



# Countertop Cooking Equipment



## Induction Ranges

New Cayenne® HD Induction Hot Plates available in two and four eye configurations.



## Convection Ovens

The perfect opportunity to break into the fresh-baked market or expand existing menus, with high speed and minimal fuss.



## Charbroilers and Griddles

With today's constantly changing menus, you'll be ready for both high performance and flexibility with Cayenne® Charbroilers and Griddles.

### Vollrath "Green" Facts for Induction Ranges:



Induction Ranges use cutting-edge technology, providing efficiencies of 90% or more. Approximately 40% more efficient than electric or gas ranges.

Induction conserves energy use in HVAC by decreasing emissions and lowering kitchen temperatures.

Visit us online at [www.vollrathco.com](http://www.vollrathco.com) to calculate your potential savings – one chain operator calculated a \$900K energy savings by switching to induction!

## Cayenne® Heavy Duty Series

Introducing the Cayenne® Heavy Duty countertop cooking series. Combining innovation and extra heavy-duty construction, Cayenne® HD products meet and exceed the requirements of today's dynamic commercial kitchens.

- All-metal knobs and knob guards to protect from damage
- Stainless Steel burner construction and all-stainless exterior for corrosion resistance
- 5" sloped side splashes to contain splash and keep food on unit



Knobs and Knob Guards  
Guaranteed for Life



HD Thermostatic Griddle – See Page 2-15



HD Induction – See Page 2-12



HD Equipment Stand – See Page 2-17



## Cayenne® Heavy Duty Series

- Higher-BTU cooking power
- Thermostatic Griddles feature snap-action controls and safety pilots - if the pilot flame goes out, the gas automatically shuts off
- All advanced features are mechanical, the best for standing up to intense commercial cooking environments for the long haul - and no electrical setup needed
- Induction Hot Plates in 2 or 4 eye configurations



HD Charbroilers – See Page 2-13



HD Griddles – See Page 2-15

## Mirage® Induction Ranges

Introducing two new additions to the Mirage® line from the foodservice industry's induction technology leader.

- Works with a wide range of induction-ready pans to minimize cookware compatibility issues
- Latest generation engine designs for efficiency, control, and durability



# mirage® pro



## ///G4



- G4 Engine (see Did You Know explanation, next page)
- 90% energy efficiency - compare to the approximate 40% efficiency of gas ranges
- 100 power levels for precise cooking control
- 80°-400° F (27°-232° C) featuring a lower range for chocolates
- Knob control with digital readout makes settings quick and clear
- Digital troubleshooting display
- Stainless case top and aluminum bottom
- Low-profile, modern case design
- See page 2-5 for additional Mirage features

### Mirage® Pro

ITEM	DESCRIPTION	MAX PAN SIZE: IN (CM)	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59500P	Countertop - US Only	14 (35.6)	14 x 15 1/4 x 3 (35.6 x 38.7 x 7.6)	120 AC	1.8	15	5-15P	1
59510P	Countertop - Canada Only	14 (35.6)	14 x 15 1/4 x 3 (35.6 x 38.7 x 7.6)	120 AC	1.4	12	5-15P	1

## Did You Know?

Induction ranges rely on an internal component called an **IGBT switch** to control power levels. The Mirage® Cadet G1 engine uses a single IGBT switch to power the entire unit. The Mirage® Pro G4 uses four IGBTs, so the same workload is shared across four parallel switches. This increases the efficiency, control, and longevity of the Mirage® Pro induction range.



# mirage® cadet



- G1 Engine (see Did You Know explanation above)
- 75% efficient - compare to the approximate 40% efficiency of gas ranges
- 20 power levels
- 100°-450° F (38°-232° C) range
- Pushbutton control with digital readout
- Stainless case top and molded plastic bottom
- See page 2-5 for additional Mirage features

### Mirage® Cadet

ITEM	DESCRIPTION	MAX PAN SIZE: IN (CM)	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59300	Countertop - US only	14 (35.6)	12 x 16 x 3½ (30.5 x 40.6 x 7.9)	120 AC	1.8	15	5-15P	1
59310	Countertop - Canada only	14 (35.6)	12 x 16 x 3½ (30.5 x 40.6 x 7.9)	120 AC	1.4	12	5-15P	1

## Features on All Mirage® Induction Ranges

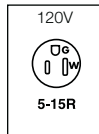
- Bright LED digital readout is easy to see
- Temperature memory — powers up to the last used temperature setting
- Compact and mobile, no maintenance
- 100% framed ceramic top for durability
- 100% factory bench tested for ultimate quality control
- "Hot" warning display for safety
- Padded carrying bag available for safe and convenient transport —sold separately
- 6' (183 cm) cord and plug

### Mirage® Standard Drop-In Models

- Cutting-edge dial control with high-speed power and temperature adjustment - includes 1-180 minute timer function
- Designed for commercial sauté and warming stations
- Countersunk installation creates sleek, easy-to-clean counter work surface



Receptacles



ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (W X D X H) IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59501 <sup>①</sup>	Drop-in cooking range	14 (35.6)	12½ x 14½ x 27⁄8 (31.8 x 36.8 x 7.3)	11¾ x 13¾ (29.9 x 33.9)	120 AC	1.4	12	5-15P	1
5950145 <sup>①②</sup>	Commercial drop-in warmer	14 (35.6)	12½ x 14½ x 27⁄8 (31.8 x 36.8 x 7.3)	11¾ x 13¾ (29.9 x 33.9)	120 AC	.45	3.8	5-15P	1

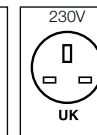
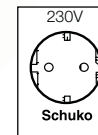
① 59501 and 5950145 Control Box Cutout Dimensions: 5" x 2½" (12.7 x 6.9 cm)    ② Warming unit only – not a cooking range

### International Models (available for export only)

- Cutting-edge dial control with high-speed power and temperature adjustment - includes 1-180 minute timer function
- Designed for commercial sauté and warming stations
- Low-profile case for natural cooking height
- 360° design looks appealing on both operator and customer sides



Receptacles



ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59650	Countertop (Europe)	14 (35.6)	14 x 15¼ x 3 (35.6 x 38.7 x 7.6)	230 AC	1.8	7.8	Shuko	1
59651	Countertop (UK)	14 (35.6)	14 x 15¼ x 3 (35.6 x 38.7 x 7.6)	230 AC	1.8	7.8	UK	1
59652	Countertop (CHINA)	14 (35.6)	14 x 15¼ x 3 (35.6 x 38.7 x 7.6)	230 AC	1.8	7.8	China	1

### Mirage® Carrying Case

- Convenient carrying case to transport and protect your countertop induction range
- Side pocket fits cookware or other items



ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	FITS UNITS	CASE LOT
59145	Carrying case for Mirage® countertop units	16½ x 18½ x 4½ (41.9 x 47 x 11.4)	All Mirage Countertop Induction Ranges	1

## Ultra Series Induction Ranges



- **Designed for large volume and heavy-duty usage**
- 100 power settings for precise cooking control
- Controlled high-end temperatures for sauté, stir fry, stock-pot and sauce pot applications
- Sensitive low-end control for cooking delicate sauces, crèmes, and chocolates
- Continuous duty induction circuitry for non-stop cooking
- 90% efficiency versus 40% for gas stoves
- Double oversized fans for longer life
- Digital display
  - Easy to clean – no knobs to collect food
  - Helps prevent accidental temperature changes
- "HOT" warning display for safety
- Drop-in Cutout Dimensions (W x D):
  - 69505:** 16 $\frac{1}{8}$ " x 15 $\frac{1}{8}$ " (40.9 x 38.4 cm)
  - 69508:** 15 $\frac{7}{8}$ " x 26 $\frac{3}{8}$ " (40.3 x 67 cm)
- FCC Part 18 Approved
- Two year parts and labor warranty
- 6' (183 cm) cord and plug

