



# Installation and Operation Manual

**ROTISSERIES**  
*Solid Fuel Rotisserie*



**MT. OLYMPUS**  
WS-SFR-6

**WoodStone**

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### INSTALLATION AND OPERATION MANUAL FOR THE WOOD STONE MT. OLYMPUS ROTISSERIE

#### STONE-FIRED COOKING EQUIPMENT WS-SFR-6

#### SOLID FUEL ROTISSERIE

**ADDITIONAL COPIES AVAILABLE UPON REQUEST**



**CAUTION: TO REDUCE THE RISK OF FIRE, THE APPLIANCE IS TO BE MOUNTED ON FLOORS OF NON-COMBUSTIBLE CONSTRUCTION WITH NON-COMBUSTIBLE FLOORING AND SURFACE FINISH AND WITH NO COMBUSTIBLE MATERIAL AGAINST THE UNDERSIDE THEREOF, OR ON NONCOMBUSTIBLE STABS OR ARCHES HAVING NO COMBUSTIBLE MATERIAL AGAINST THE UNDERSIDE THEREOF, SUCH CONSTRUCTION SHALL IN ALL CASES EXTEND NOT LESS THAN 12 INCHES BEYOND THE EQUIPMENT ON ALL SIDES.**



**PRUDENCE: POUR RÉDUIRE LE RISQUE DE FEU, L'APPAREIL EST ÊTRE MONTÉ SUR LES PLANCHERS DE CONSTRUCTION INCOMBUSTIBLE AVEC LE REVÊTEMENT DE SOL INCOMBUSTIBLES ET DE FIN DE SURFACE ET AVEC LE MATÉRIEL NON COMBUSTIBLE CONTRE LE DESSOUS DE CELA, OU SUR LES DALLES OU LES ARCS INCOMBUSTIBLES AYANT LE MATÉRIEL NON COMBUSTIBLE CONTRE LE DESSOUS DE CELA, TELLE CONSTRUCTION FAIT DANS TOUS CAS NE S'ÉTEND PAS MOINS QUE 12 POUCHES AU-DELÀ DE L'ÉQUIPEMENT DE TOUS CÔTÉS.**



## INSTALLATION AND OPERATING INSTRUCTIONS FOR THE WOOD STONE SFR-6 MT. OLYMPUS SOLID FUEL ROTISSERIE

**DO NOT THROW THIS MANUAL AWAY**

### RETAIN THIS MANUAL FOR FUTURE REFERENCE

Additional copies of this manual and prompt responses to service/maintenance questions are available from Wood Stone @ 1-800-988-8103.

**IT IS RECOMMENDED THAT THIS ROTISSERIE BE INSTALLED,  
MAINTAINED AND SERVICED BY AUTHORIZED PROFESSIONALS.**

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can result in property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

Wood Stone's Mt. Olympus solid fuel rotisserie was tested and approved by Intertek Testing Services, and is ETL Listed to ANSI/UL 197 - 2004 and to CSA C22.2 -1994



Please read this entire manual before you install the appliance. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.



### UNLOADING THE ROTISSERIE

The crated Mt. Olympus weighs 2900 Lbs. and is roughly 6' x 6'. A 4000 Lb. capacity forklift with extensions should be used for unloading the unit from the delivery vehicle. Approach the crated rotisserie from the side and insert the evenly spaced forks under the wooden skid.

### MOVING THE ROTISSERIE

The crated rotisserie can be moved using a forklift, if space allows. Alternatively, a 3000 Lb. pallet jack can be used.

### UN-CRATING THE ROTISSERIE

Position the forklift at the front or rear of the rotisserie. Adjust the forks so that they are just narrow enough to fit within the stainless angles on the bottom of the unit. Remove the crating. **DO NOT REST THE ROTISSERIE ON THE STAINLESS ANGLES.** If the rotisserie must be set down before the legs are mounted, support the unit using appropriately arranged blocks which extend beyond the sides.

### SETTING IN PLACE

The legs of the rotisserie must be mounted prior to setting the unit in place. The rotisserie must be raised at least 22.5 inches from the floor in order to mount the legs. Each leg is firmly attached using the 4ea. 3/4 inch bolts provided. Once all four legs are securely attached, the rotisserie can be lowered into place.

