

Wood Stone



CASCADE

Gas-Fired Rotisserie



Job Name

Model WS-GFR-6

Item#

Fuel Type **Gas-Fired**

OPTIONAL ACCESSORIES

Adjustable Basket Spits: Wood Stone offers several variations of basket spits capable of holding just about anything that you might want to spin on a rotisserie. Our adjustable clamshell basket is capable of holding a very large rib roast, or can be adjusted to hold several sides of salmon. Our 3 and 4 arm rib/fish baskets are easy to load and unload, and allow the roasting of up to 8 full racks of ribs per spit. See our rotisserie accessories page for more details.

Fish/Vegetable Screens: These heavy-gauge stainless steel screens increase the utility of the basket spits by stabilizing small or delicate items within the basket.

10 Spit Locations: The Cascade can be ordered with 10 spit locations, as opposed to the standard 6 spit model.

Rotisserie Hardware Cabinet: This heavy-duty, wall mounting, stainless steel cabinet is designed to hold up to three basket spits and several standard angle spits.

Exhaust Hood: Call Wood Stone for specifications of the Gaylord exhaust hood for the Cascade.

Charbroiler: The Cascade rotisserie is available with a Montague Legend gas-fired charbroiler mounted on the front.

The body of the Cascade Rotisserie is constructed of 16-gauge polished stainless steel. It is powered by a ¼HP, variable speed, DC motor with soft start and stop. The rotisserie drive features a two-stage gearbox and comes standard with six 44 inch stainless steel angle spits, giving the rotisserie a 36-42 chicken capacity. The rotisserie is heated by two burners: a showy and powerful adjustable wall of radiant flame at the front of the cabinet and an overhead IR burner.

The Cascade features a constant water bath drip tray with a removable stand pipe for easy cleaning. The standard rotisserie has front and rear controls and rear loading doors. A bump-bar style shutoff on the front of the rotisserie facilitates easy front loading or unloading.

The controller and motor can be located on either side of the unit; **this must be specified at the time of order.** The Cascade is easily serviced via an access panel located on the controller side of the unit.



Wood Stone

An ongoing program of product improvement may require us to change specifications without notice.
Revised October 2010

WOOD STONE CORPORATION
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

Toll Free (800) 988-8103
Tel (360) 650-1111
Fax (360) 650-1166

info@woodstone-corp.com or visit www.woodstone-corp.com

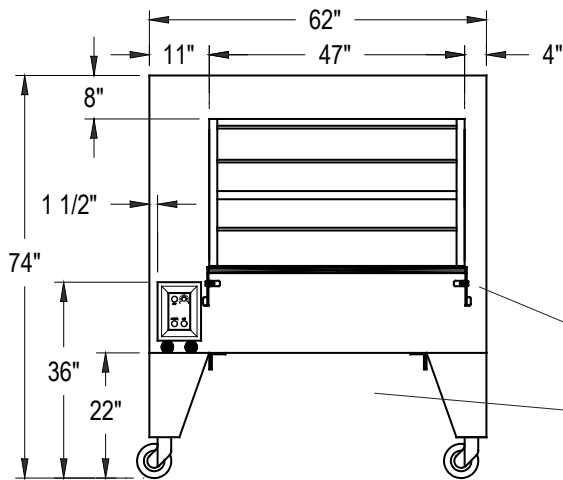


CASCADE

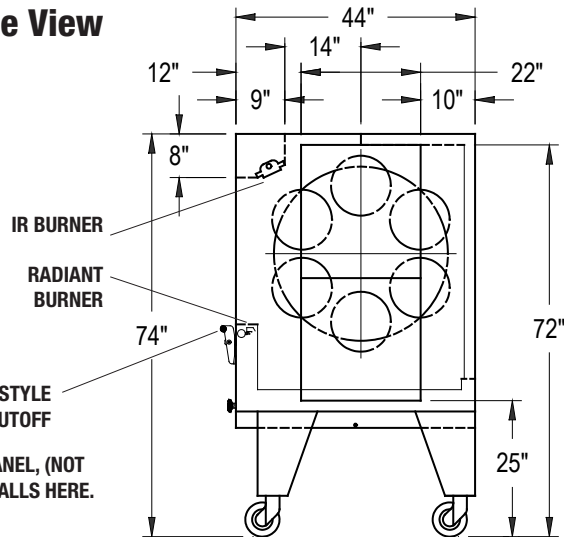
Heavy-Duty Gas-Fired Rotisserie

Model
WS-GFR-6

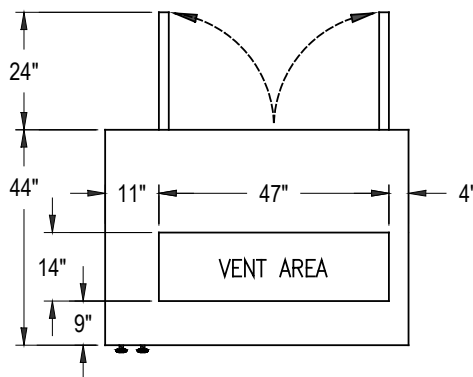
Front View



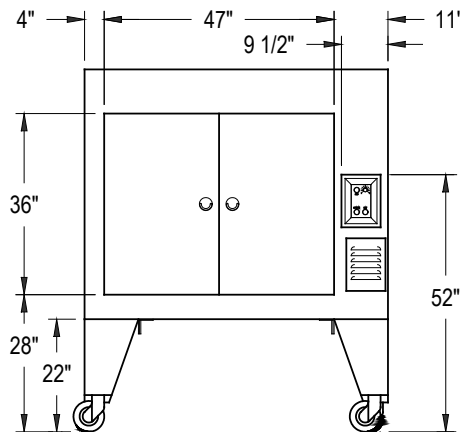
Side View



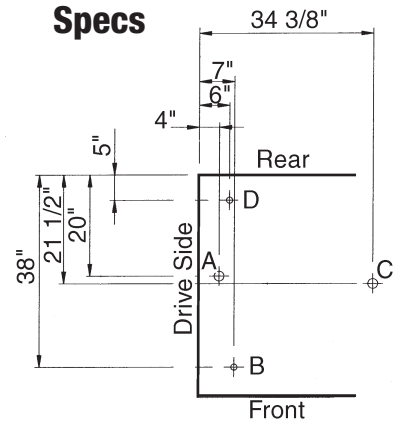
Top View



Rear View



Utility Specs



UTILITY SPECIFICATIONS

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. All utility connections are made from the underside of the appliance.

A-Electrical Provide 115 VAC, 15 Amp outlet (appliance is 5 Amp rated). Note: a grounded cord and plug (three prong) is provided by Wood Stone for a standard 115 VAC outlet.

B-Water Provide incoming water supply equipped with a 1/4" N.P.T. (male) fitting.

C-Drain 1 1/2 inch slip-fit connection. Connect to floor sink (grease trap).

D-Gas

Rotisserie—Provide 175,000 BTU Natural Gas or 185,000 BTU Propane (LP) input. Rotisserie gas inlet is a 1" N.P.T. (female) fitting. The maximum inlet pressure is 0.5 PSI.

VENTING

The rotisserie requires a Type 1 exhaust hood installed in accordance with NFPA 96 and all relevant national and local codes.

**Unit Shipping Weight:
1,500 lbs.**



An ongoing program of product improvement may require us to change specifications without notice.
Revised October 2010

WOOD STONE CORPORATION

1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

info@woodstone-corp.com or visit www.woodstone-corp.com

Toll Free (800) 988-8103

Tel (360) 650-1111

Fax (360) 650-1166