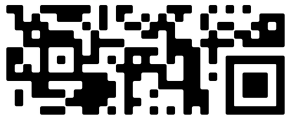


**INFERNO
BLAZE**



Inferno Blaze Commercial Gas Range 24" Wide, 4 Burner Range with 1 Oven and Casters | SKU: IB-GR-24

- ★ **Powerful Burners:** Four 30,000 BTU cast iron burners.
- ★ **Certified Safety:** CSA-certified.
- ★ **Field Convertible:** With included conversion kit
- ★ **Durable Build:** Stainless steel exterior.
- ★ **Oven Interior Dimensions:** 22.5"D x 13.75"H x 20"W.
- ★ **Wide Temperature Range:** 200°F to 500°F.



Unleash your culinary creativity with the Inferno Blaze IB-GR-24 24" Range – a must-have for discerning chefs who demand excellence. This range stands out with its exceptional features and unmatched cooking power.

Burner Type	Cast Iron
Burner BTU	30,000
Certifications	CSA
Clearance (inch)	6
Color	Silver
Control Type	Manual
Exterior Material	Stainless Steel
Gas Inlet Size (inch)	3/4
Number of Burners	4
Number of Ovens	1
Oven BTU	33,000
Power Type	Natural Gas
Shipping Dimensions (inch)	27.6 W X 36.2 D X 43.7 H
Shipping Weight (lbs)	354
Weight (lbs)	268

Experience culinary versatility with the Inferno Blaze IB-GR-24 24" Range featuring four cast iron burners and a spacious oven. This natural gas range is a valuable addition to your commercial kitchen, allowing you to effortlessly perform various cooking tasks.

With heavy-duty cast iron grates, you can boil, sauté, simmer, and more. Additionally, the rugged steel griddle provides a versatile cooking surface for grilling. The spacious oven adds convenience, allowing you to warm dishes or even explore baking options for your dessert menu. Elevate your kitchen's capabilities with this powerful and adaptable range.

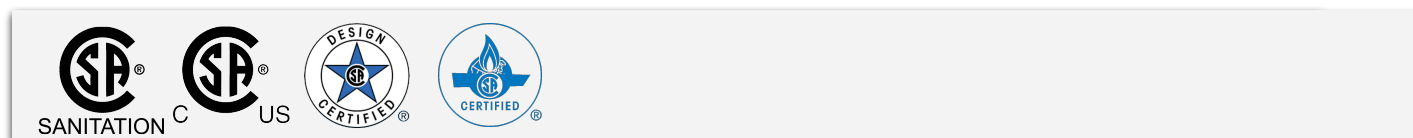
Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	24	31.4	60
Oven Cavity Size	20	22.5	13.75

Number of Racks	Conversion Kit Included	Field Convertible
1	Yes	Yes

Temperature Range	Range Base Style	Castors
200°F to 500°F	Standard Oven	Included

Certified Quality

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

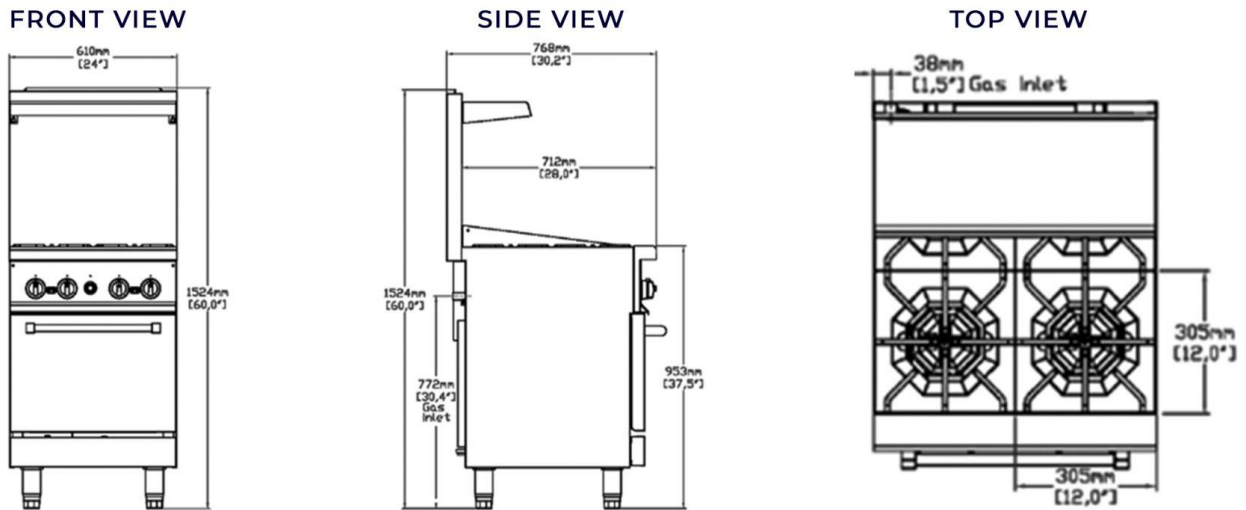


Kitchen Pro Restaurant Equipment: info@gokpe.com | www.kitchenproequipment.com | T. 1(800)603-0033

Note: Specifications subject to change without notice.

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

Technical Data:



Efficiency Redefined

With four cast iron burners, each boasting 30,000 BTU, this range rapidly reaches and maintains precise temperatures, ensuring culinary perfection.

Spacious Cooking Area

Generous dimensions of 31.4 inches in depth, 60 inches in height, and 24 inches in width accommodate culinary creativity with ease.

Versatile Cooking Options

With one oven, you have the flexibility to prepare a variety of dishes, providing efficient results.

Temperature Versatility

A wide temperature range from 200°F to 500°F empowers you to excel in various cooking techniques.

Built to Endure

Wrapped in sleek stainless steel, this range 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.

Effortless Mobility

Casters offer convenient mobility for cleaning or repositioning.

Shipping Convenience

For your ease, the range ships with dimensions of 27.6 inches in width, 36.2 inches in depth, and 43.7 inches in height.

Elevate your culinary craftsmanship with the Inferno Blaze IB-GR-24 24" Range – 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.