



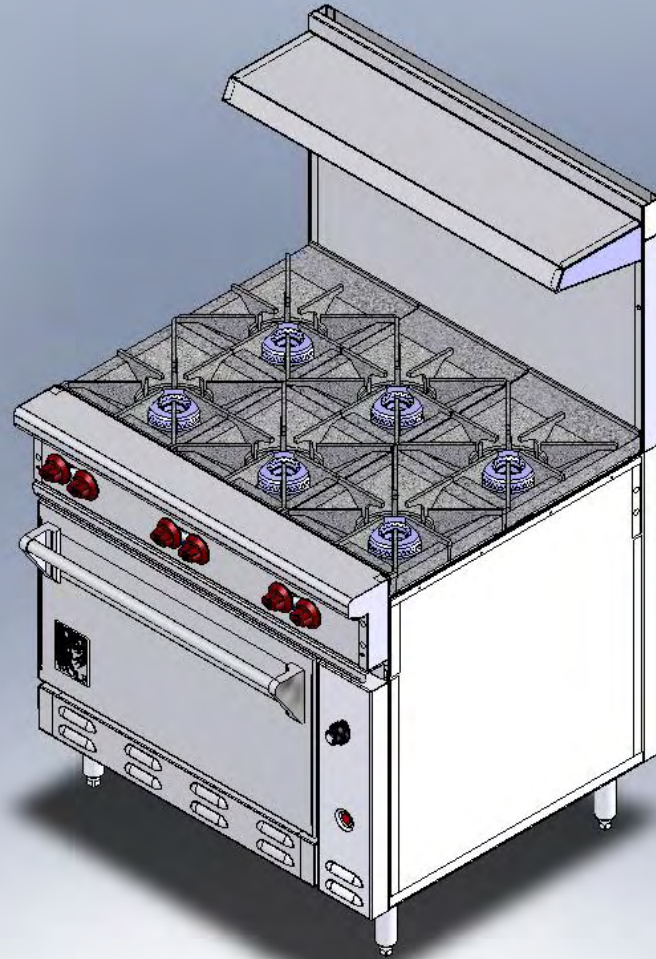
Challenger XLTM

“Be the Benchmark”



Challenger XL™

Engineered Stronger, Faster, Better



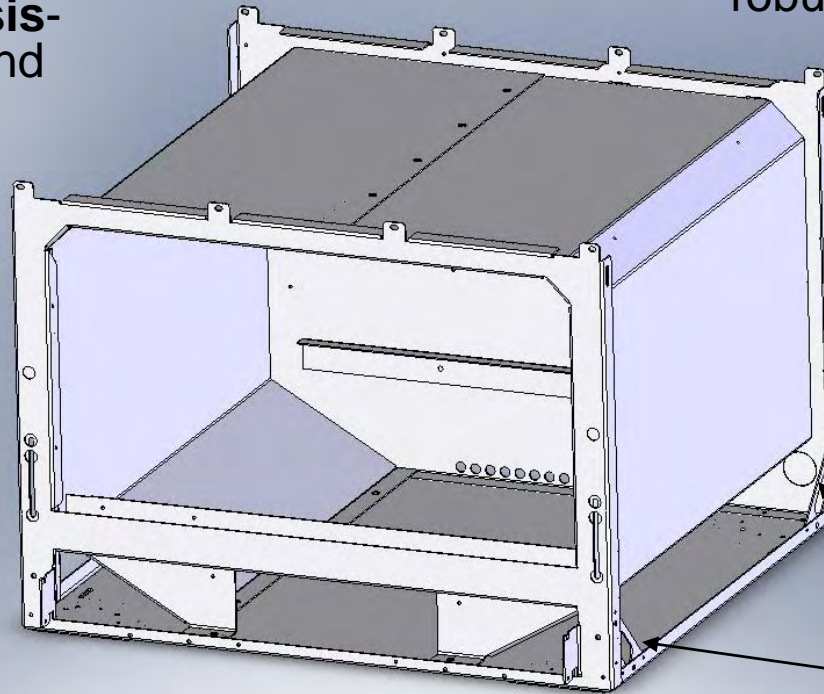


Challenger XL™

Stronger

MIG Welded Chassis-
Assures strength and consistency

14 Gauge Aluminized Steel Construction – Creates robust platform on which to build



Fully Gusseted -
Ensures rigidity

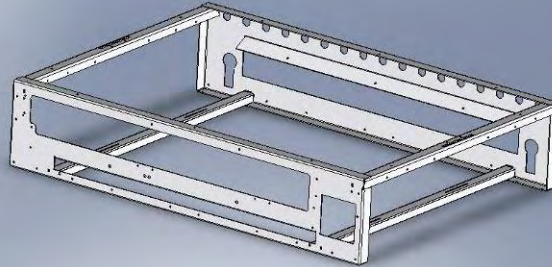


Challenger XL™

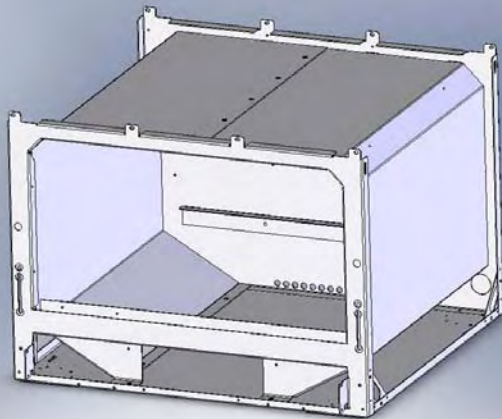
Stronger

Patented Modular Design –
Creates a more responsive manufacturing environment

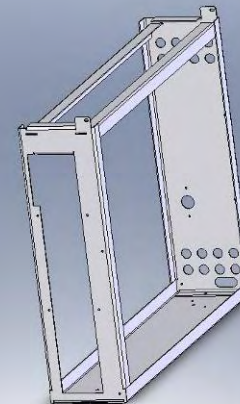
Top Module



36" Base Chassis weighs an impressive 160 lbs!



Oven Module



Control Panel Module



Challenger XL™

Stronger

**Unique Design Ensures
That All Stresses From
Application are Applied
Directly to Chassis**

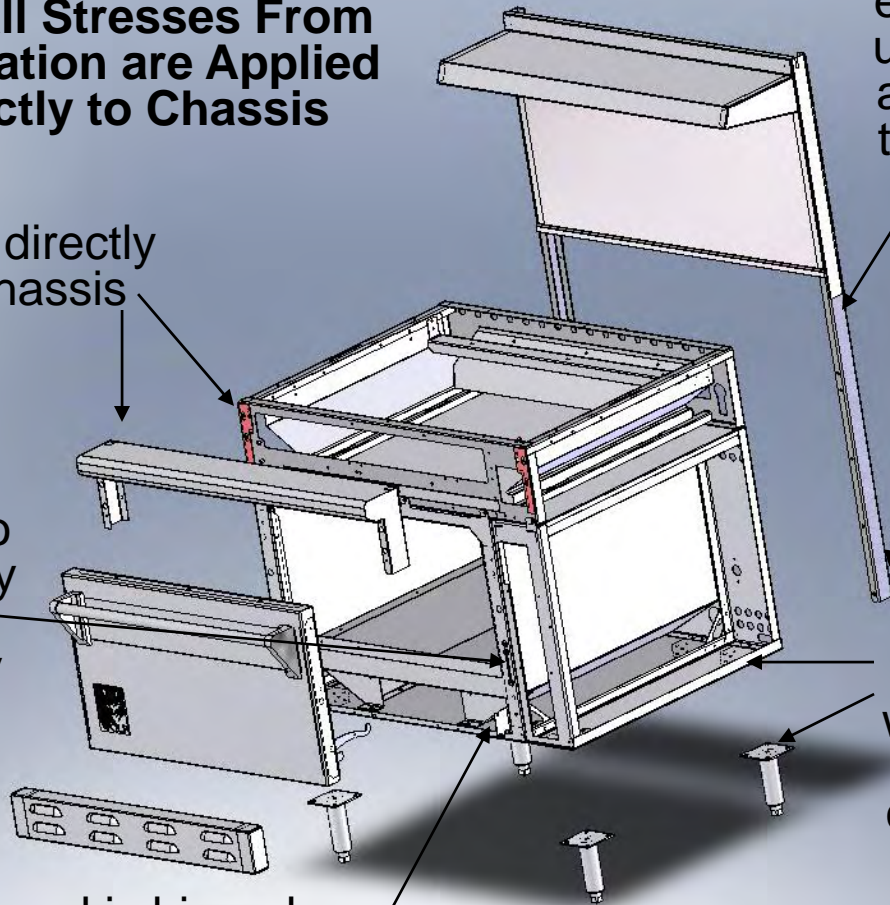
Back channels
extend full height of
unit and are directly
attached to chassis
to provide optimum
support