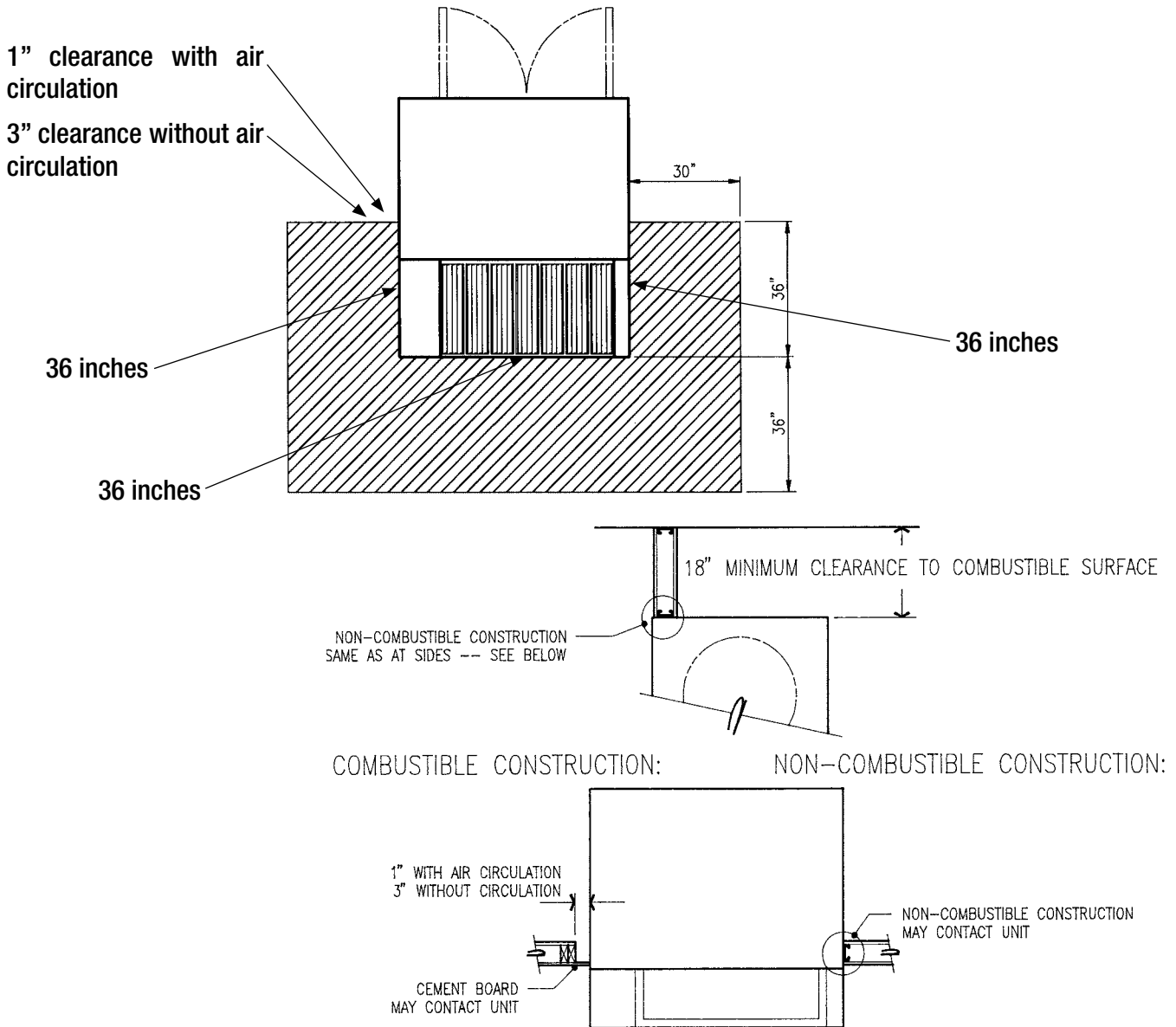


### CLEARANCES TO CONSTRUCTION

**FLOOR:** Install this unit on non-combustible floors or provide a non-combustible floor covering. A minimum of 36 inches under the unit, 30 inches to each side, and 36 inches in front of the firebox (See drawing below).

