



CHALLENGER XL™ SERIES

60" GAS RESTAURANT RANGE

6 BURNERS / 24" FRY TOP



Model C60SS-6FT24 shown with optional casters

SPECIFICATIONS

60" wide gas restaurant range, Wolf Model No. C60SS-6FT24. 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. Six 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. 7/8" thick x 24" wide manual fry top, 40,000 BTU/hr. 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: 35,000 BTU/hr standard bakers depth ovens with porcelain oven bottom and door panel, measures 26 1/2"d x 26 3/8"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Each ovens 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 connection and pressure regulator. Total input 290,000 BTU/hr.

Exterior Dimensions:

34 3/4"d x 60"w x 58"h on 6" adjustable legs



- C60SS-6FT24 2 Standard Ovens
- C60CC-6FT24 2 Convection Ovens
- C60SC-6FT24 1 Standard Oven / 1 Convection Oven
- C60SB-6FT24 1 Standard Oven / Storage Base
- C60CB-6FT24 1 Convection Oven / Storage Base

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
- 7/8" thick manual fry top. 4" wide front grease trough
- 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
- 35,000 BTU/hr baker's depth standard oven cavity measures 26 1/2"d x 26 3/8"w x 14"h
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions for each oven
- 35,000 BTU/hr Snorkler convection oven in place of std. oven 26"d x 26 1/8"w x 13 7/8"h (115v - 1 phase blower motor 4 amp, 6' cord and plug), includes three oven racks
- One year limited parts and labor warranty

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
- Thermostatically controlled fry top (snap-action)

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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6 BURNERS / 24" FRY TOP

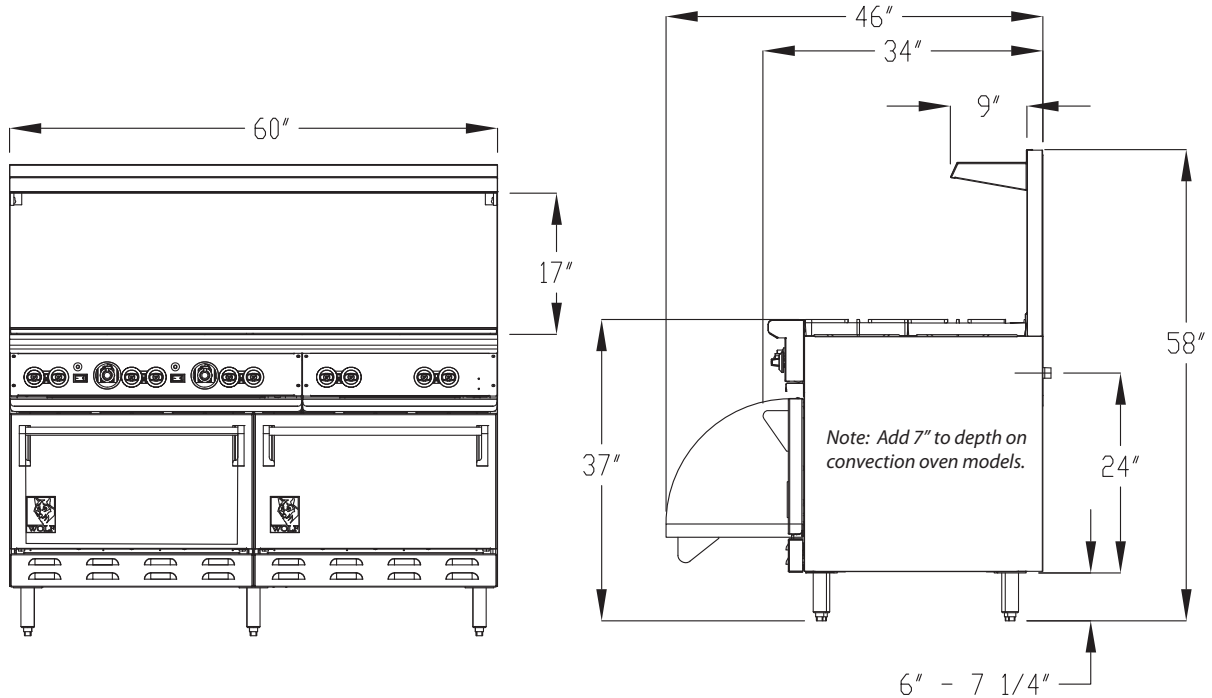
INSTALLATION INSTRUCTIONS

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
	C60SS-6FT24	6 Burners / 24" Fry Top / 2 Standard Ovens	290,000	990 / 499
	C60CC-6FT24	6 Burners / 24" Fry Top / 2 Convection Ovens	290,000	1110 / 503
	C60SC-6FT24	6 Burners / 24" Fry Top / 1 Std Oven / 1 Conv Oven	290,000	1050 / 476
	C60SB-6FT24	6 Burners / 24" Fry Top / 1 Std Oven / Storage Base	255,000	960 / 435
	C60CB-6FT24	6 Burners / 24" Fry Top / 1 Conv Oven / 1 Storage Base	255,000	1020 / 508

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