

Грили-вертелы (ротиссеры) Whatcom, Mountain, Cascade, Okanogan

Технические характеристики

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WS-GVR model shown.

WHATCOM GAS VERTICAL ROTISSERIE



Job Name	
Model	WS-GVR-(6, 10)
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-6 is the standard for customers cooking a wide variety of large proteins (poultry, roasts, ribs, etc.), while the GVR-10 is best suited for smaller items on skewers.

The rotisserie comes standard with a tempered glass front door, allowing the cooking process to be fully visible to chefs and customers alike. Although the front-loading model is standard, the GVR is available with an optional rear access glass door so that it can be loaded from either side. 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 cabinet of the GVR is constructed of polished stainless steel. The standard unit is 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 also available in a countertop configuration.

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 warmed 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.

Choose the accessory package that compliments your Menu. Chicken, Rib, and Various other Proteins, as well as Vegetable packages, are available.

The unit arrives completely assembled, ETL Listed, ready to install and is made in the USA.

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



Optional Rear Door
(rear view) shown.



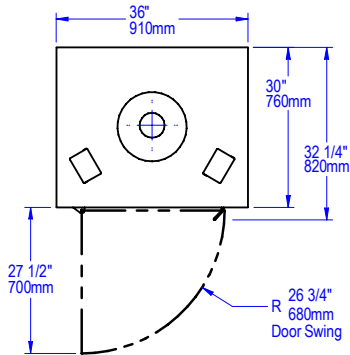
Optional Closed
Cabinet & Rear Door
(rear view) shown.



WHATCOM GAS VERTICAL ROTISSERIE • WS-GVR-(6, 10)

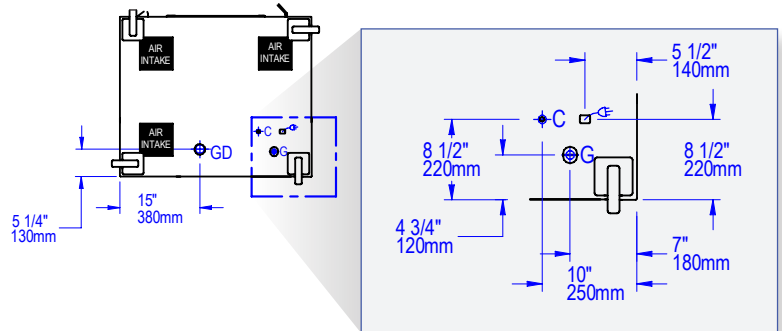
Note: This unit is on casters; utility hookups should be made in such a way as to allow mobility of the rotisserie for service and maintenance purposes. We recommend "quick disconnects" and flexible connections.

PLAN VIEW



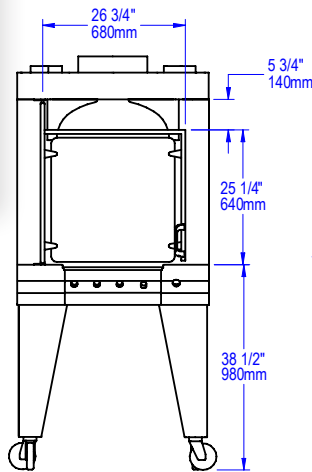
BOTTOM VIEW

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

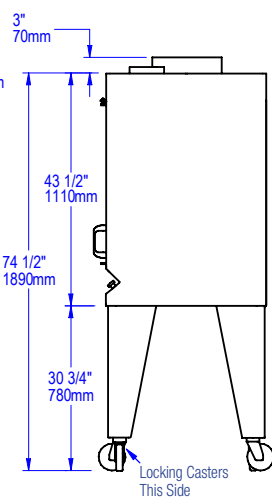


C	Water Supply 1/4" NPT
G	Gas Inlet 3/4" NPT
GD	Grease Drain
	Cord with NEMA 5-15 Plug
AIR INTAKE	

