Специализированные печи

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04 Ангарск (3955)60-70-56 Архангельск (8182)63-90-72 Астрахань (8512)99-46-04 Барнаул (3852)73-04-60 Белгород (4722)40-23-64 Благовещенск (4162)22-76-07 Брянск (4832)59-03-52 Владивосток (423)249-28-31 Владикавказ (8672)28-90-48 Владимир (4922)49-43-18 Вологорад (844)278-03-48 Вологда (8172)26-41-59 Воронеж (473)204-51-73 Екатеринбург (343)384-55-89

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Казахстан +7(727)345-47-04

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Ростов-на-Дону (863)308-18-15 Рязань (4912)46-61-64 Самара (846)206-03-16 Санкт-Петербург (812)309-46-40 Саратов (845)249-38-78 Севастополь (8692)22-31-93 Саранск (8342)22-96-24 Симферополь (3652)67-13-56 Смоленск (4812)29-41-54 Сочи (862)225-72-31 Ставрополь (8652)20-65-13 Сургут (3462)77-98-35 Сыктывкар (8212)25-95-17 Тамбов (4752)50-40-97 Тверь (4822)63-31-35

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Киргизия +996(312)96-26-47

эл.почта: vha@nt-rt.ru || сайт: https://vollrath.nt-rt.ru/



DISCONTINUED

Half-size 120-volt three-shelf Cayenne® convection oven

Add a variety of baked goods to your menu with the Vollrath® half-size Cayenne convection oven. The custom baffle fan and diffuser plate create a consistent bake, while an interior light and no-tip chrome-plated steel shelves ensure ease of use. The timer automatically turns the unit off after the set time, and knob guards protect the thermostat and timer from accidental adjustments. For added versatility, this unit comes with a browning function,

making it ideal for various meats and other dishes. The Kool-Touch® door is easily removed, and rounded interior corners make cleaning simple. With a temperature range of 150°F to 570°F, the variety of food you can prepare in this oven is endless.

Perfectly bake bread, pastries, cakes, meats, and vegetables

Durable stainless steel exterior is built to last

Four no-tip chrome-plated steel shelves accommodate half-size sheet pans

Custom baffle fan and diffuser plate ensure an even bake

120-minute bake timer turns off oven after set time

Standard 120-volt 15-amp cord and plug make this unit ideal for catering and other portable applications

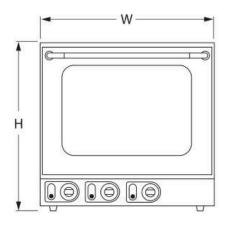
Based on independent UL testing, this product complies with NFPA96 for ventless operation using the EPA202 test method. Ventless allowance is dependent upon AHJ approval.

Please note that you should generally either lower the temperature by about 25 degrees or lower the baking time by approximately 25 percent when modifying a traditional recipe for a convection oven, due to its unique efficiency

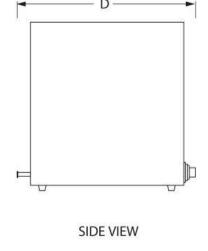


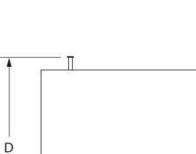


PRODUCT **SPECIFICATIONS**



FRONT VIEW







TOP VIEW

Model Information

Model	COA7002
UPC	029419719808

Overall Dimensions (IN)	24.437 x 23.5 x 18.062	
· ,		

(W) Width (IN)	24.43
(D) Depth (IN)	23.5
(H) Height (IN)	18.06
(HLR) Adjustable Legs (IN)	2.5 - 3.5
(WC) Cooking Chamber Width (IN)	18.5
(DC) Cooking Chamber Depth (IN)	13
(HC) Cooking Chamber Height (IN)	8.5625
Overall Dimensions (CM)	59.5 x 59.7 x 45.8
(W) Width (CM)	59.5
(D) Depth (CM)	59.7
(H) Height (CM)	45.8
(HLR) Adjustable Legs (CM)	6.4 - 7.6
(WC) Cooking Chamber Width (CM)	47
(DC) Cooking Chamber Depth (CM)	33
(LIC) C. a. L. a. Classada a Lla alla (CM)	24.2
(HC) Cooking Chamber Height (CM)	21.8

Electrical

Amps	12.5
Cord Length (IN)	48
Cord Length (CM)	120
Plug	NEMA 5-15P
Voltage	120
Watts	1500

Construction

Case Lot Measurement

PRODUCT **PARTS**

Name	Part #
HINGE KIT 40703 / COA7002	XCOA0703
INNER GLASS COA7002 #15	XCOA4007
CABLE RESTRAINT COA7001/7002/8	XCOA1013
PLASTIC HANDLE ELBOW(OLD TYPE)	XCOA1030
SHELF RUNNER THUMBSCREW COA700	XCOA1018
SELECTOR SWITCH COA7001(#13)/7	XCOA1001
TIMER KNOB COA7001(#18)/7002/8	XCOA1007
STEEL HANDLE COA8004 #11	XCOA1025
GRILL ELEMENT COA7002 (#3)) 14	XCOA4005
CONTROL PANEL FASCIA - BLACK	XAA0009
WIRE SHELF COA7002/8004 (#16)	XCOA1016
RUBBER FOOT COA7001/7002/8004/	XCOA1012
LIGHT HOLDER COA7001/7002/8004	XCOA1015
POWERCORD 120V (NEMA5-15P)	XAA0005
SHELF RUNNER COA7002 #8	XCOA4002
BAKE ELEMENT COA7001/7002 (#1)	XCOA3006
PILOT LIGHT 110V (YELLOW)	XAA0011
CONNECTOR BLOCK SAA8003 (#24)	XSAA1012
DOOR GASKET COA7002 #16	XCOA4004
COMPLETE DOOR COA7002 #10-15	XCOA4003
CONTROL KNOB BAKE	XCOA0000

Name	Part #
FAN & MOTOR COA7001/COA7002 (#	XCOA3005
THERMOSTAT COA7001(#12)/7002(#	XCOA1002
VOLLRATH CONTROL KNOB COA7002/	XCOA1009
OUTER GLASS COA7002 #12	XCOA4008
TIMER COA7001(#20)/7002(#27)/8	XCOA1003



DISCONTINUED

208- to 240-volt Cayenne® countertop cheese melter

The Vollrath® Cayenne countertop cheese melter is ideal for any medium-volume restaurant or bar, thanks to its versatility. With cheese melting, grilling, roasting, browning, and warming functions, this unit helps prepare a variety of foods. Three optional shelf heights allow you to fit foods of different sizes, as well as control the distance between the plate and the heating elements. Whether you want to prepare nachos, garlic bread, sandwiches or something else, this compact cheese melter will help you perfect any dish.

Ideal for nachos, garlic bread, sandwiches, and more

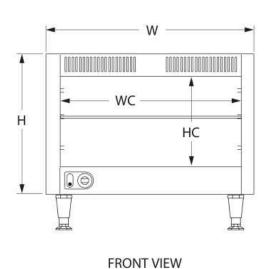
Durable stainless steel exterior built to last

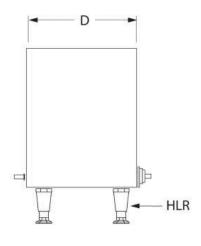
Crumb tray slides out for easy cleaning

Optional removable back creates a pass-through unit for increased versatility

Three shelf heights allow for a variety of foods and control distance between plate and heating elements

PRODUCT SPECIFICATIONS





SIDE VIEW

Model Information

Model	SAA8003

Overall Dimensions (IN)	28.125 x 14 x 17.25
(W) Width (IN)	28.12
(D) Depth (IN)	14
(H) Height (IN)	17.25
(HLR) Adjustable Legs (IN)	4 - 5.5
(WC) Cooking Chamber Width (IN)	25.5

(DC) Cooking Chamber Depth (IN)	13
(HC) Cooking Chamber Height (IN)	10.5
Overall Dimensions (CM)	74 x 35.6 x 43.8
(W) Width (CM)	74
(D) Depth (CM)	35.6
(H) Height (CM)	43.8
(HLR) Adjustable Legs (CM)	10.2 - 14
(WC) Cooking Chamber Width (CM)	64.8
(DC) Cooking Chamber Depth (CM)	33
(HC) Cooking Chamber Height (CM)	26.7

Electrical

Amps	10.1 - 11.7
Cord Length (IN)	48
Cord Length (CM)	120
Plug	NEMA 6-15P
Voltage	208 - 240
Watts	2100 - 2800

Construction

Countertop or Drop-In Counterto	q
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
36-inch equipment stand	40741

PRODUCT **PARTS**

Name	Part #
ENERGY REGULATOR WHITE SAA8003	XSAA1011
LEG-ADJUSTABLE 1060-0631-1120	26673-1
POWERCORD 220V (NEMA6-15P)	XAA0006
CONTROL PANEL FASCIA - BLACK	XAA0009
CABLE RESTRAINT COA7001/7002/8	XCOA1013
PILOT LIGHT 220V (RED)	XAA0002
CONNECTOR BLOCK TSA(ALL) SAA(A	XTSA0005
INCOLLOY ELEMENT SAA8003 (#1)	XSAA0006
CRUMB TRAY SAA8003 (#2)	XSAA0008
SHELF SAA8003 (#6)	XSAA0007



DISCONTINUED

Half-size 230-volt four-shelf Cayenne® convection oven

Add a variety of baked goods to your menu with the Vollrath® half-size Cayenne convection oven. The custom baffle fan and diffuser plate create a consistent bake, while an interior light and no-tip chrome-plated steel shelves ensure ease of use. The timer automatically turns the unit off after the set time, and knob guards protect the thermostat and timer from accidental adjustments. For added versatility, this unit comes with a browning function,

making it ideal for various meats and other dishes. The Kool-Touch® door is easily removed, and rounded interior corners make cleaning simple. With a temperature range of 150°F to 570°F, the variety of food you can prepare in this oven is endless.

Perfectly bake bread, pastries, cakes, meats, and vegetables

Durable stainless steel exterior is built to last

Four no-tip chrome-plated steel shelves accommodate half-size sheet pans

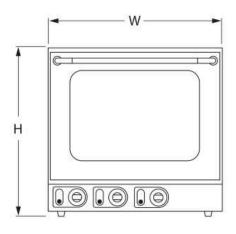
Custom baffle fan and diffuser plate ensure an even bake

120-minute bake timer turns off oven after set time

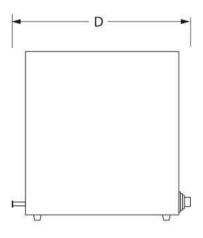
Based on independent UL testing, this product complies with NFPA96 for ventless operation using the EPA202 test method. Ventless allowance is dependent upon AHJ approval.

