

Installation and Operation Manual



WHATCOM - CE

Rotisserie

*Gas-Fired, Vertical, Stand and
Countertop Models, European Models*

WHATCOM GAS VERTICAL ROTISSERIE

WS-GVR-CE

Wood Stone

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**INSTALLATION AND OPERATION MANUAL FOR THE
WOOD STONE WHATCOM VERTICAL ROTISSERIE**

GAS-FIRED ROTISSERIE

GVR-10-(DD)-(NG, LP)-(DD)-CE MODELS

FREE-STANDING & COUNTERTOP MODELS

ADDITIONAL COPIES AVAILABLE UPON REQUEST



Shown: GVR-10-CE



**INSTALLATION AND OPERATING INSTRUCTIONS FOR THE WOOD STONE
GVR-10-(NG, LP)-(DD)-CE AND GVR-10-(NG, LP)-(DD)-CT-CE
WHATCOM GAS-FIRED ROTISSERIE****RETAIN THIS MANUAL FOR FUTURE REFERENCE**Additional copies of this manual at woodstone-corp.com.**READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE**

Please read this entire manual before you install the rotisserie. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials concerning any installation restrictions or the need for inspection of the rotisserie installation in your area.



THIS APPLIANCE IS FOR PROFESSIONAL USE BY QUALIFIED PERSONNEL. THIS APPLIANCE MUST BE INSTALLED BY QUALIFIED PERSONS IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE MUST BE INSTALLED WITH SUFFICIENT VENTILATION TO PREVENT THE OCCURRENCE OF UNACCEPTABLE CONCENTRATIONS OF SUBSTANCES HARMFUL TO HEALTH IN THE ROOM IN WHICH IT IS INSTALLED. THIS APPLIANCE NEEDS AN UNOBSTRUCTED FLOW OF FRESH AIR FOR SATISFACTORY COMBUSTION AND MUST BE INSTALLED IN A SUITABLY VENTILATED ROOM IN ACCORDANCE WITH CURRENT REGULATIONS. THIS APPLIANCE SHOULD BE SERVICED BY QUALIFIED PERSONNEL AT LEAST EVERY 12 MONTHS, OR SOONER IF HEAVY USE IS EXPECTED.

IMPORTANT: Consult your local gas supplier for a statement outlining a procedure to be followed in the event you smell gas. Post the statement in a prominent location.



WARNING: Do not pack required air spaced with insulation or other material.

**IN THE EVENT OF A POWER FAILURE, NO ATTEMPT SHOULD BE MADE TO OPERATE THIS APPLIANCE.
DISCONNECT THE POWER SUPPLY TO THE APPLIANCE BEFORE CLEANING OR SERVICING.**

It is recommended that this oven be installed, maintained and serviced by
authorized professionals.

WARNING: Improper installation, adjustment, alteration, service or maintenance can result in property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment. When the rotisserie is not properly installed, a fire may result. To reduce the risk of fire, follow the installation instructions.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Also, always keep the area under and around this appliance free and clear of any and all combustible materials.

SAVE THE INSTRUCTIONS

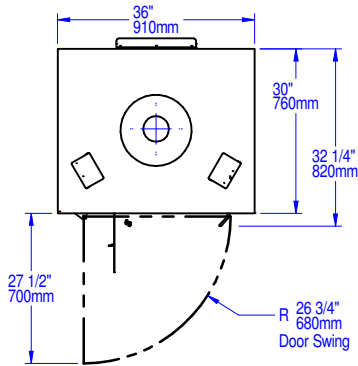
Wood Stone's gas-fired rotisserie has been tested and approved by
Intertek Testing Services and are listed to BS EN 203-1: 2014





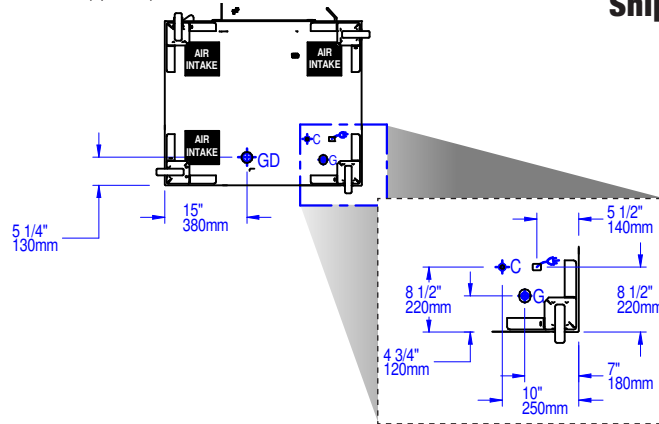
Single front door model shown. Two door (front/rear) option available.