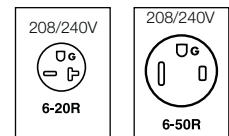


69504



69505

Receptacles



69507



69508

ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
69504	Countertop	14 (35.6)	15 $\frac{7}{8}$ x 18 $\frac{1}{2}$ x 5 $\frac{3}{4}$ (40.3 x 47 x 14.6)	208/240 AC	3.0 - 3.5	14.6	6-20P	1
69505	Drop-in	14 (35.6)	17 $\frac{3}{8}$ x 16 $\frac{1}{2}$ x 4 $\frac{3}{4}$ (43.2 x 41.9 x 12)	208/240 AC	3.0 - 3.5	14.6	6-20P	1
69507	Dual Hob Countertop Front to Back	12 (30.5)	15 $\frac{7}{8}$ x 29 $\frac{3}{4}$ x 5 $\frac{1}{16}$ (40.4 x 75.6 x 14.8)	208/240 AC	3.0 - 3.5*	29.2	6-50P	1
69508	Dual Hob Drop-In Front to Back	12 (30.5)	17 $\frac{3}{8}$ x 27 $\frac{7}{8}$ x 5 $\frac{1}{8}$ (44.1 x 70.8 x 13)	208/240 AC	3.0 - 3.5*	29.2	6-50P	1

\*Per Hob 69505/69508 Control Box Cutout Dimensions: 7 $\frac{1}{4}$ " x 3 $\frac{3}{8}$ " (18.4 x 9.8 cm) – Note: 1 Control Per Hob

## Upscale Your Induction Buffet Presentation!



**Buffet Tables**

See page 5-28



**Miramar® Display Cookware**

See pages 9-5 through 9-7



## Professional Series Induction Ranges



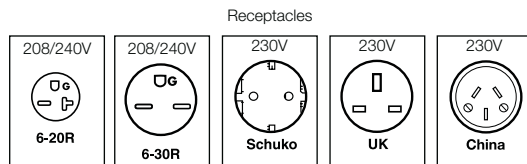
- Designed for sauté, sauce pots and small stock pots
- 100 settings for precise cooking control — set to power level or temperature setting
- Continuous duty induction circuitry for non-stop cooking
- Firewall protected circuitry with oversized fans and 18 gauge heavy-duty 18-8 stainless steel casing
- 1-180 minute timer — unit shuts off at end of cycle
- Digital display is easy to clean — no knobs to collect food and it helps prevent accidental temperature changes
- "HOT" warning display for safety
- Three-foot remote control cord on drop-in models
- FCC Part 18 Approved
- Two year parts and labor warranty
- 6' (183 cm) cord and plug



6954301  
6954302  
6954303  
6954304



6954702  
6954703  
6954704



ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (W X D X H) IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
6954301	Single hob countertop <sup>2</sup>	14 (35.6)	13 <sup>1</sup> / <sub>8</sub> x 16 <sup>1</sup> / <sub>2</sub> x 4 (32.7 x 41.9 x 10.2)	—	208/240 AC	2.2/2.6	10.8	6-20P	1
69520	Single hob countertop	14 (35.6)	15 <sup>7</sup> / <sub>8</sub> x 18 <sup>1</sup> / <sub>2</sub> x 5 <sup>3</sup> / <sub>4</sub> (40.3 x 47 x 14.6)	—	208/240 AC	2.5 - 2.9	12.1	6-20P	1
69521 <sup>1</sup>	Single hob drop-in	14 (35.6)	16 <sup>1</sup> / <sub>2</sub> x 17 <sup>3</sup> / <sub>8</sub> x 4 <sup>3</sup> / <sub>4</sub> (41.9 x 43.2 x 12)	15 <sup>1</sup> / <sub>8</sub> x 16 <sup>1</sup> / <sub>8</sub> (38.4 x 40.9)	208/240 AC	2.5 - 2.9	12.1	6-20P	1
69522	Dual hob countertop front to back <sup>2</sup>	12 (30.5)	15 <sup>7</sup> / <sub>8</sub> x 29 <sup>3</sup> / <sub>4</sub> x 5 <sup>13</sup> / <sub>16</sub> (40.4 x 75.6 x 14.8)	—	208/240 AC	1.6-1.9 per hob	15.8	6-20P	1
69523	Dual hob countertop side by side	12 (30.5)	26 <sup>3</sup> / <sub>4</sub> x 17 <sup>15</sup> / <sub>16</sub> x 5 <sup>3</sup> / <sub>8</sub> (67.9 x 45.5 x 13.7)	—	208/240 AC	2.5 - 2.9 per hob	24.1	6-30P	1
69524 <sup>1</sup>	Dual hob drop-in front to back	12 (30.5)	17 <sup>3</sup> / <sub>8</sub> x 27 <sup>7</sup> / <sub>8</sub> x 5 <sup>1</sup> / <sub>8</sub> (44.1 x 70.8 x 13)	15 <sup>7</sup> / <sub>8</sub> x 26 <sup>3</sup> / <sub>8</sub> (40.3 x 67)	208/240 AC	2.5 - 2.9 per hob	24.2	6-30P	1

<sup>1</sup>69521 and 69524 Control Box Cutout Dimensions: 7<sup>1</sup>/<sub>4</sub>" x 3<sup>3</sup>/<sub>8</sub>" (18.4 x 9.8 cm)

<sup>2</sup>6954301 is manufactured by Vollrath China

## International Models – available for export only

ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
6954302 6954303 6954304	Single hob countertop <sup>3</sup>	14 (35.6)	13 <sup>1</sup> / <sub>8</sub> x 16 <sup>1</sup> / <sub>2</sub> x 4 (32.7 x 41.9 x 10.2)	208/240 AC	2.2-2.6	10.8	Schuko UK China	1
6954702 6954703 6954704	Dual hob countertop front to back <sup>3</sup>	12 (30.5)	27 x 13 x 5 (68.6 x 33 x 12.72)	208/240 AC	1.6-1.9 per hob	15.8	Schuko UK China	1

<sup>3</sup>6954302 to 6954304 and 6954702 to 6954704 are manufactured by Vollrath China

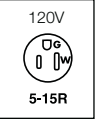
## Commercial Series Induction Ranges

- Designed for light commercial sauté and warming stations
- Ideal for presentation cooking, omelet stations or small reheat stations
- Rear bracket protects cord and provides proper ventilation for unit on countertop models
- Nine control settings
- FCC Part 18 Approved; ETL Approval on all models
- Digital display
  - Easy to clean – no knobs to collect food
  - Helps prevent accidental temperature changes
- One year parts and labor warranty
- 6' (183 cm) cord and plug



6950020/6951020

Receptacle



ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
6950020	Countertop, US only	14 (35.6)	13 <sup>1</sup> / <sub>8</sub> x 16 <sup>1</sup> / <sub>2</sub> x 4 (32.7 x 41.9 x 10.2)	120 AC	1.8	15	5-15P	1
6951020	Countertop, Canada only	14 (35.6)	13 <sup>1</sup> / <sub>8</sub> x 16 <sup>1</sup> / <sub>2</sub> x 4 (32.7 x 41.9 x 10.2)	120 AC	1.4	12	5-15P	1



## Know what our customers are saying...

"The Vollrath Mirage Induction Cooker is my favorite travel companion. Wherever I go in the world, the sleek, powerful range is perfect for demonstrations, cooking classes and events"

### Chef Rick Bayless

Frontera Grill and Topolobampo  
TOP CHEF MASTER 2009



See page 2-3 to 2-5 for Mirage Induction Range and Carrying Case

## Induction Fajita Skillet Heaters

Ssssssss-izzling! fajitas served right on the skillet: presentation at its best just got even better with Vollrath's fajita induction ranges.

