



Inferno Blaze Premium 60" Liquid Propane 6 Burner Range with 2 Ovens with 24" Griddle - 240,000 BTU SKU: IBP-GR-6024/LP

- ★ **Efficient:** 240,000 BTU burners, LP Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified Safety:** ETL Listed, ETL Sanitation
- ★ **Powerful oven:** Two ovens with 27,000 BTUs each
- ★ **Powerful:** Six burners with 23,000 BTU each
- ★ **Griddle Size:** 24"
- ★ **Number Of Controls:** 8
- ★ **Casters:** Included, 6" size
- ★ **Spacious:** 60" width, 31" depth, and 56.4" height



Introducing the Inferno Blaze Premium IBP-GR-6024/LP, a powerhouse of culinary innovation that redefines your kitchen experience. This 60" Liquid Propane range is equipped with six high-performance burners, each boasting an impressive 23,000 BTU to deliver precision and power to your cooking endeavors.

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)	3/4
Griddle size	24
Number of Burners	6
Number Of Controls	8
Number of Ovens	2
Number Of Racks	2
Oven BTU	27,000
Power Type	LPG
Shipping Weight (lbs)	927
Total BTU	240,000
Weight (lbs)	728

Crafted with excellence, the exterior of the IBP-GR-6024/LP features a sleek and durable stainless steel construction, ensuring longevity and ease of maintenance. The control panel, with its eight manual controls, puts you in command of your culinary creations.

Safety and compliance are paramount, and this range is ETL Listed and ETL Sanitation certified, assuring you of its adherence to the highest industry standards. The 3/4-inch gas inlet size facilitates efficient fuel supply, while the six-inch casters, included for your convenience, make mobility a breeze in any kitchen setting.

The two ovens, coupled with a generous 24" griddle, make this range a versatile companion for the most demanding culinary tasks. With a total BTU of 240,000 and oven BTU of 27,000, this range ensures that your culinary creations are executed with precision and efficiency.

Weighing in at 728 lbs and a shipping weight of 927 lbs, this robust range is not just a cooking appliance; it's a culinary workhorse that transforms your kitchen into a space of limitless possibilities.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	60	31	56.4

Certified Quality

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



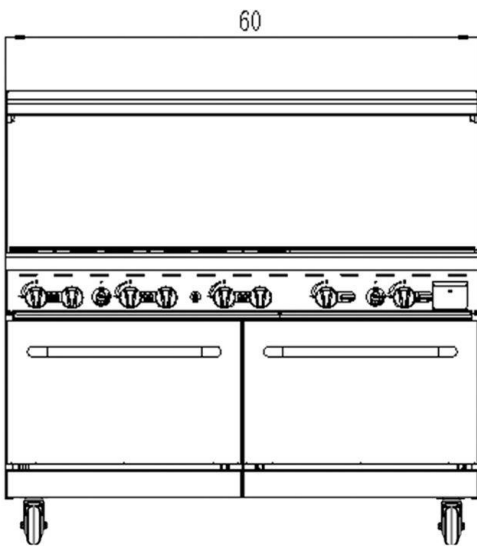
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Note: Specifications subject to change without notice.

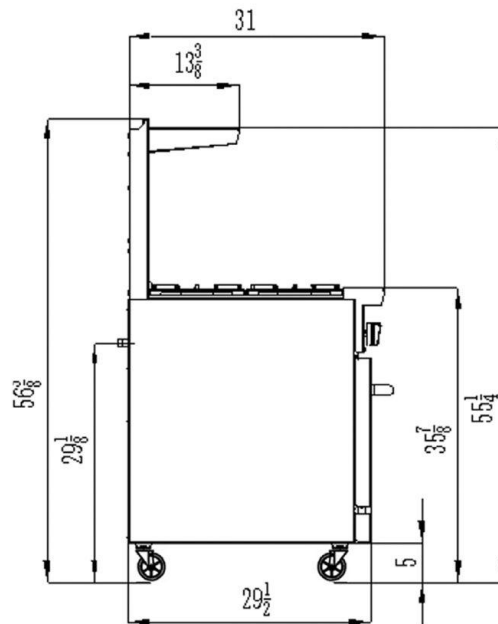
Not recommended for use in non-commercial or residential settings.

Technical Data:

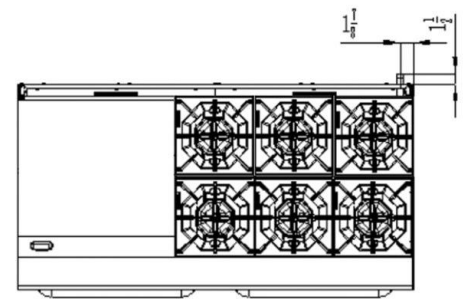
FRONT VIEW



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.

Experience the art of culinary mastery with the Inferno Blaze Premium IBP-GR-6024/LP, a kitchen essential that seamlessly blends precision with power. Transform your everyday cooking into extraordinary creations, guided by the versatility and efficiency of this 60" Liquid Propane range.

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.