



RESTAURANT RANGES

CHALLENGER XL GAS RESTAURANT RANGE 6 OPEN BURNERS / 24" GRIDDLE-BROILER 60" WIDE GAS RANGE



Model C60-SS-6B-24GB-N
(Shown with optional casters)



SPECIFICATIONS

60" wide gas restaurant range, Wolf Model No. C60-SS-6B-24GB-N. 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. open top burners with lift-off burner heads. Energy saving gas tube open burner ignition system (one pilot for every two burners) shrouded for reliability. 24" manual griddle-broiler, 30,000 BTU/hr., 4 inch wide grease trough. 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: each oven is 25,000 BTU/hr. baker's depth ovens with porcelain oven bottom and door panel, measures 26 1/4" d x 20 1/4" w x 14" h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Each oven 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 260,000 BTU/hr.

Exterior Dimensions:

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

- C60-SS-6B-24GB-N 2 Standard Ovens / Natural Gas
- C60-SS-6B-24GB-P 2 Standard Ovens / Propane
- C60-SC-6B-24GB-N 1 Standard Oven / 1 Convection Oven / Natural Gas
- C60-SC-6B-24GB-P 1 Standard Oven / 1 Convection Oven / Propane
- C60-CC-6B-24GB-N 2 Convection Ovens / Natural Gas
- C60-CC-6B-24GB-P 2 Convection Ovens / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- 24" manual griddle-broiler, 30,000 BTU/hr., 4 inch wide grease trough
- Shrouded gas 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
- 25,000 BTU/hr. baker's depth oven cavity, full size sheet pans (18" x 26") front-to-back
- Oven thermostat adjusts from 250°F to 500°F
- Heavy duty cool touch oven door handles
- Two oven racks and four rack positions for each oven
- 25,000 BTU/hr. convection oven in place of standard oven 26 1/4" d x 20 1/4" w x 13 7/8" h (115v - 1 phase blower motor 4 amp, 6" cord and plug), includes three oven racks. Full size sheet pans front-to-back in convection oven.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with rack guides
- Casters (set of four)
- Flanged feet (set of four)
- 10" stainless steel stub back
- Reinforced high shelf for mounting salamander broiler