**SIDES:** Combustible walls must not come into contact with this unit. Without air circulation between the rotisserie and combustible construction, a 3-inch clearance is required. With air circulation, clearance to combustible construction is reduced to 1 inch (See drawing below).

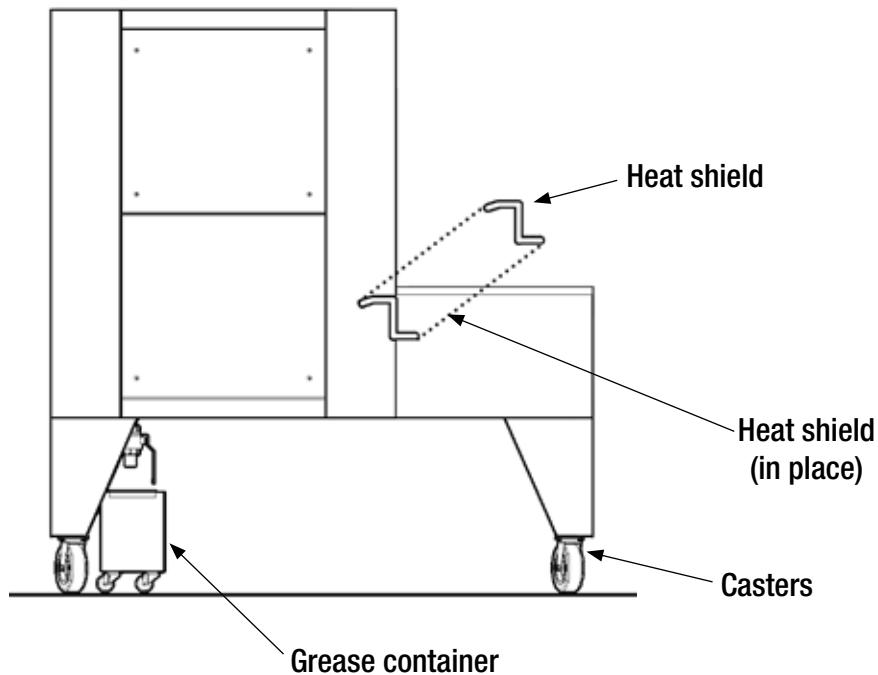
**TOP:** Combustible ceilings must maintain a minimum clearance of 18 inches from the top of the rotisserie.





### PLACEMENT OF THE STAINLESS STEEL HEAT SHIELD

The heavy-gauge stainless steel heat shield should be installed in the rear of the firebox. The piece is contoured to fit into place over the seam between the ceramic firebox and the stainless steel drip zone.





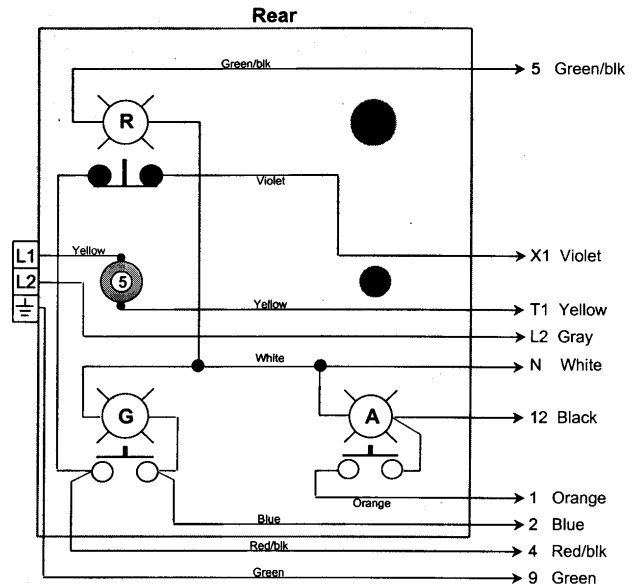
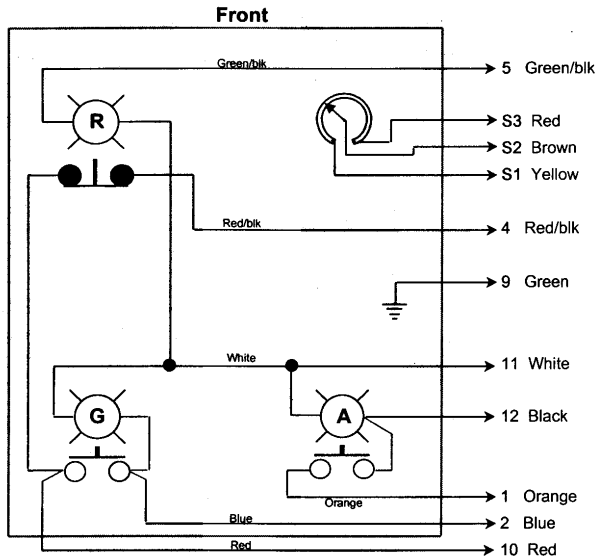
The hood and ductwork used to vent the Mt. Olympus Rotisserie must be manufactured and installed in accordance with national and local code requirements for solid-fuel broilers. This appliance must be vented with a Listed Type 1 exhaust hood or one constructed and installed in accordance with NFPA 96.

