



Inferno Blaze Premium 24" Liquid Propane 4 Burner Range with Oven - 116,000 BTU SKU: IBP-GR-24/LP

- ★ **Efficient:** 116,000 BTU burners, LP Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified Safety:** ETL Listed, ETL Sanitation
- ★ **Powerful oven:** Single oven with 24,000 BTUs
- ★ **Powerful:** Four burners with 23,000 BTU each
- ★ **Number Of Controls:** 4
- ★ **Casters:** Included, 6" size
- ★ **Spacious:** 24" width, 31" depth, and 56.4" height
- ★ **Mobility:** 306 lbs weight, 1 1/2" gas inlet size
- ★ **Shipping Weight:** 422 lbs



Introducing the Inferno Blaze Premium IBP-GR-24/LP, a top-of-the-line 24" Liquid Propane 4 Burner Range with Oven designed to elevate your cooking experience. With a powerful total BTU of 116,000, this kitchen marvel is equipped with four burners, each boasting an impressive 23,000 BTU, ensuring efficient and precise cooking every time.

Burner BTU	23,000
Caster Size (Inch)	6
Casters Included	Yes
Certifications	ETL Listed, ETL Sanitation
Color	Silver
Control Type	Manual
Exterior Material	Stainless steel
Gas Inlet Size (inch)	1 1/2
Number of Burners	4
Number Of Controls	4
Number of Ovens	1
Number Of Racks	1
Oven BTU	24,000
Power Type	LPG
Shipping Weight (lbs)	422
Total BTU	116,000
Weight (lbs)	306

Crafted with durability in mind, the exterior of the range is made from high-quality stainless steel, providing both a sleek appearance and robust performance. The manual control type offers you the flexibility to fine-tune your culinary creations with ease, and the four controls cater to each burner, allowing for personalized adjustments.



Equipped with a 24,000 BTU oven, this range is not only about powerful burners but also about delivering exceptional baking and roasting results. The oven features one rack, providing ample space for your culinary masterpieces. Whether you're a professional chef or an avid culinary enthusiast, this range is designed to meet your needs.

In terms of convenience, the Inferno Blaze Premium IBP-GR-24/LP is equipped with six-inch casters, ensuring easy mobility and flexibility in your kitchen layout. The casters are included, making the installation process hassle-free. The gas inlet size of 1 1/2 inches further enhances the functionality of this range.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	24	31	56.4

Certified Quality

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

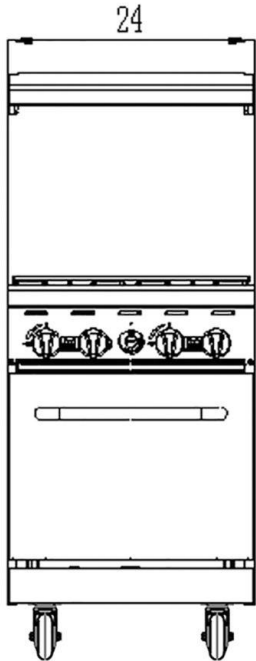


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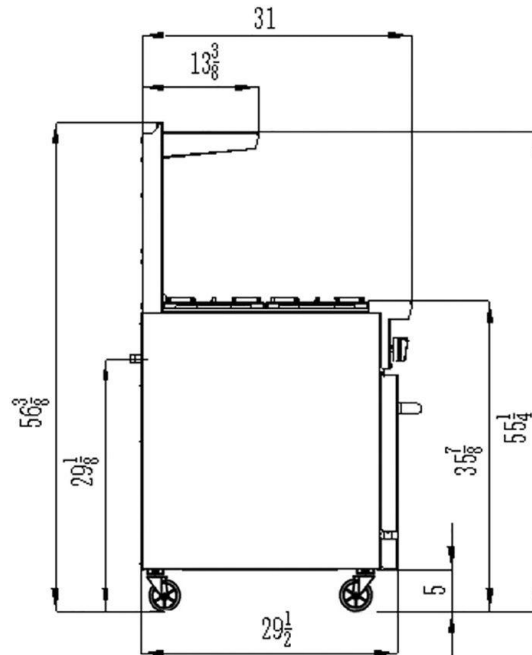
Note: Specifications subject to change without notice.
Not recommended for use in non-commercial or residential settings.

Technical Data:

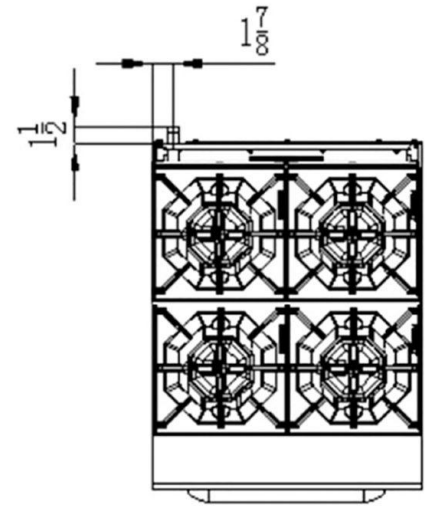
FRONT VIEW



SIDE VIEW



TOP VIEW



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.

Elevate your kitchen experience with the Inferno Blaze Premium IBP-GR-24/LP, where power, precision, and durability converge. Invest in culinary excellence and bring innovation to your cooking space with this 24" Liquid Propane 4 Burner Range – a testament to quality craftsmanship and exceptional performance.

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.