

CHALLENGER XL™ SERIES | *Legendary Toughness and Dependability.*

Wolf Gas Ranges are built with legendary toughness and dependability, and they are loaded with features sure to make an impact on your kitchen.

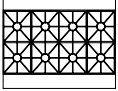


STANDARD FEATURES:

- Stainless steel front, sides, and lift-off high shelf
- 30,000 BTU/hr open-top burners with lift-off heads for easy cleaning
- Cool-to-the-touch control knobs
- Oven thermostat adjusts from 250–500°F
- MIG welded frame
- 6" adjustable legs
- Heavy duty cast grates, easy lift-off 12" x 12" in front and 12" x 14" in back accommodate large pans or stock pots
- Extra deep pull-out stainless steel crumb tray with welded corners
- 35,000 BTU/hr bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in 36", 48" and 72" ranges (sheet pans fit front-to-back in 24" and 1 side of the 60" ranges)
- Each oven includes 2 racks and 4 rack positions



CHALLENGER XL™ SERIES | 48" OPEN-TOP BURNERS



48" RANGE

8 OPEN-TOP BURNERS & 12" STORAGE BASE

Standard Base



C48S-8BN
C48S-8BP

Gas Type

Natural
Propane

Total BTU/hr

275,000
275,000

Convection Base



C48C-8BN
C48C-8BP

Natural
Propane

272,000
272,000

Refrigerated Base - Left placement only



C48R-8BN
C48R-8BP

Natural
Propane

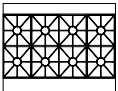
240,000
240,000

Oven accepts full-size sheet pans.



C48S-8BN

Shown on optional casters



48" RANGE

8 OPEN-TOP BURNERS & 2 STANDARD OVENS

2 Standard Base



C48SS-8BN
C48SS-8BP

Gas Type

Natural
Propane

Total BTU/hr

286,000
286,000

Oven accepts full-size sheet pans.



C48SS-8BN

Shown on optional casters

Pictures shown are for illustration purpose only. Actual product may vary.