

Installation and Operation Manual



OKANOGAN

Rotisserie

Single Spit Rotisserie

OKANOGAN WS-SSR

FOR USE WITH:

MT. ST. HELENS WS-SFB

MT. SHUKSAN WS-SFB-DB

Wood Stone

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**INSTALLATION AND OPERATION MANUAL FOR THE
WOOD STONE OKANOGAN ROTISSERIE**

**STONE-FIRED COOKING EQUIPMENT
SINGLE SPIT ROTISSERIE
WS-SSR**

ADDITIONAL MANUAL COPIES AVAILABLE UPON REQUEST



Right-hand drive model shown on
Mt. St. Helens Charbroiler (with
optional pan rails and shelf).



**INSTALLATION AND OPERATING INSTRUCTIONS FOR THE WOOD STONE
MODEL WS-SSR OKANOGAN SINGLE SPIT ROTISSERIE**

RETAIN THIS MANUAL FOR FUTURE REFERENCE

Additional copies of this manual at woodstone-corp.com.

For prompt responses to service/maintenance questions, call us at @ 1-800-988-8103.

CAUTION: To reduce the risk of fire, the appliance is to be mounted on floors of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside thereof, or on noncombustible slabs or arches having no combustible material against the underside thereof. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.

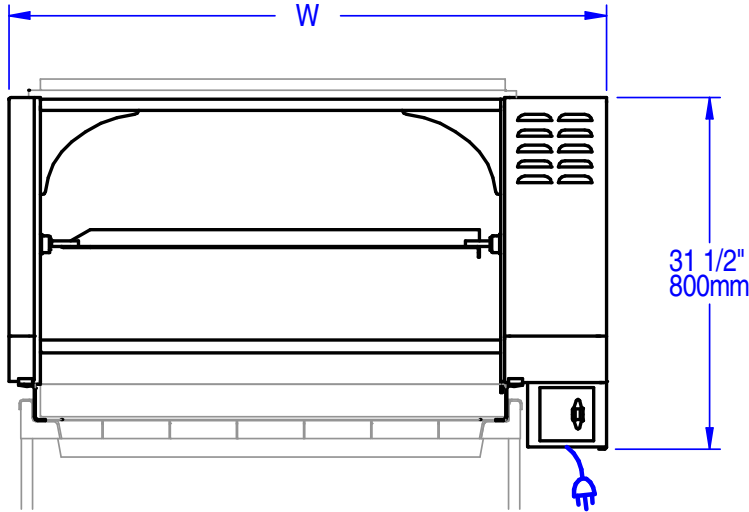
The installation instruction, operating manuals and advertising literature supplied with or in conjunction with an appliance shall not recommend any procedure that might result in a risk of fire, electric shock, or injury to person.

Wood Stone's Okanogan Single Spit Rotisserie has been tested and approved by Intertek Testing Services, and is ETL Listed to ANSI/UL-197, CSA 22.2 No. 109 and NSF/ANSI Standard 4.





Front view



Standard models	Variable dimensions between models
	W
SSR-34	41-3/4" 1060mm
SSR-45	53 1/2" 1359mm
SSR-57	66" 1676mm

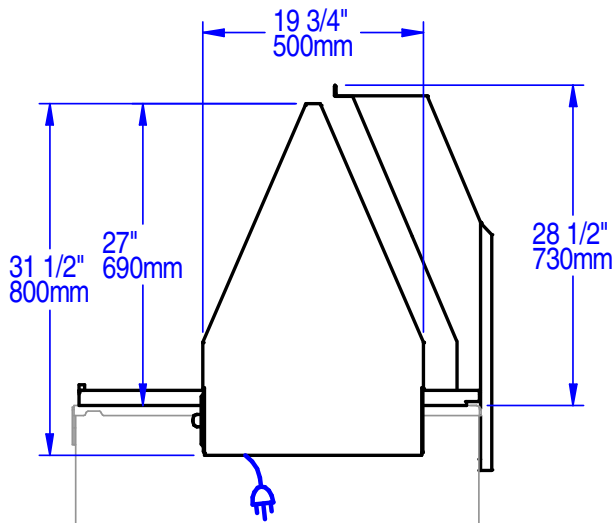
Note: The Single Spit Rotisserie is intended to be installed on top of the Wood Stone Mt. St. Helens or Mt. Shuksan Charbroilers.

