



Inferno Blaze Premium Single Full Size Liquid Propane Convection Oven - 46,000 BTU

SKU: IBP-CO-46/LPG



- ★ **Robust:** Stainless steel exterior, glass door, enamel interior
- ★ **Powerful:** 46,000 BTU
- ★ **Convenient:** Two self-closing doors, LED illumination
- ★ **Certified:** ETL Listed, ETL Sanitation
- ★ **Portable:** Freestanding with secure casters
- ★ **Elegant:** Silver finish, swing doors
- ★ **Temperature range:** 150°F to 500°F



Introducing the Inferno Blaze Premium Single Full Size Liquefied Petroleum Gas (LPG) Convection Oven, a culinary powerhouse boasting an impressive 46,000 BTU heating capacity.

BTU's	46000
Certifications	ETL Listed, ETL Sanitation
Color	Silver
Door Material	Glass
Exterior Material	Stainless steel
Gas Connection (Inch)	3/4" NPT rear gas connection
Installation Type	Freestanding
Interior Material	Enamel
Number of Decks	1
Number of Doors	2
Number Of Ovens	1
Number of Racks	5
Power Type	LPG
Shipping Weight (lbs)	616
Temperature range	150°F to 500°F
Weight (lbs)	488

This sleek and professional oven is not only ETL Listed and ETL Sanitation certified for the highest standards of quality and safety, but it also features a contemporary silver finish on its durable stainless steel exterior, adding a touch of sophistication to any kitchen.

With its glass door, you can not only monitor your culinary creations but also enhance the appliance's modern aesthetic. Installation is a breeze thanks to the 3/4" NPT rear gas connection, making it a versatile and freestanding addition to your cooking space.

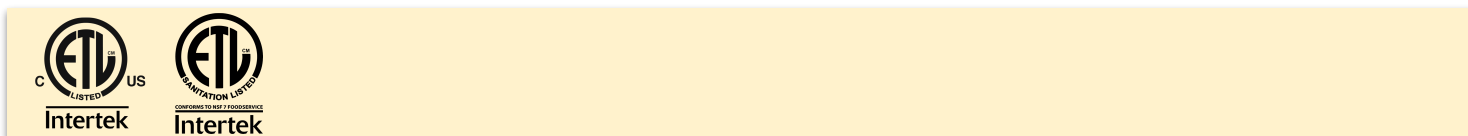
Inside, you'll find a single deck and two doors, offering a spacious cooking environment. Equipped with five racks, you have the flexibility to experiment with various culinary creations simultaneously.

Powered by Liquefied Petroleum Gas (LPG), this oven allows for precise temperature control within an impressive range of 150°F to 500°F. Whether you're baking, roasting, or broiling, this oven has the versatility to meet your every culinary need.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	38.2	48.7	59.4
Oven Cavity Size	29	24	27.7

Certified Quality

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



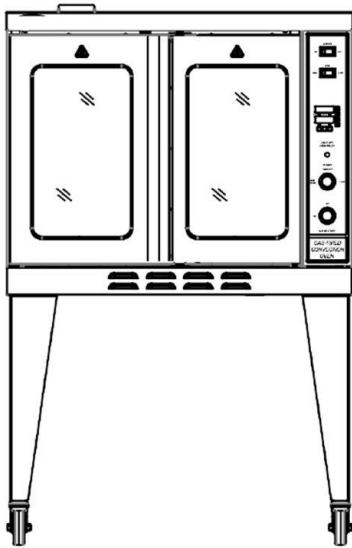
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Note: Specifications subject to change without notice.

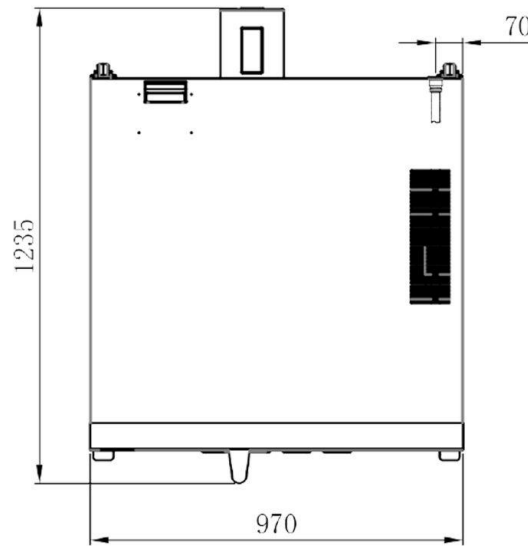
Not recommended for use in non-commercial or residential settings.

Technical Data:

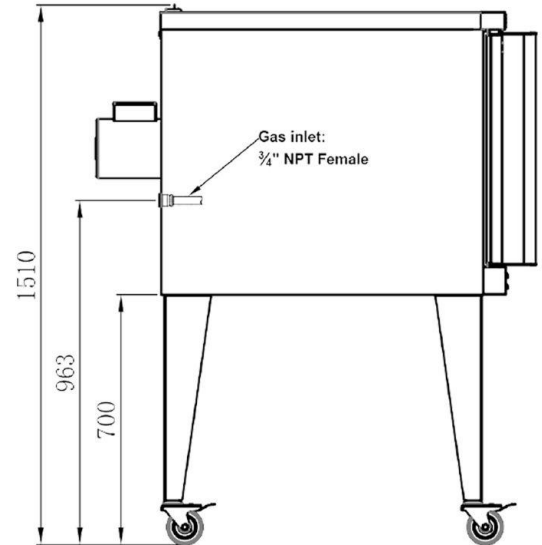
FRONT VIEW



SIDE VIEW



TOP VIEW



Upgrade your culinary game with the Inferno Blaze Premium Convection Oven, where precision meets power in a sleek, stainless steel package. Elevate your kitchen efficiency and culinary creativity—ignite your passion with the Inferno Blaze Premium Convection Oven today.

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.