Please note that you should generally either lower the temperature by about 25 degrees or lower the baking time by approximately 25 percent when modifying a traditional recipe for a convection oven, due to its unique efficiency

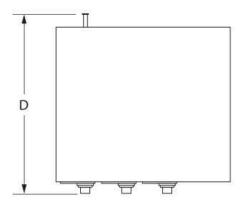
PRODUCT **SPECIFICATIONS**



FRONT VIEW



SIDE VIEW



TOP VIEW

Model Information

Model	COA8004
UPC	029419719785

Overall Dimensions (IN)	23.375 x 23.5 x 23.25
(W) Width (IN)	23.37
(D) Depth (IN)	23.5
(H) Height (IN)	23.25
(HLR) Adjustable Legs (IN)	2.5 - 3.5
(WC) Cooking Chamber Width (IN)	18.5
(DC) Cooking Chamber Depth (IN)	13
(HC) Cooking Chamber Height (IN)	13.75
Overall Dimensions (CM)	59.4 x 59.7 x 59
(W) Width (CM)	59.4
(D) Depth (CM)	59.7

(H) Height (CM)	59
(HLR) Adjustable Legs (CM)	6.4 - 7.6
(WC) Cooking Chamber Width (CM)	47
(DC) Cooking Chamber Depth (CM)	33
(HC) Cooking Chamber Height (CM)	35
Size	Half

Electrical

Amps	11
Cord Length (IN)	48
Cord Length (CM)	120
Plug	NEMA 6-15P
Voltage	230
Watts	2520

Construction

Countertop or Drop-In	Countertop	

Case Lot Measurement

PRODUCT **PARTS**

Name	Part #
HINGE KIT 40701 / COA8004	XCOA0701
TIMER KNOB COA7001(#18)/7002/8	XCOA1007
REAR COVER COA8004 (NEW TYPE)	XCOA1034
SHELF RUNNER COA8004 (#17)	XCOA1017
GRILL ELEMENT COA8004 (#3)	XCOA1020

Name	Part #
SHELF RUNNER THUMBSCREW COA700	XCOA1018
CONTROL PANEL FASCIA - BLACK	XAA0009
FAN & MOTOR COA8004 (#21) 220	XCOA1021
PILOT LIGHT 220V (RED)	XAA0002
INNER GLASS (NEW TYPE) COA8004	XCOA1028
POWERCORD 220V (NEMA6-15P)	XAA0006
COMPLETE DOOR COA8004 (INCLUDE	XCOA1023
STEEL HANDLE COA8004 #11	XCOA1025
OUTER GLASS (NEW TYPE) COA8004	XCOA1029
DOOR HANDLE NODE POA7002/8002	XPOA0003
LAMP HOLDER 220V W/LAMP	XCOA1004
DOOR GASKET COA8004 #16	XCOA1024
BAKING ELEMENT COA8004 (#19) 1	XCOA1019
WIRE SHELF COA7002/8004 (#16)	XCOA1016
RUBBER FOOT COA7001/7002/8004/	XCOA1012
TIMER COA7001(#20)/7002(#27)/8	XCOA1003
SELECTOR SWITCH COA7001(#13)/7	XCOA1001
CONTROL KNOB BAKE	XCOA0000
VOLLRATH CONTROL KNOB COA7002/	XCOA1009
CONNECTOR BLOCK SAA8003 (#24)	XSAA1012
THERMOSTAT COA7001(#12)/7002(#	XCOA1002
CABLE RESTRAINT COA7001/7002/8	XCOA1013



DISCONTINUED

208- to 240-volt four-shelf Cayenne® convection oven

Add a variety of baked goods to your menu with the Vollrath® full-size Cayenne convection oven. The custom baffle fan and diffuser plate create a consistent bake, while dual, self-reversing fans allow for more uniform cooking. An interior light and no-tip chrome-plated steel shelves ensure ease of use. The timer automatically turns the unit off after the set time, and knob guards protect the thermostat and timer from accidental adjustments. This unit

also features a steam injection system for manual humidity control. The Kool-Touch® door is easily removed, and rounded interior corners make cleaning simple. With a temperature range of 150°F to 570°F, the variety of food you can prepare in this oven is endless.

Perfectly bake bread, pastries, cakes, meats, and vegetables

Durable stainless steel exterior is built to last

Four no-tip chrome-plated steel shelves accommodate full-size sheet pans

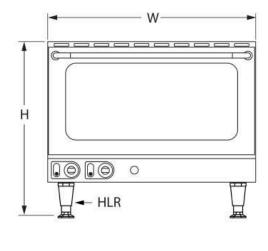
Custom baffle fan and diffuser plate ensure an even bake

120-minute bake timer turns off oven after set time

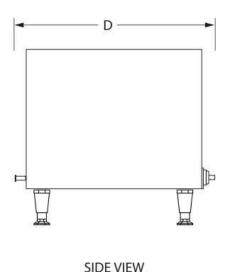
Based on independent UL testing, this product complies with NFPA96 for ventless operation using the EPA202 test method. Ventless allowance is dependent upon AHJ approval.

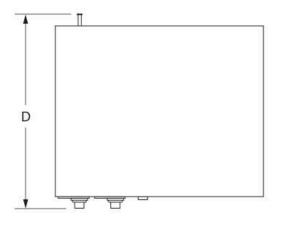
Please note that you should generally either lower the temperature by about 25 degrees or lower the baking time by approximately 25 percent when modifying a traditional recipe for a convection oven, due to its unique efficiency

PRODUCT **SPECIFICATIONS**



FRONT VIEW





TOP VIEW

Model Information

Model	COA8005
UPC	029419719792

Overall Dimensions (IN)	32.875 x 32 x 26.5
(W) Width (IN)	32.87
(D) Depth (IN)	32
(H) Height (IN)	26.5
(HLR) Adjustable Legs (IN)	2.5 - 3.5
(WC) Cooking Chamber Width (IN)	27.625
(DC) Cooking Chamber Depth (IN)	19.4375
(HC) Cooking Chamber Height (IN)	13.75
Overall Dimensions (CM)	83.5 x 81.3 x 63.7
(W) Width (CM)	83.5
(D) Depth (CM)	81.3

(H) Height (CM)	63.7
(HLR) Adjustable Legs (CM)	6.4 - 7.6
(WC) Cooking Chamber Width (CM)	70.2
(DC) Cooking Chamber Depth (CM)	49.4
(HC) Cooking Chamber Height (CM)	35

Electrical

Amps	20.8 - 24
Cord Length (IN)	48
Cord Length (CM)	120
Plug	NEMA 6-30P
Voltage	208-240
Watts	4330 - 5760

Construction

Construction Material	Stainless Steel
Construction Material 2	Electrical Components
Countertop or Drop-In	Countertop

Case Lot Measurement

PRODUCT **PARTS**

Name	Part #
CONTROL PANEL FASCIA - BLACK	XAA0009
CONTACTOR COA8005 (#24) NC1-2	XCOA5024
BAKING ELEMENT COA8005 (#1) 2	XCOA5006
TIMER KNOB COA7001(#18)/7002/8	XCOA1007

Name	Part #
POWER CORD COA8005/FTA8036/CGA	XCOA5013
DOOR GASKET COA8005 #11	XCOA5004
GRIDDLE ELECTRIC LEG	XFTA0010
PILOT LIGHT 220V (RED)	XAA0002
DOOR HANDLE NODE POA7002/8002	XPOA0003
CABLE RESTRAINT COA8005	XCOA5012
MOTOR TIMER COA8005 (NEW TYPE	XCOA5017
LAMP HOLDER 220V W/LAMP	XCOA1004
SHELF RUNNER THUMBSCREW COA700	XCOA1018
SELECTOR SWITCH COA7001(#13)/7	XCOA1001
FAN MOTOR CAPACITOR 5MF/450V	XCOA0001
SHELF RUNNER(NEW TYPE) LEFT SI	XCOA5029
FAN & MOTOR(INC. CAP) COA8005	XCOA5016
WATER INJECTOR COA8005	XCOA5031
SHELF RUNNER(NEW TYPE) RIGHT S	XCOA5030
ON SWITCH (GREEN) ALL MIXERS (XMIX3009
TIMER COA7001(#20)/7002(#27)/8	XCOA1003
OVERTEMP THERMOSTAT COA8005 (S	XCOA5009
WIRE SHELF COA8005 #5	XCOA5001
OUTER GLASS (NEW TYPE) COA8005	XCOA5011
HINGE KIT 40702 / COA8005	XCOA0702
CONTROL KNOB BAKE	XCOA0000
COMPLETE DOOR(NEW TYPE) COA80	XCOA5003
INNER GLASS (NEW TYPE) COA8005	XCOA5010
SOLENOID VALVE COA8005 (#28)	XCOA5028

Name Part #

THERMOSTAT COA7001(#12)/7002(#

XCOA1002



DISCONTINUED

8-bird 220-volt Cayenne® countertop chicken rotisserie oven

The Vollrath® Cayenne chicken rotisserie oven is ideal for any convenience store, deli, or supermarket. The glass front and back allow exceptional product visibility. This countertop oven can prepare up to eight chickens at once and provides consistent results. A special circulation fan evenly distributes heat for better cooking and browning. The wire baskets are

easily loaded and can be used for a variety of products, unlike traditional spit-style ovens. The removable drip tray makes cleaning easy and efficient, while the stainless steel exterior is a sleek addition to your countertop.

