



## Inferno Blaze Premium 60" Natural Gas 6 Burner Range with 2 Ovens with 24" Griddle - 240,000 BTU SKU: IBP-GR-6024/NG

- ★ **Efficient:** 240,000 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:** Six burners with 25,000 BTU each
- ★ **Griddle Size:** 24"
- ★ **Number Of Controls:** 8
- ★ **Casters:** Included, 6" size
- ★ **Spacious:** 60" width, 31" depth, and 56.4" height



Introducing the Inferno Blaze Premium IBP-GR-6024/NG – a 60" Natural Gas Range with six powerful 25,000 BTU burners, a 24-inch griddle, and two 27,000 BTU ovens. Revolutionize your kitchen with this culinary powerhouse.

<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>	6
<b>Number Of Controls</b>	8
<b>Number of Ovens</b>	2
<b>Number Of Racks</b>	2
<b>Oven BTU</b>	27,000
<b>Power Type</b>	NG
<b>Shipping Weight (lbs)</b>	927
<b>Total BTU</b>	240,000
<b>Weight (lbs)</b>	648

Crafted with a stunning exterior of stainless steel, the IBP-GR-6024/NG not only exudes durability but also brings a touch of sophistication to your cooking space. The eight manual controls offer precise command over your culinary creations, while the dual ovens with two racks each provide versatility and efficiency for simultaneous baking and roasting.

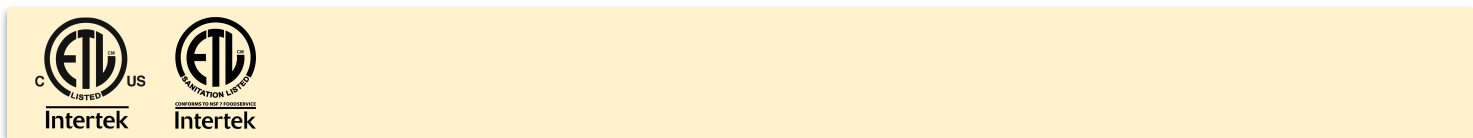
Equipped with 6-inch casters, this range ensures easy mobility and adaptability in your kitchen layout. ETL Listed and ETL Sanitation certified, the IBP-GR-6024/NG prioritizes safety and quality. The silver finish adds a stylish element to your kitchen, creating an inviting atmosphere for culinary innovation.

Powered by Natural Gas (NG), this range not only delivers exceptional performance but also offers energy efficiency. The 3/4-inch gas inlet size guarantees a consistent and reliable fuel supply. With a substantial shipping weight of 927 lbs and a unit weight of 648 lbs, the IBP-GR-6024/NG is robust and built to withstand the rigors of a professional kitchen.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	60	31	56.4

### Certified Quality

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



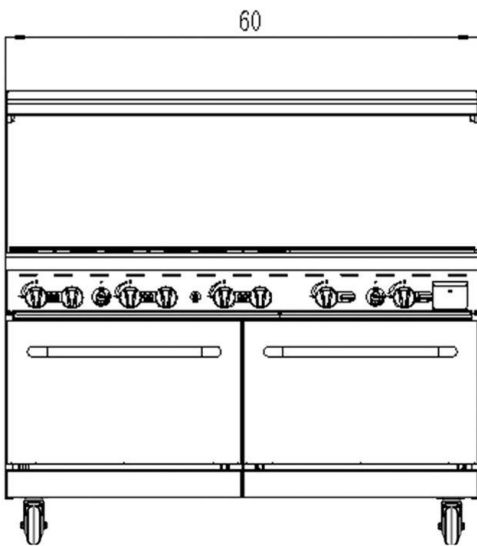
**Kitchen Pro Restaurant Equipment:** [info@gokpe.com](mailto:info@gokpe.com) | [www.kitchenproequipment.com](http://www.kitchenproequipment.com) | T. 1(800)603-0033

Note: Specifications subject to change without notice.

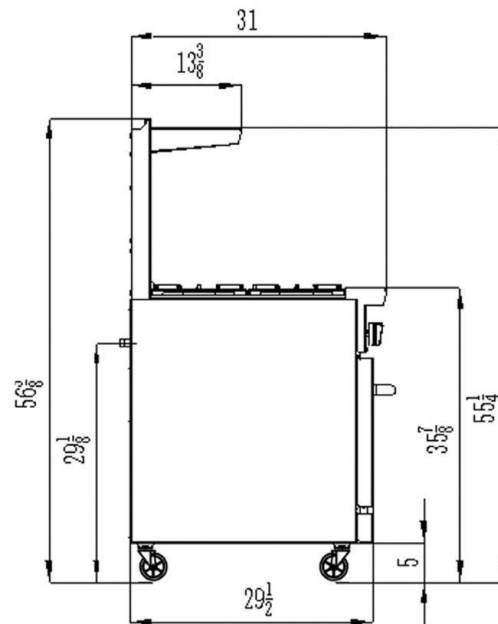
Not recommended for use in non-commercial or residential settings.

## Technical Data:

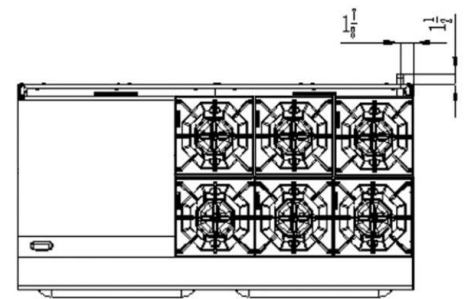
### FRONT VIEW



### 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.

Experience a new level of culinary excellence with the Inferno Blaze Premium IBP-GR-6024/NG. Elevate your kitchen to unprecedented heights, where the perfect fusion of power and precision awaits. Redefine your cooking space and transform every meal into a masterpiece, courtesy of this exceptional gas range.

**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).