Plate Ledge is directly
attached to chassis

Door hinges are
directly attached to
chassis' heavy duty
hinge mounts
ensuring longevity
and consistency

Legs (Stainless Steel
welded plate style) are
directly attached to
chassis' reinforced leg
mounts to ensure
rigidity and longevity

Kick Panel is hinged on
chassis flange mounts





Challenger XL™

Stronger

1946 Wolf Range
(1200lbs.) atop the new
Wolf Challenger XL™
(465 lbs.)

Rugged chassis design
provides remarkable
support, and unmatched
durability

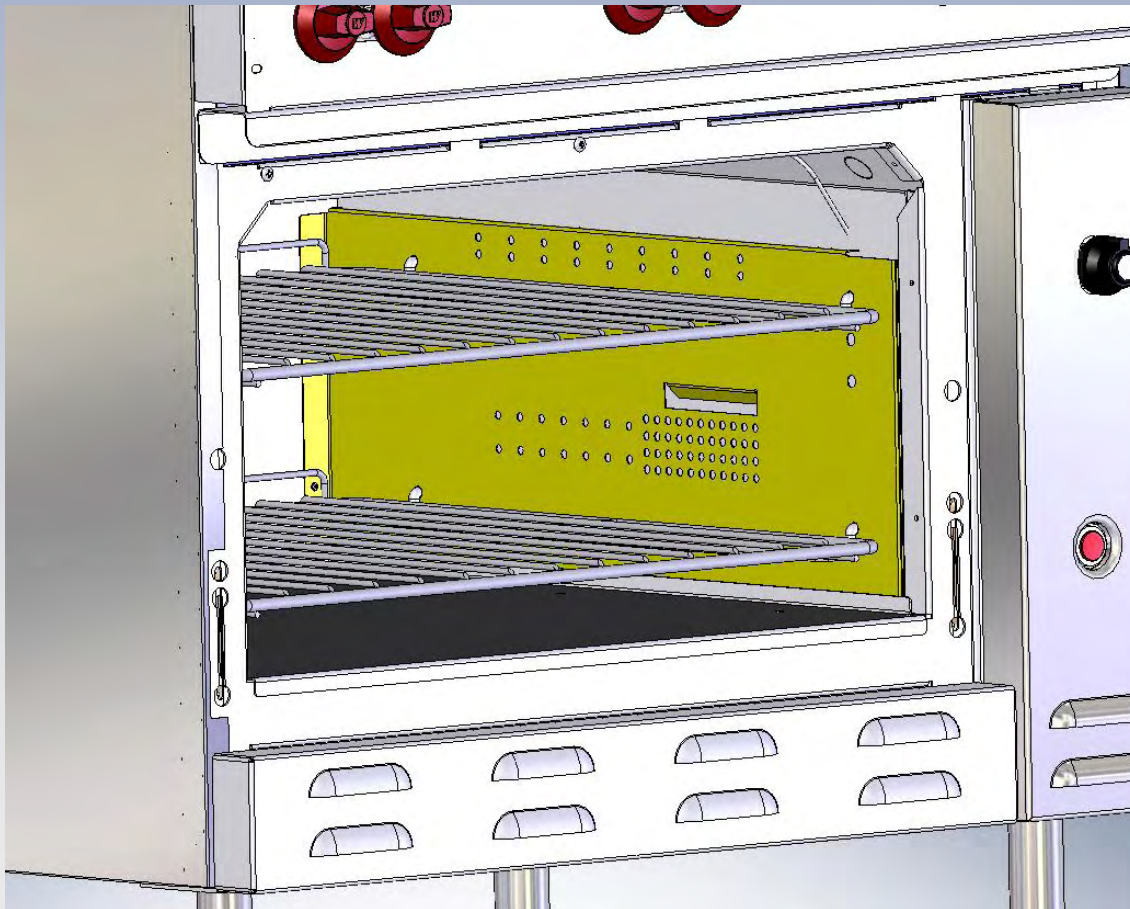




Challenger XL™

Faster

Increased Oven Output
with Consistent Results
in Less Time



Patented Accelerator Oven Liners -

Creates incomparable oven temperature profile and airflow resulting in faster bake times, quicker recovery, consistent product results on multiple racks all with greater oven efficiency

High Capacity Oven –

Unrivaled 5.7 cu.ft. of usable oven space offers the option of 18 x 26 pans left to right or front to back. 35K BTU oven burner