Ideal for chickens, ribs, roasts, vegetables and more

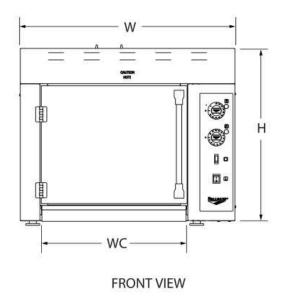
Chrome-plated wire baskets are extremely durable, easy to clean, and provide versatility unlike spit-style ovens

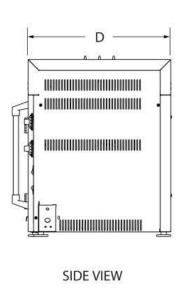
Thermostatically controlled for accurate, even heating

Removable full-size drip tray makes cleaning simple and efficient

Easily fits up to eight birds at one time

PRODUCT SPECIFICATIONS





Model Information

Model	CGA8008
UPC	029419719815

Overall Dimensions (IN)	29.25 x 20.062 x 23.125	

(W) Width (IN)	29.25
(D) Depth (IN)	20.06
(H) Height (IN)	23.12
(WC) Cooking Chamber Width (IN)	21
(DC) Cooking Chamber Depth (IN)	19.5
(HC) Cooking Chamber Height (IN)	18.125
Overall Dimensions (CM)	74.3 x 51 x 58.7
(W) Width (CM)	74.3
(D) Depth (CM)	51
(H) Height (CM)	58.7
(WC) Cooking Chamber Width (CM)	53.3
(DC) Cooking Chamber Depth (CM)	49.5
(HC) Cooking Chamber Height (CM)	46
Size	8

Electrical

Amps	12
Cord Length (IN)	48
Cord Length (CM)	120
Plug	NEMA 6-15P
Voltage	220
Watts	2700

Construction

Countertop or Drop-In	Countertop	

Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
36-inch equipment stand	40741

PRODUCT **PARTS**

Name	Part #
MOTOR COUPLING CGA8008/8016 (#	XCGA0027
VOLLRATH TIMER KNOB COA7002/80	XCOA1008
CABLE RESTRAINT COA7001/7002/8	XCOA1013
ELEMENT 220V 1000W CGA8008 (#	XCGA0002
CAROUSEL END PLATES CGA8008/80	XCGA0004
BASKET SUPPORT PIN CGA8008/801	XCGA0003
REAR GLASS CGA8008 (#26)	XCGA0026
FAN & MOTOR COA8004 (#21) 220	XCOA1021
FRONT GLASS DOOR CGA8008 (#9)	XCGA0009
MAIN SHAFT CGA8008 (#2)	XCGA0011
DOOR HANDLE NODE POA7002/8002	XPOA0003
CONNECTOR BLOCK SAA8003 (#24)	XSAA1012
DOOR HINGE CGA8008/8016 (#10)	XCGA0010
LAMP HOLDER 220V W/LAMP	XCOA1004
TIMER COA7001(#20)/7002(#27)/8	XCOA1003
END PLATE FLANGE CGA8008/8016	XCGA0005
DRIP TRAY CGA8008	XCGA0036
VOLLRATH CONTROL KNOB COA7002/	XCOA1009
GEARED MOTOR CGA8008 (#25)	XCGA0025
THERMOSTAT COA7001(#12)/7002(#	XCOA1002

Name Part #

CHICKEN GRILLER BASKET

XCGA0001



120-volt microwave oven with digital controls

The Vollrath® microwave oven is compact, reliable and built to last. Three power levels and 20 programmable settings provide versatility for a wide variety of foods, while the intuitive control pad keeps things simple. Easily track heating time with the digital display and timer to ensure high-quality results. The 0.9-cubic-feet interior is roomy, and the door is seethrough for your convenience. The durable stainless steel body and the ceramic bottom plate are easy to clean, making this the ideal microwave for any kitchen or break area.

Quickly and easily heat a wide variety of foods

Digital display and simple control pad ensure ease of use

Compact design saves counter space

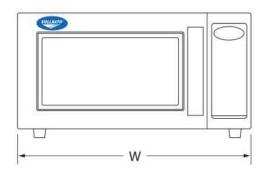
Three power levels and 20 programmable settings add versatility

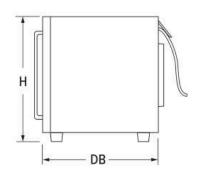
0.9-cubic-feet capacity fits large food items

1,000-watt output



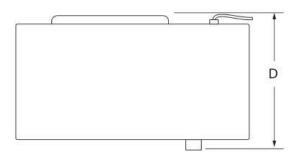
PRODUCT **SPECIFICATIONS**





FRONT VIEW

SIDE VIEW



TOP VIEW

Model Information

Model	MWA7025
UPC	029419719822

(W) Width (IN)	20.5
(D) Depth (IN)	18.12
(H) Height (IN)	12.25
(WC) Cooking Chamber Width (IN)	13.125
(DC) Cooking Chamber Depth (IN)	14.375
(HC) Cooking Chamber Height (IN)	7.8125
(DB) Depth of Body (IN)	17
Overall Dimensions (CM)	52.1 x 46 x 31.1
(W) Width (CM)	52.1
(D) Depth (CM)	46
(H) Height (CM)	31.1
(WC) Cooking Chamber Width (CM)	33.3
(DC) Cooking Chamber Depth (CM)	36.5
(HC) Cooking Chamber Height (CM)	19.8
(DB) Depth of Body (CM)	43.2
Electrical	
Amps	12.1

Amps	12.1
Cord Length (IN)	36
Cord Length (CM)	90
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	1000 (output), 1450 (input)

Construction

Case Lot Measurement



120-volt microwave oven with manual controls

The Vollrath® microwave oven is compact, reliable and built to last. Six power levels add versatility, while manual controls keep things simple. Easily track heating time with the digital display and 60-minute timer to ensure high-quality results. The 0.9-cubic-feet interior is roomy, and the door is see-through for your convenience. The durable stainless steel body and the ceramic bottom plate are easy to clean, making this the ideal microwave for any kitchen or break area.

Quickly and easily heat a wide variety of foods

Manual controls are easy to use

Compact design saves counter space

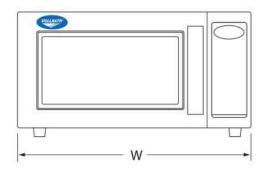
Six power levels add versatility

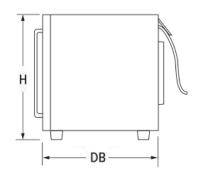
0.9-cubic-feet capacity fits a wide variety of foods

1,000-watt output



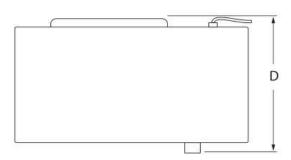
PRODUCT **SPECIFICATIONS**





FRONT VIEW

SIDE VIEW



TOP VIEW

Model Information

Model	MWA7125
UPC	029419817658

Overall Dimensions (IN)	20.5 x 18.125 x 12.25
Overall billiensions (IIV)	20.5 × 10.125 × 12.25

(W) Width (IN)	20.5
(D) Depth (IN)	18.12
(H) Height (IN)	12.25
(WC) Cooking Chamber Width (IN)	13.125
(DC) Cooking Chamber Depth (IN)	14.375
(HC) Cooking Chamber Height (IN)	7.8125
(DB) Depth of Body (IN)	17
Overall Dimensions (CM)	52.1 × 46 × 31.1
(W) Width (CM)	52.1
(D) Depth (CM)	46
(H) Height (CM)	31.1
(WC) Cooking Chamber Width (CM)	33.3
(DC) Cooking Chamber Depth (CM)	36.5
(HC) Cooking Chamber Height (CM)	19.8
(DB) Depth of Body (CM)	43.2

Electrical

Amps	12.1
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	1000 (output), 1450 (input)

Construction

Construction Material	Stainless Steel
Construction Material 2	Electrical Components

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Counterto	n or	Dron-	.ln
Counterto	ρ	\mathcal{L}_{I}	

Countertop

Case Lot Measurement

PRODUCT ACCESSORIES

Name	ltem #
24-inch equipment stand	40740



DISCONTINUED

15-bird 220-volt Cayenne® countertop chicken rotisserie oven

The Vollrath® Cayenne chicken rotisserie oven is ideal for any convenience store, deli or supermarket. The glass front and back allow exceptional product visibility. This countertop oven can prepare up to 15 chickens at once and provides consistent results. A special circulation fan evenly distributes heat for better cooking and browning. The wire baskets are

easily loaded and can be used for a variety of products, unlike traditional spit-style ovens. The removable drip tray makes cleaning easy and efficient, while the stainless steel exterior is a sleek addition to your countertop.

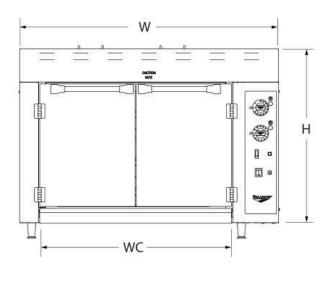
Ideal for chickens, ribs, roasts, vegetables and more

Chrome-plated wire baskets are extremely durable, easy to clean, and provide more versatility than spit-style ovens Thermostatically controlled for accurate, even heating

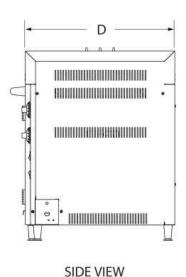
Removable full-size drip tray makes cleaning simple and efficient

Easily fits up to 15 birds at one time

PRODUCT SPECIFICATIONS



FRONT VIEW



Model Information

Model	CGA8016
UPC	029419723812

Unit Dimensions

Overall Dimensions (IN)	37 x 21.625 x 26.125	

(W) Width (IN)	37
(D) Depth (IN)	21.62
(H) Height (IN)	26.12
(WC) Cooking Chamber Width (IN)	28
(DC) Cooking Chamber Depth (IN)	21.437
(HC) Cooking Chamber Height (IN)	19.562
Overall Dimensions (CM)	94 x 55 x 66.3
(W) Width (CM)	94
(D) Depth (CM)	55
(H) Height (CM)	66.3
(WC) Cooking Chamber Width (CM)	71.1
(DC) Cooking Chamber Depth (CM)	54.5
(HC) Cooking Chamber Height (CM)	49.7
Size	15

Amps	22
Cord Length (IN)	48
Cord Length (CM)	120
Plug	NEMA 6-30P
Voltage	220

Construction

Countertop or Drop-In	Countertop	

Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
48-inch equipment stand	40742

Name	Part #
MOTOR COUPLING CGA8008/8016 (#	XCGA0027
VOLLRATH TIMER KNOB COA7002/80	XCOA1008
CABLE RESTRAINT COA7001/7002/8	XCOA1013
FAN & MOTOR COA8004 (#21) 220	XCOA1021
DRIP TRAY FOR 40841	XCGA0006
DOOR HANDLE NODE POA7002/8002	XPOA0003
END PLATE FLANGE CGA8008/8016	XCGA0005
DOOR MAGNET CGA8008/8016 (#18)	XCGA0016
GEARED MOTOR CGA8016	XCGA0034
DOOR HINGE CGA8008/8016 (#10)	XCGA0010
MAIN SHAFT CGA8016	XCGA0032
LIGHT FIXTURE WITH BULB	XCGA0040
CONNECTOR BLOCK TSA(ALL) SAA(A	XTSA0005
CAROUSEL END PLATE	XCGA0012
CHICKEN GRILLER BASKET CGA8016	XCGA0030
CONNECTOR BLOCK FTA8036/COA800	XFTA0002
ELEMENT 220V 2500W CGA8016	XCGA0031
THERMOSTAT COA7001(#12)/7002(#	XCOA1002
TIMER COA7001(#20)/7002(#27)/8	XCOA1003
VOLLRATH CONTROL KNOB COA7002/	XCOA1009



DISCONTINUED

208-240-volt Cayenne® pizza / bake oven

The Vollrath® Cayenne pizza / bake oven creates delicious pizzeria-style pizzas. With a temperature range from 140°F to 750°F, this pizza oven evenly bakes pizza and bread products while the 15-minute timer helps you monitor baking progress. This unit comes with two ceramic bake decks to evenly brown crusts and breads. The square shelves, with the 2 ½-inch gap between them, provide enough room for a variety of products. Both the interior and exterior of this oven are made of durable stainless steel for easy cleaning.

