



Inferno Blaze Premium 36" Natural Gas Salamander Broiler - 43,000 BTU

SKU: IBP-SAL-36-NG

- ★ **Efficient:** 43,000 BTU, NG Power Type
- ★ **Durable:** Stainless steel exterior
- ★ **Certified:** ETL Listed, ETL Sanitation
- ★ **Inlet Size (Inch):** 3/4"
- ★ **Convenient:** Manual control type,
- ★ **Powerful:** Two burners, each burner 21,500 BTU
- ★ **Spacious:** 36" width, 18" depth, and 17.33" height
- ★ **Mobility:** 144 lbs weight
- ★ **Shipping Weight:** 168 lbs



Meet the Inferno Blaze Premium IBP-SAL-36-NG, a cutting-edge 36" Natural Gas Salamander Broiler that takes your cooking to the next level. Boasting a robust 43,000 total BTU, this kitchen powerhouse ensures efficiency and precision in every dish.

Burner BTU	21,500
Certifications	ETL Listed, ETL Sanitation
Color	Silver
Control Type	Manual
Exterior Material	Stainless steel
Inlet Size (Inch)	3/4
Number of Burners	2
Power Type	NG
Shipping Weight (lbs)	168
Total BTU	43,000
Weight (lbs)	144

Crafted with a sleek silver exterior made of high-quality stainless steel, the Inferno Blaze not only delivers exceptional performance but also adds a touch of sophistication to your kitchen space. The manual control type puts you in command, allowing you to tailor the cooking process to your specific needs.

Equipped with two burners, each boasting 21,500 BTU, this broiler is ideal for achieving that perfect sear and caramelization. The 3/4-inch inlet size ensures a steady and reliable gas supply, while the Natural Gas (NG) power type provides both efficiency and convenience.

Rest assured, the Inferno Blaze Premium IBP-SAL-36-NG is not only a culinary marvel but also meets the highest safety and sanitation standards. It proudly carries ETL Listed and ETL Sanitation certifications, giving you peace of mind as you create culinary masterpieces.

With a shipping weight of 168 lbs and a total weight of 144 lbs, the Inferno Blaze is a robust and durable addition to your kitchen arsenal.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	36	18	17.33

Certified Quality

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



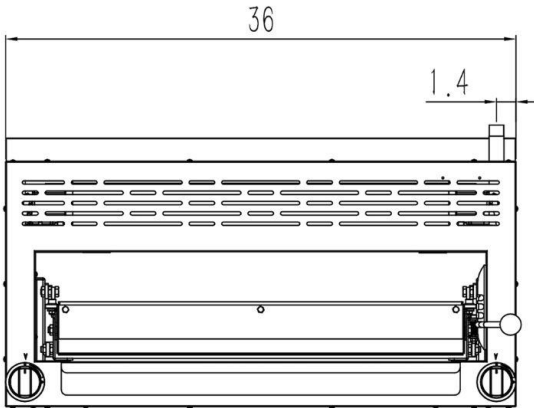
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Note: Specifications subject to change without notice.

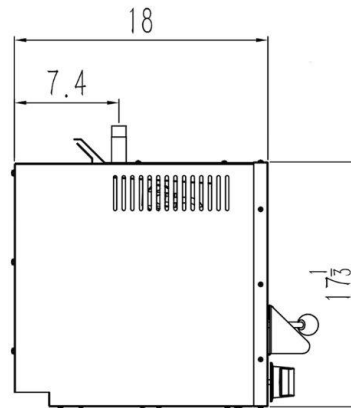
Not recommended for use in non-commercial or residential settings.

Technical Data:

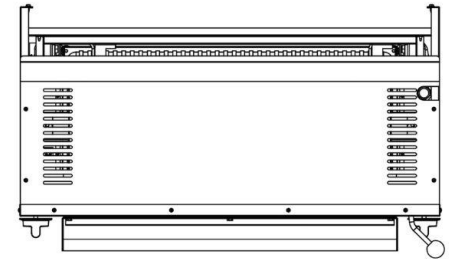
FRONT VIEW



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.

Elevate your culinary space with the Inferno Blaze Premium IBP-SAL-36-NG, where innovation meets excellence. With its powerful 43,000 total BTU, this 36" Natural Gas Salamander Broiler ensures not only efficient and precise cooking but also adds a touch of sophistication to your kitchen. Upgrade your cooking experience and embrace the art of precision with the Inferno Blaze, making every meal a culinary masterpiece.

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.