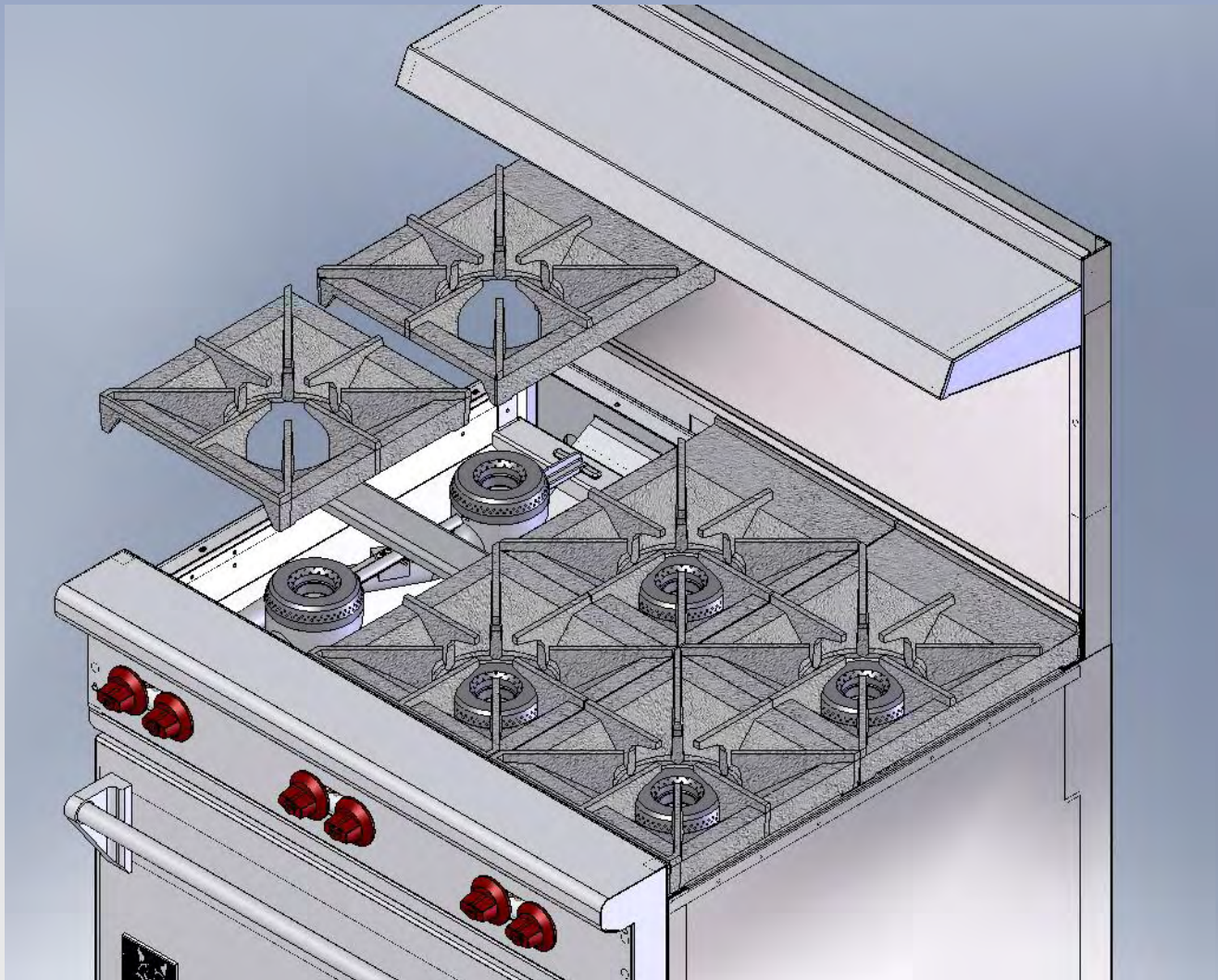
4 Position Rack Slides

– Increased flexibility. Rack slides will hold 18” x 26” pans without racks in place



Challenger XL™

Faster



30K BTU Open Top Burners –
Increased
“horsepower” with
greatest open top
efficiency
measured among
competitors in the
same class

Two Piece Grates
– Allow for easy
cleaning and
service

**Open Top Burner
Lift-Off Heads –**
Allow for easy
cleaning



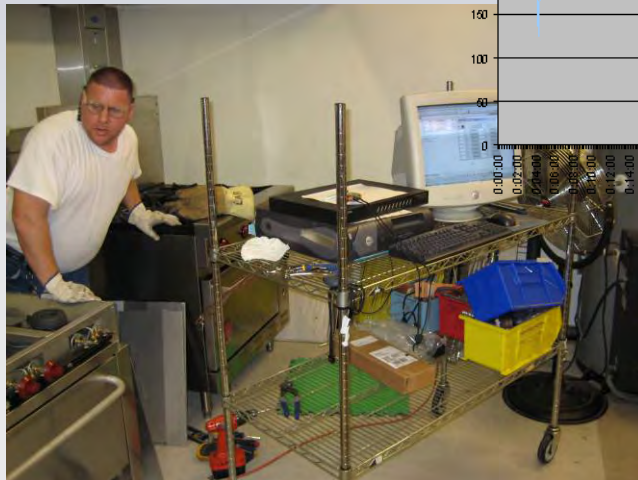
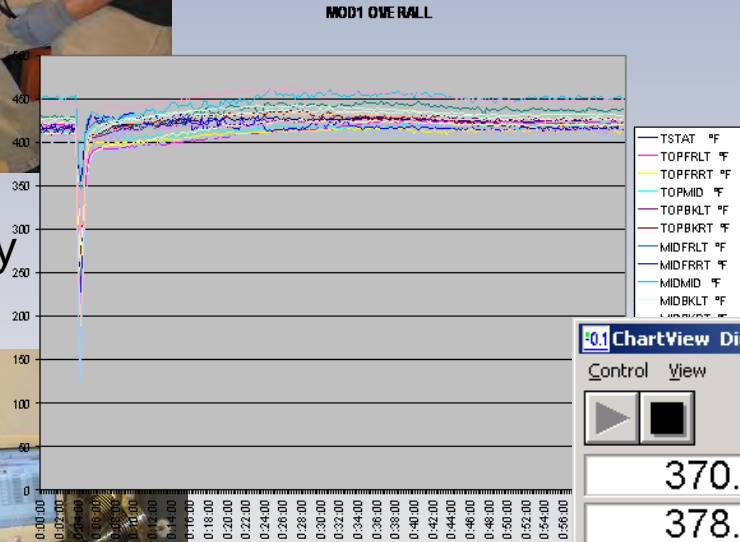
Challenger XL™

Better

Engineered to
“Be the Benchmark” -
Extensive Lab Testing,
Bake Testing and
Competitor Comparison
Testing to Ensure
Product Leadership



