



Installation and Operation Manual

ROTISSERIES
Gas-Fired Vertical Rotisserie



WHATCOM
WS-GVR-10



Wood Stone

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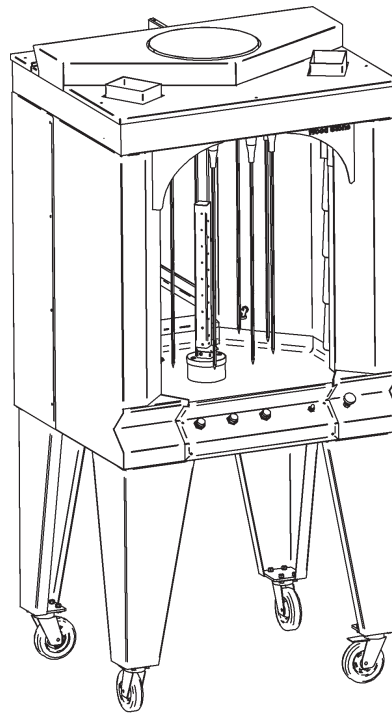


INSTALLATION AND OPERATION MANUAL FOR THE WOOD STONE WHATCOM VERTICAL ROTISSERIE

GAS-FIRED ROTISSERIE

GVR-10 MODELS

ADDITIONAL COPIES AVAILABLE UPON REQUEST



IF THIS APPLIANCE IS NOT PROPERLY INSTALLED A FIRE MAY RESULT. TO REDUCE THE RISK OF FIRE, FOLLOW THESE INSTALLATION INSTRUCTIONS. A MAJOR CAUSE OF OVEN RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF THE UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.



INSTALLATION AND OPERATING INSTRUCTIONS FOR THE WOOD STONE GVR-10-(NG OR LP) WHATCOM GAS-FIRED ROTISSERIE

DO NOT THROW THIS MANUAL AWAY

RETAIN THIS MANUAL FOR FUTURE REFERENCE

Additional copies of this manual and prompt responses to service/maintenance questions are available from Wood Stone @ 1-800-988-8103.

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.

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.

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.

WARNING: This product must be installed by a Licensed Plumber or Gas Fitter when installed within the Commonwealth Of Massachusetts.

Wood Stone's Whatcom gas-fired rotisserie was tested and approved by Intertek Testing Services, and is ETL Listed to ANSI Z83.11b - 2006, CSA 1.8b-2006 and to NSF/ANSI Standard 4 - 2009b.



ANSI Z83.11b-2006
CSA 1.8b-2006



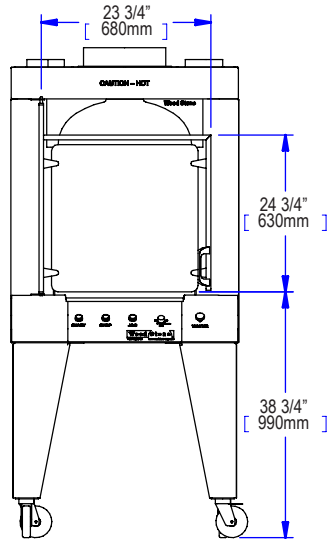
ANSI/NSF STD 4

Please read this entire manual before you install the oven. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.

