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Wellspring

COMPONENTS, LLC

BBQ EQUIPMENT

INSPIRATIONS. NOT IMITATIONS.



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THE WELLSPRING STORY

In the mid-1950s, a man from the hills of the Ohio Swiss Valley set up shop with a forge, an anvil, and accessories. He rolled up his sleeves and started serving the surrounding farming community—just outside Shipshewana, Indiana.

Today, Wellspring Components carries on the values of Big Ben's blacksmith and carriage shop. We've replaced the coal forge with gas-fired furnaces, but our work remains grounded in the legacy of the anvil, tongs, and fire. Even though we use laser cutting, CNC bending, pulse welding, and other technologies, fourth-generation family members continue shaping their creations on the anvil's scarred surface.

Wellspring Components is more than a name. And we don't take creating commercial, competition, and backyard barbecue equipment lightly. We're one of

the few designers (in the world) that still forge and heat treat tapered leaf springs—as it was done over a hundred years ago. From aluminum grill cabinets to our smoker and rotisserie units, our craftsmen combine the best of modern and old-fashioned technology. Founded on four generations of designing, try Wellspring Components to experience flavorful depth that only comes from Wellspring barbecue equipment.

Partners:

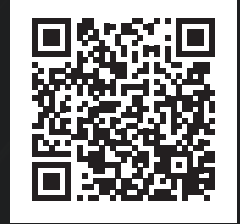
Great nephew: Norman Yoder/Designer

Great, great nephew: Delmer Yoder/Production Manager

Great, great nephew: Arlin Yoder/Sales Manager



SEE IT IN
ACTION HERE:



BIG BEN

ROTISSERIE SERIES

Keep flavor and moisture in your meals with the Big Ben Rotisserie! Easy-to-use, this rotisserie cuts down labor and fuel costs—while producing the perfect texture for chicken, brisket, pork butts, and more.

Operate the Big Ben single-handedly with its nonstop rotation and self-basting at every turn. Unlike other rotisseries, the Big Ben recycles juices while grates rotate. Juices flow to the center and back out with each rotation and excess drippings fall onto the charcoal. This means juices have longer exposure to the surface of the meat, preventing flare-ups—and adding flavor.

Operating like a full-chamber convection fan, the Big Ben keeps temperatures consistent with each grate of meat. Try switching out sandwich grates with hanging baskets to hold large pieces of meat or foil pans.

No matter what you're cooking, with the Big Ben, you can enjoy mouth-watering perfection every single time.



BIG BEN

ROTISSERIE 78

- Overall Size: 44"d x 98"w x 63"h
(with Trailer Size: 52"d x 128"w x 76"h)
- Cooking Chamber: 36"d x 78"w x 47"h
- Standard fuel is charcoal: lump or briquette
- Single-person operation
- Quick adjust clamps
- Nonstop rotation
- Holds more moisture and flavor with 4-point self-basting
- Available with hanging rotating grates
- Refer to Spec Sheet for Complete Information



BIG BEN

ROTISSERIE 40

- Overall Size: 44"d x 60"w x 63"h
(74" high with casters)
- Cooking Chamber: 36"d x 42"w x 46"h
- Half the size of Big Ben 78, but still has all the features you love
- Made for backyard cookouts, catering, and small businesses
- Refer to Spec Sheet for Complete Information

BIG BEN 4-POINT SELF-BASTING SYSTEM

PREMIER PERFORMANCE

Not all rotisseries are created equal.

