



WOLF

No worries.

For more than 70 years, Wolf commercial cooking equipment has provided the foodservice industry with simple, trouble-free performance, exceptional durability and outstanding energy efficiency. In even the most demanding kitchen environments, depend on Wolf's hardworking, easy-to-use products to deliver the superior value your operation needs to succeed.

Wolf is associated with the Vulcan Food Equipment Group and is a division of the ITW Food Equipment Group.



HEAVY DUTY GAS GRIDDLES

AGM SERIES

Value, Durability, Simplicity.



AGM48

Standard Features:

- Manual ignition
- High Range (220° rotation) manual gas valve provides superior control to the grill operator
- AGM manual controls are designed to take the heat—a favorite griddle for making fajitas at 600°F
- New bullnose design stays cool in hot kitchens with heavy production needs
- High range manual control valves provide exceptional temperature control
- Fully welded chassis—unit comes with heavy gauge 4" stainless steel backsplash and tapered side splashes
- Griddle plates are available fully grooved for marking of product

Manual Control—Heavy Duty Gas Griddles

| Model Number | Plate Thickness | Total BTUs | Approx. Shipping Wt. | | List Price |
|--------------|-----------------|------------|----------------------|-----|--------------------------------|
| | | | lbs | kg | Standard Unit with 4" Splashes |
| AGM24 | 1" | 54,000 | 330 | 150 | \$3,218 |
| AGM36 | 1" | 81,000 | 430 | 195 | \$4,386 |
| AGM48 | 1" | 108,000 | 560 | 254 | \$5,634 |
| AGM60 | 1" | 135,000 | 660 | 299 | \$6,940 |
| AGM72 | 1" | 162,000 | 795 | 361 | \$8,520 |



HEAVY DUTY GAS GRIDDLES

ASA SERIES

Standard Features:

- Manual ignition with embedded mechanical snap-action thermostat
- Mechanical snap-action thermostat cycles burners “On” or “Off” (No “low bypass” flame setting)
- 1" polished steel griddle plate
- 27,000 BTU/hr aluminized steel atmospheric burner
- Direct replacement griddle for any competitors’ thermostatic griddles (i.e. modulating thermostat)
- 100% gas burner and pilot safety system
- Delivers uniform thermostatic response, durability and value
- 1-year parts and labor warranty



ASA48

Snap Action Thermostatic Control—Heavy Duty Gas Griddles

| Model Number | Plate Thickness | Total BTUs | Approx. Shipping Wt. | | List Price | |
|--------------|-----------------|------------|----------------------|-----|------------------------------|------------------------------|
| | | | lbs. | kg | Standard Unit with 4" Splash | 30" Deep Unit with 4" Splash |
| ASA24 | 1" | 54,000 | 330 | 150 | \$6,290 | \$7,772 |
| ASA36 | 1" | 81,000 | 430 | 195 | \$7,894 | \$9,696 |
| ASA48 | 1" | 108,000 | 560 | 254 | \$9,562 | \$11,688 |
| ASA60 | 1" | 135,000 | 660 | 299 | \$11,232 | \$13,672 |
| ASA72 | 1" | 162,000 | 795 | 361 | \$12,768 | \$15,532 |

Factory Options

| Model Number | List Price | | | | | | |
|--------------|--------------------------------|--------------------------------|--------------------------|--|-----------------------------------|-----------------------|--------------------|
| | 24" Deep Chrome Plate Upcharge | 30" Deep Chrome Plate Upcharge | Griddle Security Package | 10" Backsplash & Tapered Side Splashes | Fully Grooved Griddle Plate/Model | Under-Device Plumbing | Rear Grease Trough |
| ASA24 | \$3,210 | \$4,098 | \$588 | \$320 | \$1,838 | \$140 | N/A |
| ASA36 | \$4,274 | \$5,446 | \$704 | \$320 | \$2,526 | \$140 | \$882 |
| ASA48 | \$5,240 | \$6,678 | \$820 | \$410 | \$3,212 | \$140 | \$1,104 |
| ASA60 | \$6,258 | \$7,970 | \$936 | \$516 | \$3,902 | \$140 | \$1,324 |
| ASA72 | \$7,644 | \$9,744 | \$1,112 | \$516 | \$4,588 | \$140 | \$1,544 |

NOTE: Always verify gas type and altitude of installation.



ACCESSORIES & STANDS

AGM & ASA Series

| Size | Accessory Code & List Price | | | |
|------|--|---------------------|---------------------|---------------------|
| | Stainless Steel Stand with Marine Edge Casters | Cutting Board | Condiment Rail | Plate Rail |
| 24" | STAND/C-24 \$1,158 | CUTBD-24 \$924 | CONRAIL-24 \$608 | PLTRAIL-24 \$544 |
| 36" | STAND/C-36 \$1,350 | CUTBD-36 \$1,024 | CONRAIL-36 \$726 | PLTRAIL-36 \$594 |
| 48" | STAND/C-48 \$1,572 | CUTBD-48 \$1,362 | CONRAIL-48 \$750 | PLTRAIL-48 \$688 |
| 60" | STAND/C-60 \$2,034 | CUTBD-60 \$1,684 | CONRAIL-60 \$928 | PLTRAIL-60 \$850 |
| 72" | STAND/C-72 \$2,326 | CUTBD-72 \$1,896 | CONRAIL-72 \$988 | PLTRAIL-72 \$872 |

HEAVY DUTY ELECTRIC GRIDDLES

WEG SERIES

Dependable Operation and Repeatable Performance.

Standard Features:

- 1 surface-mounted electric snap-action thermostat control for each 12" section
- Polished steel griddle plate
- Illuminated cycle light tells operator when griddle is at set temperature
- Temperature adjusts from 200–450°F
- 1 solid-sheathed incoloy heating element in each 12" cooking zone
- 208-240 V, 60 Hz, 1 or 3-Phase power supply required
- Heavy load cooking efficiency of 76%; idle energy rate 1.98 kW/hr; 41 lbs/hr production capacity*



WEG36D

| Model Number | Plate Thickness | Total kW | BTU/hr Conversion | Approx. Shipping Wt. | | List Price | 480 V** |
|--------------|-----------------|----------|-------------------|----------------------|-----|------------|---------|
| | | | | lbs | kg | | |
| WEG24D | ½" | 10.8 | 36,828 | 165 | 75 | \$4,050 | \$376 |
| WEG36D | ½" | 16.2 | 55,242 | 230 | 105 | \$5,882 | \$474 |
| WEG48D | ½" | 21.6 | 73,656 | 275 | 125 | \$6,750 | \$562 |
| WEG60D | ½" | 27 | 92,070 | 345 | 157 | \$8,142 | \$658 |
| WEG72D | ½" | 32.4 | 110,484 | 560 | 255 | \$10,498 | \$776 |

*WEG36 model test data from FSTC/ASTM Standard F1275 protocol.