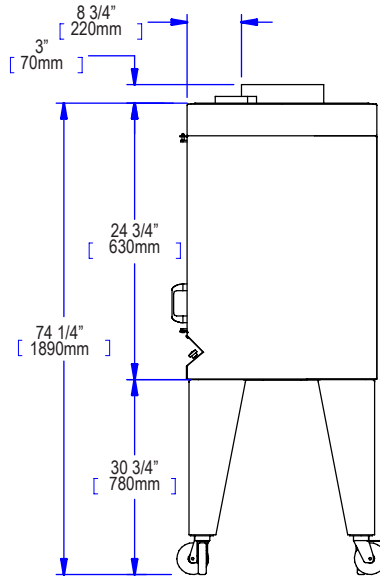


ALL DIMENSIONS SHOWN IN INCHES

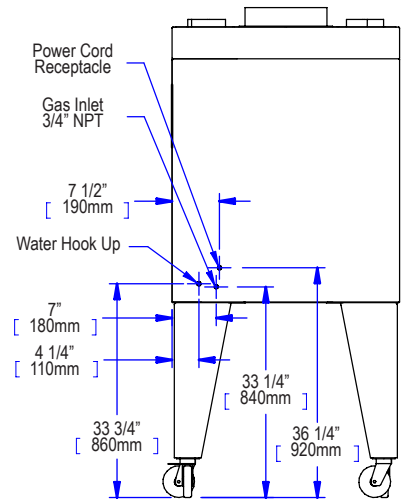
Front



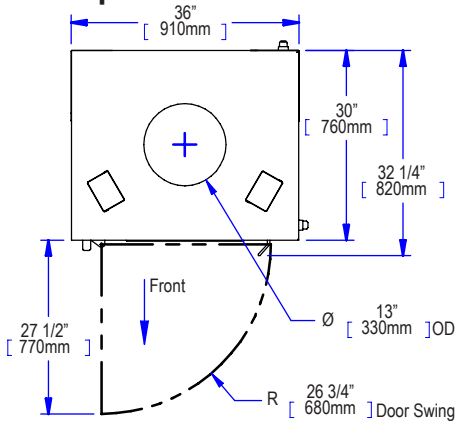
Side



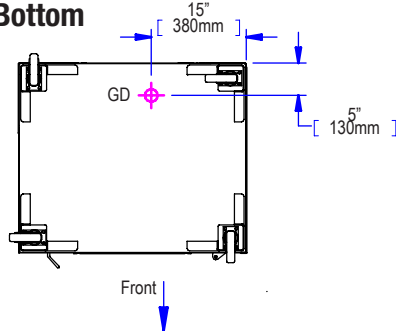
Back



Top

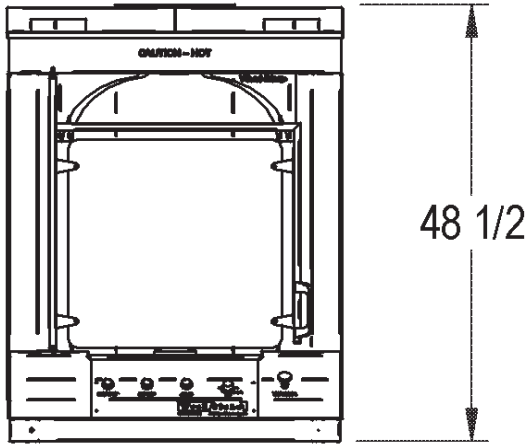


Bottom

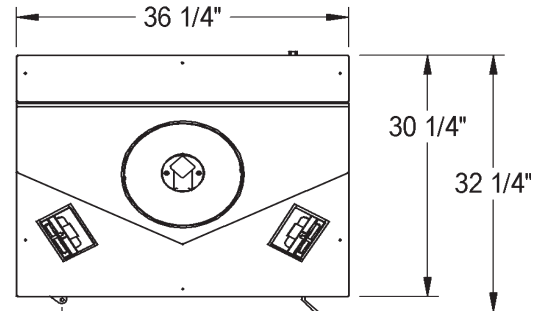




COUNTER-TOP MODEL DIMENSIONS

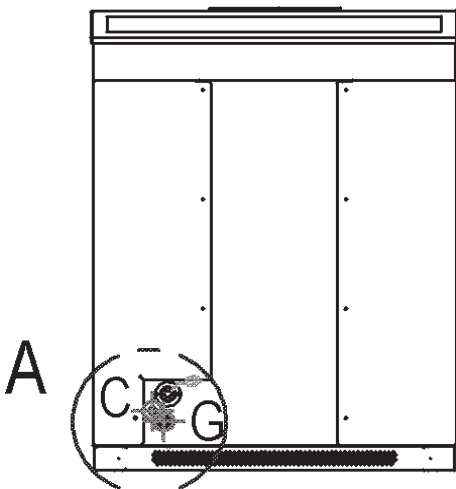


FRONT VIEW

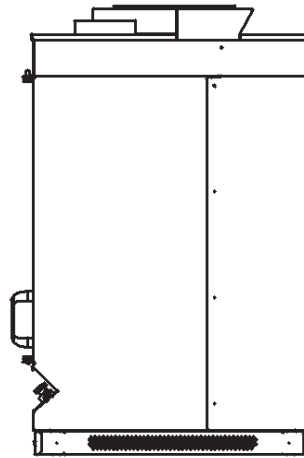


TOP VIEW

Front Door
R 28" Swing

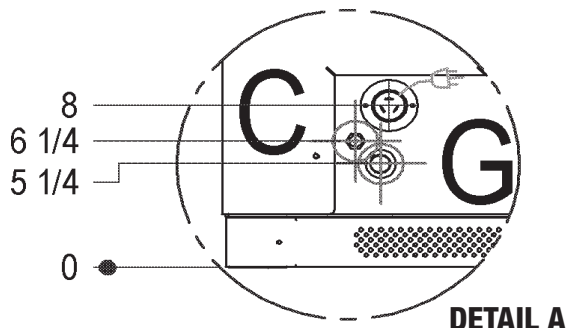


REAR VIEW



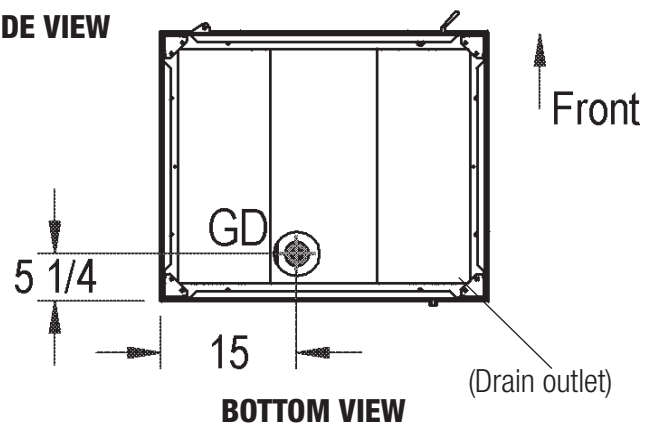
RIGHT SIDE VIEW

ALL DIMENSIONS
SHOWN IN INCHES



(UTILITY CONNECTIONS)

DETAIL A



BOTTOM VIEW



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.

ON UNITS EQUIPPED WITH REAR DOOR, 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: 115,000 BTU/Hr, LP (Propane) 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" NPT (female) gas inlet. A readily accessible gas shut-off valve should be provided on the gas supply line to the rotisserie.

