



Installation and Operation Manual

ROTISSERIES

Wood Stone Whatcom
Gas-Fired Vertical Rotisserie



WHATCOM

WS-GVR-10



Wood Stone

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INSTALLATION AND OPERATION MANUAL FOR THE WOOD STONE WHATCOM VERTICAL ROTISSERIE

**GAS-FIRED ROTISSERIE
GVR-10-(NG, LP)-(DD) AND
GVR-10-(NG, LP)-(DD)-CT MODELS**

ADDITIONAL COPIES AVAILABLE UPON REQUEST



Shown: GVR-10



INSTALLATION AND OPERATING INSTRUCTIONS FOR THE WOOD STONE GVR-10-(NG, LP)-(DD) AND GVR-10-(NG, LP)-(DD)-CT WHATCOM GAS-FIRED 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.

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.

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.

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

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.



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.**

WARNING: This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

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.

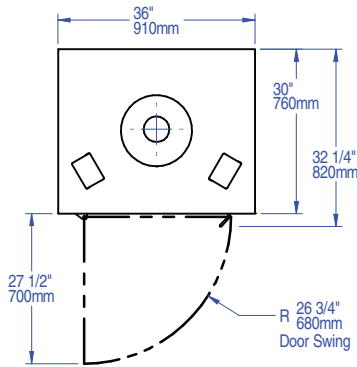
SAVE THE INSTRUCTIONS

Wood Stone's Gas-Fired Whatcom Rotisserie has been tested and approved by Intertek Testing Services, and is ETL Listed to ANSI Z83.11b - 2009, CSA 1.8b-2009 and to NSF/ANSI Standard 4 - 2009.



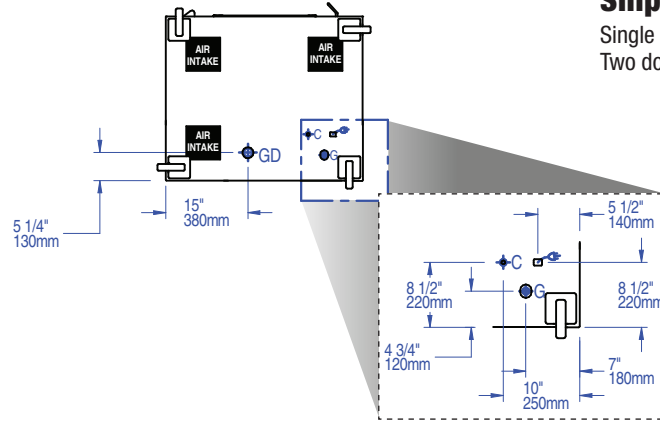


Plan view



Bottom view

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



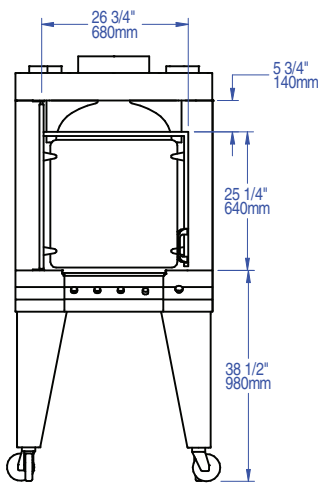
Air intake: Do not
facade or cover over

Shipping weight: 750 lbs.

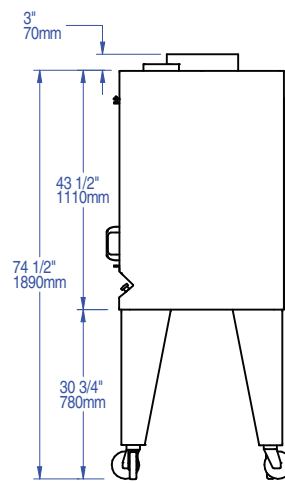
Single front door model shown.

Two door (front/rear) option available.

Front view

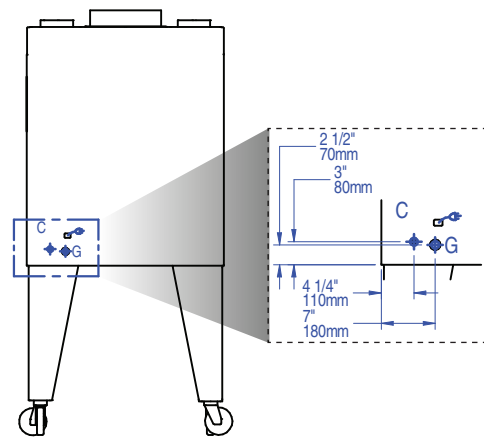


Side view



Rear view

w/ standard rear utility connections



UTILITY SPECIFICATIONS

Gas: 3/4 inch FNPT inlet ϕ G
115,000 BTU/hr Natural Gas
OR

115,000 BTU/hr Propane (LP)

Maximum gas inlet pressure
1/2 psi (14" W.C.)