**Contact factory for 380 V and 415 V options.



ACCESSORIES & STANDS

WEG Series

| Model Number | Stainless Steel Stand with Marine Edge Casters | |
|--------------|--|------------|
| | Accessory Code | List Price |
| WEG24D | STAND/C-24 | \$1,158 |
| WEG36D | STAND/C-36 | \$1,350 |
| WEG48D | STAND/C-48 | \$1,572 |
| WEG60D | STAND/C-60 | \$2,034 |
| WEG72D | STAND/C-72 | \$2,326 |

NOTE: Stands in this series are compatible for AGM/WEG/Charbroilers and VHP/AHP Hot Plates.

TEPPANYAKI GRIDDLES

Standard Features:

- Manual ignition with manual gas valve control
- 30,000 BTU circular atmospheric burner provides concentrated heat
- Polished ¾" thick steel griddle plate
- Integrated flue design keeps griddle enclosure clean and eliminates the need to purchase custom trim pieces to complete your installation
- Full gas pilot and burner safety system is standard construction

| Model Number | Plate Thickness | Total BTUs | Approx. Shipping Wt. | | List Price |
|--------------|-----------------|------------|----------------------|-----|------------|
| | | | lbs | kg | |
| TYG48C | ¾" | 30,000 | 346 | 147 | \$5,298 |
| TYG60C | ¾" | 30,000 | 415 | 189 | \$6,176 |



TYG48C

ACHIEVER CHARBROILERS

ACB SERIES



ACB47
Shown with optional stand.

Standard Features:

- 18,000 BTU/hr aluminized steel bar burners in each 6" section
- Standing pilot ignition system with infinite control gas valve burner controls
- Full width grease drawers
- 12" overall working height—14¾" overall height on 4" adjustable legs
- Heavy duty cast iron reversible broiling grates are standard
- Stainless steel sides, control panel, top rim, backsplash and full width grease trough
- ¾" rear gas connection with pressure regulator
- Heat deflector panels below each burner focus heat into the cooking zone for higher efficiency and creates a cool zone in the full-width grease drawer
- 1-year parts and labor warranty standard

| Model Number | Number of Grates | Dimensions (W x D x H) | BTUs | Approx. Shipping Wt. | | List Price |
|--------------|------------------|------------------------|---------|----------------------|-----|------------|
| | | | | lbs | kg | |
| ACB25 | 4 | 25" x 33" x 15" | 72,000 | 290 | 131 | \$5,306 |
| ACB36 | 6 | 36" x 33" x 15" | 108,000 | 370 | 167 | \$7,036 |
| ACB47 | 8 | 47" x 33" x 15" | 144,000 | 450 | 203 | \$8,554 |
| ACB60 | 11 | 61" x 33" x 15" | 198,000 | 500 | 225 | \$10,976 |
| ACB72 | 13 | 73" x 33" x 15" | 234,000 | 700 | 318 | \$13,782 |

ACCESSORIES

ACB Series Charbroilers

| Model Number | Accessory Code & List Price | | | | |
|--------------|--|------------------------|------------------------|------------------------|-----------------------|
| | Stainless Steel Stand with Marine Edge Casters | Cutting Board | Condiment Rail | Plate Rail | 6" Backsplash |
| ACB25 | STAND/C-24 \$1,158 | CUTBD-ACB25 \$956 | CONRAIL-ACB25 \$606 | PLTRAIL-ACB25 \$568 | SPLASH6-CB25 \$306 |
| ACB36 | STAND/C-36 \$1,350 | CUTBD-ACB36 \$1,156 | CONRAIL-ACB36 \$658 | PLTRAIL-ACB36 \$620 | SPLASH6-CB36 \$372 |
| ACB47 | STAND/C-48 \$1,572 | CUTBD-ACB47 \$1,404 | CONRAIL-ACB47 \$738 | PLTRAIL-ACB47 \$716 | SPLASH6-CB47 \$498 |
| ACB60 | STAND/C-60 \$2,034 | CUTBD-ACB60 \$1,834 | CONRAIL-ACB60 \$906 | PLTRAIL-ACB60 \$882 | SPLASH6-CB60 \$522 |
| ACB72 | STAND/C-72 \$2,326 | CUTBD-ACB72 \$2,046 | CONRAIL-ACB72 \$942 | PLTRAIL-ACB72 \$906 | SPLASH6-CB72 \$564 |



Accessory Grates—ACB Series Charbroilers

| Description | Accessory Code | List Price |
|---------------------------|----------------|------------|
| Round Rod Fabricated 1/2" | GRATE-RR724 | \$172 |
| Diamond Fabricated Grate | GRATE-DIA24 | \$250 |
| Griddle Plate Accessory | GRATE-GRID24 | \$336 |

NOTE: ACB units come standard with the cast diamond grate. If you want a different style than original equipment, please submit a PVR through customer service.

LOW PROFILE GAS CHARBROILERS

SCB SERIES

Standard Features:

- 14,500 BTU/hr aluminized steel tube burners in each 6" section
- Standing pilot ignition system with infinite control gas valve burner controls
- Deflector panels below each burner focus heat into the cooking zone for higher efficiency—creates a cool zone in the full width grease drawer
- 13" working height—14¾" overall height on 4" adjustable legs
- Heavy duty cast iron radiants and 5¼" wide reversible "Flame Arrestor" broiling grates are standard
- Stainless steel sides, control panel, top rim, backsplash and full width grease trough
- ¾" rear gas connection with pressure regulator
- 1-year parts and labor standard

| Model Number | Number of Grates | Total BTUs | Approx. Shipping Wt. | | List Price |
|--------------|------------------|------------|----------------------|-----|------------|
| | | | lbs | kg | |
| SCB25 | 4 | 58,000 | 290 | 132 | \$5,252 |
| SCB36 | 6 | 87,000 | 370 | 168 | \$6,872 |
| SCB47 | 8 | 116,000 | 450 | 205 | \$8,424 |
| SCB60 | 11 | 159,500 | 500 | 227 | \$10,932 |
| SCB72 | 13 | 188,500 | 550 | 250 | \$13,640 |



