



Inferno Blaze Premium Natural Gas 50 lb Floor model Fryer 136,000 BTU SKU: IBP-GF-50-NG



- ★ **BTU's:** 136,000
- ★ **Burner BTU:** 30,000
- ★ **Number of Burners:** 4
- ★ **Oil Capacity (lbs):** 50
- ★ **Power Type:** Natural Gas (NG)
- ★ **Temperature Range:** 200°F to 400°F
- ★ **Exterior material:** Stainless steel



Introducing the Inferno Blaze Premium IBP-GF-50-NG, a high-performance natural gas floor model fryer engineered for professional culinary environments. This powerhouse boasts a remarkable 136,000 BTU output, featuring four burners with an individual power of 30,000 BTUs each.

BTU's	136,000
Burner BTU	30,000
Casters Size (Inch)	6
Certifications	ETL Listed, ETL Sanitation
Color	Silver
Cord Length (ft)	9.5
Exterior material	Stainless steel
Gas Inlet Size (inch)	3/4" NPT
Number of Baskets	2
Number of Burners	4
Oil Capacity (lbs)	50
Power Type	NG
Shipping Weight (lbs)	146
Temperature Range	200°F to 400°F
Weight (lbs)	171

Crafted from durable stainless steel, this fryer stands tall with a sleek silver exterior, measuring at 37.9 inches in height, 30.1 inches in depth, and 15.6 inches in width.

Equipped with 6-inch casters for effortless mobility, this unit includes two baskets, offering a substantial oil capacity of 50 lbs, ideal for demanding frying tasks.

ETL Listed and ETL Sanitation certified, this fryer ensures both safety and quality standards are met. The temperature range spans from 200°F to 400°F, providing versatility in cooking various delectable dishes.

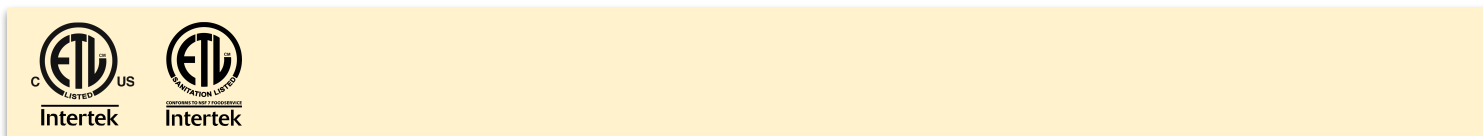
The gas inlet size of 3/4" NPT accommodates natural gas, offering efficient and powerful performance. Weighing 171 lbs and with a shipping weight of 146 lbs, this robust fryer is accompanied by a 9.5-foot cord, ensuring flexibility in placement.

Whether it's for a bustling restaurant, a dynamic food service establishment, or a culinary enthusiast's dream kitchen, the Inferno Blaze Premium fryer stands as the pinnacle of efficiency and reliability for all your frying needs.

Item	Item Depth (inch)	Item Height (inch)	Item Width (inch)
Exterior	30.1	37.9	15.6

Certified Quality

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



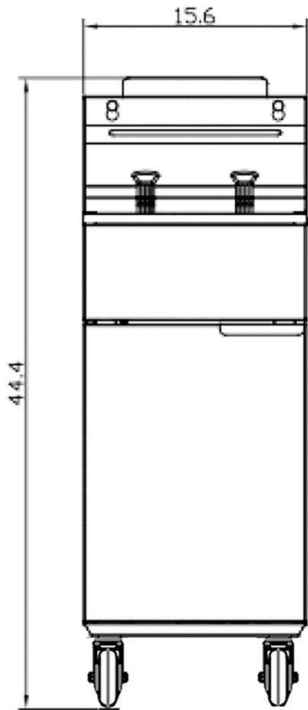
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Note: Specifications subject to change without notice.

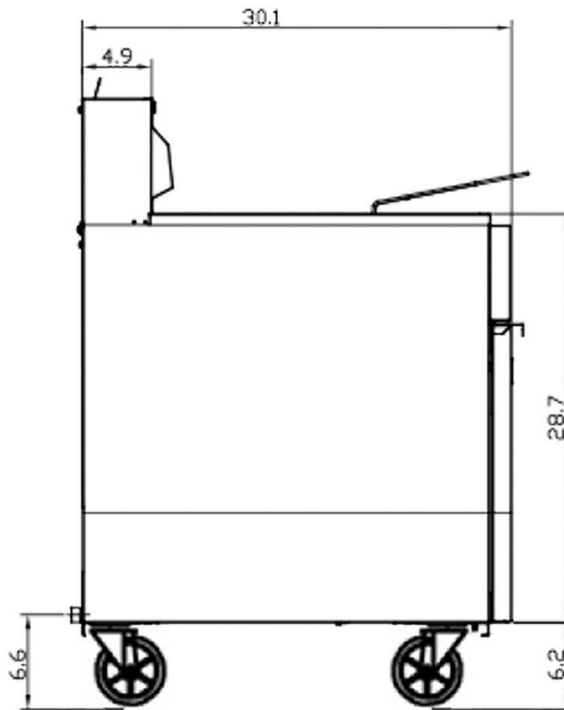
Not recommended for use in non-commercial or residential settings.

Technical Data:

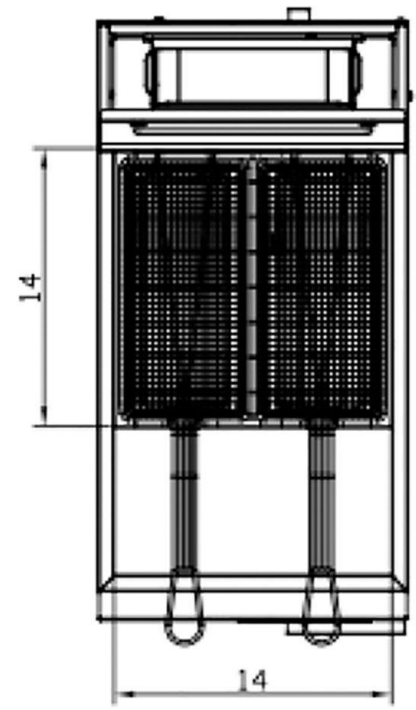
FRONT VIEW



SIDE VIEW



TOP VIEW



Unveil a new chapter in your culinary endeavors with the Inferno Blaze Premium Floor Model Fryer – a testament to unparalleled convenience, exceptional quality, and outstanding performance in your kitchen. Crafted for the most demanding culinary tasks, this unit stands as the pinnacle of efficiency and reliability, transforming your cooking experience to a whole new level.

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.