- Simple one-touch operation produces perfect results in record time, every time
- Ranges will work with the two standard fajita pan styles and will heat room temperature pans to proper sizzle temperatures\*



Ultra Fajita Heater  
69504F

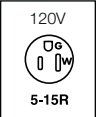
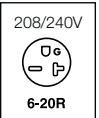
Mirage® Fajita Heater  
59500F



Three Presets	
Setting 1: 80 Seconds, 450-550°F	 
Setting 2: 30 Seconds, 300-350°F	
Setting 3: 60 Seconds, 400-500°F	
<b>3000-3500 Watts Power</b>	

Single Preset	
59500F - Heat: 120 Seconds, 450-550°F	
59510F - Heat: 140 Seconds, 450-550°F	
<b>1440-1800 Watts Power</b>	

Receptacles



ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59500F	Mirage® Fajita - induction cast iron pan heater (US)	14 x 15 <sup>1</sup> / <sub>2</sub> x 3 (35.6 x 38.7 x 7.6)	120 AC	1.8	15	5-15P	1
59510F	Mirage® Fajita - induction cast iron pan heater (Canada)	14 x 15 <sup>1</sup> / <sub>2</sub> x 3 (35.6 x 38.7 x 7.6)	120 AC	1.4	12	5-15P	1
69504F	Ultra Fajita - induction cast iron pan heater (US/Canada)	15 <sup>1</sup> / <sub>8</sub> x 18 <sup>1</sup> / <sub>2</sub> x 5 <sup>3</sup> / <sub>4</sub> (40.3 x 47 x 14.6)	208/240 AC	3.0 - 3.5	14.6	6-20P	1

**NOTE:** These units are specifically designed for heating skillets to sizzle temperatures from room temperature, where the skillets are heated, then finished foods are plated and oil/water is added to create the fajita sizzle effect. They are not designed for use in other applications or to directly cook the food.

## Induction Ranges Product Selection Guide

Induction Ranges Require  
Induction-Ready Cookware – see Pages  
7-14 to 7-19, 9-6, 9-13 and 9-14



SEE MORE AT  
[vollrathuniversity.com](http://vollrathuniversity.com)

For induction videos, articles  
and a virtual control panel.

HD CAYENNE INDUCTION RANGE	ULTRA SERIES	PROFESSIONAL SERIES	MIRAGE® PRO	MIRAGE® CADET
 <b>NEW</b>			 <b>NEW</b>	 <b>NEW</b>
<b>Output: 5,000 - 11,600 Watt</b>	<b>Output: 3,000 - 3,500 Watt</b>	<b>Output: 2,500 - 2,900 Watt</b>	<b>Output: 1,440 - 1,800 Watt</b>	<b>Output: 1,440 - 1,800 Watt</b>
Ideal for heavy duty and supplemental back of the house range cooking in kitchens where energy expenses are managed carefully (90% efficient vs. 50% for gas), flameless cooking leads to safer working conditions and cooler kitchens, excellent for menu items that require more accurate temperature control	Ideal for high volume, high speed, and continuous duty stockpot stations	Ideal for medium volumes and speed, high speed sautéing and small stockpot and saucepot warming	Ideal for light commercial, sauté, non-continuous small stockpot warming. Preferred by chefs for variety of cooking techniques.	Ideal for light commercial, sauté, non-continuous small stockpot warming
<b>Approx. Top Heating Temperature: 550°F</b>	<b>Approx. Top Heating Temperature: 550°F</b>	<b>Approx. Top Heating Temperature: 525°F</b>	<b>Approx. Top Heating Temperature: 500°F</b>	<b>Approx. Top Heating Temperature: 450°F</b>
<b>Efficiency: 90%</b>	<b>Efficiency: 90%</b>	<b>Efficiency: 90%</b>	<b>Efficiency: 90%</b>	<b>Efficiency: 75%</b>
<b>Power Range Settings: 1 to 100</b>	<b>Power Range Settings: 100</b>	<b>Power Range Settings: 100 with 1 to 180 minute timer</b>	<b>Power Range Settings: 100</b>	<b>Power Range Settings: 20</b>
<b>Warranty: 1 Year</b>	<b>Warranty: 2 Years</b>	<b>Warranty: 2 Years</b>	<b>Warranty: 2 Years</b>	<b>Warranty: 1 Year</b>
Chosen by: * Restaurants - fine and casual dining * Hospitality * College/Universities * Culinary Schools	Chosen by: * High Volume Hotels * Large Volume Restaurants * Cruise Ships * Military * Culinary Schools * Top Chefs who demand extreme high and low temp control	Chosen by: * Casual Dining Restaurants * Quick Serve Restaurants * Hospitality (front or back of the house) * Cruise Ships * Culinary Schools * Business and Institutions	Chosen by: * Hotels * Caterers * Casual Dining Restaurants * Quick Serve Restaurants * Sub Shops and Delis * Stadium/Arena Luxury Suites * Business and Institutions * Pastry Chefs	Chosen by: * Hotels * Caterers * Sub Shops and Delis

**IMPORTANT NOTE:** Vollrath will guarantee that Vollrath induction-ready products will work with Vollrath induction ranges and warmers, unless otherwise noted. Vollrath induction ranges and warmers are calibrated to work with a wide range of induction-ready products, but we cannot guarantee the quality and material choices of other manufacturers, or the performance of our ranges when used with those products.

CE Listed Units Available for International Markets – see pages 2-7 and 2-9.

## Cayenne® HD Induction Ranges

- Back of the House Heavy Duty Induction Hot Plate
- 90% energy efficiency compared to 40% for gas means instant, controllable heat and lower energy costs
- Extremely high cooking efficiency and no flame means a cooler kitchen and lower HVAC costs
- Durable stainless steel framed design for heavy-duty durability
- Low 100°F temperature setting for holding applications
- Same look and operating height as Cayenne® HD Charbroilers and Griddles – an integral unit for your back-of-house lineup
- Flameless cooking increases cooking safety
- Easy cleaning
- Available in Manual Control and Digital Control versions



- G4 engine technology for long life and high efficiency

### "I can't endorse Vollrath's Cayenne® HD Induction Hot Plates enough."

We've had them on board for almost a year now. They're wonderful to cook on and we especially like that you can get water boiling in less than a minute. We absolutely love them, so much that the new facility we're building is going to be designed around them."  
 Chef Jeff Ingel, Fox Valley Technical College, Appleton, WI



912HIDC



924HIMC



Knobs and Knob Guards  
Guaranteed for Life



ITEM	DESCRIPTION	DIMENSIONS (L X H X D) IN (CM)	VOLTAGE	KW/HOB	TOTAL AMPS
912HIMC	12" Dual-hob - manual control (US/Canada)	12 x 13 <sup>5</sup> / <sub>8</sub> x 30 (30.5 x 34.6 x 76.2)	208/240	2500/2880	24
924HIMC①	24" Four-hob - manual control (US/Canada)	24 x 13 <sup>5</sup> / <sub>8</sub> x 30 (61.0 x 34.6 x 76.2)	208/240	2500/2880	24
912HIDC	12" Dual-hob - digital control (US/Canada)	12 x 13 <sup>5</sup> / <sub>8</sub> x 30 (30.5 x 34.6 x 76.2)	208/240	2500/2880	24
924HIDC①	24" Four-hob - digital control (US/Canada)	24 x 13 <sup>5</sup> / <sub>8</sub> x 30 (61.0 x 34.6 x 76.2)	208/240	2500/2880	24

①Four-hob provided with two 30-amp plugs. Requires two independent circuits.