Designed for pizzas, breads and toasts

Durable stainless steel construction provides years of service

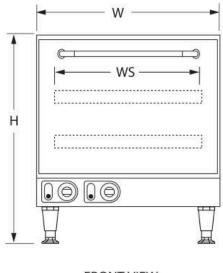
Two ceramic bake decks are included for even baking of crusts and breads

140°F to 750°F temperature range accommodates many pizzas and breads

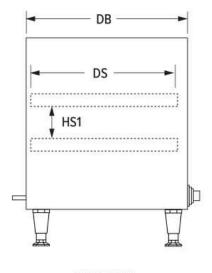
 $17\frac{1}{2}$ " x $17\frac{1}{2}$ " shelves easily fit most breads and pizzas

2½-inch gap between shelves provides ample room for bottom shelf products

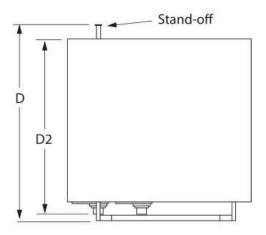
PRODUCT **SPECIFICATIONS**



FRONT VIEW



SIDE VIEW



TOP VIEW

Model Information

Model	POA8002
UPC	029419728978

Unit Dimensions

Overall Dimensions (IN)	23.125 x 25.375 x 20.25
(W) Width (IN)	23.12
(D) Depth (IN)	25.37
(D2) Secondary Depth (IN)	25.312
(H) Height (IN)	20.25
(WC) Cooking Chamber Width (IN)	18.5
(DC) Cooking Chamber Depth (IN)	19.1875
(HC) Cooking Chamber Height (IN)	9.4375
(DB) Depth of Body (IN)	24.062
(WS) Shelf Width (IN)	17.5
(HS1) Shelf Clearance Height (IN)	2.875

Overall Dimensions (CM)	58.8 x 64.5 x 51.4
(W) Width (CM)	58.8
(D) Depth (CM)	64.5
(D2) Secondary Depth (CM)	64.3
(H) Height (CM)	51.4
(WC) Cooking Chamber Width (CM)	47
(DC) Cooking Chamber Depth (CM)	48.7
(HC) Cooking Chamber Height (CM)	23.9
(DB) Depth of Body (CM)	61.2
(WS) Shelf Width (CM)	44.5
(HS1) Shelf Clearance Height (CM)	7.3

Amps	10.1 - 11.6
Cord Length (IN)	48
Cord Length (CM)	120
Plug	NEMA 6-15P
Voltage	208-240
Watts	2100-2800

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT ACCESSORIES

Name	Item #
24-inch heavy-duty mobile equipment stand	4087924

Name	Part #
CONTROL PANEL FASCIA - BLACK	XAA0009
GRIDDLE ELECTRIC LEG	XFTA0010
PILOT LIGHT 220V (RED)	XAA0002
MERCATO TIMER NEW TYPE	XTSA0058
THERMOSTAT POA7002/8002 (#8)	XPOA0004
CONNECTOR BLOCK TSA(ALL) SAA(A	XTSA0005
SELECTOR SWITCH COA7001(#13)/7	XCOA1001
PIZZA OVEN CONTROL KNOB (V)	XPOA0010
TOP ELEMENT 240V 800W	XPOA0008
POWERCORD 220V (NEMA6-15P)	XAA0006
CABLE RESTRAINT COA7001/7002/8	XCOA1013
HINGE KIT 40848 / POA8002	XPOA0848
STEEL HANDLE COA8004 #11	XCOA1025
DOOR HANDLE NODE POA7002/8002	XPOA0003
BRACKET PIZZA OVEN	XPOA0012
CERAMIC PLATE POA7002/8002 (#2	XPOA0006
SHELF POA7002/8002 (#22)	XPOA0007
PIZZA OVEN TIMER KNOB (V)	XPOA0011
MIDDLE & BOTTOM ELEMENT 1000W	XPOA0009



20-inch 120-volt cheese melter

The 20-inch cheese melter by Vollrath is ideal for any medium-volume restaurant or bar. The energy-efficient quartz heating elements are fast and powerful, while the standby mode saves energy when the unit is not in use. Optional shelf heights fit a variety of foods, as well as control the distance between the plate and the heating elements, and the 13-inch opening fits one 10- or 12-inch plate.

Finish or melt cheese on top of a variety of items like garlic bread, sandwiches or nachos

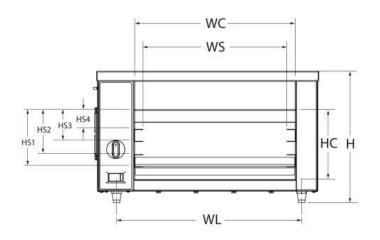
Durable stainless steel exterior is built to last

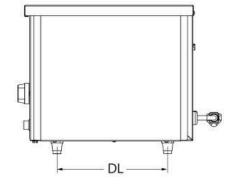
Energy efficient quartz heaters react to changes quickly

Standby mode reduces energy use up to 50 percent

13-inch-wide opening easily fits one 10or 12-inch plate Shelf can be placed in any of 5 positions to adapt to the needs of different dishes

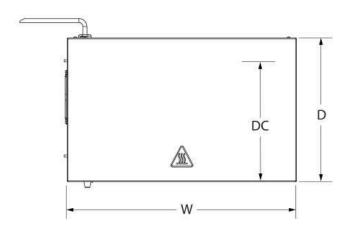
PRODUCT SPECIFICATIONS





FRONT VIEW

SIDE VIEW



TOP VIEW

Model Information

Model	JW1
UPC	671080720357

Unit Dimensions

Overall Dimensions (IN)	19.25 x 12.125 x 11.375
(W) Width (IN)	19.25
(D) Depth (IN)	12.12
(H) Height (IN)	11.37
Product Opening Width (IN)	12.375
Overall Dimensions (CM)	48.8 x 30.7 x 29.0
(W) Width (CM)	48.8
(D) Depth (CM)	30.7
(H) Height (CM)	29
Product Opening Width (CM)	31.4

Electrical

Amps	10
Cord Length (IN)	48
Cord Length (CM)	120
Hz	60
Plug	NEMA 5-15
Voltage	120
Watts	1200

Construction

Case Lot Measurement

PRODUCT ACCESSORIES

Name	Item #
Wall Mount Bracket for Cheese Melters	351035

Name	Part #
CORD FAN HP-75.24-A	B401060
SLIDE TRAY	B300507
TERMINAL BLOCK 5 POSITION	B401033
14 Ga Straight Strain Relief	B400320
CORD POWER 14/3 60" 5-15 PLUG	B401052
MOTOR FAN	B401209
2PK HEAT ELEM 15-3/8 120V 640W	59842
SWITCH ROCKER SINGLE ON/OFF	B401110
LEGS BLACK 1" 1/4-20	B400300
KNOB CONTROL	B401185
CM2 LEFT SIDE PANEL	B300511
CM2 RIGHT SIDE PANEL	B300510
CORD WARNING LABEL	B401404
GUARD FAN	B401220
TERMINAL BLOCK 2 POSITION	B401034
JW1 TIMER KIT	B401530
RESET SWITCH	B401100



26-inch 120-volt cheese melter

The Vollrath® 26-inch cheese melter is ideal for any medium-volume restaurant or bar. The energy-efficient quartz heating elements are fast and powerful, while the standby mode saves energy when the unit is not in use. Five optional shelf heights fit a variety of foods as well as control the distance between the plate and the heating elements. This cheese melter fits two 10-inch plates, allowing you to prepare multiple dishes at once, and the 15-minute timer helps you keep track of warming times for precise results.

Perfectly finish or melt cheese on top of a variety of items like garlic bread, sandwiches or nachos Durable stainless steel exterior is built to last

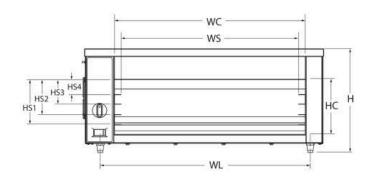
Energy efficient quartz heaters react to changes quickly

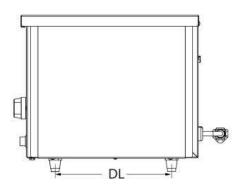
Standby mode reduces energy use up to 50 percent

201/4-inch-wide opening easily fits two 10-inch plates

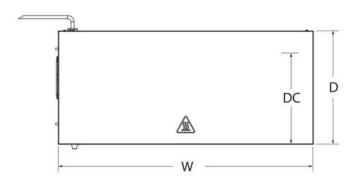
Shelf can be placed in any of 5 positions to adapt to the needs of different dishes

PRODUCT **SPECIFICATIONS**





FRONT VIEW SIDE VIEW



TOP VIEW

Model Information

Model	JW2
UPC	671080720364
Unit Dimensions	
Overall Dimensions (IN)	26.25 x 12.125 x 11.375
(W) Width (IN)	26.25
(D) Depth (IN)	12.12
(H) Height (IN)	11.37
(WL) Width between legs	23
(DL) Depth between legs	7.937
Product Opening Width (IN)	19.375
(HS1) Shelf Clearance Height (IN)	4.875
(HS2) Shelf Clearance Height (IN)	3.75
(HS3) Shelf Clearance Height (IN)	2.6875
(HS4) Shelf Clearance Height (IN)	1.5625
Overall Dimensions (CM)	66.5 x 30.7 x 29.0
(W) Width (CM)	66.5
(D) Depth (CM)	30.7
(H) Height (CM)	29
(WL) Width between legs (CM)	58.4
(DL) Depth between legs (CM)	20.1
Product Opening Width (CM)	49.2
(HS1) Shelf Clearance Height (CM)	12.4
(HS2) Shelf Clearance Height (CM)	9.5
(HS3) Shelf Clearance Height (CM)	6.8

(HS4) Shelf Clearance Height (CM)	3.4
Size	26

Amps	13.8
Cord Length (IN)	48
Cord Length (CM)	120
Hz	60
Plug	NEMA 5-15
Voltage	120
Watts	1650

Construction

Construction Material	Stainless Steel
Construction Material 2	Electrical Components
Countertop or Drop-In	Countertop
Material Type	Metals

Case Lot Measurement

PRODUCT ACCESSORIES

Name	Item #
Wall Mount Bracket for Cheese Melters	351035

Name	Part #
CORD FAN HP-75.24-A	B401060

Name	Part #
2PK HEAT ELEM22-3/16 120V 800W	59877
CORD POWER 14/3 60" 5-15 PLUG	B401052
MOTOR FAN	B401209
SWITCH ROCKER SINGLE ON/OFF	B401110
LEGS BLACK 1" 1/4-20	B400300
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
TERMINAL BLOCK 2 POSITION	B401034
KNOB CONTROL	B401185
CM2 LEFT SIDE PANEL	B300511
CM2 RIGHT SIDE PANEL	B300510
CORD WARNING LABEL	B401404
14 Ga Straight Strain Relief	B400320
RESET SWITCH	B401100
CM2 26" TRAY SLIDE	B300557
JW2 TIMER KIT	B401531



35-inch 208-volt cheese melter

The 35-inch cheese melter by Vollrath is ideal for any high-volume restaurant or bar. The energy-efficient quartz heating elements are fast and powerful, while the standby mode saves energy when the unit is not in use. Five shelf heights fit a variety of foods as well as control the distance between the plate and the heating elements. The wide opening allows you to prepare multiple dishes at once, and the 15-minute timer helps you keep track of warming times for precise results.

