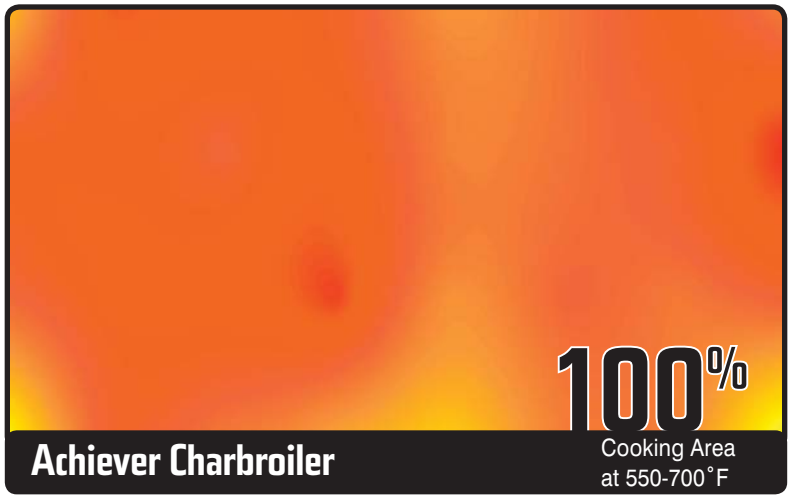
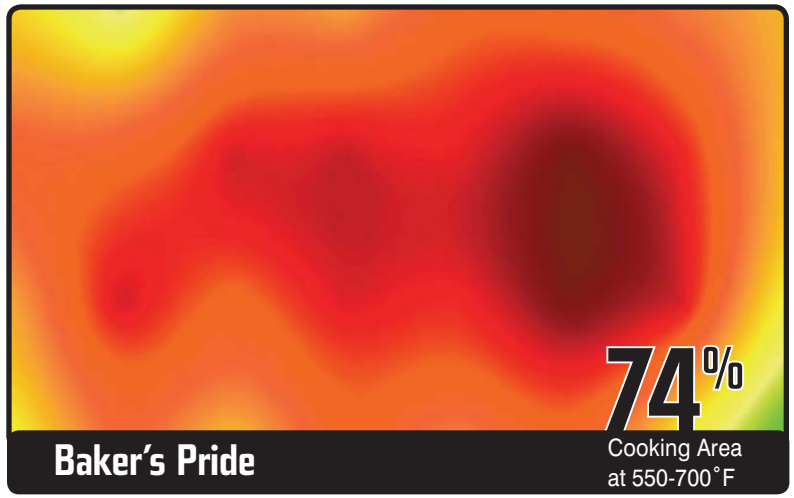
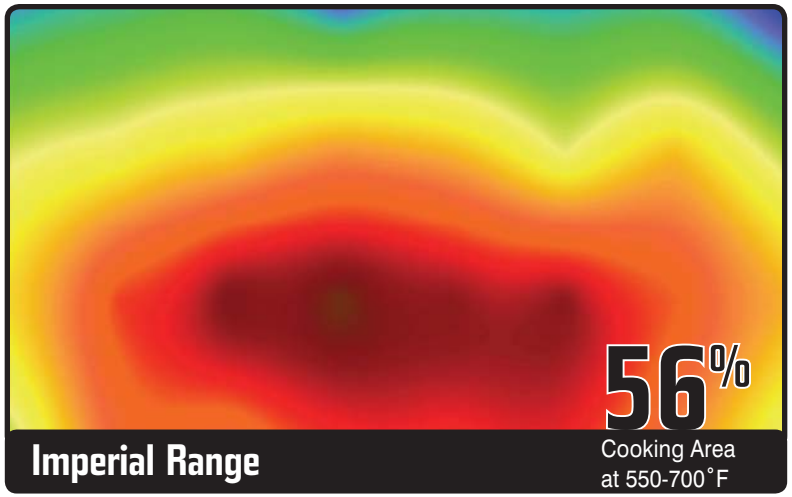
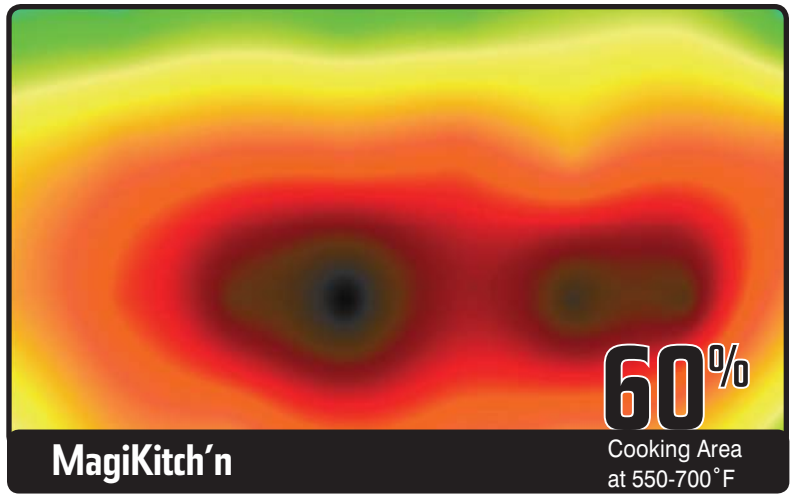
Achiever Charbroiler Delivers Super Uniform Temperature*

