



Inferno Blaze Premium 36" Natural Gas Cheese Melter - 43,000 BTU

SKU: IBP-CHM-36-NG

- ★ **Efficient:** 43,000 BTU, NG 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:** 94.6 lbs weight
- ★ **Shipping Weight:** 118.8 lbs



Introducing the Inferno Blaze Premium IBP-CHM-36-NG, a 36" Natural Gas Cheese Melter designed to bring precision and efficiency to your culinary creations. With a robust 43,000 total BTU, this cheese melter is a powerhouse in the kitchen, ensuring a perfect melt and finish every time.

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	NG
Shipping Weight (lbs)	118.8
Total BTU	43,000
Weight (lbs)	94.6

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 sophistication to your kitchen. Featuring a manual control type and two burners with 21,500 BTU each, this cheese melter provides you with the control needed to achieve the ideal texture and flavor for your dishes.

With a 3/4-inch inlet size and Natural Gas (NG) power type, the Inferno Blaze Premium IBP-CHM-36-NG combines reliability with convenience. Safety is paramount, and this cheese melter proudly carries ETL Listed and ETL Sanitation certifications, ensuring compliance with the highest industry standards.

Weighing in at 94.6 lbs and with a shipping weight of 118.8 lbs, the Inferno Blaze Premium IBP-CHM-36-NG strikes the perfect balance between portability and durability. Elevate your culinary experience with this exceptional cheese melter, where innovation meets flavor, and precision meets perfection.

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.



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:

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 melting haven with the Inferno Blaze Premium IBP-CHM-36-NG. Elevate your culinary prowess and indulge in the perfect melt for your dishes, as precision and style converge in this Natural Gas Cheese Melter. Discover a new realm of culinary possibilities with the Inferno Blaze, where innovation meets sophistication for an unparalleled melting 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.