## Cayenne® Heavy-Duty Charbroilers



- Burners placed every 6" (15.2 cm) for maximum coverage and control
- 2 x 20,000 BTU high output burners for 40,000 BTU per 12" (30.5 cm) of cooking surface
- 24" (60 cm) cooking surface depth
- Extra-heavy 5" (12.7 cm) backsplash and sloped side splashes to contain splash and keep food on unit
- Smaller-width grease trays are easier to clean and sized to fit in commercial dishwashers
- Stainless steel burner construction and all-stainless exterior for corrosion resistance



**Knobs and Knob Guards  
Guaranteed for Life**



### All Cayenne® Charbroilers:

#### Ship with kits for both radiant and lava rock setup



- Charbroilers are shipped configured for lava rock, but include a radiant conversion kit. Gives stocking dealers flexibility - lava rock, radiant, natural or propane gas all from one unit
- All-metal knobs and knob guards to protect from damage - guaranteed for life
- Includes regulator and gas valve



924CG



ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	OUTPUT (BTU)	NUMBER OF BURNERS	CASE LOT
924CG	CBL2024	24" Heavy-duty radiant/lava rock charbroiler	24 x 31 x 17 <sup>1</sup> / <sub>16</sub> (61 x 78.7 x 43.3)	80,000	4	1
936CG	CBL2036	36" Heavy-duty radiant/lava rock charbroiler	36 x 31 x 17 <sup>1</sup> / <sub>16</sub> (91.4 x 78.7 x 43.3)	120,000	6	1
948CG	CBL2048	48" Heavy-duty radiant/lava rock charbroiler	48 x 31 x 17 <sup>1</sup> / <sub>16</sub> (121.9 x 78.7 x 43.3)	160,000	8	1
960CG	CBL2060	60" Heavy-duty radiant/lava rock charbroiler	60 x 31 x 17 <sup>1</sup> / <sub>16</sub> (152.4 x 78.7 x 43.3)	200,000	10	1
972CG	CBL2072	72" Heavy-duty radiant/lava rock charbroiler	72 x 31 x 17 <sup>1</sup> / <sub>16</sub> (182.9 x 78.7 x 43.3)	240,000	12	1



**NEW**

## Cayenne® Medium-Duty Charbroilers

### Features versatile grill setups

- One side features narrower grill surfaces with integral channels specially designed to dispense excess fat, reducing smoke and flames
- Flip side features flatter, wider grill surfaces, ideal for fish and other more delicate foods
- Angled adaptor bar allows food to be angled away from heat for slower cooking and directs grease away to minimize flareups



- Heavy-duty legs with 4" to 5½" (10.2 to 14 cm) adjustment range
- Heavy-duty gas valves
- Fully-welded construction to eliminate grease and dirt traps

- Burners placed every 12" (30.5 cm) for optimum heat distribution
- 28,000 BTU per 12" of cooking surface
- 19" (48.3 cm) cooking surface depth
- 2¾" (7 cm) backsplash, 2¼" (5.7 cm) side splashes
- 12" (40758) unit offers smallest footprint for tighter spaces and low volume applications
- Stainless and aluminized steel for durability and long life



40728

Is space an issue in your kitchen? The 12" Cayenne charbroiler offers the smallest footprint for tight spaces



**Knobs and Knob Guards  
Guaranteed for Life**



40730



ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	OUTPUT (BTU)	NUMBER OF BURNERS	CASE LOT
40728	CBL9012	12" Medium-duty radiant/lava rock charbroiler	12 x 27 x 16 (30.5 x 68.6 x 40.6)	28,000	1	1
40729①	CBL9016	18" Medium-duty radiant/lava rock charbroiler	18 x 27 x 16 (45.7 x 68.6 x 40.6)	28,000	1	1
40730	CBL9024	24" Medium-duty radiant/lava rock charbroiler	24 x 27 x 16 (61 x 68.6 x 40.6)	56,000	2	1
40731	CBL9036	36" Medium-duty radiant/lava rock charbroiler	36 x 27 x 16 (91.4 x 68.6 x 40.6)	84,000	3	1
40837	CBL9048	48" Medium-duty radiant/lava rock charbroiler	48 x 27 x 16 (121.9 x 68.6 x 40.6)	112,000	4	1
40838	CBL9060	60" Medium-duty radiant/lava rock charbroiler	60 x 27 x 16 (152.4 x 68.6 x 40.6)	140,000	5	1

①18" unit has one burner

## Cayenne® Heavy-Duty Griddles

**NEW**



**Knobs and Knob Guards  
Guaranteed for Life**



924GGM

### All Cayenne® Gas Griddles:

- Shipped set up for natural gas, includes kit for conversion to propane
- All-metal knobs and knob guards to protect from damage - guaranteed for life
- Includes regulator and gas valve

- Burners placed every 12" for 30,000 BTU per 12" of cooking surface
- 24" cooking surface depth
- Extra-heavy 5" back splashes and tapered side splashes
- Smaller-width grease trays are easier to clean and sized to fit in commercial dishwashers
- Stainless steel burner construction and all-stainless exterior for corrosion resistance
- Shipped set up for natural gas; includes kit for conversion to propane
- Polished 1" (2.5 cm) thick, welded steel griddle plate for even heat distribution and retention, in addition to eliminating grease and dirt traps
- Heavy-duty adjustable legs
- Mechanical safety pilots are the best for standing up to intense commercial cooking and ensure the gas will automatically shut off if the pilot goes out; no electrical set up needed
- 60" and 72" units feature two grease drawers for easier handling and cleaning

ITEM	MODEL	DESCRIPTION	OUTPUT (BTU)	NUMBER OF CONTROLS	CONTROL TYPE	CASE LOT
924GGM	FTG2024	24" Heavy duty griddle - manual control	60,000	2	Manual valve	1
936GGM	FTG2036	36" Heavy duty griddle - manual control	90,000	3	Manual valve	1
948GGM	FTG2048	48" Heavy duty griddle - manual control	120,000	4	Manual valve	1
960GGM	FTG2060	60" Heavy duty griddle - manual control	150,000	5	Manual valve	1
972GGM	FTG2072	72" Heavy duty griddle - manual control	180,000	6	Manual valve	1

## Cayenne® Heavy-Duty Thermostatic Griddles



**NEW**



924GGT



**Knobs and Knob  
Guards Guaranteed  
for Life**

- Thermostatic controls maintain user settings to ensure consistent surface temperature
- Burners placed every 12" for 30,000 BTU per 12" of cooking surface
- 24" cooking surface depth
- Extra-heavy 5" back splashes and tapered side splashes
- Smaller-width grease trays are easier to clean and sized to fit in commercial dishwashers
- Stainless steel burner construction and all-stainless exterior for corrosion resistance
- Shipped set up for natural gas; includes kit for conversion to propane
- Polished 1" (2.5 cm) thick, welded steel griddle plate for even heat distribution and retention, in addition to eliminating grease and dirt traps
- Heavy-duty adjustable legs
- Mechanical safety pilots are the best for standing up to intense commercial cooking and ensure the gas will automatically shut off if the pilot goes out; no electrical set up needed
- 60" and 72" units feature two grease drawers for easier handling and cleaning

### "Vollrath's New Thermostatic Griddle

has been a real asset to our operation. We've been using it for a year now and it continues to maintain a consistent temperature throughout the 12-13 hours a day we serve, which means we can stay right on target with cook time procedures. It's also using about 14% less energy than our old unit."

