



Inferno Blaze Premium 24" Gas Countertop Char-rock Broiler 70,000 BTU SKU: IBP-CRB-24

- ★ **Efficient:** 70,000 BTU Burner, NG/LPG Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified:** ETL Listed, ETL Sanitation
- ★ **Sleek:** Silver color, stainless steel material
- ★ **Convenient:** Manual control type, field convertible to LPG
- ★ **Powerful:** Two burners with 35,000 BTU each
- ★ **Spacious:** 24" size
- ★ **Mobility:** 137 lbs weight, 3/4" gas inlet size
- ★ **Shipping Weight:** 168 lbs



Introducing the Inferno Blaze Premium IBP-CRB-24, a 24" Gas Countertop Char-rock Broiler designed to redefine precision in grilling. This powerhouse boasts 70,000 BTUs, with two char-rock burners each delivering an intense 35,000 BTUs for superior cooking performance.

Burner BTU	35,000
Burner Type	Char-rock
Certifications	ETL Listed, ETL Sanitation
Color	Silver
Control Type	Manual
Exterior Material	Stainless steel
Field Convertible to LPG	Yes
Gas Inlet Size (inch)	3/4
Number of Burners	2
Number Of Controls	2
Power Type	NG/LPG
Shipping Weight (lbs)	168
Total BTU	70,000
Weight (lbs)	137

Crafted from resilient stainless steel, its sleek silver exterior exudes durability and sophistication, providing a reliable grilling solution for diverse culinary environments.

ETL Listed and ETL Sanitation certified, this broiler ensures compliance with the highest safety and quality standards, guaranteeing a secure grilling experience. Equipped with two manual controls, this broiler offers precise management for achieving the perfect sear.

Whether operating on natural gas or field-converted to LPG, its adaptability suits various kitchen setups, with a 3/4-inch gas inlet size ensuring efficient performance. Weighing 137 pounds and with a shipping weight of 168 pounds, this broiler stands as a robust culinary partner, promising reliability and efficiency.

The Inferno Blaze Premium IBP-CRB-24 is a testament to precision grilling, catering to the needs of professional kitchens and culinary enthusiasts seeking top-tier quality and performance in their grilling endeavors.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	23.9	27.6	15.2

Certified Quality

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



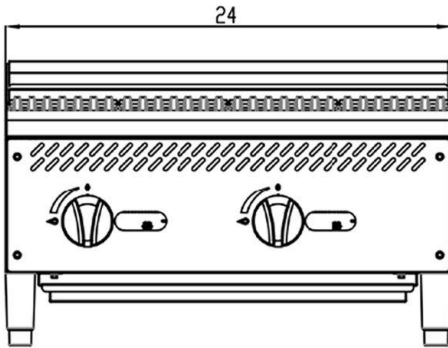
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Note: Specifications subject to change without notice.

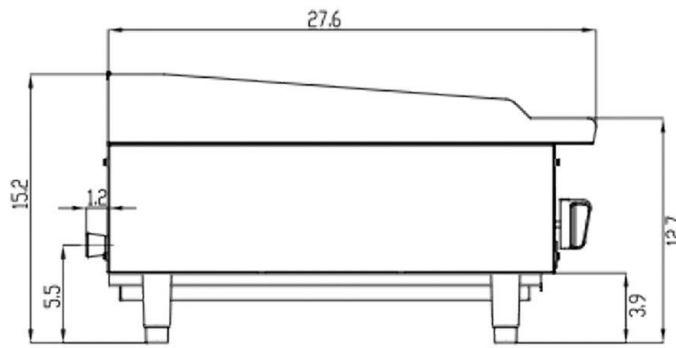
Not recommended for use in non-commercial or residential settings.

Technical Data:

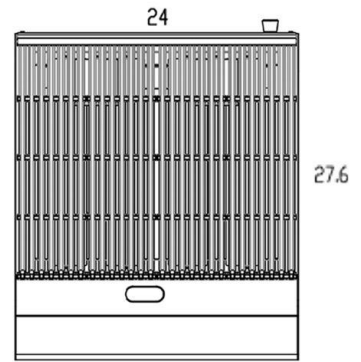
FRONT VIEW



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.

With its exceptional precision and adaptability, the Inferno Blaze Premium IBP-CRB-24 Gas Countertop Char-rock Broiler redefines grilling, promising unparalleled performance and reliability in diverse culinary settings. From professional kitchens to passionate grill masters, this broiler stands as a steadfast ally, ensuring top-notch quality and efficiency in every grilling adventure.

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.