



# 60" WX SERIES VALUE RANGE

## 10 Open Burners



Model WX60-10B



Intertek

### SPECIFICATIONS

60" wide gas restaurant range, Wolf Model WX60-10B. Stainless steel front, sides, backriser, high shelf, oven handle and bullnose. High temperature burner T knobs with set screw. Stainless steel bullet feet. Porcelain door liner and oven bottom. Ten (10) 28,000 BTU/hr. cast top burners with lift-off burner heads. 12" x 12" cast top grates with aeration bowls. Heavy-duty top grates and burner heads. Compression spring door hinge system for durability. Two (2) 30,000 BTU/hr standard ovens each measure 26 3/4"W x 26"D x 13 3/4"H. Thermostat adjusts from 250° to 500°F. One oven rack with four rack positions for each oven. 3/4" rear gas connection and gas pressure regulator. Total input: 340,000 BTU/hr.

#### Exterior Dimensions:

60" W x 33 1/4" D x 60 3/8" H on 6" adjustable legs

Project \_\_\_\_\_  
AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000

### MODELS

- WX60-10BN** 2 Standard Ovens / 10 Burners / Natural Gas
- WX60-10BP** 2 Standard Ovens / 10 Burners / Propane

### STANDARD FEATURES

- Stainless steel front, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- 28,000 BTU/hr open top burners with lift-off heads
- 12" x 12" cast top grates with aeration bowls
- Two welded crumb trays
- 30,000 BTU/hr. standard oven cavity measures 26 3/4"w x 26"d x 13 3/4"h
- Oven thermostat adjusts from 250° to 500°F
- One oven rack and four rack positions for each oven
- 3/4" rear gas connection and gas pressure regulator
- One year limited parts and labor warranty

### ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack
- Reinforced backriser and high shelf for mounting salamander broiler
- Set of six casters (two locking)

### SPECIFY TYPE OF GAS WHEN ORDERING

- Natural Gas
- Propane Gas

### SPECIFY ALTITUDE

- 0 - 2,000 ft.
- 2,001 - 4,000 ft.
- 4,001 - 6,000 ft.
- 6,001 - 8,000 ft.
- 8,001 - 10,000 ft.

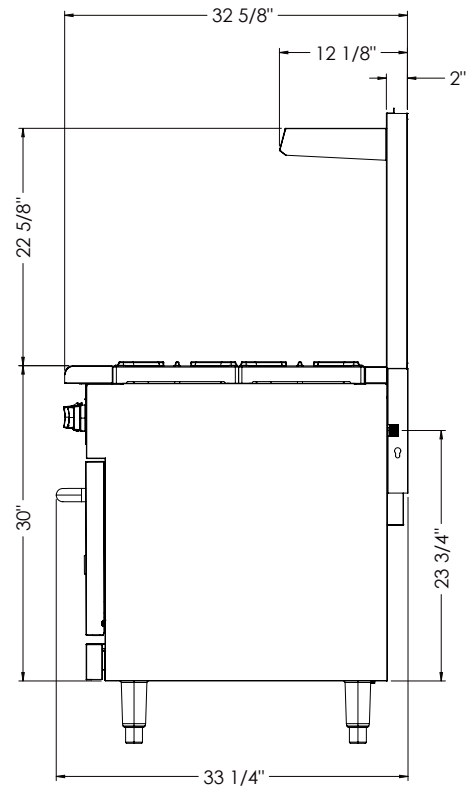
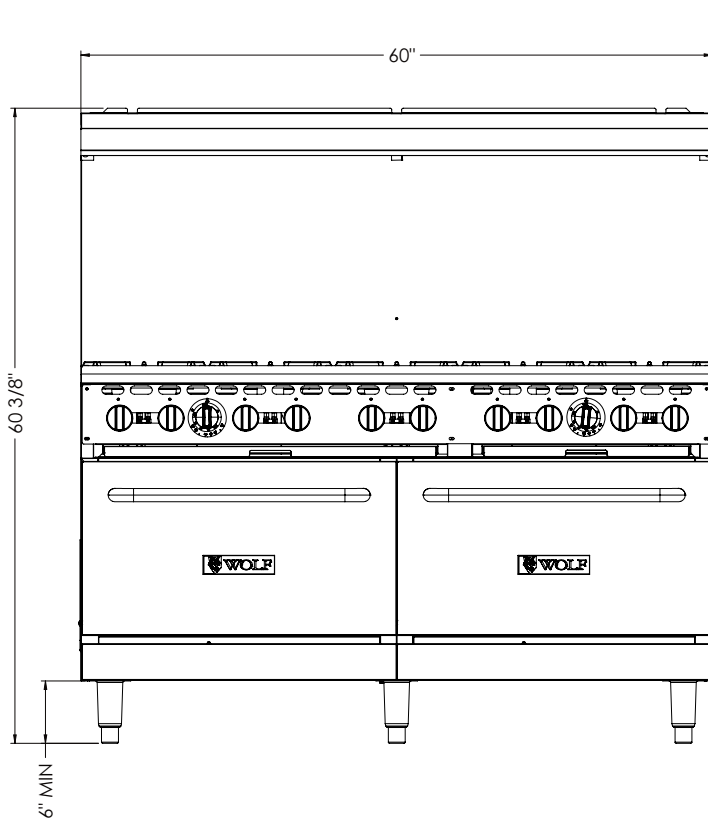
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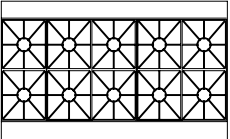
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### INSTALLATION INSTRUCTIONS

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 3/4" or larger.
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	12"	10"
Standard oven non-combustible	6"	0"
Convection oven non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.
7. Specify type of gas when ordering.  
Specify altitude when above 2,000 feet.



Top Configuration	Model	Description	Total Input BTU / Hr.	Width	Depth	Height	Shipping Weight Lbs. / KG
	<b>WX60-10BN</b>	10 Burners / 2 Standard Ovens / Natural Gas	340,000	60"	33 1/4"	60 3/8"	750 lb / 340 kg
	<b>WX60-10BP</b>	10 Burners / 2 Standard Ovens / Propane	340,000	60"	33 1/4"	60 3/8"	750 lb / 340 kg

This appliance is manufactured for commercial installation only and is not intended for home use.

As continued product improvement is a policy of Wolf, specifications are subject to change without notice.