*Chef John Zachman, Checkers Drive In, Inc., Wisconsin Rapids, WI*

ITEM	MODEL	DESCRIPTION	OUTPUT (BTU)	NUMBER OF CONTROLS	CONTROL TYPE	CASE LOT
924GGT	FFT2024	24" Heavy duty griddle - thermostatic control	60,000	2	Snap action thermostat	1
936GGT	FFT2036	36" Heavy duty griddle - thermostatic control	90,000	3	Snap action thermostat	1
948GGT	FFT2048	48" Heavy duty griddle - thermostatic control	120,000	4	Snap action thermostat	1
960GGT	FFT2060	60" Heavy duty griddle - thermostatic control	150,000	5	Snap action thermostat	1
972GGT	FFT2072	72" Heavy duty griddle - thermostatic control	180,000	6	Snap action thermostat	1

## Cayenne® Medium Duty Gas Griddles

- Heavy-duty legs with 4" to 5½" adjustment range
- Heavy-duty valves
- Fully-welded construction to eliminate grease and dirt traps



**Knobs and Knob Guards Guaranteed for Life**



**NEW**



- Burners placed every 12"\* for maximum coverage and control
- 28,000 BTU per 12" of cooking surface
- Polished-surface 3/4" thick top plate
- 19" (48.3 cm) cooking surface depth
- 2¾" (7 cm) backsplash, 2 1/4" (5.7 cm) side splashes
- 12" (40758) unit offers smallest footprint for tighter spaces and low-volume applications
- Stainless and aluminized steel for durability and long life

ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	COOKING SURFACE DIMENSIONS (W X D) IN (CM)	OUTPUT (BTU)	CASE LOT
<b>MANUALLY CONTROLLED GAS GRIDDLES</b>						
40718	FTG9012	12" Gas flat top griddle	12 x 27 x 16 (30.5 x 68.6 x 40.6)	11 <sup>11</sup> / <sub>16</sub> x 19 (29.7 x 48.3)	28,000	1
40719*	FTG9016	18" Gas flat top griddle	18 x 27 x 16 (45.7 x 68.6 x 40.6)	17 <sup>11</sup> / <sub>16</sub> x 19 (45 x 48.3)	28,000	1
40720	FTG9024	24" Gas flat top griddle	24 x 27 x 16 (61 x 68.6 x 40.6)	23 <sup>11</sup> / <sub>16</sub> x 19 (60.2 x 48.3)	56,000	1
40721	FTG9036	36" Gas flat top griddle	36 x 27 x 16 (91.4 x 68.6 x 40.6)	35 <sup>11</sup> / <sub>16</sub> x 19 (90.7 x 48.3)	84,000	1
40839	FTG9048	48" Gas flat top griddle	48 x 27 x 16 (121.9 x 68.6 x 40.6)	47 <sup>11</sup> / <sub>16</sub> x 19 (121.2 x 48.3)	112,000	1
40840	FTG9060	60" Gas flat top griddle	60 x 27 x 16 (152.4 x 68.6 x 40.6)	59 <sup>11</sup> / <sub>16</sub> x 19 (151.6 x 48.3)	140,000	1
<b>THERMOSTATICALLY CONTROLLED GAS GRIDDLES</b>						
40722	FTA1024	24" Gas flat top griddle	24 x 27 x 16 (61 x 68.6 x 40.6)	23 <sup>11</sup> / <sub>16</sub> x 19 (60.2 x 48.3)	56,000	1
40723	FTA1036	36" Gas flat top griddle	36 x 27 x 16 (91.4 x 68.6 x 40.6)	35 <sup>11</sup> / <sub>16</sub> x 19 (90.7 x 48.3)	84,000	1

\*18" unit has one burner

## Cayenne® Gas Hot Plates

- Stainless and aluminized steel with fully-welded construction for durability and long life
- All gas units feature metal knobs – so durable they are guaranteed for life
- Shipped natural gas - includes kit with regulator for field conversion to propane
- Front access openings for lighting of pilot lights
- Heavy-duty legs with leveling adjustment
- Each burner has a separate individual grate for easier handling and cleaning
- Front-back 12" model (40736) offers narrow footprint for tight counter spaces
- Full-width stainless steel drip pan
- Bull-nose design to protect from burns
- Superior burners for fast heating and even heat distribution
- 26,000 BTU per burner

**NEW**



**Knobs and Knob Guards Guaranteed for Life**



40737 cookware not included

ITEM	MODEL	DESCRIPTION	NUMBER OF BURNERS	DIMENSIONS (W X D X H) IN (CM)	OUTPUT (BTU)	CASE LOT
40736	HPA1002	12" Gas hot plate	2	12 x 27 x 13 <sup>3</sup> / <sub>8</sub> (30.5 x 68.6 x 34)	52,000	1
40737	HPA1004	24" Gas hot plate	4	23 <sup>5</sup> / <sub>8</sub> x 27 x 13 <sup>3</sup> / <sub>8</sub> (60 x 68.6 x 34)	104,000	1
40738	HPA1006	36" Gas hot plate	6	35 <sup>1</sup> / <sub>2</sub> x 27 x 13 <sup>3</sup> / <sub>8</sub> (90.2 x 68.6 x 34)	156,000	1



## Heavy-Duty Equipment Stands

- Stainless steel top and under shelf for long working life
- 1" (2.5 cm) adjustable feet for optimizing height and stability
- 5" (12.7 cm) casters for mobility
- Mobile stands include tethering-restraint kit to tether the table to the wall
- 60" and 72" stands include center supports to ensure sturdy, level work areas across the stand
- Top and bottom marine edge

NEW



4087948—48" HD Equipment Stand with 924CG charbroiler and 924GGT thermostatic griddle (not included)

ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	CASE LOT
4087024	24" HD stationary stand	24 x 30 x 24 (61 x 76.2 x 61)	1
4087036	36" HD stationary stand	36 x 30 x 24 (91.4 x 76.2 x 61)	1
4087048	48" HD stationary stand	48 x 30 x 24 (121.9 x 76.2 x 61)	1
4087060	60" HD stationary stand	60 x 30 x 24 (152.4 x 76.2 x 61)	1
4087072	72" HD stationary stand	72 x 30 x 24 (183 x 76.2 x 61)	1
4087924	24" HD mobile stand	24 x 30 x 24 (61 x 76.2 x 61)	1
4087936	36" HD mobile stand	36 x 30 x 24 (91.4 x 76.2 x 61)	1
4087948	48" HD mobile stand	48 x 30 x 24 (121.9 x 76.2 x 61)	1
4087960	60" HD mobile stand	60 x 30 x 24 (152.4 x 76.2 x 61)	1
4087972	72" HD mobile stand	72 x 30 x 24 (183 x 76.2 x 61)	1