ELECTRICAL: 120 VAC 60Hz, 1.3 Amps. Detachable cordset is supplied with the unit. Plug only into a grounded (3)- prong receptacle.

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

WATER: Cold water supply to the 1/4" NPT (female) 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 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 1 1/2" 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.



COUNTER-TOP INSTALLATIONS: See drain installation instructions above. The rotisserie should be secured to the counter in such a way that it is removable for service. Use the Dow 732 sealant provided 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).

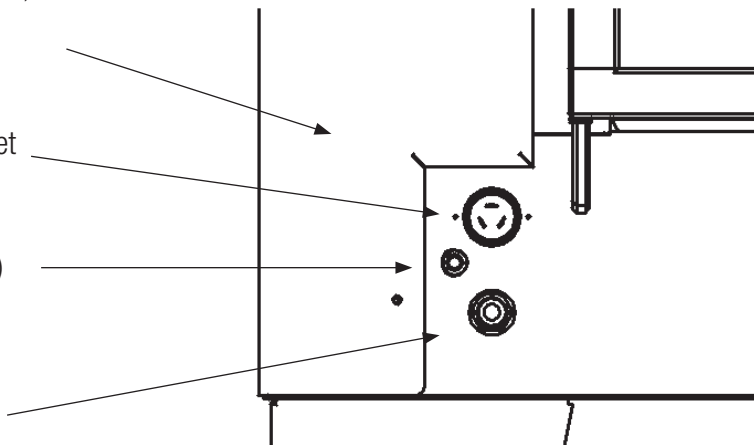
UTILITY CONNECTIONS

Rear panel, right side of the unit,
as viewed from the front.

Electrical receptacle for cordset
(provided).

Water Inlet - 1/4" NPT(female)

Gas Inlet - 3/4" NPT (female)





VENTING

The Wood Stone Whatcom Gas-fired Rotisserie must be vented using a Listed exhaust hood or one constructed in accordance with 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.

