**CASCADE GAS-FIRED ROTISSERIE WITH MONTAGUE CHARBROILER**

<table>
<thead>
<tr>
<th>Job Name</th>
<th>Model</th>
<th>Item#</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>WS-GFR-(6, 10)-MB</td>
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</tbody>
</table>

This unit comes standard with a 48-inch Montague Legend Gas Charbroiler mounted on the front of the rotisserie.

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 front and rear controls 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 drive side of the unit.

The Montague Legend Charbroiler incorporates eight individually-controlled zones. It also includes a full width debris screen under the burners, as well as a full width flare-up reducing drip tray and features cast iron grate sections.

The unit is ETL Listed and made in the USA. Information about additional tools and accessories can be found online at: woodstone-corp.com.

**FEATURES**

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

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Cancer and Reproductive Harm - www.P65Warnings.ca.gov
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. All utility connections are made from the underside of the appliance.

**CASCADE**
GAS-FIRED ROTISSERIE WITH MONTAGUE CHARBROILER • WS-GFR-#-MB

**Warning:** Cancer and Reproductive Harm - www.P65Warnings.ca.gov

**Gas Specifications**
- Rotisserie: 1 inch gas inlet (NPT)
- 175,000 BTU/hr - Natural Gas (NG)
- OR
- 185,000 BTU/hr - Propane (LP)
- Montague Broiler: 1 inch gas inlet (FNPT)
- 152,000 BTU/hr (NG or LP)

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

**Water Specifications**
- Provide incoming water supply with a ¼" NPT fitting.

**Drain**
- Provide connection to floor sink (grease trap) equipped with a 1-½" slip-fit NPT fitting.

**Utilities Specifications**
- **GAS**
  - Rotisserie
  - 1 inch gas inlet (NPT)
  - 175,000 BTU/hr - Natural Gas (NG)
  - OR
  - 185,000 BTU/hr - Propane (LP)
  - Montague Broiler
  - 1 inch gas inlet (FNPT)
  - 152,000 BTU/hr (NG or LP)
- **ELECTRICAL**
  - 120 VAC, 5 A, 50/60 Hz
  - NEMA 5-15 plug. Unit plugs into a standard 120 VAC, 15 A outlet.
- **WATER**
  - Provide incoming water supply with a ¼" NPT fitting.
  - Provide connection to floor sink (grease trap) equipped with a 1-½" slip-fit NPT fitting.

**Venting Information**
- The WS-GFR-#-MB 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:** 2,000 lbs / 907 kg