



Inferno Blaze Premium 48" 8 Burner Liquid Propane Range with 2 Standard Ovens - 211,000 BTU

SKU: IBP-GR-48/LP

- ★ **Efficient:** 211,000 BTU burners, LP Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified Safety:** ETL Listed, ETL Sanitation
- ★ **Powerful oven:** Two ovens with 27,000 BTUs each
- ★ **Powerful:** Eight burners with 23,000 BTU each
- ★ **Number Of Controls:** 8
- ★ **Casters:** Included, 6" size
- ★ **Spacious:** 48" width, 31" depth, and 56.4" height
- ★ **Mobility:** 628 lbs weight, 1 1/2" gas inlet size



Meet the culinary powerhouse – the Inferno Blaze Premium IBP-GR-48/NG. This 48" Natural Gas 8 Burner Range with 2 Ovens is designed for those who demand excellence in their kitchen. With an astounding total BTU of 277,000, this range features eight burners, each delivering a formidable 25,000 BTU, ensuring precision and power in every culinary creation.

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	8
Number Of Controls	8
Number of Ovens	2
Number Of Racks	2
Oven BTU	27,000
Power Type	LPG
Shipping Weight (lbs)	758
Total BTU	227,000
Weight (lbs)	628

Crafted with precision and durability in mind, the exterior of this range is constructed from top-tier stainless steel, offering a modern and sleek aesthetic while ensuring resilience in the face of rigorous cooking tasks. The manual control type, featuring eight controls corresponding to each burner, provides you with the flexibility to tailor your cooking experience to perfection.

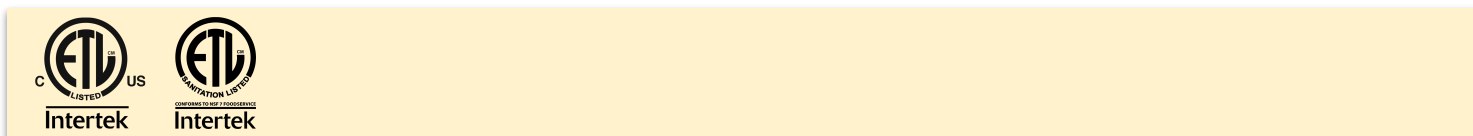
With each of the eight burners delivering an impressive 23,000 BTU, this range ensures powerful and precise cooking. The two standard ovens, each with a BTU of 27,000 and equipped with two racks, offer a versatile cooking space for a wide array of culinary creations. The inclusion of six-inch casters, along with easy installation, ensures seamless mobility and flexibility in your kitchen layout.

Certified with ETL Listed and ETL Sanitation, this range meets the highest industry standards for safety and performance. With a shipping weight of 758 lbs and a unit weight of 628 lbs, the Inferno Blaze Premium IBP-GR-48/LP is not only robust but also reliable, ready to tackle any culinary challenge.

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.



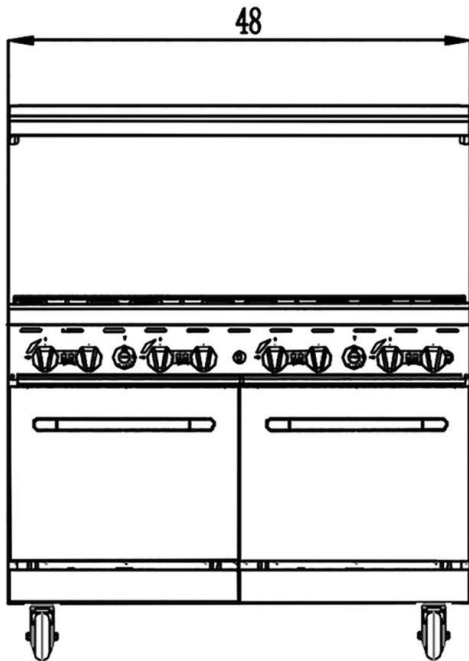
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Note: Specifications subject to change without notice.

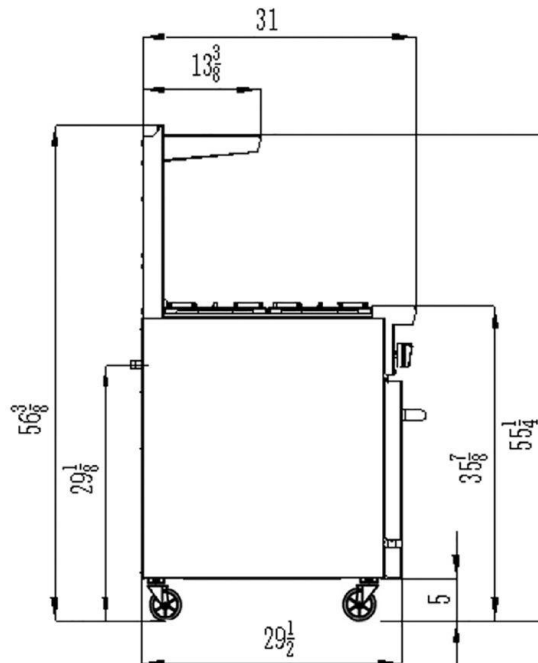
Not recommended for use in non-commercial or residential settings.

Technical Data:

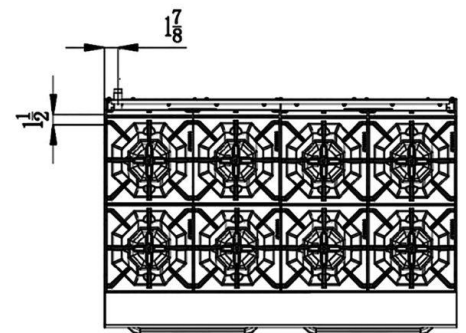
FRONT VIEW



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.

Choose the Inferno Blaze Premium IBP-GR-48/LP to infuse your kitchen with unmatched culinary prowess. With a blend of power, precision, and innovation, this 48" 8 Burner Liquid Propane Range with 2 Standard Ovens stands as a testament to exceptional craftsmanship, promising to redefine your cooking experience with every dish.

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.