



Inferno Blaze Premium 60" Liquid Propane 10 Burner Range with 2 Standard Ovens - 285,000 BTU

SKU: IBP-GR-60/LP

- ★ **Efficient:** 285,000 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:** Ten burners with 23,000 BTU each
- ★ **Number Of Controls:** 10
- ★ **Casters:** Included, 6" size
- ★ **Spacious:** 60" width, 31" depth, and 55.25" height
- ★ **Mobility:** 740 lbs weight, 3/4" gas inlet size



Introducing the Inferno Blaze Premium IBP-GR-60/LP, a culinary masterpiece that combines power, precision, and versatility in a sleek 60" Liquid Propane 10 Burner Range. With a robust 285,000 BTU, this range is a kitchen essential for professional chefs and cooking enthusiasts alike.

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
Number of Burners	10
Number Of Controls	10
Number of Ovens	2
Number Of Racks	2
Oven BTU	27,000
Power Type	LPG
Shipping Weight (lbs)	884
Total BTU	285,000
Weight (lbs)	740

The ten burners, each delivering 23,000 BTU, provide an exceptional cooking experience, allowing for simultaneous preparation of multiple dishes with ease.

Crafted with durability and style in mind, the exterior of the IBP-GR-60/LP features a sophisticated stainless steel design, elevating the aesthetics of your kitchen. The ten manual controls offer complete command over the cooking environment, allowing you to tailor heat settings to the unique requirements of each recipe.

Safety is paramount, and the IBP-GR-60/LP is ETL Listed and ETL Sanitation certified, providing assurance of adherence to the highest industry standards. The 3/4-inch gas inlet facilitates efficient fuel supply, while the included six-inch casters ensure mobility for flexible placement within your kitchen space.

Equipped with two standard ovens, each boasting 27,000 BTU and two racks, this Liquid Propane 10 Burner Range offers versatility for a wide range of culinary creations. Weighing 740 lbs and shipped at 884 lbs, the IBP-GR-60/LP strikes the perfect balance between strength and functionality.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	60	31	55.25

Certified Quality

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



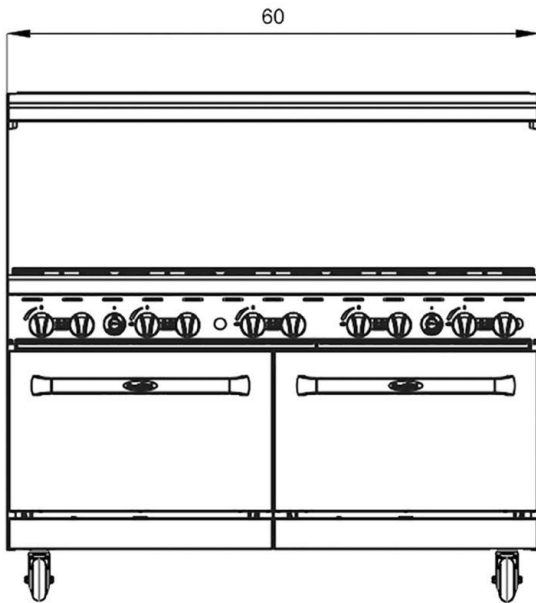
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Note: Specifications subject to change without notice.

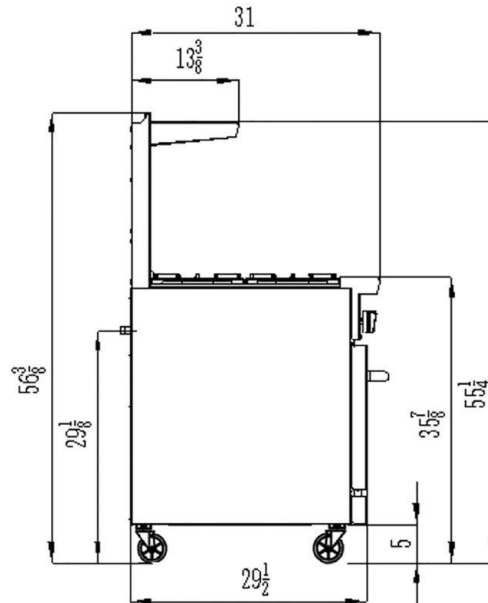
Not recommended for use in non-commercial or residential settings.

Technical Data:

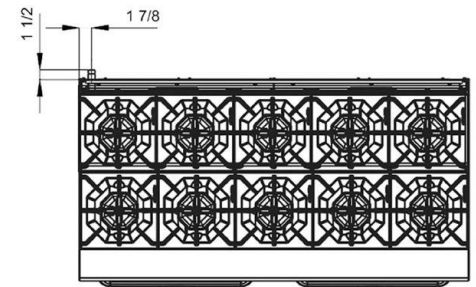
FRONT VIEW



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.

Ignite your culinary passion with the Inferno Blaze Premium IBP-GR-60/LP, where precision meets power, and every dish is a culinary triumph. Elevate your kitchen to new heights and embrace the art of cooking with this Liquid Propane 10 Burner Range, where innovation and excellence converge for an exceptional culinary experience.

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.