Electrical

120 VAC, 1.3 A, 60 Hz
240 VAC, .4 A, 60 Hz

Water

Inlet: 1/4" FNPT ϕ C
Drain: 1-1/2" outlet ϕ GD

All utility connections made on the rear or
bottom of the unit. NEMA 5-15 plug.

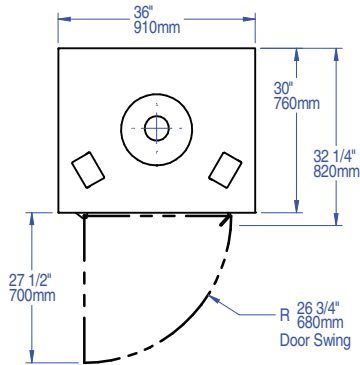
Refer to data plate when installing.

Venting

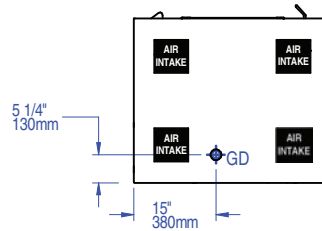
The Whatcom Vertical Rotisserie must be vented using
a Listed Type 1 exhaust hood, or one constructed in
accordance with NFPA 96 and all relevant local and
national codes, and in a manner acceptable to the
authority having jurisdiction.



Plan view



Bottom view



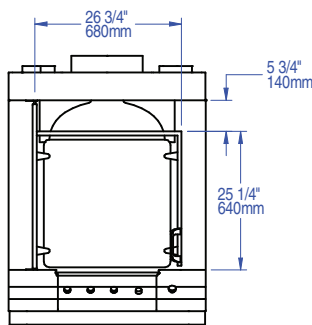
Air intake: Do not facade or cover over

Shipping weight: 550 lbs.

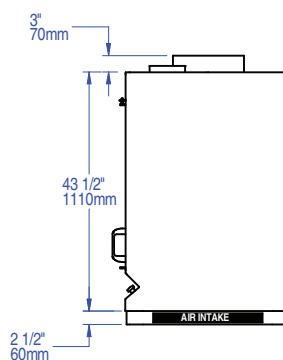
Single front door model shown.

Two door (front/rear) option available.

Front view

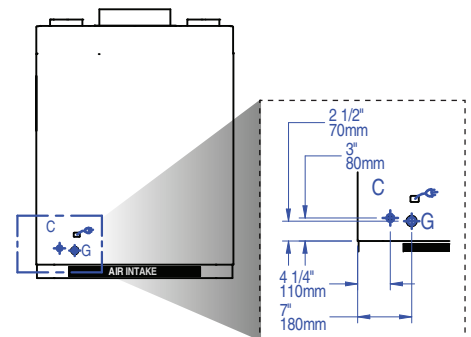


Side view



Rear view

w/ standard rear utility connections



UTILITY SPECIFICATIONS

Gas: 3/4 inch FNPT inlet \diamond G
115,000 BTU/hr Natural Gas

OR

115,000 BTU/hr Propane (LP)

Maximum gas inlet pressure
1/2 psi (14" W.C.)

Electrical

120 VAC, 1.3 A, 60 Hz
240 VAC, .4 A, 60 Hz

Water

Inlet: 1/4" FNPT \diamond C
Drain: 1-1/2" outlet \diamond GD

All utility connections made on the rear or bottom of the unit.

Refer to data plate when installing.

Venting

The Whatcom Vertical Rotisserie 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, and in a manner acceptable to the authority having jurisdiction.



CLEARANCES

- **FRONT:** Allow 36 inches to allow for door swing and user access.
- **SIDES:** A minimum of 6 inches clearance to combustible materials is required.
- **BACK:** A minimum of 12 inches clearance to combustible materials is required.
- **FLOOR:** Installation on non-combustible floors only.

