



**Project:**  
**Item Number:**  
**Quantity:**

**CAYENNE® CONVECTION OVENS**



40701



40703



40702

**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.

**AGENCY LISTINGS**



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

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

**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

**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](http://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.

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



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

**The Vollrath Company, L.L.C.**

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 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

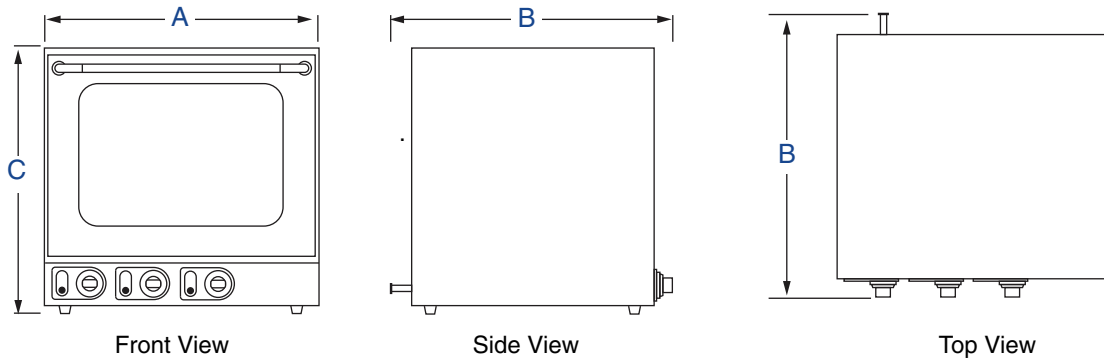
**Technical Services**

[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)  
 Induction Products: 800.825.6036  
 Countertop Warming Products: 800.354.1970  
 All Other Products: 800.628.0832

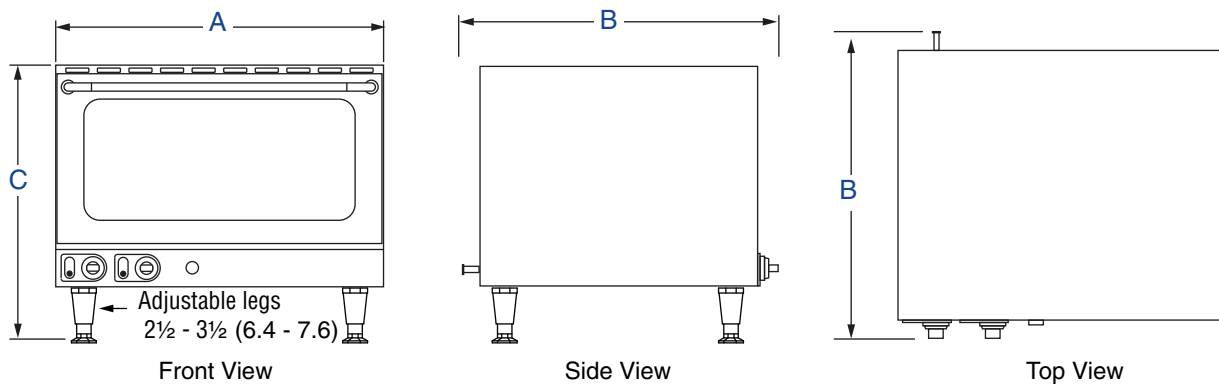
# CAYENNE® CONVECTION OVENS

## DIMENSIONS (shown in inches (cm)).

### 40701 and 40703



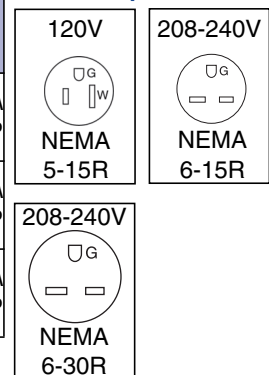
### 40702



## 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 <sup>3</sup> / <sub>8</sub> (59.4)  | 23 <sup>1</sup> / <sub>2</sub> (59.7) | 23 <sup>1</sup> / <sub>4</sub> (59)    | 18 <sup>1</sup> / <sub>2</sub> (47)   | 13 (33)                                | 13 <sup>3</sup> / <sub>4</sub> (35)   | 2520      | 230     | 11      | 86 (39)             | NEMA 6-15P |
| 40702    | Full-Size with Steam Injector* | 4                            | 32 <sup>7</sup> / <sub>8</sub> (83.5)  | 32 (81.3)                             | 26 <sup>1</sup> / <sub>2</sub> (63.7)  | 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)   | 4330-5760 | 208-240 | 20.8-24 | 166 (75.3)          | NEMA 6-30P |
| 40703    | Half-Size with Broil Function  | 3                            | 23 <sup>7</sup> / <sub>16</sub> (59.5) | 23 <sup>1</sup> / <sub>2</sub> (59.7) | 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) | 1500      | 120     | 12.5    | 70 (31.8)           | NEMA 5-15P |

### Receptacles



\* 3/4" (1.9 cm) male inlet for water connection provided on the back of the oven.



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