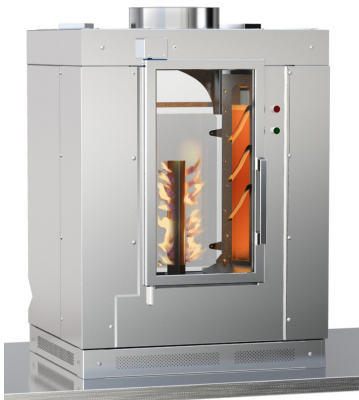


WS-GVR-CT model shown.

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)
- Standing Model Available
- Custom Accessories Available
- Beautiful Live Flame
- Optional Rear Door Available



Optional Rear Door (rear view) model shown.

Job Name	
Model	WS-GVR-(6, 10)-CT
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 ordered 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. The cabinet of the GVR is constructed of stainless steel with a #4 finish. 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 4" curb wall is removeable for cleaning.

The GVR is also available in its standard configuration 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 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.

Optional accessories include 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.



t. 360.650.1111
tf. 800.988.8103
f. 360.650.1166

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
info@woodstone-corp.com
woodstone-corp.com

REVISED: WINTER 2021

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

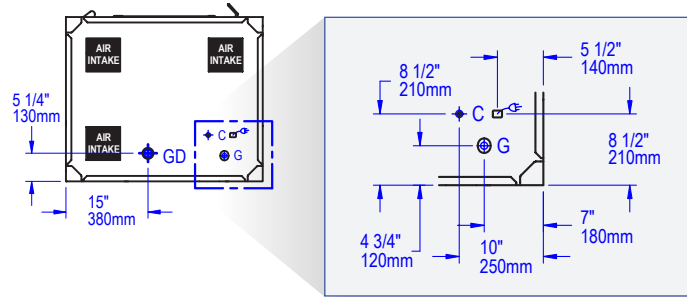
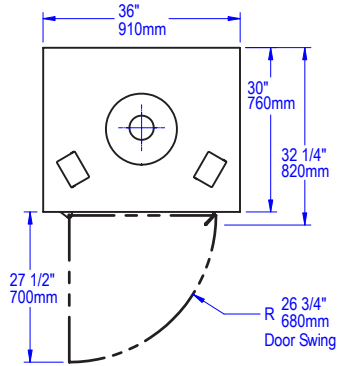


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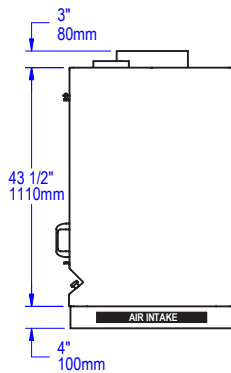
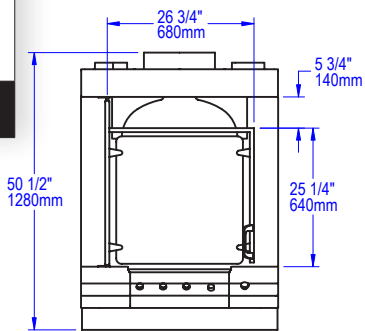
GAS VERTICAL ROTISSERIE • COUNTERTOP VERSION • WS-GVR-(6, 10)-CT

BOTTOM VIEW

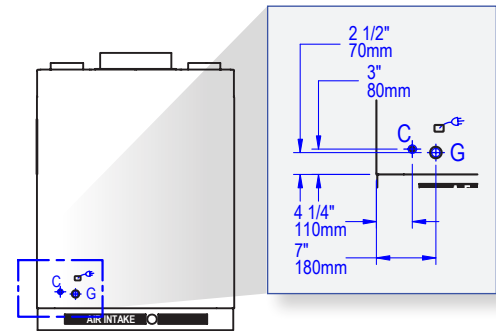
w/bottom utility connections
on (optional) rear door models



	Water Supply 1/4" NPT
	Gas Inlet 3/4 NPT
	Grease Drain
	Cord with NEMA 5-15 Plug
AIR INTAKE	



w/standard rear utility connections



UTILITIES SPECIFICATIONS

GAS
3/4 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 1/4" NPT fitting.

ELECTRICAL
120 VAC, 2.5 A, 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 1 1/2" slip-fit NPT
fitting.

VENTING INFORMATION

The WS-GVR-(6, 10)-CT 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: 600 lbs / 272 kg



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