



Inferno Blaze Commercial Gas Range 60" Wide, 6 Burner Range. 24" Wide Griddle with 2 Ovens and Casters | SKU: IB-GR-6024G

- **Powerful Burners:** Six 30,000 BTU cast iron burners ★
- Versatile Griddle: 24-inch steel griddle
- **** 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



Unleash your culinary creativity with the Inferno Blaze IB-GR-6024G 60" Range, equipped with a 24" Griddle and 2 Ovens – an essential for chefs who demand excellence. This exceptional appliance redefines your cooking experience with its remarkable features and unmatched 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 (Ibs)	818	
Weight (Ibs)	674	

This natural gas range, the Inferno Blaze IB-GR-6024G, is a powerhouse in your commercial kitchen! With six open top burners, a 24" griddle, and two spacious ovens, it's a versatile asset.

You can effortlessly handle boiling, sautéing, simmering, and more on the heavy-duty cast iron grates. Meanwhile, the rugged steel griddle allows for grilling and griddling, expanding your cooking possibilities.

The two ovens provide convenient options for warming and baking, making it ideal for a wide range of culinary tasks. Whether you're preparing savory dishes or desserts, this range has you covered!

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

Number of	Conversion Kit	Field
Racks	Included	Convertible
2	Yes	Yes

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

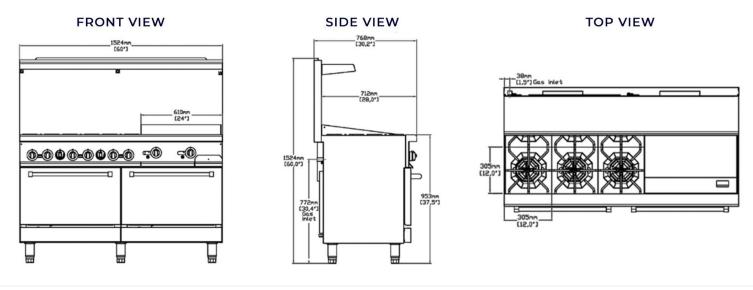
Certified Quality

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



Kitchen Pro Restaurant Equipment: <u>info@gokpe.com</u> | <u>www.kitchenproequipment.com</u> | 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 maintains precise temperatures, ensuring culinary perfection.

Ample Cooking Space:

Generous dimensions of 31.4 inches in depth, 60 inches in width, and 60 inches in height offer ample room for culinary creativity.

Versatile Cooking System:

Featuring a 24-inch wide manual steel griddle with 30,000 BTU burners, 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-6024G empowers you to excel in various culinary techniques.

Built to Endure:

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

Freestanding Flexibility:

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

Double-Oven Convenience:

Equipped with two ovens, each with interior dimensions of 22.5 inches in depth, 13.75 inches in height, and 26 inches in width, you can cook multiple dishes simultaneously.

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 46.9 inches in height.

Elevate your culinary craftsmanship with the Inferno Blaze IB-GR-6024G 60" 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.