Plan view



Bottom view

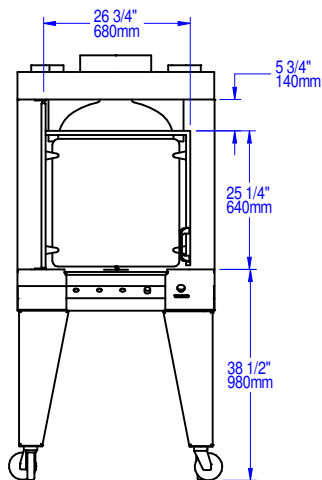
w/bottom utility connections
on (optional) rear door models



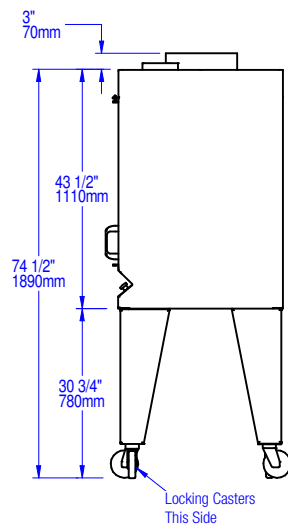
Air intake: Do not facade or cover over

**Shipping weight: 340 kg
750 lbs**

Front view

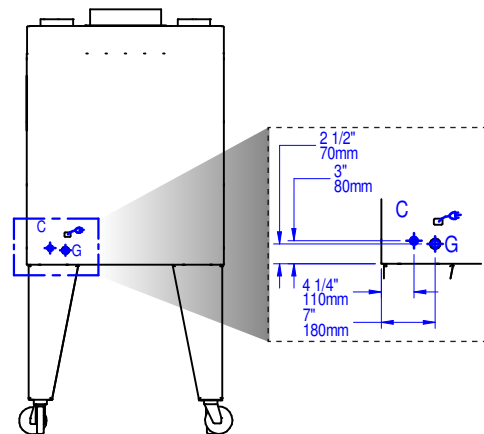


Side view



Rear view

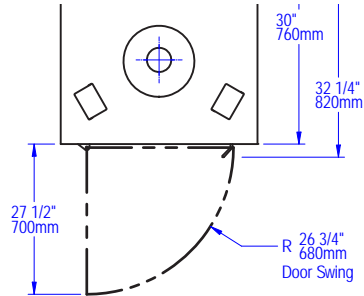
w/ standard rear utility connections



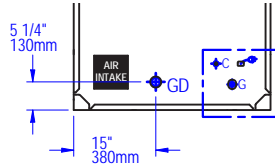


Single front door model shown. Two door (front/rear) option available.

Plan view

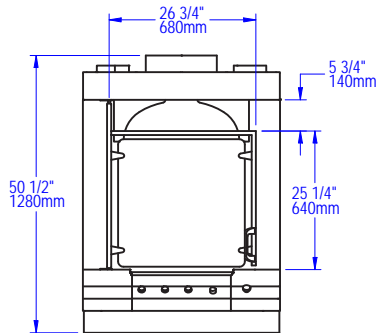


Bottom view

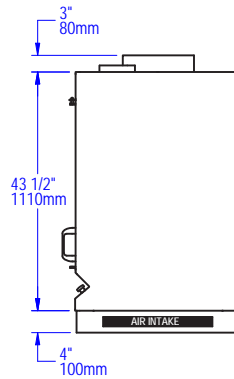


Air intake: Do not facade or cover over
**Shipping weight: 272 kg
600 lbs.**

Front view

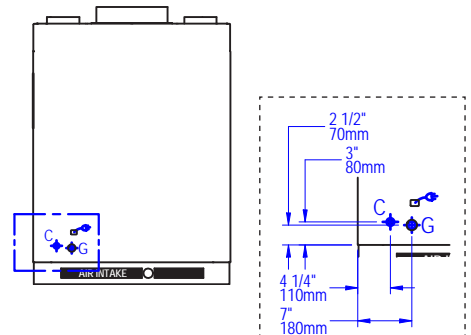


Side view



Rear view

w/ standard rear utility connections





CLEARANCES

- **FRONT:** Allow 914mm (36 inches) to allow for door swing and user access.
- **SIDES:** A minimum of 152 mm (6 inches) clearance to combustible materials is required.
- **BACK:** A minimum of 304mm (12 inches) clearance to combustible materials is required.
NOTE: On models with optional Rear Door ("-DD" in model number), allow 914 (36 inches) for access.
- **FLOOR:** Installation on non-combustible floors only.

This appliance is not intended to be fixed to an installation wall.

WARNING: Do not pack required air spaces with insulation or other material.

UTILITY REQUIREMENTS

CASTER EQUIPPED ROTISSERIES

Utility hookups should be made in such a way as to allow mobility of the rotisserie for service and maintenance purposes.

GAS: See GAS SPECIFICATION page

ELECTRICAL: 230 VAC 1.3 A, 60 Hz

An IEC connector is supplied with the unit. Plug only into a grounded (earthed) 3-prong receptacle.

DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THE PLUG.