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

**ON UNITS EQUIPPED WITH OPTIONAL REAR DOOR (MODEL NUMBER INCLUDES “-DD”),
ALLOW 36 INCHES FOR ACCESS.**

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

Natural Gas (NG): 115,000 BTU/hr

Propane (LP): 115,000 BTU/hr

Supply an incoming gas line sufficient to provide the required input. Use an appropriate quick-disconnect (supplied by others) to attach the gas supply to the 3/4" FNPT gas inlet. A readily accessible gas shut-off valve should be provided on the gas supply line to the rotisserie.

ELECTRICAL

120 VAC 1.3 A, 60 Hz or 240 VAC, .4 A, 60 Hz. Detachable cord set (NEMA 5-15 plug) is supplied with the unit. Supply a grounded 3-prong receptacle.

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

WATER

Cold water supply to the 1/4" FNPT water inlet at the back of the rotisserie.

DRAIN

A 1-1/2" drain outlet tube at the bottom of the rotisserie is provided. This outlet must be connected with a standard slip fitting 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 by means of an air gap that is serviced by a grease trap that can handle 3–4 gallons per minute (to accommodate emptying the full cabinet at the end of the day).

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.



VENTING

The Wood Stone Whatcom Gas-Fired Rotisserie must be vented using a Type 1 Listed exhaust hood or one constructed in accordance with the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96. The hood should completely cover, and extend a minimum of 6 inches beyond, the edge of the rotisserie on all sides.

**IT IS NEVER APPROPRIATE TO USE “B VENT” IN ANY PART OF
AN EXHAUST SYSTEM CONNECTED TO THIS ROTISSERIE.**

**VERY IMPORTANT! WOOD STONE RECOMMENDS THAT YOU SUBMIT VENTING PLANS
TO LOCAL CODE AUTHORITIES BEFORE PROCEEDING WITH INSTALLATION AS
THEY MAY HAVE ADDITIONAL RESTRICTIONS OR REQUIREMENTS.**

ALL INSTALLATIONS ARE SUBJECT TO THE APPROVAL OF THE AUTHORITY HAVING JURISDICTION.

Contact local building or fire officials concerning any installation restrictions or need for inspection of the rotisserie installation.



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 counter-top.

IMPORTANT NOTICE FOR GAS CONNECTION TO MOVABLE APPLIANCES

Install using a gas connector that complies to the Standard for Connectors for Movable Gas Appliances (ANSI Z21.69 or CAN/CGA-6.16), and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel (ANSI Z21.41 or CAN 1-6.9).

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).

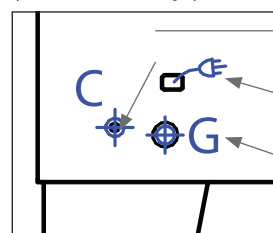
ELECTRICAL CODE LIMITATIONS

Electrical grounding: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.2 as applicable.

UTILITY CONNECTION LOCATION

Rear view

(standard utility placement)



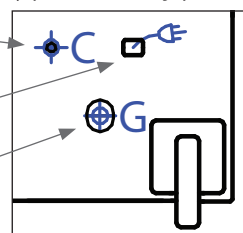
Water inlet (C)
1/4" FNPT

IEC electrical connection
Cord set (provided)

Gas inlet (G)
3/4" FNPT

Bottom view

(optional utility placement)





GAS CODE LIMITATIONS

The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 or the Natural Gas Installation Code CAN/CGA-B149.1 as applicable.

- The appliance and its individual shutoff valve (supplied by others) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve (supplied by others) during any pressure testing of the gas supply piping system at test pressure, equal to or less than 1/2 psi (3.45 kPa).

GAS HOOK-UP

The Whatcom Rotisserie is equipped with a 3/4-inch FNPT gas inlet connection. Have a licensed gas installer provide the hook-up 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 A FLAME** to test for leaks!

Wood Stone recommends that a manual, individual appliance shutoff valve be supplied, located between the rotisserie and the main gas supply, and be left readily accessible. Inspection and maintenance of the burners and gas piping connections of this appliance should be performed at regularly scheduled intervals and only by professional gas appliance service agencies.

GAS SPECIFICATIONS

NATURAL GAS (NG)

115,000 BTU/hr
SV-1 - 3.5" W.C.
SV-2 and SV-3 - 5" W.C.

PROPANE (LP)

115,000 BTU/hr
SV-1 - 9" W.C.
SV-2 and SV-3 - 10" W.C.



Remove rear panels to access gas valves and electrical components.