FRONT VIEW

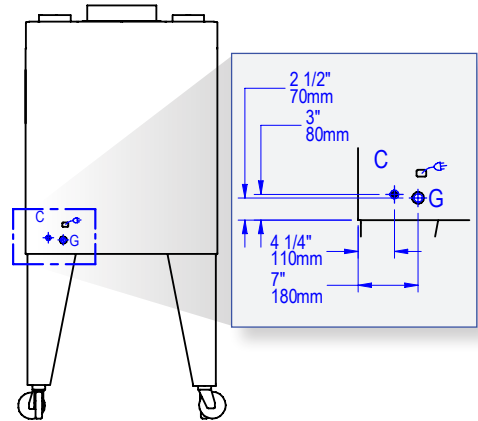


SIDE VIEW



REAR VIEW

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.

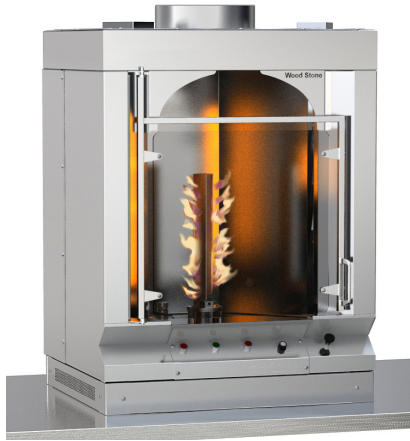
ELECTRICAL
120 VAC, 1.3 A, 50/60 Hz
NEMA 5-15 plug. Unit plugs into a
standard 120 VAC, 15 A outlet.

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) 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: 750 lbs / 340 kg



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
- Beautiful Live Flame
- Optional Rear Door Available



Optional Rear Door (rear view) model shown.

WHATCOM GAS VERTICAL ROTISSERIE COUNTERTOP VERSION



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 order 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 polished stainless steel and is front-loading only. 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.

Choose the accessory package that compliments your Menu. Chicken, Rib, and Various other Proteins, as well as Vegetable packages, are available.

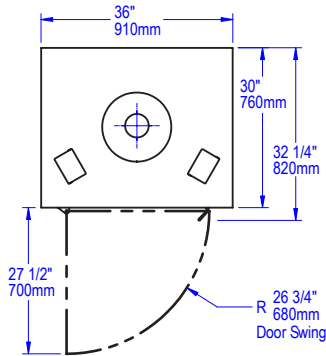
The unit arrives completely assembled, ETL Listed, ready to install and is made in the USA.



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

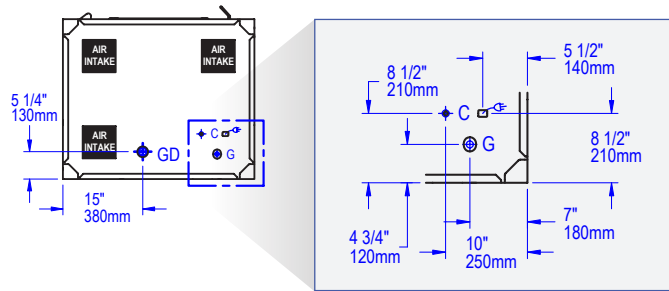
Note: We recommend "quick disconnects" and flexible connections.

PLAN VIEW

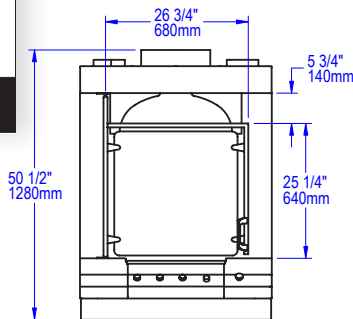


BOTTOM VIEW

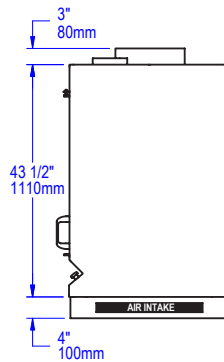
w/bottom utility connections
on (optional) rear door models



