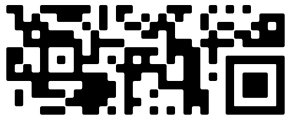


**INFERNO
BLAZE**



Inferno Blaze Commercial Gas Range 36" Wide, 6 Burner Range with 1 Oven and Casters | SKU: IB-GR-36

- ★ **Powerful Burners:** Six 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 26"W
- ★ **Wide Temperature Range:** 200°F to 500°F cooking



Unleash your culinary creativity with the Inferno Blaze IB-GR-36 36" Range – a must-have for discerning chefs who demand excellence. This versatile range distinguishes itself with 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	6
Number of Ovens	1
Oven BTU	33,000
Power Type	Natural Gas
Shipping Dimensions (inch)	39.4 W X 36.6 D X 43.7 H
Shipping Weight (lbs)	467
Weight (lbs)	364

Experience culinary excellence with the Inferno Blaze IB-GR-36 36" Range, featuring 6 burners and a spacious oven. This natural gas range is a valuable addition to your commercial kitchen, offering versatility and efficiency.

You can effortlessly boil, sauté, simmer, and tackle a variety of cooking tasks on the heavy-duty cast iron grates. Additionally, the rugged steel griddle allows for grilling and griddling with ease.

The spacious oven provides a convenient way to warm your delicious foods and even offers baking capabilities for your dessert menu. Elevate your culinary prowess with this versatile range, designed to meet the demands of a professional kitchen.

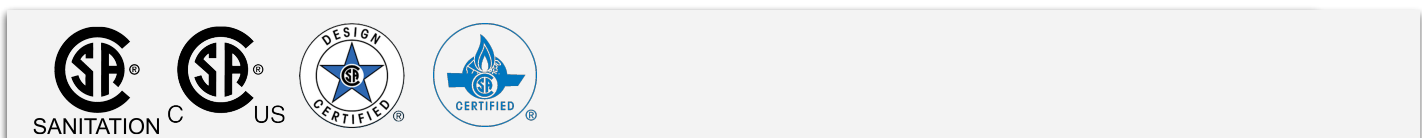
Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	36	31.4	60
Oven Cavity Size	26	22.5	13.75

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 Assurance

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

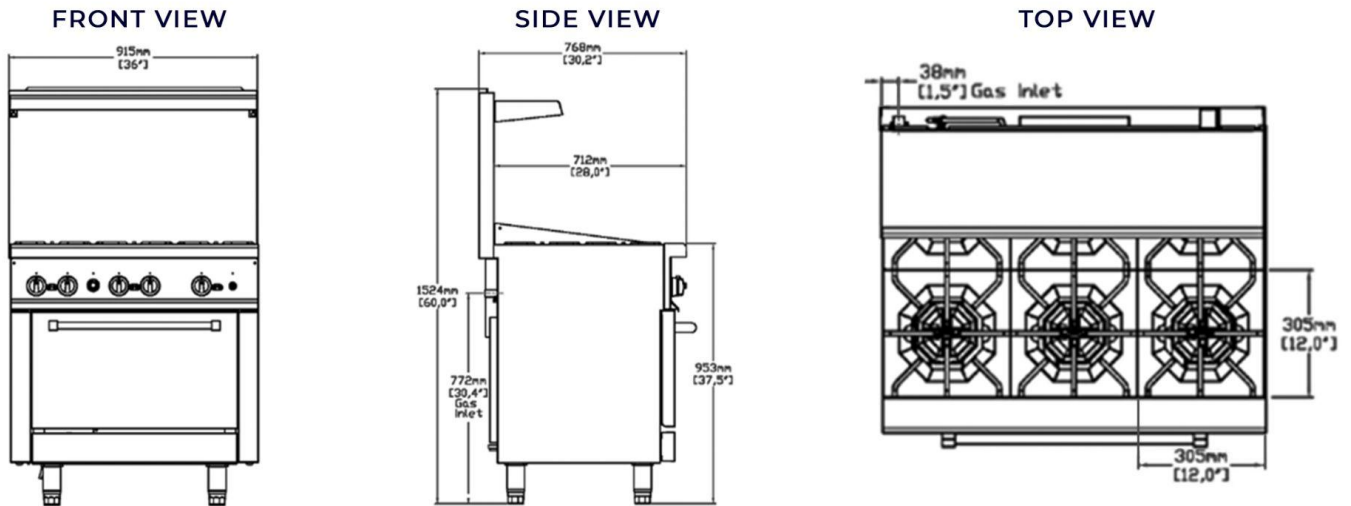


Kitchen Pro Restaurant Equipment: info@gokpe.com | www.kitchenproequipment.com | T. 1(800)603-0033

Note: Specifications subject to change without notice.

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

Technical Data:



Efficiency Elevated

With six cast iron burners, each boasting 30,000 BTU, this range rapidly attains and sustains precise temperatures, ensuring culinary perfection.

Spacious Cooking Area

Generous dimensions of 31.4 inches in depth, 60 inches in height, and 36 inches in width accommodate culinary creativity with ease.

Adaptable Cooking System

Featuring six burners and one oven, this range enables versatile cooking, delivering efficient results for a wide range of dishes.

Temperature Mastery

With a temperature range spanning from 200°F to 500°F, the Inferno Blaze IB-GR-36 Range empowers you to excel in various culinary 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 39.4 inches in width, 36.6 inches in depth, and 43.7 inches in height.

Elevate your culinary craftsmanship with the Inferno Blaze IB-GR-36 36" Range – 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.