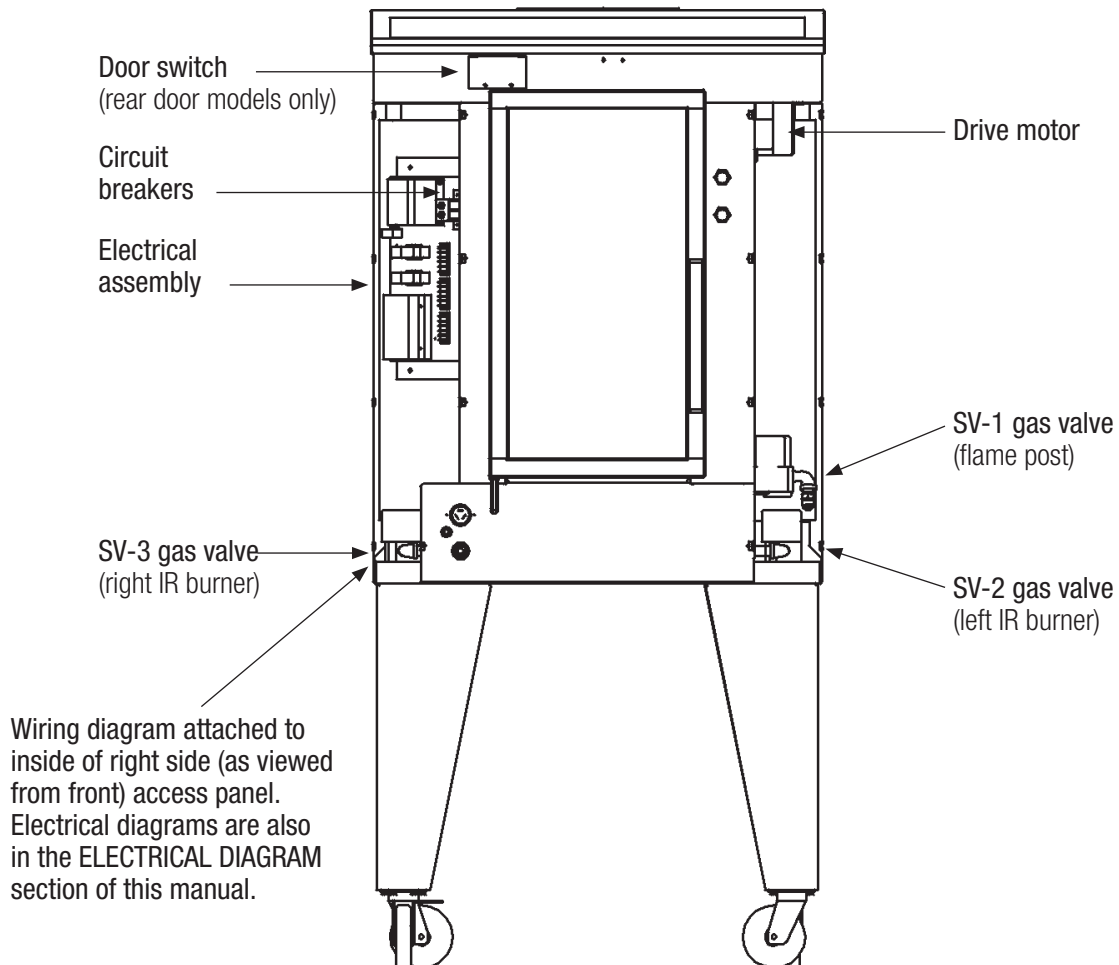


Diagram shows optional rear door



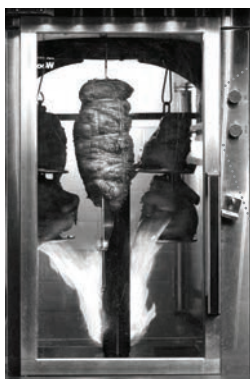
FRONT CONTROLS



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)



← Jog

← Start

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

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



Make sure all utilities are connected and the unit is installed under a Type 1 Listed exhaust hood. Make sure the fan for the exhaust hood is turned on.

1. Install the drain stand pipe into the rotisserie drain. Make sure the flame post guard is installed over the flame post burner.



Drain stand pipe



Install Flame post guard over Flame post

Flame post guard

Flame post

2. 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).
3. 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 75 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 will not fire when using the **JOG** function.
4. 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.**
5. 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. This gives the rotisserie a capacity of (15) birds.