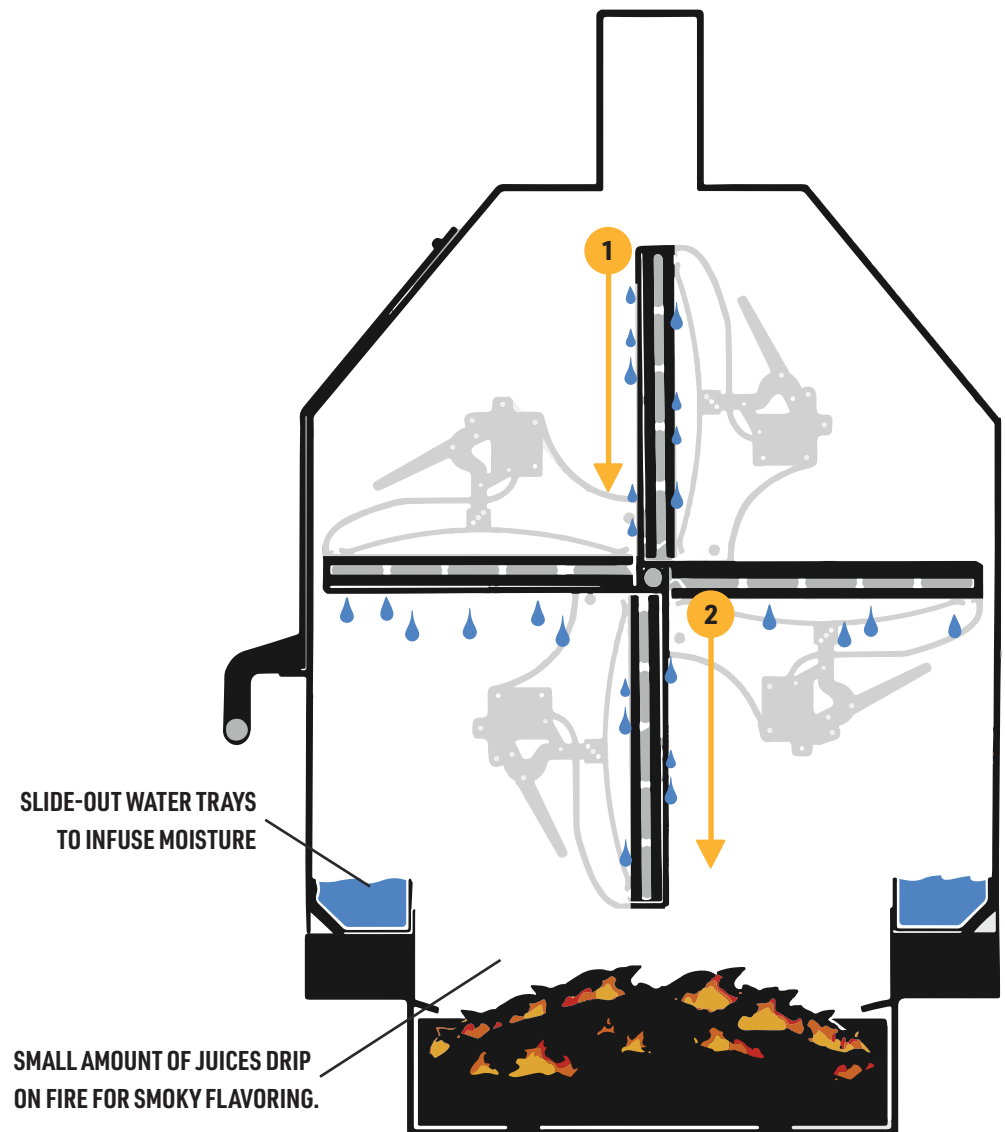
Unlike other units on the market, the Big Ben recycles juices and offers non-stop self-basting through four rotational points.

POINT 1

At point 1, juices from your load of meat flow toward the center of the Sandwich Grates, keeping meat tender and moist.

POINT 2

At point 2, juices move away from the center and drip on the fire-offering smoky flavor at every turn.



UNBEATABLE FLAVOR

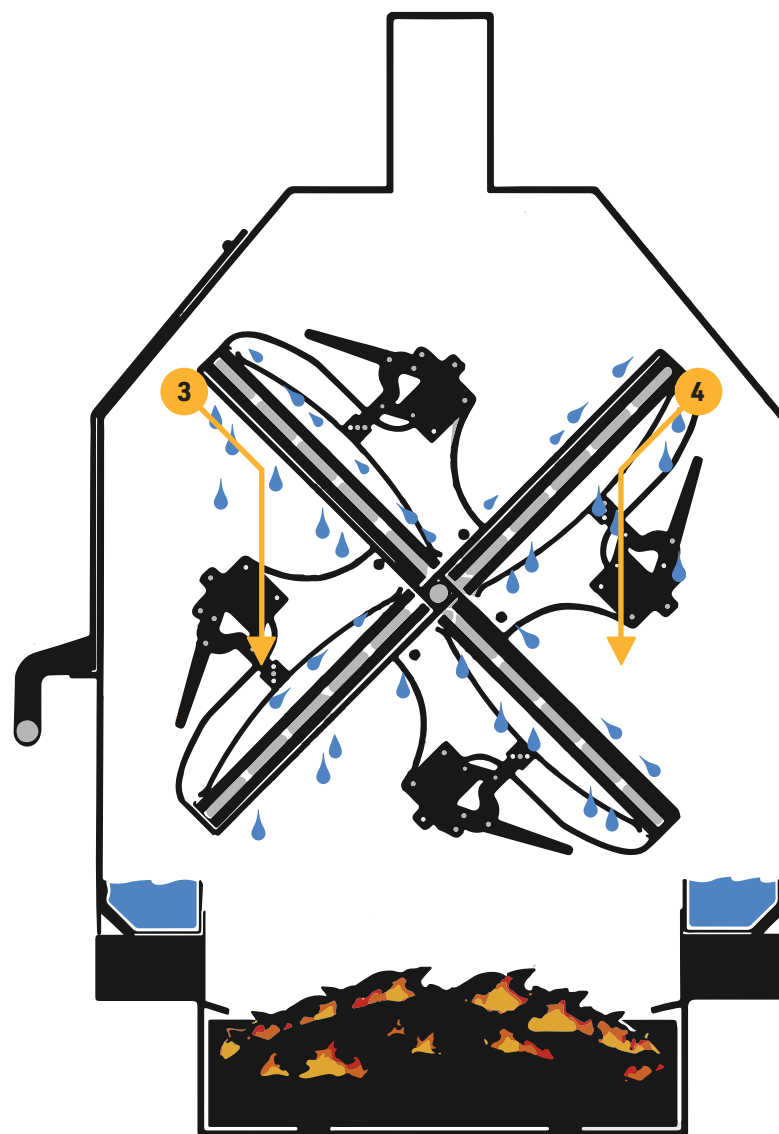
Making mouth-watering meals is easy with a rotisserie that operates above and beyond industry standards.