Oven
Recovery
Plot



Oven
Temperature
Profile

ChartView Digital Meters

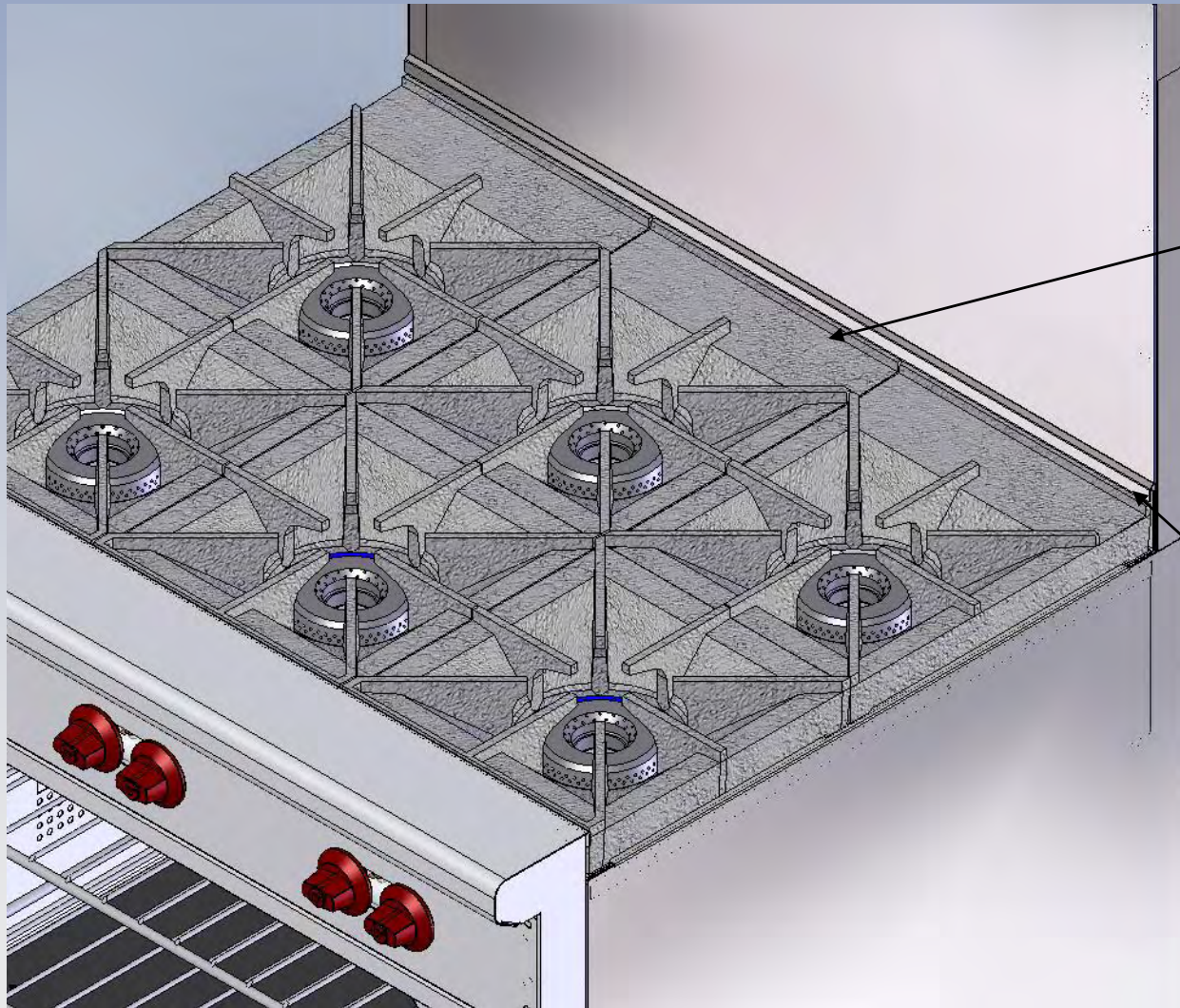
Control View

370.6	#1:TSTAT	373.3	#9:MIDMID
378.9	#2:TOPFRLT	375.1	#10:MIDBKLT
380.1	#3:TOPFRRT	372.9	#11:MIDBKRT
383.9	#4:TOPMID	360.7	#12:BOTFRLT
380.3	#5:TOPBKLT	362.3	#13:BOTFRRT
379.9	#6:TOPBKRT	377.4	#14:BOTMID
373.5	#7:MIDFRLT	374.5	#15:BOTBKLT
370.4	#8:MIDFRRT	373.3	#16:BOTBKRT



Challenger XL™

Better



14 ½" Deep Rear Grates – Increased grate size accommodates stockpots without sacrificing front burner capacity

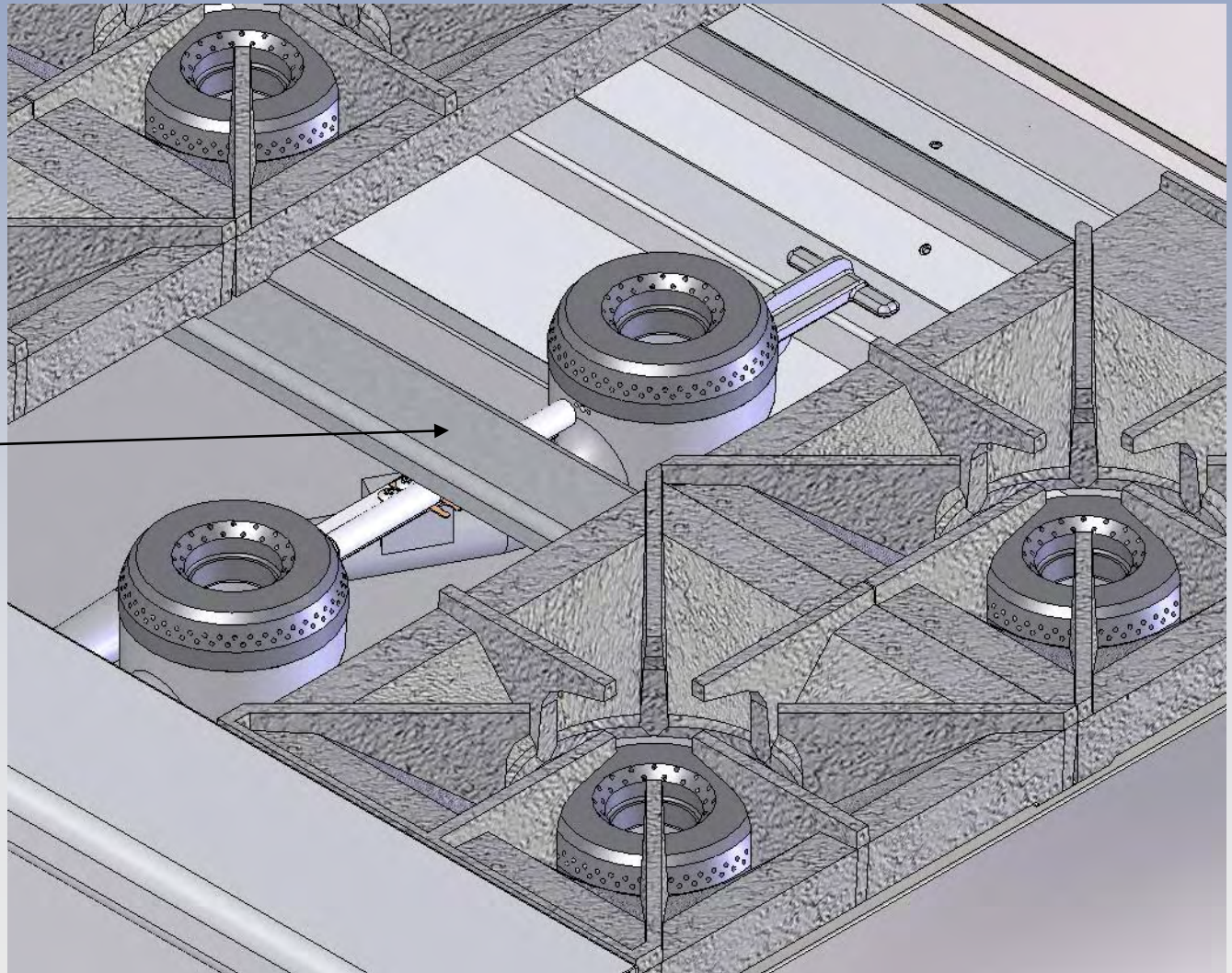
Flanged Backsplash – Helps to redirect grease onto top and out of internal areas, also standard on griddle models



Challenger XL™

Better

**OTB Pilot Flash
Tube Design** – 3
pilots for 6 burners
conserves gas

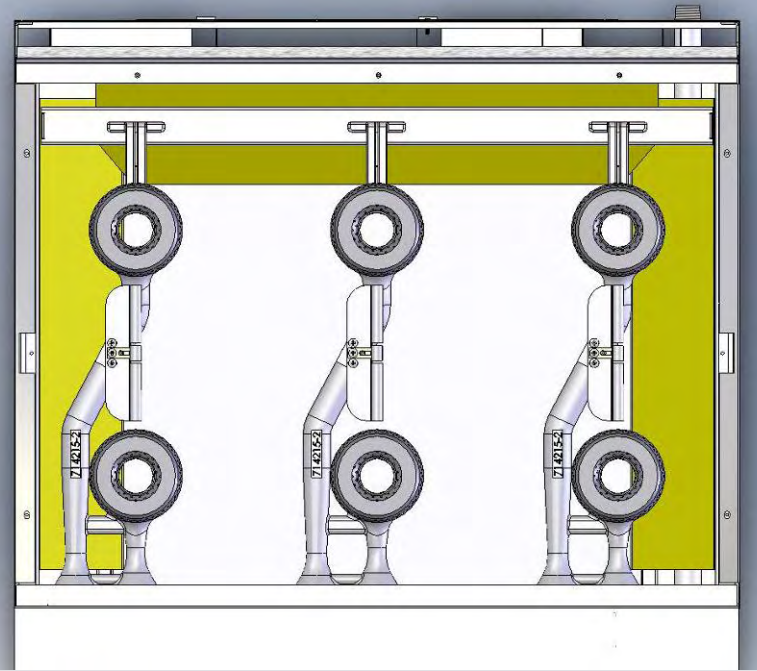
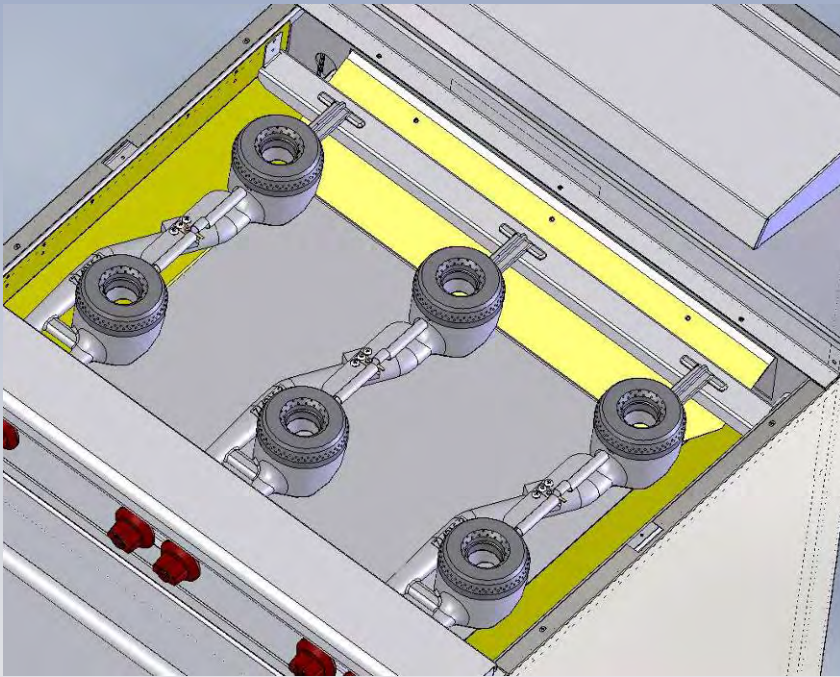


