

# CHALLENGER XL™ SERIES

## COUNTER TOP RESTAURANT RANGE

### ASSORTED OPEN BURNERS



Model CCT-48

#### SPECIFICATIONS

48" wide gas counter top restaurant range, Wolf Model No. CCT-48. 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. Eight 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. 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. 3/4" rear gas connection and pressure regulator. Total input 240,000 BTU/hr.

#### Exterior Dimensions:

34"d x 48"w x 12 5/8"h on 3 5/8" adjustable legs

- CCT-48      8 Open Burners
- CCT-36      6 Open Burners
- CCT-24      4 Open Burners
- CCT-12      2 Open Burners

#### STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser
- 3 5/8" stainless steel adjustable legs
- 30,000 BTU/hr open top burners with lift-off heads
- Shrouded flash tube pilot system (one pilot per two burners)
- 6" stainless steel stub back
- 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
- One year limited parts and labor warranty



*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



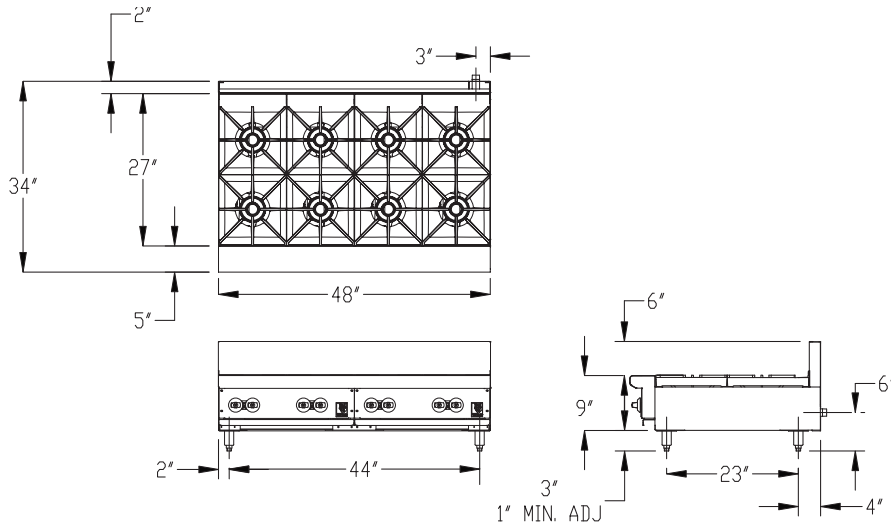
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### ASSORTED OPEN BURNERS

#### INSTALLATION INSTRUCTIONS

- |   |   |             |              |             |          |                               |         |                                 |              |
|---|---|-------------|--------------|-------------|----------|-------------------------------|---------|---------------------------------|--------------|
| <ol style="list-style-type: none"> <li>1. A pressure regulator sized for this unit is included.<br/>Natural gas 5.0" W.C., propane gas 10.0" W.C.</li> <li>2. Gas line connecting to range must be 3/4" or larger.<br/>If flexible connectors are used, the inside diameter must be 3/4" or larger.</li> <li>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.</li> <li>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.</li> </ol> | <ol style="list-style-type: none"> <li>5. <u>Clearances</u> <table border="0" style="display: inline-table; vertical-align: middle;"> <tr> <td style="padding-right: 20px;"><u>Rear</u></td> <td><u>Sides</u></td> </tr> <tr> <td>Combustible</td> <td>6" / 10"</td> </tr> <tr> <td>Standard Oven Non-combustible</td> <td>0" / 0"</td> </tr> <tr> <td>Convection Oven Non-combustible</td> <td>Min. 4" / 0"</td> </tr> </table> </li> <li>6. For proper combustion, install equipment on adjustable legs or casters provided with unit.</li> <li>7. For proper combustion, install equipment on adjustable legs or casters provided with unit.</li> </ol> <p><b>NOTE:</b> In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.</p> <p>Specify type of gas when ordering. Specify altitude when above 2,000 feet.</p> | <u>Rear</u> | <u>Sides</u> | Combustible | 6" / 10" | Standard Oven Non-combustible | 0" / 0" | Convection Oven Non-combustible | Min. 4" / 0" |
| <u>Rear</u>   | <u>Sides</u>  |             |              |             |          |                               |         |                                 |              |
| Combustible   | 6" / 10"  |             |              |             |          |                               |         |                                 |              |
| Standard Oven Non-combustible   | 0" / 0"   |             |              |             |          |                               |         |                                 |              |
| Convection Oven Non-combustible   | Min. 4" / 0"  |             |              |             |          |                               |         |                                 |              |



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	CCT-48 48" wide	8 Open Burners / Counter Top	240,000	365 / 164
	CCT-36 36" wide	6 Open Burners / Counter Top	180,000	250 / 113
	CCT-24 24" wide	4 Open Burners / Counter Top	120,000	207 / 93
	CCT-12 12" wide	2 Open Burners / Counter Top	60,000	140 / 63

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