Big Ben retains that unbeatable rotisserie flavor at every turn—so you never have to stress about dry, bland meat.

POINTS 3 & 4

Points 3 and 4 are both transitional phases, where juices from upper grates drip onto the lower grates, meaning meat doesn't lose out on moisture.

Savor that melt-in-your-mouth texture with a rotisserie that delivers succulent meals every time.



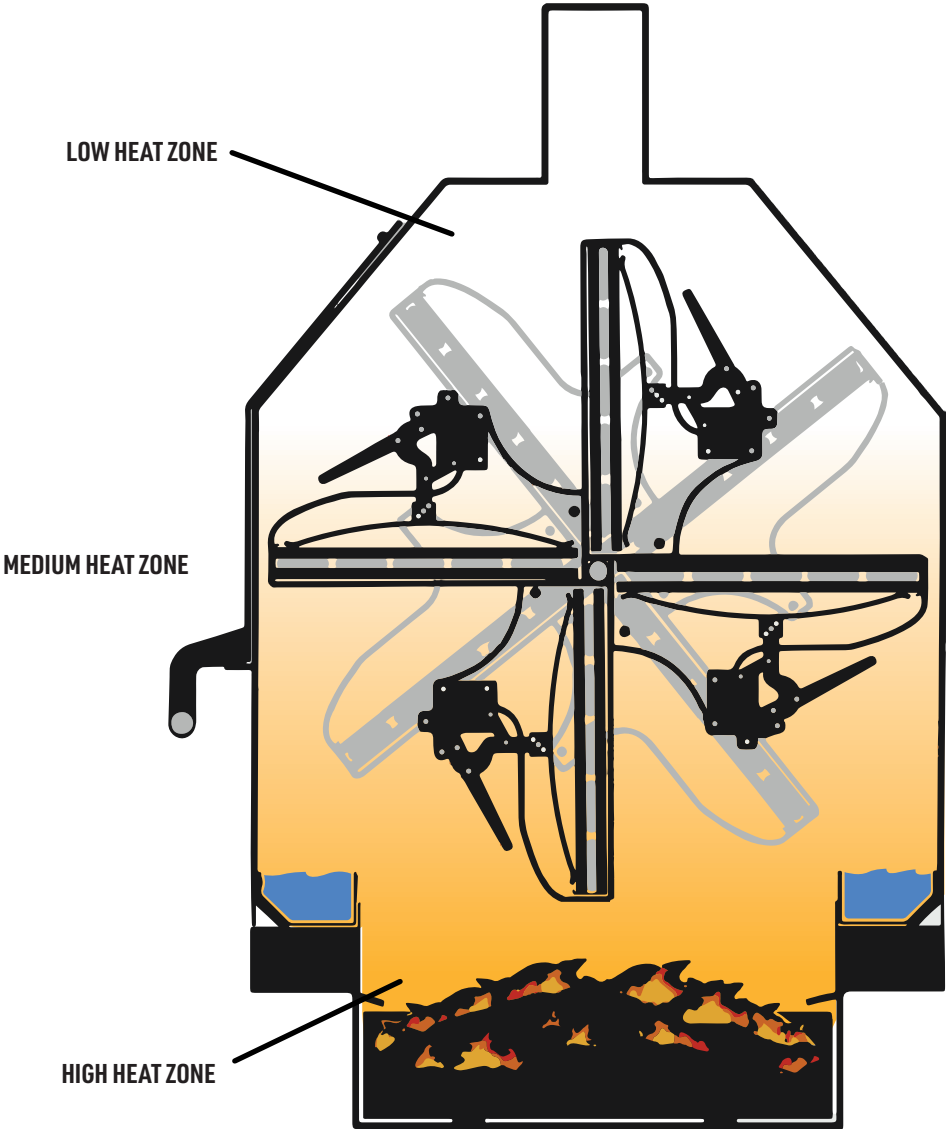
BIG BEN CONVECTION HEAT CHAMBER

CONVECTION HEAT CHAMBER

Maintaining temperature is one of the most important parts of cooking. The Big Ben offers draft control to provide consistent results with every load.

Acting like a full chamber convection fan, grates rotate constantly, and each side of meat is temporarily in direct heat as the grates turn. Rotating between the low and high heat zones keeps meat cooking evenly and retains moisture throughout the entire cooking process.

