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OKANOGAN ROTISSERIE ACCESSORIES

A. STANDARD ANGLE SPIT

This is the standard spit included with all Wood Stone Rotisseries. 6 to 7 average sized birds can be quickly loaded. The perforations are convenient for securing the string or skewers used to bind the legs.

B. SQUARE SPIT WITH ADJUSTABLE FORKS

This spit is made of half inch square stock stainless steel and comes with 5 double forks and two end forks. The spit is easy to load and the forks hold the birds in place so that no binding of the legs is required. This spit holds from 1 to 6 birds of various sizes.

C. CLAMSHELL BASKET

This versatile basket spit is constructed of heavy gauge stainless steel and conveniently adjusts to hold a variety of products, ranging from fresh vegetables to two entire Prime Ribs. Stainless steel screens are also available to help secure smaller items.

D. RIB/FISH BASKET SPIT

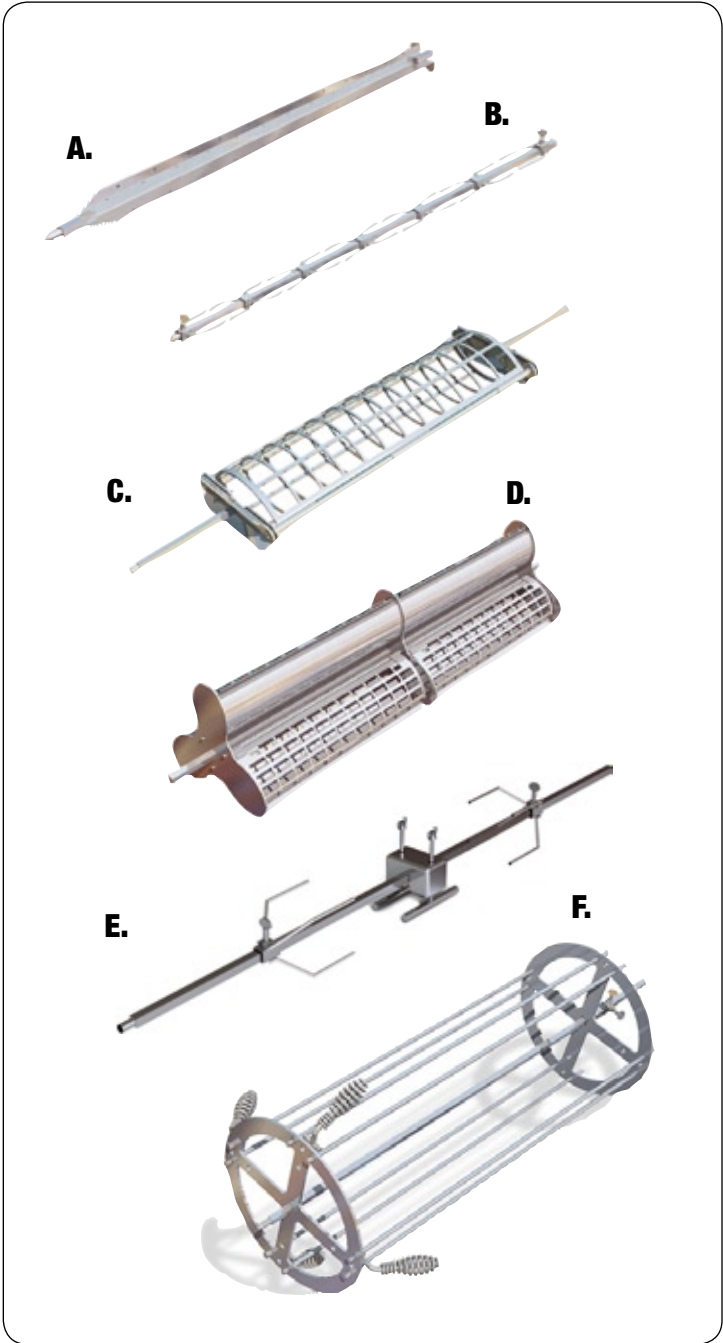
This is perhaps the most carefully engineered rotisserie spit ever created. This spit is available in a 4-arm, 8 compartment version; or in a 3-arm, 6 compartment version (shown). Each compartment is suitable for a full rack of ribs, a sizeable salmon fillet or several smaller cuts of meat. On the 3-arm, 6 compartment spit the size of each compartment is increased making it ideal for larger items such as Tri-Tip roasts and pork loins. The laser-cut containment flap is spring-loaded for easy loading and unloading.

E. PIG SPIT ASSEMBLY

This unit features a spit made from 1/2-inch square type 304 stainless steel stock. The assembly includes the spit, stainless steel end forks, and an aluminum back brace. The Pig Spit Assembly is suitable for roasting a 30-40 pound suckling pig or lamb.

F. MULTI-SKEWER DRUM ASSEMBLY

The Multi-Skewer Drum Assembly is for use with the Okanogan Single-Spit Rotisserie. The MSDA increases capacity on the rotisserie from 3-4 chickens to 12-16 chickens at a time making your broiler with single-spit rotisserie a powerful production unit.





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ROTISSERIE ACCESSORIES (CONTINUED)

G. SPIT CART

This compact cart features a sturdy stainless steel body and is specially designed to hold the rotisserie spits upright. The purpose of the cart is to facilitate loading of the spits, as well as to provide a means of storing spits that are not in use.

H. HARDWARE CABINET

This heavy duty, wall mounted, stainless steel cabinet is designed to hold up to three adjustable basket spits and several standard spits. It also has two inset pans for storage of spit forks and basket pins. Cabinet is 43 inches tall, 23 inches wide and 9 inches deep.

I. SMOKER TRAY

This center shaft-mounted smoker tray allows you to impart wood flavors into your rotisserie products by burning a small amount of wood. As it hangs in the center of the rotisserie it acts both as a flavor enhancer and a show-stopping display.