**AN EQUIPOTENTIALITY CONNECTOR IS PROVIDED ON THE BACK OF THE UNIT.
THE CONNECTOR IS MARKED WITH THIS SYMBOL:**



**MAKE CONNECTION TO EQUIPOTENTIALITY CONNECTOR IN ACCORDANCE
WITH LOCAL AND NATIONAL REGULATIONS**

When installing this appliance into a bank of appliances: To eliminate any possible shock hazard between electrical equipment in the kitchen area it is recommended that the unit be properly connected to the facility's equipotential bonding system by means of the unit's bonding terminal..

WATER: Cold water supply to the 1/4" (female) water inlet at the back of the rotisserie. Connect to a water supply with a pressure of 207-620 Kpa.

DRAIN: A 38 mm (1-1/2 inch) drain outlet tube at the bottom of the rotisserie is provided. This outlet must be connected to an indirect waste pipe and discharge by means of an air gap in accordance with all applicable plumbing codes. The indirect waste pipe should discharge into a drain system that is connected to a grease trap. On counter-top models the indirect waste pipe may be installed through the counter-top, or using a 38 mm drain elbow (available at any hardware store) in place of the straight fitting (provided) it can be routed out the side or back of the unit. If routed in this manner it will be necessary for the installer to cut the appropriate hole in the base. The indirect waste pipe must discharge by means of an air gap into a drain system connected to a grease trap. On countertop models, the indirect waste pipe may be installed down through the countertop. Alternatively, using a 1-1/2" drain elbow (available at any hardware store) in place of the provided straight fitting will allow routing out the side or back of the unit. If routed using the elbow, it will be necessary for the installer to cut the appropriate hole in the side or back of the rotisserie.

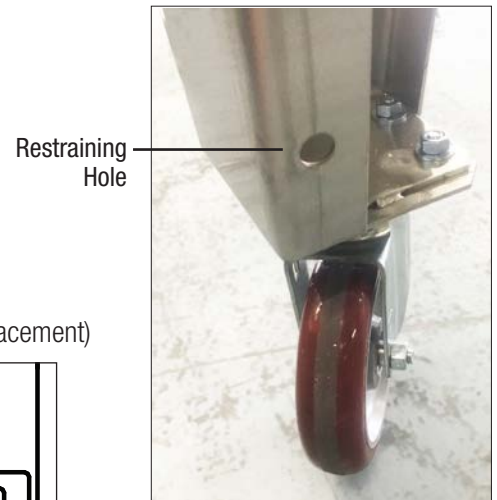


COUNTER-TOP INSTALLATIONS

The rotisserie should be secured to the counter in such a way that it is removable for service. Use the sealant provided, or an NSF-approved RTV type sealant, to seal the unit to the countertop.

ATTENTION INSTALLER: EQUIPMENT RESTRAINT MUST BE PROVIDED

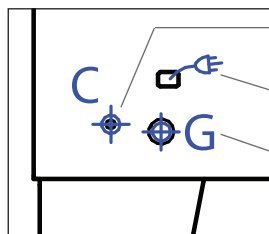
Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement. Use the hole located on the left rear leg of the rotisserie cabinet to attach the restraining device(s).



UTILITY CONNECTION LOCATION

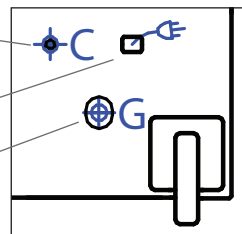
Rear view

(Standard utility placement)



Bottom view

(Optional utility placement)



- Water Inlet (C)
1/4" FNPT
- Electrical Connection
Cord set (provided)
- Gas Inlet (G)
19mm BPT (female)
(3/4" FNPT)



GAS

The Wood Stone WS-GVR-10 rotisserie is equipped with a 3/4-inch (19 mm) female ISO-7 gas connection. **Have a licensed gas installer provide the hookup and test all fittings and pipe connections for leaks.** Use approved gas leak detectors (soap solutions or equivalent) over and around the fittings and pipe connections.



DO NOT USE FLAME TO TEST FOR LEAKS!

Each gas valve has a manifold pressure test port installed on the valve near its outlet. **The burner manifold pressures have been adjusted and tested at the factory. To verify gas pressures, a test port is provided at the outlet of each gas valve.**

V-1 is the gas valve that operates the radiant flame post in the center of the rotisserie.

V-2 and V-3 are the gas valves that operate the infrared burners. **NOTE: Infrared burner cycles are controlled by the IR adjustment knob.**

Factory specified individual burner manifold pressure(s) and orifice sizes for Rotisserie models equipped to burn Natural Gas (I_{2H} and $I_{2E,ELL}$ @ 20 mbar, and I_{2L} at 25 mbar).

Model	V-1 PRESSURE	V-2, V3 PRESSURE	V-1 ORIFICE	V-2, V-3 ORIFICE
WS-GVR-10-NG-CE Models	8.7 mbar	12.5 mbar	Air 0.99mm, Gas 0.79 mm	Gas 2.37 mm

Factory specified individual burner manifold pressure(s) and orifice sizes for Rotisserie models equipped to burn Propane (I_{3P} , I_{3+} and $I_{3(B/P)}$).