**Removable Grate
Support / Pilot
Shroud** – Protects
pilots from spill-
overs and drafts



Challenger XL™

Better

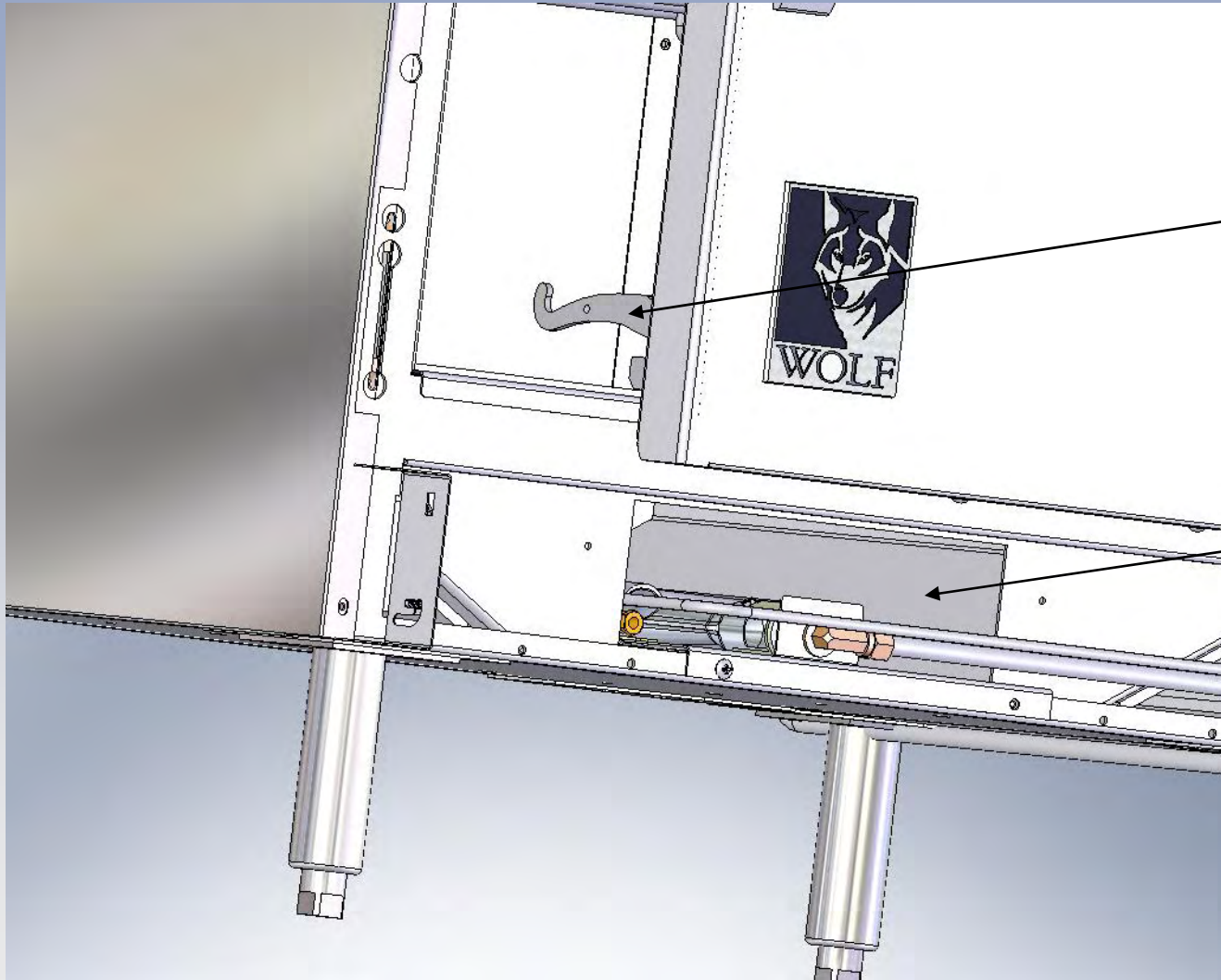


Open Top Burner Crumb Deflectors –
Ensure that spillover and debris are directed
into the crumb tray for easy cleaning



Challenger XL™

Better

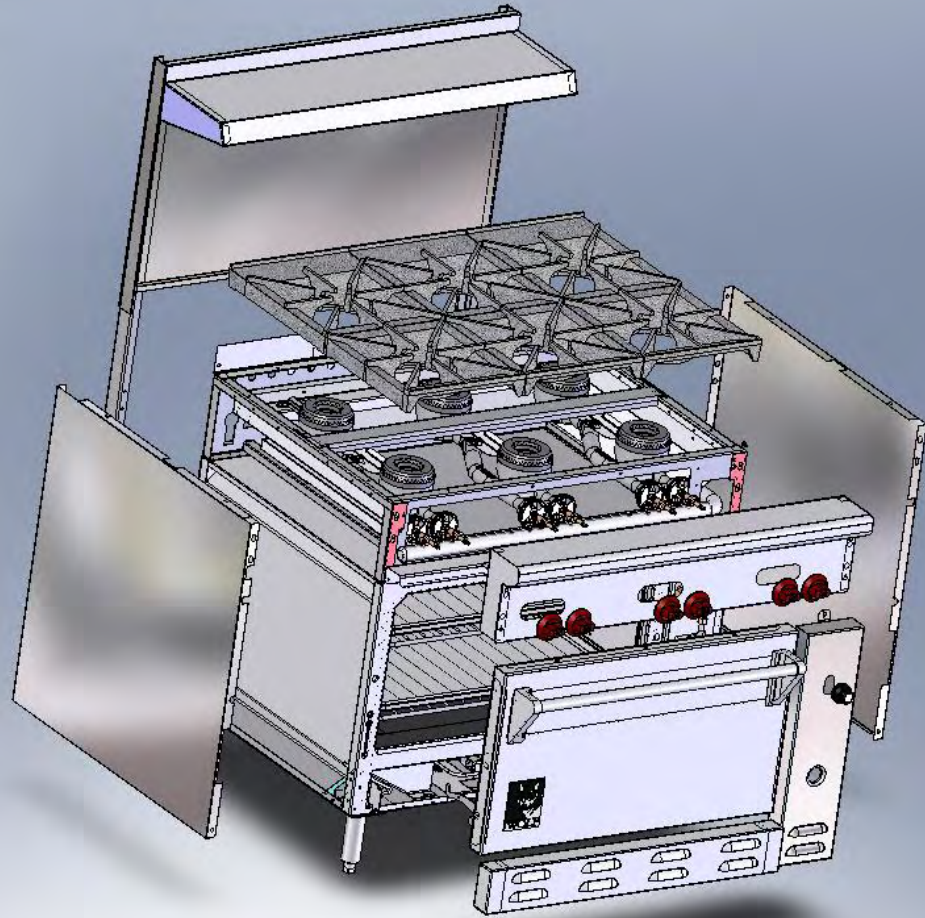


**Integrated
Compression
Door Hinge** –
Ensures durability
and longevity with
no adjustment
necessary. Leaves
oven burner/pilot
area clear for ease
of service.



