



Inferno Blaze Premium 36" Liquid Propane Range Griddle with Oven -102,000 BTU

SKU: IBP-GR-36G/LP

- **Efficient:** 102,000 BTU burners, LP Power Type
- **Durable:** Stainless steel exterior
- **Certified Safety:** ETL Listed, ETL Sanitation
- **Powerful oven:** Single oven with 27,000 BTUs
- ★ Griddle size: 36"
- Number Of Controls: 3
- ★ Casters: Included, 6" size
- **Spacious:** 36" width, 31" depth, and 56.4" height
- ★ Mobility: 492 lbs weight, 3/4" gas inlet size



Introducing the Inferno Blaze Premium IBP-GR-36G/LP, a culinary powerhouse that brings precision and versatility to your kitchen. This 36" Liquid Propane Range Griddle with Oven packs a punch with a robust 102,000 BTU, making it the ideal companion for both professional chefs and cooking enthusiasts alike.

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)	3/4		
Griddle size	36		
Number of Burners	No		
Number Of Controls	3		
Number of Ovens	1		
Number Of Racks	1		
Oven BTU	27,000		
Power Type	LPG		
Shipping Weight (Ibs)	615		
Total BTU	102,000		
Weight (Ibs)	492		

The high-performance burner, featuring 25,000 BTU, ensures efficient cooking, while the expansive 36-inch griddle provides ample space for culinary creativity.

Crafted with a sleek stainless steel exterior, this range not only delivers exceptional performance but also adds a touch of modern elegance to your kitchen. The three manual controls put you in command of your culinary creations, offering a seamless cooking experience. Safety is a top priority, with ETL Listed and ETL Sanitation certifications, providing peace of mind as you indulge your culinary passions.

The 3/4-inch gas inlet ensures easy and efficient fuel supply, while the included six-inch casters enhance mobility for convenient placement in any kitchen setting. With one oven boasting 27,000 BTU and a single rack, this Liquid Propane Range Griddle is designed for a variety of cooking styles, from griddling to baking.

Weighing in at 492 lbs and shipped at 615 lbs, the IBP-GR-36G/LP strikes the perfect balance between durability and functionality.

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

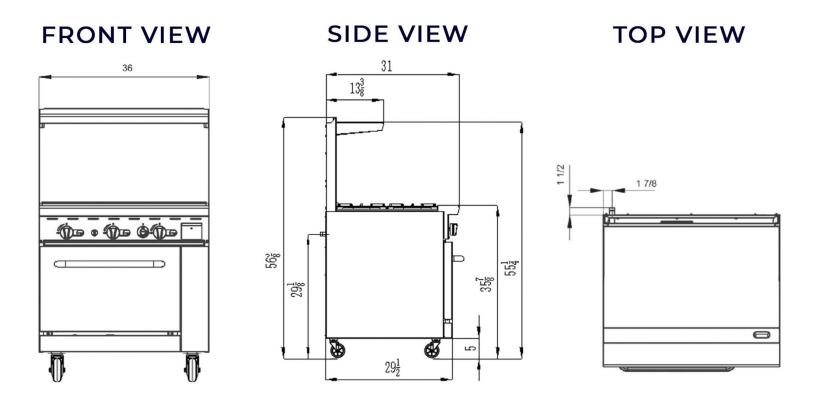
Certified Quality

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



Kitchen Pro Restaurant Equipment: <u>info@gokpe.com</u> | <u>www.kitchenproequipment.com</u> | T. 1(800)603-0033 Note: Specifications subject to change without notice.

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



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.

Ignite your culinary passion with the Inferno Blaze Premium IBP-GR-36G/LP, where power, precision, and style converge seamlessly. Elevate your kitchen to new heights and embark on a journey of culinary excellence with this Liquid Propane Range Griddle, designed to inspire creativity and deliver exceptional results every time.

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.