Model	V-1 PRESSURE	V-2, V3 PRESSURE	V-1 ORIFICE	V-2, V-3 ORIFICE
WS-GVR-10-LP-CE Models	22.5 mbar	25 mbar	Air 2.44mm, Gas 0.53 mm	Gas 1.7 mm

Maximum Gas Input Rates for Wood Stone Rotisseries for various European gas types

Model	I_{2H} , I_{2L} and I_{2E}	I_{3P} , I_{3+} and $I_{3(B/P)}$
WS-GVR-10 Models	33.7 kW	33.7 kW

Wood Stone recommends that the oven be equipped with an individual shutoff valve and that this individual shutoff valve (supplied by others) be left easily accessible. Wood Stone also recommends that inspection and maintenance of the burners and gas piping connections of this appliance be performed at regularly scheduled intervals and only by professional gas appliance service agencies.



EN 437 Gas Group	I _{2H}	I _{2E} and I _{2L}	I ₃₊	I _{3B/P(30)}	I _{B/P(50)}	I _{3P}
Inlet Pressure (mbar)	20	25	28-30/37/50	30	50	30/37/50

NATURAL GAS (METHANE)

I_{2H(20)} for use in: AT, CZ, DK, EE, FI, GR, HR, IE, IT, LV, LT, NO, PT, RO, SK, SI, ES, SE, CH, TR, SI, AND GB

I_{2E(20/25)} for use in: DE AND PL

I_{2E+(20/25)} for use in: BE AND FR

I_{2ELL(20)} for use in: DE

I_{2L(25)} for use in: NL

I_{2HS(25)} for use in: HU

PROPANE AND PROPANE BLENDS

I_{3P(37)} for use in: FI, DE, GR, IE, HR, LU, NL, PL, SK, SI, ES, CH, TR, AND GB

I_{3P(50)} for use in: CY, CZ, MT, AND SK

I_{3+(28-30,37)} for use in: BE, CY, FR, GR, IE, IT, LV, PT, RO, SK, ES, CH, AND GB

I_{3B/P(30)} for use in: BG, CY, CZ, DK, EE, FI, GR, HR, LV, LT, LU, MT, NL, NO, SK, SI, SE, AND TR

I_{3B/P(37)} for use in: PL

I_{3B/P(50)} for use in: AT, DE, HU, SK, AND CH



REMOVE REAR PANELS TO ACCESS GAS VALVES AND ELECTRICAL COMPONENTS.

