



Outperform every day.™

Project:
Item Number:
Quantity:

CAYENNE® MEDIUM-DUTY FLAT TOP GAS GRIDDLES



Cayenne® Gas Griddle - Model 40720

DESCRIPTION

Vollrath's Cayenne® Gas Griddles provide a simple and effective way to prepare food in an economical, safe and hassle-free way. These griddles are ideally suited for use in steak houses, restaurants, coffee shops, clubs and pubs.

CLEARANCE AND POSITIONING

This appliance must be installed adjacent to non-combustible surfaces only, with a minimum of 6" (15.2 cm) from all sides. This appliance must be a minimum distance of 6" (15.2 cm) from another appliance. The appliance must have the supplied 4" (10.2 cm) legs installed and be placed on a non-combustible surface.

Agency Listings



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

ITEMS

| Item No. | Model No. | Description |
|---|-----------|------------------------------|
| Manually Controlled Griddles | | |
| 40718 | FTG9012 | 12" Gas Griddle, 28,000 BTU |
| 40719 | FTG9016 | 18" Gas Griddle, 28,000 BTU |
| 40720 | FTG9024 | 24" Gas Griddle, 56,000 BTU |
| 40721 | FTG9036 | 36" Gas Griddle, 84,000 BTU |
| 40839 | FTG9048 | 48" Gas Griddle, 112,000 BTU |
| 40840 | FTG9060 | 60" Gas Griddle, 140,000 BTU |
| Thermostatically Controlled Griddles | | |
| 40722 | FTA1024 | 24" Gas Griddle, 56,000 BTU |
| 40723 | FTA1036 | 36" Gas Griddle, 84,000 BTU |

FEATURES

- Shipped set up for natural gas, includes kit for conversion to propane
- Includes regulator and gas valve
- 28,000 BTU custom stainless steel U-shaped burners for superior versatility, even heat distribution and efficient operation
- 12" (30.5 cm) wide heating zone per control (18" griddle has one burner)
- Stainless aluminized steel with fully-welded construction for durability and long life
- Polished 3/4" (1.09 cm) thick steel griddle plate for even heat distribution and retention
- Welded griddle plate seams eliminate grease and dirt traps
- All metal knobs and knob guards protect gas valves from damage and won't break or crack and are **GUARANTEED FOR LIFE**
- 3/4" NPT gas inlet
- Heavy-duty adjustable legs
- Thermostatically controlled griddles maintain user settings to ensure consistent surface temperature

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.

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



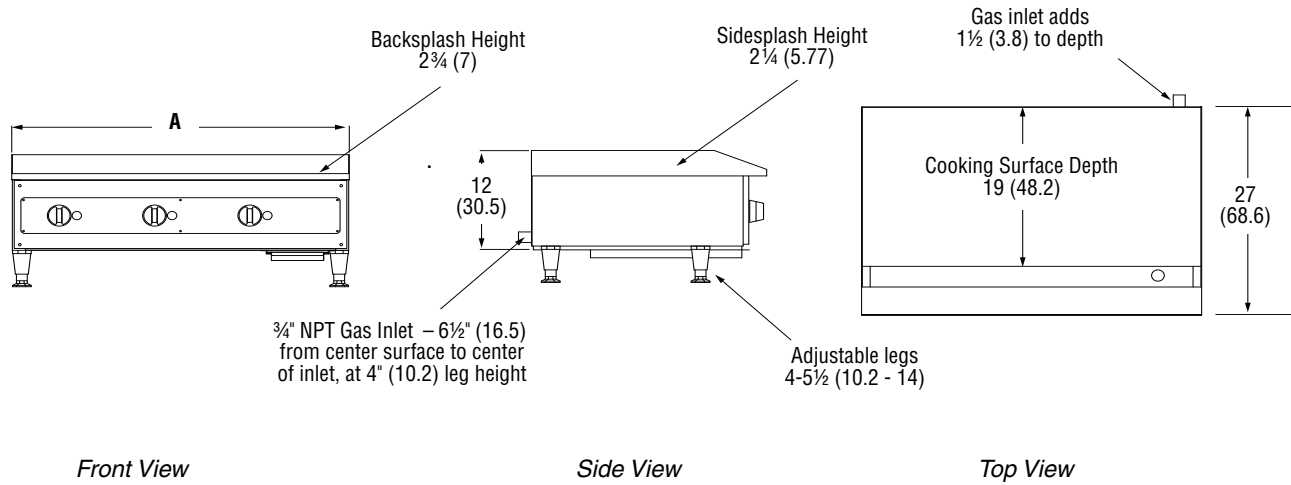
Outperform every day.™
www.vollrath.com

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Main Fax: 800.752.5620 or 920.459.6573

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CAYENNE® MEDIUM-DUTY FLAT TOP GAS GRIDDLES

DIMENSIONS (Shown in inches (cm))



SPECIFICATIONS

| Item | Output (BTU) | (A) Width | Cooking Surface Dimensions (W x D) | Number of Controls | Ship Weight Lb (Kg) |
|-------|--------------|------------|---------------------------------------|--------------------|---------------------|
| 40718 | 28,000 | 12 (30.5) | 11 $\frac{1}{16}$ x 19 (29.7 x 48.3) | 1 | 93 (42.1) |
| 40719 | 28,000 | 18 (45.7) | 17 $\frac{1}{16}$ x 19 (45 x 48.3) | 1 | 135 (61.2) |
| 40720 | 56,000 | 24 (61.0) | 23 $\frac{1}{16}$ x 19 (60.2 x 48.3) | 2 | 174 (78.9) |
| 40721 | 84,000 | 36 (91.4) | 35 $\frac{1}{16}$ x 19 (90.7 x 48.3) | 3 | 244 (110.7) |
| 40839 | 112,000 | 48 (121.9) | 47 $\frac{1}{16}$ x 19 (121.2 x 48.3) | 4 | 412 (186.9) |
| 40840 | 140,000 | 60 (152.4) | 59 $\frac{1}{16}$ x 19 (151.6 x 48.3) | 5 | 502 (227.7) |
| 40722 | 56,000 | 24 (61.0) | 23 $\frac{1}{16}$ x 19 (60.2 x 48.3) | 2 | 187 (84.8) |
| 40723 | 84,000 | 36 (91.4) | 35 $\frac{1}{16}$ x 19 (90.7 x 48.3) | 3 | 244 (110.7) |



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