Total height of unit on top of the Mt. St. Helens is 67 inches and 69 inches on top of the Mt. Shuksan.

The rotisserie drive is about 9 inches wider than the charbroiler upon which it is set.

Other widths are available. Call Wood Stone for details.

Side view



Shipping weight (SSR-57): 400 lbs.

UTILITIES REQUIRED

120 VAC, .5 A electrical connection

A grounded cord and plug (NEMA 5-15) is provided for a standard 120 VAC 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 in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

IMPORTANT: This model must be vented as a solid fuel appliance.

**CLEARANCES**

CAUTION: To reduce the risk of fire, the appliance is to be mounted on floors of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside thereof, or on noncombustible slabs or arches having no combustible material against the underside thereof. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.

NOTE: This appliance is intended to be used with a Wood Stone solid fuel broiler (WS-SFB series) of corresponding size. Please refer to the corresponding broiler Installation and Operation manual for additional information regarding clearances to ensure a safe installation.

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 in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

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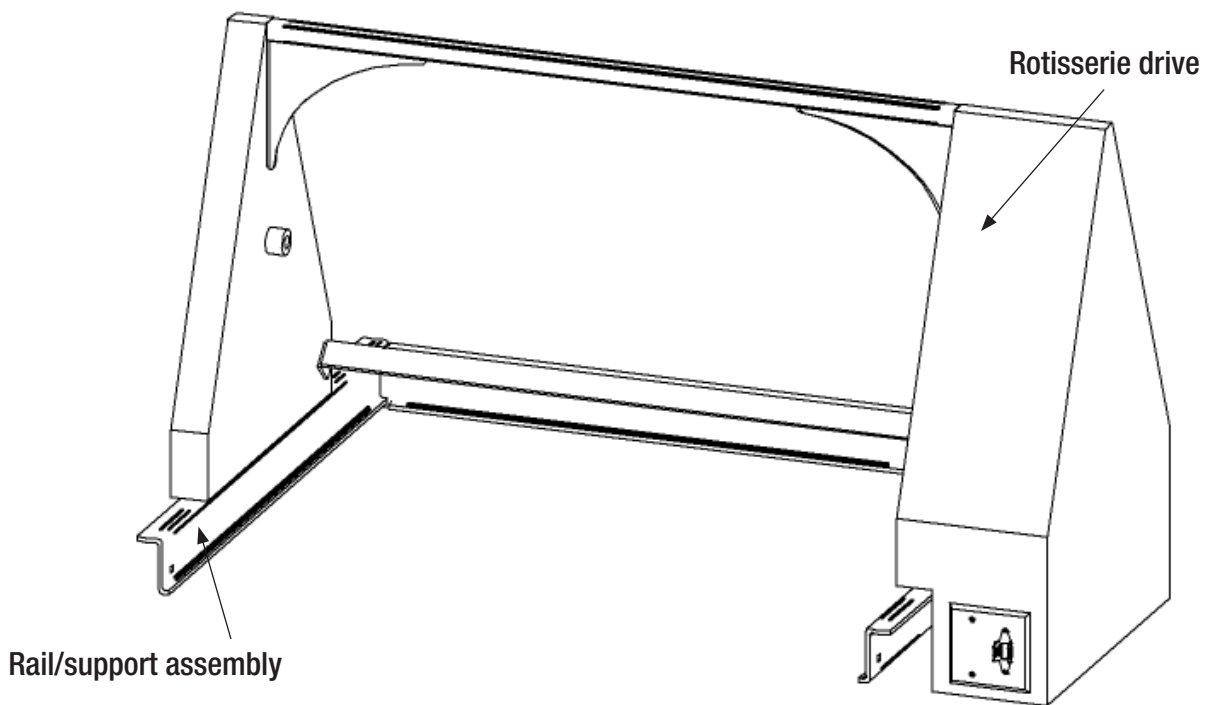


INSTALLING THE ROTISSERIE DRIVE

To install the Okanogan rotisserie drive on a Wood Stone charbroiler (if ordered together), simply place the unit on the rails located at the top of the charbroiler and plug it in. Make sure that the unit glides smoothly on the rails, that the power switch is facing the operator and that the cord and plug are not restricted or in danger of getting too hot.

