



WS-GVR model shown.

FEATURES

- Unique Vertical Roasting
- No Cross-Contamination
- Cooks up to 25 lbs. per Spit
- Medium-High Production in Small Footprint
- Models Available: 6 or 10 Spit (specify at time of order)
- Countertop Model Available
- Custom Accessories
- Beautiful Live Flame
- Optional Rear Door Available



Optional Rear Door (rear view) shown.



Optional Closed Cabinet & Rear Door (rear view) shown.

Job Name	
Model	WS-GVR-(6, 10)
Item#	

The unique design of the Whatcom Gas Vertical Rotisserie (GVR) allows different foods to be cooked at the same time, in the same rotisserie, without exchanging flavors (cross-contamination). The GVR can be order with 6 or 10 spit locations (stations), allowing a large variety of products to be cooked simultaneously.

The rotisserie comes standard with a tempered glass front door, allowing the cooking process to be fully visible to chefs and customers alike. Although the front-loading model is standard, the GVR is available with an optional rear access glass door so that it can be loaded from either side. A water bath and drain facilitate simple and safe cleaning by connecting to a water line and drain line provided with a grease trap.

The cabinet of the GVR is constructed of polished stainless steel. The standard unit is on legs equipped with heavy-duty, non-marking locking casters to easily roll into an existing cook line under a Listed Type 1 exhaust hood. The GVR is also available in a countertop configuration.

The GVR is powered by three gas burners: two infrared (IR) burners (in the front corners of the cabinet and the primary heat source), and a post of live flame, located in the center of the unit. The IR burners operate on an adjustable cycle timer (10 minute cycles) or can be turned off completely so that the rotisserie is heated by the center flame post alone. The drum of the rotisserie turns at a speed of 1.5 revolutions per minute. Each spit connection (or station) rotates approximately 6.5 times during one revolution of the drum. A jog feature allows for safe loading and unloading.

The unit comes standard with an accessory package including Chicken Bells, Skewers with Keeper Clips and Three-Pronged Rib Hooks. The 10-spit model's maximum capacity for chickens is 15 birds; for the 6-spit model it is 18 birds.

The unit arrives completely assembled, ETL Listed, ready to install and is made in the USA. Information about additional tools and accessories can be found online at: woodstone-corp.com.



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REVISED: SPRING 2017, r06

An ongoing program of product improvement may require us to change specifications without notice.



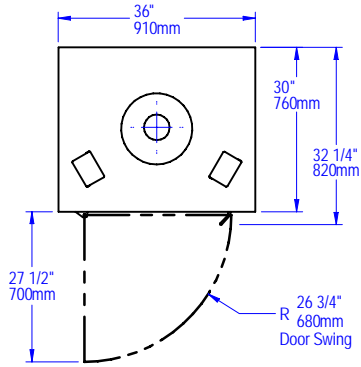


WHATCOM

GAS VERTICAL ROTISSERIE • WS-GVR-(6, 10)

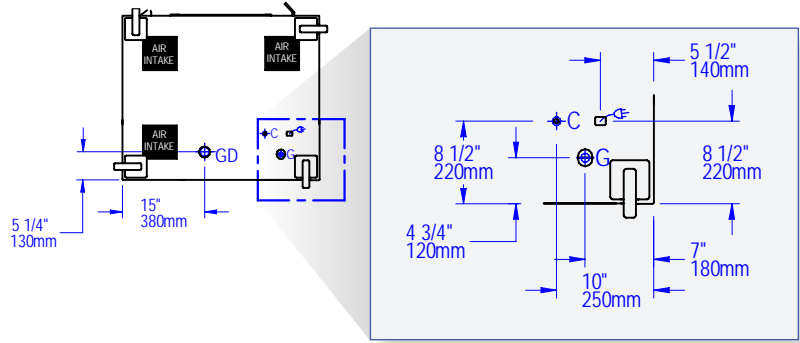
Note: This unit is on casters; utility hookups should be made in such a way as to allow mobility of the rotisserie for service and maintenance purposes. We recommend "quick disconnects" and flexible connections.

PLAN VIEW



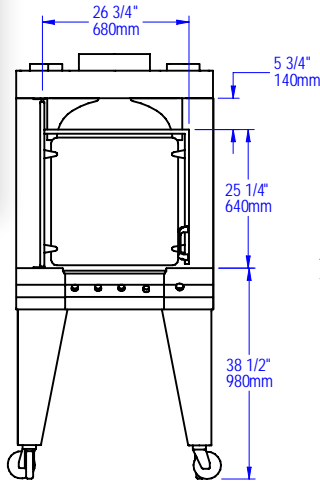
BOTTOM VIEW

w/bottom utility connections
on (optional) rear door models

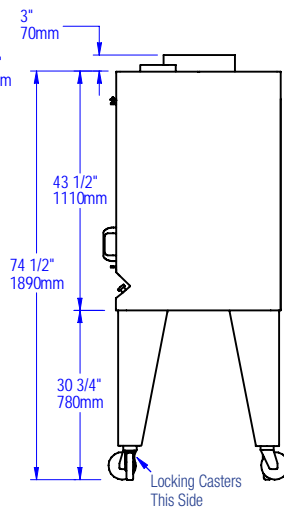


C	Water Supply ¼" NPT
G	Gas Inlet ¾" NPT
GD	Grease Drain
	Cord with NEMA 5-15 Plug
AIR INTAKE	

FRONT VIEW

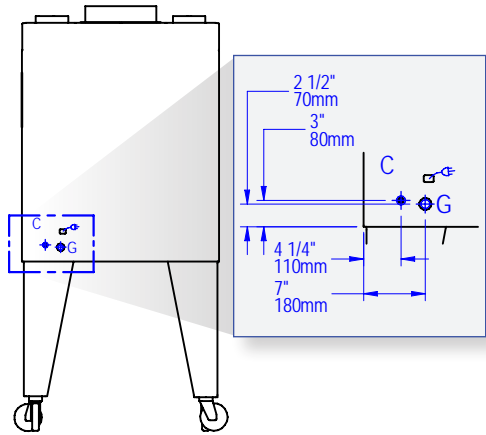


SIDE VIEW



REAR VIEW

w/standard rear utility connections



UTILITIES SPECIFICATIONS

GAS
¾ inch gas inlet (FNPT)
115,000 BTU/hr - Natural Gas (NG)
OR
115,000 BTU/hr - Propane (LP)

WATER
Provide incoming water supply
equipped with a ¼" NPT fitting.

ELECTRICAL
120 VAC, 1.3 A, 50/60 Hz
NEMA 5-15 plug. Unit plugs into a
standard 120 VAC, 15 A outlet.

DRAIN
Provide connection to floor sink
(grease trap) equipped with a 1½"
slip-fit NPT fitting.

VENTING INFORMATION

The WS-GVR-(6, 10) must be vented using a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The rotisserie must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Ship Weight: 750 lbs / 340 kg



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