As with all solid fuel cooking equipment and exhaust systems, **A REGULAR INSPECTION AND CLEANING SCHEDULE IS NEEDED TO PREVENT THE POSSIBILITY OF FIRE.** The frequency of inspection and cleaning will depend upon hours of use and type and quality of fuelwood.

**CALL WOOD STONE FOR INFORMATION AND INSTALLATION SPECIFICATIONS ON GAYLORD HOODS DESIGNED SPECIFICALLY FOR THE MT. OLYMPUS ROTISSERIE.**



The Rotisserie comes with a detachable power cord. Provide a grounded 120 V 15 or 20 Amp outlet. The cord connector can be found underneath the Rotisserie on the control side of the unit.



< Used on all models with dual controls >



### **IN ORDER TO KEEP FROM WARPING THE ROTISSERIE, THE DRUM MUST ALWAYS BE TURNING WHEN THERE IS A FIRE BURNING**

#### **THE FIRE**

Start a fire in the rear section of the refractory firebox using small pieces of kindling at first and progressing to larger pieces of wood as the fire takes. As more wood is added, spread some coals toward the front of the firebox. After about an hour, the firebox should be full of coals and occasional addition of wood should keep the flames licking up into the rotisserie chamber. If the unit comes with optional grill and replaceable grill grates, we suggest leaving one grate off and sliding that open position around to facilitate spreading the coals.

**CAUTION: NEVER USE GASOLINE-TYPE LANTERN FUEL, KEROSENE, CHARCOAL STARTER FLUID, OR SIMILAR LIQUIDS TO START OR FRESHEN A FIRE! KEEP ALL SUCH FLAMMABLE LIQUIDS WELL AWAY FROM THE ROTISSERIE WHILE IT IS IN USE.**

#### **WOOD**

Use only well seasoned hardwood to fuel the rotisserie. The wood should have a moisture content less than 15%. For best results, pieces should be split so that the diameter does not exceed 2 or 3 inches. See Wood Stone's Fuelwood facts sheet at the end of this manual.

#### **ASH DISPOSAL**

Place ashes into a metal container with a tight fitting lid. The closed container of ashes should be placed on a non-combustible surface or on the ground, well away from combustible materials, pending final disposal. They should be retained in the closed container until all of the cinders have thoroughly cooled. Ashes can then be disposed of safely (see Wood Stone's ash dolly specification sheet).



### WHAT TYPE OF WOOD SHOULD YOU USE TO FIRE YOUR SOLID FUEL COOKING EQUIPMENT?

The answer to this question depends on several considerations: geographical location, availability and relative cost of various fuel wood species and individual preferences regarding the flavor qualities of various wood types. There are a wide variety of good fuel wood species in all geographic locations. Each species of wood has different characteristics. The table below should help weigh the pros and cons of various types of wood. Wood from conifers (pine trees) is not recommended due to its poor fuel wood characteristics (low weight, low-med heat, poor coaling, high sparking and high residual creosote).