INSTALLING THE RAIL/SUPPORT ASSEMBLY

To install the Okanogan rotisserie drive as an addition to a previously installed Wood Stone charbroiler, the rail/support assembly must first be installed. To do so, place the rail assembly on the charbroiler. The rail/support assembly should seat inside the walls of the charbroiler. Make certain the assembly is positioned as far back as it will go. Drill through the walls of the charbroiler as indicated by the holes in the rail assembly. Secure the assembly to the charbroiler using the carriage bolts provided. Then install the rotisserie drive as described above.



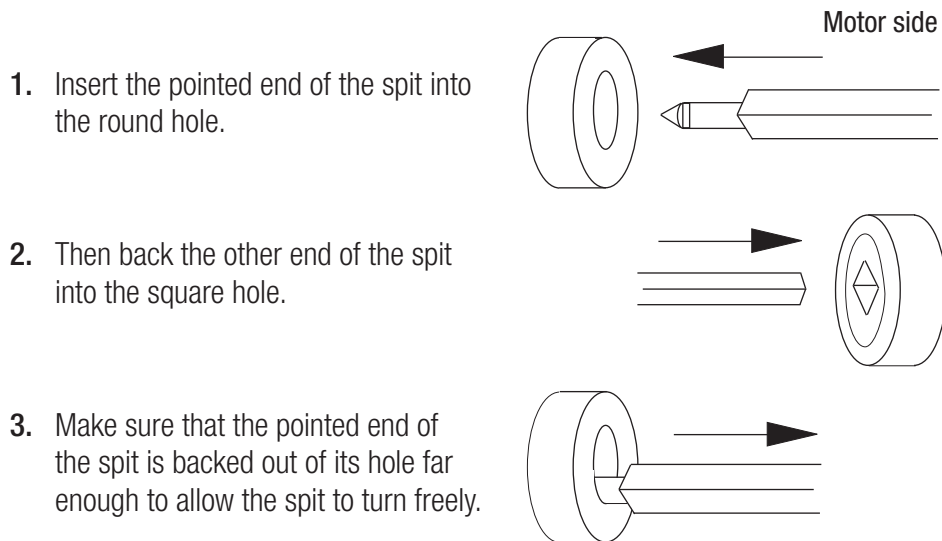


LOADING AND UNLOADING THE ROTISSERIE

- Always turn off the motor when loading or unloading the rotisserie.
- Pull the Okanogan toward the front of the grill to load and unload spits.
- Use hot pads or oven mittens when unloading a spit—it may be very hot.
- Once the spit is securely in place, push the rotisserie toward the back of the grill and turn the motor back on.

INSERTING THE SPITS

The spits can only be inserted into the rotisserie drive one way. When loading the rotisserie, make sure the load is evenly distributed by loading equally weighted spits and/or baskets opposite each other. The round end of the spit or basket is always inserted first. Push the round end of the spit into the hole until there is clearance to insert and seat the square end into its socket. Be sure to fully seat the spit so that it locks into place and the round end will rotate freely when the drum turns.





A. STANDARD ANGLE SPIT

This is the standard spit included with all Wood Stone Rotisseries. 6 to 7 average sized birds can be quickly loaded. The perforations are convenient for securing the string or skewers used to bind the legs.

B. SQUARE SPIT WITH ADJUSTABLE FORKS

This spit is made of half inch square stock stainless steel and comes with 5 double forks and two end forks. The spit is easy to load and the forks hold the birds in place so that no binding of the legs is required. This spit holds from 1 to 6 birds of various sizes.

C. CLAMSHELL BASKET

This versatile basket spit is constructed of heavy gauge stainless steel and conveniently adjusts to hold a variety of products, ranging from fresh vegetables to two entire Prime Ribs. Stainless steel screens are also available to help secure smaller items.