Adjustable feet optimize height and stability

## Medium-Duty Equipment Stands

- Stainless steel top for long working life
- 1" adjustable feet for optimizing height and stability
- Back and side splashes to contain spills and keep equipment securely on table
- Height adjustable galvanized bottom shelf for convenient working storage

NEW



40740



40740 - 24" Equipment Stand with 40740 Charbroiler (not included)

ITEM	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	CASE LOT
40740	Equipment stand	24 x 24 x 26 (61 x 61 x 66)	1
40741	Equipment stand	36 x 24 x 26 (91.4 x 61 x 66)	1
40742	Equipment stand	48 x 24 x 26 (121.9 x 61 x 66)	1

## Cayenne® Electric Flat Top Griddles

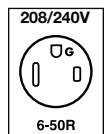
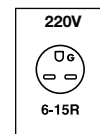
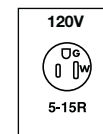
- Superior element design ensures even heating over entire cooking surface
- Fast startup and recovery times
- Heavy-duty polished cooking surface for high heat retention
- Griddle plate is fully welded to base
- 2½" back and sloped side splashes
- Knob guards protect against accidental changes or damage
- Internally-mounted grease collection pan for cleaner appearance and easier cleaning and maintenance
- 120V, 14" unit (40715) is ideally sized for buffet, brunch, or catering applications
- 36" (40717) model features independent controls per 12" heating zone, creating multiple stations in one unit
- Cooking surface depth: 16½" (41.9 cm)
- Thermostatically controlled up to a maximum temperature of 570°F
- All units ship with cord and plug installed

NEW



40716

Receptacles

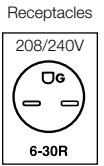


ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40715	FTA7016	14" Electric flat top griddle	14¼ x 20 x 11 (36.2 x 50.8 x 27.9)	1800	120	15	5-15P	1
40716	FTA8024	24" Electric flat top griddle	24 x 20 x 11 (61 x 50.8 x 27.9)	3000	220Ⓞ	13.6	6-15P	1
40717	FTA8036	36" Electric flat top griddle	36 x 20 x 11 (91.4 x 50.8 x 27.9)	8400	220Ⓞ	38	6-50P	1

Ⓞ Single phase

## Electric Hot Plate

- 9" solid plate burners (front-back) for faster, more even heating and easier cleanup
- Stainless steel construction for durability and long life
- Rear safety skirt
- Heavy-duty legs with leveling adjustment
- Narrow footprint for tight counter spaces
- Ships with installed cord and plug for convenient installation



40739

ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40739	STA8002	Flat top electric hot plate - 8 <sup>1</sup> / <sub>16</sub> " (22 cm) dia solid plates front and rear	15 x 27 <sup>3</sup> / <sub>16</sub> x 11 <sup>1</sup> / <sub>16</sub> (38.1 x 69.5 x 29.3)	3000 - 4000	208-240	14.4 - 16.7	6-30P	1

## Cayenne® Convection Ovens

- Ideally suited for dough products, pastries, cakes, and frozen products
- Achieve fresh-baked sales with high customer appeal and minimal fuss
- 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 removable for cleaning - includes heavy-duty hinges and stainless steel door for high durability
- Removable shelf runners and rounded interior corners for easier cleaning
- Stainless steel interior and exterior finish
- Insulated double-wall construction for thermal efficiency and cooler exterior
- Supplied with non-tipping chrome plated steel shelves
- Interior light makes monitoring cooking easier
- Temperature range: 150° - 570° F (66° - 299° C)
- Knob guard protects thermostat and timer against damage or accidental changes



40701



40702

ITEM	MODEL	SHELVES	PAN SIZE ACCOMMODATION	MOBILE CATERING	ADVANCED CIRCULATION	STEAM INJECTION	BROIL FUNCTION
40701	COA8004	4	Half-Size Sheet Pans				✓
40702	COA8005	4	Full-Size Sheet Pans		✓	✓	
40703	COA7002	3	Half-Size Sheet Pans	✓			✓



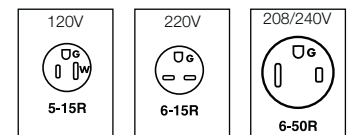
40703

- ✓ **MOBILE CATERING:** Perfect size for portable catering applications, and features standard 120 volt, 15 amp cord and plug
- ✓ **ADVANCED CIRCULATION:** Features dual, self-reversing fans for more uniform cooking
- ✓ **STEAM INJECTION:** Features a steam injection system for manual humidity control, which allows for browning and crisping of pastry and bread products
- ✓ **BROIL FUNCTION:** Adds grilling, roasting, and browning all in one oven



**For more information about convection air flow systems**

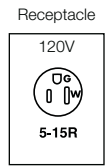
Receptacles



ITEM	MODEL	DESCRIPTION	NUMBER OF SHELVES	DIMENSIONS (W X D X H) IN (CM)	COOKING CHAMBER SIZE (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40703	COA7002	Half-size	3	23 <sup>7</sup> / <sub>16</sub> x 24 <sup>1</sup> / <sub>2</sub> x 18 <sup>1</sup> / <sub>16</sub> (59.5 x 62.2 x 45.8)	18 <sup>1</sup> / <sub>2</sub> x 13 x 8 <sup>9</sup> / <sub>16</sub> (47 x 33 x 21.8)	1400	120	11.6	5-15P	1
40701	COA8004	Half-size	4	23 <sup>7</sup> / <sub>16</sub> x 24 <sup>1</sup> / <sub>2</sub> x 23 <sup>1</sup> / <sub>4</sub> (59.5 x 62.2 x 59)	18 <sup>1</sup> / <sub>2</sub> x 13 x 13 <sup>3</sup> / <sub>4</sub> (47 x 33 x 35)	2400	230	11	6-15P	1
40702	COA8005	Full-size	4	32 <sup>15</sup> / <sub>16</sub> x 29 <sup>3</sup> / <sub>4</sub> x 26 <sup>3</sup> / <sub>16</sub> (83.7 x 75.5 x 66.5)	27 <sup>3</sup> / <sub>16</sub> x 19 <sup>1</sup> / <sub>16</sub> x 13 <sup>3</sup> / <sub>4</sub> (70.2 x 49.4 x 35)	5600	230	25.5	6-50P	1

## Microwave Oven - Digital

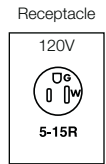
- Three power levels
- 20 programmable settings
- Digital display and timer
- Stainless steel exterior and interior
- .9 cu ft cooking chamber
- Output: 1000 watts



ITEM	MODEL	DESCRIPTION	OVERALL DIMENSIONS (W X D X H) IN (CM)	COOKING CHAMBER DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40819	MWA7025	Microwave oven - digital	20½ x 18½ x 12¼ (52.1 x 46 x 31.1)	13⅞ x 14⅞ x 7⅛ (33.3 x 36.5 x 19.8)	1450	120	12.1	5-15P	1

## Microwave Oven - Manual

- Manual Control
- Digital power level, time and program display
- 6 power levels
- 60 minute timer
- Stainless steel exterior and interior
- .9 cu ft cooking chamber
- Output: 1000 watts

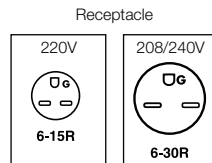


ITEM	MODEL	DESCRIPTION	OVERALL DIMENSIONS (W X D X H) IN (CM)	COOKING CHAMBER DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40830	MWA7125	Microwave oven - manual	20½ x 18½ x 12¼ (52.1 x 46 x 31.1)	13⅞ x 14⅞ x 7⅛ (33.3 x 36.5 x 19.8)	1450	120	12.1	5-15P	1

## Cayenne® Chicken Rotisserie Ovens

Cook and merchandise, all in one unit! A simple countertop cord-and-plug setup for operators. Easy-to-load baskets can roast and merchandise more than just chickens - use for ribs, roasts, vegetables, or an entire rack of lamb. Baskets are also great for more delicate items like whole stuffed fish that could not be easily done in spit-style rotisserie ovens.

