



HEAVY DUTY GAS GRIDDLES

AGM SERIES

Value, Durability, Simplicity.



AGM48

Standard Features:

- Manual ignition with manual gas valve control
- AGM manual controls are designed to take the heat—a favorite griddle for making fajitas at 600 °F
- Fully welded chassis—unit comes with heavy gauge 4" stainless steel backsplash and tapered side splashes
- Griddle plates are available fully grooved for marking of product
- New bullnose design stays cool in hot kitchens with heavy production needs
- High range manual control valves offer exceptional temperature control

Model Number	Plate Thickness	Total BTUs	Approx. Shipping Wt.		List Price	
			lbs	kg	Standard Unit with 4" Splashes	Fully Grooved Griddle Plate
AGM24	1"	54,000	330	150	\$5,842	\$1,714
AGM36	1"	81,000	430	195	\$7,334	\$2,356
AGM48	1"	108,000	560	255	\$8,882	\$2,998
AGM60	1"	165,000	660	300	\$10,434	\$3,642
AGM72	1"	162,000	795	361	\$11,682	\$4,284

ACCESSORIES & STANDS

AGM Series

Model Number	Accessory Code and List Price			
	Stainless Steel Stand with Marine Edge Casters	Cutting Board	Condiment Rail	Plate Rail
AGM24	STAND/C-24 \$1,080	CUTBD-24 \$822	CONRAIL-24 \$540	PLTRAIL-24 \$484
AGM36	STAND/C-36 \$1,260	CUTBD-36 \$912	CONRAIL-36 \$646	PLTRAIL-36 \$530
AGM48	STAND/C-48 \$1,466	CUTBD-48 \$1,214	CONRAIL-48 \$668	PLTRAIL-48 \$612
AGM60	STAND/C-60 \$1,900	CUTBD-60 \$1,500	CONRAIL-60 \$826	PLTRAIL-60 \$756
AGM72	STAND/C-72 \$2,170	CUTBD-72 \$1,692	CONRAIL-72 \$880	PLTRAIL-72 \$776

HEAVY DUTY ELECTRIC GRIDDLES

WEG SERIES

Dependable Operation and Repeatable Performance.



Standard Features:

- 1 surface-mounted electric snap-action thermostat control for each 12" section
- ½" thick polished steel griddle plate
- Illuminated cycle light tells operator when griddle is at set temperature
- Temperature adjusts from 200-450 °F
- 1 solid-sheathed incoloy heating element in each 12" cooking zone
- 208-240 V, 60 Hz, 1 or 3-Phase power supply required
- Heavy load cooking efficiency of 76%; idle energy rate 1.98 kW/hr; 41 lbs/hr production capacity**



WEG36D

Model Number	Plate Thickness	Total kW	BTU/hr Conversion	Approx. Shipping Wt.		List Price	480 V***
				lbs	kg		
WEG24D	½"	10.8	36,828	165	75	\$3,780	\$365
WEG36D*	½"	16.2	55,242	230	105	\$5,490	\$460
WEG48D*	½"	21.6	73,656	275	125	\$6,300	\$546
WEG60D*	½"	27	92,070	345	157	\$7,600	\$638
WEG72D*	½"	32.4	110,484	560	255	\$9,800	\$752

*ENERGY STAR® compliant.

**WEG36 model test data from FSTC/ASTM Standard F1275 protocol.

***Contact factory for 380 V and 415 V options.

STANDS

WEG Series

Model Number	Stainless Steel Stand with Marine Edge Casters	
	Accessory Code	List Price
WEG24D	STAND/C-24	\$1,080
WEG36D	STAND/C-36	\$1,260
WEG47D	STAND/C-48	\$1,466
WEG60D	STAND/C-60	\$1,900
WEG72D	STAND/C-72	\$2,170

NOTE: Stands in this series are compatible for AGM/WEG/Charbroilers and VHP/AHP Hotplates.



WOLF TEPPANYAKI GRIDDLES

Standard Features:

- Manual ignition with manual gas valve control
- 30,000 BTU circular atmospheric burner provides concentrated heat
- Polished 3/4" thick steel griddle plate
- New integrated flue design eliminates the need to purchase custom trim pieces for installation
- Full gas pilot and burner safety system is standard construction

Model Number	Plate Thickness	Total BTUs	Approx. Shipping Wt.		List Price
			lbs	kg	
TYG48C	3/4"	30,000	346	147	\$5,298
TYG60C	3/4"	30,000	415	189	\$6,176



TYG48C

LOW PROFILE GAS CHARBROILERS

SCB SERIES

Standard Features:

- 14,500 BTU/hr aluminized steel tube burners in each 6" section
- Standing pilot ignition system with infinite control gas valve burner controls
- Deflector panels below each burner focus heat into the cooking zone for higher efficiency—creates a “cool zone” in the full width grease drawer
- 13" working height—14 3/4" overall height on 4" adjustable legs
- Heavy duty cast iron reversible char-radiants and 5 1/4" wide “Flame Arrestor” broiling grates are standard
- Stainless steel sides, control panel, top rim, backsplash and full width grease trough
- 3/4" rear gas connection with pressure regulator
- 1 year parts and labor standard

Model Number	Number of Grates	Total BTUs	Approx. Shipping Wt.		List Price
			lbs	kg	
SCB25	4	58,000	290	132	\$4,925
SCB36	6	87,000	370	168	\$6,446
SCB47	8	116,000	450	205	\$7,900
SCB60	11	159,500	500	227	\$10,254
SCB72	13	188,500	550	250	\$12,794

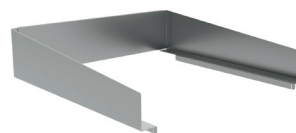


SCB25

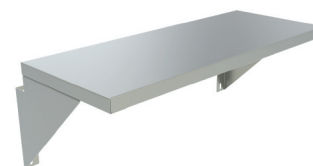
ACCESSORIES

SCB Series

Model Number	Accessory Code and List Price		
	Stainless Steel Stand with Marine Edge Casters	Plate Rail	6" Backsplash
SCB25	STAND/C-24 \$1,080	PLTRAIL-VCCB25 \$214	SPLASH6-CB25 \$272
SCB36	STAND/C-36 \$1,260	PLTRAIL-VCCB36 \$268	SPLASH6-CB36 \$330
SCB47	STAND/C-48 \$1,466	PLTRAIL-VCCB47 \$382	SPLASH6-CB47 \$442
SCB60	STAND/C-60 \$1,900	PLTRAIL-VCCB60 \$426	SPLASH6-CB60 \$464
SCB72	STAND/C-72 \$2,170	PLTRAIL-VCCB72 \$492	SPLASH6-CB72 \$502



SPLASH6-CB25



PLTRAIL-VCCB25

ACHIEVER HOT PLATES

AHP SERIES

Standard Features:

- 30,000 BTU/hr 2-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
- 2, 4, 6 and 8 burner (AHP848 has 8 burners) head configurations that will meet chefs' exacting standards



AHP424

AHP424U

Standard Hot Plates

Model Number	Total BTUs	Approx. Shipping Wt.		List Price
		lbs	kg	
AHP212	60,000	148	67	\$1,812
AHP424	120,000	224	102	\$2,494
AHP636	180,000	291	132	\$3,538
AHP848	240,000	310	141	\$4,250

Step-Up Hot Plates

Model Number	Total BTUs	Approx. Shipping Wt.		List Price
		lbs	kg	
AHP212U	60,000	148	67	\$2,226
AHP424U	120,000	224	102	\$3,274
AHP636U	180,000	291	132	\$4,562
AHP848U	240,000	310	141	\$5,612