

Wood Stone



Left-hand drive configuration shown with optional Charbroiler front.

OPTIONAL ACCESSORIES

- **Adjustable Basket Spits:** Wood Stone offers several variations of basket spits capable of holding just about anything that you might want to spin on a Rotisserie. The adjustable clamshell basket is capable of holding a very large rib roast. Our 3 and 4 arm rib baskets are easy to load and unload, and allow the roasting of up to 4 full racks of ribs or sides of salmon per spit.
- **Fish/Vegetable Screens:** These heavy-gauge stainless steel screens increase the utility of the basket spits by stabilizing small or delicate items within the basket.
- **Extended, Thermal Flywheel Firebox/Charbroiler:** The Mt. Olympus is most commonly ordered with an extended firebox equipped with a 5-square foot Charbroiler constructed of heavy-duty cast iron grates. This option more than doubles the utility of the rotisserie and must be specified at time of order.
- **Ash Dolly:** Wood Stone's double compartment locking ash dolly is constructed of durable stainless steel and provides a means for safe, clean ash storage and disposal.
- **Wood Storage Cart**
- **Moisture Meter**
- **Exhaust Hood**

MT. OLYMPUS

Solid Fuel Rotisserie



Job Name

Model WS-SFR-6N-(L or R)

Item#

Fuel Type **Solid Fuel**

The body of the Mt. Olympus Rotisserie is constructed of polished stainless steel. The Mt. Olympus WS-SFR-6-N comes with an extremely durable, high temperature ceramic, 5 square foot firebox. The Rotisserie can be ordered with an extended firebox Charbroiler which includes five 5 5/8-inch x 24-inch cast iron gates. The Rotisserie is powered by 1/4HP, variable speed, DC motor with soft start and stop, matched with a robust two-stage gearbox.

The spits are approximately 31 inches long, giving the Rotisserie a 18-24 chicken capacity. The controller and motor can be located on either side of the unit; *this must be specified at the time of order*. The Mt. Olympus is easily serviced via an access panel located on the controller side of the unit. A 6.5 cubic foot stainless steel wood cart is provided with each Rotisserie. The cart allows easy wood storage beneath the Rotisserie. An ash shovel and grill tool are also included with the Rotisserie.



An ongoing program of product improvement may require us to change specifications without notice.
Revised January 2010

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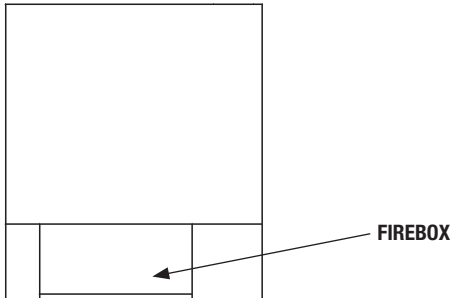
MT. OLYMPUS

Solid Fuel Rotisserie

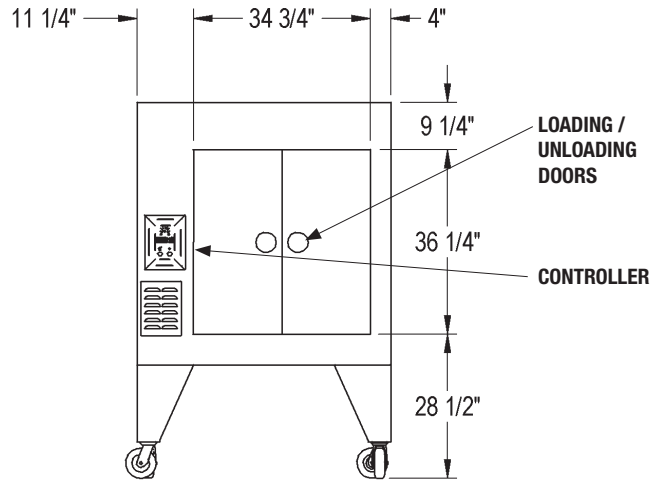
Model

WS-SFR-6-N

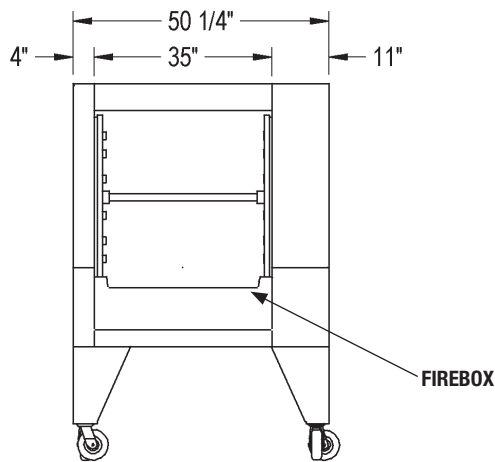
Top View



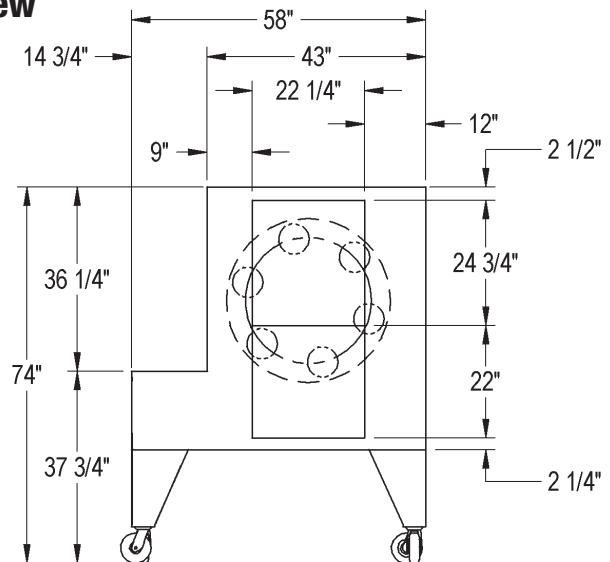
Rear View



Front View



Side View



UTILITY REQUIREMENTS

Unit ships with a detachable power cord which plugs into a standard 120VAC 15 Amp outlet. Rotisserie requires 2.5 Amps.

VENTING

A Type 1 hood is required. Hood and ventilation system must be installed and maintained in accordance with NFPA 96, and all relevant national and local codes. Solid fuel cooking equipment must be vented separately from equipment that is not fired by solid fuel.

Unit Shipping Weight

2,900 lbs. (with optional Charbroiler)

2,000 lbs. (without optional Charbroiler)



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