SCB25

ACCESSORIES

SCB Series

| Model Number | Accessory Code & List Price | | |
|--------------|--|-------------------------|-----------------------|
| | Stainless Steel Stand with Marine Edge Casters | Plate Rail | 6" Backsplash |
| SCB25 | STAND/C-24 \$1,158 | PLTRAIL-VCCB25 \$240 | SPLASH6-CB25 \$306 |
| SCB36 | STAND/C-36 \$1,350 | PLTRAIL-VCCB36 \$302 | SPLASH6-CB36 \$372 |
| SCB47 | STAND/C-48 \$1,572 | PLTRAIL-VCCB47 \$430 | SPLASH6-CB47 \$498 |
| SCB60 | STAND/C-60 \$2,034 | PLTRAIL-VCCB60 \$480 | SPLASH6-CB60 \$522 |
| SCB72 | STAND/C-72 \$2,326 | PLTRAIL-VCCB72 \$552 | SPLASH6-CB72 \$564 |



SPLASH6-CB25



PLTRAIL-VCCB25

Accessory Grates—SCB Series Charbroilers

| Description | Accessory Code | List Price |
|-----------------------------|----------------|------------|
| Round Rod Fabricated Grate | GRATE-RROD7 | \$166 |
| Cast Diamond Grate Standard | GRATE-CDIA7 | \$84 |
| SS Diamond Fabricated Grate | GRATE-SSDIA7 | \$236 |
| Cast Waffle Grate | GRATE-WAFFLE | \$108 |

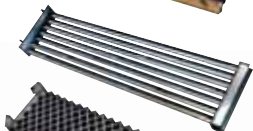
Round Rod



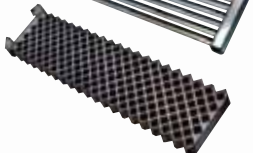
Cast Diamond



Diamond



Waffle



ACHIEVER HOT PLATES

AHP SERIES

Standard Features:

- 30,000 BTU/hr 2-piece lift-off burners offer superior heat distribution for heavy sauté applications
- Standing pilot ignition with infinite control manual gas valve control
- Heavy duty cast iron top grates are designed to support heavy pans and stockpots
- Fully welded steel chassis delivers strength to a unit that must perform in a punishing work environment
- 2, 4, 6 and 8 burner (AHP848 has 8 burners) head configurations that will meet chefs' exacting standards
- Step-up configurations available on all Achiever Hot Plate sizes



AHP424



AHP424U



Standard Hot Plates

| Model Number | Total BTUs | Approx. Shipping Wt. | | List Price |
|--------------|------------|----------------------|-----|------------|
| | | lbs | kg | |
| AHP212 | 60,000 | 148 | 67 | \$1,942 |
| AHP424 | 120,000 | 224 | 102 | \$2,674 |
| AHP636 | 180,000 | 291 | 132 | \$3,790 |
| AHP848 | 240,000 | 310 | 141 | \$4,554 |

Step-Up Hot Plates

| Model Number | Total BTUs | Approx. Shipping Wt. | | List Price |
|--------------|------------|----------------------|-----|------------|
| | | lbs | kg | |
| AHP212U | 60,000 | 148 | 67 | \$2,384 |
| AHP424U | 120,000 | 224 | 102 | \$3,508 |
| AHP636U | 180,000 | 291 | 132 | \$4,886 |
| AHP848U | 240,000 | 310 | 141 | \$6,012 |

STOCK POT RANGES

Standard Features:

- (2) 55,000 BTU/hr ring-type burners in each section—110,000 BTU/hr input per section
- Standing pilot ignition with 2 infinite control manual gas valves for each section
- Heat shield protects gas valves from high temperature, extending valve component life
- 3/4" rear gas connection and pressure regulator per section (only 1 for WSPR2F)
- Stainless steel front and sides—black epoxy powder coated legs standard
- Heavy duty cast iron top grates support large stockpots
- 22½"-24" high working height

| Model Number | Description | Dimensions (W x D x H) | Approx. Shipping Wt. | | List Price |
|--------------|-------------------------|------------------------|----------------------|-----|------------|
| | | | lbs | kg | |
| WSPR1 | 18" Single | 18" x 24½" x 22½" | 160 | 72 | \$1,858 |
| WSPR2F | Double Section 39" Deep | 18" x 49" x 22½" | 290 | 131 | \$4,078 |



WSPR1



WSPR2F



CONVECTION OVENS

Quality Construction for Lasting Performance and Easy Care.

Wolf Convection Ovens' attractive designs bring an appealing look to your work area. Even heat distribution provides consistent results when baking, roasting or rethermalizing.

Standard Features:

- Stainless steel front, sides and top
- Stainless steel doors with double pane windows
- ½ HP 2-speed oven blower motor; 115/60/1 with 6' cord and plug
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- 5 nickel-plated oven racks with 11 rack positions
- Interior oven light



WKGD-2



WKGD-1

GAS CONVECTION OVENS

WK SERIES



Standard Features:

- 44,000 BTU/hr burner per oven section
- ¾" rear gas connection
- Electronic spark ignition
- Internal combination gas pressure regulator and safety solenoid system

| Model Number | Description | Approx. Shipping Wt. | | List Price | Add for SST Leg | Add for Casters | Opt. Ext. Warranty (NET) |
|--------------|--------------------------|----------------------|-----|------------|-----------------|-----------------|--------------------------|
| | | lbs | kg | | | | |
| WKGD-1 | Single Deck on 25¾" Legs | 497 | 225 | \$10,210 | \$360 | \$750 | \$424 |
| WKGD-2 | Double Deck on 8" Legs | 994 | 450 | \$20,420 | Standard | \$116* | \$848 |

*Caster prices for double deck ovens include a deduction for legs.

Freight Classification: 85

| WKG Series – Full-Size Model Number | Number of Sections | Exterior Dimensions (W x D x H) | Oven Cavity Dimensions (W x D x H) | Total BTU/hr | Motor Size |
|-------------------------------------|--------------------|---------------------------------|------------------------------------|--------------|------------------------|
| WKGD-1 | 1 | 40" x 42¼" x 56¾" | 29" x 22⅞" x 20" | 44,000 | ½ HP, 115 V, 8 Amp |
| WKGD-2 | 2 | 40" x 42¼" x 70" | 29" x 22⅞" x 20" | 88,000 | (2) ½ HP, 115 V, 8 Amp |



ELECTRIC CONVECTION OVENS

WK SERIES

Standard Features:

- 12.5 kW input burner per oven section
- 208 or 240 V, 60 Hz, 1 or 3-Phase

| Model Number | Description | Approx. Shipping Wt. | | List Price | Add for SST Leg | Add for Casters | Opt. Ext. Warranty (NET) |
|--------------|--------------------------|----------------------|-----|------------|-----------------|-----------------|--------------------------|
| | | lbs | kg | | | | |
| WKED-1 | Single Deck on 25¾" Legs | 497 | 225 | \$10,210 | \$360 | \$750 | \$424 |
| WKED-2 | Double Deck on 8" Legs | 994 | 450 | \$20,420 | Standard | \$116* | \$848 |

*Caster prices for double deck ovens include a deduction for legs.