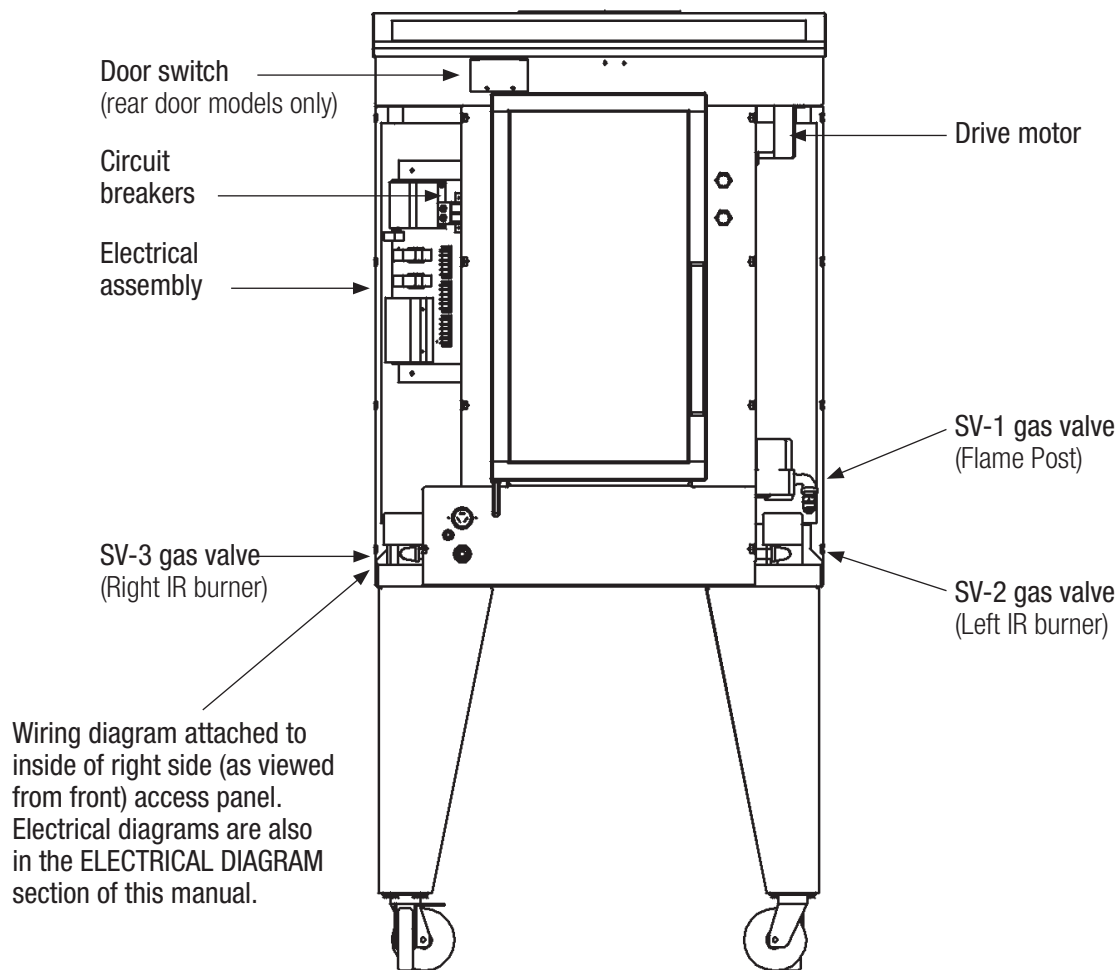


Diagram shows optional rear door



This appliance must be vented in accordance with pertinent national, regional and local codes concerning Type A appliances; check venting plans with the authority having jurisdiction before proceeding with installation.

THE ABOVE STATEMENT TAKING PRECEDENCE, WOOD STONE CORPORATION RECOMMENDS THE FOLLOWING:

Wood Stone gas fired rotisseries must be vented using an approved exhaust hood. All ducting (whether insulated or not) used in exhaust systems venting Wood Stone rotisseries should meet the construction requirements of a grease duct. Take care to maintain proper clearances from the duct to combustible construction.

WOOD STONE RECOMMENDS THAT THE OPERATOR REFER TO THE EXHAUST HOOD MANUFACTURER FOR INSPECTION, MAINTENANCE AND CLEANING.



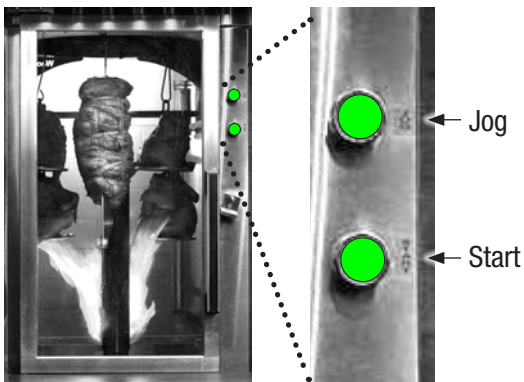
FRONT CONTROLS



START - STOP - JOG - IR - WATER

NOTE: Pressing the **RED** stop button at any time will stop drum rotation and turn off the burners.

REAR CONTROLS (WITH OPTIONAL REAR DOOR)



NOTE: Opening the rear door (if equipped) will stop drum rotation and turn off the burners.

Additional Controls located on the back, to upper right of the doors, on models with optional rear door.

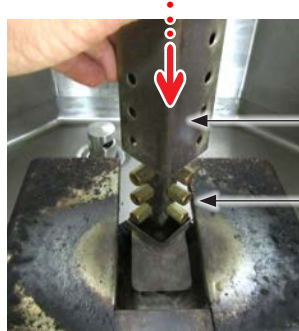


1. Take sure all utilities are connected, the unit is installed under a Type 1 Listed Exhaust Hood and the Fan for the Exhaust Hood is turned on.



Drain Stand Pipe

2. Install the Drain Stand Pipe into the rotisserie drain.



Flame Post Guard
Flame Post

3. Make sure the Flame Post Guard is installed over the Flame Post Burner.



4. Install IR Burner Reflector Plates at the base of the left and right IR Burners.

5. Turn the Water Knob on the front panel to fill the water bath until the water begins to drain out the holes in the Drain Stand Pipe. Then reduce the flow to a trickle while the unit is in operation. The water bath must be filled to prevent heat damage to the rotisserie cabinet. Plus the water simplifies cleaning. The warmed flowing water carries the grease easily and safely out of the cabinet and down the drain (which must be connected to a grease trap).
6. With the rotisserie **OFF**, you may load the unit from the back door (if equipped), or from the front. **TO AVOID BODILY INJURY, NEVER REACH INTO THE ROTISSERIE WHEN IT IS RUNNING.** Load the spits and hang them onto the drum at the top of the rotisserie interior. The total combined load of all the spits should not exceed 45kg (100 lbs). Hang the spits so that the load is distributed evenly. Use the **JOG** button (green button near the center of the front panel) as necessary to rotate the drum when hanging the spits. On units equipped with a rear door, there is also a **JOG** button located on the back, next to the door. The drum will turn only while the button is depressed—release the button to stop the rotation. The burners do not fire when using the **JOG** function.
7. Press the **START** button (green button on the left) to fire the center Flame Post and start rotation automatically. The infrared burners will light and cycle according to the **IR TIMER KNOB** setting from 0–100%. The Timer is calibrated as a percentage of 10 minutes, i.e. 60% = 6 minutes ON followed by 4 minutes OFF. Turning the **IR TIMER KNOB** clockwise increases the percentage of time that the burners cycle remains on. On the units equipped with a rear door, there are also a **START** and **JOG** buttons located on the upper back, next to the right of the door. **Always wait 5 minutes before relighting the burners.**
8. The rotisserie comes standard with a variety of spits and accessories including bird bells, small item skewers and rib/meat hooks. There are (10) spit locations (stations). Up to (3) bird bells may be hung from each station, but birds cannot be cooked at adjacent stations due to space limitations. This gives the rotisserie a capacity of (15) birds.