With controlled air flow and consistent even cooking, Big Ben delivers flavorful rotisserie meals that melt in your mouth.



BIG BEN GRATE OPTIONS

ROTISSERIE HANGING GRATES

Double your cooking space with Big Ben! Our Rotisserie Hanging Grates are perfect for larger pieces of meat like briskets, pork butts, whole birds, ribs, and more. Add a second layer to each hanging grate to minimize cooking time—and enjoy twice the amount of return.

Plus, you can interchange Sandwich Grates or Hanging Grates on the arms in any configuration. Options are limitless with a rotisserie that always offers the best use of space.

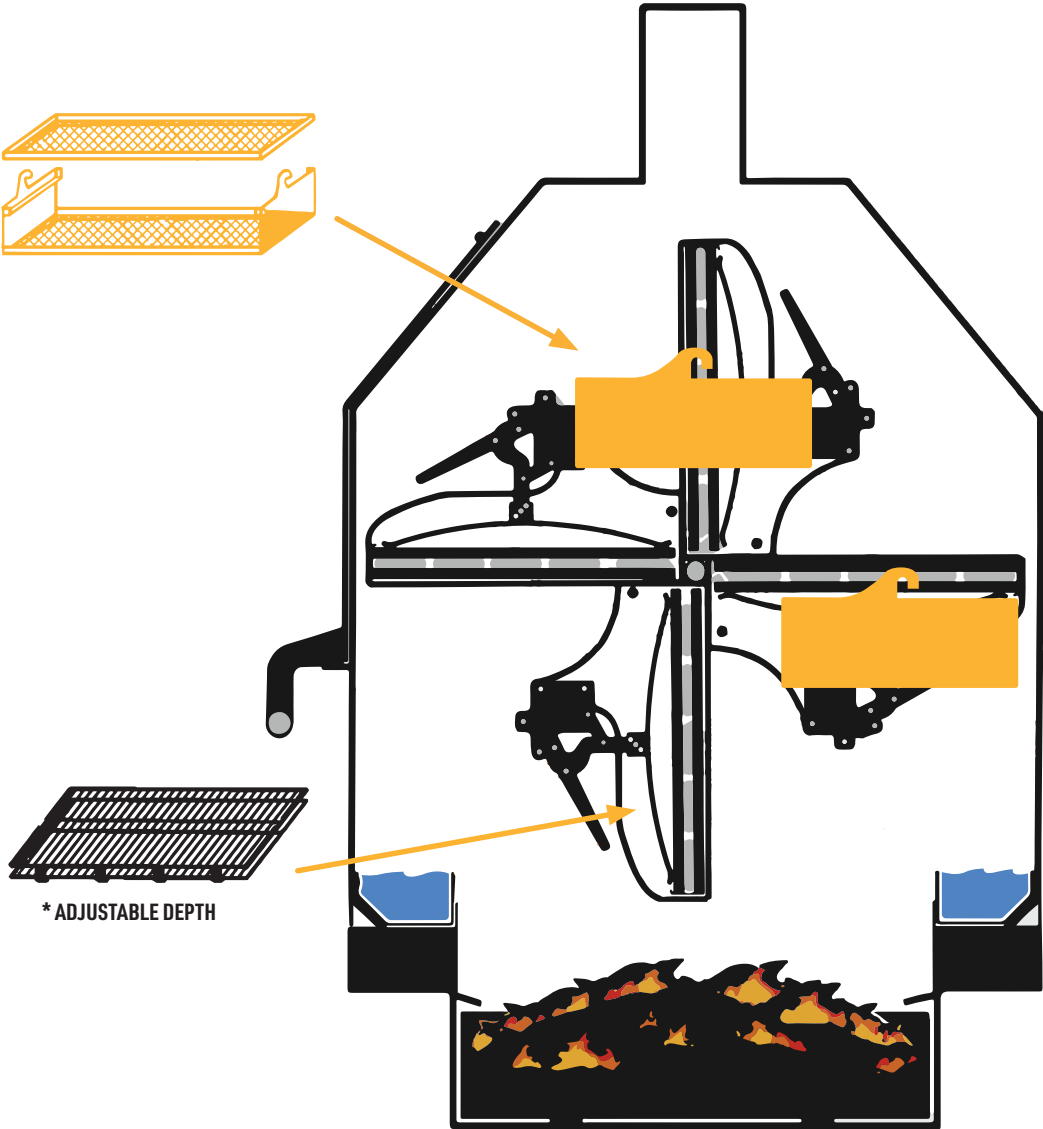
- Each grate holds 1 full-sized and 1 half pan or 3 half pans
- 8 hanging grates: 35" L x 13" D

