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FOR IMMEDIATE RELEASE

Wood Stone Corporation
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Wood Stone Introduces the Whatcom Vertical Rotisserie

Bellingham, WA, May 11, 2005 – The Wood Stone Corporation has added a new entry to its broad line of products, the Whatcom Vertical Rotisserie. The Whatcom was created to meet customer demand for a visually captivating rotisserie that will easily fit into standard cook lines.

An added benefit of this new style of cooking is that a variety of different foods including poultry, ribs or even fish can be loaded or unloaded at any time during the cooking process without cross contamination or exchanging flavors between the ten vertical spits.

The rotisserie is powered by three gas burners; two programmable infrared burners and a showy central radiant flame post. Constructed of 16-gauge polished stainless steel, the standard unit is on legs equipped with heavy-duty, non-marking casters. The unit also can be custom ordered as a counter top model.

Cooking in the Whatcom Vertical Rotisserie can be compared to a vertical version of Churrasco cooking. This Brazilian form of BBQ consists of cooking with skewers positioned either horizontally or vertically over a solid fuel heat source. The Whatcom Rotisserie offers an alternative gas heat source with consistent, clean and convenient performance.

The Wood Stone Corporation, based in Bellingham, WA, is the worlds leading supplier of stone hearth ovens, tandoors, rotisseries and broilers. Wood Stone equipment is featured in over 5,000 locations in 60 plus countries. For more information about Wood Stone or the Whatcom Rotisserie, please visit our website: www.woodstone-corp.com or call (800) 988-8074.

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