

CHALLENGER XL™ SERIES | *Legendary Toughness and Dependability.*

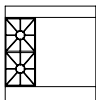
Wolf Gas Ranges are built with legendary toughness and dependability, and they are loaded with features sure to make an impact on your kitchen.



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 | 36" OPEN-TOP BURNERS & GRIDDLE TOP



36" RANGE

2 OPEN-TOP BURNERS & 24" GRIDDLE RIGHT*

	Standard Base	Griddle Control	Gas Type	Total BTU/hr
	C36S-2B24GN	Manual	Natural	135,000
	C36S-2B24GTN	Thermostatic	Natural	135,000
	C36S-2B24GP	Manual	Propane	135,000
	C36S-2B24GTP	Thermostatic	Propane	135,000
Convection Base				
	C36C-2B24GN	Manual	Natural	132,000
	C36C-2B24GTN	Thermostatic	Natural	132,000
	C36C-2B24GP	Manual	Propane	132,000
	C36C-2B24GTP	Thermostatic	Propane	132,000
Refrigerated Base				
	C36R-2B24GN	Manual	Natural	100,000
	C36R-2B24GTN	Thermostatic	Natural	100,000
	C36R-2B24GP	Manual	Propane	100,000
	C36R-2B24GTP	Thermostatic	Propane	100,000

Oven accepts full-size sheet pans.

*Griddle can be moved to left position for upcharge.

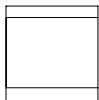
Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame. Thermostatic griddle controls allow user to set and maintain a specific temperature.



C36R-2B24GT
Shown on optional casters

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

CHALLENGER XL™ SERIES | 36" GRIDDLE TOP



36" RANGE 36" GRIDDLE TOP

	Standard Base	Griddle Control	Gas Type	Total BTU/hr
	C36S-36GN	Manual	Natural	95,000
	C36S-36GTN	Thermostatic	Natural	95,000
	C36S-36GP	Manual	Propane	95,000
	C36S-36GTP	Thermostatic	Propane	95,000
Convection Base				
	C36C-36GN	Manual	Natural	92,000
	C36C-36GTN	Thermostatic	Natural	92,000
	C36C-36GP	Manual	Propane	92,000
	C36C-36GTP	Thermostatic	Propane	92,000
Refrigerated Base				
	C36R-36GN	Manual	Natural	60,000
	C36R-36GTN	Thermostatic	Natural	60,000
	C36R-36GP	Manual	Propane	60,000
	C36R-36GTP	Thermostatic	Propane	60,000

Oven accepts full-size sheet pans.

Manual griddle controls allow user to adjust temperature by turning the knob to adjust flame. Thermostatic griddle controls allow user to set and maintain a specific temperature.



C36S-36GT
Shown on optional casters



C36R-36GT
Shown on optional casters

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