FRONT VIEW

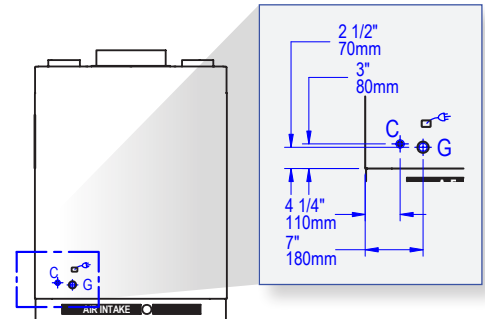


SIDE VIEW



REAR VIEW

w/standard rear utility connections



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

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, 1.3 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 1/2"
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



Left-Hand drive configuration with six spits shown.

FEATURES

- High Production
- Durable Construction
- Rear Load and Unload
- 6 or 10 Spit Options (6 Spit Shown)
- Standard or Narrow Widths Available
- Wood Broiler Option
- Custom Accessories
- Unique Flavor Profiles

GUIDE TO MODEL NUMBERS

	Solid Fuel Rotisserie	Narrow Width	Includes Charbroiler	Left-Hand Drive	Right-Hand Drive
WS-SFR-6	X			-L	-R
WS-SFR-6N	X	X		-L	-R

Job Name	
Model	WS-SFR-(6, 10)
Item#	

The body of the Mt. Olympus Rotisserie is constructed of 16-gauge polished stainless steel. It comes with a durable, high-temperature ceramic firebox and can be ordered with an optional extended firebox Charbroiler which includes seven 6 x 24-inch cast iron grates (five grates for narrow models). The rotisserie is powered by 1/4 HP, variable speed, DC motor with soft start and stop, matched with a robust two-stage gearbox.

The 6 spit unit is standard. Each spit is 44 inches long (32 inches long for narrow models), giving the rotisserie a capacity of 36–42 chickens (18–24 for narrow models). The optional 10 spit model, with all 10 spits in place, is suitable only for chicken and has a capacity of 60–70 birds. The controller and motor can be located on either side of the unit—this must be specified at the time of order. The Mt. Olympus is easily serviced via an access panel located on the controller side of the unit. A 6.5-cubic foot stainless steel Wood Handling Cart is provided with each rotisserie for easy wood storage below. Additionally, a grease receptacle, Particle Shovel and Grate Tool are included. With the optional Charbroiler model, a T-Style Brass-Bristled Brush is also included.

The unit is ETL Listed and is made in the USA.



WS-SFR-6



WS-SFR-6N



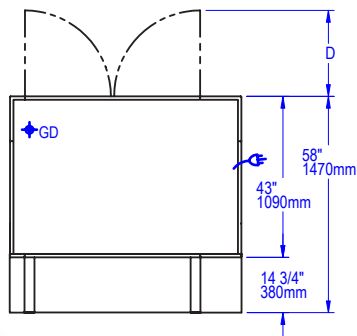
MT. OLYMPUS SOLID FUEL ROTISSERIE • WS-SFR-#

Note: The drive side is determined from the rear of the unit and can be installed on either side of the unit. The right-hand drive model mirrors the left-hand drive model (shown below) exactly. Drive side must be specified at the time of order.

This unit is on casters. Service access is from the side panels—both sides must be accessible for service.

*Drawings are of a 6 spit model with a left-hand drive.