SANDWICH GRATES

Our Sandwich Grates are perfect for all your favorite rotisserie-style meals. Quick-adjust clamps “sandwich” meat between two flat grates, holding uneven pieces secure while grates rotate.

Set the depth of these grates according to your cut of meat and evenly cook large batches with an accessory that works for:

- Burgers
- Boneless Thighs
- Ribs
- Chicken Wings
- Chicken Halves
- And more!
- Leg Quarters
- Pork Chops



BIG BEN SERIES QUICK-ADJUST CLAMPS

QUICK-ADJUST CLAMPS

Our Quick-adjust Clamps are designed specifically for the Big Ben Rotisserie and can't be found anywhere else on the market.

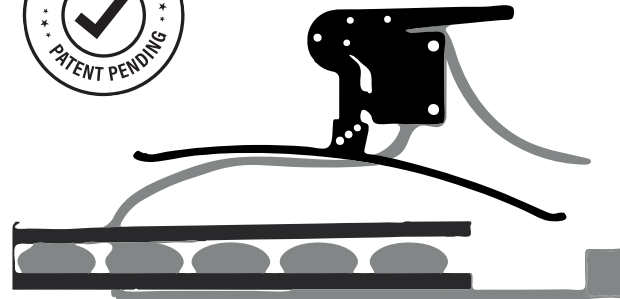
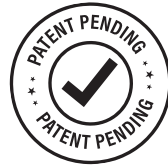
Easily switch between three load sizes with these easy-to-use clamps, so you can cook thinner and thicker loads evenly.

QUICK-ADJUST CLAMPS FEATURES:

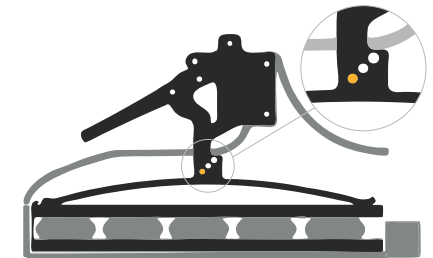
- Clamps allow for smooth single-person loading and unloading of grates filled with meat.
- Keeps meat clamped firmly grates firmly in place, even when upside down.
- Smooth operating hand lever with detents in open and closed positions.
- Easily install or replace the clamping mechanism on the grate holder with two bolts.
- Offer three mounting positions for thin, medium, or thick loads of meat and vegetables.
- Flexible spring clamp compensates for variations in final load thickness.

OPTIONAL CLAMP SCREW

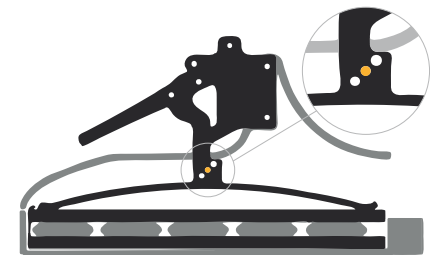
An alternative to the Quick-adjust Clamps is manually adjusting the clamp screws located on the Big Ben grate holder. These clamp screws adjust with a small cordless impact and hold sandwich grates in place to accommodate all types of meats. With some experience you'll be able to judge how to adjust the clamp screws according to each load of meat and/or vegetables.



