



## Inferno Blaze Premium Single Full Size Natural Gas Convection Oven - 46,000 BTU

SKU: IBP-CO-46/NG



- ★ **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 Natural Gas Convection Oven, a powerhouse in culinary innovation with its impressive 46,000 BTU heating capacity. This sleek and professional oven is ETL Listed and ETL Sanitation certified, ensuring the highest standards of quality and safety.

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

Crafted with a durable stainless steel exterior, the oven exudes a contemporary silver finish that adds a touch of sophistication to any kitchen. The glass door not only provides a clear view of the culinary magic happening inside but also adds a modern aesthetic to the appliance.

Designed for convenience, the 3/4" NPT rear gas connection enables easy installation, making it a versatile and freestanding addition to your cooking space.

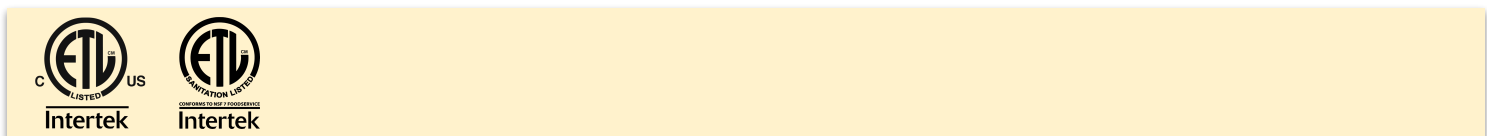
Equipped with a single deck and two doors, this natural gas convection oven offers a spacious cooking environment. With five racks at your disposal, you have the flexibility to experiment with various culinary creations simultaneously.

Powered by natural gas, this oven allows for precise temperature control within the 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)
<b>Exterior</b>	38.2	48.7	59.4
<b>Oven Cavity Size</b>	29	24	27.7

### Certified Quality

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



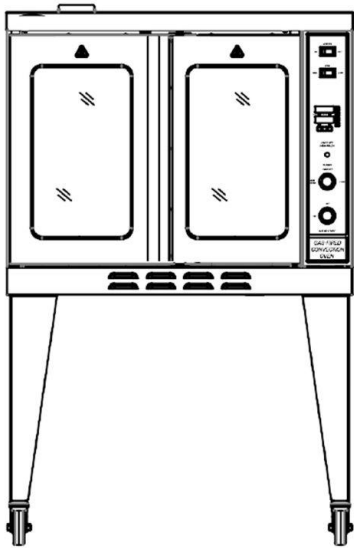
**Kitchen Pro Restaurant Equipment:** [info@gokpe.com](mailto:info@gokpe.com) | [www.kitchenproequipment.com](http://www.kitchenproequipment.com) | T. 1(800)603-0033

Note: Specifications subject to change without notice.

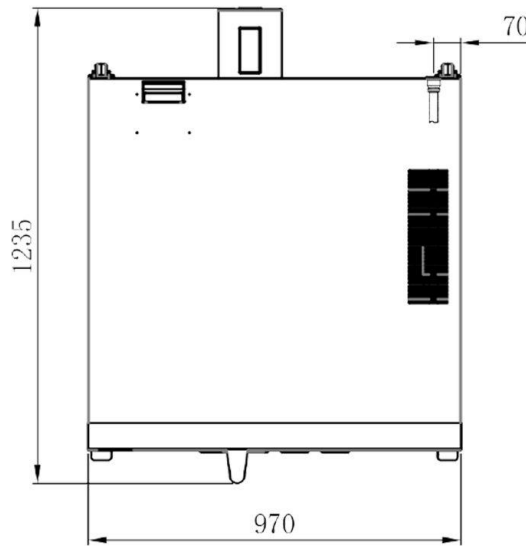
Not recommended for use in non-commercial or residential settings.

## Technical Data:

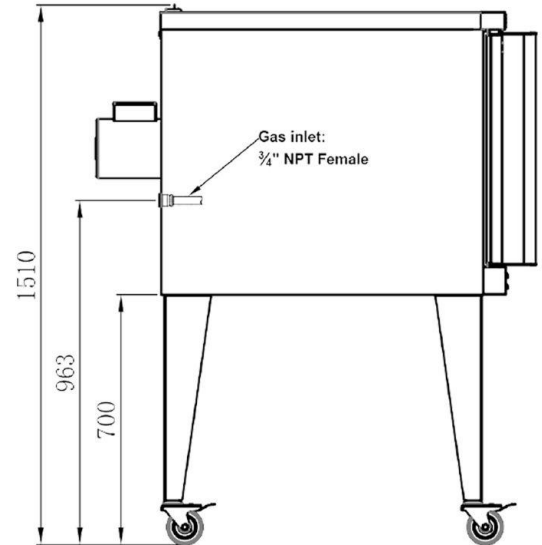
### FRONT VIEW



### SIDE VIEW



### TOP VIEW



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](http://www.p65warnings.ca.gov).