



Inferno Blaze Premium Liquid Propane 75 lb Floor Model Fryer 150,000 BTU SKU: IBP-GF-75-LP



- ★ **BTU's:** 150,000
- ★ **Burner BTU:** 30,000
- ★ **Number of Burners:** 5
- ★ **Oil Capacity (lbs):** 75
- ★ **Power Type:** Liquid Propane (LPG)
- ★ **Temperature Range:** 200°F to 400°F
- ★ **Exterior material:** Stainless steel



Introducing the Inferno Blaze Premium IBP-GF-75-LP, a culinary powerhouse engineered to redefine cooking experiences in professional environments. This liquid propane floor model fryer boasts a commanding 150,000 BTUs, with five burners delivering 30,000 BTUs each.

BTU's	150,000
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	5
Oil Capacity (lbs)	75
Power Type	LPG
Shipping Weight (lbs)	160
Temperature Range	200°F to 400°F
Weight (lbs)	135

Crafted from robust stainless steel, its elegant silver exterior stands tall at 37.9 inches in height, 30.1 inches in depth, and 21.1 inches in width, ensuring enduring durability.

Equipped with 6-inch casters, this fryer offers both mobility and stability, facilitating seamless movement within the kitchen space. ETL Listed and ETL Sanitation certified, it ensures adherence to the highest safety and quality standards, providing a secure cooking environment.

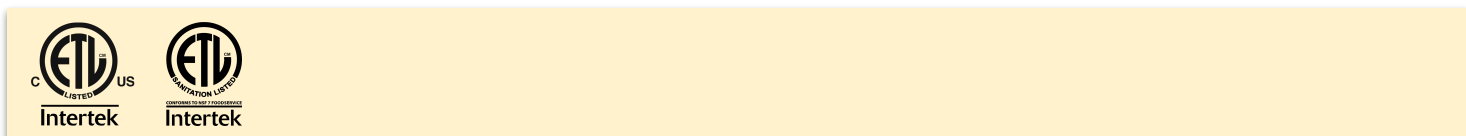
With a 75-pound oil capacity and two spacious baskets, it caters perfectly to high-demand frying needs, making it an ideal choice for professional kitchens and culinary establishments.

Designed for LPG power and featuring a 3/4" NPT gas inlet, this fryer ensures efficient and powerful performance. Weighing 135 pounds and accompanied by a 9.5-foot cord, it offers flexibility in placement. The temperature range, spanning from 200°F to 400°F, provides versatility for various cooking requirements.

Item	Item Depth (inch)	Item Height (inch)	Item Width (inch)
Exterior	30.1	37.9	21.1

Certified Quality

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



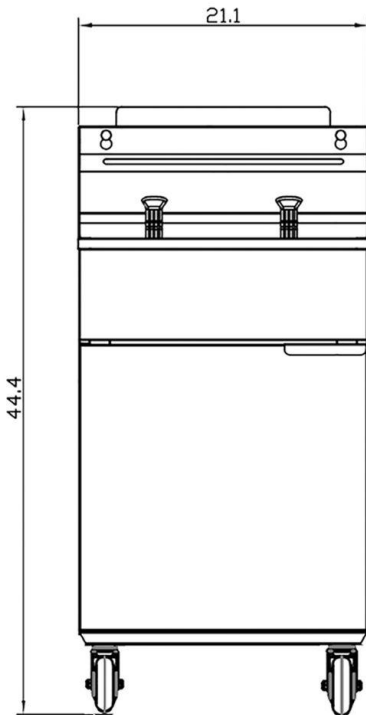
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Note: Specifications subject to change without notice.

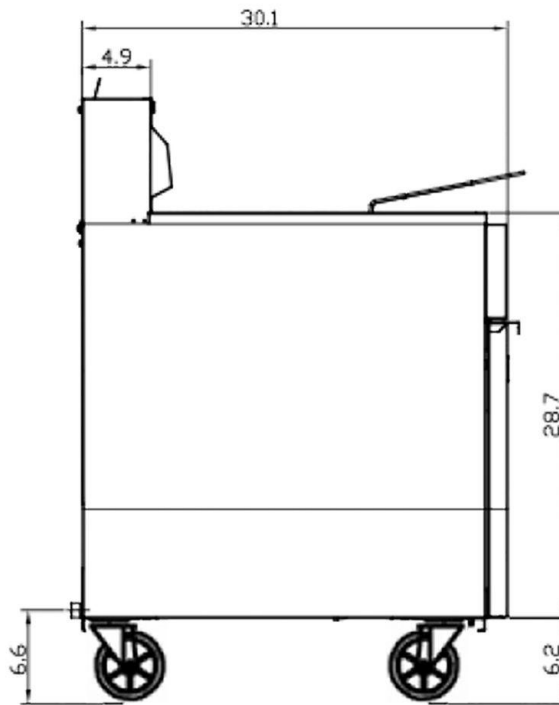
Not recommended for use in non-commercial or residential settings.

Technical Data:

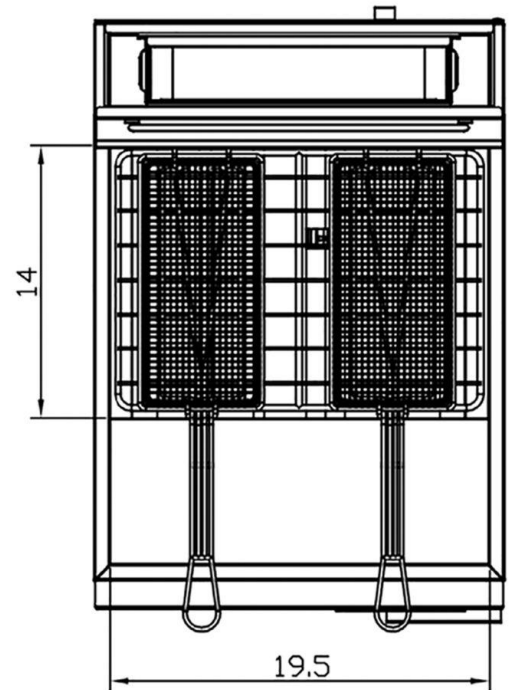
FRONT VIEW



SIDE VIEW



TOP VIEW



Crafted to meet the demands of professional kitchens, the Inferno Blaze Premium IBP-GF-75-LP sets a new benchmark for culinary excellence, promising unparalleled performance and durability in meeting all frying needs. Whether in high-demand cooking environments or dynamic culinary establishments, this fryer stands as a reliable partner, ensuring top-tier quality and efficiency for every cooking endeavor.

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.