PLAN VIEW*

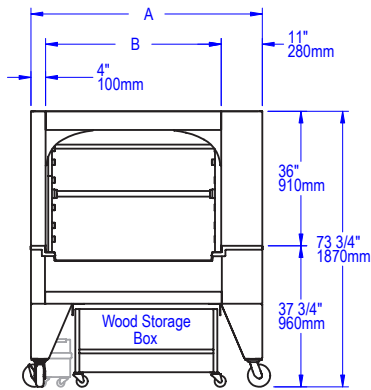


GUIDE TO MODEL NUMBERS

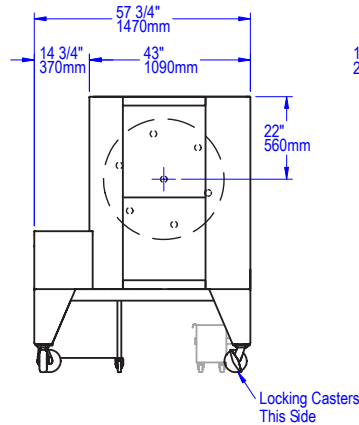
MODEL	Units	A	B	C	D	E	F	Ship Weight
WS-SFR-6	inches	62	47	47	23	58	14.75	2,000 lb
	mm	1575	1194	1194	584	1473	375	907 kg
WS-SFR-6N	inches	50	35	35	17	58	14.75	2,000 lb
	mm	1270	889	889	432	1473	375	907 kg

H	Control Panel
GD	Grease Drain
	Cord with NEMA 5-15 Plug

FRONT VIEW

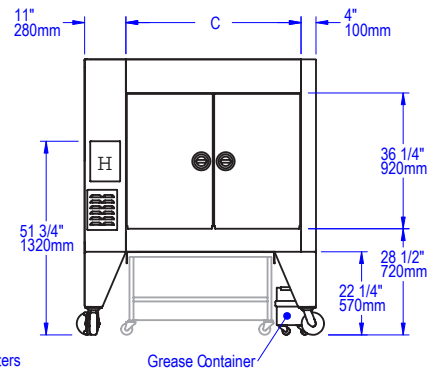


SIDE VIEW



REAR VIEW (DRIVE SIDE)

Left-hand drive configuration shown.



UTILITIES SPECIFICATIONS

GAS	ELECTRICAL
N/A	120 VAC, 2.5 A, 60 Hz
	NEMA 5-15 plug. Unit plugs into a standard 120 VAC, 15 A outlet.

VENTING INFORMATION

The WS-SFR-# 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 as a solid fuel appliance, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Ship Weight: See table above



Left-Hand drive configuration with six spits and optional Charbroiler shown.

FEATURES

- High Production
- Durable Construction
- Rear Load and Unload
- 6 or 10 Spit Options (6 Spit Shown)
- Standard or Narrow Widths Available
- Custom Accessories
- Unique Flavor Profiles

Job Name	
Model	WS-SFR-(6, 10)-BROILER
Item#	

The body of the Mt. Olympus Rotisserie is constructed of 16-gauge polished stainless steel. It comes with a durable, high-temperature ceramic firebox and when ordered with the optional extended firebox Charbroiler includes seven 6 x 24-inch cast iron grates (five grates for narrow models). The rotisserie is powered by 1/4 HP, variable speed, DC motor with soft start and stop, matched with a robust two-stage gearbox.

The 6 spit unit is standard. Each spit is 44 inches long (32 inches long for narrow models), giving the rotisserie a capacity of 36-42 chickens (18-24 for narrow models). The optional 10 spit model, with all 10 spits in place, is suitable only for chicken and has a capacity of 60-70 birds. The controller and motor can be located on either side of the unit—this must be specified at the time of order. The Mt. Olympus is easily serviced via an access panel located on the controller side of the unit. A 6.5-cubic foot stainless steel Wood Handling Cart is provided with each rotisserie for easy wood storage below. Additionally, a grease receptacle, Particle Shovel, Grate Tool and T-Style Brass-Bristled Brush is also included.

The unit is ETL Listed and is made in the USA.

GUIDE TO MODEL NUMBERS

	Solid Fuel Rotisserie	Narrow Width	Includes Charbroiler	Left-Hand Drive	Right-Hand Drive
WS-SFR-6-BROILER	X		X	-L	-R
WS-SFR-6N-BROILER	X	X	X	-L	-R



WS-SFR-6-BROILER



WS-SFR-6N-BROILER



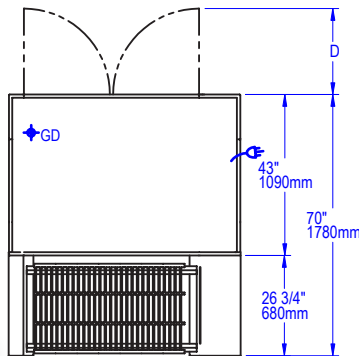
MT. OLYMPUS SOLID FUEL ROTISSERIE WITH OPTIONAL CHARBROILER • WS-SFR-#-BROILER

Note: The drive side is determined from the rear of the unit and can be installed on either side of the unit. The right-hand drive model mirrors the left-hand drive model (shown below) exactly. Drive side must be specified at the time of order.