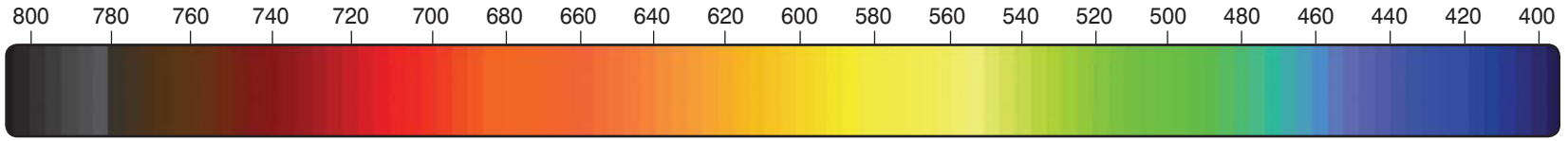
Vulcan & Wolf Charbroiler—Competitive Analysis:











*Patent Pending

Vulcan/Wolf Charbroiler–Competitive Analysis:

Achiever Charbroiler vs. “Best In Class” Competitors

ACB/VACB Key Features & Benefits

FEATURES

- Superior heat distribution reduces food waste due to overcooking/burning of product
- Greatest area of uniform top grate of any charbroiler in its class (550-700˚F)
- Designed to 36" of working height, unit easily installs on standard 25" high refrigerated bases
- Patent pending burner design

BENEFITS

- ✓ **Charbroiling consistency**
- ✓ **Operational efficiency**
- ✓ **Optimal working height**
- ✓ **Substantial production efficiency and utility savings which means more to your bottom line**

Find your utility cost at:
www.foodservicecouncil.org

	Vulcan/Wolf ACB47	MagiKitch’n APM-RMB-648	Baker’s Pride XX-8	Imperial IRB48
PRODUCT FEATURES				
Superchargers	YES	NO	NO	NO
Heat Deflector Underbaffling	YES	NO	YES	NO
Cast Iron Radiants	YES	NO	NO	YES
Cast Iron Grates	YES	NO	YES	YES
Unit Height	11.5"	12.5"	13.25"	11.75"
Depth with Plating Rail	33"	35.5"	33.5"	31.375"
BTU / 6” Section	18K	20K	18K	15K
Total BTU / Hr	144K	160K	144K	120K
Nat. Gas Cost / 1 Hr	$1.61	$2.23	$1.61	$1.34
COOKING PERFORMANCE				
Heated Grate Area (in^2)	935	933	923	845
Usable Cooking Area (in^2) Defined @ 550-700˚F	907	560	683	473
% Cooking Area @ 550-700˚F	100%	60%	74%	56%
UTILITY SAVINGS				
Estimated Annual Gas Consumption per Usable Cooking Area ($/$ft^2$)*	$1,118	$2,012	$1,485	$1,786
Annual Gas/Energy Cost	$7,042	$7,824	$7,042	$5,868

* National Average Cost of Natural Gas:

$$\frac{\$}{year} = \frac{kBTU}{hr} \times \frac{1 ft^3}{1030 BTU} \times \frac{12 hr}{day} \times \frac{365 day}{year} \times \frac{THERM}{100 ft^3} \times \frac{\$1.15}{THERM} = 48.9 \times \frac{kBTU}{hr}$$

VULCAN
WOLF