

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

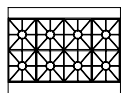
Wolf Gas Ranges are built with legendary toughness and dependability, and they are loaded with features sure to make an impact on your kitchen.



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



60" RANGE WITH 2 OVENS

10 OPEN-TOP BURNERS

Standard Base / Standard Base Gas Type Total BTU/hr



C60SS-10BN

Natural

385,000

C60SS-10BP

Propane

385,000

Standard Base / Convection Base



C60SC-10BN

Natural

355,000

C60SC-10BP

Propane

355,000

Refrigerated Base (Left placement only) / Standard Base



C60RS-10BN

Natural

323,000

C60RS-10BP

Propane

323,000

Oven accepts full-size sheet pans.

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.



C60SS-10BN

Shown on optional casters

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