

## WOLF ACHIEVER SERIES

Taking cooking to a whole new level

Achiever Griddle (AGE24) &  
Achiever Charbroiler (ACB25)  
mounted on refrigerated base



The Wolf Range Company has been making high-quality durable cooking equipment since 1934. Today, Wolf is a leader in heavy-duty cooking equipment that will help your kitchen operate efficiently, cost effectively, and competitively.



WOLF RANGE COMPANY  
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Our new and improved counter model **Achiever Series**, is taking cooking to a whole new level. The **Achiever Griddle** features embedded snap-action thermostat with electronic ignition (with pilot safety), super-quick preheat and recovery time, easy access controls and a slick new bullnose design. The **Achiever Charbroiler** features longer landing area for plating dishes, has heavy cast iron char-radiant grates, and supercharge burner dividers which minimize heat transfer to enhance multi-zone cooking capability. The **Achiever Hot Plate** features one infinite heat control valve for each burner, and easy clean lift-off heads.

For a unified look, all share a common backsplash height and labor saving easy clean features.

WOLF PERFORMANCE

## INTRODUCING THE WOLF ACHIEVER SERIES

High Performance. High Productivity.



Wolf Introduces The Achiever Series: High-Performance Counter Top Lineup Takes Cooking to a New Level!

PERFORMANCE TIPS

Achiever Charbroiler

For maximum performance, allow air to circulate around food while charbroiling. Placing foil or sheet pans on the grates may warp the radiants.

Achiever Griddle

Optional chrome griddle plate offers excellent heat retention, labor saving benefits (easier to clean), and minimum flavor transfer.



Achiever Charbroiler

**ACB** Wolf’s revolutionary Achiever Charbroiler design brings together a unique combination of features to deliver superior performance. Durable cast iron grates provide excellent heat transfer and feature “Flame Arrestor” cast-in pitched grease troughs in production for reduced flare-ups. Super charger plate separates burner sections, helps focus radiant energy, and directs flame upward to reduce heat plume effect. Finned cast alloy radiants control cross-drafts. This type of radiant provides more consistent and uniform heat than broilers using volcanic rock—and last years longer. So Wolf’s exclusive combination of grate and radiant designs means more efficient broiling, better results and long-term value.



- 1. 16,000 BTU/hr. cast iron burner for each broiling grate
- 2. 5 ¼" heavy duty reversible grates
- 3. Longer landing area with almost 6" plate shelf
- 4. Full width front grease drawer
- 5. One of the deepest grates in the industry allows for greater volume
- 6. 4" heavy duty adjustable legs
- 7. Supercharger burner dividers

AVAILABLE MODELS:

- ACB25 25 ¾" wide
- ACB36 36 ⅛" wide
- ACB47 46 ¾" wide
- ACB60 60 ⅝" wide

Achiever Griddle

**AGE** The Achiever line offers a delicious array of choices so you can select a griddle that perfectly matches your volume, your menu and your budget. Widths of 24", 36", 48", 60" and 72" handle everything from light-duty to high-volume production. Stainless steel front, sides and back make each Achiever griddle durable and easy to clean. And Achiever’s low profile design makes it ergonomically efficient on a counter top or when placed on an optional stainless steel stand or refrigerated base. Your Achiever Griddle can have manual temperature controls, thermostatic controls or embedded snap-action control for optimum performance.



- 1. 30,000 BTU/hr. “U” shaped aluminized steel burners
- 2. Aluminized steel chassis
- 3. Temperature adjusts from 150° to 450° F
- 4. One inch thick polished steel griddle plate
- 5. Welded large capacity grease drawer

AVAILABLE MODELS:

- AGE24 24" W x 24" D Griddle Plate
- AGE36 36" W x 24" D Griddle Plate
- AGE48 48" W x 24" D Griddle Plate
- AGE60 60" W x 24" D Griddle Plate
- AGE72 72" W x 24" D Griddle Plate

Achiever Hot Plate

**AHP** Introduced in early 2006, Wolf’s Achiever Hot Plate offers whopping 30,000 BTU/hr. burners for quick preheating and recovery. A heavy gauged welded steel chassis keeps them cranking from year to year. Available in four sizes, from 12" to 48", and to meet your exact needs. This new hot plate by Wolf Range uses the same burner and grate system as their proven Commander heavy duty series.



- 1. 30,000 BTU/hr. burners with lift-off heads
- 2. Full width pull out crumb tray
- 3. Heavy duty cast iron top grates
- 4. Infinite heat control valve for each burner
- 5. 6" heavy duty adjustable legs

AVAILABLE MODELS:

- AHP212 12" wide
- AHP424 24" wide
- AHP636 36" wide
- AHP848 48" wide

ACHIEVER SPECIFICATIONS	ACHIEVER CHARBROILER (ACB SERIES)	ACHIEVER GRIDDLE (AGE SERIES)	ACHIEVER HOT PLATE (AHP SERIES)
CONSTRUCTION AND DESIGN	Stainless steel sides, control panel, top trim, backsplash, and grease trough		
DIMENSIONS	Widths: 25 ¾", 36 ⅛", 46 ¾", 60 ⅝"    Depth: 33"    Cooking Height: 11 ½"	Widths: 24", 36", 48", 60", 72"    Depth: 33"    Cooking Height: 11 ¼"	Widths: 12", 24", 36", 48"    Depth: 33"    Cooking Height: 12 ⅜"
BTUs	16,000 per 6" section		
CONTROLS	Standing pilot ignition system / One infinite heat control valve for each burner		
MOUNTING CAPABILITY	Counter / Stainless steel stand / Refrigerated stand / Low profile oven		
OPTIONAL FEATURES	6", 7 ⅝", 10", 12" and 13" legs, stainless steel stand with undershelf, condiment rail and casters	Grooving, cutting board, rear grease trough, prison package, chrome plate, seismic legs, knob protectors	Step-up burners, Split grates, Half hot-top on rear burner, 7 ⅝", 10", 12", and 13" legs