This unit is on casters. Service access is from the side panels—both sides must be accessible for service.

*Drawings are of a 6 spit model with a left-hand drive.

PLAN VIEW*

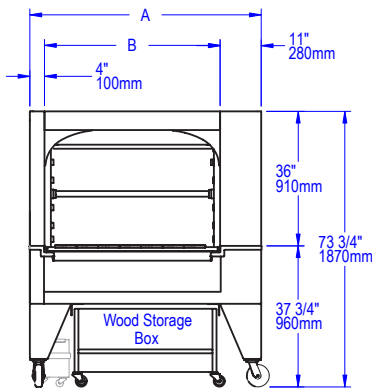


GUIDE TO MODEL NUMBERS

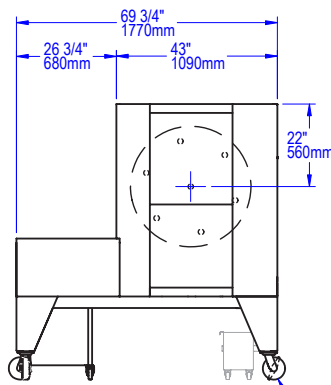
MODEL	Units	A	B	C	D	E	F	Ship Weight
WS-SFR-6-BROILER	inches	62	47	47	23	69.75	26.75	2,900 lb
	mm	1575	1194	1194	584	1772	679	1,315 kg
WS-SFR-6N-BROILER	inches	50	35	35	17	69.75	26.75	2,900 lb
	mm	1270	889	889	432	1772	679	1,315 kg

H	Control Panel
GD	Grease Drain
	Cord with NEMA 5-15 Plug

FRONT VIEW

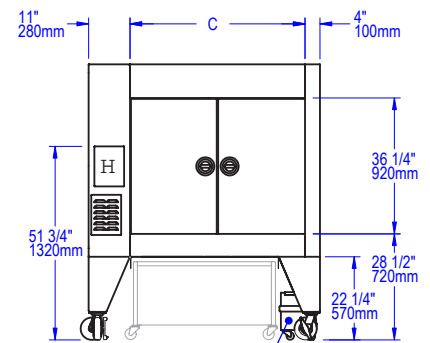


SIDE VIEW



REAR VIEW (DRIVE SIDE)

Left-hand drive configuration shown.



UTILITIES SPECIFICATIONS

GAS	ELECTRICAL
N/A	120 VAC, 2.5 A, 60 Hz
	NEMA 5-15 plug. Unit plugs into a standard 120 VAC, 15 A outlet.

VENTING INFORMATION

The WS-SFR-# 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 as a solid fuel appliance, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Ship Weight: See table above



Left-Hand drive configuration with six spits shown.

FEATURES

- High Production
- Durable Construction
- Front or Rear Load and Unload
- 6 or 10 Spit Options (6 Spit Shown)
- Custom Accessories
- Beautiful Live Flame

CASCADE GAS-FIRED ROTISSERIE



Job Name	
Model	WS-GFR-(6, 10)
Item#	

The body of the Cascade Rotisserie is constructed of 16-gauge polished stainless steel and is powered by a 1/4 hp variable speed DC motor with soft start and stop. The rotisserie drive features a rugged two-stage gearbox and comes standard with six 44-inch stainless steel angle spits, giving the rotisserie a 36–42 chicken capacity. The optional 10 spit model, with all 10 spits in place, is suitable only for chicken and has a capacity of 60–70 birds. 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 drip water bath, so that grease from the cooking products is constantly being removed from the cabinet. The water bath is equipped with a removable drain plug for easy cleaning. The standard rotisserie has rear doors and a bump-bar style shutoff on the front. Front and rear controls facilitate easy loading and unloading from either location.