- Glass front and rear for excellent point of sale display
- Unique circulation fan design distributes consistent heat throughout the chamber for even cooking and browning
- Stainless steel construction
- Removable full-size drip tray and chrome plated wire baskets for easy cleaning
- Thermostatically controlled for consistent results



40704

ITEM	MODEL	DESCRIPTION*	DIMENSIONS (W X D X H) IN (CM)	COOKING CHAMBER DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40704	CGA8008	8 Bird rotisserie oven	29¼ x 20⅞ x 23⅞ (74.3 x 51 x 58.7)	18⅞ x 19½ x 18⅞ (47.5 x 49.5 x 46)	2700	230	12	6-15P	1
40841	CGA8016	15 Bird rotisserie oven	37 x 21⅞ x 26⅞ (94 x 55 x 66.3)	26⅞ x 21⅞ x 19⅞ (67.2 x 54.5 x 49.7)	5000	230	22	6-30P	1

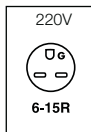
\*Oven capacities based on use of 3 lb chickens

## Cayenne® Pizza/Bake Oven

Provide fresh baked pizzeria-style pizzas with this countertop version of a traditional deck oven. The even heat of the hearth stones and the higher temperature capability of this oven combine to make crisp, light, evenly-baked pizzas. Fresh hearth-baked pizzas create a distinct presentation and command a higher price than pizzas made in a countertop wire rack pizza oven.



Receptacle



- Stainless steel exterior and interior for durability and easy cleaning
- Oven supplied with two ceramic bake decks for crisp, even browning of crust and breads
- Fifteen-minute timer function
- Shelf size: 17½" (44.45 cm) x 17½" (44.45 cm)
- 2½" (6.35 cm) between shelves
- Heat setting: 140° - 750° F (60° - 399° C)

ITEM	MODEL	DESCRIPTION	OVERALL DIMENSIONS (W X D X H) IN (CM)	COOKING CHAMBER SIZE (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40848	POA8002	Pizza/bake oven	23½ x 25¾ x 18½ (58.8 x 64.5 x 46.8)	18½ x 19¾ x 9½ (47 x 48.7 x 23.9)	2100-2800	208-240	10.1-11.7	6-15P	1

## Cayenne® Cheese Melter

- Ideal for melting cheese on sandwiches, soups, etc.
- Can be used for warming pizza, breads and rolls, pastries, or croissants
- Three shelf heights - allows use with different size foods and control of distance of food from heating elements
- Slide-out crumb tray for easy cleaning
- Back can be removed for use as pass-through
- Infinite control



ITEM	MODEL	DESCRIPTION	OVERALL DIMENSIONS (W X D X H) IN (CM)	COOKING CHAMBER SIZE (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40700	SAA8003	Cheese melter	28¾ x 13½ x 17½ (72.2 x 34.3 x 43.3)	25½ x 13 x 10½ (64.8 x 33 x 26.7)	2253-3000	208-240	10.8-12.5	6-20P	1

## Cayenne® Hot Dog Roller Grills

- Body and rollers are all stainless steel construction for durability and easy cleaning
- 360 degree roller rotation provides even heating and effective merchandising
- Removable drip pan for easy cleaning
- 40820 features compact design for applications where space is an issue
- 40821 and 40822 feature front and rear variable temperature controls for use with different menu items
- Breath guards available, sold separately



Breath Guards – Sold Separately

ITEM	MODEL	NUMBER OF ROLLERS	HOT DOG CAPACITY	DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40820	HDR5005	5	12	23 x 10 x 10 (58.4 x 25.4 x 25.4)	400	120	3.3	5-15P	1
40821	HDR5007	7	18	23 x 13 x 10 (58.4 x 33 x 25.4)	560	120	4.7	5-15P	1
40822	HDR5009	9	24	23 x 16 x 10 (58.4 x 40.6 x 25.4)	720	120	6.0	5-15P	1

ITEM	DIMENSIONS (W X D X H) IN (CM)	CASE LOT
40823	27 x 10 x 12 (68.6 x 25.4 x 30.5)	1
40824	27 x 13 x 12 (68.6 x 33 x 30.5)	1
40825	27 x 16 x 12 (68.6 x 40.6 x 30.5)	1

## Cayenne® Sandwich Presses

Available in Flat and Panini Style Plates

- Thermostatically controlled for consistent results
- Durable cast aluminum plates for fast heatup and recovery times
- Plate design features inset heating element channels for greater heating efficiency
- Uncoated sandwich presses should be seasoned before use
- Adjustable handle allows user to set press height for even, consistent cooking - order after order

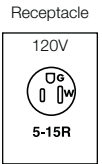


Panini and Sandwich Presses can also be used to grill chicken, burgers, vegetables, and more.

## Panini and Flat Plate Style



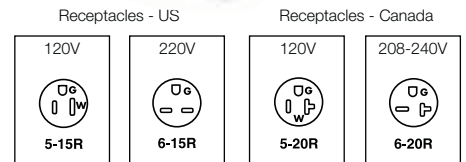
- Ideal for Cuban and Italian sandwiches, Texas Toast, and more
- 40790 features ribbed top and bottom for panini-style presentation
- 40790 and 40792 feature non-stick coating for easier cleaning
- 40793 features large plate size for high-volume output



ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	COOKING AREA (W X D) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40790	TSA7309	Panini style, non-stick	14 x 18 <sup>3</sup> / <sub>4</sub> x 12 <sup>7</sup> / <sub>8</sub> (35.5 x 47.7 x 32.7)	13 <sup>5</sup> / <sub>16</sub> x 12 <sup>3</sup> / <sub>16</sub> (33.8 x 31)	1800	120	15	5-15P	1
40791	TSA7009	Flat plate, natural finish	14 x 18 <sup>3</sup> / <sub>4</sub> x 12 <sup>7</sup> / <sub>8</sub> (35.5 x 47.7 x 32.7)	13 <sup>5</sup> / <sub>16</sub> x 12 <sup>3</sup> / <sub>16</sub> (33.8 x 31)	1800	120	15	5-15P	1
40792	TSA7109	Flat plate, non-stick	14 x 18 <sup>3</sup> / <sub>4</sub> x 12 <sup>7</sup> / <sub>8</sub> (35.5 x 47.7 x 32.7)	13 <sup>5</sup> / <sub>16</sub> x 12 <sup>3</sup> / <sub>16</sub> (33.8 x 31)	1800	120	15	5-15P	1
40793	TSA7012	Super-size flat plate, natural finish	18 <sup>3</sup> / <sub>8</sub> x 23 <sup>3</sup> / <sub>4</sub> x 12 <sup>7</sup> / <sub>8</sub> (46 x 59 x 32.7)	17 <sup>7</sup> / <sub>16</sub> x 15 <sup>5</sup> / <sub>8</sub> (44.3 x 39.7)	1800	120	15	5-15P	1