Wood Type	Heat	Lbs/Cord	Lighting	Coaling	Sparks	Fragrance*
Alder	Med-Low	2540	Fair	Good	Moderate	Slight
Apple	High	4400	Difficult	Excellent	Few	Excellent
Ash	Medium	2890	Fairly Difficult	Good-Excellent	Few	Slight
Beech	High	3760	Difficult	Excellent	Few	Good
Birch (white)	Medium	3040	Easy	Good	Moderate	Slight
Cherry	Medium	2975	Difficult	Excellent	Few	Excellent
Elm	Medium	2975	Difficult	Good	Very Few	Fair
Hickory	Very High	4240	Difficult	Excellent	Moderate	Excellent
Ironwood	Very High	4000	Very Difficult	Excellent	Few	Slight
Locust (Black)	High	3840	Difficult	Excellent	Very Few	Slight
Madrone	High	4320	Difficult	Excellent	Very Few	Slight
Maple (red)	High-Med	3200	Fairly Difficult	Excellent	Few	Good
Maple (sugar)	High	3680	Difficult	Excellent	Few	Good
Mesquite	Very High	5500	Very Difficult	Excellent	Few	Excellent
Oak (live)	Very High	4600	Very Difficult	Excellent	Few	Fair
Oak (red)	High	3680	Difficult	Excellent	Few	Fair
Oak (white)	Very High	4200	Difficult	Excellent	Few	Fair
Pecan	High	3995	Difficult	Good	Few	Good
Walnut	High-Med	3230	Difficult	Good	Few	Fair

\*The desirability of various fragrances is largely a matter of personal preference.



Whichever type of wood you use, **MAKE SURE YOU KNOW THE MOISTURE CONTENT**. Properly seasoned wood contains 20% moisture or less. If wood contains more than 20% moisture, it should not be accepted for use. Wood should be stored off the ground and out of the rain in an environment that allows good air circulation so that the drying process can continue. Wet wood is the most common operational difficulty associated with wood-fired cooking equipment. Wood Stone's moisture meter can prevent you from paying for water when you thought you were paying for wood (see optional accessories).

Calculate your approximate monthly, daily and hourly fuel wood costs using the following formulas:  
The cost of well-seasoned hardwood varies greatly with geographical location.

$$\text{Cost per month} = A \times C \quad \text{Cost per day} = \frac{A \times C}{30} \quad \text{Cost per hour} = \left( \frac{A \times C}{30} \right) \frac{1}{12}$$

**A** = Cost/Cord (from wood supplier)

**B** = Lbs./Cord (from above table)

**C** = Cords/Month (from experience, or call Wood Stone for an estimate)

When burned, all wood releases approximately 6500 BTU's/lb. so it is better to compare the price of wood by the pound rather than by the cord. A full cord of wood measures 4' x 4' x 8' when stacked.  $\text{Cost per lb} = \frac{A}{B}$

**Do not use pressed wood products in Wood Stone food service equipment, they may damage the ceramics.**



### LOADING THE ROTISSERIE

Open both doors to load the rotisserie. The drum will stop automatically anytime the doors are opened. To advance the rotisserie drum with the doors open, simply hold the control switch in the start position. Release the switch when the rotisserie drum reaches the desired position and it will stop.

### **NEVER ATTEMPT TO PLACE OR REMOVE SPITS WHEN THE ROTISSERIE DRUM IS MOVING**

### LOADING THE SPITS EVENLY

When loading the rotisserie, make sure the load is evenly distributed by loading equally weighted spits and/or baskets opposite each other. The round end of the spit or basket is always inserted first. Push the round end of the spit into the whole until there is clearance to insert and seat the square end into its socket. Be sure to fully seat the spit so that it locks into place and the round end will rotate freely when the drum turns.

To restart the rotisserie, close the doors and push the controller switch to the 'Start' position. The speed of the rotisserie can be adjusted using the speed control knob located on the controller. The rotisserie will stop anytime the doors are opened or when the control switch is pushed toward stop.



### ROTISSERIE CABINET

All exposed surfaces of the rotisserie should be wiped clean as necessary (or daily) using an approved mild cleaning solution. Be careful not to get excess liquid into the controller or the main power switch. Stubborn residues may be removed using a non-metallic scouring pad. When scouring stainless steel, scrub with the grain to avoid scratching the finish.

### ACCESSORIES

All rotisserie attachments (spits, forks, basket pins) should be cleaned between uses using an approved mild detergent, hot water and an approved sanitizing solution. Alternatively, these items can be cleaned in a dishwasher.

### CHARBROILER

If your rotisserie has the extended firebox/charbroiler, scrub the cast iron grill grates (as necessary) with a wire brush to remove cooked-on build-up. The stainless steel grill support rack can be removed and cleaned using hot water and an approved mild detergent.