DAILY MAINTENANCE

ROUTINE CLEANING OF THE ROTISSERIE CABINET INTERIOR

See next page for illustrated version of these instructions.

- Pull out the drain stand pipe and allow the water to flow down the drain.
- Remove the two Infrared (IR) Burner Guards at the base of each side IR Burner for cleaning.
- With a warm damp cloth, wipe up any grease remaining in the cabinet.
- Then use a clean dry cloth to dry and polish the surface.

IMPORTANT: Do not to get liquid onto the center Flame Post Jets, the side Infrared Burners or the Igniters.

- Be careful not to wipe or spray onto the Infrared Burners or Jets.
- Do not touch or attempt to clean the Igniters located near the top of each burner.
- The Flame Post guard must be lifted off of the center Flame Post for cleaning. **NOTE:** The Flame Post should never be wiped down or cleaned in place as the jets will clog. The correct way is to always lift the Flame Post off the center post and manually wash the Flame Post while it is off the center post.

CLEANING THE ROTISSERIE CABINET EXTERIOR

- All exposed surfaces of the rotisserie should be wiped clean as necessary (or daily) using an approved mild cleaning solution.
- Be careful not to get excess liquid into any of the switches or controls. Stubborn residues may be removed using a non-metallic scouring pad. When scouring stainless steel, scrub with the grain to avoid scratching the finish.

CLEANING THE GLASS

Use hot soapy water to remove most of the grease splatters, then an appropriate glass cleaner to clean the glass. **Do not** use any abrasive cleaners or pads on the glass doors.

CLEANING THE ACCESSORIES

All rotisserie attachments (spits, forks, etc.) should be cleaned between uses using an approved mild detergent, hot water and sanitizing agent. Alternatively, these items can be cleaned in a dishwasher.

ROUTINE PREVENTATIVE MAINTENANCE

- Clean the rotisserie daily as described above.
- Periodically check control switches and glass mounting hardware for tightness.
- Retighten any loose switch bezels or mounting hardware as necessary.
- Periodically inspect the condition of the power supply cord.
- Refer to the exhaust hood manufacturer's recommendations for inspection, maintenance and cleaning.

TROUBLESHOOTING AND REPAIR

IF YOU EXPERIENCE A PROBLEM WITH THE ROTISSERIE...

- Make sure that the power cord is securely plugged into the rotisserie and a functioning electrical outlet.
- Make sure the gas supply is connected to the rotisserie and turned on.
- Make sure the hood system is turned on.

If the rotisserie is still not functioning properly please call your local distributor.



ROUTINE CLEANING PROCEDURE



Lift out Drain Stand Plug.



Lift Flame Post Guard completely off
Flame Post Burner



Lift up and pull out the two
IR Burner Reflectors.



If serious buildup, place parts on sheet
pan, outside of rotisserie.



Scrape off debris with putty knife.



Wash parts in dish machine.



DO NOT wipe Flame Post Jets.



DO NOT wipe IR Burners.



DO NOT wipe Igniters.

DO NOT allow debris into
holes at Flame Post base.





The **GVR Smoker Tray** is an optional stainless steel, dual compartment tray, designed to create smoke in the Whatcom GVR. It sits on the floor of the gas-fired rotisserie, on either side of the Flame Post. The smoke tray acts as a flavor enhancer as well as imparting the distinctive aroma of a wood-fire.

The GVR Smoker Tray is designed to use a maximum of about a half pound of wood chips to create smoke. Properly managed, it will provide smoke for approximately 45 minutes to 1 hour before needing wood replenishment.

CAUTION: Keep the Smoker Tray covers on except when refilling.

CLEANING

Remove the left and right side tray covers and scrape off the burnt on grease. **CAUTION:** Always consider the Smoker Tray and its contents to be very hot. Use insulated gloves.

The covers can be cleaned with oven cleaner, following the manufacturer's usage recommendation.

EMPTYING THE SMOKER TRAY

- Remove the left and right tray covers. **CAUTION:** Always consider the Smoker Tray and its contents to be very hot. Use insulated gloves.
- Slide the base of the unit out of the rotisserie.
- Place ashes into a metal container with a tight fitting lid.

