



Inferno Blaze Premium Natural Gas Stock Pot Range 160,000 BTU SKU: IBP-SPR-2

- ★ **Efficient:** 160,000 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 four controls
- ★ **Powerful:** Two burners, each burner 40,000 BTU
- ★ **Spacious:** 18" width, 41.7" depth, and 22.8" height
- ★ **Mobility:** 202 lbs weight
- ★ **Shipping Weight:** 222 lbs



Introducing the Inferno Blaze Premium Natural Gas Stock Pot Range, a culinary powerhouse designed to elevate your cooking experience. With an impressive total BTU of 160,000, this range features two 40,000 BTU burners, providing you with the power needed for professional-grade cooking.

Burner BTU	40,000
Certifications	ETL Listed, ETL Sanitation
Color	Silver
Control Type	Manual
Exterior Material	Stainless steel
Number of Burners	2
Number Of Controls	4
Power Type	NG/LPG
Shipping Weight (lbs)	222
Total BTU	160,000
Weight (lbs)	202

Crafted with a sleek stainless steel exterior, this stock pot range not only exudes durability but also adds a touch of modern elegance to your kitchen. The manual control type, equipped with four controls, empowers you to fine-tune your cooking process with precision, ensuring every dish reaches its full flavor potential.

Safety and quality are paramount, and the Inferno Blaze holds ETL Listed and ETL Sanitation certifications, guaranteeing adherence to industry standards. Whether you're simmering, boiling, or sautéing, this range accommodates natural gas (NG) and liquefied petroleum gas (LPG) options, providing flexibility to suit your kitchen setup.

Weighing in at 202 lbs, with a shipping weight of 222 lbs, the Inferno Blaze Premium IBP-SPR-2 strikes the perfect balance between robust construction and practicality. Elevate your culinary endeavors with the Inferno Blaze Natural Gas Stock Pot Range – a symbol of power, precision, and enduring style in the heart of your kitchen.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	18	41.7	22.8

Certified Quality

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



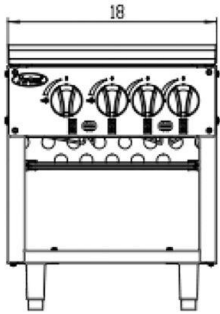
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Note: Specifications subject to change without notice.

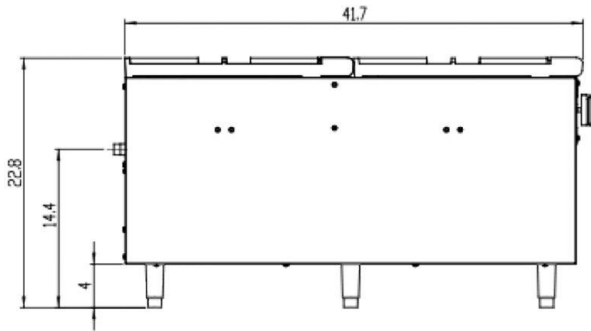
Not recommended for use in non-commercial or residential settings.

Technical Data:

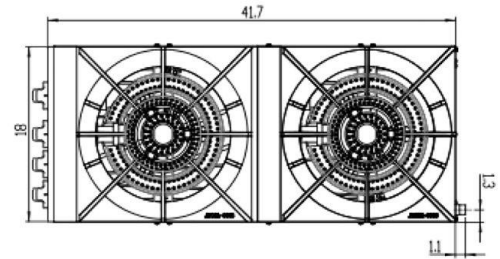
FRONT VIEW



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-SPR-2, where exceptional power meets culinary finesse. Transform your kitchen into a culinary haven and embark on a journey of flavor and mastery with this high-performance natural gas stock pot 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.