

Sale Name: Restaurant-Bakery-Deli-Supermarket-Equipment

LOT 10 - Wood Stone NAT GAS VERTICAL ROTISSERIE WS-GVR-10-NG



Description

Wood Stone NAT GAS VERTICAL ROTISSERIE WS-GVR-10-NG

NEW COST IS \$22,881.00

Product Details:

The unique design of the Whatcom Gas Vertical Rotisserie (GVR) allows different foods to be cooked at the same time, in the same rotisserie, without exchanging flavors (cross-contamination). The GVR-6 is the standard for customers cooking a wide variety of large proteins (poultry, roasts, ribs, etc.), while the GVR-10 is best suited for smaller items on skewers.

The rotisserie comes standard with a tempered glass front door, allowing the cooking process to be fully visible to chefs and customers alike.

A water bath and drain facilitate simple and safe cleaning by connecting to a water line and drain line provided with a grease trap.

The cabinet of the GVR is constructed of polished stainless steel. The standard unit is on legs equipped with heavy-duty, non-marking locking casters to easily roll into an existing cook line under a Listed Type 1 exhaust hood.

The GVR is powered by three gas burners: two infrared (IR) burners (in the front corners of the cabinet and the primary heat source), and a post of live flame, located in the center of the unit.

The IR burners operate on an adjustable cycle timer (10 minute cycles) or can be turned off completely so that the rotisserie is warmed by the center flame post alone.

The drum of the rotisserie turns at a speed of 1.5 revolutions per minute.

Each spit connection (or station) rotates approximately 6.5 times during one revolution of the drum.

A jog feature allows for safe loading and unloading.

Features:

- Unique Vertical Roasting
- No Cross-Contamination
- Cooks up to 25 lbs. per Spit
- Medium-High Production in Small Footprint

- Beautiful Live Flame

This is a super nice unit!!!

Quantity: 1



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