### CERAMIC FIREBOX

Remove excess ash from the firebox using the stainless shovel provided with the rotisserie. **NEVER POUR WATER INTO THE CERAMIC FIREBOX.** We recommend removing excess ash in the morning, after the fire has died down through the night.

### HEAT SHIELD

The heavy gauge stainless steel heat shield should be removed and cleaned between uses. Be sure to replace this shield before building a fire in the ceramic firebox.

### GREASE CONTAINER

Below the loading doors, you will find the grease drip container on casters (this should be checked frequently). There is a brass valve that shuts off the flow of grease from the cabinet. The valve must be closed in order to remove the grease drip container. Be sure to remember to re-open the valve after the container has been cleaned and put back into its place.



### MAIN BEARING LUBRICATION (6 MONTHS)

The 2 main shaft bearings should receive one pump of a NLGI Grade 2 Lithium based grease every 12 months. These bearings are located inside the cabinet on either end of the main shaft and are fitted with a standard Zerk fitting. They are accessed by removing the two side covers on each side of the cabinet. The bearing on the drive side is behind the reduction gearbox. On units produced and shipped after April 1997, a Zerk fitting is located directly below the top door hinge on either side of the cabinet on the operator (door) side. Care should be taken not to over lubricate these bearings.

### SPUR GEAR BUSHING

Check the spur gear bushings for signs of binding or lateral movement where the gear shank passes through the drive end drum. The gear should rotate in the Rulon inner bushing. If the gear and Rulon bushing are rotating in the drum sleeve instead, remove the gears and Rulon bushings, clean and refit. Do not lubricate the bushings or gears. To remove the gears, mark the drum in relation to the shaft to ensure it is reinstalled in the same position. Remove the 6 bolts that retain the drum end to the hub (some units use only 4 bolts) and slide the drum end assembly toward the center of the cabinet. The spur gears can now be removed by loosening the set screw retaining the locking collar and sliding the gears out of the drum.

### INNER DRUM SEALING

The condition of the high temp. sealant used to seal the inner drums to the cabinet walls and the inside corners of the cabinet should be checked and renewed if necessary. Use Dow Corning 732 RTV sealant.

### DOOR JAMB MICRO SWITCH

Check the jamb switch for proper operation. The switch should move freely in the jamb without sticking or binding and the drums should stop when the doors are opened.

### SPEED CONTROL KNOB

Check the speed control potentiometer for proper operation and the knob for tightness.

### DOOR LATCH

Check the door latch mechanism for proper operation. If sticking occurs, remove the wedge pin, clean, refit and adjust.



### ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE PLEASE CONTACT THE FACTORY FIRST

**Please call 1-800-988-8103 or 1-360-650-1111 seven days a week. Our normal business hours are 8am to 4:30pm Pacific Standard time Monday through Friday. If calling during non-business hours, follow the recorded instructions for emergency service and a Wood Stone technician will get back to you promptly. Wood Stone warrants its equipment to the original purchaser against defects in material or manufacture for a period of one year from the original date of purchase subject to the following exclusions and limitations.**

#### EXCLUSIONS

The warranties provided by Wood Stone do not apply in the following instances:

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Wood Stone installation manual.
2. In the event the equipment is improperly maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone installation manual.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal use or is otherwise not attributable to defect in material or manufacture.
4. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the rating plate has been removed, altered or obliterated.
6. On parts that would be normally worn or replaced under normal conditions.
7. Normal cracking due to expansion and contraction stress relief in either the dome or oven deck.
- 8. In the event that pressed log products of any type have been burned in the equipment.**
9. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals being poured or sprayed into the oven.

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

**THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS**

#### LIMITATIONS OF LIABILITY:

In the event of warranty claim or otherwise, the sole obligation of Wood Stone shall be the repair and/or replacement, at the option of Wood Stone, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Wood Stone with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Wood Stone with new or functionally operative parts. The liability of Wood Stone on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

#### TO SECURE WARRANTY SERVICE:

If you claim a defect covered by this Limited Warranty, direct your claim to:  
Wood Stone Corporation 1801 W. Bakerview Rd. Bellingham, WA 98226 USA Attn: National Service Manager