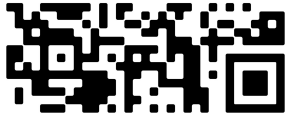




**INFERNO
BLAZE**



Inferno Blaze Commercial Gas Griddle 24" Wide Countertop Commercial Griddle with Manual Controls | SKU: IB-CTG-24M

- ★ **Powerful Burners:** (2) 30,000 BTU burners
- ★ **Versatile Griddle:** 24-inch stainless steel griddle
- ★ **Certified Safety:** CSA-certified
- ★ **Convertible Design:** Field convertible with included conversion kit
- ★ **Durable Build:** Stainless steel exterior
- ★ **Spacious Cooking Area:** Cooking area dimensions: 24" x 20.7"



Unlock culinary excellence with the Inferno Blaze IB-CTG-24M 24" Wide Countertop Commercial Griddle. This CSA-certified griddle boasts a 60,000 BTU power, featuring a 2-Burner Cooktop, ensuring precise temperature control for culinary perfection.

BTU's	60,000
Certifications	CSA
Color	Silver
Control Type	Manual
Cooking Area Dimensions (inch)	24W x 20.7D
Exterior Material	Stainless Steel
Griddle Plate Thickness (inch)	3/4
Installation Type	Countertop
Number of Burners	2
Number of Controls	2
Plate Material	Stainless Steel
Power Type	Natural Gas
Shipping Dimensions (inch)	27.5 W x 33.5 D x 19.25 H
Shipping Weight (lbs)	203
Weight (lbs)	151

Experience culinary versatility with the Inferno Blaze IB-CTG-24M, a 24" wide countertop commercial griddle with manual controls. This kitchen powerhouse boasts 60,000 BTUs, featuring two burners with 30,000 BTUs each and a 12-inch thick stainless steel griddle plate, allowing you to effortlessly boil, sauté, simmer, and grill.

The spacious cooking area measures 24 x 20.7 inches, providing ample space for your culinary creations. Its heavy-duty stainless steel construction ensures durability, and it's CSA-certified for safety, making it ideal for your commercial kitchen.

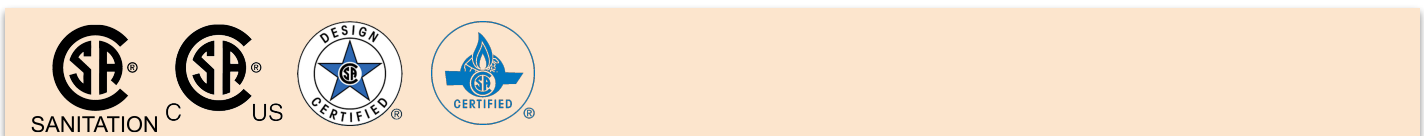
This field-convertible griddle comes with a conversion kit included, offering flexibility in installation. With its pilot light ignition system and adjustable non-skid legs, it's designed for ease of use.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	24	28.7	15.4

Ignition System	Gas Inlet Size (inch)	Field Convertible	Conversion Kit Included
Pilot Light	3/4	Yes	Yes

Certified Quality

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

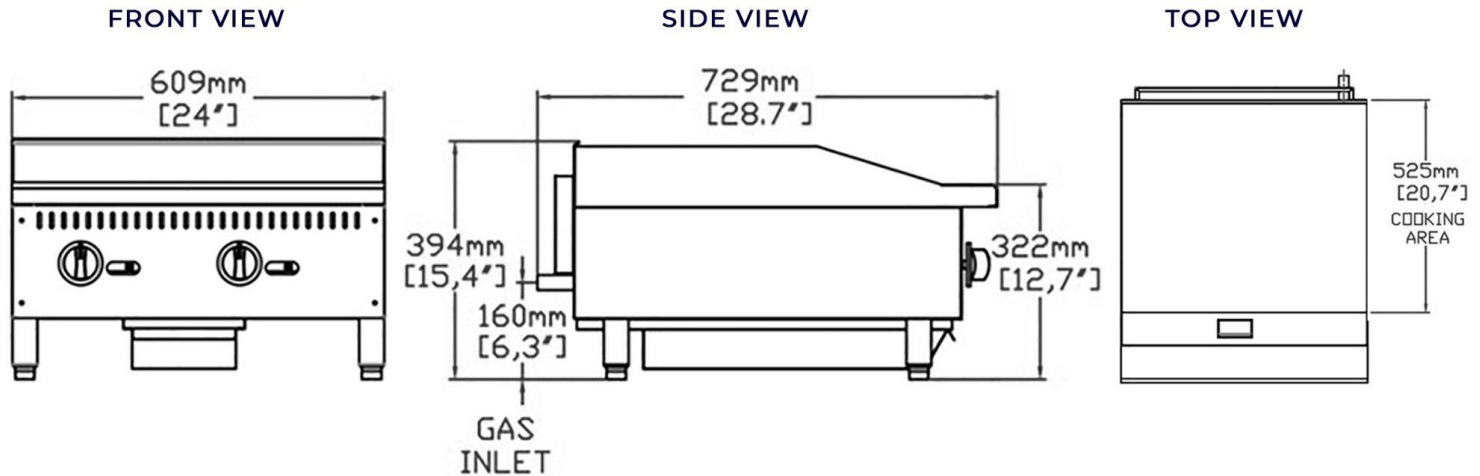


Kitchen Pro Restaurant Equipment: info@gokpe.com | www.kitchenproequipment.com | T. 1(800)603-0033

Note: Specifications subject to change without notice.

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

Technical Data:



Generous Cooking Space

With a cooking area measuring 24 x 20.7 inches and ample space, explore culinary creativity.

Built to Endure

Crafted with stainless steel, this griddle combines durability with aesthetics, enduring the rigors of professional kitchens.

Flexible Installation

The countertop design simplifies setup and offers kitchen flexibility.

Double Cooking Convenience

Equipped with two burners for multitasking without sacrificing precision.

Effortless Mobility

Consider optional casters for effortless cleaning and repositioning.

Back and Side Splashes

With back and side splashes to protect your walls and counters, you'll maintain a safe and clean work environment.

Rear Gas Connection

The 3/4" gas connection ships ready to connect to a natural gas supply. For added versatility, a liquid propane orifice kit is also included for simple field conversion.

Waste Tray

Conveniently removable, this waste tray collects grease and food debris throughout the day, making cleanup a breeze.

Convenient Shipping

Ships at dimensions of 27.5 inches in width, 33.5 inches in depth, and 19.25 inches in height for your ease.

Elevate your culinary journey with the Inferno Blaze IB-CTG-24M Griddle – where convenience, quality, and performance redefine your kitchen 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.