Finish or melt cheese on top of a variety of items like garlic bread, sandwiches or nachos

Durable stainless steel exterior is built to last

Heavy-duty, metal-sheathed heating elements can stand up to high-volume use

Standby mode reduces energy use up to 75 percent

27 $\frac{1}{2}$ -inch-wide opening easily fits multiple plates at one time

Shelf can be placed in any of 5 positions to adapt to the needs of different dishes

PRODUCT SPECIFICATIONS

Model Information

Model	JW30
UPC	671080720371
Unit Dimensions	
Overall Dimensions (IN)	35.125 × 14.375 × 14.75

Overall Dimensions (IN)	35.125 x 14.375 x 14.75
(H) Height (IN)	14.75
(WL) Width between legs	32.0625
(DL) Depth between legs	9.5
(WC) Cooking Chamber Width (IN)	28.8125
(DC) Cooking Chamber Depth (IN)	13.5
(HC) Cooking Chamber Height (IN)	7.1875
(WB) Width of Body (IN)	35.125
(DB) Depth of Body (IN)	14.375
Overall Dimensions (CM)	89.2 x 36.6 x 37.3
(H) Height (CM)	37.3
(WL) Width between legs (CM)	81.4
(DL) Depth between legs (CM)	24.1
(WC) Cooking Chamber Width (CM)	73.2

(DC) Cooking Chamber Depth (CM)	34.3
(HC) Cooking Chamber Height (CM)	18.3
(WB) Width of Body (CM)	89.2
(DB) Depth of Body (CM)	36.6

Amps	17.6
Cord Length (IN)	60
Cord Length (CM)	150
Hz	60
Plug	NEMA 6-30P
Voltage	208
Watts	3660

Construction

Countertop or Drop-In	Countertop	

Case Lot Measurement

PRODUCT ACCESSORIES

Name	Item #
Wall Mount Bracket for Cheese Melters	351035

Name	Part #
LEG 2 1/2" METAL PLATED	B400303
TERMINAL BLOCK 5 POSITION	B401033

Name	Part #
GUARD FAN	B401220
CORD FAN HP-75.24-A	B401060
METAL ELEMENT 104V 900W	B403006
TOGGLE SWITCH 3/4HP 120-240VAC	17925-1
SWITCH TOGGLE ON/ON 15A	B401116
PILOT LIGHT - AMBER 250V	23066-3
CATCH PAN	B300538
SWITCH FAN CERAMIC	B401107
KNOB CONTROL	B401185
WIRE RACK	B400384
MOTOR FAN	B401211
CM4 RIGHT SIDE PANEL	B300530
CM4 LEFT SIDE PANEL	B300531
CORD WARNING LABEL	B401404
RESET SWITCH	B401100
JW30 TIMER KIT	B401532
CORD POWER 12/3 60" 6-30P	B401051
STRGHT 12 GA STRAIN RLF BSHNG	B400321
TERMINAL BLOCK 2 POSITION	B401034



35-inch 208-volt cheese melter with plate activation

The 35-inch cheese melter by Vollrath is ideal for any high-volume restaurant or bar. The energy-efficient quartz heating elements are fast and powerful, while the standby mode saves energy when the unit is not in use. With plate activation, this cheese melter automatically turns off standby mode and returns to full power once it senses the weight of the plate. Five shelf heights fit a variety of foods, as well as control the distance between the plate and the heating elements, and the wide opening allows you to prepare multiple dishes at once.

Finish or melt cheese on top of a variety of items like garlic bread, sandwiches or nachos

Durable stainless steel exterior is built to last

Heavy-duty, metal-sheathed heating elements can stand up to high-volume use

Standby mode reduces energy use up to 75 percent

27 ½-inch-wide opening easily fits multiple plates at one time

Shelf can be placed in any of 5 positions to adapt to the needs of different dishes

PRODUCT **SPECIFICATIONS**

Model Information

Model	JW30PA
UPC	671080720388

Unit Dimensions

Overall Dimensions (IN)	35.125 × 14.375 × 14.75
(H) Height (IN)	14.75
(WL) Width between legs	32.0625
(DL) Depth between legs	9.5
(WC) Cooking Chamber Width (IN)	28.8125
(DC) Cooking Chamber Depth (IN)	13.5
(HC) Cooking Chamber Height (IN)	7.1875
(WB) Width of Body (IN)	35.125
(DB) Depth of Body (IN)	14.375
Overall Dimensions (CM)	89.2 x 36.6 x 37.3
(H) Height (CM)	37.3
(WL) Width between legs (CM)	81.4

(DL) Depth between legs (CM)	24.1
(WC) Cooking Chamber Width (CM)	73.2
(DC) Cooking Chamber Depth (CM)	34.3
(HC) Cooking Chamber Height (CM)	18.3
(WB) Width of Body (CM)	89.2
(DB) Depth of Body (CM)	36.6

Amps	17.6
Cord Length (IN)	60
Cord Length (CM)	150
Hz	60
Plug	NEMA 6-30P
Voltage	208
Watts	3660

Construction

Countertop or Drop-In Countertop

Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
Wall Mount Bracket for Cheese Melters	351035

Name	Part #
CORD FAN HP-75.24-A	B401060
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
LEG 2 1/2" METAL PLATED	B400303
METAL ELEMENT 104V 900W	B403006
TOGGLE SWITCH 3/4HP 120-240VAC	17925-1
CORD POWER 12/3 60" 6-30P	B401051
SWITCH MICRO SNAP ACTION	B401129
RESET SWITCH	B401100
CM4 ADJUST. SHELF BRACKET	B205139
WIRE RACK	B400384
MOTOR FAN	B401211
SWITCH FAN CERAMIC	B401107
PILOT LIGHT - AMBER 250V	23066-3
CATCH PAN	B300538
TERMINAL BLOCK 2 POSITION	B401034
CM4 RIGHT SIDE PANEL	B300530
CM4 LEFT SIDE PANEL	B300531
CORD WARNING LABEL	B401404
SPRING	B400265
STRGHT 12 GA STRAIN RLF BSHNG	B400321



35-inch 240-volt cheese melter

The 35-inch cheese melter by Vollrath is ideal for any high-volume restaurant or bar. The energy-efficient quartz heating elements are fast and powerful, while the standby mode saves energy when the unit is not in use. Five shelf heights fit a variety of foods as well as control the distance between the plate and the heating elements. The wide opening allows you to prepare multiple dishes at once, and the 15-minute timer helps you keep track of warming times for precise results.

Finish or melt cheese on top of a variety of items like garlic bread, sandwiches or nachos

Durable stainless steel exterior is built to last

Heavy-duty, metal-sheathed heating elements can stand up to high-volume use

Standby mode reduces energy use up to 75 percent

27 $\frac{1}{2}$ -inch-wide opening easily fits multiple plates at one time

Shelf can be placed in any of 5 positions to adapt to the needs of different dishes

PRODUCT SPECIFICATIONS

Model Information

Model	JW30
UPC	671080720395
Unit Dimensions	
Overall Dimensions (IN)	35.125 x 14.375 x 14.75
(H) Height (IN)	14.75

Overall Dimensions (IN)	35.125 x 14.375 x 14.75
(H) Height (IN)	14.75
(WL) Width between legs	32.0625
(DL) Depth between legs	9.5
(WC) Cooking Chamber Width (IN)	28.8125
(DC) Cooking Chamber Depth (IN)	13.5
(HC) Cooking Chamber Height (IN)	7.1875
(WB) Width of Body (IN)	35.125
(DB) Depth of Body (IN)	14.375
Overall Dimensions (CM)	89.2 x 36.6 x 37.3
(H) Height (CM)	37.3
(WL) Width between legs (CM)	81.4
(DL) Depth between legs (CM)	24.1
(WC) Cooking Chamber Width (CM)	73.2

(DC) Cooking Chamber Depth (CM)	34.3
(HC) Cooking Chamber Height (CM)	18.3
(WB) Width of Body (CM)	89.2
(DB) Depth of Body (CM)	36.6

Amps	15.3
Cord Length (IN)	60
Cord Length (CM)	150
Hz	60
Plug	NEMA 6-30P
Voltage	240
Watts	3660

Construction

Countertop or Drop-In	Countertop	

Case Lot Measurement

PRODUCT ACCESSORIES

Name	Item #
Wall Mount Bracket for Cheese Melters	351035

Name	Part #
CORD FAN HP-75.24-A	B401060
SWITCH FAN CERAMIC	B401107

Name	Part #
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
SWITCH TOGGLE ON/ON 15A	B401116
PILOT LIGHT - AMBER 250V	23066-3
METAL ELEMENT 120V 900W	B403007
CATCH PAN	B300538
TERMINAL BLOCK 2 POSITION	B401034
LEG 2 1/2" METAL PLATED	B400303
KNOB CONTROL	B401185
WIRE RACK	B400384
CORD POWER 12/3 60" 6-30P	B401051
RESET SWITCH	B401100
STRGHT 12 GA STRAIN RLF BSHNG	B400321
TOGGLE SWITCH 3/4HP 120-240VAC	17925-1
CM4 RIGHT SIDE PANEL	B300530
CM4 LEFT SIDE PANEL	B300531
MOTOR FAN	B401211
JW30 TIMER KIT	B401532
CORD WARNING LABEL	B401404



35-inch 240-volt high-volume heavy-duty cheese melter with plate activation

The high-volume heavy-duty cheese melter by Vollrath is ideal for any busy, high-demand restaurant or bar. The energy-efficient quartz heating elements are fast and powerful, while the standby mode saves energy when the unit is not in use. The plate activation feature quickly transitions the unit from standby mode to full power when it senses the weight of the plate for convenient, efficient operation. Five optional shelf heights fit a variety of foods as

well as control the distance between the plate and the heating elements. This cheese melter fits large plates, allowing you to prepare multiple dishes at once, and the 15-minute timer helps you keep track of warming times for precise results.