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 drive side of the unit.

The unit is ETL Listed and made in the USA.



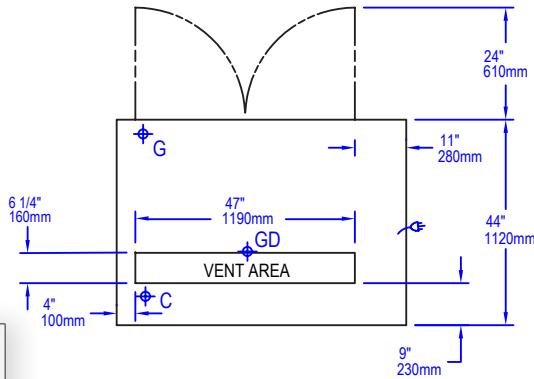
CASCADÉ

GAS-FIRED ROTISSERIE • WS-GFR-#

Note: The drive side is determined from the rear of the unit and can be installed on either side of the unit. The right-hand drive model mirrors the left-hand drive model (shown below) exactly. Drive side must be specified at the time of order.

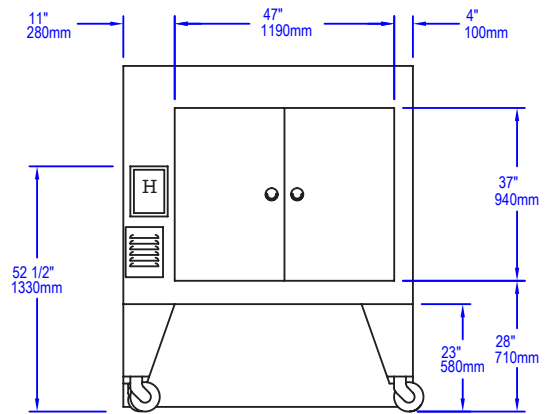
This unit is on casters; utility hookups be made in such a way as to allow mobility of the rotisserie for service and maintenance purposes. We recommend "quick disconnects" and flexible connections are made from the underside of the appliance.

PLAN VIEW

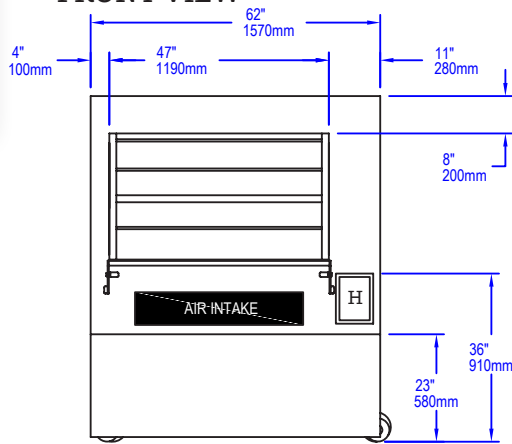


REAR VIEW (DRIVE SIDE)

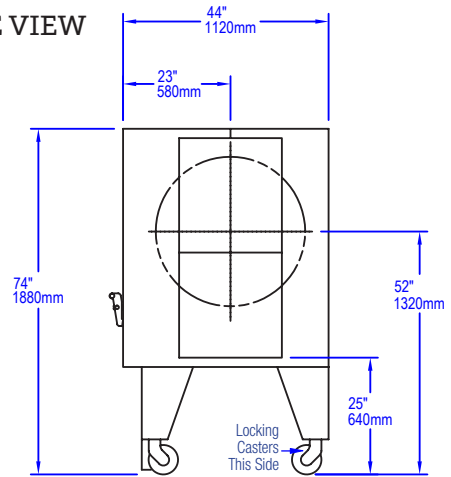
Left-hand drive configuration shown.



