



RESTAURANT RANGES

CHALLENGER XL GAS RESTAURANT RANGE REFRIGERATED BASE EQUIPMENT



Model 36R
Shown in a 60" configuration



SPECIFICATIONS

Wolf Challenger Medium Duty Ranges can be configured with an integrated Refrigerated Base. These reliable refrigerated bases are designed for use along the cookline where cabinet strength and system performance really matter. Rear mounted evaporators keep food cold in very warm kitchen environments despite frequent drawer openings. They also offer greater capacity, as each drawer accommodates 6" deep pans, and a variety of other features making them ideal for the equipment stand application. Drawers include a stay open and self-closing feature, as well as a guard to protect the gasket from damage. Grease accumulation on the condenser is prevented by an easy to remove and clean filter. Even installation is facilitated through use of factory installed casters mounted on an adjustable rail, making it easy to position these around such common floor obstructions as drains, junction boxes, and gas connections.

2 Drawer Models

STANDARD FEATURES

- Stainless steel exterior and interior
- Custom stainless steel top for unitized assembly with Challenger range components only
- Microprocessor control system
- Balanced, self-contained refrigeration system using R-404A
- Front-breathing design for "zero-clearance" installation
- Non-electric automatic condensate evaporator
- Condenser filter
- Off-cycle evaporator defrost
- Controllable anti-condensate drawer perimeter heaters
- Full length drawer handle with gasket guard
- Magnetic snap-in door gaskets
- Drawers accommodate 12" x 20" x 6" pans (pans by others)
- Self-closing drawers with stay open feature
- 14-gauge stainless steel drawer slide
- Side, front and rear access panel for ease of service and maintenance
- NEMA 5-15P plug with 9' cord and cord retainer
- 3" casters on adjustable channel moving system
- One year parts and labor warranty
- Two year control warranty (parts and labor)
- Five year compressor warranty
- Three year drawer parts warranty



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ELECTRICAL DATA

Table with 11 columns: MODEL, LENGTH OVERALL IN., DEPTH CABINET ONLY IN., DEPTH WITH DRAWER OPEN, DEPTH OVER HANDLE IN., HEIGHT OVERALL ON 4" CASTERS IN., MAX TOP LOAD CAPACITY LBS., PAN CAPACITY 12" x 20" x 6", PAN ORIENTATION, DRAWERS PER CABINET, GROSS WEIGHT CRATED LBS.

Table with 6 columns: MODEL, VOLTAGE, FULL LOAD AMPERES, NEMA PLUG TYPE, REFRIGERANT, BTU/HR - HP

Construction, Hardware and Insulation

Cabinet exterior front, sides, louver assembly and drawers are constructed of 20-gauge 430 stainless steel, exterior back and bottom are constructed of heavy gauge galvanized steel.

Controller

The easy to use water resistant microprocessor control system is supplied standard. Unit is NAFEM Data Protocol communication (NDP) ready.

Refrigeration System

The left side mounted, self-contained, balanced refrigeration system using R-404A refrigerant features an off-cycle defrost, capillary tube, air-cooled hermetic compressor, automatic condensate evaporator, and a dedicated rear-mounted evaporator design.

Drawers

Each heavy-duty drawer is designed to accommodate 12" x 20" x 6" deep pans. They are constructed using 14-gauge stainless steel drawer slides and 2" diameter stainless steel rollers.

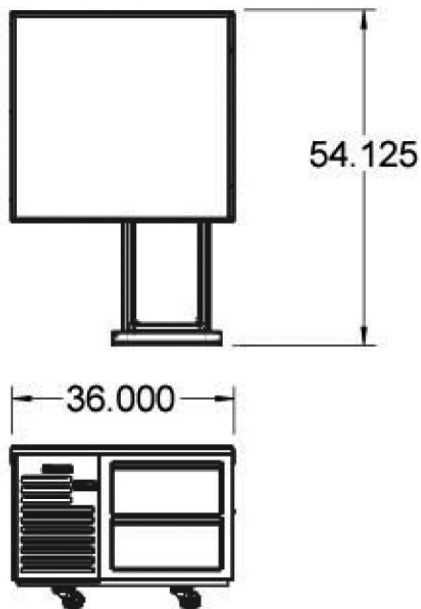
Warranties

Both a one year parts and labor warranty and a five year compressor warranty are provided standard. An optional 2nd year extended parts and labor warranty is also available.



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**CHALLENGER XL GAS RESTAURANT RANGE
REFRIGERATED BASE EQUIPMENT****DIMENSIONAL DATA****36R****36R in a 48" Setup****36R in a 60" Setup****36R in a 72" Setup**

All refrigerated base sections are equipped with one NEMA 5-15P plug.