Project:

Item Number:

Quantity:

CAYENNE® CONVECTION OVENS

40701

40703

40702

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
- UL tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local Authority Having Jurisdiction for more information.)
- Ventless operation frees up valuable space under expensive ventilation hoods to create flexibility in where oven can be used.
- 4 ft. (1.2 m) cord with plug

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.

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 LISTINGS

NSF, ETL Intertek

UL tested and verified for ventless operation – meets or surpasses EPA 202

Approvals	Date

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

www.vollrath.com

The Vollrath Company, L.L.C.
1236 North 18th Street
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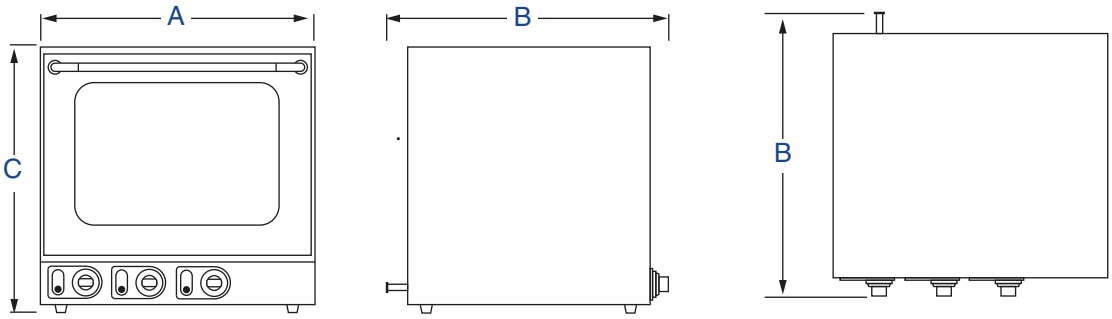
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

CAYENNE® CONVECTION OVENS

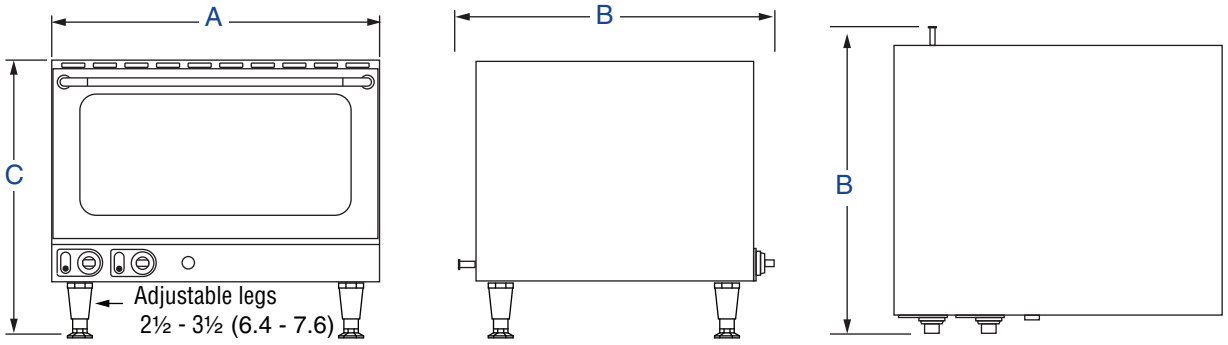
DIMENSIONS (shown in inches (cm)).

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 (A) Width	(B) Depth	(C) Height	Cooking Chamber Width	Depth	Height	Watts	Volts	Amps	Ship Weight lb (kg)	Plug
40701	Half-Size with Broil Function	4	23⅜ (59.4)	23½ (59.7)	23¼ (59)	18½ (47)	13 (33)	13¾ (35)	2520	230	11	86 (39)	NEMA 6-15P
40702	Full-Size with Steam Injector*	4	32⅞ (83.5)	32 (81.3)	26½ (63.7)	27⅝ (70.2)	19 7/16 (49.4)	13¾ (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)	23½ (59.7)	18 1/16 (45.8)	18½ (47)	13 (33)	8 9/16 (21.8)	1500	120	12.5	70 (31.8)	NEMA 5-15P

Receptacles

120V NEMA 5-15R

208-240V NEMA 6-15R

208-240V NEMA 6-30R

* ¾" (1.9 cm) male inlet for water connection provided on the back of the oven.

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