



## Inferno Blaze Premium Natural Gas Stock Pot Range 80,000 BTU SKU: IBP-SPR-1



- ★ **Efficient:** 80,000 BTU, NG/LPG Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified:** ETL Listed, ETL Sanitation
- ★ **Sleek:** Silver color, stainless steel material
- ★ **Convenient:** Manual control type with two controls
- ★ **Powerful:** 40,000 BTU burner
- ★ **Spacious:** 18" width, 20.9" depth, and 22.8" height
- ★ **Mobility:** 106 lbs weight
- ★ **Shipping Weight:** 119 lbs



Introducing the Inferno Blaze Premium Natural Gas Stock Pot Range, a powerful addition to your kitchen arsenal. With an impressive 80,000 BTU total output, this range boasts a high-performance 40,000 BTU burner, ensuring swift and efficient cooking for all your culinary endeavors.

<b>Burner BTU</b>	40,000
<b>Certifications</b>	ETL Listed, ETL Sanitation
<b>Color</b>	Silver
<b>Control Type</b>	Manual
<b>Exterior Material</b>	Stainless steel
<b>Number of Burners</b>	1
<b>Number Of Controls</b>	2
<b>Power Type</b>	NG/LPG
<b>Shipping Weight (lbs)</b>	119
<b>Total BTU</b>	80,000
<b>Weight (lbs)</b>	106

The stainless steel exterior not only enhances durability but also adds a touch of sleek sophistication to your cooking space. Equipped with dual controls for precision in managing your cooking temperatures, the Inferno Blaze Stock Pot Range offers a manual control type, providing you with the flexibility to tailor your cooking experience.

This range is designed for both natural gas (NG) and liquefied petroleum gas (LPG) options, catering to your specific kitchen setup. Safety and compliance are paramount, and the Inferno Blaze holds ETL Listed and ETL Sanitation certifications, assuring you of its quality and adherence to industry standards.

Whether you're a professional chef or a passionate home cook, this stock pot range is your reliable partner in achieving culinary excellence.

The shipping weight of 119 lbs underscores the robust construction of the Inferno Blaze, while the product itself weighs 106 lbs, striking a balance between sturdiness and practicality.

<b>Item</b>	<b>Width (inch)</b>	<b>Depth (inch)</b>	<b>Height (inch)</b>
<b>Exterior</b>	18	20.9	22.8

### Certified Quality

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



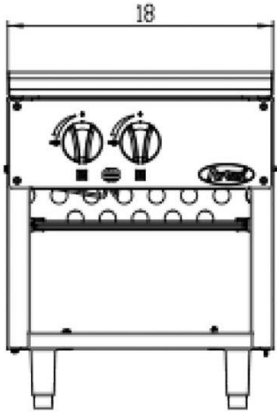
**Kitchen Pro Restaurant Equipment:** [info@gokpe.com](mailto:info@gokpe.com) | [www.kitchenproequipment.com](http://www.kitchenproequipment.com) | T. 1(800)603-0033

Note: Specifications subject to change without notice.

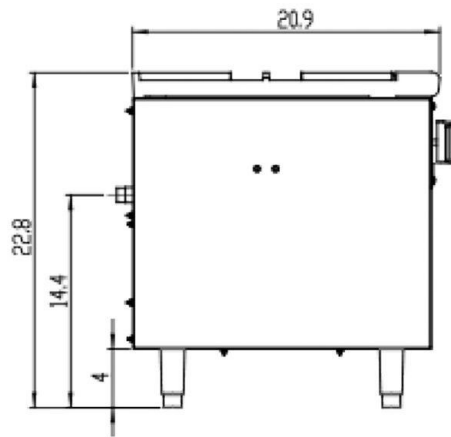
Not recommended for use in non-commercial or residential settings.

## Technical Data:

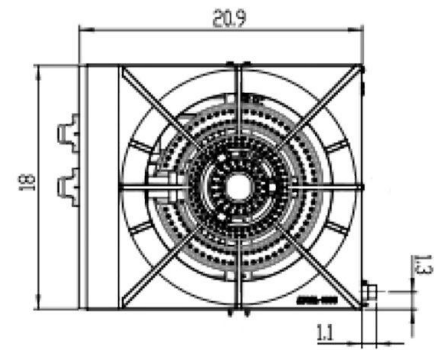
### FRONT VIEW



### 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.

Unleash the Inferno Blaze Premium IBP-SPR-1 and embark on a culinary journey where every dish is infused with precision and flavor. Elevate your cooking space with this natural gas stock pot range, a testament to performance, reliability, and the pursuit of culinary perfection.

**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).