Cook chicken, ribs, roasts, and veggies at the same time with **no cross-contamination.**

THE PERFECT ROTISSERIE

for Restaurants, Grocery/C-Stores, and Campus Dining.

Learn more about our Whatcom Gas Vertical Rotisserie.
Schedule a Test Kitchen visit today! **800.988.8103**

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SHOWSTOPPER

Whatcom Gas Vertical Rotisserie

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LIVE FLAME AMBIANCE HIGH-END VERSATILITY

No Cross-Contamination

Expand your menu variety. The unique vertical roasting design of the Whatcom Gas Vertical Rotisserie (GVR) allows different foods to be cooked at the same time without exchanging flavors.

Stunning Visuals

Attract more customers. 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.

Small Footprint, Big Volume

Load it up! With 10 spit stations, each holding up to 25 lbs., you can cook in a compact 36" x 30" unit that rolls through a standard door and right into your cook line. A tabletop model is also available. Designed for simple cleanup.

Create More Impulse Buys

Customers can't resist the vertical rotisserie experience.