



Inferno Blaze Premium 36" Liquid Propane 6 Burner Range with Oven - 165,000 BTU SKU: IBP-GR-36/LP

- ★ **Efficient:** 165,000 BTU burners, LP Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified Safety:** ETL Listed, ETL Sanitation
- ★ **Powerful oven:** Single oven with 27,000 BTUs
- ★ **Powerful:** Six burners with 23,000 BTU each
- ★ **Number Of Controls:** 6
- ★ **Casters:** Included, 6" size
- ★ **Spacious:** 36" width, 31" depth, and 56.4" height
- ★ **Mobility:** 402 lbs weight, 1 1/2" gas inlet size
- ★ **Shipping Weight:** 561 lbs



Introducing the Inferno Blaze Premium IBP-GR-36/LP, a culinary masterpiece designed to revolutionize your kitchen experience. This 36" Liquid Propane 6 Burner Range with Oven is a powerhouse, boasting a total BTU of 165,000 to meet the demands of professional chefs and cooking enthusiasts alike.

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	6
Number Of Controls	6
Number of Ovens	1
Number Of Racks	1
Oven BTU	27,000
Power Type	LPG
Shipping Weight (lbs)	561
Total BTU	165,000
Weight (lbs)	402

Crafted with precision and durability in mind, the exterior of this range is composed of high-quality stainless steel, ensuring not only a sleek aesthetic but also resilience in the face of rigorous cooking tasks. The manual control type with six controls corresponding to each burner empowers you to customize your cooking experience with ease.

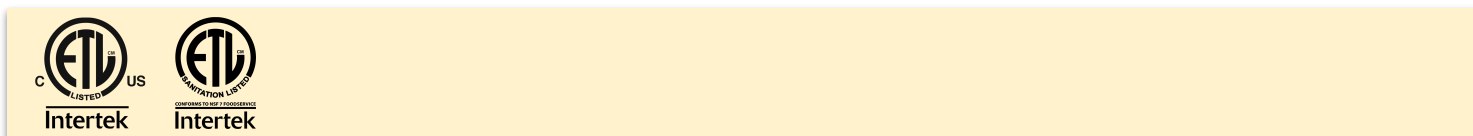
Each of the six burners delivers an impressive 23,000 BTU, providing the perfect balance of power and precision. The 27,000 BTU oven, equipped with one rack, enhances the versatility of this appliance, catering to a wide range of culinary creations. The inclusion of six-inch casters, along with easy installation, ensures seamless mobility and flexibility in your kitchen space.

Certified with ETL Listed and ETL Sanitation, this range meets the highest industry standards for safety and performance. With a shipping weight of 561 lbs and a unit weight of 402 lbs, the Inferno Blaze Premium IBP-GR-36/LP is not only robust but also reliable, ready to tackle any culinary challenge.

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.



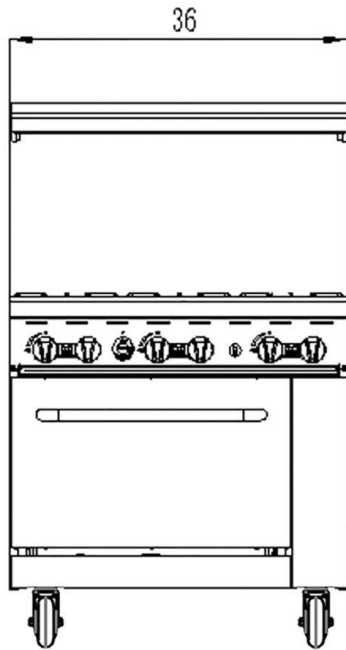
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Note: Specifications subject to change without notice.

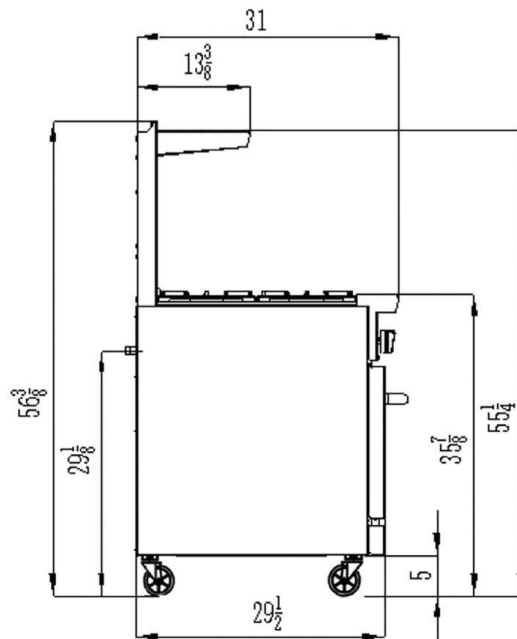
Not recommended for use in non-commercial or residential settings.

Technical Data:

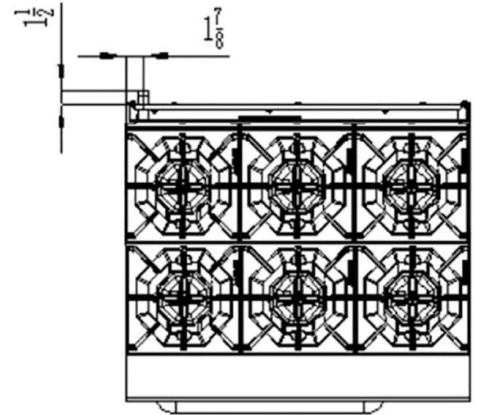
FRONT VIEW



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.

Choose culinary excellence with the Inferno Blaze Premium IBP-GR-36/LP, a testament to superior craftsmanship and performance. Transform your kitchen into a hub of innovation and efficiency, as this 36" Liquid Propane 6 Burner Range stands ready to redefine your cooking experience with unparalleled power and versatility.

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.