



Inferno Blaze Premium 36" Liquid Propane 4 Burner Range with 12" Griddle - 140,000 BTU

SKU: IBP-GR-3612/LP

- ★ **Efficient:** 140,000 BTU burners, LP Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified Safety:** ETL Listed, ETL Sanitation
- ★ **Powerful oven:** Single oven with 23,000 BTUs
- ★ **Powerful:** Four burners with 23,000 BTU each
- ★ **Griddle Size:** 12"
- ★ **Number Of Controls:** 5
- ★ **Casters:** Included, 6" size
- ★ **Spacious:** 36" width, 31" depth, and 56.4" height



Introducing the Inferno Blaze Premium IBP-GR-3612/LP, a culinary marvel designed to redefine your kitchen experience. This 36" Liquid Propane 4 Burner Range with a 12" Griddle is a powerhouse, delivering an impressive 140,000 BTU to elevate your cooking endeavors.

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)	3/4
Griddle size	12
Number of Burners	4
Number Of Controls	5
Number of Ovens	1
Number Of Racks	1
Oven BTU	23,000
Power Type	LPG
Shipping Weight (lbs)	583
Total BTU	140,000
Weight (lbs)	360

Crafted with durability and style in mind, the exterior is composed of high-quality stainless steel, presenting a sleek silver finish that complements any kitchen decor.

Maneuvering this culinary workhorse is a breeze with the included 6-inch casters. The manual control type, featuring five controls, gives you precise command over your cooking environment.

Safety is paramount, as evidenced by the ETL Listed and ETL Sanitation certifications. The 3/4-inch gas inlet ensures a steady and reliable fuel supply, while the LPG power type optimizes performance.

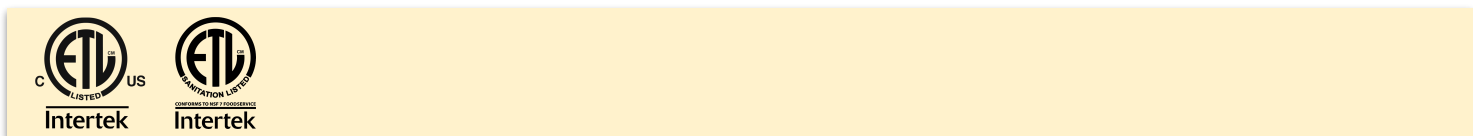
Each of the four burners provides 23,000 BTU for precise and efficient cooking, while the 12" griddle adds versatility to your culinary creations. The single oven, operating at 23,000 BTU with one rack, adds another layer of functionality to this versatile range.

With a shipping weight of 583 lbs and an overall weight of 360 lbs, the Inferno Blaze Premium IBP-GR-3612/LP is a substantial addition to any kitchen.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	36	31	56.4

Certified Quality

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



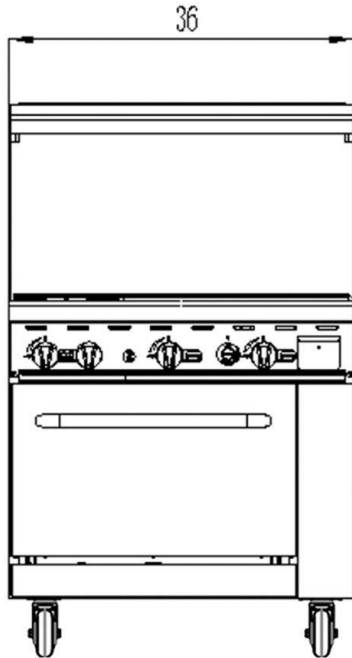
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Note: Specifications subject to change without notice.

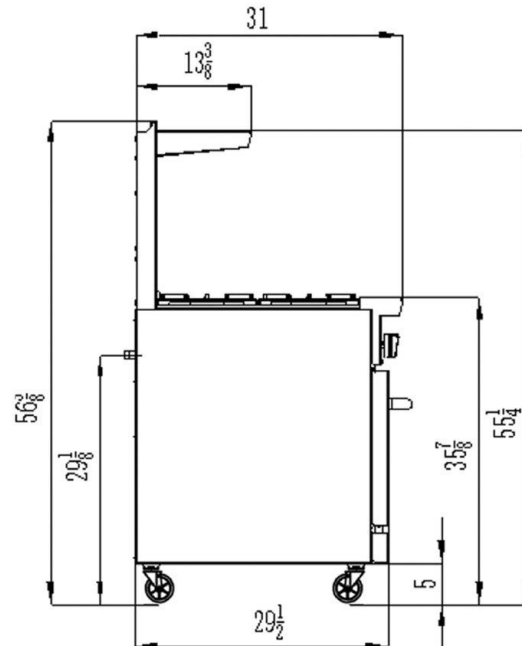
Not recommended for use in non-commercial or residential settings.

Technical Data:

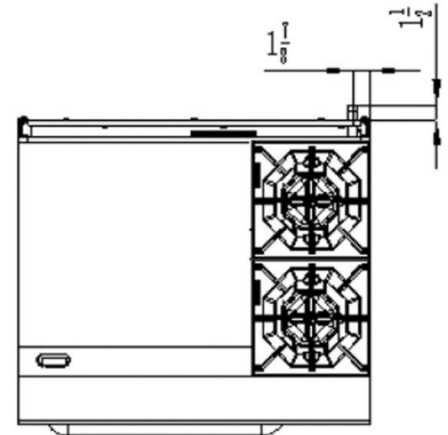
FRONT VIEW



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 culinary journey with the Inferno Blaze Premium IBP-GR-3612/LP, where cutting-edge design meets exceptional performance. Unleash the full potential of your kitchen and embrace a new standard of cooking excellence, seamlessly blending power, precision, and durability in this range.

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.