



Inferno Blaze Premium Liquid Propane 50 lb Floor model Fryer 120,000 BTU SKU: IBP-GF-50-LP



- ★ **BTU's:** 120,000
- ★ **Burner BTU:** 34,000
- ★ **Number of Burners:** 4
- ★ **Oil Capacity (lbs):** 50
- ★ **Power Type:** Liquid Propane (LPG)
- ★ **Temperature Range:** 200°F to 400°F
- ★ **Exterior material:** Stainless steel



Introducing the Inferno Blaze Premium IBP-GF-50-LP, a powerhouse of culinary innovation, designed to elevate your cooking experience. This liquid propane floor model fryer boasts an impressive 120,000 BTU, with four burners each delivering a robust 34,000 BTUs, ensuring swift and efficient cooking.

BTU's	120,000
Burner BTU	34,000
Casters Size (Inch)	6
Certifications	ETL Listed, ETL Sanitation
Color	Silver
Cord Length (ft)	9.5
Exterior material	Stainless steel
Gas Inlet Size (inch)	3/4" NPT
Number of Baskets	2
Number of Burners	4
Oil Capacity (lbs)	50
Power Type	LPG
Shipping Weight (lbs)	146
Temperature Range	200°F to 400°F
Weight (lbs)	171

Crafted from durable stainless steel, its sleek silver exterior not only exudes elegance but also guarantees enduring strength, measuring at 37.9 inches in height, 30.1 inches in depth, and 15.6 inches in width.

With 6-inch casters, this fryer offers both mobility and stability, allowing you to effortlessly reposition it in your kitchen space. ETL Listed and ETL Sanitation certified, it assures top-tier safety and quality standards, providing a secure environment for your culinary creations. Equipped with two baskets and a 50-pound oil capacity, it's tailored for high-demand frying tasks.

Operating on LPG power, this fryer accommodates a 3/4" NPT gas inlet size, ensuring a smooth and powerful performance. Weighing 171 pounds and accompanied by a 9.5-foot cord, it offers flexibility in placement.

The temperature range from 200°F to 400°F provides versatility for a wide range of cooking needs, making the Inferno Blaze Premium IBP-GF-50-LP the ideal choice for commercial kitchens, restaurants, and passionate home cooks seeking superior quality and efficiency in their frying endeavors.

Item	Item Depth (inch)	Item Height (inch)	Item Width (inch)
Exterior	30.1	37.9	15.6

Certified Quality

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



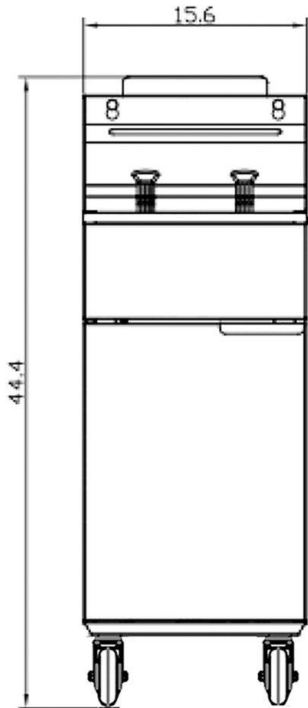
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Note: Specifications subject to change without notice.

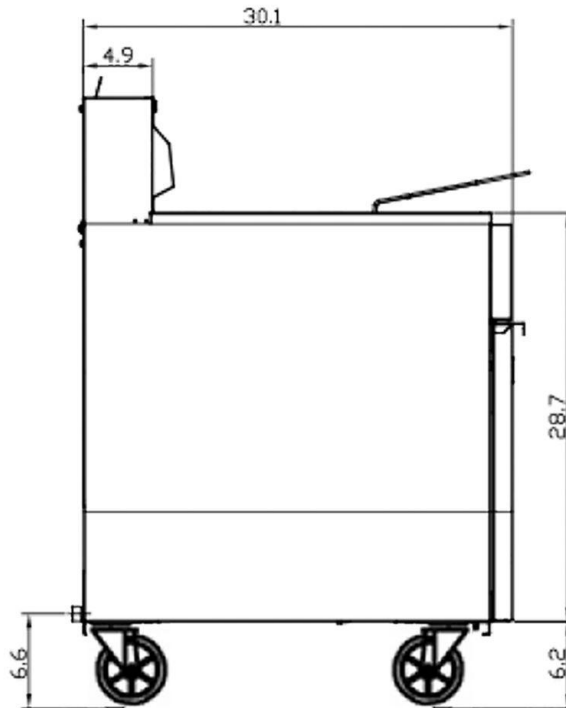
Not recommended for use in non-commercial or residential settings.

Technical Data:

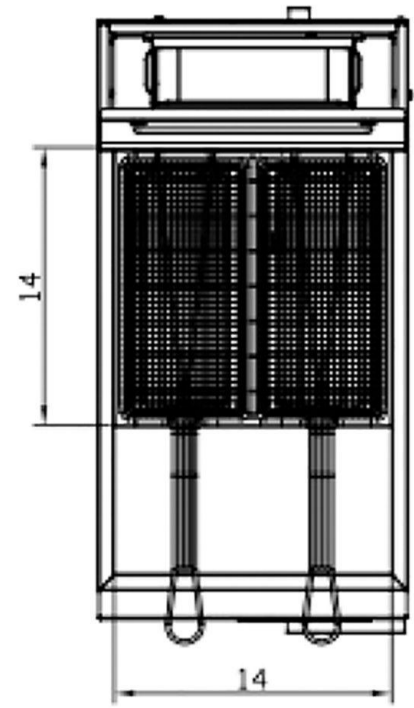
FRONT VIEW



SIDE VIEW



TOP VIEW



With its robust build and versatile capabilities, the Inferno Blaze Premium IBP-GF-50-LP stands as a reliable ally for any culinary venture. From professional kitchens to culinary enthusiasts, this fryer redefines excellence, offering unparalleled performance and durability for all your frying needs.

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.