Challenger XL™ *Better*

Refurbishable –
Stand alone
chassis allows
stainless steel
surface parts to be
removed and
replaced without
affecting the
structural integrity
of the unit.





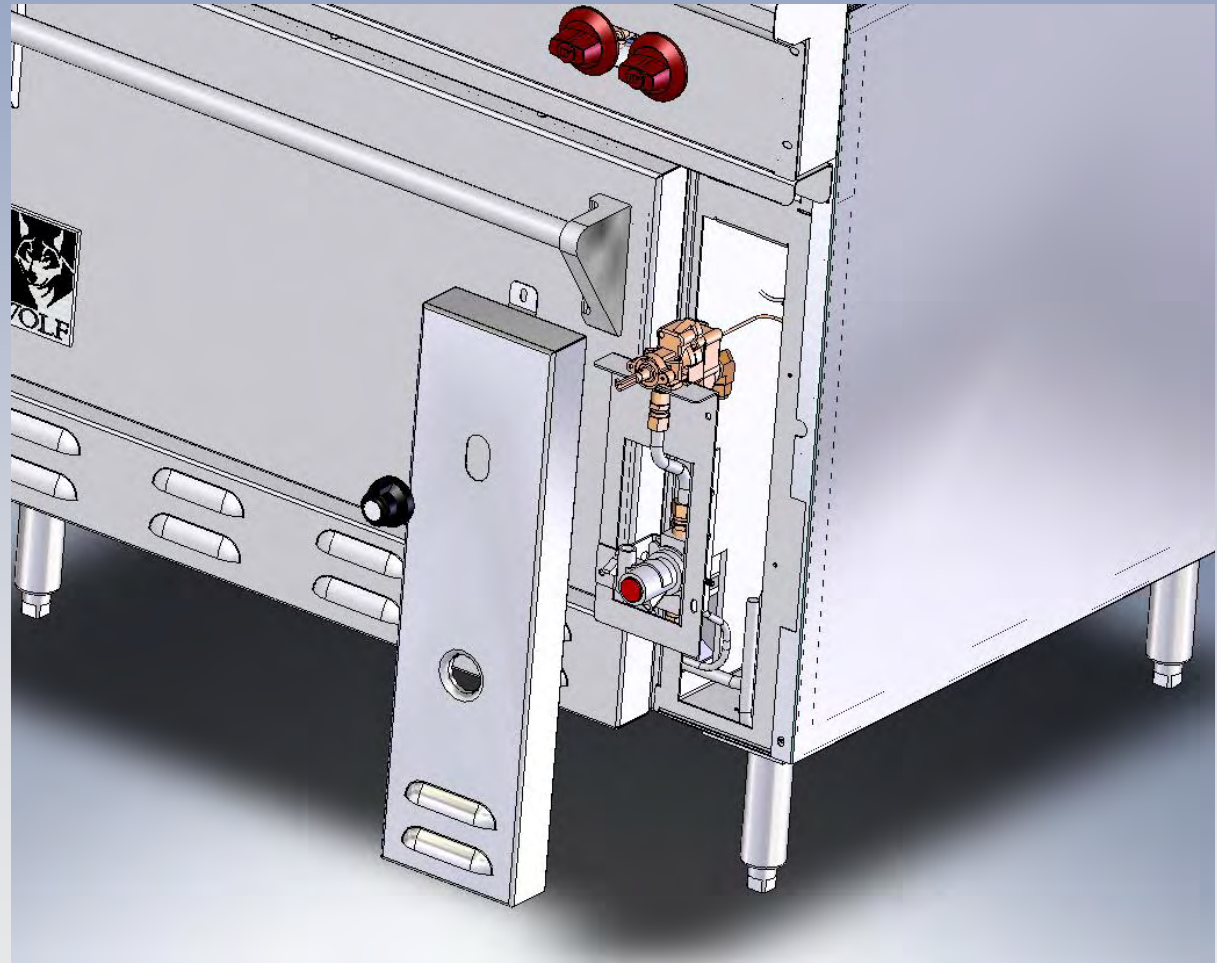
Challenger XL™ *Better*

Component Durability –

Oven t-stat and pilot safety valve are isolated in insulated cavity for protection from heat.

Service Friendly

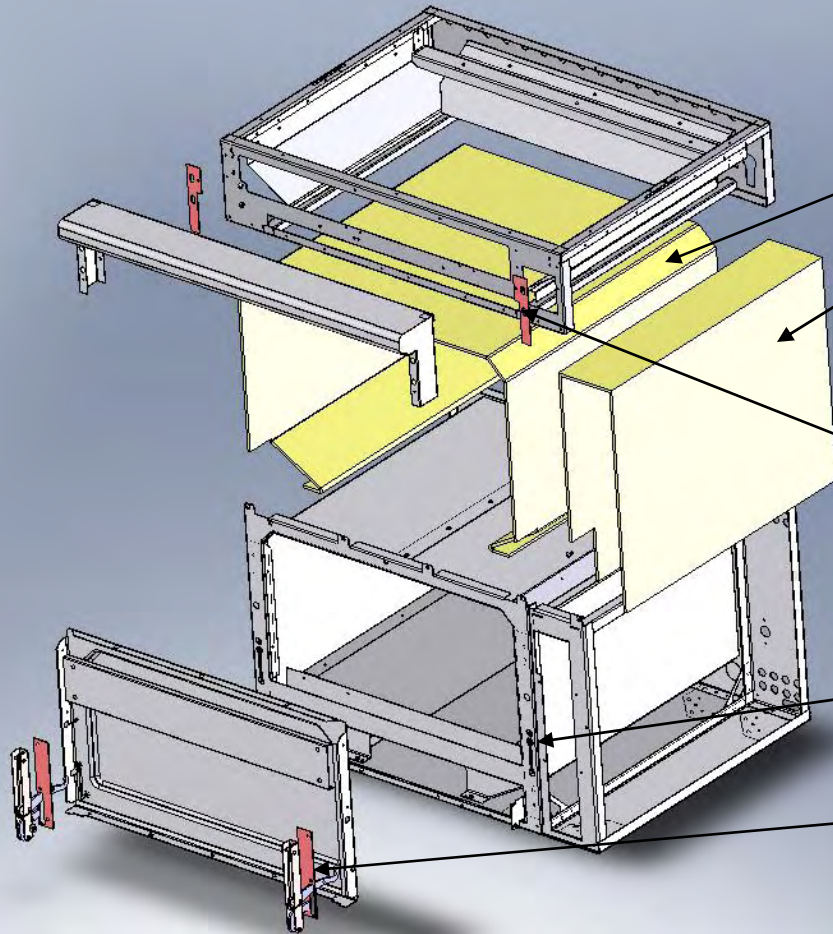
– Control panel (oven t-stat and pilot safety valve) are easily replaceable from the front of the unit. No need for side or rear access.





Challenger XL™

Better



Insulation Wraps—
Minimal heat loss due to seamless coverage, resulting in optimum oven efficiency and component protection.

