



WOLF

Item # _____ C.S.I. Section 11420

RESTAURANT RANGES

CHALLENGER XL GAS RESTAURANT RANGE 4 OPEN BURNERS / 36" GRIDDLE 60" WIDE GAS RANGE



Model C60SS-4B36GN
(shown with optional casters)



SPECIFICATIONS

60" wide gas restaurant range, Wolf Challenger XL Model No. C60SS-4B36GN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Four 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. 36" manual griddle, ¾" thick, 4" wide front grease trough. Burner knobs are cool to the touch, high temperature material. Two ovens: left oven is 23,000 BTU/hr. bakers depth oven, measures 26¼"d x 20¼"w x 14"h. Right oven is 35,000 BTU/hr. bakers depth oven, measures 27"d x 26¾"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Each oven is supplied with two racks, two rack guide sets, and four rack positions. Oven doors are heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 238,000 BTU/hr.

Exterior Dimensions:

34"d x 60"w x 58"h on 6" adjustable legs

- ☐ **C60SS-4B36GN** 2 Standard Ovens / Natural Gas
- ☐ **C60SS-4B36GP** 2 Standard Ovens / Propane
- ☐ **C60SC-4B36GN** 1 Standard Oven / 1 Convection Oven
Natural Gas
- ☐ **C60SC-4B36GP** 1 Standard Oven / 1 Convection Oven
Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Four open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 36" manual griddle, ¾" thick, 4" wide front grease trough
- Extra deep pull out crumb tray with welded corners
- 23,000 BTU/hr. baker's depth oven cavity, full size sheet pans (18" x 26") fit front to back
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions for each oven
- Right oven: 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26¾"w x 13⅞"h (115v - 1 phase blower motor, 4 amp, 6' cord and plug, includes three oven racks. Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- ☐ Extra oven rack with rack guides
- ☐ Casters (set of eight)
- ☐ Leveling casters (set of eight)
- ☐ Flanged feet (set of eight)
- ☐ 10" stainless steel stub back
- ☐ Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- ☐ Thermostatically controlled griddle (snap action)
- ☐ Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- ☐ Hot tops



WOLF

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