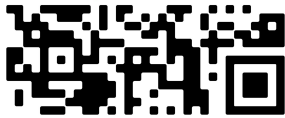


**INFERNO
BLAZE**



Inferno Blaze Commercial Gas Range 60" Wide, 10 Burner Range with 2 Ovens and Casters | SKU: IB-GR-60

- ★ **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



Unleash your culinary artistry with the Inferno Blaze IB-GR-60 60" Range, designed for chefs who demand excellence. This top-tier range stands out 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
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 Dimensions (inch)	63 W X 36.6 D X 46.9 H
Shipping Weight (lbs)	818
Weight (lbs)	674

Experience the culinary versatility of the Inferno Blaze IB-GR-60 60" Range with 10 Burners and 2 Ovens. This natural gas range is a powerhouse for your commercial kitchen, offering a combination of features to elevate your cooking game.

With 10 cast iron burners at 30,000 BTU each, you can effortlessly boil, sauté, simmer, and more on the heavy-duty cast iron grates. Utilize the rugged steel griddle for grilling and the 36" griddle for a variety of cooking tasks. Benefit from two spacious ovens, perfect for warming delicious foods or even baking desserts for your menu.

Plus, it's CSA-certified for safety, and its stainless steel exterior ensures long-lasting durability. Achieve precise cooking results with a temperature range from 200°F to 500°F. Elevate your culinary capabilities with the Inferno Blaze IB-GR-60 Range – where versatility, power, and convenience converge to redefine your kitchen experience.

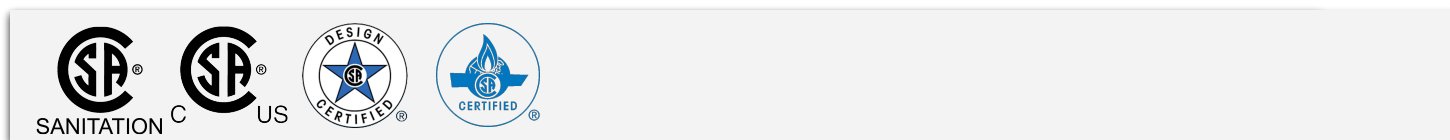
Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	60	31.4	60
Oven Cavity Size	26	22.5	13.75

Number of Racks	Conversion Kit Included	Field Convertible
2	Yes	Yes

Temperature Range	Range Base Style	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.

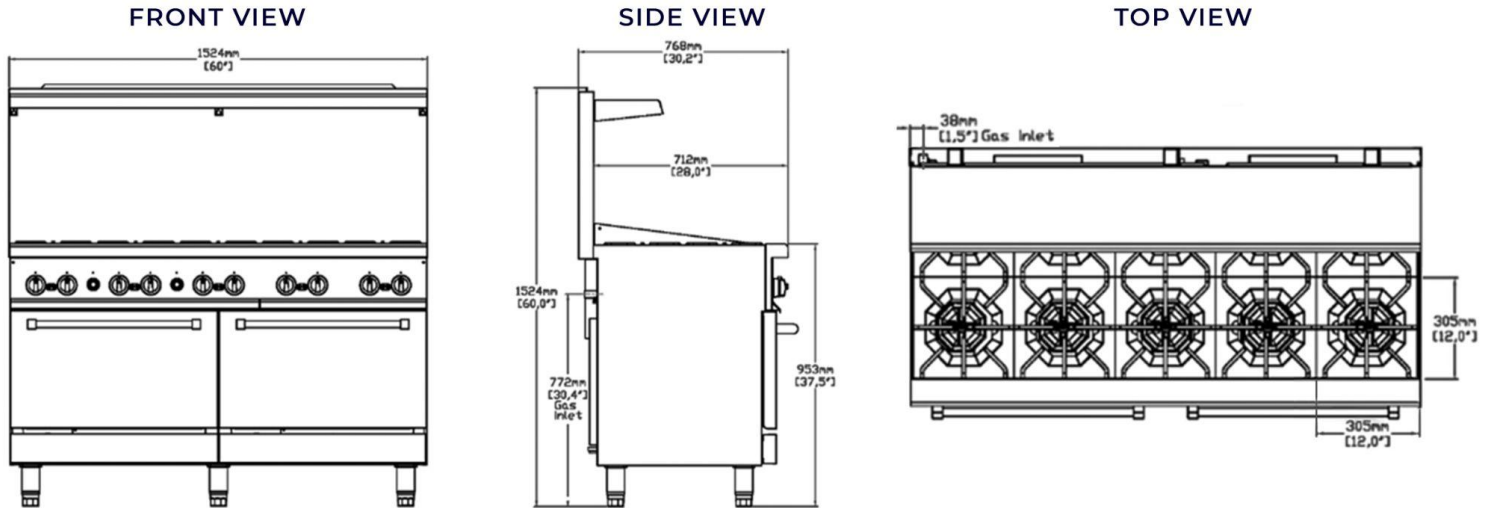


Kitchen Pro Restaurant Equipment: info@gokpe.com | www.kitchenproequipment.com | T. 1(800)603-0033

Note: Specifications subject to change without notice.

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

Technical Data:



Efficiency Redefined

With ten cast iron burners, each boasting 30,000 BTU, this range rapidly reaches 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 accommodate culinary creativity with ease.

Adaptable Cooking System

With ten burners and two ovens, this range enables versatile cooking, providing efficient results for a variety of dishes.

Temperature Versatility

With a temperature range spanning from 200°F to 500°F, the Inferno Blaze IB-GR-60 Range empowers you to excel in various cooking techniques.

Double-Oven Convenience

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

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 63 inches in width, 36.6 inches in depth, and 43.7 inches in height.

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