

RESTAURANT RANGES**CHALLENGER XL GAS RESTAURANT RANGE
REFRIGERATED BASE EQUIPMENT****SPECIFICATIONS**

Wolf Challenger Medium Duty Ranges can be configured with an integrated Refrigerated Base. These reliable refrigerated bases are designed for use along the cookline where cabinet strength and system performance really matter. Rear mounted evaporators keep food cold in very warm kitchen environments despite frequent drawer openings. They also offer greater capacity, as each drawer accommodates 6" deep pans, and a variety of other features making them ideal for the equipment stand application. Drawers include a stay open and self-closing feature, as well as a guard to protect the gasket from damage. Grease accumulation on the condenser is prevented by an easy to remove and clean filter. Even installation is facilitated through use of factory installed casters mounted on an adjustable rail, making it easy to position these around such common floor obstructions as drains, junction boxes, and gas connections.

☐ 2 Drawer Models**STANDARD FEATURES**

- Stainless steel exterior and interior
- Custom stainless steel top for unitized assembly with Challenger range components only
- Microprocessor control system
- Balanced, self-contained refrigeration system using R-404A
- Front-breathing design for "zero-clearance" installation
- Non-electric automatic condensate evaporator
- Condenser filter
- Off-cycle evaporator defrost
- Controllable anti-condensate drawer perimeter heaters
- Full length drawer handle with gasket guard
- Magnetic snap-in door gaskets
- Drawers accommodate 12" x 20" x 6" pans (pans by others)
- Self-closing drawers with stay open feature
- 14-gauge stainless steel drawer slide
- Side, front and rear access panel for ease of service and maintenance
- NEMA 5-15P plug with 9' cord and cord retainer
- 3" casters on adjustable channel moving system
- One year parts and labor warranty
- Two year control warranty (parts and labor)
- Five year compressor warranty
- Three year drawer parts warranty

CHALLENGER XL GAS RESTAURANT RANGE

REFRIGERATED BASE EQUIPMENT

ELECTRICAL DATA

MODEL	LENGTH OVERALL IN.	DEPTH CABINET ONLY IN.	DEPTH WITH DRAWER OPEN	DEPTH OVER HANDLE IN.	HEIGHT OVERALL ON 4" CASTERS IN.	MAX TOP LOAD CAPACITY LBS.	PAN CAPACITY 12" x 20" x 6"	PAN ORIENTATION	DRAWERS PER CABINET	GROSS WEIGHT CRATED LBS.
36" BASE	36 (91.4 cm)	32 (81.3 cm)	54½ (137.5 cm)	34½ (86.7 cm)	26 (66.0 cm)	625	2	Front to Back	2	410 (186 kg)

MODEL	ELECTRICAL DATA			REFRIGERATION DATA	
	VOLTAGE	FULL LOAD AMPERES	NEMA PLUG TYPE	REFRIGERANT	BTU/HR - HP
36" BASE	115/60/1	6.7	5-15P	R-404A	2440 (⅓ HP)

Construction, Hardware and Insulation

Cabinet exterior front, sides, louver assembly and drawers are constructed of 20-gauge 430 stainless steel, exterior back and bottom are constructed of heavy gauge galvanized steel. Cabinet interior sides are constructed of 22-gauge 400 series stainless steel, top and bottom are constructed of 22-gauge 300 series stainless steel. A set of 3" high casters are included standard. Vinyl magnetic snap-in drawer gasket assures tight drawer seal. Both the cabinet and drawers are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

Controller

The easy to use water resistant microprocessor control system is supplied standard. Unit is NAFEM Data Protocol communication (NDP) ready. Optional hardware required to be NDP compliant (3rd party software required for network connection). It includes a 3-Digit LED Display, °F or °C Temperature Scale Display Capability, and an RS485 data port. In addition it includes audio/visual alarms for: Hi/Lo Cabinet Temp, Clean Condenser, Evaporator Coil and Discharge Line Sensor Failures, and Power Supply Interruption.

