



Inferno Blaze Premium 36" Natural Gas 2 Burner Range with Oven with 24" Griddle - 125,000 BTU

SKU: IBP-GR-3624/NG

- ★ **Efficient:** 125,000 BTU burners, NG Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified Safety:** ETL Listed, ETL Sanitation
- ★ **Powerful oven:** Single oven with 27,000 BTUs
- ★ **Powerful:** Two burners with 25,000 BTU each
- ★ **Griddle Size:** 24"
- ★ **Number Of Controls:** 4
- ★ **Casters:** Included, 6" size
- ★ **Spacious:** 36" width, 31" depth, and 56.4" height



Introducing the IBP-GR-3624/NG from Inferno Blaze Premium – a culinary powerhouse that combines precision cooking with versatility. This 36" Natural Gas 2 Burner Range with Oven, featuring a 24" Griddle, is designed to elevate your kitchen experience with a total BTU of 125,000.

Burner BTU	25,000
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	NG
Shipping Weight (lbs)	600
Total BTU	125,000
Weight (lbs)	450

Crafted with a commitment to durability and style, the exterior of this range is composed of high-quality stainless steel, offering a modern and sleek appearance while ensuring resilience in the face of demanding cooking tasks. The manual control type, with four controls – two for the burners and two for the griddle – provides flexibility and customization for your cooking needs.

The two burners, each boasting 25,000 BTU, deliver powerful and precise heat for a range of cooking techniques. The 24" griddle expands your culinary possibilities, adding a flat cooking surface for pancakes, eggs, and more. The 27,000 BTU oven, equipped with one rack, enhances the versatility of this appliance, accommodating a variety of culinary creations.

The inclusion of six-inch casters, along with easy installation, ensures seamless mobility and flexibility in your kitchen layout. Certified with ETL Listed and ETL Sanitation, this range meets the highest industry standards for safety and performance. With a shipping weight of 600 lbs and a unit weight of 450 lbs, the IBP-GR-3624/NG is a robust and reliable addition to any kitchen.

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.



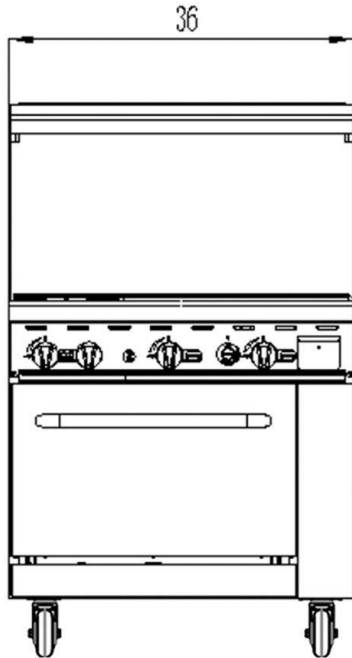
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Note: Specifications subject to change without notice.

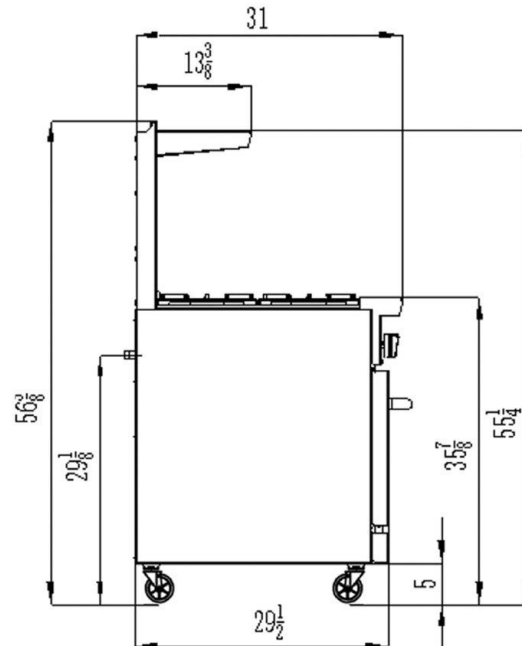
Not recommended for use in non-commercial or residential settings.

Technical Data:

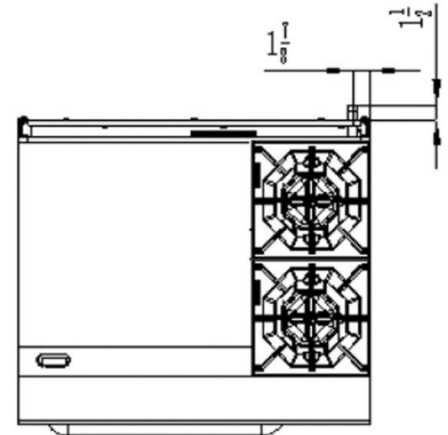
FRONT VIEW



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/NG to infuse your kitchen with unmatched culinary prowess. With a blend of power, precision, and innovation, this 36" Natural Gas 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.