



Inferno Blaze 40 lb Floor Model Fryer | SKU: IB-GF-40

- ★ **High-Powered:** 90,000 BTU
- ★ **Certified Quality:** CSA-Certified
- ★ **Adaptable:** 2 baskets, 3 tube burners, and optional casters
- ★ **Temperature Flexibility:** 200°F to 400°F range
- ★ **Robust Build:** Stainless steel construction
- ★ **Ample Space:** 31.3" x 45.3" x 15.5" dimensions
- ★ **Custom Mobility:** Casters Included



Unlock your culinary creativity with this top-tier fryer, designed for chefs who demand excellence. The Inferno Blaze IB-GF-40 Fryer distinguishes itself with exceptional features and unmatched cooking power.

BTU's	90,000
Burner Style	Tube
Casters	Included
Certifications	CSA
Clearance (inch)	6
Color	Stainless Steel
Control Type	Thermostatic
Exterior material	Stainless Steel
Gas Inlet Size (inch)	1/2 or 3/4
Installation Type	Freestanding
Number of Tanks	1
Number of Tubes	3
Port Drain Valve Size (inch)	1 - 1/4
Power Type	Natural Gas
Shipping Dimensions (inch)	16.6 W x 32.3 D x 33.5 H
Shipping Weight (lbs)	145
Weight (lbs)	125.7

The Inferno Blaze IB-GF-40 40 lb Fryer is a kitchen essential. As a frequently used culinary tool, it's vital to ensure consistent quality and top-tier results.

With a robust 90,000 BTU, it delivers swift and efficient cooking. The stainless steel construction not only adds sophistication but also ensures long-lasting durability.

User-friendly controls and included casters enhance ease of operation. Safety remains paramount, with built-in features to safeguard mechanics, staff, and your business.

Whether frying for a crowd or crafting gourmet delights, the Inferno Blaze IB-GF-40 Fryer consistently exceeds expectations, ensuring exceptional results every time.

Item	Item Depth (inch)	Item Height (inch)	Item Width (inch)
Exterior	31.3	45.3	15.5

Legs Adjustable (4)	Size of Port Drain Valve (inch)	Gas Inlet Size (inch)
Included	1 - 1/4	1/2 or 3/4

Number of Baskets	Number of Burners	Number of Fry Baskets
2	3	2

Oil Capacity (lbs)	Temperature Range
35 - 40	200°F to 400°F

Certified Excellence

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

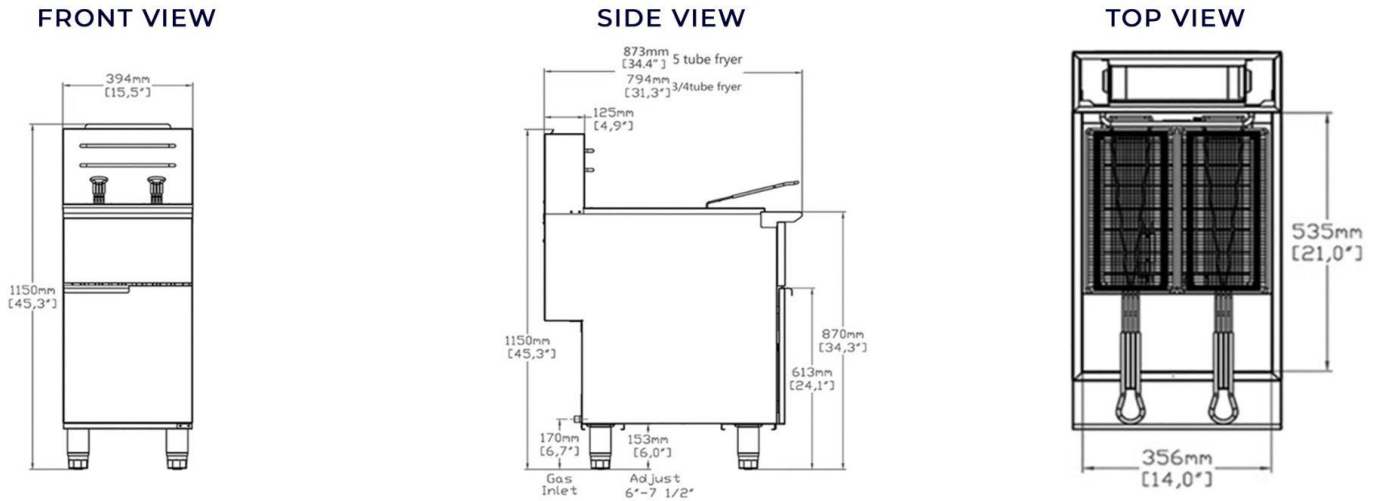


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Note: Specifications subject to change without notice.

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

Technical Data:



Efficiency Redefined

Boasting a potent 90,000 BTU, this fryer rapidly reaches and maintains precise temperatures, ensuring culinary perfection.

Ample Cooking Space

Generous dimensions of 31.3 inches in depth, 45.3 inches in height, and 15.5 inches in width accommodate culinary creativity with ease.

Adaptable Frying System

With 2 baskets, 3 burners, and 2 fry baskets, this fryer enables versatile cooking, providing efficient results.

Temperature Versatility

With a temperature range spanning from 200°F to 400°F, the Inferno Blaze IB-GF-40 Fryer empowers you to excel in various cooking techniques.

Built to Endure

Wrapped in sleek stainless steel, this fryer combines aesthetics with durability, withstanding the demands of professional kitchens.

Freestanding Flexibility

Its freestanding design simplifies installation and allows for versatile positioning in your kitchen.

Double-Basket Convenience

Featuring two fry baskets, you can monitor your culinary creations without heat loss.

Effortless Mobility

Optional casters offer convenient mobility for cleaning or repositioning.

Shipping Convenience

For your ease, the fryer ships with dimensions of 16.6 inches in width, 32.3 inches in depth, and 33.5 inches in height.

Elevate your culinary craftsmanship with the Inferno Blaze IB-GF-40 40 lb Fryer – 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.