Refrigeration System

The left side mounted, self-contained, balanced refrigeration system using R-404A refrigerant features an off-cycle defrost, capillary tube, air-cooled hermetic compressor, automatic condensate evaporator, and a dedicated rear-mounted evaporator design which distributes cold air through each drawer section. A 9' cord and retainer is provided. Standard operating temperature is 34 to 38°F.

Drawers

Each heavy-duty drawer is designed to accommodate 12" x 20" x 6" deep pans. They are constructed using 14-gauge stainless steel drawer slides and 2" diameter stainless steel rollers. Drawers include both a self-closing and stay-open feature.

Warranties

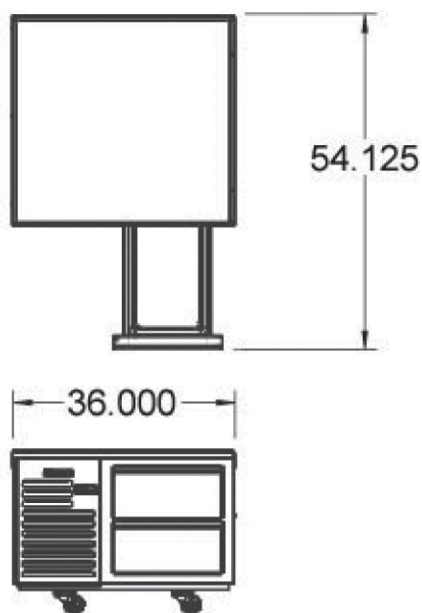
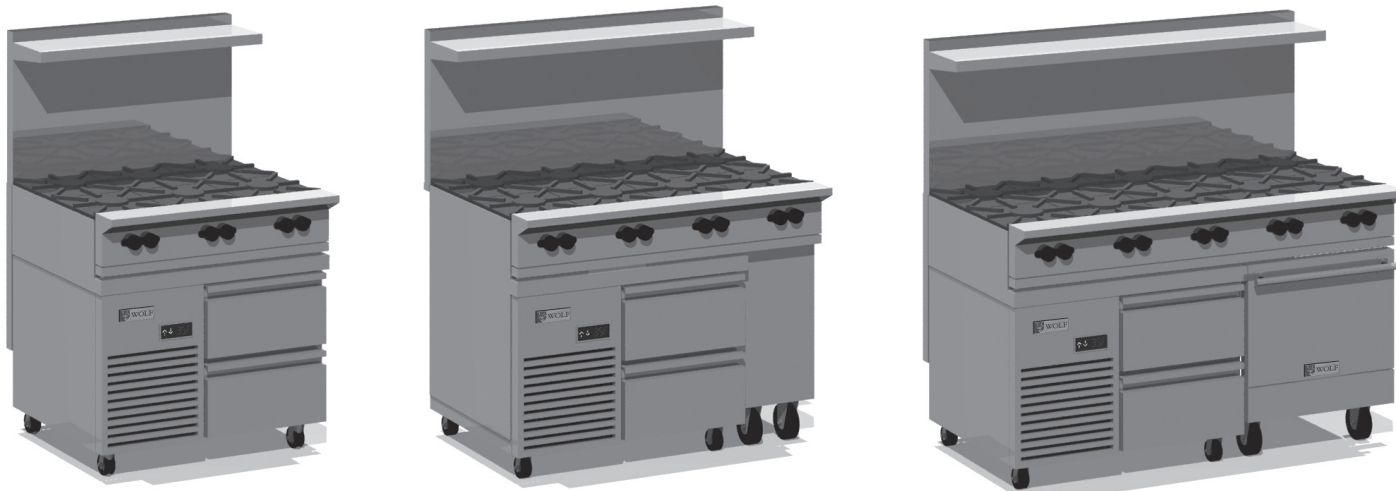
Both a one year parts and labor warranty and a five year compressor warranty are provided standard. An optional 2nd year extended parts and labor warranty is also available. In addition the control is warranted by a two year parts and labor warranty, and the drawers are covered by a three years parts only warranty (excluding gaskets).



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CHALLENGER XL GAS RESTAURANT RANGE REFRIGERATED BASE EQUIPMENT

DIMENSIONAL DATA



All refrigerated base sections are
equipped with one NEMA 5-15P plug.



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P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602