



Inferno Blaze Premium 36" Natural Gas Range Griddle with Oven - 102,000 BTU

SKU: IBP-GR-36G/NG

- ★ **Efficient:** 102,000 BTU burners, NG 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
- ★ **Castors:** Included, 6" size
- ★ **Spacious:** 36" width, 31" depth, and 56.4" height
- ★ **Mobility:** 492 lbs weight, 3/4" gas inlet size
- ★ **Shipping Weight:** 615 lbs



Introducing the Inferno Blaze Premium IBP-GR-36G/NG, a culinary marvel designed to revolutionize your kitchen. This 36" Natural Gas Range Griddle with Oven boasts an impressive 102,000 BTU, making it a powerhouse for any cooking enthusiast.

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	NG
Shipping Weight (lbs)	615
Total BTU	102,000
Weight (lbs)	492

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

Crafted with durability and style in mind, the exterior of the IBP-GR-36G/NG showcases a sleek stainless steel design. The three manual controls give you complete command over your culinary creations, ensuring a seamless cooking experience. Safety is a top priority, with ETL Listed and ETL Sanitation certifications, offering peace of mind as you cook up a storm.

The 3/4-inch gas inlet facilitates easy fuel supply, while the included six-inch casters enhance mobility for effortless placement in your kitchen space. With one oven featuring 27,000 BTU and a single rack, this range is ideal for a range of cooking styles, from baking to griddling.

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

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.



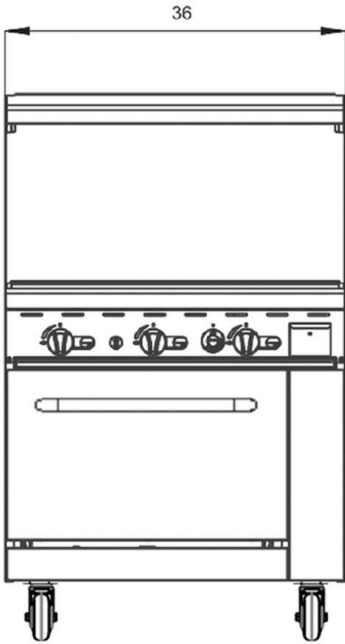
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Note: Specifications subject to change without notice.

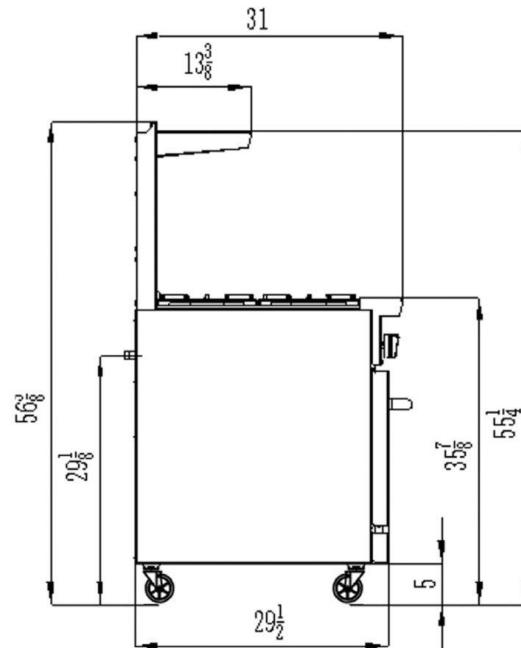
Not recommended for use in non-commercial or residential settings.

Technical Data:

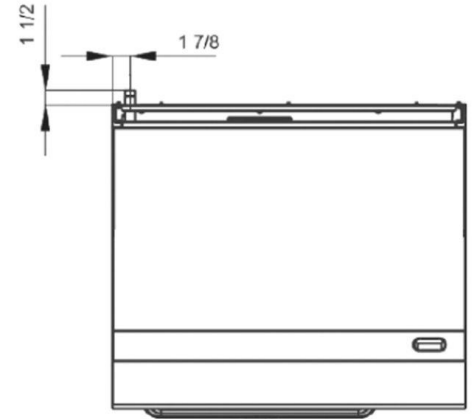
FRONT VIEW



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.

Transform your kitchen into a haven of culinary excellence with the Inferno Blaze Premium IBP-GR-36G/NG – where power, precision, and style converge seamlessly. Elevate your cooking journey and redefine your kitchen experience with this exceptional gas range griddle

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.