DAILY MAINTENANCE

CLEANING THE ROTISSERIE CABINET INTERIOR

Pull out the drain stand pipe and allow the water to flow down the drain. With a warm damp cloth, wipe up any grease remaining in the cabinet. A squeegee can also be used to remove grease. Then use a clean dry cloth to dry and polish the surface. For serious build-up, a commercial oven cleaner can be used—follow the directions supplied with the product.

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. Do not wipe or spray water onto any of the infrared burners. Do not touch or attempt to clean the igniters located on each burner. The flame post guard may be lifted off of the center flame post for cleaning.

CLEANING THE GLASS

Use a mild detergent or 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

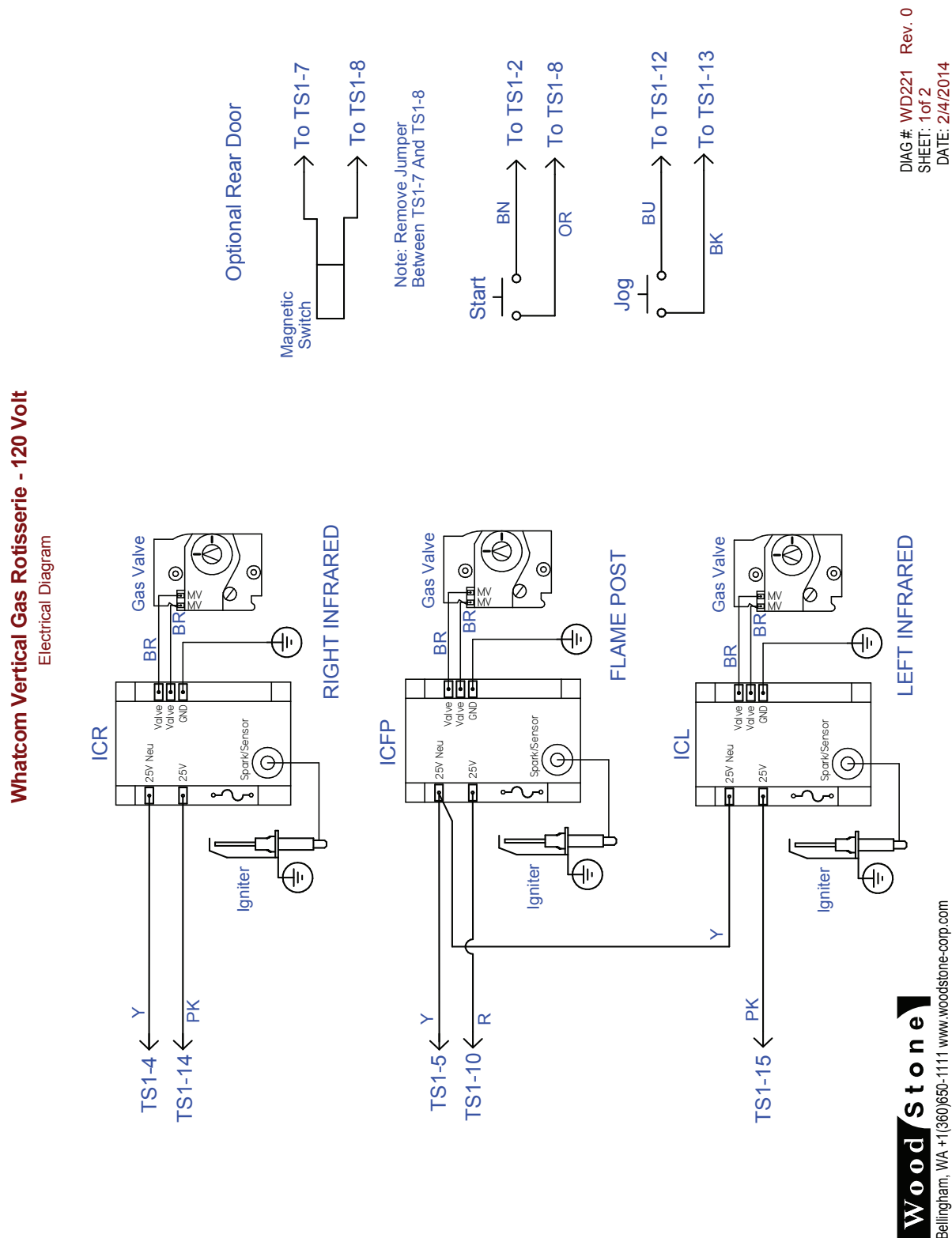
- Make sure that the power cord is securely plugged into the rotisserie and a functioning electrical outlet.
- Make sure the gas supply is connected to the rotisserie and turned on.
- Make sure the hood system is turned on.