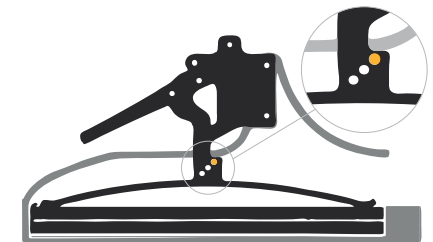
LOAD SIZE POSITIONS



#1 - BULKY LOAD



#2 - MEDIUM LOAD



#3 - LIGHT LOAD

COOKER COMPARISONS

		BIG BEN ROTISSERIE 78	OPEN 4 PIT	SP-500 SOUTHERN PRIDE
HEAD-TO-HEAD	Cost	\$9,876.26	\$6,900	\$25,000
	Cooking Style	Grill	Grill	Indirect Oven Smoker
	Construction Material	Painted 10 & 12 ga. Steel	Painted 13 ga. Steel	Steel
	Temperature Control	Draft	Manual	120v Automatic
	Fuel	Mixed Charcoal	Charcoal	Gas over Wood
	Rotisserie Format	Sandwich Grates or Hanging Grates	Manual Turn, Non-Adjustable Sandwich Grate	Basket with Extra Shelves
	Sandwich Grates	Yes	Yes	No
	Self-Basting	4-Sided	No	1-Sided
	People to Operate	1	2	1
	Continuous Staff?	No	Yes	No



BIG BEN ROTISSERIE 78

CAPACITY	Bone-In Chicken	160 lb.	240 lb.	Feasible
	Boneless Chicken	130 lb.	200 lb.	Feasible
	Pork Ribs	48 pcs. 2¾ lb. Baby Backs	Not Feasible	60 pcs. 2¾ lb. St. Louis Style Ribs
	8-10 lb. Pork Butts	24 pieces	None	60 pieces
	12-15 lb. Briskets	16 pieces	None	20 pieces



OPEN 4 PIT

COST COMPARISON	ITEM	AMOUNT	BIG BEN 78 COST	AMOUNT	OPEN 4 PIT COST
	Chicken Leg Quarters (\$0.85/lb.)	960 lb.	\$816.00	960 lb.	\$816.00
	Briquette Charcoal (\$0.50/lb.)	60 lb.	\$30.00	360 lb.	\$180.00
	Lump Charcoal (\$0.72/lb.)	120 lb.	\$86.40	0 lb.	\$0.00
	Man Hours (\$30/hr.)	3 hr.	\$90.00	8 hr.	\$240.00
	Total Cost Per Cook		\$1,022.40		\$1236.00
	Cost Per Pound		\$1.07		\$1.29
	Savings Per Pound		\$0.22		None
	TOTAL SAVINGS PER COOK		\$211.20		\$0.00
	Difference in Cooker Cost				\$2,976.26
Pounds of Chicken to Cook to Pay for the DIFFERENCE with Savings				13,500 lb.	



SP-500 SOUTHERN PRIDE

SUMMARY	SP-500	Cheaper to operate per hour, but it's essentially a bake oven with a smoking feature, not a grill.
	OPEN 4 PIT	Great quantity chicken cooker, but needs a lot of attention to operate.
	BIG BEN ROTISSERIE 78	Ability to run hot without a lot of attention. 4-position grate mounts allow for twice the meat in cook chamber with minimal fuel increase.



SEE IT IN
ACTION HERE:



TRI-FLAME COOKER SERIES

A smoker, cooker, and grill all combine with the Tri-Flame 60 unit. Made for all types of BBQ, the Tri-Flame 60 is perfect for catering, rentals, tailgating, and more. Say hello to everything you need to cook and serve large meals—without compromising on flavor.

For small or big occasions, Tri-Flame units hold everything you need to enjoy delicious meals done your way.

Designed to impress caterers and BBQ pros everywhere—while also being perfect for family gatherings—the Tri-Flame 60 comes with enough space to roast whole birds or hogs. Plus, transporting to and from events is simple with its built-in trailer frame.

The Tri-Flame 48 presents the convenience of the Tri-Flame 60 on a smaller scale. This unit works as a grill or chicken cooker, making it ideal for homeowners and backyard cookouts.

Both models also come with the option of a gas-powered burner and a unique charcoal tray that fits over the burner.







TRI-FLAME

60 COOKER

Take grilling, smoking, and cooking on the road with the Tri-Flame 60! Three interchangeable options mean you can cater, fundraise, and more with this unit. Created for BBQ enthusiasts everywhere, mix-and-match equipment to switch between a grill, cooker, or smoker with ease. Invest in one or more Tri-Flame units for delicious and (almost) limitless results.

