



Operator's Manual

Cayenne® Countertop Convection Oven

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

CAUTION

Caution is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

NOTICE: Notice is used to note information that is important but not hazard-related.

To reduce risk of injury or damage to the equipment

- Do not set items on door, use the door as a shelf or lean on door.
- Use only grounded electrical outlets matching the nameplate rated voltage.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Unplug equipment, turn off and let it cool before cleaning or moving.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate equipment in public areas and/or around children.
- The equipment may be hot, even though the pilot light(s) is not on.
- Do not operate if equipment has been damaged or is malfunctioning in any way.
- Do not clean the equipment with steel wool.



40701



40703



40702

| Item No. | Model | Size | Shelves (Included) |
|----------|---------|-----------|--------------------|
| 40703 | COA7002 | Half-size | 3 |
| 40701 | COA8004 | | 4 |
| 40702 | COA8005 | Full-size | 4 |

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FUNCTION AND PURPOSE

This unit is intended to be used for cooking fresh or frozen foods in a commercial foodservice operations only. It is not intended for household, industrial or laboratory use.

UNPACKING THE EQUIPMENT

| | |
|--|---|
|  | WARNING Fire, Injury, Death Hazard This equipment must be installed by a qualified installer in accordance with all federal, state and local codes. Failure to install this equipment properly can result in injury or death. |
|--|---|


When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue left over from the plastic or tape.

CLEARANCE AND POSITIONING

NOTICE: There must be a minimum of 12" (30.4 cm) between the equipment and any surrounding walls. The surrounding walls must be made of noncombustible materials. The equipment must be installed in accordance with local fire and building regulations.

1. Place the equipment in the desired position and height.
2. **Item Number 40702 Only.**
 - This oven is equipped with a water spray feature. Connect the oven to a potable water supply with a pressure between 3 and 30 PSI. A 3/4" (1.9 cm) male inlet for water connection is provided on the back of the oven.
 - The 4" legs must be installed to comply with NSF.

| | |
|--|---|
|  | WARNING Fire Hazard. This unit is designed to be used with legs. Do not use without legs installed. Use of this equipment without legs can cause the unit to overheat and cause a fire. |
|--|---|

3. Plug the equipment into a properly grounded electrical supply matching the nameplate rating. Damage to the equipment can occur if incorrect power is supplied to equipment.

Ventless Operation

Based on independent UL testing, this product complies with NFPA96 for ventless operation using the EPA202 test method. Ventless allowance is dependent upon AHJ approval.

Note: Local codes may apply. Approval for ventless operation is subject to the local Authority Having Jurisdiction (AHJ). Please contact your AHJ for more information.

BEFORE FIRST USE

Burn-in

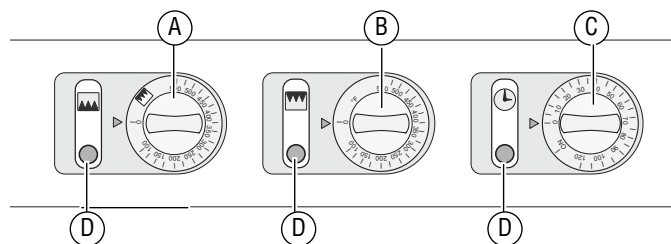
Close the door and turn the bake control to 525°F (274°C). Set the timer for 30 minutes. During this burn-in you may notice a slight odor, this is normal.

Clean

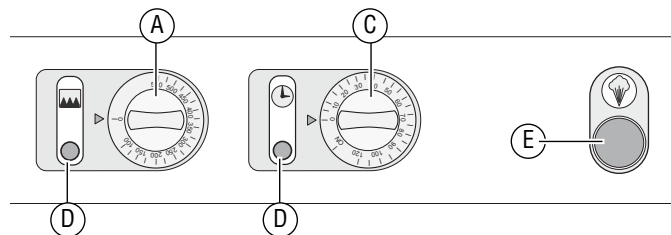
Before using this equipment it must be cleaned and dried thoroughly. Clean all surfaces before use. Failure to clean surfaces before using the unit could cause food contamination.

FEATURES AND CONTROLS

40701 and 40703




40702



- A Bake Control.** Used to set or adjust the temperature of the oven. The numbers on the dial correspond with the oven temperature. The "0" position is off. The timer needs to be "ON" for the heating elements to function.
- B Brown Control.** (40701 and 40703). Used to set or adjust the temperature of the upper element. The numbers on the dial correspond with the oven temperature. The bake control must be set in the "BROWN" position and the timer in the "ON" position for the upper element to heat. The fan does not operate when the brown function is operating.
- C Timer.** Timer can be set for 1 - 120 minutes, or it can be set to constant "ON" position. The timer must be operating in order for "Bake" to function. The timer does not have a buzzer.
- D Pilot Lights.** This light indicates that the oven is heating and the timer is activated. Once the set temperature has been reached the light will go out. Equipment will continue to maintain heat and temperature as the light cycles on and off. This light is not a power "ON" indicator. The timer pilot light will illuminate when the timer is operating.
- E Mist Control Button.** (40702 Only). A push button located on the front panel of the oven. Sprays a small amount of water to enter the baking chamber.