If the rotisserie is still not functioning properly please call Wood Stone at 1-800-988-8103. You may reach us 24 hours a day-seven days a week. Our normal service hours are 8am to 4:30pm Monday-Friday Pacific Standard Time. If you call during non-business hours, follow the instructions for emergency service, and a factory technician will promptly return your call. PLEASE call Wood Stone first. All requests for warranty service must be directed to Wood Stone first. We will arrange for warranty service if we are unable to solve the problem over the phone.



120 VAC MODELS

This electrical schematic diagram can also be found affixed to the inside of the rear service panel of the rotisserie.

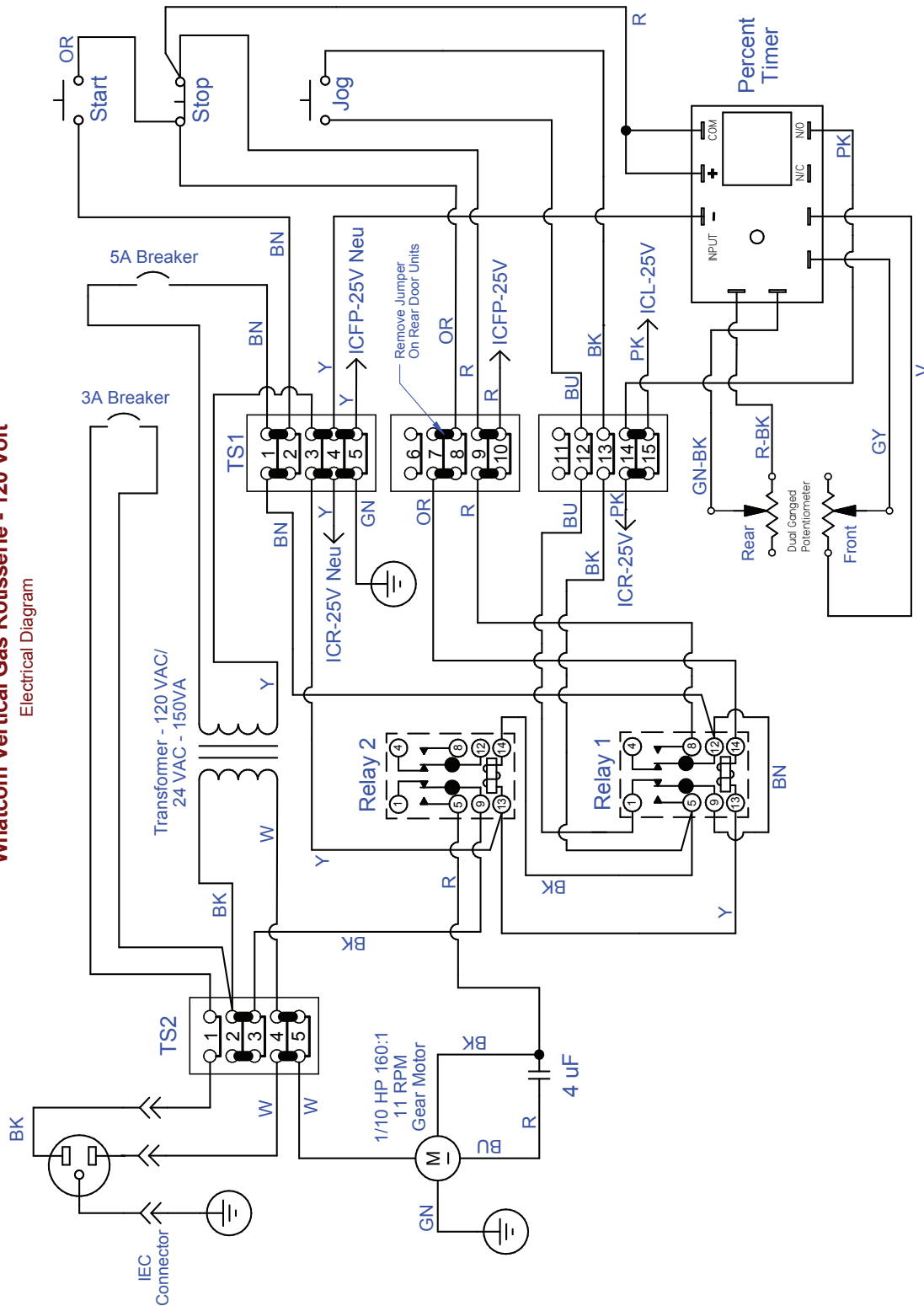




120 VAC MODELS

This electrical schematic diagram can also be found affixed to the inside of the rear service panel of the rotisserie.