Exclusive Tri-Flame 60 Features:

- 24" x 59" Flat Grate/Chicken Turner/Sandwich Grate
- Lock-in grate pins for balancing and securing grate
- A Pull-Out Charcoal Pan
- 12+ hours of slow, even draft control
- Built-in torsion axle and a full set of trailer lights

Capacity:

- 40 lbs. of boneless/skinless chicken thighs
- 60 lbs. of bone-in chicken
- 24 ribs with rib rack
- 12 pork butts (10 lbs. each)



TRI-FLAME

48 COOKER

Grill and cook delicious meals on your back patio with the Tri-Flame 48! This patio model is smaller and has fewer options than the Tri-Flame 60—creating a more economical option for the homeowner.

Tri-Flame 48 Features:

- 24" x 46" Chicken Turner/Sandwich Grate
- Lock-in grate pins for balancing and securing grate
- Charcoal/ash pan can be moved up closer to the grate for grilling
- Optional drip pan and flat grate for indirect slow cooks
- Tri-Flame 48 may be ordered without lid

TRI-FLAME FEATURES

CHICKEN COOKER

- Grates are made in-house and can be adjusted depending on the thickness of meat
- Locking system keeps loaded grates stable when flipping and holds grates in place when loaded unevenly
- Roasting hood allows you to flip grates without opening lid, which means no heat loss while cooking
- Grates stay level when changing sides for an extra consistent finishing cook
- Cooker allows you to get that slight crisp on your chicken while retaining moisture and flavor

CATERER & RENTAL UNIT SOLUTION

- Invest in 1 unit and enjoy 3 options: Hog Roaster, Chicken Cooker, and Direct Grill.
- Invest in 3 units and use any combination of Hog Roasters, Chicken Cookers, and Direct Grills.

SMOKER / ROASTER

- Ideal for whole birds, hog roasts, pork butts, ribs, briskets, and indirect, low and slow cooking
- Drip pan can be used as a water drip pan or as an exterior grease drain
- Roasting hood allows for a second-tier cooking rack
- Unbeatable draft control for 12-hour plus cooking

GRILL

- For direct heat, move the charcoal pan to the upper level and grill steaks, burgers, brats, pork chops, and more!

STANDARD FEATURES

- 12-gauge steel on the body & end plates
- 14-gauge steel on the lid
- Fire box finished with an exterior grade high temp paint (heat resistant up to 1200°F)
- Grates and turners designed with food-grade stainless steel
- Flat grate included
- Tel-Tru thermometer installed in lid
- Slide-out ash pan

TRAILER MODEL FEATURES

- Rubber torsion axles
- 2" ball hitch
- Wheel jack
- Safety chains
- DOT compliant lighting





CATERER COOKER SERIES

Here's an all-inclusive option for caterers and BBQ businesses alike. Three Tri-Flame units installed on one trailer offer limitless cooking options! Use one unit for grilling, the next one for roasting, and a third for smoking. Take barbecuing to the next level with Tri-Flame Caterer units that work for you!

Catering can be overwhelming. But does it have to be? You shouldn't have to spend hours stressing over meal prep and wondering if you'll run out of food at your next event. And with the Tri-Flame Caterer, you don't have to. Take the headache out of meal planning with units that deliver exactly what you expect every time. Cheers to stress-free, simplified catering.

Specs:

- (3) Tri-Flame 60 Cookers
- Trailer: 80" x 170", 2000 lb torsion axle, complete trailer lighting package
- Shown with optional aluminum diamond plating

CAMPFIRE COOKING

SANTA MARIA WOOD-FIRED BBQ PIT

Nothing beats the taste of wood-fired BBQ. This pit comes with grates designed to catch juices while grilling, keeping moisture and rich flavor in your meat.

Move grates smoothly up and down for loading and unloading. Plus, keep grates at your desired height with a built-in locking pin.



V-grates catch meat juices, creating a deeper flavor as the meat cooks.



TRIPOD WITH CHAIN SLIDER

Here's a portable accessory perfect for camping, backyard campfires, and outdoor cooking!

This Tripod with Chain Slider lifts or lowers a kettle or grill over an open fire with ease. Take grilling on the road with an accessory designed to simplify cooking—no matter where you go.

TRIPOD FEATURES:

- ¾" x 75" solid steel frame
- Triple yoke mounted on top for extra stability
- Easily folds together
- Swivel hook included

GRILL FEATURES:

- 24" round grill with raised edges to keep food safely on grill
- Nickel/chrome-plated finish or optional stainless steel
- 3 removable chains included for grill attachment
- Kettle attaches to chain slider when 3 chains are removed



CAMPFIRE PIT WITH REMOVABLE WINCH

Our Campfire Pit is a classic for those who love backyard cookouts. Enjoy grilling all summer long with this simple setup.

