The Vollrath Company, L.L.C



Project:

Item Number:

Quantity:

CAYENNE® MEDIUM-DUTY CHARBROILERS



DESCRIPTION

Vollrath's Cavenne® Medium-Duty Charbroilers are built solid. Versatile grill plates feature narrower grill surfaces on one side, with integral channels specially designed to dispense excess fat, reducing smoke and flames. The flip side features flatter, wider grill surfaces, ideal for fish and other more delicate items. Angled adaptor bars enable the grill plates to be angled away from heat for slower cooking. This directs grease away to minimize flare-ups.

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

Item No	Listing
40728	CUL US EPH
407292 407302 407312 407372 407382	lntertek Intertek

ITEMS

Item No.	Model No.	Description
40728	CBL9012	12" Charbroiler
407292	CBL90162	18" Charbroiler
407302	CBL90242	24" Charbroiler
407312	CBL90362	36" Charbroiler
407372	CBL90482	48" Charbroiler
407382	CBL90602	60" Charbroiler

FEATURES

- Ships complete with kits for both radiant and lava rock set up
- Shipped set up for natural gas includes kit with regulator for field conversion to propane
- Stainless and aluminized steel, fully-welded construction to eliminate grease and dirt traps
- Superior stainless steel burner design allows for better heat distribution and faster recovery
- Burners placed every 6" for optimum heat distribution and control. 12" unit has one burner.
- Heavy-duty gas valves ensure long life
- Heavy-duty adjustable legs
- Cool-to-touch bull-nose design protects from burns
- All metal knobs protect gas valves from damage, won't break or crack and are **GUARANTEED FOR LIFE**
- 34" NPT gas inlet

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		

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



Outperform every day."

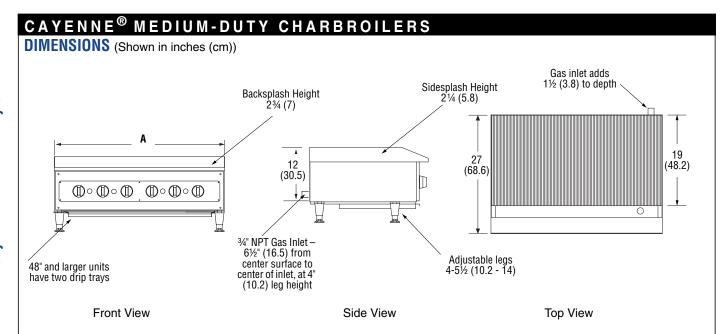
www.vollrath.com

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



SPECIFICATIONS

Item No.	(A) Width	Number of Burners	Cooking Surface Dimensions (W x D)	Output (BTU)	Number of Drip Trays
40728	12 (30.5)	1	11 ¹¹ / ₁₆ x 19 (29.7 x 48.3)	28,000	
407292	18 (45.7)	3	17¹¹⁄₁6 x 19 (45 x 48.3)	60,000	1
407302	24 (61.0)	4	23 ¹ ½ ₆ x 19 (60.2 x 48.3)	80,000	'
407312	36 (91.4)	6	35 ¹ ½ ₆ x 19 (90.7 x 48.3)	120,000	
407372	48 (121.9)	8	47¹¹⁄₁6 x 19 (121.2 x 48.3)	160,000	2
407382	60 (152.4)	10	59¹¹½6 x 19 (151.6 x 48.3)	200,000	2



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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