Finish or melt cheese on top of a variety of items like garlic bread, sandwiches or nachos

Durable stainless steel exterior is built to last

Heavy-duty, metal-sheathed heating elements can stand up to high-volume use

Standby mode reduces energy use up to 75 percent

27 ½-inch-wide opening easily fits multiple plates at one time

Shelf can be placed in any of 5 positions to adapt to the needs of different dishes

PRODUCT **SPECIFICATIONS**

Model Information

Model	JW30PA
UPC	671080720401

Unit Dimensions

Overall Dimensions (IN)	35.125 x 14.375 x 14.75
(H) Height (IN)	14.75
(WL) Width between legs	32.0625
(DL) Depth between legs	9.5
(WC) Cooking Chamber Width (IN)	28.8125
(DC) Cooking Chamber Depth (IN)	13.5
(HC) Cooking Chamber Height (IN)	7.1875
(WB) Width of Body (IN)	35.125
(DB) Depth of Body (IN)	14.375

Overall Dimensions (CM)	89.2 x 36.6 x 37.3
(H) Height (CM)	37.3
(WL) Width between legs (CM)	81.4
(DL) Depth between legs (CM)	24.1
(WC) Cooking Chamber Width (CM)	73.2
(DC) Cooking Chamber Depth (CM)	34.3
(HC) Cooking Chamber Height (CM)	18.3
(WB) Width of Body (CM)	89.2
(DB) Depth of Body (CM)	36.6

Amps	15.3
Cord Length (IN)	60
Cord Length (CM)	150
Hz	60
Plug	NEMA 6-30P
Voltage	240
Watts	3660

Construction

Countertop or Drop-In	Countertop	
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Case Lot Measurement

PRODUCT ACCESSORIES

Name	Item #
Wall Mount Bracket for Cheese Melters	351035

Name	Part #
LEG 2 1/2" METAL PLATED	B400303
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
CORD POWER 12/3 60" 6-30P	B401051
SWITCH MICRO SNAP ACTION	B401129
RESET SWITCH	B401100
CORD FAN HP-75.24-A	B401060
SWITCH FAN CERAMIC	B401107
PILOT LIGHT - AMBER 250V	23066-3
CM4 ADJUST. SHELF BRACKET	B205139
WIRE RACK	B400384
MOTOR FAN	B401211
TOGGLE SWITCH 3/4HP 120-240VAC	17925-1
SPRING	B400265
STRGHT 12 GA STRAIN RLF BSHNG	B400321
METAL ELEMENT 120V 900W	B403007
CATCH PAN	B300538
TERMINAL BLOCK 2 POSITION	B401034
CM4 RIGHT SIDE PANEL	B300530
CM4 LEFT SIDE PANEL	B300531
CORD WARNING LABEL	B401404



120-volt half-size convection oven

Add a variety of baked goods to your menu with the Vollrath® half-size convection oven. The custom baffle fan and diffuser plate create a consistent bake, while an interior light and steel shelves ensure ease of use. With a 120-minute bake timer and versatile browning function, this oven allows for precise control over your cooking process. Cleaning is a breeze with easily removable door and rounded interior corners, minimizing downtime and maximizing productivity. With a temperature range of 150°F to 550°F, the variety of food you can prepare in this oven is endless.

Ideal for baking bread, pastries and cakes or cooking meats and vegetables

Durable stainless-steel exterior is built to last

Consistent airflow and even heating ensured with custom fan

Half-size models offer a broil function for even more versatility

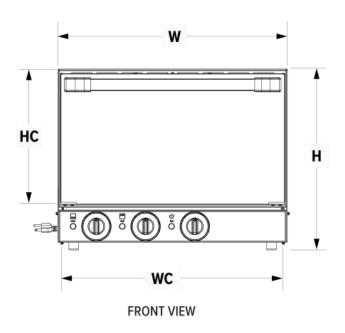
Low-profile lights provide more space for pans and food

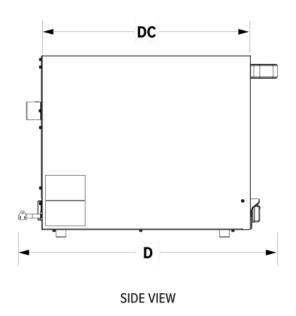
Improved door gasket retains more heat in the baking chamber for energy savings and reduced operating costs Ideal size for portable catering

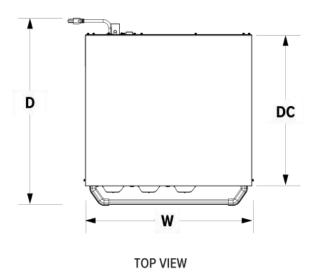
Based on independent UL testing, this product complies with NFPA96 for ventless operation using the EPA202 test method. Ventless allowance is dependent upon AHJ approval.

Please note that you should generally either lower the temperature by about 25 degrees or lower the baking time by approximately 25 percent when modifying a traditional recipe for a convection oven, due to its unique efficiency

PRODUCT SPECIFICATIONS







Model Information

Model	COV-120-HS
UPC	029419043415

Overall Dimensions (IN)	23.31 x 25.44 x 18.44
(W) Width (IN)	23.31
(D) Depth (IN)	25.44
(H) Height (IN)	18.44
(WC) Cooking Chamber Width (IN)	18.56
(DC) Cooking Chamber Depth (IN)	14.5
(HC) Cooking Chamber Height (IN)	9.44
Overall Dimensions (CM)	59.2 x 64.6 x 46.7
(W) Width (CM)	59.2
(D) Depth (CM)	64.6
(H) Height (CM)	46.7

(WC) Cooking Chamber Width (CM)	47.1
(DC) Cooking Chamber Depth (CM)	36.7
(HC) Cooking Chamber Height (CM)	23.9

Amps	12
Cord Length (IN)	48
Cord Length (CM)	120
Plug	NEMA 5-15P & R
Voltage	120
Watts	1440

Name	Part #
Control Knob	351788-06-1
Handle End Cap	353868-1
Pilot Light 110V - Amber LH580	354073-1
Hinge - CO4-120HS (Yellow)	354991-1
Door Outer Glass - 120HS	354988-1
Broil Element Bracket - CO4 HS	354964-1
Timer Overlay - 120 Min	354956-1
High Limit Cover - CO4 HS	354963-1
Door Hinge Kit - CO4-120HS	354990-1
Door Assy - CO4-120HS	354987-1
Wire Shelf Rack - 120HS Right	354983-1
Wire Shelf Rack - 120HS Left	354982-1
Door Inner Glass - 120HS	354989-1

Name	Part #
Wire Shelf - CO4 HS	354955-1
Knurled Thumb Screw - M6X20	RDC0152
Timer - Conv Oven 120 Min	354951-1
Oven Thermostat 320 C/608 F	354952-1
Oven Light 120V 25W	354984-1
Fan Shroud - CO4-120HS	354981-1
Strain Relief, Heyco 1861"	353208-1
Oven Overlay - CO4-120HS	354986-1
Handle Extrusion - CO4 HS	354959-1
Thermostat Holding Bracket	354965-1
Oven Light Bulb 120V 25W	354985-1
Door Hinge Receiver - Oven	354960-1
Oven Broil Element - 120V HS	354980-1
Multi-function Selector Switch	354953-1
Oven Convection Fan - 120V HS	354979-1
Oven Gasket - CO4 HS	354992-1
Exhaust Pipe Assy - CO4 HS	354961-1
Ops Manual - Convection Ovens	354861-1
FMA Power Cord, 120V 15P	353116-1
High Limit Thermostat 350 C°	354949-1
Thermostat Overlay - 550 F°	354958-1
Oven Bake Overlay - 550 F° HS	354957-1
Exhaust Pipe Cover Bracket	354962-1
Oven Bake Element - 120V HS	354978-1
KNOB GUARD BEZEL	351788-04-1

Name	Part #
Kit, Foot, 1.00" OD, 20Mm LG	351775-1
Kit, Foot, 1.00" OD, 20Mm LG	351775-1



208- to 240-volt full-size convection oven

Add a variety of baked goods to your menu with the Vollrath® full-size convection oven. The dual, self reversing fans create a consistent bake, while an interior light and steel shelves ensure ease of use. With a 120-minute bake timer and steam injection function, this oven allows for precise control over your cooking process. Cleaning is a breeze with easily removable door and rounded interior corners, minimizing downtime and maximizing productivity. With a temperature range of 150°F to 550°F, the variety of food you can prepare in this oven is endless.

Ideal for baking bread, pastries, pizzas and cakes or cooking meats and vegetables

Durable stainless-steel exterior is built to last

Dual, self reversing fans promote uniform cooking

Full-size units feature steam control for browning and crisping

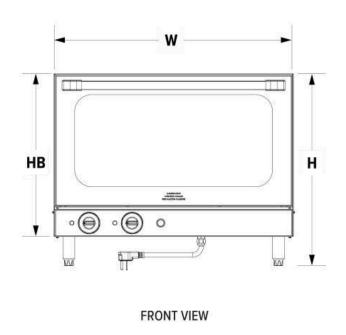
Low-profile lights provide more space for pans and food

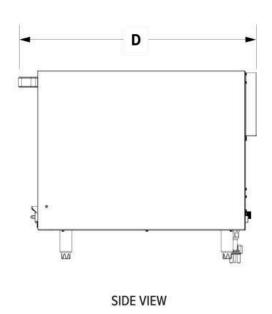
Improved door gasket retains more heat in the baking chamber for energy savings and reduced operating costs

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

Please note that you should generally either lower the temperature by about 25 degrees or lower the baking time by approximately 25 percent when modifying a traditional recipe for a convection oven, due to its unique efficiency

PRODUCT SPECIFICATIONS





Model Information

UPC 029419219704

Overall Dimensions (IN)	32.875 x 33.5 x 26.438
(W) Width (IN)	32.875
(D) Depth (IN)	33.5
(H) Height (IN)	26.438
(WC) Cooking Chamber Width (IN)	27.688
(DC) Cooking Chamber Depth (IN)	19.125
(HC) Cooking Chamber Height (IN)	13.812
(HB) Height of Body (IN)	22.4
Overall Dimensions (CM)	83.5 x 85.1 x 67.1
(W) Width (CM)	83.5
(D) Depth (CM)	85.1
(H) Height (CM)	67.1
(WC) Cooking Chamber Width (CM)	70.3
(DC) Cooking Chamber Depth (CM)	48.5
(HC) Cooking Chamber Height (CM)	35.0
(HB) Height of Body (CM)	56.9