- Winch pole swivels and easily removes for transporting
- 24" round grill works well with this pit



BAR-B-QUE SAUCES



SWEET & SAVORY BBQ SAUCE

Since 2013, our Sweet and Savory BBQ Sauce has been claiming awards for its incredible flavor. Made with brown sugar, this sauce adds sweeter notes to any type of meat. Try this sauce while grilling or as a dipping sauce for your sides.

Available Sizes:

1/2 Gallon (6 Per Case)
12 oz. bottle (12 Per Case)



SPICY PEACH BBQ & WING SAUCE

The sweetness of this peach sauce blends with mild spice flavors, so you can hardly pinpoint the peach! Take barbecuing to the next level with this unforgettably smooth sauce.

Available Sizes:

1/2 Gallon (6 Per Case)
12 oz. bottle (12 Per Case)



SPICE SAMPLER

Our Spice Sampler offers you a little taste of all our favorite blends. Try sample-sized bottles of our Fajita & Wings, Meat Rub, BBQ+, and Steak & Burger seasonings.

Available Sizes:

4 Pack

RUBS & SEASONINGS



MEAT-RUB

This all-purpose blend of sugar and spices is the ultimate rub for ribs, pork tenderloin, briskets, whole chickens and more. Seal in natural juices and flavor while cooking meat low and slow. Apply just before barbecuing meat or season, wrap, and refrigerate up to 12 hours before cooking.

Available Sizes:

2 lb Bag
10½ oz. Shaker Bottle



BBQ+

Our signature BBQ+ seasoning balances the perfect amount of salt, sugar, hickory smoke flavor, chili, and other spices. Sprinkle this blend on chicken, pork, and other cuts of meat to seal in the barbeque flavor you love as you grill.

Available Sizes:

5 lb. Bag | 2 lb Bag
10½ oz. Shaker Bottle



STEAK & BURGER

If you love Montreal steak seasoning, you'll love the taste of our Steak & Burger blend. Coarsely ground peppercorn meets a hint of garlic and spices, creating a flavor profile you won't forget. This recipe uses a finer grind than most steak seasonings, making it perfect for steak or burgers. Sprinkle on both sides of steak right before grilling or apply up to 4 hours beforehand.

Available Sizes:

10½ oz. Shaker Bottle



FAJITA SEASONING

With a combination of chili and other spices, our Fajita Seasoning adds medium heat to anything from steaks to stir fries. Bring the flavors of Mexico to fajitas, tacos, enchiladas, quesadillas, and more with this universal blend.

Available Sizes:

2 lb Bag
10½ oz. Shaker Bottle

RUBS & SEASONINGS



TACO/ENCHILADA

Tacos: Use this mix while cooking chicken, ground beef, pork, or steak.
Enchiladas: Lightly season choice of meat for enchiladas. Heat 2 cups of tomato juice in a saucepan over medium heat. In a small bowl, mix 2 tablespoons of seasoning with 2 tablespoons of cornstarch or flour. Whip seasoning mixture into the tomato juice and let simmer until it thickens slightly. Ladle some sauce over meat for flavor and moisture. After the Enchiladas are rolled into a pan, pour the remaining sauce on top. Bake and add cheese when almost done.

Available Sizes:

8 oz. Shaker Bottle



SRIRACHA

Try this flavorful spicy blend to satisfy your hot sauce cravings. Habanero meets sweet and tangy to deliver incredible flavor on meats, eggs, vegetables, and more.

Available Sizes:

8 oz. Shaker Bottle



ITALIAN

Bring that unique Italian flavor to any dish with this balanced combination of herbs. Sprinkle this fragrant blend in soups, pizza sauces, pasta sauces, or on top of breadsticks.

Available Sizes:

3 oz. Shaker Bottle



LOW ACID COFFEE



AVAILABLE VARIETIES:

SINGLE ORIGIN:

- **Bali (Indonesia)** | Medium Roast, Organic
- **Oaxaca (Mexico)** | Medium Roast, Organic
- **Java (Indonesia)** | Medium/Dark Roast, Organic
- **Sulawesi (Celebes)** | Dark Roast, Non-Organic
- **Yirgacheffe (Ethiopia)** | Medium/Dark Roast, Organic
- **Nicaragua** | Medium/Dark Roast, Organic
- **Kenya** | Dark Roast, Organic
- **Brazil** | Medium Roast, Organic

BLENDS:

- **First Light Blend** | Light Roast, Organic
- **Dirk Willems Memorial Blend** | Medium Roast, Organic
- **One More Cup (Decaf)** | Medium/Dark Roast, Organic

AVAILABLE SIZES:

- 12 oz. Zipper Seal Bags
- 12 count K-Cups

Wellspring

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or Wellspring Components.

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