D. RIB/FISH BASKET SPITS

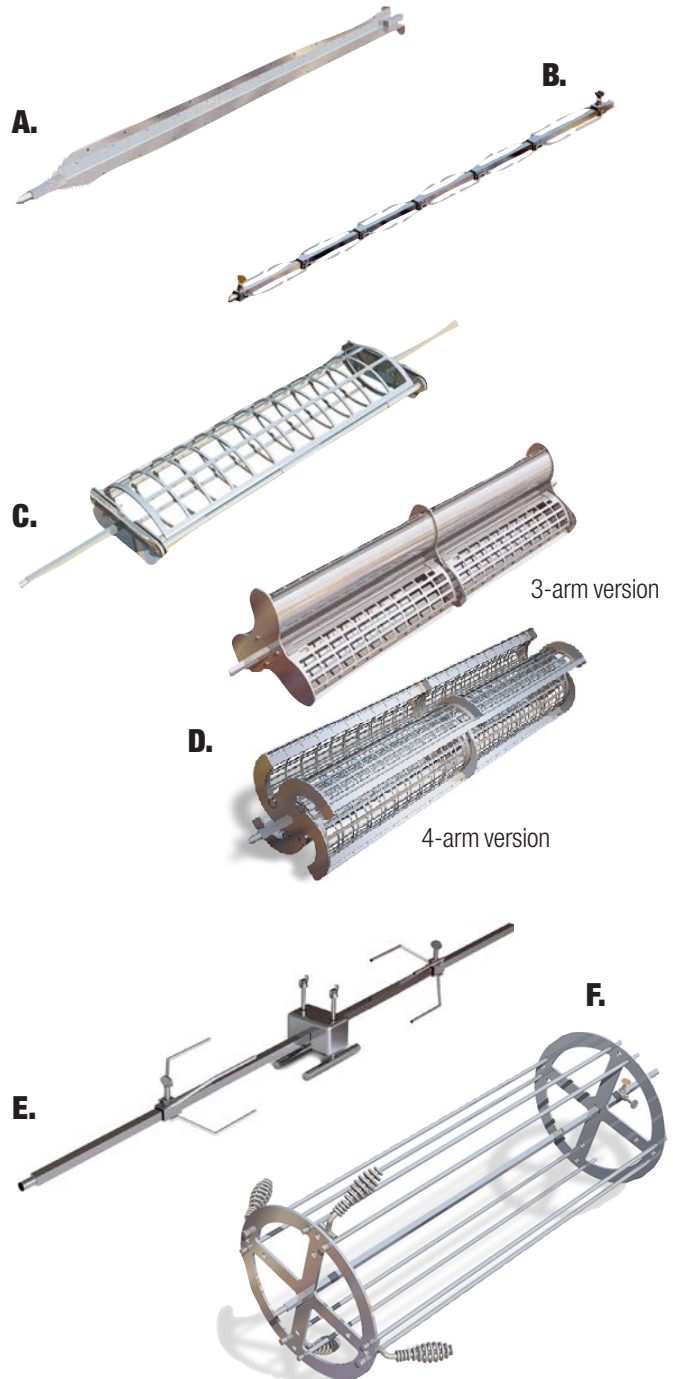
These are perhaps the most carefully engineered rotisserie spits ever created. This spit is available in a 4-arm, 8 compartment version, or in a 3-arm, 6 compartment version. Each compartment is suitable for a full rack of ribs, a sizeable salmon fillet or several smaller cuts of meat. On the 3-arm, 6 compartment spit the size of each compartment is increased making it ideal for larger items such as Tri-Tip roasts and pork loins. The laser-cut containment flap is spring-loaded for easy loading and unloading.