Amps	20.8 - 24
Cord Length (IN)	48
Cord Length (CM)	120
Plug	NEMA 6-30P & R
Voltage	208 - 240
Watts	4330 - 5760

Name	Part #
Heavy Duty 4" Leg	2351601-1
Control Knob	351788-06-1
65-0175 Lock Nut 3/4	250263-1
65-9123 Strain Re. 3/4	250811-1
Oven Light 230V 25W	353865-1
Cooling Fan Thermostat 50C	353885-1
Handle End Cap	353868-1
Timer Overlay - 120 Min	354956-1
Knurled Thumb Screw - M6X20	RDC0152
Timer - Conv Oven 120 Min	354951-1
Oven Thermostat 320 C/608 F	354952-1
Thermostat Holding Bracket	354965-1
Door Hinge Receiver - Oven	354960-1
Multi-function Selector Switch	354953-1
Ops Manual - Convection Ovens	354861-1
High Limit Thermostat 350 C°	354949-1
Thermostat Overlay - 550 F°	354958-1
Exhaust Pipe Cover Bracket	354962-1
KNOB GUARD BEZEL	351788-04-1
Oven Light Bulb 230V 25W	353866-1
Cooling Fan	353846-1



208- to 240-volt half-size convection oven

Add a variety of baked goods to your menu with the Vollrath® half-size convection oven. The custom baffle fan and diffuser plate create a consistent bake, while an interior light and steel shelves ensure ease of use. With a 120-minute bake timer and versatile browning function, this oven allows for precise control over your cooking process. Cleaning is a breeze with easily removable door and rounded interior corners, minimizing downtime and maximizing productivity. With a temperature range of 150°F to 550°F, the variety of food you can prepare in this oven is endless.

Ideal for baking bread, pastries and cakes or cooking meats and vegetables

Durable stainless-steel exterior is built to last

Consistent airflow and even heating ensured with custom fan

Half-size models offer a broil function for even more versatility

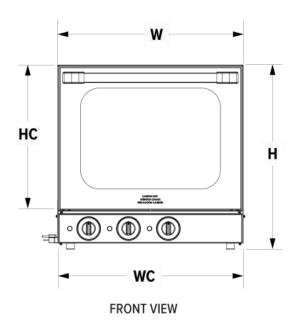
Low-profile lights provide more space for pans and food

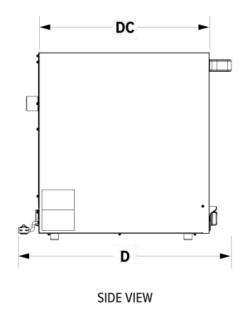
Improved door gasket retains more heat in the baking chamber for energy savings and reduced operating costs

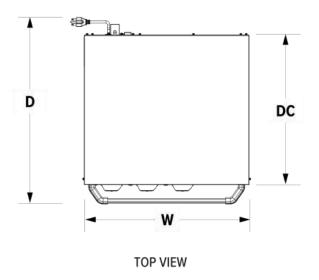
Based on independent UL testing, this product complies with NFPA96 for ventless operation using the EPA202 test method. Ventless allowance is dependent upon AHJ approval

Please note that you should generally either lower the temperature by about 25 degrees or lower the baking time by approximately 25 percent when modifying a traditional recipe for a convection oven, due to its unique efficiency

PRODUCT SPECIFICATIONS







Model Information

Model	COV-208240-HS
UPC	029419043453

Overall Dimensions (IN)	23.31 x 25.44 x 23.25
(W) Width (IN)	23.31
(D) Depth (IN)	25.44
(H) Height (IN)	23.25
(WC) Cooking Chamber Width (IN)	18.56
(DC) Cooking Chamber Depth (IN)	14.56
(HC) Cooking Chamber Height (IN)	13.81
Overall Dimensions (CM)	59.2 x 64.6 x 58.9
(W) Width (CM)	59.2
(D) Depth (CM)	64.6
(H) Height (CM)	58.9

(WC) Cooking Chamber Width (CM)	47.1
(DC) Cooking Chamber Depth (CM)	36.9
(HC) Cooking Chamber Height (CM)	35

Amps	9.9 - 11.4
Cord Length (IN)	48
Cord Length (CM)	120
Plug	NEMA 6-15P & R
Voltage	208-240
Watts	2061 - 2744

Name	Part #
Control Knob	351788-06-1
Oven Light 230V 25W	353865-1
Kit, Foot, 1.00" OD, 20Mm LG	351775-1
Broil Element Bracket - CO4 HS	354964-1
Timer Overlay - 120 Min	354956-1
High Limit Cover - CO4 HS	354963-1
Wire Shelf - CO4 HS	354955-1
Knurled Thumb Screw - M6X20	RDC0152
Timer - Conv Oven 120 Min	354951-1
Power Cord, SJTO, 6-15P, 1.4M	352771-1
Oven Thermostat 320 C/608 F	354952-1
Strain Relief, Heyco 1861"	353208-1
Handle Extrusion - CO4 HS	354959-1

Name	Part #
Thermostat Holding Bracket	354965-1
Door Hinge Receiver - Oven	354960-1
Multi-function Selector Switch	354953-1
Exhaust Pipe Assy - CO4 HS	354961-1
Ops Manual - Convection Ovens	354861-1
High Limit Thermostat 350 C°	354949-1
Thermostat Overlay - 550 F°	354958-1
Oven Bake Overlay - 550 F° HS	354957-1
Exhaust Pipe Cover Bracket	354962-1
KNOB GUARD BEZEL	351788-04-1
Kit, Foot, 1.00" OD, 20Mm LG	351775-1
Handle End Cap	353868-1
Oven Light Bulb 230V 25W	353866-1



208-240-volt pizza / bake oven

Experience the art of pizza-making like never before with the Vollrath® Countertop Pizza/Bake Oven. Boasting a temperature range from 150°F to 750°F, it ensures even baking of pizzas and bread products, while the integrated 30-minute timer allows you to monitor baking progress with ease. Equipped with hearth-stone shelves, this unit guarantees perfectly browned crusts and breads every time. The 17.5" x 17.5" shelves, featuring a 2.75-inch gap between them, offer ample room for a variety of products, ensuring versatility and flexibility in your culinary endeavors. Made of durable stainless steel both inside and out, cleaning is a breeze, allowing you to focus on creating culinary masterpieces without the hassle.

Designed for pizzas, breads and toasts

Durable stainless-steel design ensures long-lasting performance

Hearth stone shelves ensure even heating

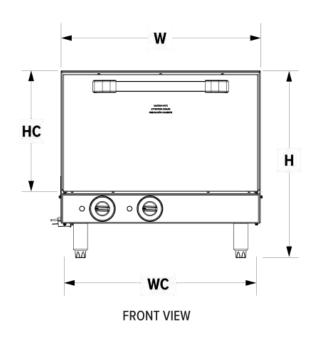
Oven door is easily removed for cleaning

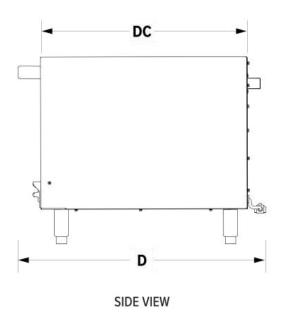
4' (1.2 m) cord with plug allows placement options

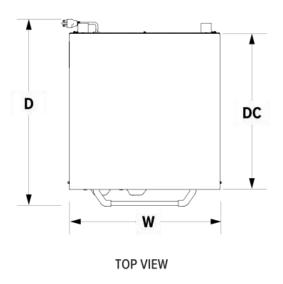
Improved door gasket retains more heat in the baking chamber for energy savings and reduced operating costs

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

PRODUCT SPECIFICATIONS







Model Information

Model	PBOV-208240
UPC	029419043460

Overall Dimensions (IN)	23.13 x 28.13 x 21.69
(W) Width (IN)	23.13
(D) Depth (IN)	28.13
(H) Height (IN)	21.69
(WC) Cooking Chamber Width (IN)	18.56
(DC) Cooking Chamber Depth (IN)	19.13
(HC) Cooking Chamber Height (IN)	9.44
(HS1) Shelf Clearance Height (IN)	2.75
Overall Dimensions (CM)	58.7 x 71.5 x 55.1
(W) Width (CM)	58.7
(D) Depth (CM)	71.5

(H) Height (CM)	55.1
(WC) Cooking Chamber Width (CM)	47.1
(DC) Cooking Chamber Depth (CM)	48.6
(HC) Cooking Chamber Height (CM)	23.9
(HS1) Shelf Clearance Height (CM)	7

Amps	10.1 - 11.6
Cord Length (IN)	48
Cord Length (CM)	120
Plug	NEMA 6-15P
Voltage	208-240
Watts	2100-2800

Name	Part #
Heavy Duty 4" Leg	2351601-1
Control Knob	351788-06-1
Handle Extrusion	353870-1
Handle End Cap	353868-1
Oven Thermostat 400 C/752 F	354996-1
Pizza Element - 240V 1000W M/B	354993-1
Power Cord, SJTO, 6-15P, 1.4M	352771-1
Hinge - PBO4-208240 (Blue)	355024-1
Timer Overlay - 30 Min	354998-1
PBO4 Thermostat Bracket	355027-1
Strain Relief, Heyco 1861"	353208-1

Name	Part #
Door Assy - PBO4-208240	355022-1
Pizza Element - 240V 800W Top	354994-1
Door Hinge Receiver - Oven	354960-1
Multi-function Selector Switch	354953-1
KNOB GUARD BEZEL	351788-04-1
Thermostat Overlay - 750 F	354999-1
Oven Overlay - PBO4-208240	355021-1
Oven Gasket - PBO4-208240	355026-1
Top Element Support Bracket	355028-1
Ceramic Pizza Stone - PBO4	354997-1
Ops Manual - Pizza Oven	354862-1
Timer - Pizza Oven 30 Min	354995-1
Door Hinge Kit - PBO4-208240	355023-1



8-Bird 208- to 240-Volt Countertop Chicken Rotisserie Oven

This 8-Bird Countertop Chicken Rotisserie Oven by Vollrath is your all-in-one culinary solution that elevates your foodservice experience to new heights. This oven offers unmatched stability and placement flexibility, making it a perfect fit for any kitchen setup. With enhanced power for improved cooking performance, the oven ensures even heat distribution, resulting in consistently perfect cooking and browning. Cleanup is a breeze with easily removable carousel, doors, drip tray, and baskets. The Vollrath Chicken Rotisserie Oven combines cooking, holding, and merchandising in one, setting new standards in your kitchen.

