

## ACHIEVER ACB SERIES

*Best temperature profile of any charbroiler in its class—more usable heat (600–700°F) into the grate area for maximum production capacity and productivity. Wolf's “Supercharger” plates are standard—improving energy utilization and performance.*

### STANDARD FEATURES:

- Powerful 17,000 BTU/hr\* burner in each 6" broiler section with wide range (220° rotation) manual gas valves for precise zone control
- Heavy duty cast iron burners, radiants and grates provide exceptional durability
- Heat deflector panels below burner sections reflect heat into the cooking zone, improving uniformity of temperature across the entire cooking surface as well as protecting your refrigerated chef base
- Easy-to-light design, standing pilot ignition
- 4" heavy duty adjustable legs



ACB47

### ACHIEVER ACB SERIES GRIDDLES

Model	Dimensions (W x D x H)	Cooking Height	Total BTU/hr	Number of grates
ACB25	25½" x 31" x 15½"	12"	68,000	4
ACB36	36" x 31" x 15½"	12"	102,000	6
ACB47	46⅞" x 31" x 15½"	12"	136,000	8
ACB60	62⅞" x 31" x 15½"	12"	187,000	11
ACB72	72½" x 31" x 15½"	12"	221,000	13