



Inferno Blaze Premium 38" Full Size Double Deck Liquid Propane Convection Oven - 92,000 BTU

SKU: IBP-CO-92/LP

- ★ **Durable:** Stainless steel exterior, glass door, enamel interior
- ★ **Power:** 92,000 BTU
- ★ **Convenient:** Four self-closing doors, LED lighting
- ★ **Certified:** ETL Listed, ETL Sanitation
- ★ **Mobility:** Freestanding with locking casters
- ★ **Sleek:** Silver finish, swing doors
- ★ **Temperature range:** 150°F to 500°F



Introducing the culinary marvel, the Inferno Blaze Premium Double Deck Gas Convection Oven. With an impressive 92,000 BTUs, this ETL Listed and ETL Sanitation certified oven combines power and precision in a sleek silver design crafted from durable stainless steel.

BTU's	92000
Certifications	ETL Listed, ETL Sanitation
Color	Silver
Door Material	Glass
Exterior Material	Stainless steel
Gas Connection (Inch)	3/4" NPT rear gas connection
Installation Type	Freestanding
Interior Material	Enamel
Number of Decks	2
Number of Doors	4
Number Of Ovens	2
Number of Racks	10
Power Type	LPG
Shipping Weight (lbs)	1232
Temperature range	150°F to 500°F
Weight (lbs)	976

The glass doors provide a clear view of the culinary magic inside, while the freestanding installation with a 3/4" NPT rear gas connection ensures seamless integration into your kitchen.

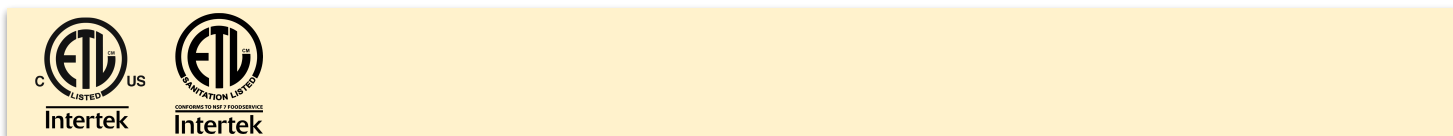
Inside, the enamel interior material guarantees durability and easy maintenance across two decks and four doors, offering a spacious cooking environment. Unleash your creativity with ten racks, allowing simultaneous baking and roasting. Powered by LPG, this oven provides precise temperature control within the expansive range of 150°F to 500°F, accommodating various culinary techniques.

Weighing in at 976 lbs and shipping at 1232 lbs, this double deck oven strikes the perfect balance between stability and mobility. Elevate your kitchen experience with the Inferno Blaze Premium, where style, power, and versatility converge to redefine your culinary journey.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	76.4	97.4	118.8
Oven Cavity Size	58	48	55.4

Certified Quality

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



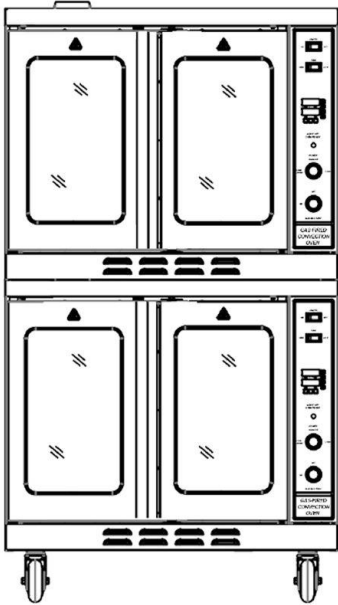
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Note: Specifications subject to change without notice.

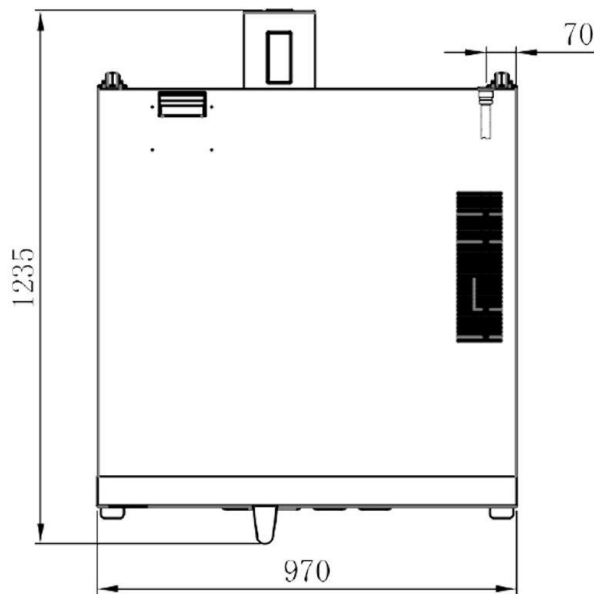
Not recommended for use in non-commercial or residential settings.

Technical Data:

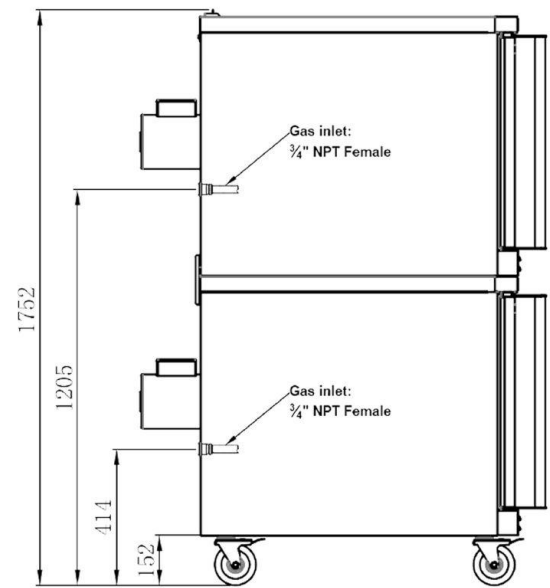
FRONT VIEW



SIDE VIEW



TOP VIEW



Transform your kitchen into a haven of culinary excellence with the Inferno Blaze Premium Double Deck Gas Convection Oven. From its robust construction to its unparalleled performance, this oven is not just an appliance—it's a statement of culinary sophistication. Elevate your cooking to new heights and embrace the Inferno Blaze experience today.

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.