



Outperform every day.™

Project:
Item Number:
Quantity:

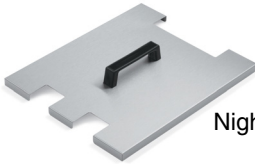
CAYENNE® 15LB MEDIUM-DUTY ELECTRIC FRYERS



40710 / 40710-C



40709/ 40709-C



Night cover (included)

ITEMS

Item No.	Model No.	Description
40709	FFA8115	Single Fryer with Drain (US Only)
40710	FFA8130	Dual Fryer with Drain (US Only)
40709-C	FFA8115-C	Single Fryer with Drain (US and Canada)
40710-C	FFA8130-C	Dual Fryer with Drain (US and Canada)

FEATURES

- 3500 watt elements provide quick heat-up and temperature recovery time between loads
- Fully-welded oil tank with safety interlocked drainage valve for easy draining and cleaning
- Thermostatically controlled to 374° F (190° C)
- Automatic thermal overload shutoff at 446° F (230° C) for safety
- "Power On" indicator light
- Cold zone helps keep oil fresh longer
- Includes two small fryer baskets (40711) and one small night cover (40714) per well. Also sold separately.
- Optional large baskets and night covers
- Nickel-plated steel wire baskets feature cool-touch handle
- Element box assemblies can be removed for easy cleaning and versatility.
- Internal micro-switch disconnects power when element box is removed
- Each element box is wired separately and has separate cord with plug
- Non-skid rubber feet prevent slipping
- Minimal footprint to accommodate tight counter spaces
- 5 ft. (1.5 m) cord with plug

DESCRIPTION

Vollrath Cayenne® medium-duty fryers are designed to create a delicious variety of crisp fried food with minimal fuss. Delight your customers with french fries, chicken, seafood, and more. Ideal for restaurants, canteens, and fast food outlets. Dual unit provides increased volume and separation of food types to prevent flavor transfer from oil. Suitable for frozen product with excellent recovery time.

Agency Certifications



40709 and 40710



40709-C and 40710-C

ACCESSORIES

- 40711 Small Fryer Basket (2 per well included with fryer)
- 40712 Large Fryer Basket
- 40713 Night Cover for Large Baskets
- 40714 Night Cover for Small Baskets (1 per well included with fryer)

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.

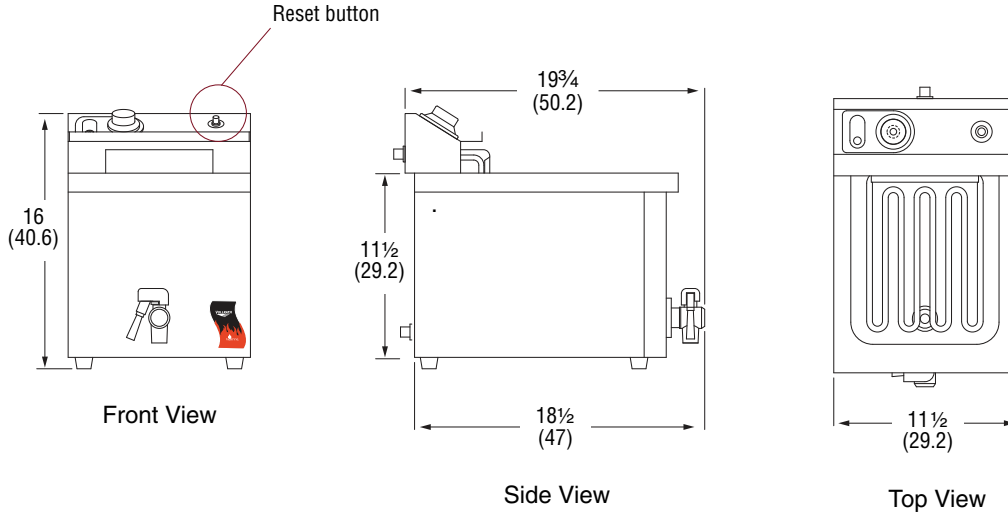
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All Other Products: 800.628.0832

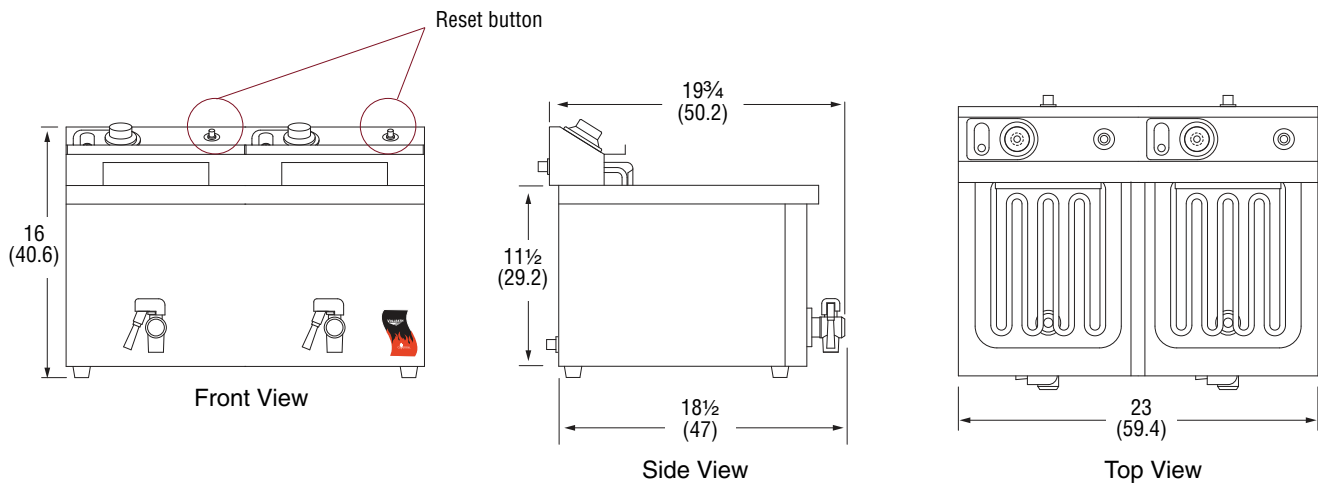
CAYENNE® 15LB MEDIUM-DUTY ELECTRIC FRYERS

DIMENSIONS Shown in inches (cm).

40709 / 40709-C



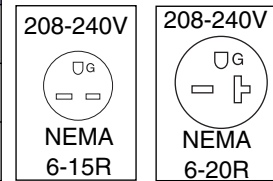
40710 / 40710-C



SPECIFICATIONS

Item No.	Description	Capacity Lb (Kg)	Watts	Volts	Amps	Ship Weight Lb (Kg)	Plug
40709	Single Fryer	15 (6.8) per well	2630-3500 per well	208-240	12.6-14.6 per well	25 (11.3)	NEMA 6-15P
40710	Dual Fryer					46 (20.9)	NEMA 6-15P*
40709-C	Single Fryer					25 (11.3)	NEMA 6-20P
40710-C	Dual Fryer					46 (20.9)	NEMA 6-20P*

Receptacles



*Dual unit requires two receptacles.



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