



CHALLENGER XL™ SERIES

48" DOUBLE OVEN GAS RANGE

OPEN BURNERS / FRY TOPS



Model C48SS-8 shown with optional casters

- C48SS-8** 2 Standard Ovens
- C48SS-6FT12** 2 Standard Ovens
- C48SS-4FT24** 2 Standard Ovens
- C48SS-2FT36** 2 Standard Ovens

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" Stainless steel adjustable legs
- 30,000 BTU/hr open top burners with lift-off heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12 1/2" in front and 12" x 14 1/2" in the rear
- Extra deep pull out crumb tray with welded corners
- 20,000 BTU/hr space saver standard oven cavity measures 26 1/4"d x 20"w x 14"h
- 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
- One year limited parts and labor warranty

SPECIFICATIONS

48" wide gas restaurant range, Wolf Model No. C48SS-8. 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. Eight 30,000 BTU/hr cast 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 12 1/2" in the front and 12" x 14 1/2" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. Two ovens: 20,000 BTU/hr space-saver standard ovens with porcelain oven bottom and door panel, measures 26 1/4"d x 20"w x 14"h. Sheet pans (18" x 26") fit front to back. Oven thermostat adjusts from 250°F to 500°F with a low setting. Ovens are 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 connection and pressure regulator. Total input 280,000 BTU/hr.

Exterior Dimensions:

34 3/4"d x 48"w x 58"h on 6" adjustable legs



OPTIONAL FEATURES (Factory Installed)

- 6" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler
- Hot top section in lieu of one open burner

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack
- Extra rack guides (set of two)
- Casters (set of six)
- Flanged feet (set of six)
- Reinforced high shelf for mounting salamander broiler

This appliance is manufactured for commercial use only and is not intended for home use.

WOLF RANGE COMPANY

Vulcan & Wolf Range

a division of ITW Food Equipment Group LLC

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



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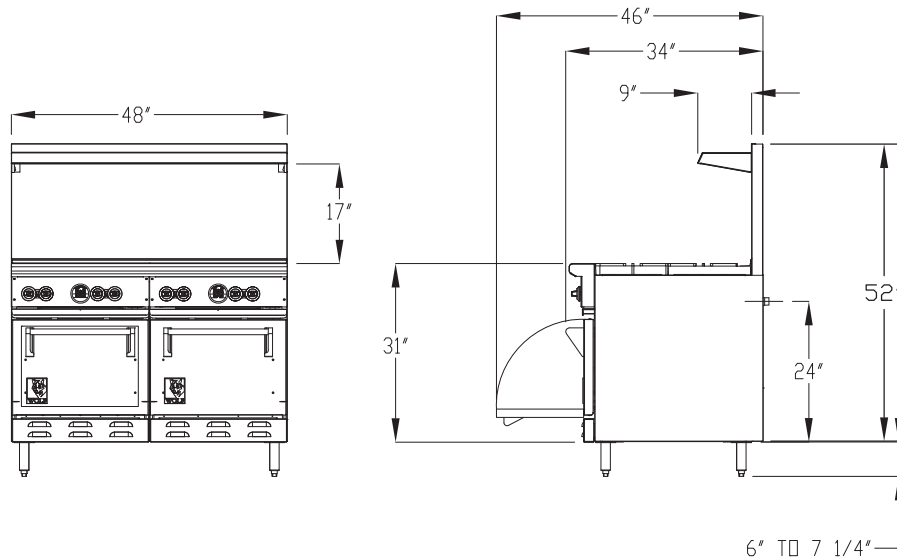
INSTALLATION INSTRUCTIONS

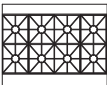
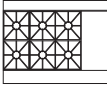
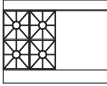
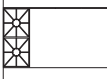
1. A pressure regulator sized for this unit is included.
Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

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|---------------------------------|-------------|--------------|
| 5. <u>Clearances</u> | <u>Rear</u> | <u>Sides</u> |
| Combustible | 6" | 10" |
| Standard Oven Non-combustible | 0" | 0" |
| Convection Oven Non-combustible | Min. 4" | 0" |
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.
 7. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.

Specify type of gas when ordering. Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	C48SS-8	8 Burners / 2 Standard Ovens	280,000	680 / 309
	C48SS-6FT12	6 Burners / 12" Fry Top / 2 Standard Ovens	240,000	720 / 327
	C48SS-4FT24	4 Burners / 24" Fry Top / 2 Standard Ovens	200,000	740 / 336
	C48SS-2FT36	2 Burners / 36" Fry Top / 2 Standard Ovens	160,000	770 / 350

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