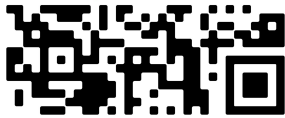


INFERNO  
BLAZE



## Inferno Blaze Double Convection Oven | SKU: IB-CO-2

- ★ **Exceptional Performance:** 108,000 BTU
- ★ **Proven Certifications:** CSA
- ★ **Unmatched Versatility:** 10 racks, field convertible, and conversion kit included
- ★ **Precise Temperature Control:** 150°F to 500°F range
- ★ **Robust Durability:** Stainless steel exterior
- ★ **Generous Interior Space:** 29" x 22.5" x 19.6" dimensions
- ★ **Enhanced Mobility:** Equipped with 6" casters



Embark on a culinary journey with this top-tier oven, tailored for discerning chefs. The Inferno Blaze IB-CO-2 Double Convection Oven commands attention with its exceptional features and unrivaled cooking prowess.

<b>BTU's</b>	54,000
<b>Power Type</b>	Natural Gas
<b>Field Convertible</b>	Yes
<b>Voltage</b>	120
<b>Horsepower (HP)</b>	1/2
<b>Installation Type</b>	Freestanding
<b>Certifications</b>	CSA
<b>Weight (lbs)</b>	385
<b>Shipping Weight (lbs)</b>	502
<b>Shipping Dimensions (inch)</b>	42.5 W x 48 D x 39.4 H
<b>Exterior Material</b>	Stainless Steel
<b>Color</b>	Silver
<b>Number of Doors</b>	2
<b>Temperature Range</b>	150°F to 500°F
<b>Gas Inlet Size (inch)</b>	3/4

The Inferno Blaze IB-CO-2 Double Convection Oven is a culinary cornerstone. As the kitchen's workhorse, it's vital to ensure consistent quality and impeccable outcomes.

Boasting a potent 108,000 BTU, it guarantees swift, efficient cooking. Its stainless steel exterior not only elevates your kitchen's aesthetics but also pledges enduring durability.

Effortless operation is at your fingertips with user-friendly controls and independent glass doors, accommodating chefs of all levels. Safety takes precedence with multiple safeguards, ensuring the oven's longevity and safeguarding your staff and business.

Item	Width (inch)	Depth (inch)	Height (inch)
<b>Exterior</b>	38	44.5	61.7
<b>Oven Cavity Size</b>	29	22.5	19.6

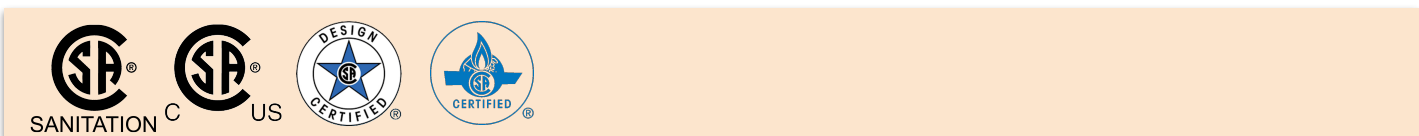
Number of Decks	Number of Racks	Caster Size (inch)	Conversion Kit Included
1	5	6	Yes

### Efficiency Redefined

Harnessing a commanding 108,000 BTU, this oven swiftly reaches desired temperatures and maintains precision throughout your culinary adventures.

### Certified Excellence

Certified CSA-approved, the Inferno Blaze guarantees quality and adheres to rigorous safety standards, earning your trust.



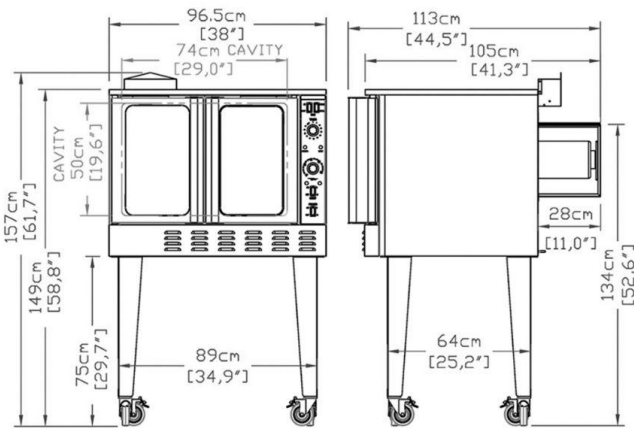
**Kitchen Pro Restaurant Equipment:** [info@gokpe.com](mailto:info@gokpe.com) | [www.kitchenproequipment.com](http://www.kitchenproequipment.com) | T. 1(800)603-0033

Note: Specifications subject to change without notice.

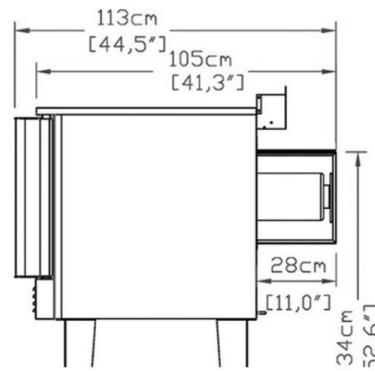
Not recommended for use in non-commercial or residential settings.

## Technical Data:

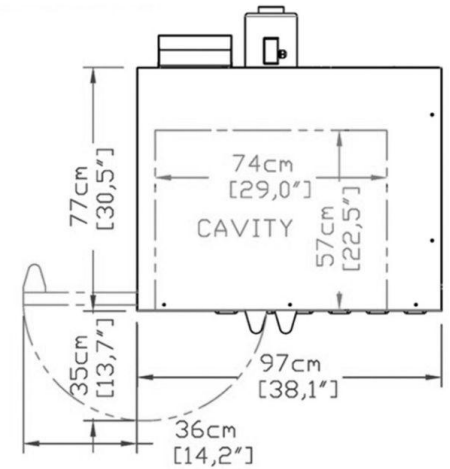
FRONT VIEW



SIDE VIEW



TOP VIEW



### Ample Space

With a capacious interior measuring 22.5 inches in depth, 19.6 inches in height, and 29 inches in width, it accommodates your culinary endeavors with ease.

### Adaptable Rack System

Featuring 10 adjustable wire racks on 11 sets of slides, it offers limitless configurations to accommodate trays and full-size food pans, ensuring culinary versatility.

### Temperature Mastery

With a temperature range spanning from 150°F to 500°F, the Inferno Blaze IB-CO-2 empowers you to excel across a spectrum of culinary techniques.

### Built to Last

Wrapped in a sleek stainless steel exterior, this oven merges aesthetics with durability, standing up to the demands of professional kitchens.

### Freestanding Flexibility

Its freestanding design simplifies installation and allows versatile positioning to suit your kitchen layout.

### Dual-Door Advantage

Boasting four independent glass doors, you can monitor dishes without compromising heat or flavor.

### Effortless Mobility

Fitted with robust 6-inch casters, the oven effortlessly shifts for cleaning or repositioning.

### Shipping Convenience

For your ease, the oven ships with dimensions of 85 inches in width, 96 inches in depth, and 78.8 inches in height.

### Casters Included

This unit comes complete with 6-inch casters, simplifying relocation and cleaning.

Elevate your culinary craftsmanship with the Inferno Blaze IB-CO-2 Double Convection Oven – where convenience, quality, and performance unite to redefine your kitchen endeavors.

**Warning:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).