Freight Classification: 85

| WKE Series – Full-Size Model Number | Number of Sections | Exterior Dimensions (W x D x H) | Oven Cavity Dimensions (W x D x H) | Total kW | Standard Power Supply |
|-------------------------------------|--------------------|---------------------------------|------------------------------------|----------|--------------------------------|
| WKED-1 | 1 | 40" x 42¼" x 56¾" | 29" x 22½" x 20" | 12.5 | 208/240 V, 60 Hz, 1 or 3-Phase |
| WKED-2 | 2 | 40" x 42¼" x 70" | 29" x 22½" x 20" | 25 | 208/240 V, 60 Hz, 1 or 3-Phase |

OPTIONS & ACCESSORIES

WK Series Convection Ovens (Gas & Electric)

| Option | List Price |
|--|------------|
| Simultaneous Doors (Per Section)—Chain Driven | \$304 |
| 480 V, 60 Hz, 3-Phase (Per Section)—VC Electric Models | \$1,174 |

| Accessory | Accessory Code | List Price |
|--|----------------|------------|
| 1 Rack | RACK-1PC | \$196 |
| Rack Hanger | RACK HANGRV | \$118 |
| ¾" x 4' Long Gas Flex Hose and Quick Disconnect | 3/4QD HOSE-4 | \$828 |
| Stainless Steel Drip Pan | DRIPPAN-SS | \$302 |
| Down Draft Diverter | DRAFT-DIVERT | \$318 |
| Leg Stand with Adjustable Feet, Stainless Steel Shelf and Adjustable Rack Supports | OPNSTND-LEGS | \$1,696 |
| Leg Stand with Casters, Stainless Steel Shelf and Adjustable Rack Supports | OPNSTND-CST | \$2,054 |



GAS RANGES

Wolf Gas Ranges are built with legendary toughness and dependability and loaded with features sure to make an impact on your kitchen.

MEDIUM DUTY CHALLENGER XL™ RANGES

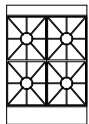
Standard Features:

- Fully MIG welded frame
- Stainless steel front, sides and lift-off high shelf
- 6" stainless steel adjustable legs
- 30,000 BTU/hr open top burners with lift-off heads for easy cleaning
- Cool-to-the-touch control knobs
- Reinforced backriser is standard
- Heavy duty cast grates, easy lift-off 12" x 12" in front and 12" x 14" in back
- Extra deep grates in back accommodate large pans or stock pots
- Extra deep pull-out crumb tray with welded corners to contain liquids
- 35,000 BTU/hr bakers depth standard oven allows 18" x 26" sheet pans to fit side-to-side or front-to-back in 36", 48" and 72" ranges (sheet pans fit front-to-back in 24" and one side of the 60" ranges)
- Oven thermostat adjusts from 250–500°F with low setting
- Each oven includes 2 racks and 4 rack positions

NOTE: Griddles, Broilers and Convection Ovens are available on the right only.

NOTE: Elevation is Sea Level.

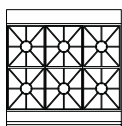




24" Range with Standard Oven and 4 Open Top Burners, Sheet Pan Orientation: Front to Back

| Model Number | Oven Base | Top Configuration | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|--------------|-----------|-------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | lbs | kg | | |
| C24-S-4B-N | Standard | 4 Burners | Natural | 140,000 | 350 | 160 | \$5,440 | \$310 |
| C24-S-4B-P | Standard | 4 Burners | Propane | 140,000 | 350 | 160 | \$5,440 | \$310 |

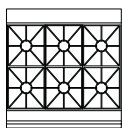
Freight Classification: 85



36" Range with Standard Oven or Convection Oven and 6 Open Top Burners, Sheet Pan Orientation: Both Ways

| Model Number | Oven Base | Top Configuration | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|--------------|------------|-------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | lbs | kg | | |
| C36-S-6B-N | Standard | 6 Burners | Natural | 215,000 | 520 | 236 | \$5,840 | \$320 |
| C36-S-6B-P | Standard | 6 Burners | Propane | 215,000 | 520 | 236 | \$5,840 | \$320 |
| C36-C-6B-N | Convection | 6 Burners | Natural | 215,000 | 580 | 263 | \$9,740 | \$350 |
| C36-C-6B-P | Convection | 6 Burners | Propane | 215,000 | 580 | 263 | \$9,740 | \$350 |

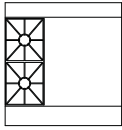
Freight Classification: 85



36" Range with Standard Oven or Convection Oven, 6 Open Top Burners and Push Button Ignition for Burner and Oven Pilot, Sheet Pan Orientation: Both Ways

| Model Number | Oven Base | Top Configuration | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|--------------|------------|-------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | lbs | kg | | |
| C36-S-6B-N-i | Standard | 6 Burners | Natural | 215,000 | 520 | 236 | \$6,390 | \$400 |
| C36-S-6B-P-i | Standard | 6 Burners | Propane | 215,000 | 520 | 236 | \$6,390 | \$400 |
| C36-C-6B-N-i | Convection | 6 Burners | Natural | 215,000 | 580 | 263 | \$10,290 | \$440 |
| C36-C-6B-P-i | Convection | 6 Burners | Propane | 215,000 | 580 | 263 | \$10,290 | \$440 |

Freight Classification: 85

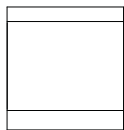


**36" Range with Standard Oven or Convection Oven,
2 Open Top Burners and 24" Griddle Right, Sheet Pan Orientation: Both Ways**

| Model Number | Oven Base | Top Configuration | Griddle Size & Type | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|-----------------|------------|---------------------------------|---------------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | | lbs | kg | | |
| C36-S-2B-24G-N | Standard | 2 Burners and 24" Griddle Right | 24" Manual | Natural | 135,000 | 570 | 259 | \$7,470 | \$320 |
| C36-S-2B-24GT-N | Standard | 2 Burners and 24" Griddle Right | 24" Thermostatic Controls | Natural | 135,000 | 570 | 259 | \$8,080 | \$380 |
| C36-S-2B-24G-P | Standard | 2 Burners and 24" Griddle Right | 24" Manual | Propane | 135,000 | 570 | 259 | \$7,470 | \$320 |
| C36-S-2B-24GT-P | Standard | 2 Burners and 24" Griddle Right | 24" Thermostatic Controls | Propane | 135,000 | 570 | 259 | \$8,080 | \$380 |
| C36-C-2B-24G-N | Convection | 2 Burners and 24" Griddle Right | 24" Manual | Natural | 135,000 | 630 | 288 | \$11,450 | \$360 |
| C36-C-2B-24GT-N | Convection | 2 Burners and 24" Griddle Right | 24" Thermostatic Controls | Natural | 135,000 | 630 | 288 | \$12,310 | \$420 |
| C36-C-2B-24G-P | Convection | 2 Burners and 24" Griddle Right | 24" Manual | Propane | 135,000 | 630 | 288 | \$11,450 | \$360 |
| C36-C-2B-24GT-P | Convection | 2 Burners and 24" Griddle Right | 24" Thermostatic Controls | Propane | 135,000 | 630 | 288 | \$12,310 | \$420 |

NOTE: Griddles are positioned right.

