



Inferno Blaze Premium 36" Gas Countertop Griddle with Thermostatic Controls - 75,000 BTU

SKU: IBP-CTG-36T

★ Efficient: 75,000 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: Three burners with 25,000 BTU each

★ Spacious Cooking Area: Cooking area dimensions: 36" x 20"

★ Spacious: 36" width, 28.7" depth, and 15.5" height

★ Griddle Plate Thickness (Inch): 1



Meet the Inferno Blaze Premium 36" Gas Countertop Griddle with Thermostatic Controls, designed for culinary excellence. Boasting a total output of 75,000 BTU, three high-performance burners deliver precise temperature control for various cooking applications.

Burner BTU	25,000	
Certifications	ETL Listed,	
	ETL Sanitation	
Color	Silver	
Control Type	Manual	
Cooking Dimensions (Inch)	36 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	3	
Number Of Controls	3	
Power Type	NG/LPG	
Shipping Weight (lbs)	281	
Total BTU	75,000	
Weight (lbs)	232	

Wrapped in a sleek stainless steel exterior, this countertop griddle not only ensures durability but also adds a touch of modern elegance to your cooking space. The generous 36 x 20-inch cooking dimensions provide ample room for creativity in your culinary endeavors, while the 1-inch thick griddle plate ensures consistent heat distribution for exceptional results.

Equipped with thermostatic controls and three manual control knobs, the Inferno Blaze griddle empowers you to fine-tune temperatures with precision, allowing versatility in your cooking techniques. Certified ETL Listed and ETL Sanitation, this griddle meets stringent industry standards for safety and quality.

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

With a weight of 232 lbs and a shipping weight of 281 lbs, the Inferno Blaze Premium IBP-CTG-36T strikes a harmonious balance between durability and practicality.

ltem	Width (inch)	Depth (inch)	Height (inch)
Exterior	36	28.7	15.5

Certified Quality

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

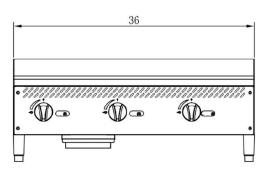


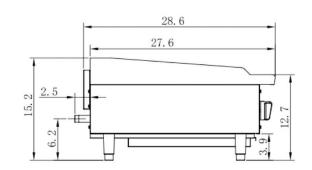
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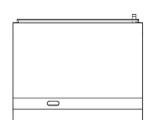
FRONT VIEW

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 Inferno Blaze Premium IBP-CTG-36T, where precision meets performance on your countertop. Elevate your cooking experience and embark on a journey of flavor and mastery with this exceptional gas griddle, making every meal a celebration of culinary excellence.

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.