



Inferno Blaze Premium 48" Gas Countertop Griddle with Thermostatic Controls - 100,000 BTU

SKU: IBP-CTG-48T

- ★ **Efficient:** 100,000 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:** Four burners with 25,000 BTU each
- ★ **Spacious Cooking Area:** Cooking area dimensions: 48" x 20"
- ★ **Spacious:** 48" width, 28.6" depth, and 15.2" height
- ★ **Griddle Plate Thickness (Inch):** 1



Introducing the Inferno Blaze Premium 48" Gas Countertop Griddle with Thermostatic Controls, designed to revolutionize your cooking space. With a formidable 100,000 BTU total output, this griddle features four high-performance burners, each boasting 25,000 BTU, ensuring precise temperature control for a wide array of culinary creations.

Burner BTU	25,000
Certifications	ETL Listed, ETL Sanitation
Color	Silver
Control Type	Manual
Cooking Dimensions (Inch)	48 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	4
Number Of Controls	4
Power Type	NG/LPG
Shipping Weight (lbs)	416
Total BTU	100,000
Weight (lbs)	295

Crafted with a sleek stainless steel exterior, this countertop griddle not only exudes durability but also adds a touch of modern sophistication to your kitchen. The 48 x 20-inch cooking dimensions provide ample space to unleash your culinary creativity, while the 1-inch thick griddle plate ensures even heat distribution for perfect results every time.

Equipped with thermostatic controls, each of the four burners on the Inferno Blaze griddle allows you to fine-tune temperatures with precision, offering versatility in your cooking techniques. Certified ETL Listed and ETL Sanitation, this griddle meets rigorous industry standards for safety and quality.

Whether you prefer natural gas (NG) or need the flexibility of liquefied petroleum gas (LPG), the Inferno Blaze is field convertible to accommodate your specific kitchen setup. The 3/4-inch gas inlet size further enhances its adaptability.

With a weight of 295 lbs and a shipping weight of 416 lbs, the Inferno Blaze Premium IBP-CTG-48T strikes a perfect balance between sturdiness and practicality.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	48	28.6	15.2

Certified Quality

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



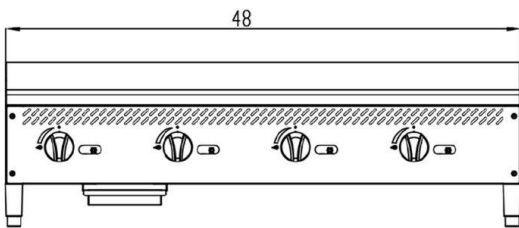
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Note: Specifications subject to change without notice.

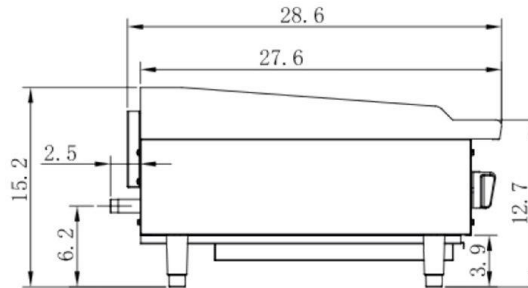
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Technical Data:

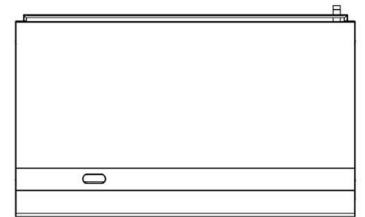
FRONT VIEW



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.

Unleash the culinary possibilities with the Inferno Blaze Premium IBP-CTG-48T, where innovation meets reliability on your countertop. Elevate your cooking prowess and savor the taste of perfection, making every meal a masterpiece with this exceptional gas 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.