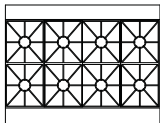
Freight Classification: 85



36" Range with Standard Oven or Convection Oven and 36" Griddle, Sheet Pan Orientation: Both Ways

| Model Number | Oven Base | Top Configuration | Griddle Size & Type | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|--------------|------------|-------------------|--------------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | | lbs | kg | | |
| C36-S-36G-N | Standard | 36" Griddle | 36" Manual | Natural | 95,000 | 610 | 277 | \$8,180 | \$360 |
| C36-S-36GT-N | Standard | 36" Griddle | 36" Thermostatic Control | Natural | 95,000 | 610 | 277 | \$9,080 | \$420 |
| C36-S-36G-P | Standard | 36" Griddle | 36" Manual | Propane | 95,000 | 610 | 277 | \$8,180 | \$360 |
| C36-S-36GT-P | Standard | 36" Griddle | 36" Thermostatic Control | Propane | 95,000 | 610 | 277 | \$9,080 | \$420 |
| C36-C-36G-N | Convection | 36" Griddle | 36" Manual | Natural | 95,000 | 660 | 299 | \$11,980 | \$480 |
| C36-C-36GT-N | Convection | 36" Griddle | 36" Thermostatic Control | Natural | 95,000 | 660 | 299 | \$12,880 | \$540 |
| C36-C-36G-P | Convection | 36" Griddle | 36" Manual | Propane | 95,000 | 660 | 299 | \$11,980 | \$480 |
| C36-C-36GT-P | Convection | 36" Griddle | 36" Thermostatic Control | Propane | 95,000 | 660 | 299 | \$12,880 | \$540 |

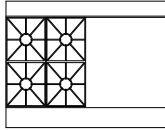
Freight Classification: 85



48" Range with Standard Oven or Convection Oven, 8 Open Top Burners and 12" Storage Base, Sheet Pan Orientation: Both Ways

| Model Number | Oven Base | Top Configuration | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|--------------|------------|-------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | lbs | kg | | |
| C48-S-8B-N | Standard | 8 Burners | Natural | 275,000 | 668 | 304 | \$9,120 | \$370 |
| C48-S-8B-P | Standard | 8 Burners | Propane | 275,000 | 668 | 304 | \$9,120 | \$370 |
| C48-C-8B-N | Convection | 8 Burners | Natural | 275,000 | 730 | 332 | \$13,020 | \$430 |
| C48-C-8B-P | Convection | 8 Burners | Propane | 275,000 | 730 | 332 | \$13,020 | \$430 |

Freight Classification: 85

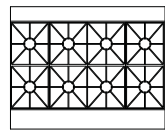


48" Range with Standard Oven or Convection Oven, 4 Open Top Burners, 24" Griddle Right and 12" Storage Base, Sheet Pan Orientation: Front to Back

| Model Number | Oven Base | Top Configuration | Griddle Size & Type | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|-----------------|------------|---------------------------------|---------------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | | lbs | kg | | |
| C48-S-4B-24G-N | Standard | 4 Burners and 24" Griddle Right | 24" Manual | Natural | 195,000 | 720 | 327 | \$10,750 | \$410 |
| C48-S-4B-24GT-N | Standard | 4 Burners and 24" Griddle Right | 24" Thermostatic Controls | Natural | 195,000 | 720 | 327 | \$11,360 | \$440 |
| C48-S-4B-24G-P | Standard | 4 Burners and 24" Griddle Right | 24" Manual | Propane | 195,000 | 720 | 327 | \$10,750 | \$410 |
| C48-S-4B-24GT-P | Standard | 4 Burners and 24" Griddle Right | 24" Thermostatic Controls | Propane | 195,000 | 720 | 327 | \$11,360 | \$440 |
| C48-C-4B-24G-N | Convection | 4 Burners and 24" Griddle Right | 24" Manual | Natural | 195,000 | 780 | 355 | \$14,730 | \$470 |
| C48-C-4B-24GT-N | Convection | 4 Burners and 24" Griddle Right | 24" Thermostatic Controls | Natural | 195,000 | 780 | 355 | \$15,590 | \$490 |
| C48-C-4B-24G-P | Convection | 4 Burners and 24" Griddle Right | 24" Manual | Propane | 195,000 | 780 | 355 | \$14,730 | \$440 |
| C48-C-4B-24GT-P | Convection | 4 Burners and 24" Griddle Right | 24" Thermostatic Controls | Propane | 195,000 | 780 | 355 | \$15,590 | \$490 |

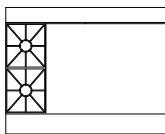
NOTE: Griddles are positioned right.

Freight Classification: 85



48" Range with 2 Standard Ovens and 8 Open Top Burners, Sheet Pan Orientation: Front to Back

| Model Number | Oven Base | Top Configuration | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|--------------|-----------|-------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | lbs | kg | | |
| C48-SS-8B-N | Standard | 8 Burners | Natural | 286,000 | 700 | 320 | \$10,600 | \$390 |
| C48-SS-8B-P | Standard | 8 Burners | Propane | 286,000 | 700 | 320 | \$10,600 | \$390 |

