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## CAYENNE ${ }^{\circledR}$ MEDIUM-DUTY FLAT TOP GAS GRIDDLES



Cayenne ${ }^{\circledR}$ Gas Griddle - Model 40720

## DESCRIPTION

Vollrath's Cayenne ${ }^{(3)}$ 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 $6^{\prime \prime}$ ( 15.2 cm ) from another appliance. The appliance must have the supplied 4 " (10.2 cm) legs installed and be placed on a noncombustible surface.

## Project:

Item Number:

## Quantity:

## 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 " $(30.5 \mathrm{~cm})$ wide heating zone per control (18" griddle has one burner)
- Stainless aluminized steel with fully-welded construction for durability and long life
- Polished $3 / 4$ " $(1.09 \mathrm{~cm})$ 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 |
| :--- | :--- |
|  |  |
|  |  |

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

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www.vollrath.com

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Customer Service: 800.628 .0830
Canada Customer Service: 800.695.8560
Main Fax: 800.752.5620 or 920.459.6573

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) | $11^{11116 \times 19}(29.7 \times 48.3)$ | 1 | 93 (42.1) |
| 40719 | 28,000 | 18 (45.7) | $1711 / 16 \times 19(45 \times 48.3)$ | 1 | 135 (61.2) |
| 40720 | 56,000 | 24 (61.0) | $231116 \times 19(60.2 \times 48.3)$ | 2 | 174 (78.9) |
| 40721 | 84,000 | 36 (91.4) | $3511 / 16 \times 19$ (90.7 x 48.3) | 3 | 244 (110.7) |
| 40839 | 112,000 | 48 (121.9) | $4711 / 16 \times 19$ (121.2 $\times 48.3$ ) | 4 | 412 (186.9) |
| 40840 | 140,000 | 60 (152.4) | $5911 / 16 \times 19(151.6 \times 48.3)$ | 5 | 502 (227.7) |
| 40722 | 56,000 | 24 (61.0) | $2311116 \times 19$ (60.2 $\times 48.3)$ | 2 | 187 (84.8) |
| 40723 | 84,000 | 36 (91.4) | $3511 / 16 \times 19$ (90.7 $\times 48.3)$ | 3 | 244 (110.7) |

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