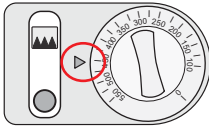
OPERATION

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|--|--|
|  | CAUTION Burn Hazard Do not touch hot food, liquid or heating surfaces while equipment is heating or operating. |
| Hot surfaces, steam and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter. | |

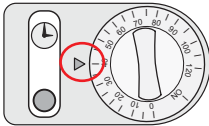
Bake Function (All)

Use to bake or cook a food product.

1. Place the wire shelves or pans in the desired positions inside the unit. Allow a space of at least 2" (5 cm) between wire shelves or pans.
2. Set the bake control the desired temperature.



3. Set the timer control to the desired time. The fan and oven light will operate continuously. The heating elements will cycle on and off to maintain a consistent temperature.



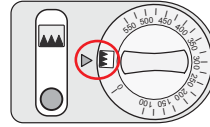
4. Place food product into the unit and monitor.

Brown Function (40701 and 40703 Only)

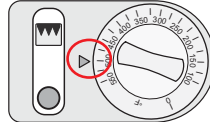
1. Place the shelves in the desired positions inside the unit. Assure the food product is not too close or touching the inside top or heating elements.

NOTICE: The fans do not operate in browning mode.

2. Turn the bake control knob to the brown function icon.



3. Set the brown control knob to the desired temperature. The timer control does not need to be used for the browning function to operate.



4. Place the food product into the oven.


Mist Function (40702 Only)

Use to create a heavier crust on bread and rolls.

The mist function works best if activated at the beginning of the baking cycle, after the oven has reached the cooking temperature and the food product has just been placed into the oven.

1. Press the mist control button to activate a spray of water into the cooking chamber. Do not press the button longer than 2-second pulses.

CLEANING

| | |
|---|--|
|  | WARNING Electrical Shock Hazard Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock. Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. |
|---|--|

NOTICE: Do not immerse the cord, plug or equipment in water or any other liquid.

NOTICE: Do not use caustic or abrasive cleaners on this equipment.

To maintain the appearance and increase the service life, clean your equipment daily.

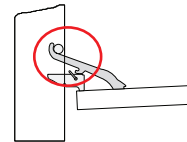
1. Turn off and unplug the equipment.
2. Allow the equipment to cool completely before cleaning.
3. Use a damp cloth dipped in soapy water to clean the outside of the equipment.

Remove the oven door

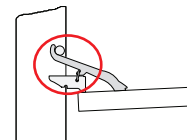
The oven door may be removed for cleaning.

1. Allow the equipment to cool completely before removing the door.
2. Open the door.

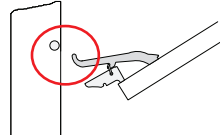
3. Note the down or back position of the hinge locks. Check that both sides are in this position.



4. Place the hinge lock over the hinge arm as shown. Repeat on the other side.



5. Tilt the oven door up slightly and lift the oven door out.



6. Using a damp cloth, sponge dipped in soapy water to clean the door.
7. Use towels to completely dry the door or allow it to air dry completely.
8. Carefully set the oven door into the oven. Place the arm so that it sets under pin.
9. Rotate the hinge lock off the hinge arm. Repeat on both sides.
10. Open and close the door to verify that it is operating correctly.

MAINTENANCE

Replace the Oven Light

1. Turn off and unplug the equipment.
2. Allow the equipment to cool completely before cleaning.
3. Unscrew the light cover.
4. Remove and discard the old light.
5. Install a new light. The new light must be rated for the high temperature and must match the nameplate voltage.
 - 40701 - 220 Volt - 25 watts
 - 40702 - 220 Volt - 25 watts
 - 40703 - 120 Volt - 15 watts
6. Install the light cover.

TROUBLESHOOTING

| Problem | Might be Caused By | Course of Action |
|---|--|---|
| Pilot light does not come on when the temperature control is turned up. | The equipment is not plugged in. | Plug in the equipment. |
| | Pilot light malfunction. | Replace pilot light. |
| | Thermostat control malfunction. | Replace thermostat control. |
| The light comes on, equipment does not heat. | Heating element malfunction. | Replace heating element. |
| Brown function does not work. | Bake control not set to brown setting. | Set bake control to brown setting |
| Mist function does not operate. | Blocked or no water supply. | Turn water supply on or clean blockage. |

SERVICE AND REPAIR

Serviceable parts are available on Vollrath.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration and new product announcement, visit www.vollrath.com.

The Vollrath Company, L.L.C. Headquarters
1236 North 18th Street
Sheboygan, Wisconsin
53081-3201 USA
Main Tel: 800-624-2051 or 920-457-4851
Main Fax: 800-752-5620 or 920-459-6573
Canada Customer Service: 800-695-8560
Tech Services: techservices@vollrathco.com
www.vollrath.com

Vollrath Europe BV
Beneluxbaan 7
5121 AD RIJEN
The Netherlands
+31161870005

Vollrath of China
Vollrath Shanghai Trading Limited
23A, Time Square Plaza | 500
Zhang Yang Road
Pudong, Shanghai 200122
Tel: 86-21-50589580

Vollrath de Mexico S. de R.L. de C.V.
Periferico Sur No. 7980 Edificio 4-E
Col. Santa Maria Tequepexpan
45600 Tlaquepaque, Jalisco | Mexico
Tel: (52) 333-133-6767
Tel: (52) 333-133-6769
Fax: (52) 333-133-6768