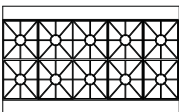


48" Range with Standard Oven or Convection Oven, 2 Open Top Burners, 36" Griddle Right and 12" Storage Base, Sheet Pan Orientation: Both Ways

| Model Number | Oven Base | Top Configuration | Griddle Size & Type | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|-----------------|------------|---------------------------------|--------------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | | lbs | kg | | |
| C48-S-2B-36G-N | Standard | 2 Burners and 36" Griddle Right | 36" Manual | Natural | 155,000 | 750 | 341 | \$11,460 | \$430 |
| C48-S-2B-36GT-N | Standard | 2 Burners and 36" Griddle Right | 36" Thermostatic Control | Natural | 155,000 | 750 | 341 | \$12,180 | \$490 |
| C48-S-2B-36G-P | Standard | 2 Burners and 36" Griddle Right | 36" Manual | Propane | 155,000 | 750 | 341 | \$11,460 | \$430 |
| C48-S-2B-36GT-P | Standard | 2 Burners and 36" Griddle Right | 36" Thermostatic Control | Propane | 155,000 | 750 | 341 | \$12,180 | \$490 |
| C48-C-2B-36G-N | Convection | 2 Burners and 36" Griddle Right | 36" Manual | Natural | 155,000 | 810 | 368 | \$15,260 | \$490 |
| C48-C-2B-36GT-N | Convection | 2 Burners and 36" Griddle Right | 36" Thermostatic Control | Natural | 155,000 | 810 | 368 | \$16,160 | \$550 |
| C48-C-2B-36G-P | Convection | 2 Burners and 36" Griddle Right | 36" Manual | Propane | 155,000 | 810 | 368 | \$15,260 | \$490 |
| C48-C-2B-36GT-P | Convection | 2 Burners and 36" Griddle Right | 36" Thermostatic Control | Propane | 155,000 | 810 | 368 | \$16,160 | \$550 |

NOTE: Griddles are positioned right.

Freight Classification: 85

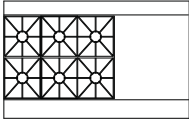


60" Range with 2 Standard Ovens or Convection Ovens and 10 Open Top Burners, Sheet Pan Orientation: Front to Back on Left Oven and Both Ways on the Right Oven

| Model Number | Oven Base | Top Configuration | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|--------------|---------------------|-------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | lbs | kg | | |
| C60-SS-10B-N | 2 Standard | 10 Burners | Natural | 370,000 | 890 | 404 | \$11,450 | \$390 |
| C60-SS-10B-P | 2 Standard | 10 Burners | Propane | 370,000 | 890 | 404 | \$11,450 | \$390 |
| C60-SC-10B-N | Standard/Convection | 10 Burners | Natural | 370,000 | 950 | 431 | \$15,350 | \$430 |
| C60-SC-10B-P | Standard/Convection | 10 Burners | Propane | 370,000 | 950 | 431 | \$15,350 | \$430 |

NOTE: Convection ovens are on the right.

Freight Classification: 85

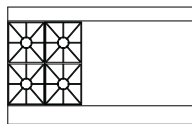


60" Range with Standard Oven or Convection Oven, 6 Open Top Burners and 24" Griddle Right, Sheet Pan Orientation: Front to Back on Left Oven and Both Ways on the Right Oven

| Model Number | Oven Base | Top Configuration | Griddle Size & Type | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|------------------|---------------------|---------------------------------|---------------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | | lbs | kg | | |
| C60-SS-6B-24G-N | 2 Standard | 6 Burners and 24" Griddle Right | 24" Manual | Natural | 290,000 | 990 | 499 | \$13,080 | \$420 |
| C60-SS-6B-24GT-N | 2 Standard | 6 Burners and 24" Griddle Right | 24" Thermostatic Controls | Natural | 290,000 | 990 | 499 | \$13,690 | \$450 |
| C60-SS-6B-24G-P | 2 Standard | 6 Burners and 24" Griddle Right | 24" Manual | Propane | 290,000 | 990 | 499 | \$13,080 | \$420 |
| C60-SS-6B-24GT-P | 2 Standard | 6 Burners and 24" Griddle Right | 24" Thermostatic Controls | Propane | 290,000 | 990 | 499 | \$13,690 | \$450 |
| C60-SC-6B-24G-N | Standard/Convection | 6 Burners and 24" Griddle Right | 24" Manual | Natural | 290,000 | 1,050 | 476 | \$17,060 | \$440 |
| C60-SC-6B-24GT-N | Standard/Convection | 6 Burners and 24" Griddle Right | 24" Thermostatic Controls | Natural | 290,000 | 1,050 | 476 | \$17,920 | \$470 |
| C60-SC-6B-24G-P | Standard/Convection | 6 Burners and 24" Griddle Right | 24" Manual | Propane | 290,000 | 1,050 | 476 | \$17,060 | \$440 |
| C60-SC-6B-24GT-P | Standard/Convection | 6 Burners and 24" Griddle Right | 24" Thermostatic Controls | Propane | 290,000 | 1,050 | 476 | \$17,920 | \$470 |

NOTE: Griddles and convection ovens are positioned right.

Freight Classification: 85

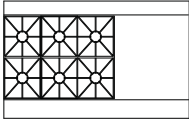


60" Range with Standard Oven or Convection Oven, 4 Open Top Burners and 36" Griddle Right, Sheet Pan Orientation: Front to Back on Left Oven and Both Ways on the Right Oven

| Model Number | Oven Base | Top Configuration | Griddle Size & Type | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|------------------|---------------------|---------------------------------|--------------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | | lbs | kg | | |
| C60-SS-4B-36G-N | 2 Standard | 4 Burners and 36" Griddle Right | 36" Manual | Natural | 250,000 | 1,015 | 460 | \$13,790 | \$450 |
| C60-SS-4B-36GT-N | 2 Standard | 4 Burners and 36" Griddle Right | 36" Thermostatic Control | Natural | 250,000 | 1,015 | 460 | \$14,510 | \$510 |
| C60-SS-4B-36G-P | 2 Standard | 4 Burners and 36" Griddle Right | 36" Manual | Propane | 250,000 | 1,015 | 460 | \$13,790 | \$450 |
| C60-SS-4B-36GT-P | 2 Standard | 4 Burners and 36" Griddle Right | 36" Thermostatic Control | Propane | 250,000 | 1,015 | 460 | \$14,510 | \$510 |
| C60-SC-4B-36G-N | Standard/Convection | 4 Burners and 36" Griddle Right | 36" Manual | Natural | 250,000 | 1,075 | 488 | \$17,590 | \$450 |
| C60-SC-4B-36GT-N | Standard/Convection | 4 Burners and 36" Griddle Right | 36" Thermostatic Control | Natural | 250,000 | 1,075 | 488 | \$18,490 | \$510 |
| C60-SC-4B-36G-P | Standard/Convection | 4 Burners and 36" Griddle Right | 36" Manual | Propane | 250,000 | 1,075 | 488 | \$17,590 | \$450 |
| C60-SC-4B-36GT-P | Standard/Convection | 4 Burners and 36" Griddle Right | 36" Thermostatic Control | Propane | 250,000 | 1,075 | 488 | \$18,490 | \$510 |

NOTE: Griddles and convection ovens are positioned right.

