



CHALLENGER SERIES 34" SINGLE OVEN RANGE C34S, K34S



Model CHR-6-29 shown with optional casters



Design Certified by the American Gas Association
Design Certified by the Canadian Gas Association
Certified by the National Sanitation Foundation

**SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

EXTERIOR DIMENSIONS:

33 $\frac{3}{8}$ "w x 32 $\frac{3}{4}$ "d x 57 $\frac{1}{2}$ "h on 6" adjustable legs.
37" working height.

STANDARD 29" OVEN MODELS:		TOTAL INPUT BTU/HR.
CHR-6-29	6 Open Burners	186,000
CHR-4-29-FT11	4 Open Burners/ 11" Griddle on Left	154,000
CHR-2-29-FT22	2 Open Burners/ 22" Griddle on Left	122,000
CHR-0-29-FT34	0 Open Burners/ 34" Griddle on	90,000

OPTIONAL CONVECTION OVEN MODELS:		TOTAL INPUT BTU/HR.
KCHR-6-29	6 Open Burners	186,000
KCHR-4-29-FT11	4 Open Burners/ 11" Griddle on Left	154,000
KCHR-2-29-FT22	2 Open Burners/ 22" Griddle on Left	122,000
KCHR-0-29-FT34	0 Open Burners/ 34" Griddle	90,000

KEY FEATURES:

- Stainless steel exterior.
- 26,000 BTU/hr. open burners with lift-off heads.
- Flashtube pilot ignition system for automatic burner lighting.
- Single piece heavy-duty cast iron top grate measures 11 $\frac{1}{8}$ "w x 25 $\frac{1}{2}$ "d. (One grate for every two open burners)
- Full width pull out crumb tray.
- 30,000 BTU/hr. standard oven cavity measures 29"w x 22"d x 13"h. Thermostat adjusts from 250° to 500°F.
- One oven rack and four rack positions.
- $\frac{3}{4}$ " rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONAL FEATURES:

- 4 $\frac{1}{2}$ " stainless steel stub back.
- 30,000 BTU/hr. Snorkler convection oven in place of standard oven. Includes two oven racks. 115 volt, 1 phase blower motor, 4 amps, 6 ft. cord and plug.
- Thermostatically controlled griddle.

ACCESSORIES: Packaged separately

- Extra oven rack.
- Extra rack guide(s).
- Set of four casters (two locking).
- Seismic legs.
- Reinforced high shelf for mounting Cheesemelter or Salamander.

WOLF RANGE COMPANY

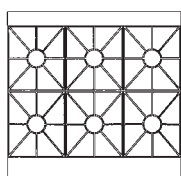
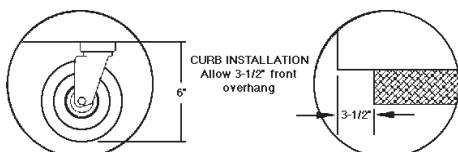
Wolf Range Company
Division of ITW Food Equipment Group LLC
(800) 366-9653
www.wolfrange.com



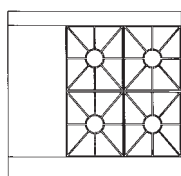
Challenger Series 34" Single Oven Range C34S, K34S

TOP OPTIONS:

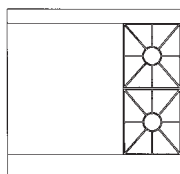
- 11", 22" and 34" wide griddle tops in 1" thickness. 20,000 BTU/hr. input per 11" griddle width. Choice of manual or thermostatic controls, one control per burner. Spatula width front grease trough.



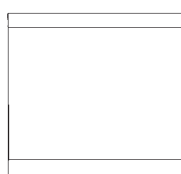
CHR-6-29



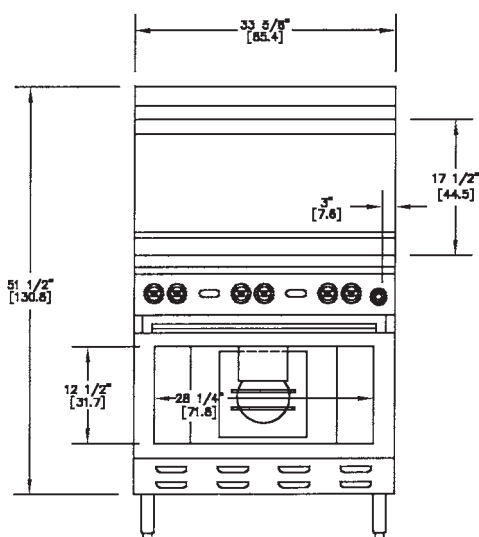
CHR-4-29-FT11



CHR-2-29-FT22



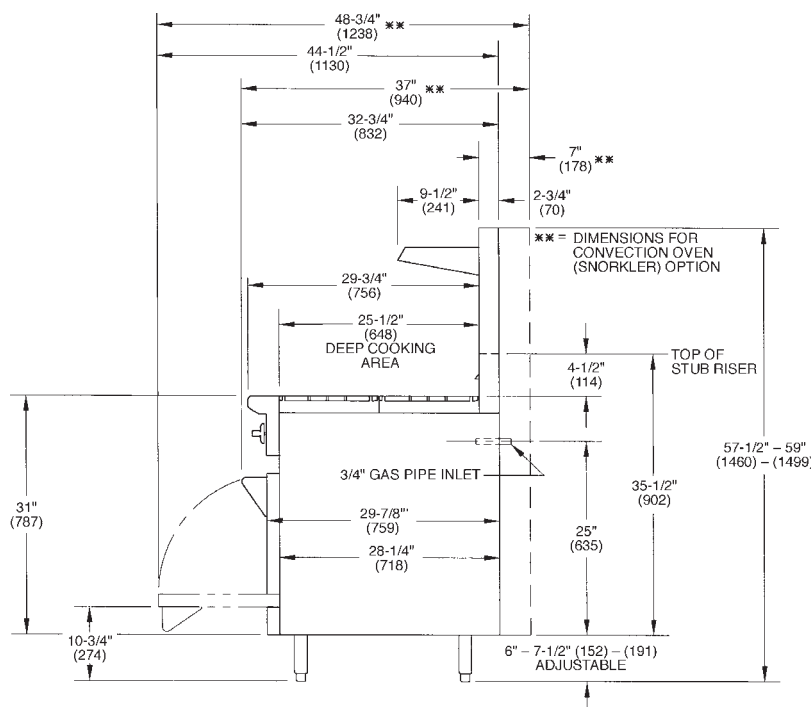
CHR-0-29-FT34



INSTALLATION REQUIREMENTS:

1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be the same as the 3/4" iron pipe.
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.
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.
5. Clearances:

	Rear	Sides
Combustible	2"	20"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
Curb Mount Non-combustible	Min. 6"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit. On curb or platform, allow 3 1/2" front overhang (see adjacent diagram). Leveling bolts are required for curb installation. Specify when ordering.



NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.
This appliance is manufactured for commercial use only and is not intended for home use.