When installed within the Commonwealth of Massachusetts, this appliance must be interlocked with the hood exhaust system so that the appliance may be operated only when the hood exhaust system is running.



GAS INFORMATION

The Whatcom Rotisserie is equipped with a 3/4-inch NPT-Female 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.

ROTISSERIE BURNER PRESSURE TESTING

Test ports for each burner are located on the respective valves. The valve outlet pressures have been adjusted and tested at the factory. A variety of factors can influence these pressures, so be sure to test the valve outlet pressures and adjust the valves as necessary to achieve the suggested pressures.

Note: The gas valves are shipped in the 'ON' position.

GAS SPECIFICATIONS

NATURAL GAS: 115,000 BTU/Hr

V1 - 3.5 Inches W.C.

V2 and V3 - 5 Inches W.C.

LP (PROPANE): 115,000 BTU/Hr

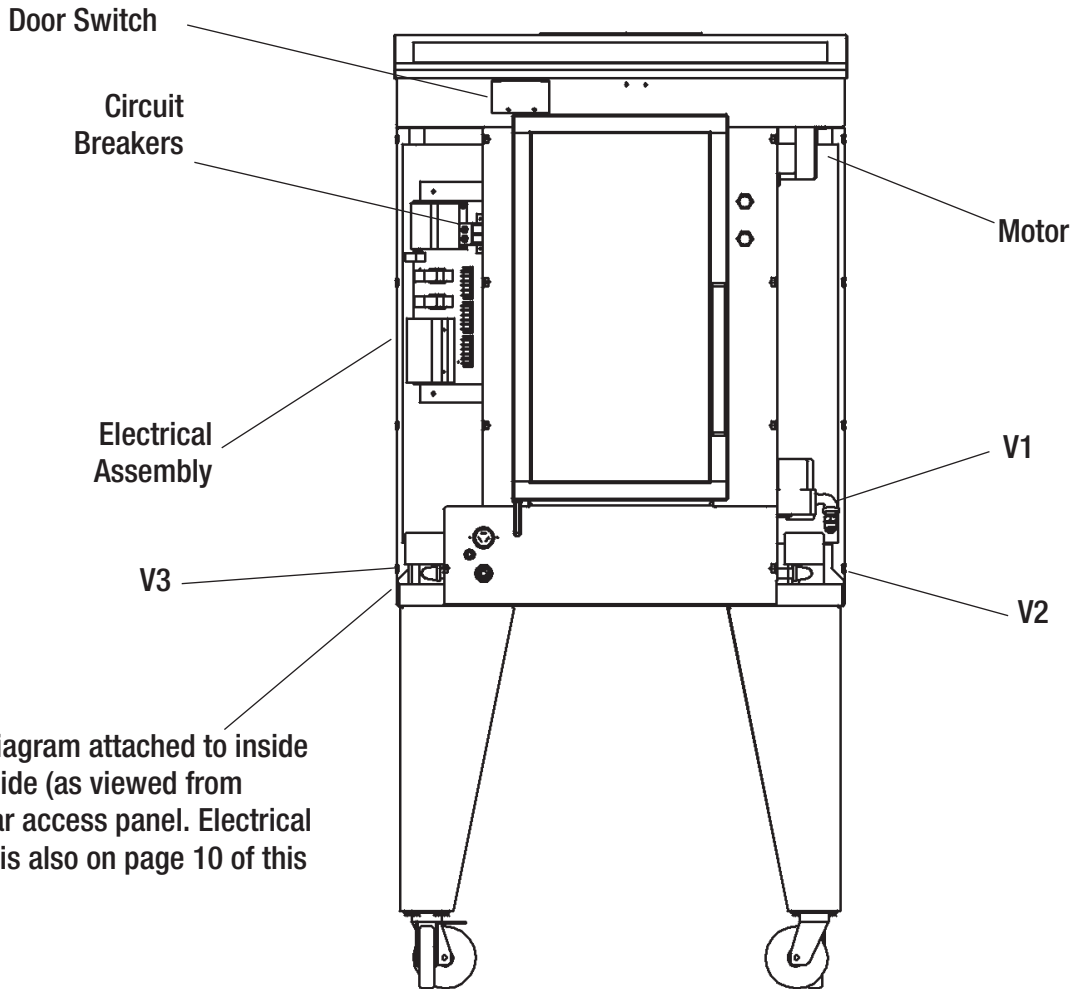
V1 - 9 Inches W.C.