Thermostatically-controlled cooking temperature from 150 °F (66 °C)–450 °F (232 °C) creates precise results.

Cook, then keep food warm with two separate modes.

Enhanced structural design improves stability and durability.

Customer-facing glass panel provides clear product visibility.

6' cord with plug allows placement flexibility.

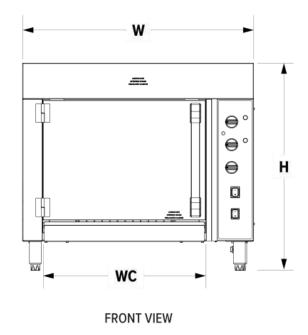
Based on independent UL testing, this product complies with NFPA96 for ventless operation using the EPA202 test method. Ventless allowance is dependent upon AHJ approval.

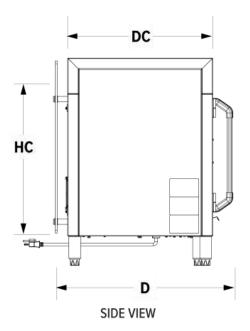


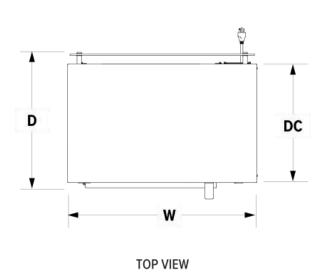




PRODUCT **SPECIFICATIONS**







Model Information

Model	ROV-08
UPC	029419600045

Overall Dimensions (IN)	31.9 x 24.6 x 28.7	

(W) Width (IN)	31.9
(D) Depth (IN)	24.8
(H) Height (IN)	28.7
(WC) Cooking Chamber Width (IN)	20.6
(DC) Cooking Chamber Depth (IN)	18.8
(HC) Cooking Chamber Height (IN)	18.3
Overall Dimensions (CM)	81.0 x 63.0 x 72.9
(W) Width (CM)	81.0
(D) Depth (CM)	63.0
(H) Height (CM)	72.9
(WC) Cooking Chamber Width (CM)	52.3
(DC) Cooking Chamber Depth (CM)	47.8
(HC) Cooking Chamber Height (CM)	46.5
Size	8

Amps	13.9 - 16.0
Cord Length (IN)	72
Cord Length (CM)	182.88
Plug	NEMA 6-20P & R
Voltage	208 - 240
Watts	2884 - 3840

PRODUCT **ACCESSORIES**

Name	Item #
36-inch equipment stand	40741
8-Bird Countertop Chicken Rotisserie Oven Stacking Kit	60089

Name	Part #
14 Ga Straight Strain Relief	B400320
Control Knob	351788-06-1
8-Bird Heating Element	353851-1
Pilot Light Small Lh680	353853-1
8-Bird External Glass	353850-1
Fan Motor Cover Assy 8-Bird	353852-1
Pilot Light Large Lh580	353854-1
Relay Mount	353862-1
ROTISSERIE MANUAL	354185-1
High Limit Thermostat 270C	353859-1
Drip Tray Assy 8-Bird	353844-1
Rotisserie Overlay	353840-1
Convection Fan	353847-1
8-Bird Internal Glass	353849-1
MOTOR CONTROL PCB ASSY	353887-1
Carousel Assy 8-Bird	353842-1
Dc Switch Gold-Plated	353855-1
Left Carousel Holder	353883-1
Meanwell Rs-50-24 Power Supply	353886-1
8-Bird Glass Door Assy	353845-1
Rotisserie Motor Assy	353839-1
Basket Retaining Pin	354776-1
Round Magnet	353869-1
8-Bird Basket	353843-1

Name	Part #
Relay	353863-1
Element Contactor (2 Pole)	353864-1
Cook Thermostat 230C/450F	353857-1
Right Carousel Holder	353884-1
Hold Thermostat 150C/300F	353856-1
Cord 8-Bird	353841-1
Oven Light 230V 25W	353865-1
Rect Power Switch 240V Dpst	352774-1
Heavy Duty 4" Leg	2351601-1
Fan Cover Support Assy	354775-1
24Hp-01-1 Thermometer	353871-1
Timer	353858-1
High Limit Thermostat 82C	353860-1
Handle Extrusion	353870-1
Cooling Fan Thermostat 50C	353885-1
Handle End Cap	353868-1
Oven Light Bulb 230V 25W	353866-1
Cooling Fan	353846-1
Terminal Block And Relay Assy	353861-1
Left Hinge	353867-1



15-Bird 208- to 240-Volt Countertop Chicken Rotisserie Oven

The Vollrath® 15-Bird Chicken Rotisserie oven is ideal for any convenience store, deli or supermarket. This oven offers unmatched stability and placement flexibility, making it a perfect fit for any kitchen setup. The glass front and back allow exceptional product visibility. Prepare up to 15 chickens at once with consistent, precise results, thanks to the thermostatically controlled cooking temperature range of 150°F to 450°F. With separate heating modes, you can cook, then keep the food warm for as long as you need. A special circulation fan evenly distributes heat for better cooking and browning. The wire baskets are

easily loaded and can be used for a variety of products. The removable drip tray makes cleaning easy and efficient, while the stainless steel exterior is a sleek addition to your countertop.

Thermostatically-controlled cooking temperature from 150 °F (66 °C)–450 °F (232 °C) creates precise results.

Cook, then keep food warm with two separate modes.

Customer-facing glass panel provides clear product visibility.

Instant carousel braking allows seamless filling and serving

Chrome-plated wire baskets are extremely durable, easy to clean, and provide more versatility than spit-style ovens

Removable full-size drip tray makes cleaning simple and efficient

Stacking Kit sold separately for valuable space saving

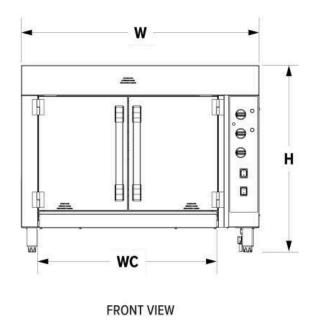
Based on independent UL testing, this product complies with NFPA96 for ventless operation using the EPA202 test method. Ventless allowance is dependent upon AHJ approval.

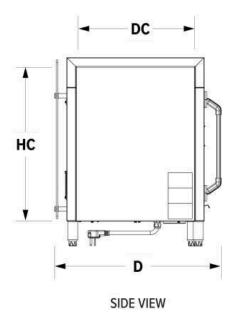


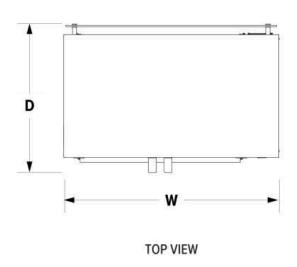




PRODUCT **SPECIFICATIONS**







Model Information

Model	ROV-15
UPC	029419600038

Overall Dimensions (IN)	39.25 x 27.28 x 30.81
Overall Dimensions (IN)	39.25 X 27.26 X 30.61

(W) Width (IN)	39.25
(D) Depth (IN)	27.28
(H) Height (IN)	30.81
(WC) Cooking Chamber Width (IN)	27.8
(DC) Cooking Chamber Depth (IN)	21.3
(HC) Cooking Chamber Height (IN)	20.5
Overall Dimensions (CM)	997 x 692.8 x 782.6
(W) Width (CM)	997
(D) Depth (CM)	692.8
(H) Height (CM)	782.6
(WC) Cooking Chamber Width (CM)	70.61
(DC) Cooking Chamber Depth (CM)	54.1
(HC) Cooking Chamber Height (CM)	52.07
Size	15

Amps	20.8 - 24.0
Cord Length (IN)	72
Cord Length (CM)	182.9
Plug	NEMA 6-30P
Voltage	208 - 240
Watts	4326 - 5760

PRODUCT **ACCESSORIES**

Name	Item #
48-inch equipment stand	40742
15-Bird Countertop Chicken Rotisserie Oven Stacking Kit	60090

Name	Part #
Heavy Duty 4" Leg	2351601-1
Control Knob	351788-06-1
Rect Power Switch 240V Dpst	352774-1
65-0175 Lock Nut 3/4	250263-1
Pilot Light Small Lh680	353853-1
Pilot Light Large Lh580	353854-1
Relay Mount	353862-1
ROTISSERIE MANUAL	354185-1
High Limit Thermostat 270C	353859-1
Rotisserie Overlay	353840-1
Convection Fan	353847-1
MOTOR CONTROL PCB ASSY	353887-1
Dc Switch Gold-Plated	353855-1
Left Carousel Holder	353883-1
Meanwell Rs-50-24 Power Supply	353886-1
Rotisserie Motor Assy	353839-1
Basket Retaining Pin	354776-1
Round Magnet	353869-1
Relay	353863-1
Cook Thermostat 230C/450F	353857-1
Right Carousel Holder	353884-1
Hold Thermostat 150C/300F	353856-1
Oven Light 230V 25W	353865-1
Fan Cover Support Assy	354775-1

Name	Part #
24Hp-01-1 Thermometer	353871-1
Timer	353858-1
High Limit Thermostat 82C	353860-1
Handle Extrusion	353870-1
Cooling Fan Thermostat 50C	353885-1
Handle End Cap	353868-1
Oven Light Bulb 230V 25W	353866-1
Cooling Fan	353846-1
Terminal Block And Relay Assy	353861-1
Left Hinge	353867-1
65-9123 Strain Re. 3/4	250811-1

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04 Ангарск (3955)60-70-56 Архангельск (8182)63-90-72 Астрахань (8512)99-46-04 Барнаул (3852)73-04-60 Белгород (4722)40-23-64 Благовещенск (4162)22-76-07 Брянск (4832)59-03-52 Владивосток (423)249-28-31 Владикавказ (8672)28-90-48 Владимир (4922)49-43-18 Волгоград (844)278-03-48 Вологда (8172)26-41-59 Воронеж (473)204-51-73 Екатеринбург (343)384-55-89

Россия +7(495)268-04-70

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Казахстан +7(727)345-47-04

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Беларусь +(375)257-127-884

Ростов-на-Дону (863)308-18-15 Рязань (4912)46-61-64 Самара (846)206-03-16 Санкт-Петербург (812)309-46-40 Саратов (845)249-38-78 Севастополь (8692)22-31-93 Саранск (8342)22-96-24 Симферополь (3652)67-13-56 Смоленск (4812)29-41-54 Сочи (862)225-72-31 Ставрополь (8652)20-65-13 Сургут (3462)77-98-35 Сыктывкар (8212)25-95-17 Тамбов (4752)50-40-97 Тверь (4822)63-31-35

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Киргизия +996(312)96-26-47