



Inferno Blaze Premium 36" Liquid Propane 2 Burner Range with Oven with 24" Griddle - 121,000 BTU

SKU: IBP-GR-3624/LP

- ★ **Efficient:** 121,000 BTU burners, LP Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified Safety:** ETL Listed, ETL Sanitation
- ★ **Powerful oven:** Single oven with 27,000 BTUs
- ★ **Powerful:** Two burners with 23,000 BTU each
- ★ **Griddle Size:** 24"
- ★ **Number Of Controls:** 4
- ★ **Casters:** Included, 6" size
- ★ **Spacious:** 36" width, 31" depth, and 56.4" height



Introducing the Inferno Blaze Premium IBP-GR-3624/LP, a powerhouse in the world of culinary innovation. This 36" Liquid Propane Range with Oven and 24" Griddle is meticulously designed to elevate your cooking experience with its exceptional features and top-notch performance.

Burner BTU	23,000
Caster Size (Inch)	6
Casters Included	Yes
Certifications	ETL Listed, ETL Sanitation
Color	Silver
Control Type	Manual
Exterior Material	Stainless steel
Gas Inlet Size (inch)	1 1/2
Griddle size	24
Number of Burners	2
Number Of Controls	4
Number of Ovens	1
Number Of Racks	1
Oven BTU	27,000
Power Type	LPG
Shipping Weight (lbs)	600
Total BTU	121,000
Weight (lbs)	450

Constructed with durable stainless steel in a sleek silver finish, this range boasts a powerful 121,000 BTU burner fueled by Liquid Propane (LPG). With two 23,000 BTU burners and a spacious 24" griddle, it offers versatility for any culinary creation. The manual control type with four easy-to-use controls puts you in command, ensuring precise adjustments.

Whether you're orchestrating culinary creations for your commercial kitchen or catering to a professional dining environment, the Inferno Blaze Premium ensures reliability. The oven, with a BTU of 27,000, is perfect for baking, roasting, and more. A single rack provides flexibility in organizing your culinary creations.

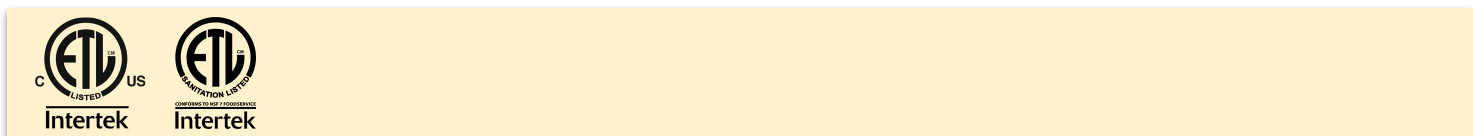
Mobility is made easy with six 6-inch casters, and safety is guaranteed with ETL Listed and ETL Sanitation certifications. Weighing 450 pounds and shipping at 600 pounds, the Inferno Blaze Premium is a heavyweight champion ready for any culinary adventure.

Upgrade your kitchen with the precision and reliability of the Inferno Blaze Premium - where every dish is a masterpiece. Elevate your culinary game today!

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	36	31	56.4

Certified Quality

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



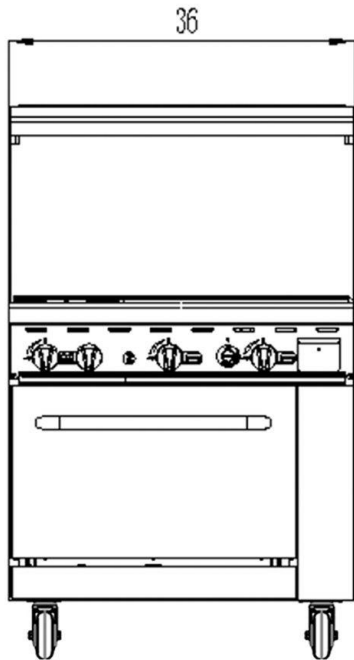
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Note: Specifications subject to change without notice.

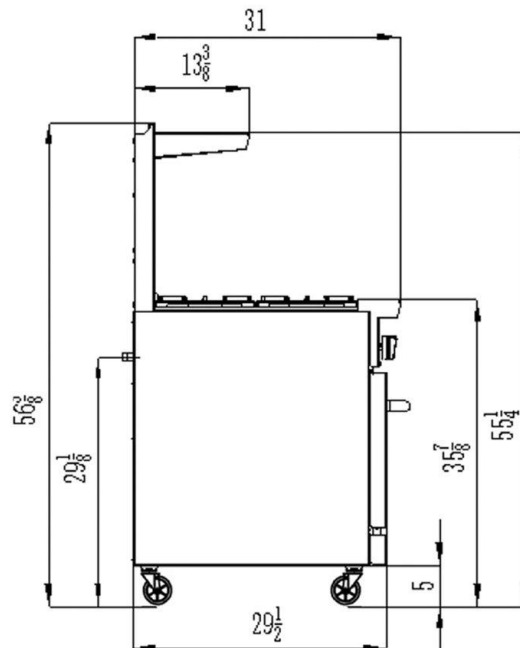
Not recommended for use in non-commercial or residential settings.

Technical Data:

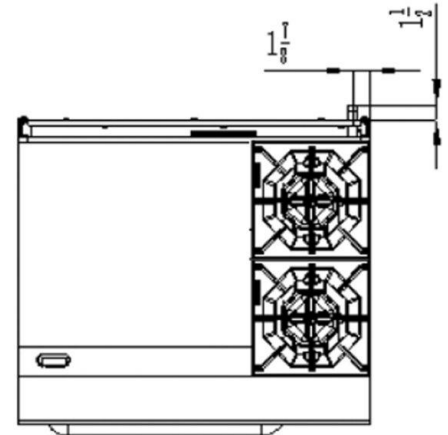
FRONT VIEW



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.

Choose the Inferno Blaze Premium IBP-GR-3624/LP to infuse your kitchen with unmatched culinary prowess. With a blend of power, precision, and innovation, this 36" Liquid Propane 2 Burner Range with Oven with 24" Griddle stands as a testament to exceptional craftsmanship, promising to redefine your cooking experience with every dish.

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.