Component Insulators—
Insulator pads placed at interfaces to keep critical components (door hinges, controls) and user interfaces (bullnose/plate ledge) from overheating.



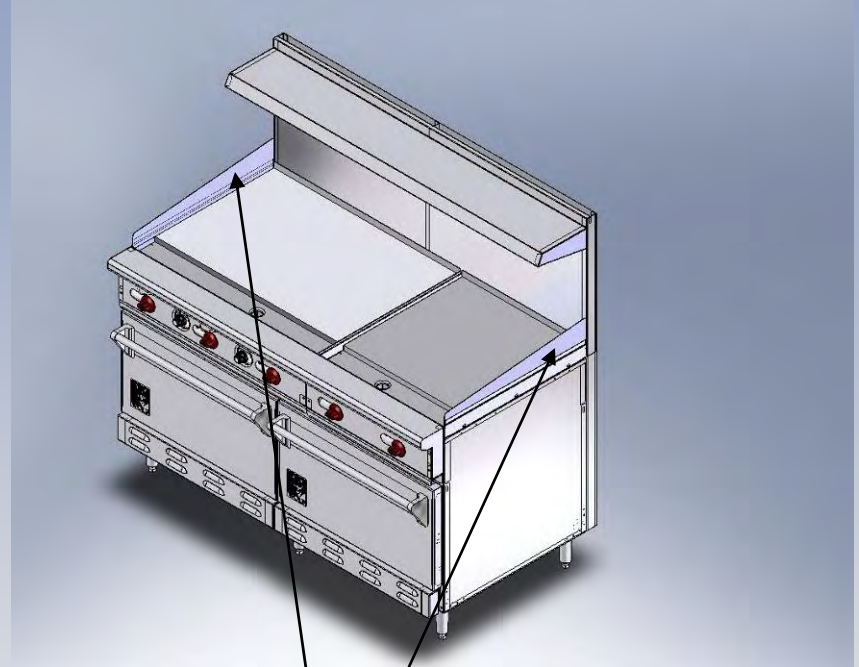
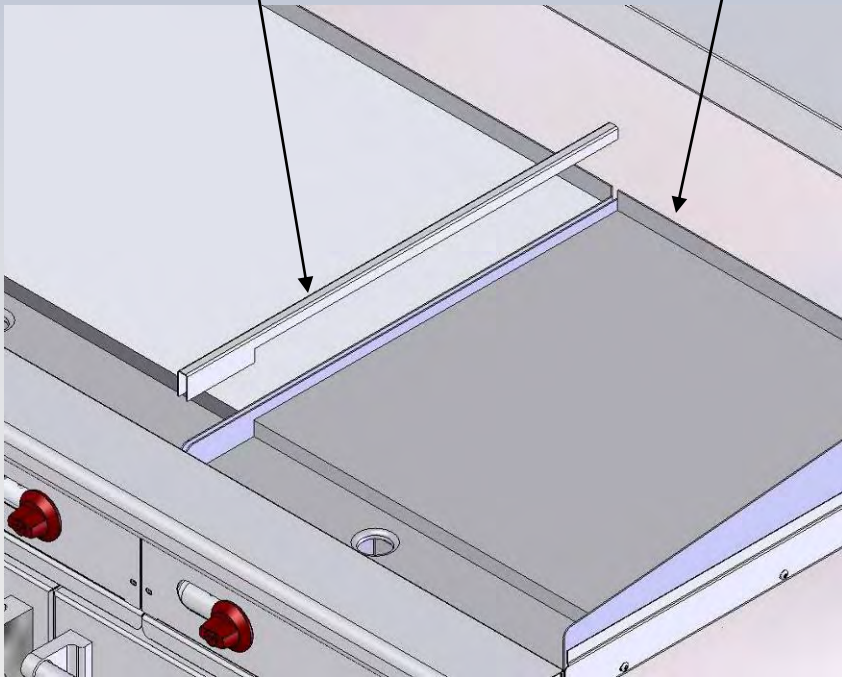
Challenger XL™

Better

Redesigned Griddle Modules –
Griddles available in 12", 24" and 36", or any combination of the three. Division can be placed in any position giving true thermal break between modules.

Divider cover ensures cleanliness at seam.

Flange overlaps griddle back ensuring grease from back splash falls onto plate and not behind griddle.



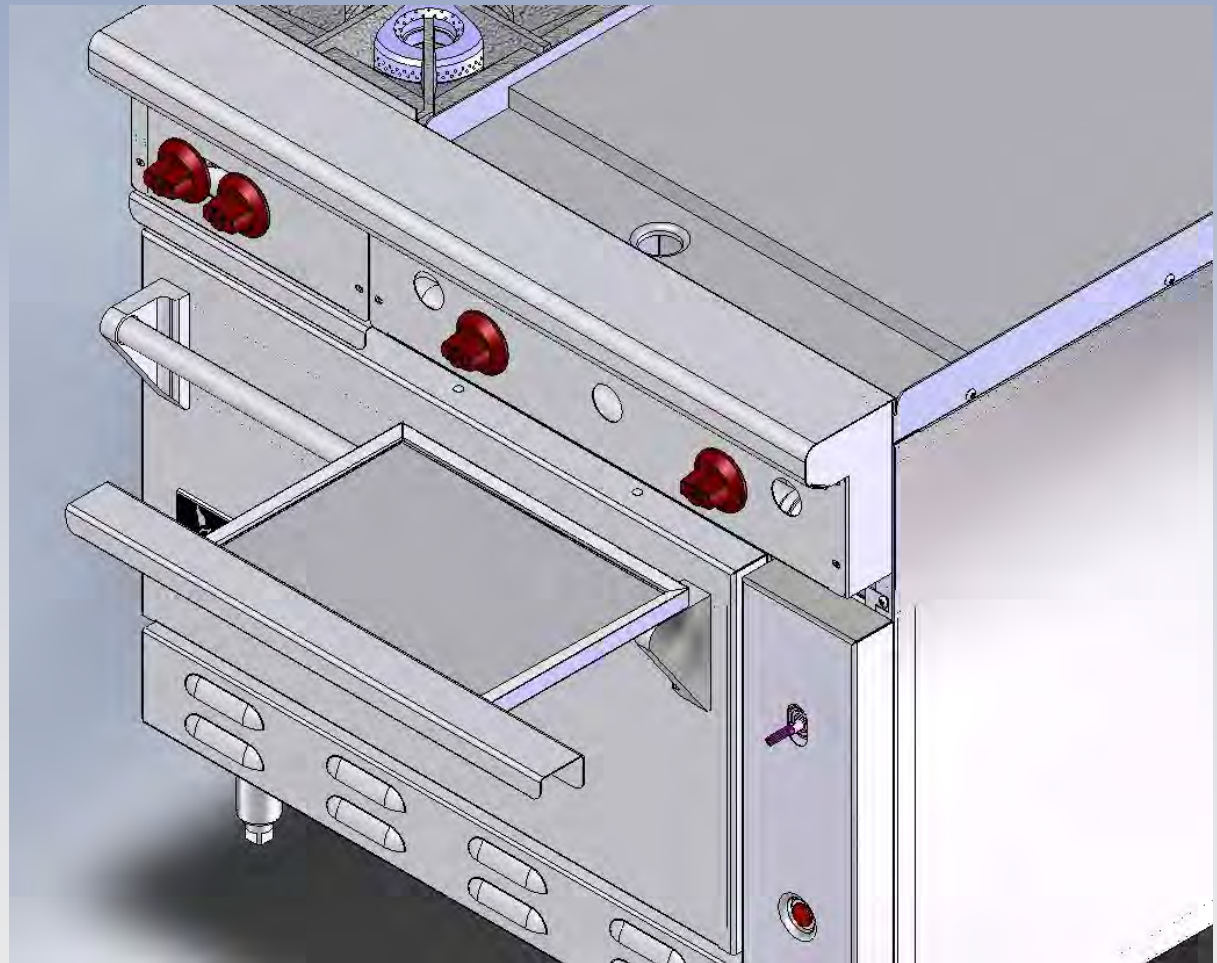
Griddle side splashes are replaceable and available as accessories in various heights.

