

The Cascade Rotisserie/Charbroiler



Right hand drive model shown

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 with a 600:1 reduction and comes standard with six 44 inch stainless steel 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 unit comes standard with a 152,000 BTU Montague Legend charbroiler mounted on the front of the rotisserie (separate gas line required).

The Cascade features a constant water bath drip tray with a removable stand pipe for easy cleaning. The standard rotisserie has front and rear controllers and rear loading doors.

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.

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 baskets are easy to load and unload, and allow the roasting of up to 8 full racks of ribs per spit. See rotisserie accessories page for more details.
- **Fish 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 six 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.



Wood Stone

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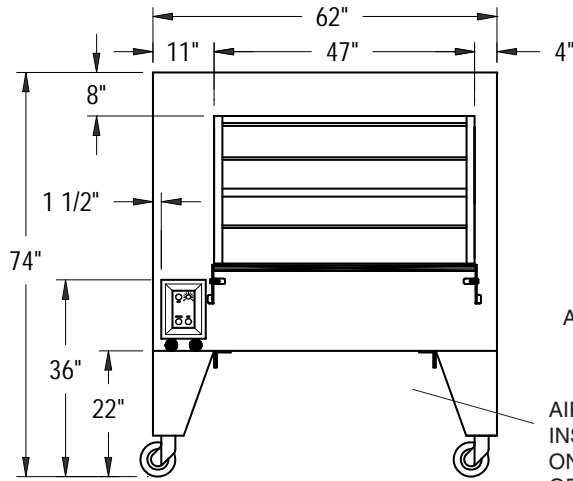
Cascade

Heavy-Duty, Gas-Fired
Rotisserie/Charbroiler

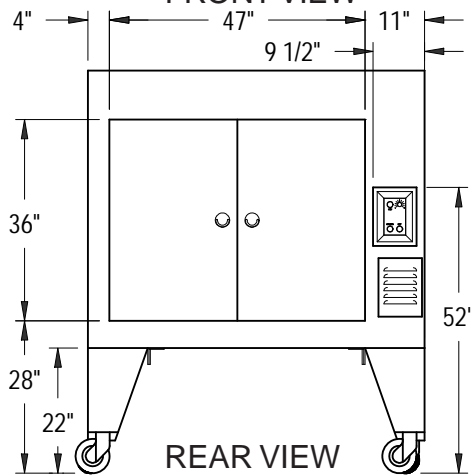
Model

WS-GFR-6-MB-(NG,LP)

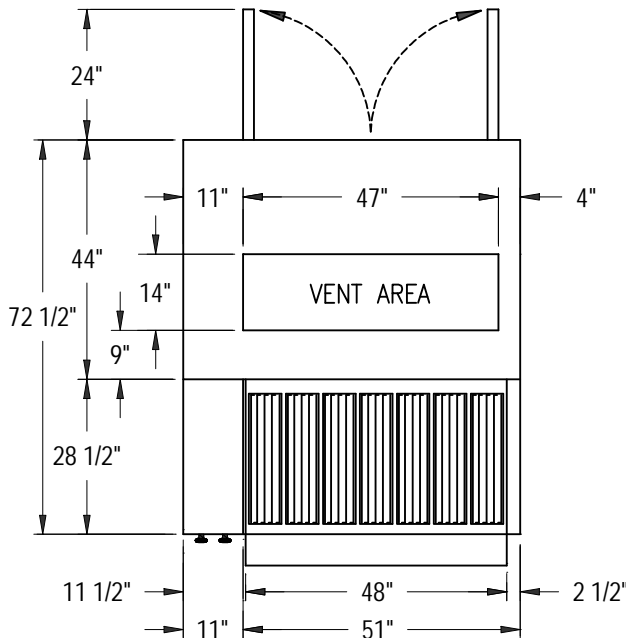
The Cascade rotisserie is also available without the charbroiler.



FRONT VIEW



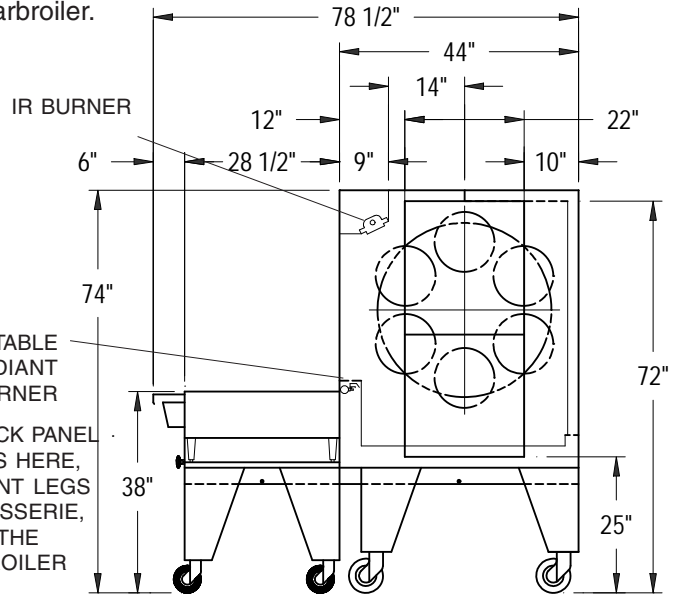
REAR VIEW



TOP VIEW

Unit Shipping Weight 2,000 lbs.

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



SIDE VIEW

AIR BLOCK PANEL
INSTALLS HERE,
ON FRONT LEGS OF
ROTISSERIE,
BEHIND THE
CHARBROILER
STAND.

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 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).

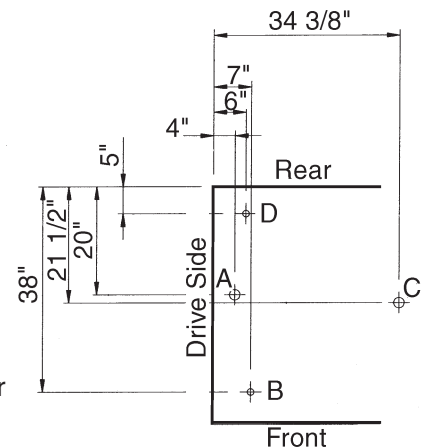
D - Gas

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.

Charbroiler - Provide 152,000 BTU Natural Gas or Propane.

Ventilation

A Type 1 exhaust hood installed in accordance with NFPA 96 and all relevant national and local codes is required.



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