



# Inferno Blaze Premium Natural Gas 75 lb Floor Model Fryer 170,000 BTU

SKU: IBP-GF-75-NG



- ★ **BTU's:** 170,000
- ★ **Burner BTU:** 34,000
- ★ **Number of Burners:** 5
- ★ **Oil Capacity (lbs):** 75
- ★ **Power Type:** Natural Gas (NG)
- ★ **Temperature Range:** 200°F to 400°F
- ★ **Exterior material:** Stainless steel



Introducing the Inferno Blaze Premium IBP-GF-75-NG, a culinary powerhouse designed to revolutionize professional kitchens. Boasting an impressive 170,000 BTUs, this natural gas floor model fryer stands as a pinnacle of efficiency, with five burners individually generating 34,000 BTUs each.

<b>BTU's</b>	170,000
<b>Burner BTU</b>	34,000
<b>Casters Size (Inch)</b>	6
<b>Certifications</b>	ETL Listed, ETL Sanitation
<b>Color</b>	Silver
<b>Cord Length (ft)</b>	9.5
<b>Exterior material</b>	Stainless steel
<b>Gas Inlet Size (inch)</b>	3/4" NPT
<b>Number of Baskets</b>	2
<b>Number of Burners</b>	5
<b>Oil Capacity (lbs)</b>	75
<b>Power Type</b>	NG
<b>Shipping Weight (lbs)</b>	166
<b>Temperature Range</b>	200°F to 400°F
<b>Weight (lbs)</b>	200

Crafted from durable stainless steel, its sleek silver exterior, measuring 37.9 inches in height, 30.1 inches in depth, and 21.1 inches in width, not only exudes elegance but guarantees enduring strength.

Equipped with 6-inch casters, this fryer provides both mobility and stability, enabling seamless movement within any kitchen space. ETL Listed and ETL Sanitation certified, it ensures top-tier safety and quality standards, creating a secure environment for culinary endeavors.

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

Operated by natural gas and featuring a 3/4" NPT gas inlet, this fryer ensures a powerful and smooth performance. Weighing 200 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)
<b>Exterior</b>	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.



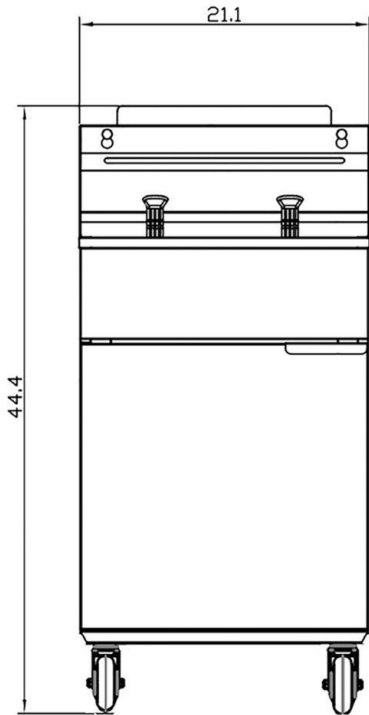
**Kitchen Pro Restaurant Equipment:** [info@gokpe.com](mailto:info@gokpe.com) | [www.kitchenproequipment.com](http://www.kitchenproequipment.com) | T. 1(800)603-0033

Note: Specifications subject to change without notice.

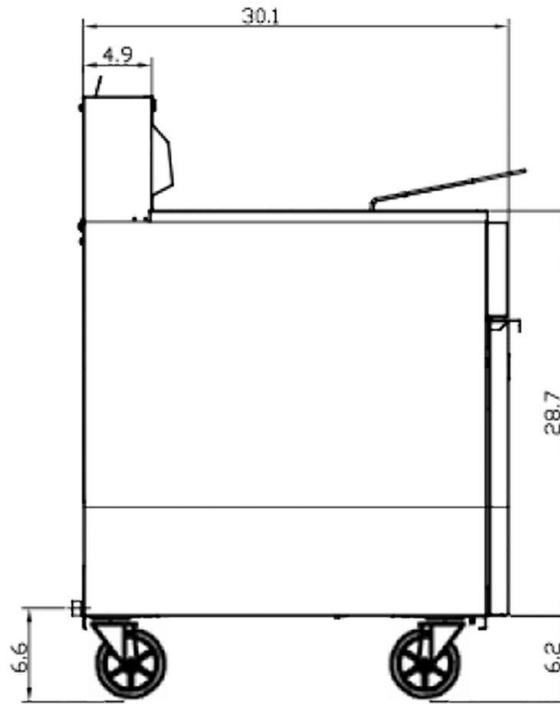
Not recommended for use in non-commercial or residential settings.

## Technical Data:

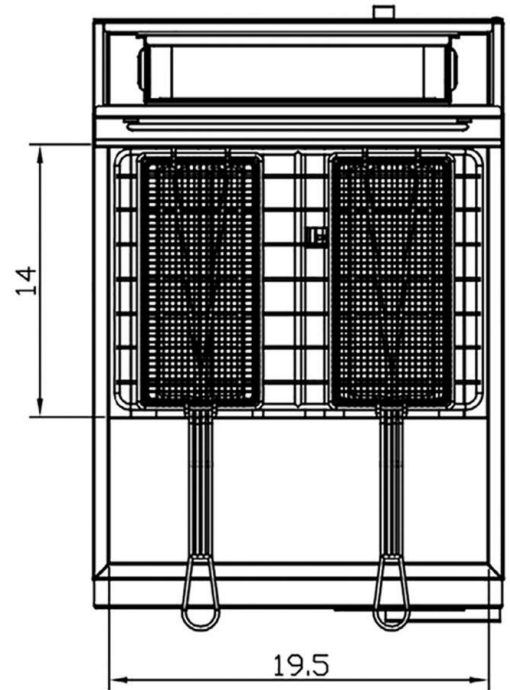
### FRONT VIEW



### SIDE VIEW



### TOP VIEW



With its robust construction and versatile capabilities, the Inferno Blaze Premium IBP-GF-75-NG sets a new standard for culinary excellence in professional settings. From high-demand kitchens to culinary establishments, this fryer promises unparalleled performance and durability for all your frying needs.

**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](http://www.p65warnings.ca.gov).