



Inferno Blaze 50 lb Floor Model Fryer | SKU: IB-GF-50

- ★ **High-Powered Performance:** 120,000 BTU
- ★ **Certified Quality:** CSA-Certified
- ★ **Adaptable Configuration:** 2 baskets, 4 tube burners, optional casters
- ★ **Temperature Flexibility:** Range of 200°F to 400°F
- ★ **Sturdy Construction:** Stainless steel exterior
- ★ **Ample Cooking Space:** Dimensions of 31.3" x 45.3" x 15.5"
- ★ **Custom Mobility:** Casters Included



Unleash your culinary artistry with the Inferno Blaze IB-GF-50 50 lb Fryer – a must-have for discerning chefs who demand excellence. This fryer stands out with its exceptional features and unparalleled cooking power.

BTU's	120,000
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	4
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)	156
Weight (lbs)	138.6

The Inferno Blaze IB-GF-50 50 lb Fryer is an indispensable addition to any kitchen. Given its frequent use in culinary endeavors, maintaining consistent quality and achieving top-notch results is essential.

Boasting a robust 120,000 BTU, it ensures swift and efficient cooking. The stainless steel construction not only adds a touch of sophistication but also guarantees long-lasting durability.

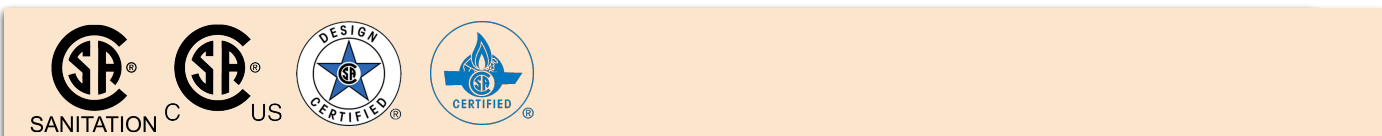
Enhanced user-friendly controls and included casters simplify operation. Safety remains a priority, with integrated features protecting the mechanics, staff, and the business.

Whether frying for a crowd or creating gourmet delights, the Inferno Blaze IB-GF-50 Fryer consistently surpasses expectations, delivering exceptional results with every use.

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	4	2	
Oil Capacity (lbs)		Temperature Range	
40 - 50		200°F to 400°F	

Certified Excellence

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

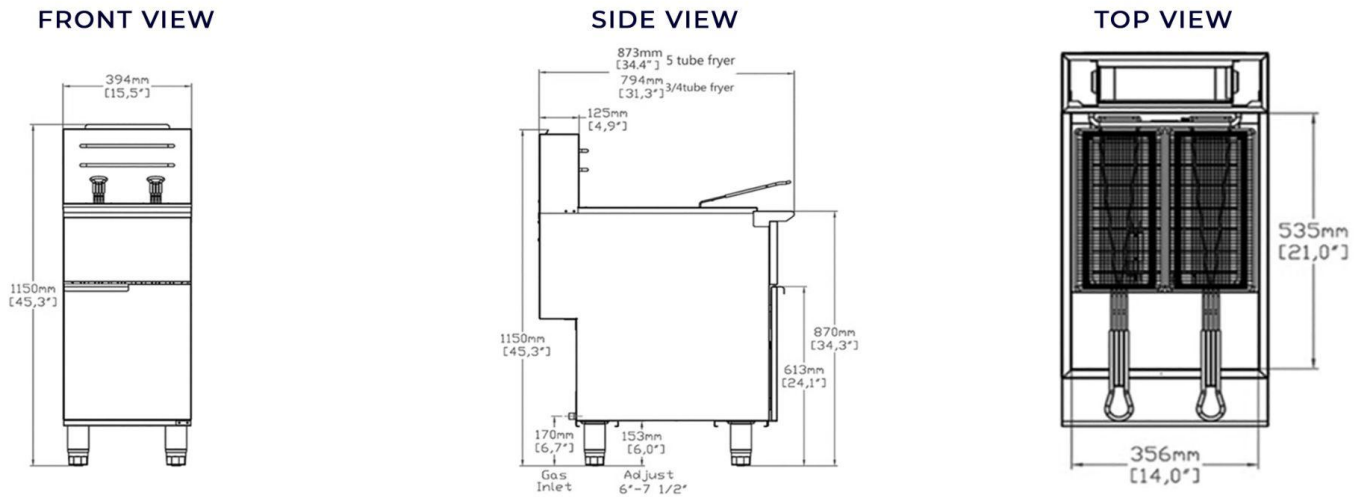


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Note: Specifications subject to change without notice.

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

Technical Data:



Efficiency Elevated

With a potent 120,000 BTU, this fryer rapidly attains and sustains precise temperatures, ensuring culinary perfection.

Spacious Cooking Area

Generous dimensions of 31.3 inches in depth, 45.3 inches in height, and 15.5 inches in width facilitate culinary creativity effortlessly.

Versatile Frying System

Featuring 2 baskets, 4 burners, and 2 fry baskets, this fryer enables versatile cooking, delivering efficient results.

Temperature Mastery

With a temperature range spanning from 200°F to 400°F, the Inferno Blaze IB-GF-50 Fryer empowers you to excel in various culinary techniques.

Built for Durability

Encased in sleek stainless steel, this fryer marries aesthetics with endurance, withstanding the rigors of professional kitchens.

Freestanding Freedom

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

Double the Convenience

Equipped with two fry baskets, you can monitor your culinary creations without sacrificing heat retention.

Effortless Mobility

Optional casters offer convenient mobility for ease of cleaning or repositioning.

Shipping Simplified

For your convenience, 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-50 50 lb Fryer – where convenience, quality, and performance converge 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.