



Inferno Blaze Premium 48" Gas Countertop Char-rock Broiler 140,000 BTU SKU: IBP-CRB-48

- ★ **Efficient:** 140,000 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:** Four burners with 35,000 BTU each
- ★ **Spacious:** 48" size
- ★ **Mobility:** 243 lbs weight, 3/4" gas inlet size
- ★ **Shipping Weight:** 314 lbs



Unveiling the Inferno Blaze Premium IBP-CRB-48, a 48" Gas Countertop Char-rock Broiler reshaping precision grilling. With four char-rock burners boasting 35,000 BTUs each, the broiler delivers a total of 140,000 BTUs for superior cooking efficiency in professional kitchens.

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	4
Number Of Controls	4
Power Type	NG/LPG
Shipping Weight (lbs)	314
Total BTU	140,000
Weight (lbs)	243

Crafted from resilient stainless steel, its elegant silver exterior not only promises durability but also exudes sophistication, offering a reliable and high-capacity grilling solution.

ETL Listed and ETL Sanitation certified, this broiler ensures adherence to the highest safety and quality standards, providing a secure and compliant grilling experience. With four manual controls, precision management of grilling tasks is at your fingertips, catering to the needs of diverse cooking requirements.

Whether utilizing natural gas or field-converted to LPG, its adaptability and 3/4-inch gas inlet size ensure consistent and powerful performance. Weighing 243 pounds and with a shipping weight of 314 pounds, this broiler stands as a robust culinary asset, promising reliability and efficiency in high-demand settings.

The Inferno Blaze Premium IBP-CRB-48 represents the epitome of precision grilling, addressing the needs of professional kitchens seeking top-tier quality and performance in their grilling endeavors.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	47.9	27.6	15.2

Certified Quality

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



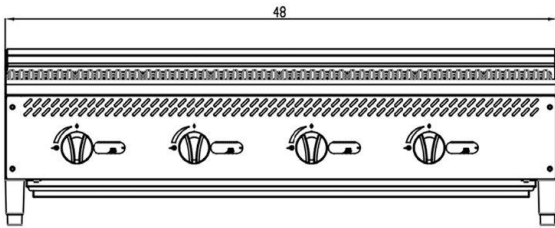
Kitchen Pro Restaurant Equipment: info@gokpe.com | www.kitchenproequipment.com | T. 1(800)603-0033

Note: Specifications subject to change without notice.

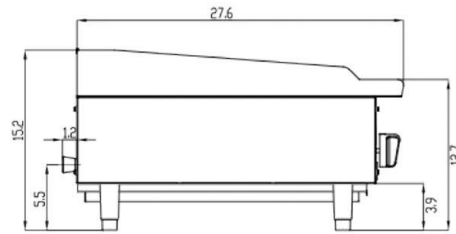
Not recommended for use in non-commercial or residential settings.

Technical Data:

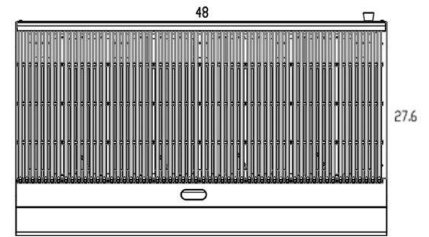
FRONT VIEW



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.

Master precision grilling with the Inferno Blaze Premium IBP-CRB-48, your ultimate companion in the world of professional cooking. Redefine excellence in every dish as you harness unparalleled performance tailored for the culinary experts' realm.

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.