Freight Classification: 85

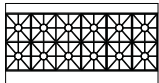


60" Range with Standard Oven or Convection Oven, 6 Open Top Burners and 24" Griddle/Broiler Right, Sheet Pan Orientation: Front to Back on Left Oven and Both Ways on the Right Oven

| Model Number | Oven Base | Top Configuration | Griddle Size & Type | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|------------------|---------------------|---|---------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | | lbs | kg | | |
| C60-SS-6B-24GB-N | 2 Standard | 6 Burners and 24" Griddle/Broiler Right | 24" Manual | Natural | 290,000 | 1,045 | 465 | \$13,590 | \$450 |
| C60-SS-6B-24GB-P | 2 Standard | 6 Burners and 24" Griddle/Broiler Right | 24" Manual | Propane | 290,000 | 1,045 | 465 | \$13,590 | \$450 |
| C60-SC-6B-24GB-N | Standard/Convection | 6 Burners and 24" Griddle/Broiler Right | 24" Manual | Natural | 290,000 | 1,085 | 492 | \$17,190 | \$460 |
| C60-SC-6B-24GB-P | Standard/Convection | 6 Burners and 24" Griddle/Broiler Right | 24" Manual | Propane | 290,000 | 1,085 | 492 | \$17,190 | \$460 |

NOTE: Griddles and convection ovens are positioned right.

Freight Classification: 85

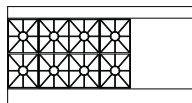


72" Range with 2 Standard Ovens or Convection Ovens and 12 Open Top Burners, Sheet Pan Orientation: Both Ways in Each Oven

| Model Number | Oven Base | Top Configuration | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|--------------|---------------------|-------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | lbs | kg | | |
| C72-SS-12B-N | 2 Standard | 12 Burners | Natural | 430,000 | 1,000 | 454 | \$12,860 | \$410 |
| C72-SS-12B-P | 2 Standard | 12 Burners | Propane | 430,000 | 1,000 | 454 | \$12,860 | \$410 |
| C72-SC-12B-N | Standard/Convection | 12 Burners | Natural | 430,000 | 1,060 | 481 | \$16,760 | \$490 |
| C72-SC-12B-P | Standard/Convection | 12 Burners | Propane | 430,000 | 1,060 | 481 | \$16,760 | \$490 |
| C72-CC-12B-N | 2 Convection | 12 Burners | Natural | 430,000 | 1,120 | 508 | \$20,660 | \$580 |
| C72-CC-12B-P | 2 Convection | 12 Burners | Propane | 430,000 | 1,120 | 508 | \$20,660 | \$580 |

NOTE: Convection ovens are positioned right.

Freight Classification: 85

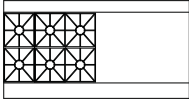


72" Range with 2 Standard Ovens or Convection Ovens, 8 Open Top Burners and 24" Griddle Right, Sheet Pan Orientation: Both Ways in Each Oven

| Model Number | Oven Base | Top Configuration | Griddle Size & Type | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|------------------|---------------------|---------------------------------|---------------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | | lbs | kg | | |
| C72-SS-8B-24G-N | 2 Standard | 8 Burners and 24" Griddle Right | 24" Manual | Natural | 350,000 | 1,050 | 476 | \$14,490 | \$420 |
| C72-SS-8B-24GT-N | 2 Standard | 8 Burners and 24" Griddle Right | 24" Thermostatic Controls | Natural | 350,000 | 1,050 | 476 | \$15,100 | \$510 |
| C72-SS-8B-24G-P | 2 Standard | 8 Burners and 24" Griddle Right | 24" Manual | Propane | 350,000 | 1,050 | 476 | \$14,490 | \$420 |
| C72-SS-8B-24GT-P | 2 Standard | 8 Burners and 24" Griddle Right | 24" Thermostatic Controls | Propane | 350,000 | 1,050 | 476 | \$15,100 | \$510 |
| C72-SC-8B-24G-N | Standard/Convection | 8 Burners and 24" Griddle Right | 24" Manual | Natural | 350,000 | 1,110 | 503 | \$18,470 | \$460 |
| C72-SC-8B-24GT-N | Standard/Convection | 8 Burners and 24" Griddle Right | 24" Thermostatic Controls | Natural | 350,000 | 1,110 | 503 | \$19,330 | \$540 |
| C72-SC-8B-24G-P | Standard/Convection | 8 Burners and 24" Griddle Right | 24" Manual | Propane | 350,000 | 1,110 | 503 | \$18,470 | \$460 |
| C72-SC-8B-24GT-P | Standard/Convection | 8 Burners and 24" Griddle Right | 24" Thermostatic Controls | Propane | 350,000 | 1,110 | 503 | \$19,330 | \$540 |
| C72-CC-8B-24G-N | 2 Convection | 8 Burners and 24" Griddle Right | 24" Manual | Natural | 350,000 | 1,170 | 531 | \$22,370 | \$480 |
| C72-CC-8B-24GT-N | 2 Convection | 8 Burners and 24" Griddle Right | 24" Thermostatic Controls | Natural | 350,000 | 1,170 | 531 | \$23,230 | \$560 |
| C72-CC-8B-24G-P | 2 Convection | 8 Burners and 24" Griddle Right | 24" Manual | Propane | 350,000 | 1,170 | 531 | \$22,370 | \$480 |
| C72-CC-8B-24GT-P | 2 Convection | 8 Burners and 24" Griddle Right | 24" Thermostatic Controls | Propane | 350,000 | 1,170 | 531 | \$23,230 | \$540 |

NOTE: Griddles and convection ovens are positioned right.

