



Inferno Blaze Premium 36" 4 Burner Liquid Propane Range with Griddle - 188,000 BTU

SKU: IBP-GR-4824/LP

- ★ **Efficient:** 188,000 BTU burners, LP Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified Safety:** ETL Listed, ETL Sanitation
- ★ **Powerful oven:** Two ovens with 24,000 BTUs each
- ★ **Powerful:** Four burners with 25,000 BTU each
- ★ **Griddle Size:** 24"
- ★ **Number Of Controls:** 6
- ★ **Casters:** Included, 6" size
- ★ **Spacious:** 48" width, 31" depth, and 56.4" height



Introducing the Inferno Blaze Premium IBP-GR-4824/LP, a culinary powerhouse designed to elevate your cooking experience. This 36" Liquid Propane Range with Griddle boasts an impressive 188,000 BTU, ensuring that every meal is prepared with precision and speed.

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	24
Number of Burners	4
Number Of Controls	6
Number of Ovens	2
Number Of Racks	2
Oven BTU	24,000
Power Type	LPG
Shipping Weight (lbs)	772
Total BTU	188,000
Weight (lbs)	648

Crafted with a sleek exterior of stainless steel, this range not only exudes sophistication but is also built to withstand the rigors of a bustling kitchen. The 4 burners, each with 25,000 BTU, deliver intense heat for versatile cooking options, while the expansive 24-inch griddle provides the perfect surface for preparing delicious breakfast items or searing savory delights.

Equipped with 6 manual controls, managing your culinary creations has never been easier. The dual ovens, each with 24,000 BTU, offer flexibility and efficiency, allowing you to multitask and bake or roast with precision. With 2 racks in each oven, you can optimize your cooking space for maximum productivity.

Designed for convenience, the 6-inch casters make this range effortlessly mobile, ensuring flexibility in your kitchen layout. ETL Listed and ETL Sanitation certified, you can trust in the safety and quality of the Inferno Blaze Premium IBP-GR-4824/LP.

The 3/4-inch gas inlet size ensures a steady and reliable fuel supply. With a shipping weight of 772 lbs and a unit weight of 648 lbs, this range is substantial and durable, built to meet the demands of a professional kitchen.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	48	31	56.4

Certified Quality

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



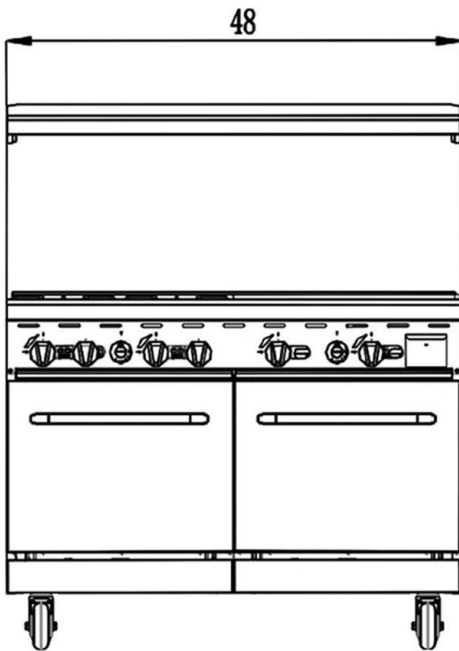
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Note: Specifications subject to change without notice.

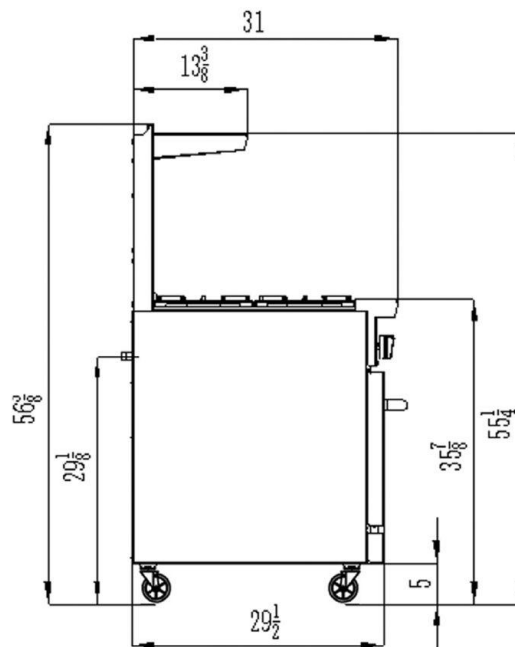
Not recommended for use in non-commercial or residential settings.

Technical Data:

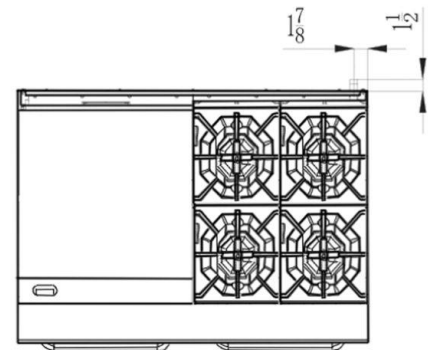
FRONT VIEW



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.

Experience the epitome of culinary excellence with the Inferno Blaze Premium IBP-GR-4824/LP. Elevate your kitchen to new heights of efficiency and style – because exceptional cooking starts with exceptional equipment.

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.