Whatcom Vertical Gas Rotisserie - 120 Volt
Electrical Diagram



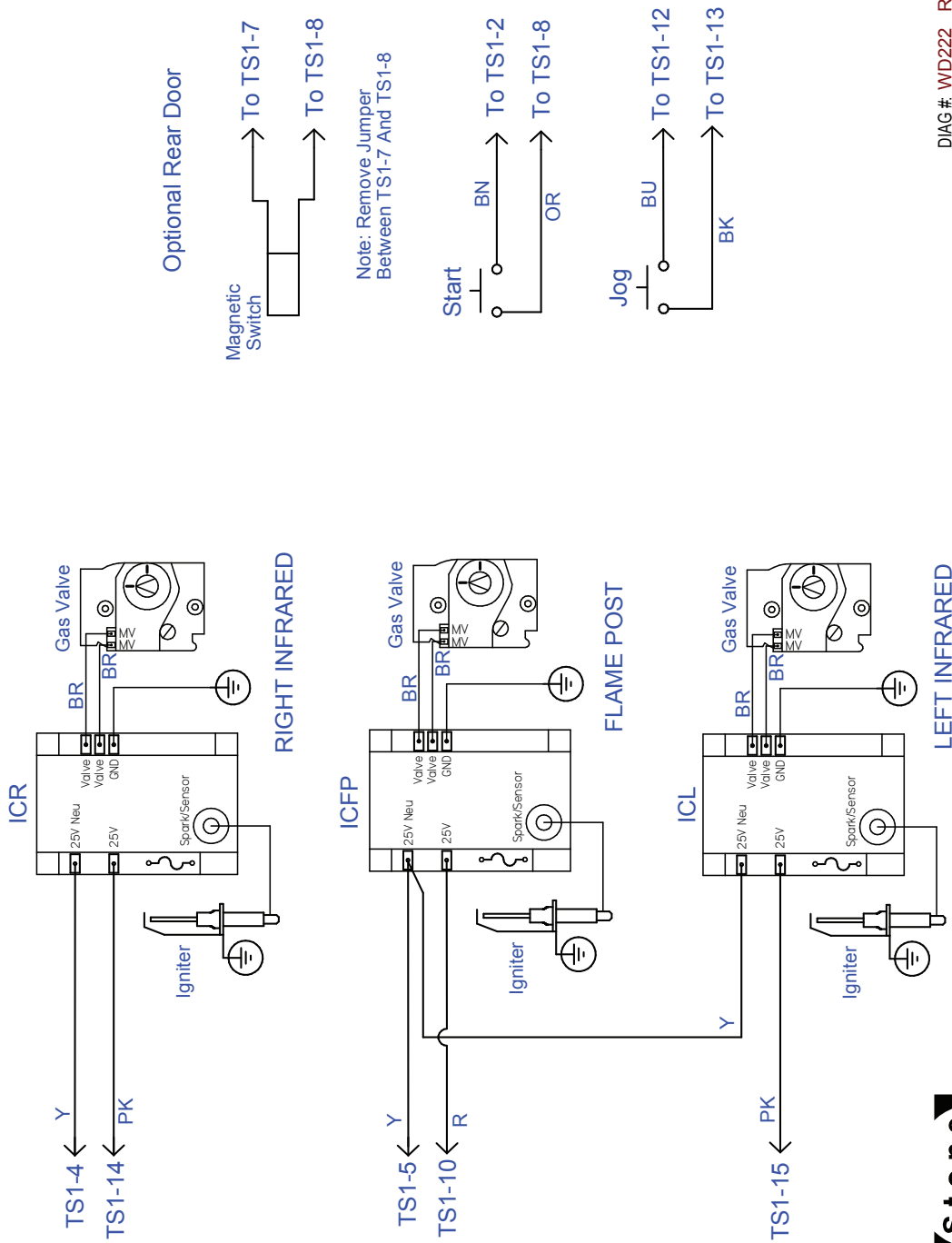
DIAG# WD221 Rev. 0
SHEET: 2 of 2
DATE: 2/4/2014



240 VAC MODELS

This electrical schematic diagram can also be found affixed to the inside of the rear service panel of the rotisserie.

