

# GAS VERTICAL ROTISSERIE



## MIX & MATCH VERSATILITY

Live-fire roast a variety of foods at the same time with no cross-contamination in a small 8 square foot footprint with our Whatcom Gas Vertical Rotisserie (GVR).

**Small footprint, big volume.** Load it up! With 6 spit stations, each holding up to 25 lbs., you can cook up to 18 birds, 200 brats, or 18 rib racks an hour! The compact 36" x 30" unit rolls through a standard doorway and right into your cook line. Produces ideal amounts for small restaurants and markets all the way up to campus dining and grocery stores.

**Stunning visuals!** Attract more customers with live fire roasting. A tempered glass front door allows the cooking process to be visible to chefs and customers alike. An optional rear access glass door adds more visibility and versatility. A countertop model is also available. Designed for simple cleanup.

**Expand your menu.** The unique vertical-roasting design allows different foods to be cooked at the same time without exchanging flavors.

- Medium-High Production in a Small Footprint
- Unique Vertical Roasting
- No Cross-Contamination
- Versatile Cooking
- Countertop Model Available
- Custom Accessories
- Beautiful Live Flame
- Optional Rear Door Available
- Listed to 1, 2, 3
- Available in CE Listed Countries

*Better Together*

Pair a Plancha with a GVR for ultimate versatility!

