



Inferno Blaze Commercial Gas Range

60" Wide, 6 Burner Range. 24" Wide Griddle, Broiler with 2 Ovens and Casters SKU: IB-GR-6024GB

- ★ Powerful Burners: Six 30,000 BTU cast iron burners
 ★ Versatile Griddle: 24-inch steel griddle and broiler
- ★ Certified Safety: CSA-certified
- ★ Field Convertible: With included conversion kit
- Durable: 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



Unlock your culinary artistry with the Inferno Blaze IB-GR-6024GB 60" Range, 6 Burners, 24" Griddle, Stove-top Broiler, and 2 Ovens – a masterpiece for discerning chefs who demand excellence. This versatile kitchen appliance distinguishes itself with remarkable features and unparalleled 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	
Griddle BTU	30,000	
Griddle Width (inch)	24	
Number of Burners	6	
Number of Ovens	2	
Oven BTU	33,000	
Power Type	Natural Gas	
Shipping	63 W X 36.6 D X	
Dimensions (inch)	46.9 H	
Shipping Weight (lbs)	818	
Weight (lbs)	674	

Discover the culinary versatility of the Inferno Blaze IB-GR-6024GB 60" Range with 6 Burners, 24" Griddle, Stove Top Broiler, and 2 Ovens!

Effortlessly boil, sauté, simmer, and perform various cooking tasks on the heavy-duty cast iron grates. Grill with ease on the rugged steel griddle.

The spacious oven provides a convenient way to warm your delicious dishes or even indulge in some dessert baking. This natural gas range is a tremendous asset to your commercial kitchen, delivering unparalleled cooking capabilities.

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

Number of Racks	Conversion Kit Included	Field Convertible
2	Yes	Yes

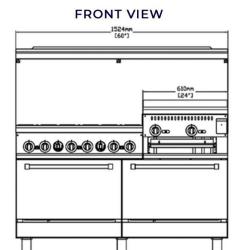
Temperature Range	Range Base Style	Casters
200°F to 500°F	Standard Oven	Included

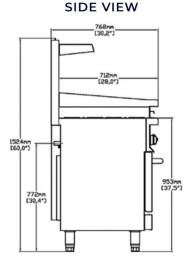
Certified Quality

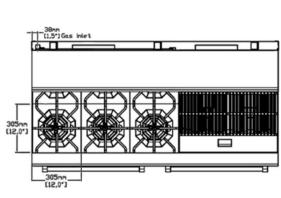
CSA-certified, the Inferno Blaze guarantees quality and adheres to rigorous safety standards, offering peace of mind.



Technical Data:







TOP VIEW

Efficiency Elevated

With six cast iron burners, each delivering 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 60 inches in width facilitate culinary creativity effortlessly.

Adaptable Cooking System

Equipped with six burners, a 24-inch wide manual steel griddle with 30,000 BTU burners, stove-top broiler, and two ovens, this range enables versatile cooking, delivering efficient results.

Temperature Mastery

With a temperature range spanning from 200°F to 500°F, the Inferno Blaze IB-GR-6024GB empowers you to excel in various culinary techniques.

Built for Endurance

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

Freestanding Freedom

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

Double-Oven Convenience

Featuring two ovens, you can simultaneously monitor and prepare culinary creations without heat loss.

Effortless Mobility

Casters offer convenient mobility for cleaning or repositioning.

Shipping Simplified

For your convenience, the range ships with dimensions of 63 inches in width, 36.6 inches in depth, and 49.6 inches in height.

Elevate your culinary craftsmanship with the Inferno Blaze IB-GR-6024GB – 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.