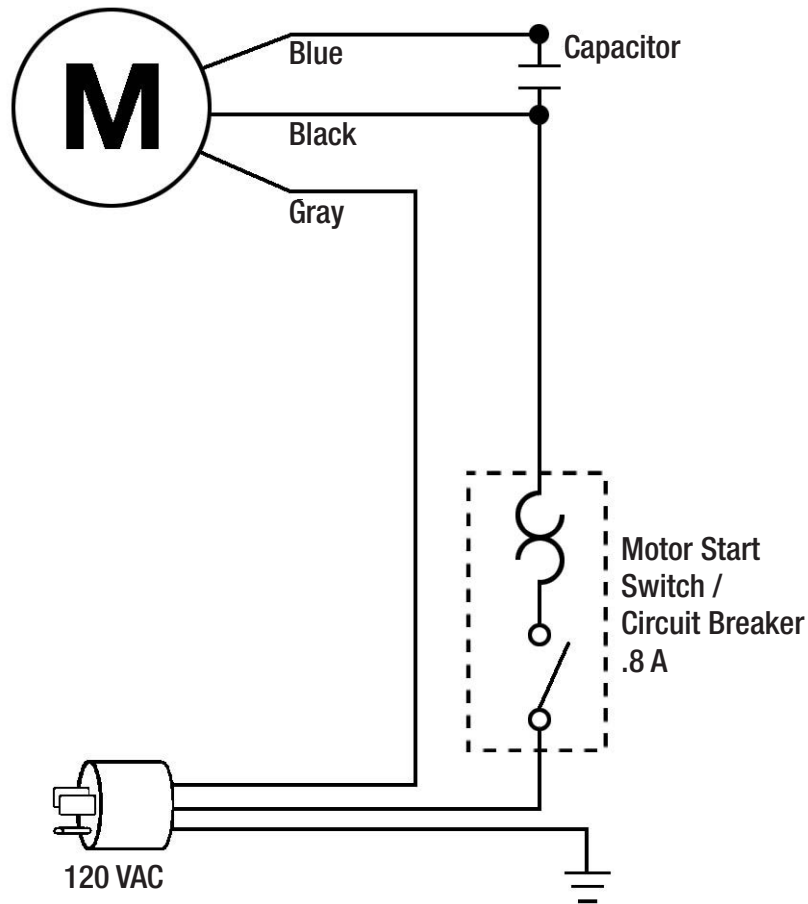
E. PIG SPIT ASSEMBLY

This unit features a spit made from 1/2-inch square type 304 stainless steel stock. The assembly includes the spit, stainless steel end forks, and an aluminum back brace. The Pig Spit Assembly is suitable for roasting a 30-40 pound suckling pig or lamb.

F. MULTI-SKEWER DRUM ASSEMBLY

The Multi-Skewer Drum Assembly is for use with the Okanogan Single-Spit Rotisserie. The MSDA increases capacity on the rotisserie from 3-4 chickens to 12-16 chickens at a time making your broiler with single-spit rotisserie a powerful production unit.





**ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE**

Wood Stone warrants its equipment to the original purchaser against defects in material or manufacture for a period of one year from the original date of purchase, subject to the following exclusions and limitations.

Please contact the factory first at 1.800.988.8103 or 1.360.650.1111, seven days a week. Our normal business hours are 8am to 5pm PST Monday–Friday. If calling during non-business hours, follow the recorded instructions for emergency service and a Wood Stone technician will get back to you promptly.

EXCLUSIONS

The warranties provided by Wood Stone do not apply in the following instances:

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Wood Stone Installation and Operation Manual.
2. In the event the equipment is improperly or inadequately maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone Installation and Operation Manual. Burner problems resulting from debris or ash in the burner well will not be covered by the warranty. Call with questions regarding maintenance frequency.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal or improper use or is otherwise not attributable to defect in material or manufacture.
4. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the rating plate has been removed, altered or obliterated.
6. On parts that would be normally worn or replaced under normal conditions.
7. Normal cracking due to expansion and contraction stress relief in the ceramic firebox.
8. In wood-fired equipment configurations, in the event that pressed log products of any type have been burned in the equipment.
9. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals, including water, being poured or sprayed into the oven.

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Wood Stone shall be the repair and/or replacement, at the option of Wood Stone, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Wood Stone with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Wood Stone with new or functionally operative parts. The liability of Wood Stone on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

TO SECURE WARRANTY SERVICE

If you claim a defect covered by this Limited Warranty, contact:

Wood Stone Corporation, Attn: Service Department, 1801 W. Bakerview Rd., Bellingham, WA 98226 USA
Phone 1.800.988.8103 or 1.360.650.1111



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www.woodstone-corp.com

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