FRONT VIEW



SIDE VIEW



GD	1 1/2" Slip Fit Grease Drain
C	1/4" NPT Cold Water Supply
	Cord with NEMA 5-15 Plug
G	Gas Connection
H	Control Panel
AIR INTAKE	

UTILITIES SPECIFICATIONS

GAS
 1 inch gas inlet (FNPT)
 175,000 BTU/hr - Natural Gas (NG)
 OR
 185,000 BTU/hr - Propane (LP)

WATER
 Provide incoming water supply equipped with a 1/4" NPT fitting.

ELECTRICAL
 120 VAC, 5 A, 50/60 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-GFR-# 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: 1,500 lbs / 680 kg

OKANOGAN SINGLE-SPIT ROTISSERIE



Right-Hand drive Okanogan Rotisserie with optional Multi-Skewer Drum assembly. Shown on Mt. St. Helens (SFB) Charbroiler with optional Pan Rail and Shelf.

Job Name	
Model	WS-SSR-(34, 45, 57)
Item#	

The Okanogan Single-Spit Rotisserie is an option for our Mt. St. Helens solid fuel charbroilers. The rotisserie mounts directly to the charbroiler (34", 45" and 57" Mt. St. Helens). It rides on a rail system that allows the rotisserie to be pushed to the back of the broiler for rotisserie cooking of product, or pulled to the front of the broiler, for easy loading and unloading. The Okanogan increases food production from the broiler without increasing fuel consumption; the same fire is used to generate coals for the firebox and to cook food items on the spit.

The Okanogan includes a wrap-around heat shield and single angle spit and is designed to accept all current Wood Stone horizontal rotisserie baskets and spits. The unit comes ready to plug into a standard 120 volt outlet.

Note: The Okanogan is about 9 inches wider than the Mt. St. Helens Charbroiler upon which it is set. Total height of the unit on the 34", 45" or 57" Mt. St. Helens Charbroiler is 66". The Okanogan Rotisserie will not work in combination with any other piece of equipment.

The unit is ETL Listed and made in the USA.



OKANOGAN

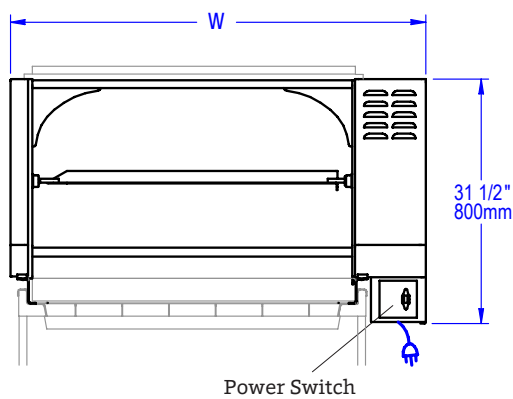
SINGLE-SPIT ROTISSERIE • WS-SSR-#

Note: The rotisserie is about 9 inches wider than the charbroiler upon which it is set. Total height of unit with 34", 45" or 57" charbroiler is 66". Right-hand drive configuration shown.

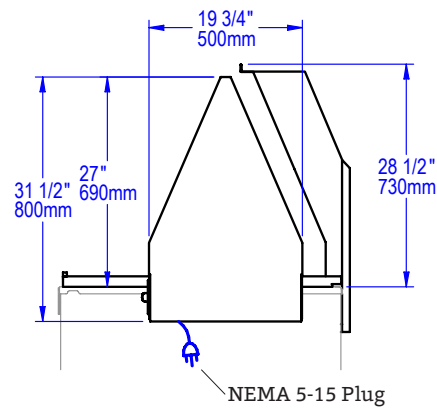
GUIDE TO MODEL NUMBERS

Model #	W
WS-SSR-34	41.75" / 1060mm
WS-SSR-45	53.5" / 1359mm
WS-SSR-57	66" / 1676mm

FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

GAS
N/A

ELECTRICAL
120 VAC, .5 A, 60 Hz
NEMA 5-15 plug. Unit plugs into a standard 120 VAC, 15 A outlet.

VENTING INFORMATION

The WS-SSR-# 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 as a solid fuel appliance in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Ship Weight: 300 lbs / 136 kg

По вопросам продаж и поддержки обращайтесь:

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