



Inferno Blaze Premium 48" Natural Gas 8 Burner Range with 2 Ovens - 277,000 BTU

SKU: IBP-GR-48/NG

- ★ **Efficient:** 227,000 BTU burners, NG 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 25,000 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
- ★ **Shipping Weight:** 758 lbs



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 227,000, this range features eight burners, each delivering a formidable 25,000 BTU, ensuring precision and power in every culinary creation.

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)	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	NG
Shipping Weight (lbs)	758
Total BTU	227,000
Weight (lbs)	628

Crafted with a commitment to durability and style, the exterior is constructed from high-quality stainless steel, presenting a sleek and modern look while withstanding the rigors of professional cooking. The manual control type, boasting eight controls corresponding to each burner, provides unmatched flexibility and customization for your cooking experience.

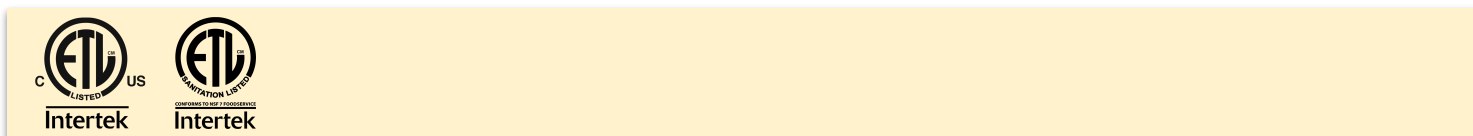
Not only does this range offer exceptional burner power, but it also includes two 27,000 BTU ovens, each equipped with two racks, doubling the possibilities for your culinary creations. The inclusion of six-inch casters, along with easy installation, enhances mobility and flexibility in your kitchen layout.

Certified with ETL Listed and ETL Sanitation, the Inferno Blaze Premium IBP-GR-48/NG meets the highest industry standards for safety and performance. With a substantial shipping weight of 758 lbs and a unit weight of 628 lbs, this kitchen workhorse is not only robust but also reliable, ready to take on 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.



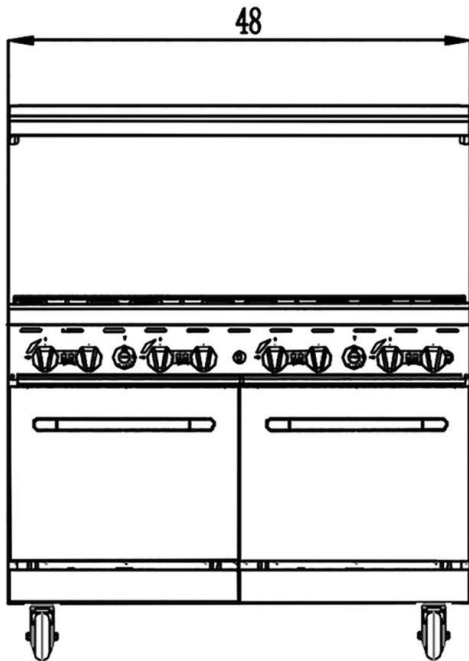
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Note: Specifications subject to change without notice.

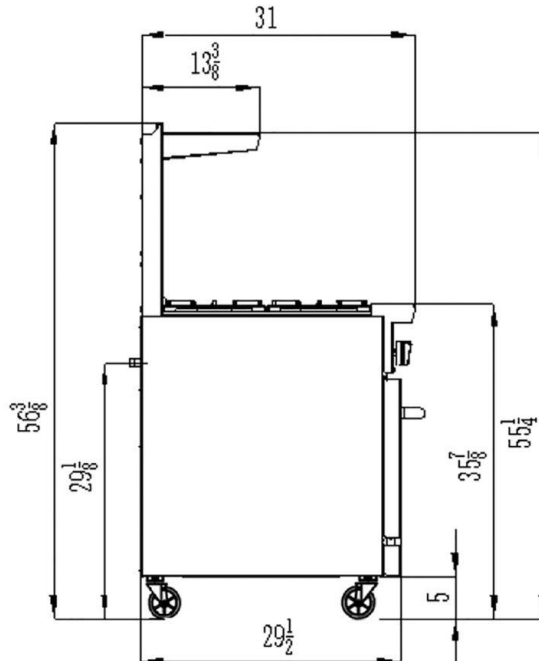
Not recommended for use in non-commercial or residential settings.

Technical Data:

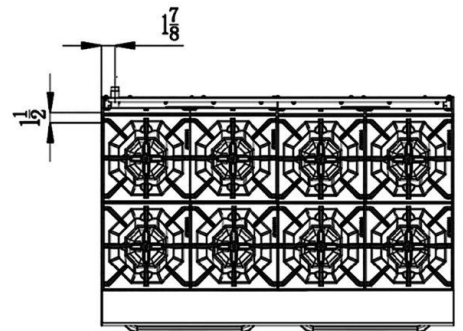
FRONT VIEW



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/NG to transform your kitchen into a realm of culinary excellence. With unparalleled power, versatility, and the assurance of top-tier craftsmanship, this 48" Natural Gas 8 Burner Range with 2 Ovens is the epitome of performance and innovation, setting the stage for extraordinary cooking experiences.

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.