Whatcom Vertical Gas Rotisserie - 240 Volt Electrical Diagram



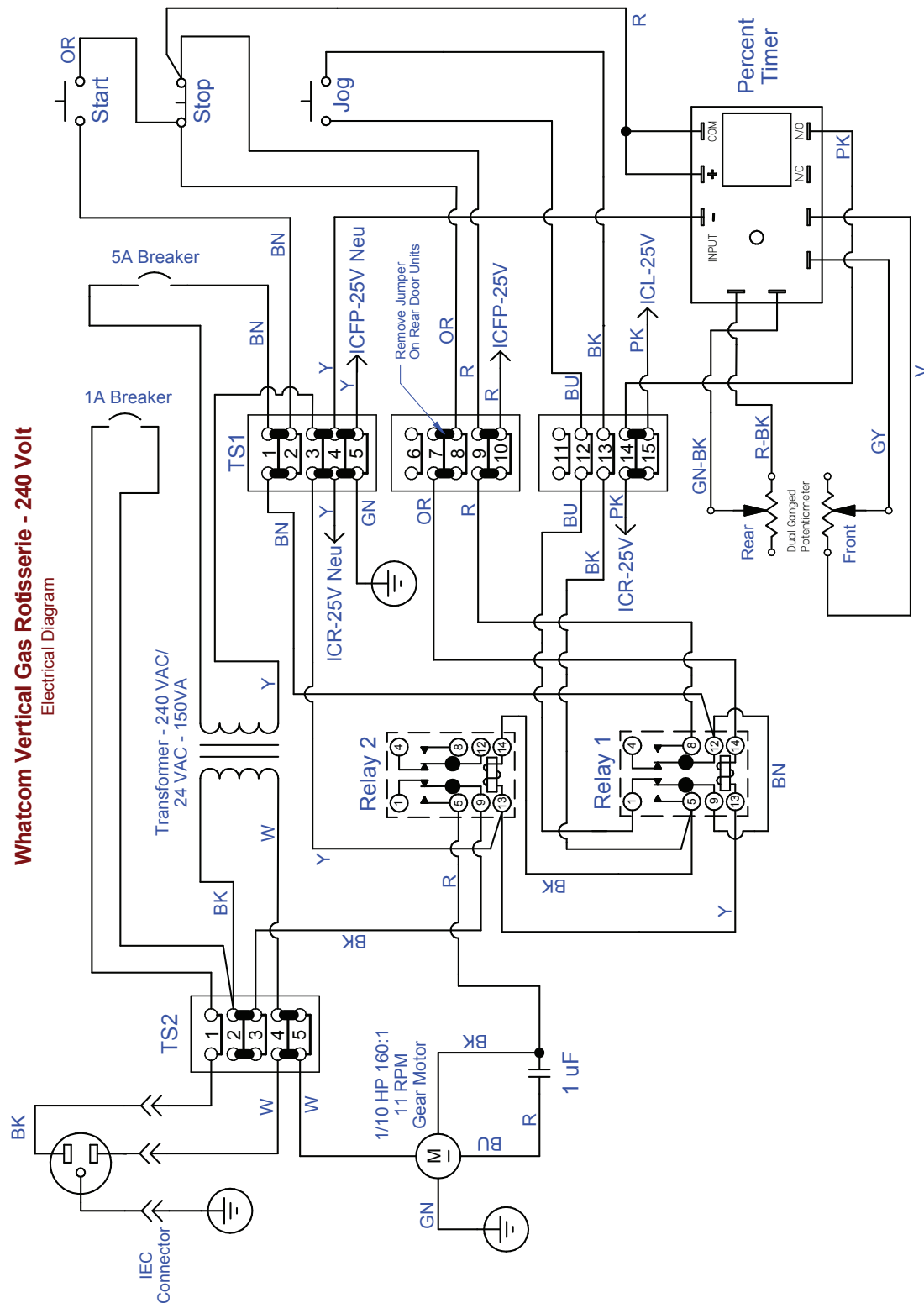
DIAG # WD222 Rev. 0
SHEET: 1 of 2
DATE: 2/4/2014

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240 VAC MODELS

This electrical schematic diagram can also be found affixed to the inside of the rear service panel of the rotisserie.



DIAG #: WD222 Rev. 0
SHEET: 2 of 2
DATE: 2/4/2014



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 4:30pm 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. 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

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



An ongoing program of product improvement may require us to change specifications without notice. **WS-GVR, Revised January 2014**

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info@woodstone-corp.com or visit **woodstone-corp.com**