V2 and V3 - 10 Inches W.C.

SEE COMPONENT LAYOUT ON FOLLOWING PAGE



SHOWN WITH OPTIONAL REAR DOOR



Wiring Diagram attached to inside of right side (as viewed from front) rear access panel. Electrical diagram is also on page 10 of this manual.

Remove rear panels to access gas valves and electrical components.



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, The Natural Gas Installation Code CAN/CGA-B149.1 or the Propane Installation Code, CAN/CGA-B149.2, as applicable including:

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).

Wood Stone recommends that the appliance's individual shutoff valve (supplied by others) be left readily 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.

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 C22.1 as applicable.

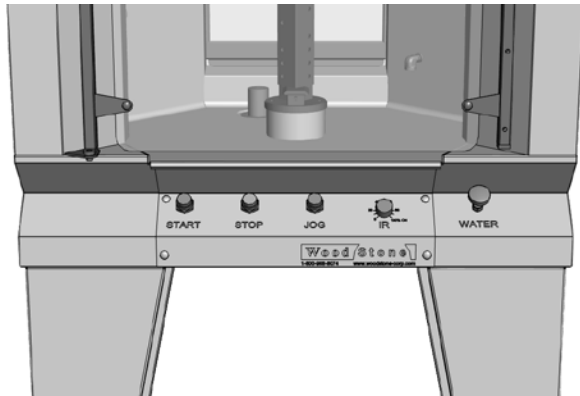


Make sure all utilities are connected and the unit is installed under an exhaust hood. Make sure the fan for the exhaust hood is turned on.

1. Make sure the drain plug is installed into the rotisserie drain. Make sure the flame post guard is installed over the flame post burner.
2. Using the water knob on the front panel, turn on the water and fill the water bath until the water begins to drain through the holes on the drain plug. The water bath must be filled to prevent damage to the rotisserie cabinet. Wood Stone recommends that you keep a small trickle of water running into the water bath at all times while the unit is in operation.
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' switch (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' switch 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 timer setting from 0 - 100%. The timer is set as a percentage of 10 minutes., i.e. 60% = 6 minutes on followed by 4 minutes off. Turning the knob clockwise increases the percentage of time that the burners cycle on for. On the units equipped with a rear door, there is also a '**START**' switch located on the back, next to the door. Always wait 5 minutes before relighting the burners.



PRESS THE RED (STOP) BUTTON AT ANY TIME TO TURN OFF THE BURNERS AND DRUM ROTATION! OPENING THE REAR DOOR (IF EQUIPPED) WILL TURN OFF THE BURNERS AND DRUM ROTATION.



Front Controls



REAR CONTROLS

Models equipped with optional rear door.

CONTACT THE WOOD STONE FACTORY IF YOU HAVE QUESTIONS REGARDING OPERATION, MAINTENANCE OR REPAIR OF THE ROTISSERIE.

SPITS AND ACCESSORIES

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.

CLEANING THE ROTISSERIE CABINET

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

Do not use any abrasive cleaners or pads on the glass doors. Use a mild detergent or appropriate glass cleaner to clean the glass.

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.

TROUBLESHOOTING AND REPAIR

IF YOU EXPERIENCE A PROBLEM WITH THE ROTISSERIE PLEASE:

- 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 business 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.



**ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE
PLEASE CONTACT THE FACTORY FIRST**

PLEASE CALL 1-800-988-8103 OR 1-360-650-1111 SEVEN DAYS A WEEK. OUR NORMAL BUSINESS HOURS ARE 8AM TO 4:30PM PACIFIC STANDARD TIME MONDAY THROUGH 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. 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.

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 manual.
2. In the event the equipment is improperly maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone installation manual.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal 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 either the dome or oven deck.
- 8. In the event that pressed log products of any type have been burned in the equipment.**

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, direct your claim to:
Wood Stone Corporation 1801 W. Bakerview Rd. Bellingham, WA 98226 USA Attn: National Service Manager