DISPOSE OF ASH PER THE FOLLOWING:

1. Place ashes into a metal container with a tight fitting lid.
2. Place the closed container of ashes on a non-combustible floor or on the ground.
3. Place the closed container of ashes well away from all combustible materials, pending final disposal.
4. Retain the ashes in the closed container until all the cinders have thoroughly cooled. Ashes can then be disposed of safely.



Wood Stone's stainless steel Particle Shovel and Double Compartment Ash Dolly disposal system offer a safe and convenient way to dispose of ash. Specification sheets may be viewed on the Wood Stone website under Tools & Accessories.

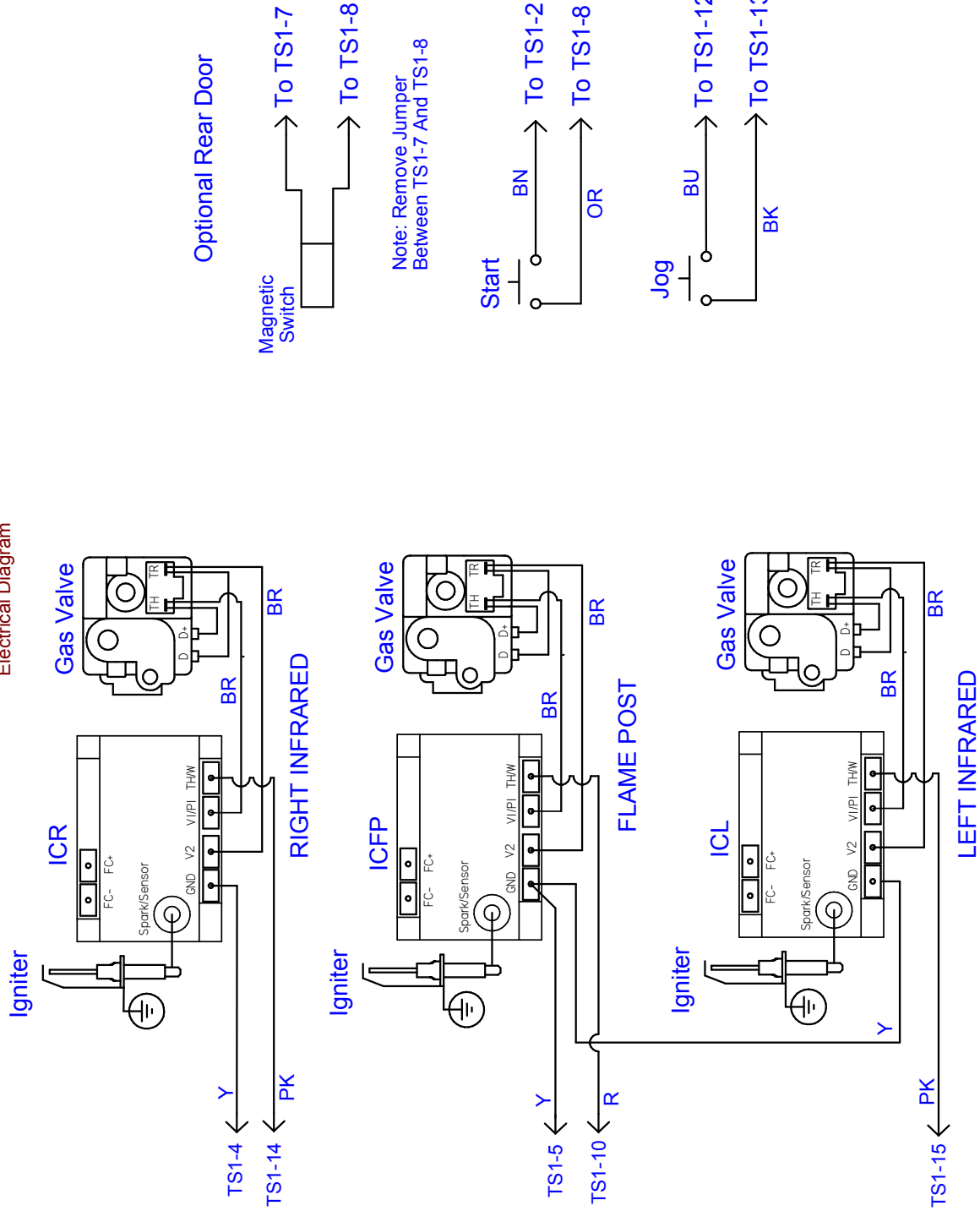


ELECTRICAL DIAGRAMS

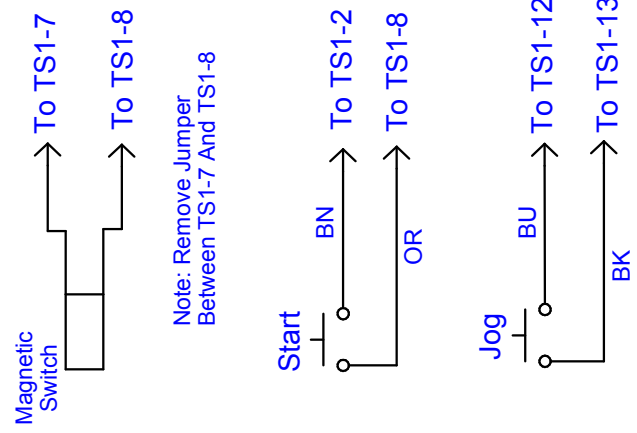


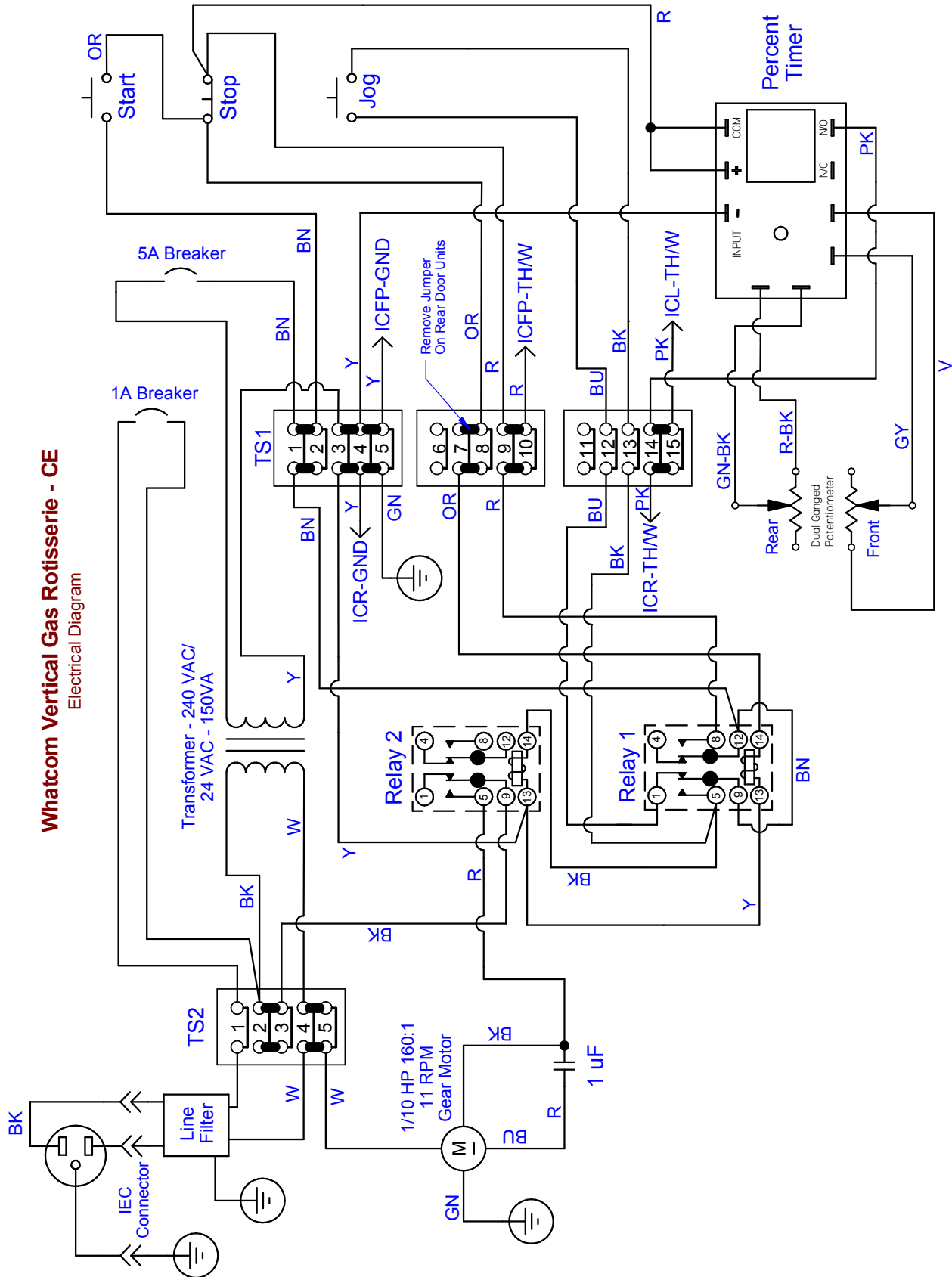
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SHEET: 1 of 2
DATE: 2/4/2014

Whatcom Vertical Gas Rotisserie - CE Electrical Diagram



Optional Rear Door





Whatcom Vertical Gas Rotisserie - CE
Electrical Diagram

DIAG #: WD223 Rev. 0
SHEET: 2 of 2
DATE: 2/4/2014



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. CONTACT YOUR LOCAL DISTRIBUTOR FOR WARRANTY SERVICE

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. In coal-fired oven configurations, in the event any type of coal other than anthracite coal fuel has been used.
10. 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:

Contact your local distributor.



WOOD STONE CORPORATION

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Bellingham, WA 98226 USA

Fax +1.360.650.1166

www.woodstone-corp.com

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