



Outperform every day.™

Project:

Item Number:

Quantity:

Cayenne® Medium-Duty Flat Top Gas Griddles

The Vollrath Company, L.L.C.

CAYENNE® MEDIUM-DUTY FLAT TOP GAS GRIDDLES



40720



40723

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.

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.

AGENCY LISTINGS



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

ITEMS

Item No.	Model No.	Description
Medium-Duty Griddles		
40718	FTG9012	12" Gas Griddle
40719	FTG9016	18" Gas Griddle
40720	FTG9024	24" Gas Griddle
40721	FTG9036	36" Gas Griddle
40839	FTG9048	48" Gas Griddle
40840	FTG9060	60" Gas Griddle
Medium-Duty Thermostatically Controlled Griddles		
40722	FTA1024	24" Gas Griddle
40723	FTA1036	36" Gas Griddle

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
- 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

CLEARANCE AND POSITIONING REQUIREMENTS

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.

Approvals	Date



Outperform every day.™

www.vollrath.com

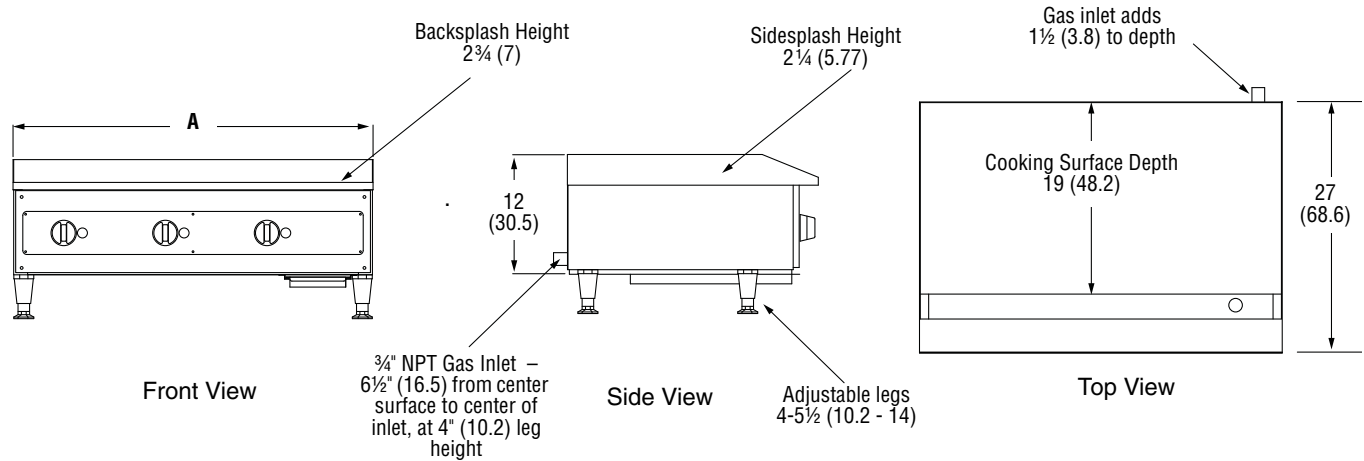
The Vollrath Company, L.L.C.

1236 North 18th Street
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
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

CAYENNE® MEDIUM-DUTY FLAT TOP GAS GRIDDLES

DIMENSIONS (Shown in inches (cm))



SPECIFICATIONS

Item No.	(A) Width	Output (BTU)	Cooking Surface Dimensions (W x D)	Number of Controls
40718	12 (30.5)	28,000	11 1/16 x 19 (29.7 x 48.3)	1
40719	18 (45.7)	28,000	17 1/16 x 19 (45 x 48.3)	1
40720	24 (61.0)	56,000	23 1/16 x 19 (60.2 x 48.3)	2
40721	36 (91.4)	84,000	35 1/16 x 19 (90.7 x 48.3)	3
40839	48 (121.9)	112,000	47 1/16 x 19 (121.2 x 48.3)	4
40840	60 (152.4)	140,000	59 1/16 x 19 (151.6 x 48.3)	5
40722	24 (61.0)	56,000	23 1/16 x 19 (60.2 x 48.3)	2
40723	36 S(91.4)	84,000	35 1/16 x 19 (90.7 x 48.3)	3



Outperform every day.™

www.vollrath.com

The Vollrath Company, L.L.C.

1236 North 18th Street
 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
 Induction Products: 800.825.6036
 Countertop Warming Products: 800.354.1970
 All Other Products: 800.628.0832