Manual griddles shown.



Challenger XL™ *Better*

**Redesigned Griddle
Grease Tray –**
Stainless Steel, welded
corner grease tray holds
130 cu.in. of liquid (48%
larger than current
Challenger). Edges
flanged to prevent
splashing.



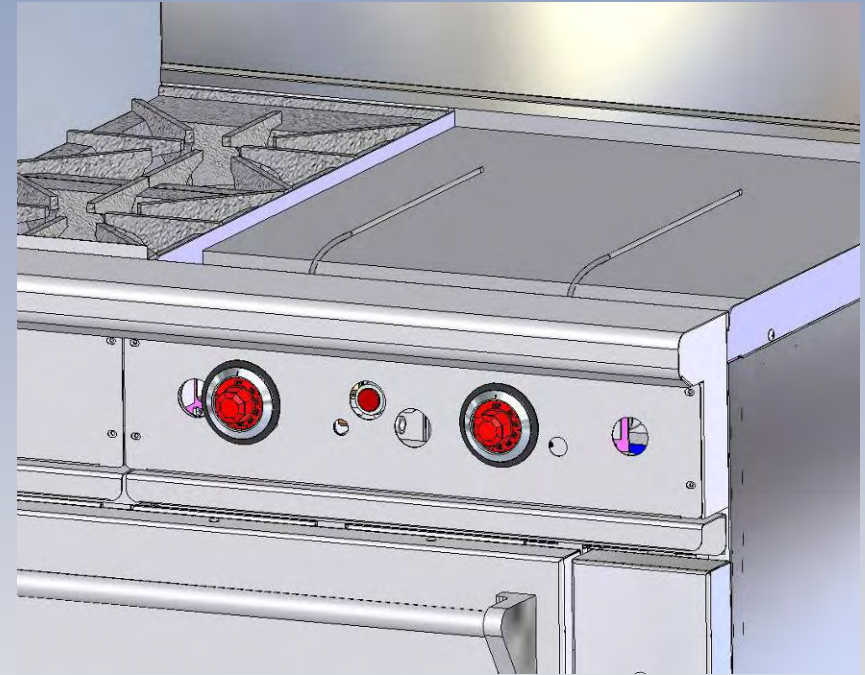
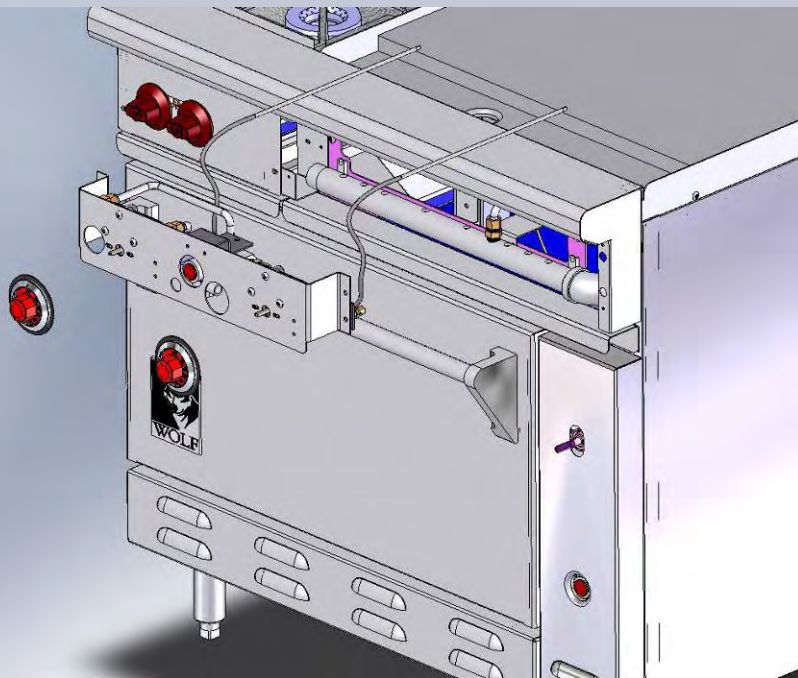


Challenger XL™

Better

Redesigned Thermostatically Controlled Griddle – Mechanical snap action T-stats with pilot supervision ensures accuracy and safety.

T-stat control panel easily removed for serviceability.



Thermostatic controls available in 24” and 36” sections.

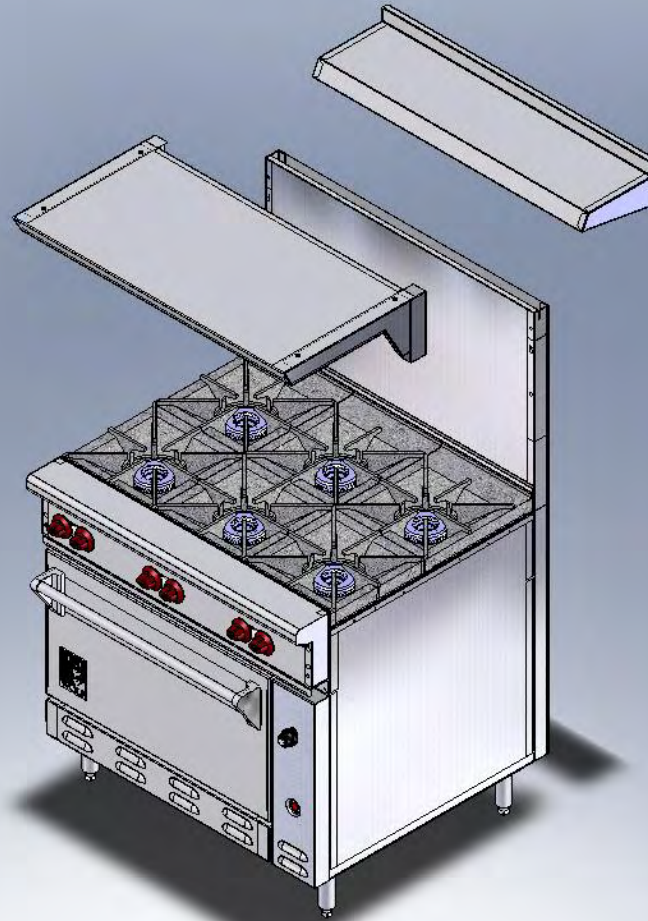
Note: Due to control system space constraints, 60” units may have no larger than 36” of thermostatically controlled griddle. Manual griddles may extend entire length of any device.



Challenger XL™

Better

Redesigned Reinforced Broiler Shelf – Broiler shelf option installed at factory or delivered in 36" x 24" x 6" box and easily installed at location. Heavy duty standard riser channels alleviate the need for new backsplash and channels when switching between a standard and reinforced shelf.





Challenger XL™ Model Rollout

Production Rollout

C36S

Production	November 1st, 2007
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C60S

Production	March 1st, 2008
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CHR Variation and Accessories

Production	April 1st, 2008
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*Manual and Therm. Griddles
Broiler Shelves
Stub Backs*

C36C, C60SC, C60CC, 48C, 72SC, 72CC

Production	June 1st, 2008
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C72SS

Production	April 1st, 2008
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C48S

Production	April 1st, 2008
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C24S, C48SS

Production	July 1st, 2008
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Other Variation and Accessories

Production	July 1st, 2008
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*Raised Griddle/Broiler
Step-up Rear Burner
Hot Top
Cabinet Base*





Meet “The Benchmark”