Freight Classification: 85



72" Range with 2 Standard Ovens or Convection Ovens, 6 Open Top Burners and 36" Griddle Right, Sheet Pan Orientation: Both Ways in Each Oven

| Model Number | Oven Base | Top Configuration | Griddle Size & Type | Gas Type | Total BTUs | Approx. Shipping Wt. | | List Price | 2nd Year Warranty (NET) |
|------------------|---------------------|---------------------------------|--------------------------|----------|------------|----------------------|-----|------------|-------------------------|
| | | | | | | lbs | kg | | |
| C72-SS-6B-36G-N | 2 Standard | 6 Burners and 36" Griddle Right | 36" Manual | Natural | 310,000 | 1,090 | 494 | \$15,200 | \$470 |
| C72-SS-6B-36GT-N | 2 Standard | 6 Burners and 36" Griddle Right | 36" Thermostatic Control | Natural | 310,000 | 1,090 | 494 | \$15,920 | \$530 |
| C72-SS-6B-36G-P | 2 Standard | 6 Burners and 36" Griddle Right | 36" Manual | Propane | 310,000 | 1,090 | 494 | \$15,200 | \$470 |
| C72-SS-6B-36GT-P | 2 Standard | 6 Burners and 36" Griddle Right | 36" Thermostatic Control | Propane | 310,000 | 1,090 | 494 | \$15,920 | \$530 |
| C72-SC-6B-36G-N | Standard/Convection | 6 Burners and 36" Griddle Right | 36" Manual | Natural | 310,000 | 1,150 | 522 | \$19,000 | \$510 |
| C72-SC-6B-36GT-N | Standard/Convection | 6 Burners and 36" Griddle Right | 36" Thermostatic Control | Natural | 310,000 | 1,150 | 522 | \$19,900 | \$570 |
| C72-SC-6B-36G-P | Standard/Convection | 6 Burners and 36" Griddle Right | 36" Manual | Propane | 310,000 | 1,150 | 522 | \$19,000 | \$510 |
| C72-SC-6B-36GT-P | Standard/Convection | 6 Burners and 36" Griddle Right | 36" Thermostatic Control | Propane | 310,000 | 1,150 | 522 | \$19,900 | \$570 |
| C72-CC-6B-36G-N | 2 Convection | 6 Burners and 36" Griddle Right | 36" Manual | Natural | 310,000 | 1,210 | 549 | \$22,900 | \$490 |
| C72-CC-6B-36GT-N | 2 Convection | 6 Burners and 36" Griddle Right | 36" Thermostatic Control | Natural | 310,000 | 1,210 | 549 | \$23,800 | \$550 |
| C72-CC-6B-36G-N | 2 Convection | 6 Burners and 36" Griddle Right | 36" Manual | Natural | 310,000 | 1,210 | 549 | \$22,900 | \$610 |
| C72-CC-6B-36GT-P | 2 Convection | 6 Burners and 36" Griddle Right | 36" Thermostatic Control | Propane | 310,000 | 1,210 | 549 | \$23,800 | \$490 |

NOTE: Griddles and convection ovens are positioned right.

Freight Classification: 85



ACCESSORIES

(Packaged and Sold Separately)

Medium Duty Challenger XL™ Ranges

| Accessory | Accessory Code & List Price | | | | |
|--|-----------------------------|-----------------------|--------------------------|------------------------|------------------------|
| | 24" Range | 36" Range | 48" Range | 60" Range | 72" Range |
| Stub Riser 10" | STUB10-XL24 \$880 | STUB10-XL36 \$910 | STUB10-XL48 \$1,000 | STUB10-XL60 \$1,060 | STUB10-XL72 \$1,120 |
| Reinforced High Shelf* | RSHELF-XL24 \$380 | RSHELF-XL36 \$500 | RSHELF-XL48 \$600 | RSHELF-XL60 \$740 | RSHELF-XL72 \$870 |
| Interplumb Kit for Salamander/Cheesemelter | CONNECT-CHALL \$600 | | | | |
| Extra Oven Rack | OVNRACK-XL20 \$140 | OVNRACK-XL26 \$200 | OVNRACK-XL26 \$200 | OVNRACK-XL20 \$140 | OVNRACK-XL26 \$200 |
| Casters | CASTERS-RR4 \$530 | | CASTERS-RR6 \$760 | | |
| Flanged Feet | VFLANGED-FEET/4 \$220 | | VFLANGED-FEET/6 \$310 | | |
| Quick Disconnect Hose | 3/4 QDH-4FT \$828 | | 1INFLEX-4FT \$1,210 | | |

| Accessory | Accessory Code & List Price | | | | |
|----------------|-----------------------------|---------------------|-----------------------|-----------------------|-----------------------|
| | 24" Range | 36" Range | 48" Range | 60" Range | 72" Range |
| Towel Bar | RCTWLBR-24 \$610 | RCTWLBR-36 \$720 | RCTWLBR-48 \$745 | RCTWLBR-60 \$915 | RCTWLBR-72 \$970 |
| Cutting Board | RCCUTBD-24 \$880 | RCCUTBD-36 \$975 | RCCUTBD-48 \$1,300 | RCCUTBD-60 \$1,600 | RCCUTBD-72 \$1,810 |
| Condiment Rail | RCCONRL-24 \$580 | RCCONRL-36 \$690 | RCCONRL-48 \$715 | RCCONRL-60 \$885 | RCCONRL-72 \$940 |
| Fryer Shield | RCFRYER-SHIELD \$340 | | | | |



RCTWLBR-36



RCCUTBD-36



RCCONRL-36



RCFRYER-SHIELD



CHEESEMELTERS & BROILERS

| Model Number | Number of Burners | Total BTUs | Approx. Shipping Wt. | | List Price |
|--------------|-------------------|------------|----------------------|-----|------------|
| | | | lbs | kg | |
| CMJ24 | 1 | 18,000 | 106 | 48 | \$3,614 |
| CMJ36 | 1 | 24,000 | 159 | 72 | \$4,818 |
| CMJ48 | 2 | 36,000 | 212 | 95 | \$5,846 |
| CMJ60 | 2 | 42,000 | 265 | 119 | \$7,000 |
| CMJ72 | 2 | 48,000 | 318 | 143 | \$7,998 |



CMJ48

Infrared (IR) Salamander Broiler

| Model Number | Number of Burners | Total BTUs | Approx. Shipping Wt. | | List Price |
|--------------|-------------------|------------|----------------------|----|------------|
| | | | lbs | kg | |
| IRB36 | 1 | 30,000 | 180 | 81 | \$4,914 |



RB36

Radiant Salamander Broiler

| Model Number | Number of Burners | Total BTUs | Approx. Shipping Wt. | | List Price |
|--------------|-------------------|------------|----------------------|----|------------|
| | | | lbs | kg | |
| RB36 | 6 | 66,000 | 180 | 81 | \$4,366 |

ACCESSORIES

CMJ & RB36 Models

| Accessory | Accessory Code | List Price |
|--|----------------|------------|
| SS Wall Mount Brackets—Cheesemelter | WALLMNT-CHRBKR | \$330 |
| SS Wall Mount Brackets—Salamander | WALLMNT-CHRBKR | \$330 |
| Leg Set for Counter Installation (4) 24"-48" | COUNTER-ADJLEG | \$180 |
| Leg Set for 60" Counter Installation (6) 60"-72" | COUNTER-ADJLG6 | \$264 |