

Project:

Item Number:

Quantity:

$extsf{CAYENNE}^{ extsf{@}}$ $extsf{MEDIUM-DUTY}$ $extsf{FLATTOP}$ $extsf{GAS}$ $extsf{GRIDDLES}$



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.

ITEMS

ltem 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 ¾" (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

- 0/4 Ni i gas illet
- Heavy-duty adjustable legs
- Thermostatically controlled griddles maintain user settings to ensure consistent surface temperature

Agency Listings







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

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.

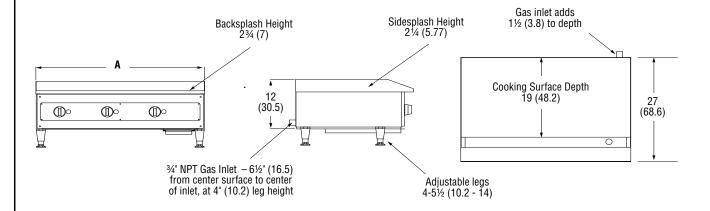
Approvals	Date



www.vollrath.com

CAYENNE® MEDIUM-DUTY FLAT TOP GAS GRIDDLES

DIMENSIONS (Shown in inches (cm))



Front View Side View Top View

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 ¹¹ / ₁₆ x 19 (29.7 x 48.3)	1	93 (42.1)
40719	28,000	18 (45.7)	17 ¹¹ / ₁₆ x 19 (45 x 48.3)	1	135 (61.2)
40720	56,000	24 (61.0)	23 ¹ / ₁₆ x 19 (60.2 x 48.3)	2	174 (78.9)
40721	84,000	36 (91.4)	35 ¹ / ₁₆ x 19 (90.7 x 48.3)	3	244 (110.7)
40839	112,000	48 (121.9)	47 ¹¹ / ₁₆ x 19 (121.2 x 48.3)	4	412 (186.9)
40840	140,000	60 (152.4)	59 ¹¹ / ₁₆ x 19 (151.6 x 48.3)	5	502 (227.7)
40722	56,000	24 (61.0)	23 ¹ / ₁₆ x 19 (60.2 x 48.3)	2	187 (84.8)
40723	84,000	36 (91.4)	35 ¹¹ / ₁₆ x 19 (90.7 x 48.3)	3	244 (110.7)



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