

CASCADE GAS-FIRED ROTISSERIE WITH MONTAGUE CHARBROILER



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

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

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

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.



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REVISED: SPRING 2017

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

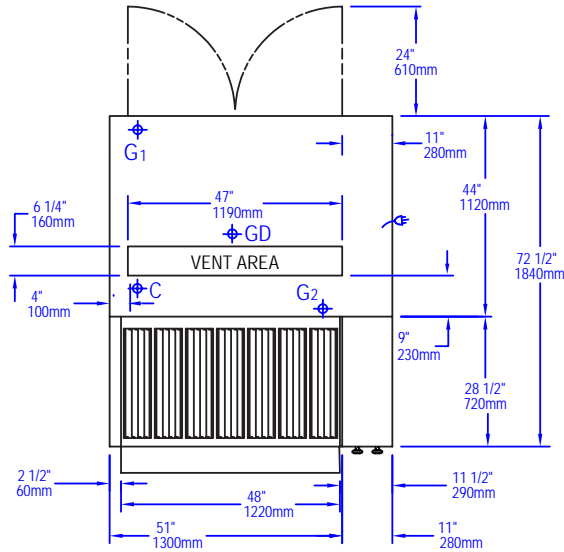


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Note: The drive side is determined from the rear of the unit and can be installed on either side of the unit. The right-hand drive model mirrors the left-hand drive model (shown below) exactly. Drive side must be specified at the time of order.

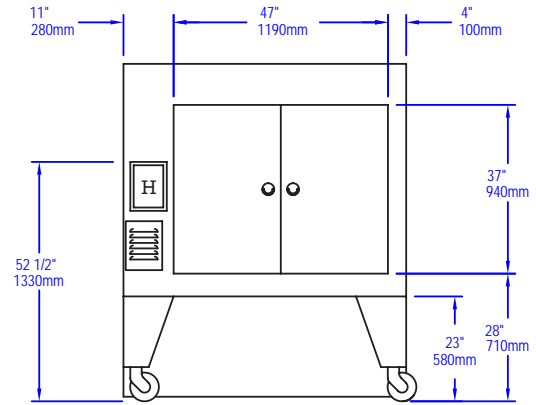
This unit is on casters; utility hookups be made in such a way as to allow mobility of the rotisserie for service and maintenance purposes. We recommend "quick disconnects" and flexible connections. All utility connections are made from the underside of the appliance.

PLAN VIEW

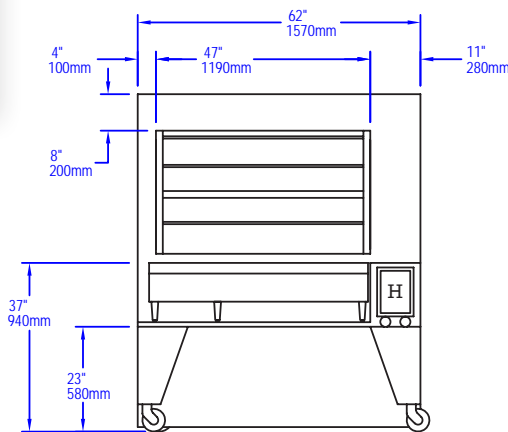


REAR VIEW (DRIVE SIDE)

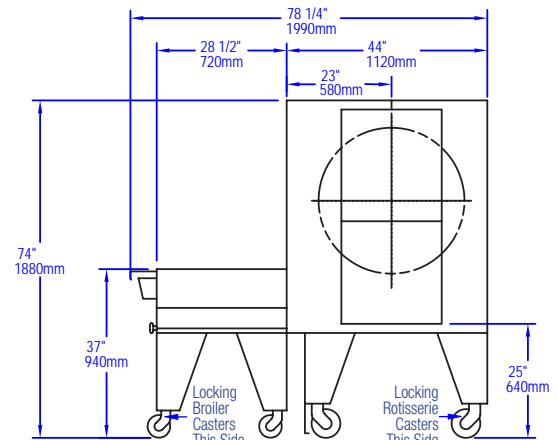
Left-hand drive configuration shown.



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
G1	Rotisserie Gas Connection
G2	Broiler Gas Connection
H	Control Panel

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 1/4" NPT fitting.

DRAIN
 Provide connection to floor sink (grease trap)
 equipped with a 1-1/2" 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



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