



Inferno Blaze Premium Double Full Size Natural Gas Convection Oven - 92,000 BTU

SKU: IBP-CO-92/NG



- ★ **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 Inferno Blaze Premium Double Full Size Natural Gas Convection Oven a culinary powerhouse with an impressive 92,000 BTU heating capacity. This ETL Listed and ETL Sanitation certified oven is a symbol of quality and safety, ensuring top-notch performance for your kitchen.

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	NG
Shipping Weight (lbs)	1232
Temperature range	150°F to 500°F
Weight (lbs)	976

Designed with a modern aesthetic, the stainless steel exterior in a striking silver color makes a statement in any culinary space. The glass doors not only provide a clear view of your culinary creations but also add a touch of sophistication to the overall design.

The freestanding installation of this double oven is made easy with a 3/4" NPT rear gas connection, offering flexibility in your kitchen layout. The enamel interior material guarantees durability and easy cleaning, making it a reliable addition to your culinary arsenal.

With two decks and four doors, this natural gas convection oven provides a spacious and versatile cooking environment. Ten racks offer ample space for simultaneous cooking and baking, catering to the demands of a busy kitchen.

Powered by natural gas, the oven allows precise temperature control within the expansive range of 150°F to 500°F, accommodating various cooking techniques.

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.



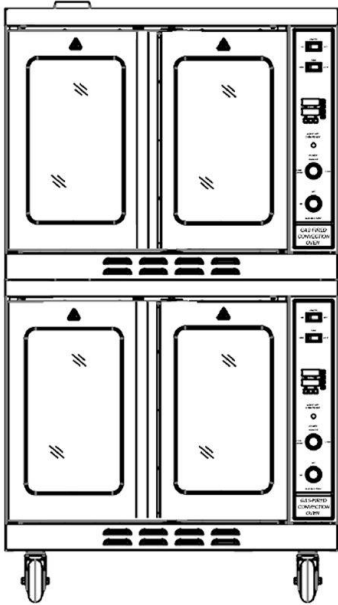
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Note: Specifications subject to change without notice.

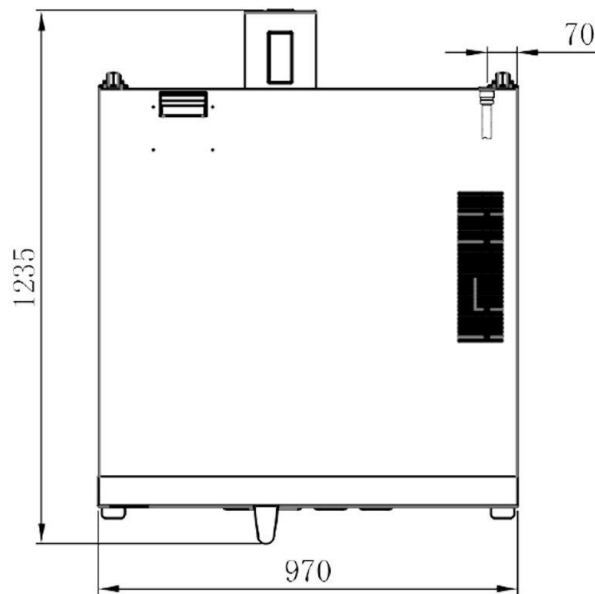
Not recommended for use in non-commercial or residential settings.

Technical Data:

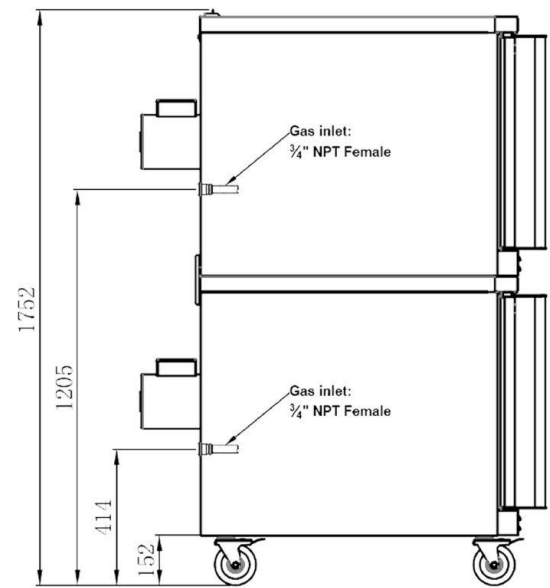
FRONT VIEW



SIDE VIEW



TOP VIEW



Upgrade your kitchen capabilities and embark on a culinary journey of innovation with the Inferno Blaze Premium Double Full Size Natural Gas Convection Oven—where power, precision, and style converge for an unparalleled cooking experience.

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.