



## Inferno Blaze Premium 48" Natural Gas 4 Burner Range with 2 Ovens with 24" Griddle - 196,000 BTU

SKU: IBP-GR-4824/NG

- ★ **Efficient:** 196,000 BTU burners, NG 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/NG, a culinary powerhouse designed to transform your kitchen into a culinary haven. This 48" Natural Gas 4 Burner Range, featuring 2 Ovens and a 24" Griddle, boasts an impressive 196,000 BTU, delivering unparalleled cooking performance.

<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>	3/4
<b>Griddle size</b>	24
<b>Number of Burners</b>	4
<b>Number Of Controls</b>	6
<b>Number of Ovens</b>	2
<b>Number Of Racks</b>	2
<b>Oven BTU</b>	24,000
<b>Power Type</b>	NG
<b>Shipping Weight (lbs)</b>	772
<b>Total BTU</b>	124,000
<b>Weight (lbs)</b>	648

With each of the four burners generating 25,000 BTU, precision cooking is at your fingertips. The expansive 24" griddle adds versatility to your culinary creations, from breakfast delights to savory sears. Crafted with durability in mind, the exterior is made of high-quality stainless steel, presenting a sleek silver finish that adds a touch of sophistication to your kitchen.

Navigating your culinary domain is effortless with the manual control type, offering six controls for precise command over your cooking environment. Safety is a priority, as reflected in the ETL Listed and ETL Sanitation certifications. The 3/4-inch gas inlet ensures a consistent and reliable fuel supply, while the natural gas power type optimizes performance.

Equipped with two ovens, each operating at 24,000 BTU and featuring two racks, this range enhances your cooking capabilities. With a shipping weight of 772 lbs and an overall weight of 648 lbs, the Inferno Blaze Premium IBP-GR-4824/NG is a substantial addition to any 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.



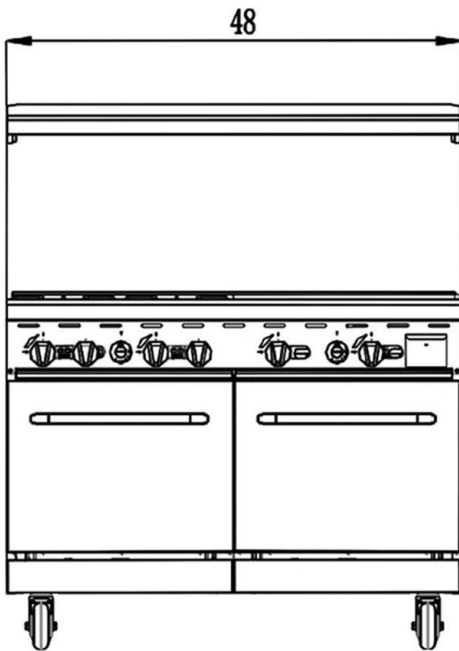
**Kitchen Pro Restaurant Equipment:** [info@gokpe.com](mailto:info@gokpe.com) | [www.kitchenproequipment.com](http://www.kitchenproequipment.com) | T. 1(800)603-0033

Note: Specifications subject to change without notice.

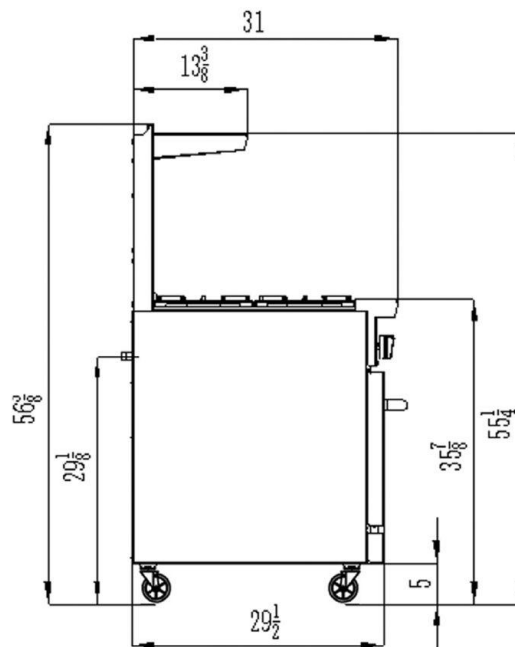
Not recommended for use in non-commercial or residential settings.

## Technical Data:

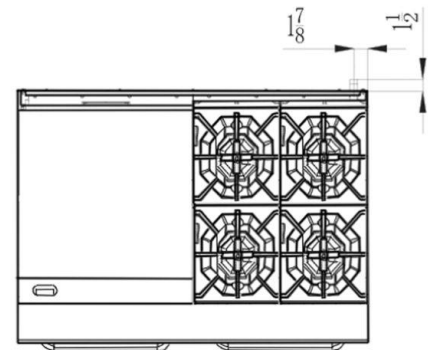
### FRONT VIEW



### 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.

Upgrade your kitchen with the Inferno Blaze Premium IBP-GR-4824/NG, where innovation meets capacity. Embrace the fusion of cutting-edge design and exceptional functionality, and embark on a culinary journey that transcends ordinary cooking, setting a new standard for excellence in your professional kitchen.

**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).