

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 | 12", 24" & 36" OPEN-TOP BURNERS



12" RANGE 2 OPEN-TOP BURNERS


Cabinet Base	Gas Type	Total BTU/hr
 C12-2BN	Natural	60,000
C12-2BP	Propane	60,000



C12-2B
Shown on optional casters



24" RANGE 4 OPEN-TOP BURNERS

Standard Base	Gas Type	Total BTU/hr
 C24S-4BN	Natural	143,000
C24S-4BP	Propane	143,000


Oven accepts full-size sheet pans.





C24S-4B
Shown on optional casters



36" RANGE 6 OPEN-TOP BURNERS

Standard Base	Gas Type	Total BTU/hr
 C36S-6BN	Natural	215,000
C36S-6BP	Propane	215,000

Convection Base	Gas Type	Total BTU/hr
 C36C-6BN	Natural	212,000
C36C-6BP	Propane	212,000

Refrigerated Base	Gas Type	Total BTU/hr
 C36R-6BN	Natural	180,000
C36R-6BP	Propane	180,000

Oven accepts full-size sheet pans.

Configure your Wolf Challenger XL™ Medium Duty Range with a fully integrated Traulsen twin drawer refrigerated base.



C36S-6B



C36R-6B
Shown on optional casters

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