



Inferno Blaze Premium 24" Natural Gas 4 Burner Range with Oven - 124,000 BTU

SKU: IBP-GR-24/NG

- ★ **Efficient:** 124,000 BTU burners, NG Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified Safety:** ETL Listed, ETL Sanitation
- ★ **Powerful oven:** Single oven with 24,000 BTUs
- ★ **Powerful:** Four burners with 25,000 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



Meet the Inferno Blaze Premium IBP-GR-24/NG, a compact powerhouse in the world of kitchen appliances. This 24" Natural Gas 4 Burner Range with Oven delivers a robust performance with a total of 124,000 BTU. Each of the 4 burners packs a punch with 25,000 BTU, ensuring precision in your cooking.

Burner BTU	25,000
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	NG
Shipping Weight (lbs)	422
Total BTU	124,000
Weight (lbs)	306

Crafted with a sleek silver exterior made from durable stainless steel, this range is not only reliable but also adds a touch of sophistication to your kitchen. The manual control type gives you the freedom to customize your cooking experience effortlessly.

Equipped with 6-inch casters, the IBP-GR-24/NG is easy to maneuver, providing flexibility in your kitchen layout. It weighs in at 306 lbs, making it sturdy yet manageable. The range is designed for safety and compliance, holding ETL Listed and ETL Sanitation certifications.

Operating on natural gas with a 1 1/2-inch gas inlet size, this range offers efficiency without compromising on power. With 4 burners and controls, multitasking in the kitchen becomes a breeze. The single oven, featuring 1 rack and 24,000 BTU, expands your cooking possibilities. Whether you're baking, roasting, or broiling, this range can handle it all.

Invest in the compact and powerful Inferno Blaze Premium IBP-GR-24/NG, weighing 306 lbs, and elevate your culinary game with ease.

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.



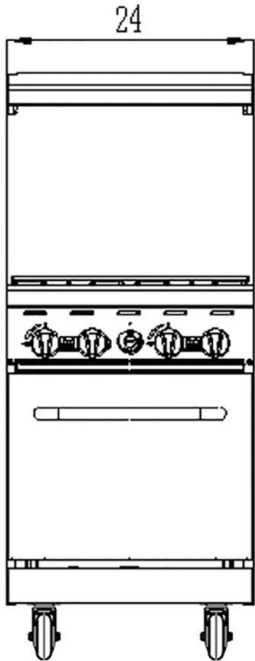
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Note: Specifications subject to change without notice.

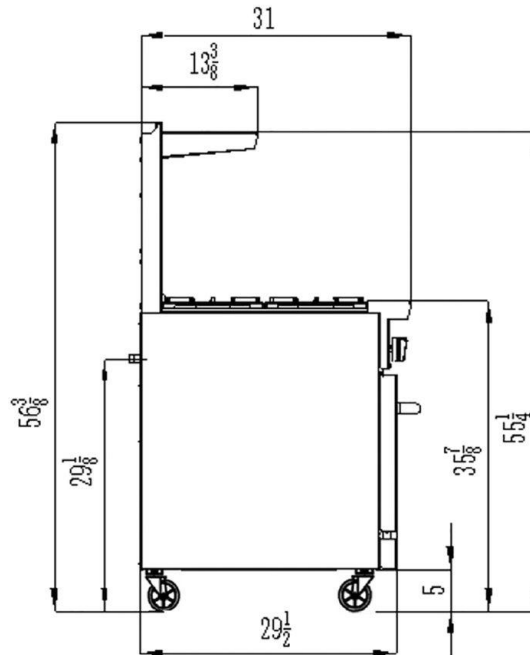
Not recommended for use in non-commercial or residential settings.

Technical Data:

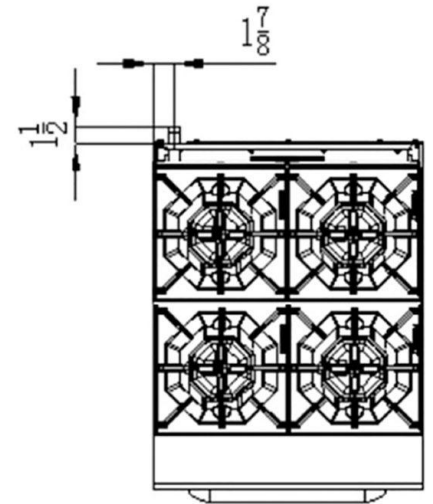
FRONT VIEW



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.

Upgrade your kitchen with the efficiency and style of the Inferno Blaze Premium IBP-GR-24/NG. With its durable construction, powerful performance, and thoughtful design, this 4 Burner Range with Oven is the perfect choice for those who demand excellence in every culinary 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.