



Inferno Blaze Premium 36" Liquid Propane Salamander Broiler - 43,000 BTU

SKU: IBP-SAL-36-LP



- ★ **Efficient:** 43,000 BTU, LP Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified:** ETL Listed, ETL Sanitation
- ★ **Inlet Size (Inch):** 3/4"
- ★ **Convenient:** Manual control type,
- ★ **Powerful:** Two burners, each burner 21,500 BTU
- ★ **Spacious:** 36" width, 18" depth, and 17.33" height
- ★ **Mobility:** 144 lbs weight
- ★ **Shipping Weight:** 168 lbs



Introducing the Inferno Blaze Premium IBP-SAL-36-LP, a 36" Liquid Propane Salamander Broiler designed to revolutionize your cooking experience. Boasting a formidable total BTU of 43,000, this broiler is a culinary powerhouse, ensuring precise and efficient cooking with every use.

Burner BTU	21,500
Certifications	ETL Listed, ETL Sanitation
Color	Silver
Control Type	Manual
Exterior Material	Stainless steel
Inlet Size (Inch)	3/4
Number of Burners	2
Power Type	LPG
Shipping Weight (lbs)	168
Total BTU	43,000
Weight (lbs)	144

The sleek silver exterior, crafted from high-quality stainless steel, not only enhances the durability of the Inferno Blaze but also adds a touch of elegance to your kitchen. The manual control type empowers you to tailor your cooking process, giving you complete command over the culinary masterpiece you're creating.

Featuring two burners, each with a remarkable 21,500 BTU, this broiler is engineered for optimal performance, allowing you to achieve the perfect sear and caramelization. The 3/4-inch inlet size ensures a steady propane supply, while the Liquid Propane (LPG) power type offers both reliability and convenience.

Rest assured, the Inferno Blaze Premium IBP-SAL-36-LP meets the highest safety and sanitation standards with ETL Listed and ETL Sanitation certifications. With a shipping weight of 168 lbs and a total weight of 144 lbs, this broiler is not only powerful but also robust and durable.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	36	18	17.33

Certified Quality

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



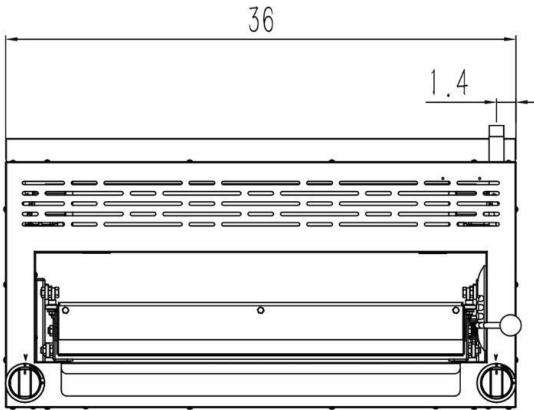
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Note: Specifications subject to change without notice.

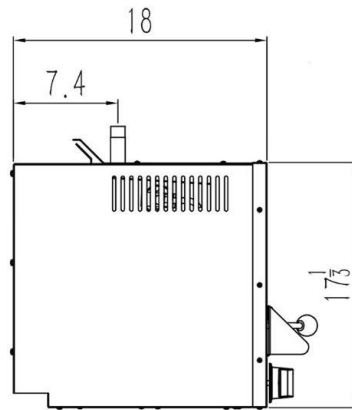
Not recommended for use in non-commercial or residential settings.

Technical Data:

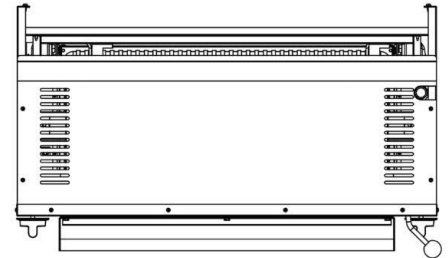
FRONT VIEW



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.

Transform your kitchen into a culinary haven with the Inferno Blaze Premium IBP-SAL-36-LP. Elevate your cooking game, embrace precision, and redefine your culinary creations with this exceptional Salamander Broiler. Make the Inferno Blaze a centerpiece in your kitchen, where performance meets elegance.

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.