

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.

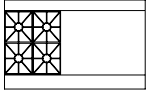


STANDARD FEATURES:

- 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 | 60" OPEN-TOP BURNERS & GRIDDLE TOP



60" RANGE WITH 2 OVENS

4 OPEN-TOP BURNERS, 36" GRIDDLE RIGHT*

| Standard Base / Standard Base | | Griddle Control | Gas Type | Total BTU/hr | |
|---------------------------------------------------------|--|-----------------|--------------|--------------|---------|
| | | C60SS-4B36GN | Manual | Natural | 238,000 |
| | | C60SS-4B36GTN | Thermostatic | Natural | 238,000 |
| | | C60SS-4B36GP | Manual | Propane | 238,000 |
| | | C60SS-4B36GTP | Thermostatic | Propane | 238,000 |
| Standard Base / Convection Base | | | | | |
| | | C60SC-4B36GN | Manual | Natural | 235,000 |
| | | C60SC-4B36GTN | Thermostatic | Natural | 235,000 |
| | | C60SC-4B36GP | Manual | Propane | 235,000 |
| | | C60SC-4B36GTP | Thermostatic | Propane | 235,000 |
| Refrigerated Base (Left placement only) / Standard Base | | | | | |
| | | C60RS-36G4BN | Manual | Natural | 203,000 |
| | | C60RS-36GT4BN | Thermostatic | Natural | 203,000 |
| | | C60RS-36G4BP | Manual | Propane | 203,000 |
| | | C60RS-36GT4BP | Thermostatic | Propane | 203,000 |

Oven accepts full-size sheet pans.

*Griddles and oven bases can be moved to left position for upcharge.

Griddles can only be placed over the 36" oven base section. Convection ovens can only be in the 36" oven base.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame.

Thermostatic griddle controls allow user to set and maintain a specific temperature.



C60C-4B36GT

Shown on optional casters

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