



Inferno Blaze Premium 60" Natural Gas 10 Burner Range with 2 Ovens - 305,000 BTU

SKU: IBP-GR-60/NG

- ★ **Efficient:** 305,000 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:** Ten burners with 25,000 BTU each
- ★ **Number Of Controls:** 10
- ★ **Casters:** Included, 6" size
- ★ **Spacious:** 60" width, 31" depth, and 55.25" height
- ★ **Mobility:** 740 lbs weight, 3/4" gas inlet size



Unleash the culinary maestro in you with the Inferno Blaze Premium IBP-GR-60/NG, a 60" Natural Gas 10 Burner Range that transforms your kitchen into a gastronomic haven. Boasting an impressive 305,000 BTU, this culinary workhorse is engineered for professional chefs and passionate cooks seeking precision and power in every dish.

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
Number of Burners	10
Number Of Controls	10
Number of Ovens	2
Number Of Racks	2
Oven BTU	27,000
Power Type	NG
Shipping Weight (lbs)	884
Total BTU	305,000
Weight (lbs)	740

With ten burners each delivering 25,000 BTU, the possibilities are endless, allowing you to simultaneously create culinary masterpieces.

Crafted with a sleek stainless steel exterior, this range is not only a performance powerhouse but also an elegant addition to your kitchen. The ten manual controls put you in command, ensuring that your cooking environment is tailored to meet the unique demands of each recipe.

Safety is a top priority, and the IBP-GR-60/NG is ETL Listed and ETL Sanitation certified, offering confidence and peace of mind as you explore new culinary horizons. The 3/4-inch gas inlet streamlines fuel supply, while the included six-inch casters enhance mobility for convenient placement.

Equipped with two ovens, each featuring 27,000 BTU and two racks, this Natural Gas 10 Burner Range provides versatility for simultaneous baking and cooking. Weighing 740 lbs and shipped at 884 lbs, the IBP-GR-60/NG strikes the perfect balance between durability and functionality.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	60	31	55.25

Certified Quality

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



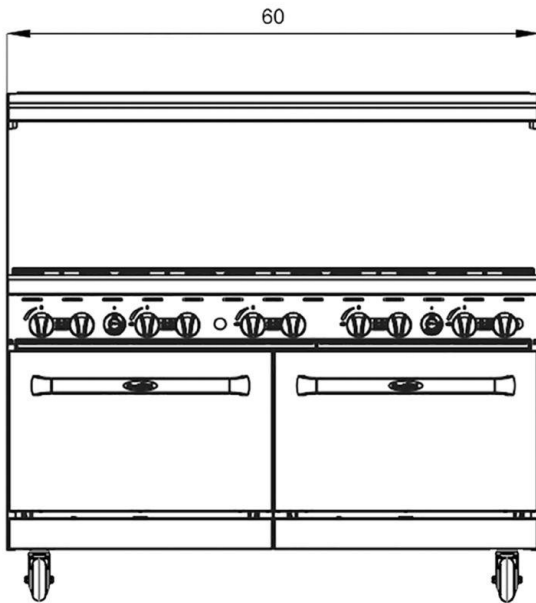
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Note: Specifications subject to change without notice.

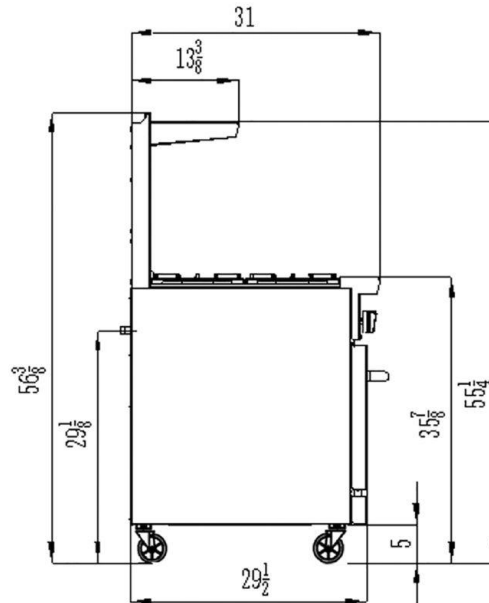
Not recommended for use in non-commercial or residential settings.

Technical Data:

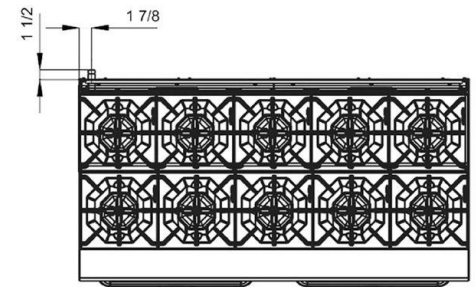
FRONT VIEW



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.

Ignite your passion for cooking with the Inferno Blaze Premium IBP-GR-60/NG, where unparalleled power, precision, and versatility converge. Elevate your culinary journey to new heights and embark on a flavorful adventure, as this Natural Gas 10 Burner Range becomes the centerpiece of your kitchen, turning every meal into an extraordinary experience.

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.