


WOLF

LOW PROFILE GAS CHARBROILERS

WOLF SCB SERIES

Standard Features:

- 14,500 BTU/hr aluminized steel bar burners in each 6" section
- Standing pilot ignition system with infinite control gas valve burner controls
- Full width grease drawers
- 12" overall working height—14 ¾" overall height on 4" adjustable legs
- Heavy duty cast iron reversible broiling grates are standard
- Stainless steel sides, control panel, top rim, backsplash and full width grease trough
- ¾" rear gas connection with pressure regulator
- Two year parts and labor warranty



SCB47
Shown with optional stand

Model Number	BTUs	Number of Grates	Dimensions W x D x H	Approx. Shipping Wt.	
				lbs	kg
SCB25	58,000	4	25 ¼" x 27 ¼" x 12"	290	131
SCB36	87,000	6	36" x 27 ¼" x 12"	370	167
SCB47	116,000	8	46 ¾" x 27 ¼" x 12"	450	203
SCB60	159,000	11	60" x 27 ¼" x 12"	500	225
SCB72	188,500	13	72" x 27 ¼" x 12"	550	248

Freight Classification: SCB60 & SCB72-85, All others-100

SCB Stands & Accessories

Model Number	Stainless Steel Stand with Marine Edge—Casters	Stainless Steel Stand with Marine Edge—Flanged Legs	6" High Backsplash	10" Plate Rail	Supercharger Kit
	Accessory Code	Accessory Code	Accessory Code	Accessory Code	Accessory Code
SCB25	STAND/C-VCCB25	STAND/F-VCCB25	BCKSPLH-CB25	PLTRAIL-VCCB25	SUPERCHG-SCB25C
SCB36	STAND/C-VCCB36	STAND/F-VCCB36	BCKSPLH-CB36	PLTRAIL-VCCB36	SUPERCHG-SCB36C
SCB47	STAND/C-VCCB47	STAND/F-VCCB47	BCKSPLH-CB47	PLTRAIL-VCCB47	SUPERCHG-SCB47C
SCB60	STAND/C-VCCB60	STAND/F-VCCB60	BCKSPLH-CB60	PLTRAIL-VCCB60	SUPERCHG-SCB60C
SCB72	STAND/C-VCCB72	STAND/F-VCCB72	BCKSPLH-CB72	PLTRAIL-VCCB72	SUPERCHG-SCB72C

SCB/VCCB Charbroiler Grates

Description	Accessory Code
Round rod fabricated grate	GRATE-RR0D7
Round rod fabricated grate—six rib	GRATE-RR0D6
Cast diamond grate std.	GRATE-CDIA7
Cast diamond grate—six rib	GRATE-CDIA6
S.S. diamond fabricated grate	GRATE-DIA7
S.S. diamond fabricated grate—four rib	GRATE-DIA4
Cast straight grate std.	GRATE-CSTR7
Cast straight grate—six rib	GRATE-CSTR6
Cast waffle grate—each	GRATE-WAFFLE



ACHIEVER HOTPLATES

Standard Features:

- 30,000 BTU/hr two-piece lift off burners offer superior heat distribution for heavy sauté applications
- Standing pilot ignition with infinite control manual gas valve control
- Heavy duty cast iron top grates are designed to support heavy pans and stockpots
- Fully welded steel chassis delivers strength to a unit that must perform in a punishing work environment
- Two burner, four burner, six burner and eight burner head configurations that will meet a chef's exacting standards
- Step-up, half hot top on rear burners and full hot top configurations are available in all sizes
- Two year parts and labor on standard 212, 424 and 636 models (one year on other models)



AHP636

AHP Model Accessories

Model Number	Approx. Shipping Wt.	
	lbs	kg
AHP212*	148	67
AHP424*	224	101
AHP636*	291	132
AHP848	310	140
AHP212U	148	67
AHP424U	224	101
AHP636U	291	132
AHP848U	310	140
AHP212H	148	67
AHP424H	224	101
AHP636H	291	132
AHP848H	310	140
AHP212H-F	148	67
AHP424H-F	224	101
AHP636H-F	291	132
AHP848H-F	310	140

Freight Classification: 85

*Standard Hot Plates—Ship Now Unit

"U" = Step-Up Models "H" = Half Hot Top Models "H-F" = Full Hot Top Models

Model Number	12" Plate Rail	Condiment Rail		Cutting Board
	Accessory Code	Accessory Code	½ Size Pans	Accessory Code
12	PLTRAIL-AHP12	N/A	N/A	N/A
24	PLTRAIL-AHP24	CONRAIL-AHP24	3	CUTBD-AHP24
36	PLTRAIL-AHP36	CONRAIL-AHP36	5	CUTBD-AHP36
48	PLTRAIL-AHP48	CONRAIL-AHP48	6	CUTBD-AHP48



WOLF CHEESEMELTERS

Standard Features:

- Energy efficient gas infrared burners
- Three-position chrome plated heavy duty rack guides and grid rack
- Standing pilot ignition
- ¾" rear gas connection and pressure regulator
- 20 ½" deep x 19 ¼" high
- Removable full-width spillage pan for easy cleaning and maintenance
- One year parts and labor warranty



CMJ48

Model Number	Total BTUs	Number of Burners	Approx. Shipping Wt.	
			lbs	kg
CMJ24	18,000	1	106	48
CMJ36	24,000	1	159	72
CMJ48	36,000	2	212	95
CMJ60	42,000	2	265	119
CMJ72	48,000	2	318	143

Freight Classification: 100

IR (Infrared) Salamander Broiler

Model Number	Total BTUs	Number of Burners	Approx. Shipping Wt.	
			lbs	kg
IRB36	30,000	1	180	81

NOTE: One year parts and labor warranty on Wolf Salamanders.

Freight Classification: 100

Radiant Salamander Broiler

Model Number	Total BTUs	Number of Burners	Approx. Shipping Wt.	
			lbs	kg
RB36	66,000	6	180	81

NOTE: One year parts and labor warranty on Wolf Salamanders.

Freight Classification: 100



RB36

Cheesemelter & Salamander Broiler Accessories

Description	Accessory Code
S.S. wall mount brackets—cheesemelter	WALLMNT-CHRBKR
S.S. wall mount brackets—salamander	WALLMNT-CHRBKR
Leg set for counter installation (4) 24" - 48"	COUNTER-ADJLEG
Leg set for 60" counter installation (6) 60" - 72"	COUNTER-ADJLG6
Interplumbing kit/salamander broiler	PLUMBIN-KITV