



Inferno Blaze Premium 24" Gas Countertop Griddle with Thermostatic Controls - 50,000 BTU

SKU: IBP-CTG-24T

- ★ **Efficient:** 50,000 BTU burners, NG/LPG Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified Safety:** ETL Listed, ETL Sanitation
- ★ **Sleek:** Silver color, stainless steel material
- ★ **Convertible Design:** Thermostatic control type, convertible to LPG
- ★ **Powerful:** Two burners with 25,000 BTU each
- ★ **Spacious Cooking Area:** Cooking area dimensions: 24" x 20"
- ★ **Spacious:** 24" width, 28.6" depth, and 15.2" height
- ★ **Griddle Plate Thickness (Inch):** 1



Meet the Inferno Blaze Premium IBP-CTG-24T, a compact 24" Gas Countertop Griddle with Thermostatic Controls. With a total output of 50,000 BTU, two high-performance burners provide precise temperature control for versatile cooking applications.

Burner BTU	25,000
Certifications	ETL Listed, ETL Sanitation
Color	Silver
Control Type	Thermostatic
Cooking Dimensions (Inch)	24 x 20
Exterior Material	Stainless steel
Field Convertible To LPG	Yes
Gas Inlet Size (inch)	3/4
Griddle Plate Thickness (Inch)	1
Number of Burners	2
Number Of Controls	2
Power Type	NG/LPG
Shipping Weight (lbs)	195
Total BTU	50,000
Weight (lbs)	161

Crafted with a sleek stainless steel exterior, this countertop griddle not only guarantees durability but also adds a touch of modern elegance to your cooking space. The 24 x 20-inch cooking dimensions provide ample space for culinary creativity, while the 1-inch thick griddle plate ensures even heat distribution for exceptional results.

Equipped with thermostatic controls, the Inferno Blaze griddle offers simplicity and precision with two control knobs, allowing you to effortlessly manage cooking temperatures. Certified ETL Listed and ETL Sanitation, this griddle meets rigorous industry standards for safety and quality.

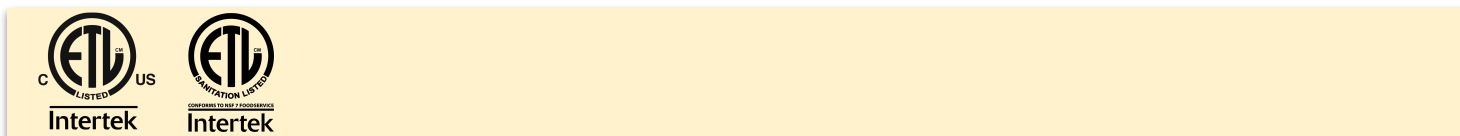
Whether you prefer natural gas (NG) or require the flexibility of liquefied petroleum gas (LPG), the Inferno Blaze is field convertible to accommodate your kitchen setup. The 3/4-inch gas inlet size enhances adaptability, ensuring a seamless integration into your culinary workspace.

Weighing in at 161 lbs with a shipping weight of 195 lbs, the Inferno Blaze Premium IBP-CTG-24T strikes the perfect balance between functionality and practicality.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	24	28.6	15.2

Certified Quality

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



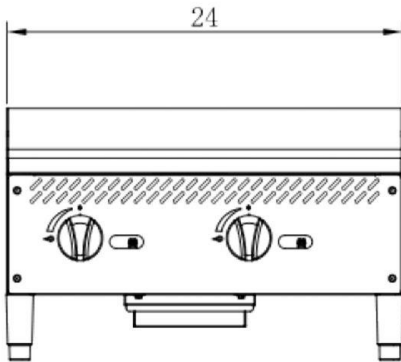
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Note: Specifications subject to change without notice.

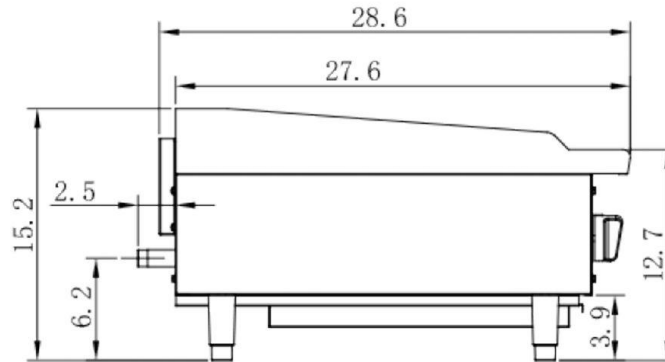
Not recommended for use in non-commercial or residential settings.

Technical Data:

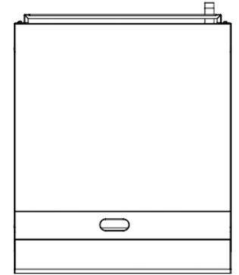
FRONT VIEW



SIDE VIEW



TOP VIEW



NG to LPG Conversion Kit Included!

This model is initially set up for Natural Gas use, but you can effortlessly switch it to a Liquid Propane configuration by replacing the N.G. orifices with L.P. orifices.

Transform your kitchen into a culinary haven with the compact efficiency of the Inferno Blaze Premium IBP-CTG-24T. Embrace the versatility of two high-performance burners, each delivering 25,000 BTU, ensuring precise temperature control for a wide range of culinary delights. Elevate your cooking experience and infuse your dishes with flavor and finesse, making every meal an artful creation with this exceptional gas countertop griddle.

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.