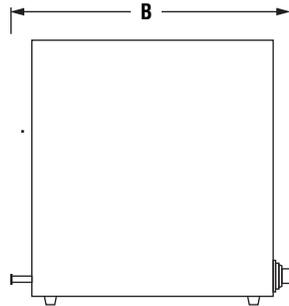
CAYENNE® CONVECTION OVENS

DIMENSIONS (shown in inches (cm)).

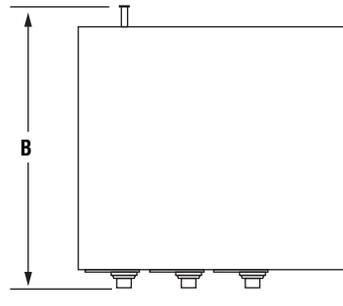
40701 and 40703



Front View

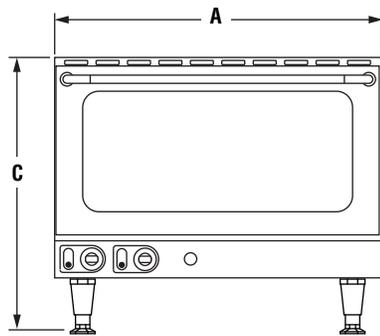


Side View

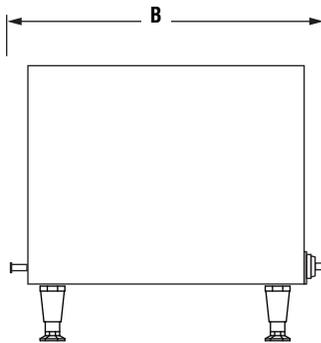


Top View

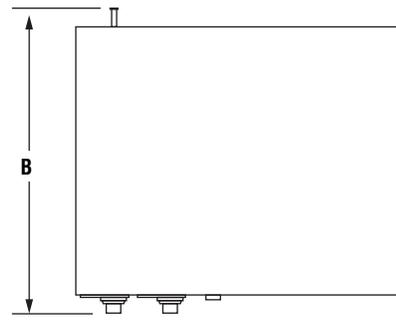
40702



Front View



Side View

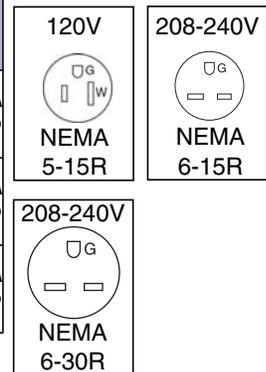


Top View

SPECIFICATIONS

| Item No. | 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) | 2520 | 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) | 4330-5760 | 208-240 | 20.8-24 | 166 (75.3) | NEMA 6-30P |
| 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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