## Cast Iron Plate, Panini Style

- Heavy duty cast iron plates for durability and superior heat retention
- Pivot-action top plate to suit any food thickness
- Ribbed top and bottom plates for grilled food presentation
- Thermostatically controlled up to 570° F (300° C)
- Efficient element design and high power output
- Satin-finish stainless steel body construction
- Double unit features separate controls for each side, creating two independent stations in one unit
- Cleaning brushes included



ITEM	MODEL	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	COOKING AREA (W X D) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40794	TSI7001	Single (US only)	16 <sup>7</sup> / <sub>8</sub> x 14 <sup>7</sup> / <sub>8</sub> x 8 <sup>1</sup> / <sub>16</sub> (41 x 37.8 x 20.5)	16 <sup>1</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (41 x 24.4)	1800	120	15	5-15P	1
40795	TSI8002	Double (US only)	22 <sup>7</sup> / <sub>16</sub> x 14 <sup>7</sup> / <sub>8</sub> x 8 <sup>1</sup> / <sub>16</sub> (57 x 37.8 x 20.5)	22 <sup>1</sup> / <sub>2</sub> x 9 <sup>5</sup> / <sub>8</sub> (57.2 x 24.4)	2700-3600	208-240	15	6-15P	1
40794-C	TSI7001	Single (US & Canada)	16 <sup>7</sup> / <sub>8</sub> x 14 <sup>7</sup> / <sub>8</sub> x 8 <sup>1</sup> / <sub>16</sub> (41 x 37.8 x 20.5)	16 <sup>1</sup> / <sub>8</sub> x 9 <sup>5</sup> / <sub>8</sub> (41 x 24.4)	1800	120	15	5-20P	1
40795-C	TSI8002	Double (US & Canada)	22 <sup>7</sup> / <sub>16</sub> x 14 <sup>7</sup> / <sub>8</sub> x 8 <sup>1</sup> / <sub>16</sub> (57 x 37.8 x 20.5)	22 <sup>1</sup> / <sub>2</sub> x 9 <sup>5</sup> / <sub>8</sub> (57.2 x 24.4)	2700-3600	208-240	15	6-20P	1

## Cayenne® Fryers



Vollrath deep fat fryers are designed to create a delicious variety of crisp fried food with minimal fuss. Delight your customers with French fries, chicken, seafood, and more.

### Cayenne® 10 lb Standard Duty Electric Fryers

- Ideal for small pubs, colleges, and product-specific applications
- Dual unit provides increased volume and separation of food types to prevent flavor transfer from oil
- Lift-out, one-piece stainless steel tank with carrying handles for easier cleaning
- Thermostatically controlled to 375° F (190° C)
- Quick heat-up and temperature recovery time between loads
- "Power On" indicator light
- Ships with two nickel plated steel baskets per well



ITEM	MODEL	DESCRIPTION	NUMBER OF WELLS	DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40705	FFA7110	Countertop Fryer, 10 lb	1	10 <sup>5</sup> / <sub>16</sub> x 17 <sup>5</sup> / <sub>8</sub> x 10 <sup>15</sup> / <sub>16</sub> (26.2 x 44.7 x 27.8)	1800	120	15	5-15P	1
40706	FFA8110	Countertop Fryer, 10 lb	1	10 <sup>5</sup> / <sub>16</sub> x 17 <sup>5</sup> / <sub>8</sub> x 10 <sup>15</sup> / <sub>16</sub> (26.2 x 44.7 x 27.8)	2500	220	11.3	6-15P	1
40707*	FFA7020	Dual Countertop Fryer, 2 x 10 lb	2	22 <sup>9</sup> / <sub>16</sub> x 17 <sup>5</sup> / <sub>8</sub> x 10 <sup>15</sup> / <sub>16</sub> (57.3 x 44.7 x 27.8)	2 x 1800	120	2 x 15	5-15P	1
40708*	FFA8020	Dual Countertop Fryer, 2 x 10 lb	2	22 <sup>9</sup> / <sub>16</sub> x 17 <sup>5</sup> / <sub>8</sub> x 10 <sup>15</sup> / <sub>16</sub> (57.3 x 44.7 x 27.8)	2 x 2500	220	2 x 11.3	6-15P	1

\*Dual units feature two separate power cords and require two receptacles

### Cayenne® 15 lb Medium Duty Electric Fryers

- Ideal for restaurants, canteens, and higher volume outlets
- Dual unit provides increased volume and separation of food types to prevent flavor transfer from oil
- Fully-welded oil tank with safety interlocked drainage valve for easy drainage and cleaning
- Thermostatically controlled to 375° F (190° C)
- Quick heat-up and temperature recovery time between loads
- "Power On" indicator light
- Designed with cold zone to help keep grease fresh longer
- Suitable for frozen product with excellent recovery time
- Ships with two nickel plated steel baskets per well
- Includes night cover(s)



### French Fry Prep Items

See page 8-23 for more information

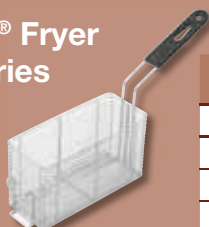


ITEM	MODEL	DESCRIPTION	NUMBER OF WELLS	DIMENSIONS (W X D X H) IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40709	FFA8115	Countertop Fryer with Drain, 15 lb	1	11 <sup>3</sup> / <sub>8</sub> x 20 <sup>3</sup> / <sub>8</sub> x 11 (28.9 x 51.7 x 27.9)	3000	220	13.6	6-15P	1
40710*	FFA8130	Dual Countertop Fryer with Drain, 2 x 15 lb	2	22 <sup>13</sup> / <sub>16</sub> x 20 <sup>3</sup> / <sub>8</sub> x 11 (58 x 51.7 x 27.9)	2 x 3000	220	2 x 13.6	6-15P	1

\*Dual unit features two separate power cords and require two receptacles

### Cayenne® Fryer Accessories

40711  
Small Fryer Basket



ITEM	DESCRIPTION	FITS	DIMENSIONS (W X D X H) IN (CM)	CASE LOT
40711	Fryer Basket, Small	Standard & Medium Duty	3 <sup>15</sup> / <sub>16</sub> x 9 <sup>1</sup> / <sub>16</sub> x 4 <sup>15</sup> / <sub>16</sub> (10 x 23 x 12.5)	1
40712	Fryer Basket, Large	Standard & Medium Duty	8 <sup>1</sup> / <sub>16</sub> x 9 <sup>1</sup> / <sub>16</sub> x 4 <sup>15</sup> / <sub>16</sub> (20.5 x 23 x 12.5)	1
40713	Fryer Night Cover, Large Baskets	Standard Duty	13 x 10 <sup>5</sup> / <sub>8</sub> x 9 <sup>1</sup> / <sub>16</sub> (33 x 27 x 1.5)	1
40714	Fryer Night Cover, Small Baskets	Standard Duty	13 x 10 <sup>5</sup> / <sub>8</sub> x 9 <sup>1</sup> / <sub>16</sub> (33 x 27 x 1.5)	1