



### ACH15 Properties

- Lumpwood charcoal
- Pieces typically between 30mm and 150mm
- Ready to cook within 30 minutes

### ACH15 Packaging

- Brown 15kg sack
- Approximate size: 580mm x 150mm x 900mm
- Barcode: 5010743890238

# ACH15



- 15kg Restaurant Quality Grade Charcoal, Brown bag
- 100% Natural Lumpwood
- Long lasting- Burns for 3-4 hours
- Easy Lighting
- Authorised for use in smoke control areas
- Burns to a white ash
- No smoke
- Suitable for all types of BBQing
- ACH15 is made from 100 % White Quebracho



### Instructions for use

Create a base of charcoal, add 3-4 Big K firelighters and light. Once the firelighters are burning cover with additional charcoal in a pyramid fashion, this allows the flames to rise up from the bottom heating the coals quicker and more evenly.

After approximately 20mins spread the coals and wait for a further 5-10 minutes before you start cooking.

