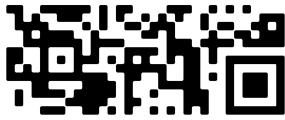




**INFERNO
BLAZE**



Inferno Blaze Commercial Gas Griddle 24" Wide Thermostatic Countertop Commercial Griddle | SKU: IB-CTG-24T

- ★ **Powerful Burners:** (2) 30,000 BTU burners
- ★ **Versatile Griddle:** 24-inch stainless steel griddle
- ★ **Certified Safety:** CSA-certified
- ★ **Convertible Design:** Field convertible with included conversion kit
- ★ **Durable Build:** Stainless steel exterior
- ★ **Spacious Cooking Area:** Cooking area dimensions: 24" x 20.7"



Experience culinary precision with the 60,000 BTU Inferno Blaze IB-CTG-24M. CSA-certified, it offers 2 burners, a stainless steel build, and 1-inch thick griddle plate for ultimate control. Elevate your cooking with this countertop powerhouse.

BTU's	60,000
Certifications	CSA
Color	Silver
Control Type	Thermostatic
Cooking Area Dimensions (inch)	24W x 20.7D
Exterior Material	Stainless Steel
Griddle Plate Thickness (inch)	1
Installation Type	Countertop
Number of Burners	2
Number of Controls	2
Plate Material	Stainless Steel
Power Type	Natural Gas
Shipping Dimensions (inch)	27.5 W x 35.5 D x 19.25 H
Shipping Weight (lbs)	240
Weight (lbs)	192

Experience culinary versatility with the Inferno Blaze IB-CTG-24T, a 24" wide natural gas griddle boasting 60,000 BTUs. This kitchen powerhouse offers precise cooking control with its thermostatic settings, ensuring flawless results.

Its 24 x 20.7-inch stainless steel cooking surface and 1-inch griddle plate thickness provide ample space for grilling, searing, and more. Whether you're cooking breakfast classics or sizzling burgers, this griddle delivers consistent performance.

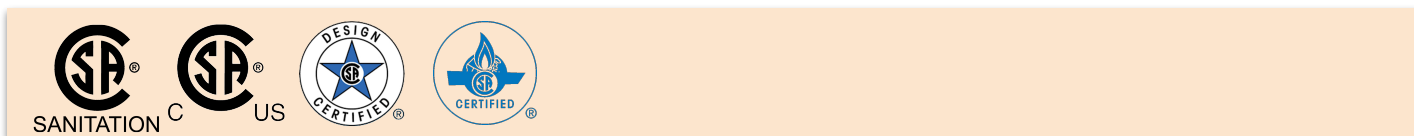
The included conversion kit makes it field convertible, while CSA certification guarantees safety. With sturdy construction and adjustable non-skid legs, it's built to endure the demands of your commercial kitchen. Elevate your culinary creations with the Inferno Blaze IB-CTG-24T griddle!

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	24	28.7	15.5

Ignition System	Gas Inlet Size (inch)	Temperature Range	Field Convertible	Conversion Kit Included
Pilot Light	3/4	200°F to 450°F	Yes	Yes

Certified Quality

CSA-certified, the Inferno Blaze guarantees quality and adheres to rigorous safety standards, offering peace of mind.

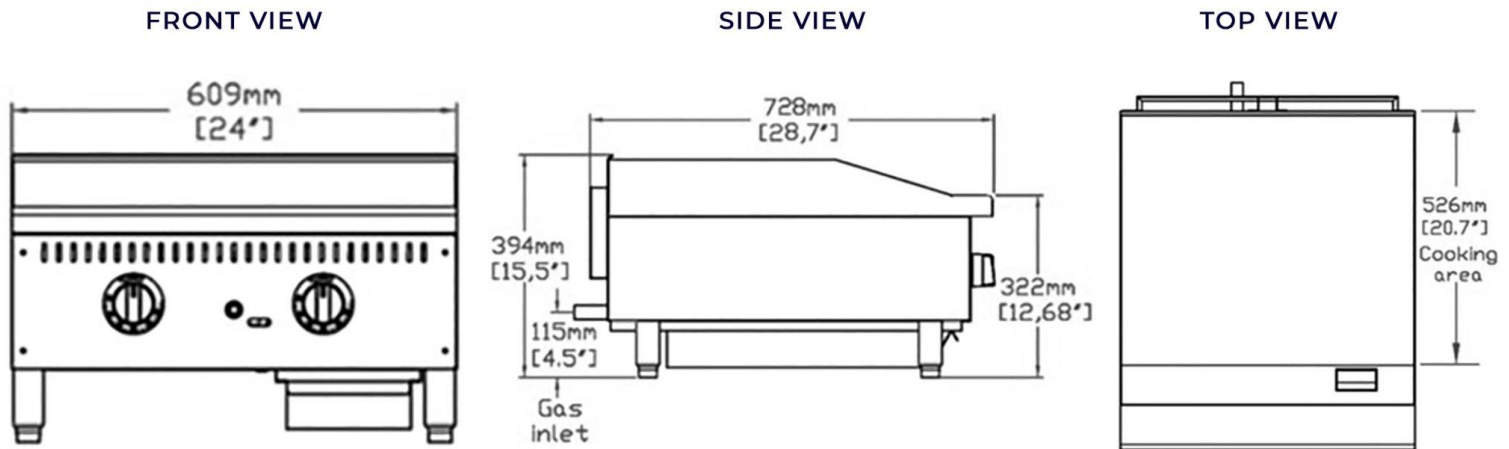


Kitchen Pro Restaurant Equipment: info@gokpe.com | www.kitchenproequipment.com | T. 1(800)603-0033

Note: Specifications subject to change without notice.

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

Technical Data:



Generous Culinary Canvas

A cooking area measuring 24 x 20.7 inches and ample space ignite culinary creativity.

Robust Endurance

Constructed with stainless steel, this griddle unites durability with aesthetics, conquering the challenges of professional kitchens.

Flexible Setup

The countertop design streamlines installation, offering kitchen adaptability.

Dual Cooking Efficiency

Equipped with two burners, multitask without compromising precision.

Effortless Maneuverability

Opt for optional casters to effortlessly clean and reposition.

Protected Work Environment

Back and side splashes guard walls and counters, ensuring a safe and hygienic workspace.

Ready Gas Connection

A 3/4" gas connection arrives ready for natural gas supply hookup. A liquid propane orifice kit is also included for simple field conversion.

Waste Management

A conveniently removable waste tray gathers grease and food debris, streamlining cleanup.

Efficient Shipping

Ships at dimensions of 27.5 inches in width, 33.5 inches in depth, and 19.25 inches in height for your convenience.

Elevate your culinary journey with the Inferno Blaze IB-CTG-24T Griddle – where convenience, quality, and performance redefine your kitchen experience.

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.