



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. Information about additional tools and accessories can be found online at: woodstone-corp.com.



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REVISED: SUMMER 2022

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

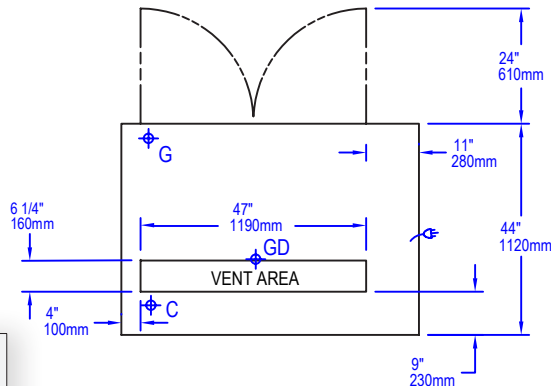


CASCADE GAS-FIRED ROTISSERIE • WS-GFR-#

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.

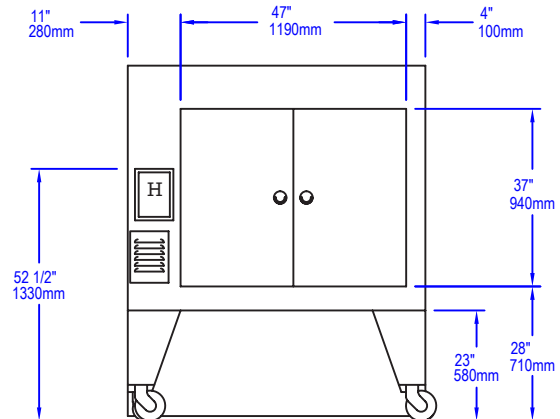
This unit is on casters; utility hookups be made in such a way as to allow mobility of the rotisserie for service and maintenance purposes. We recommend "quick disconnects" and flexible connections. All utility connections are made from the underside of the appliance.

PLAN VIEW

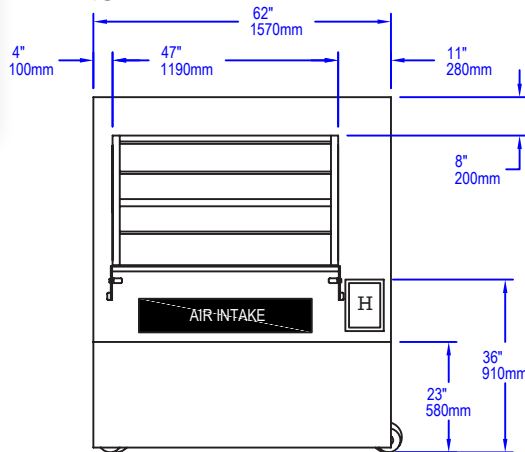


REAR VIEW (DRIVE SIDE)

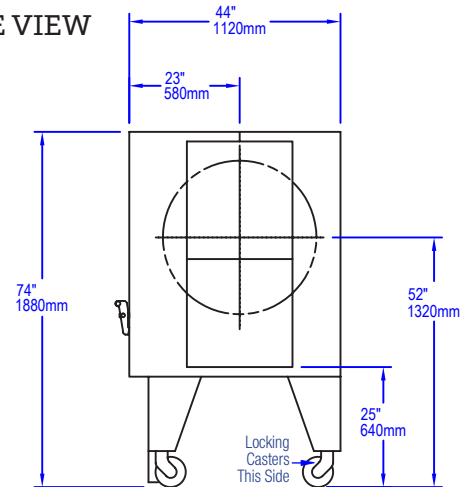
Left-hand drive configuration shown.



FRONT VIEW



SIDE VIEW



	1 1/2" Slip Fit Grease Drain
	1/4" NPT Cold Water Supply
	Cord with NEMA 5-15 Plug
	Gas Connection
	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



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