



## Inferno Blaze Premium 36" Natural Gas 6 Burner Range with Oven - 177,000 BTU SKU: IBP-GR-36/NG

- ★ **Efficient:** 177,000 BTU burners, NG Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified Safety:** ETL Listed, ETL Sanitation
- ★ **Powerful oven:** Single oven with 27,000 BTUs
- ★ **Powerful:** Six burners with 25,000 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/NG, a culinary powerhouse designed to meet the demands of professional kitchens and passionate home cooks alike. This 36" Natural Gas 6 Burner Range with Oven boasts an impressive total BTU of 177,000, with each of the six burners delivering 25,000 BTU for precise and efficient cooking.

<b>Burner BTU</b>	25,000
<b>Caster Size (Inch)</b>	6
<b>Casters Included</b>	Yes
<b>Certifications</b>	ETL Listed, ETL Sanitation
<b>Color</b>	Silver
<b>Control Type</b>	Manual
<b>Exterior Material</b>	Stainless steel
<b>Gas Inlet Size (inch)</b>	1 1/2
<b>Number of Burners</b>	6
<b>Number Of Controls</b>	6
<b>Number of Ovens</b>	1
<b>Number Of Racks</b>	1
<b>Oven BTU</b>	27,000
<b>Power Type</b>	NG
<b>Shipping Weight (lbs)</b>	561
<b>Total BTU</b>	177,000
<b>Weight (lbs)</b>	402

Crafted with a commitment to durability and style, the exterior of this range is made from high-quality stainless steel, ensuring both a sophisticated appearance and resilient performance. The manual control type, featuring six controls corresponding to each burner, offers you unparalleled control over your cooking, allowing for customization and precision.

The 27,000 BTU oven is a true baking and roasting marvel, equipped with one rack to accommodate your culinary creations. The addition of six-inch casters, included for easy installation, enhances the mobility and flexibility of this kitchen essential. The 1 1/2-inch gas inlet size further underscores the functionality of the Inferno Blaze Premium IBP-GR-36/NG.

Certified with both ETL Listed and ETL Sanitation, this range meets the highest industry standards for safety and performance. With a substantial shipping weight of 561 lbs and a unit weight of 402 lbs, this kitchen workhorse is robust and reliable, ready to take on any culinary challenge.

Item	Width (inch)	Depth (inch)	Height (inch)
<b>Exterior</b>	36	31	56.4

### Certified Quality

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



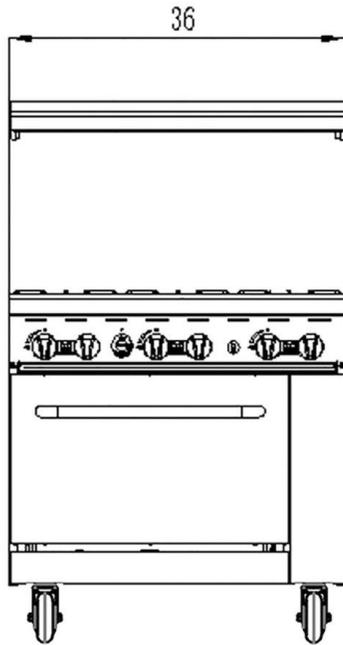
**Kitchen Pro Restaurant Equipment:** [info@gokpe.com](mailto:info@gokpe.com) | [www.kitchenproequipment.com](http://www.kitchenproequipment.com) | T. 1(800)603-0033

Note: Specifications subject to change without notice.

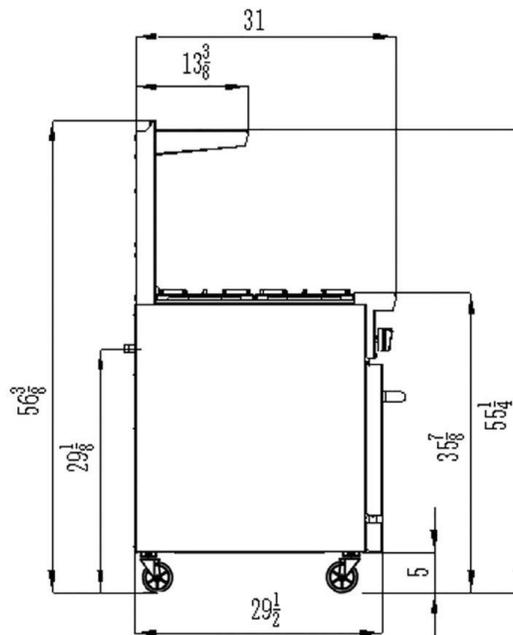
Not recommended for use in non-commercial or residential settings.

## Technical Data:

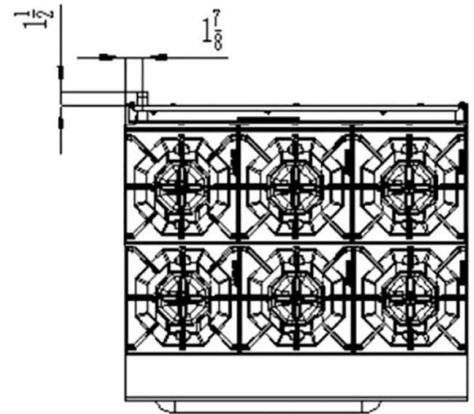
### FRONT VIEW



### 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/NG, a testament to superior craftsmanship and performance. Transform your kitchen into a hub of innovation and efficiency, as this 36" Natural Gas 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](http://www.p65warnings.ca.gov).