

IR24-4B

24" (4) Open Burner Restaurant Range

The Inferno 24" 4 burner range is strong and durable, perfect for busy commercial kitchens. Units can be specified in natural gas or liquid propane. Ranges come with liftoff anti-clogging burners, and ovens come standard with 2 chrome racks. Even as the smallest of our ranges, this unit will still accommodate 18" x 26" sheet pans.

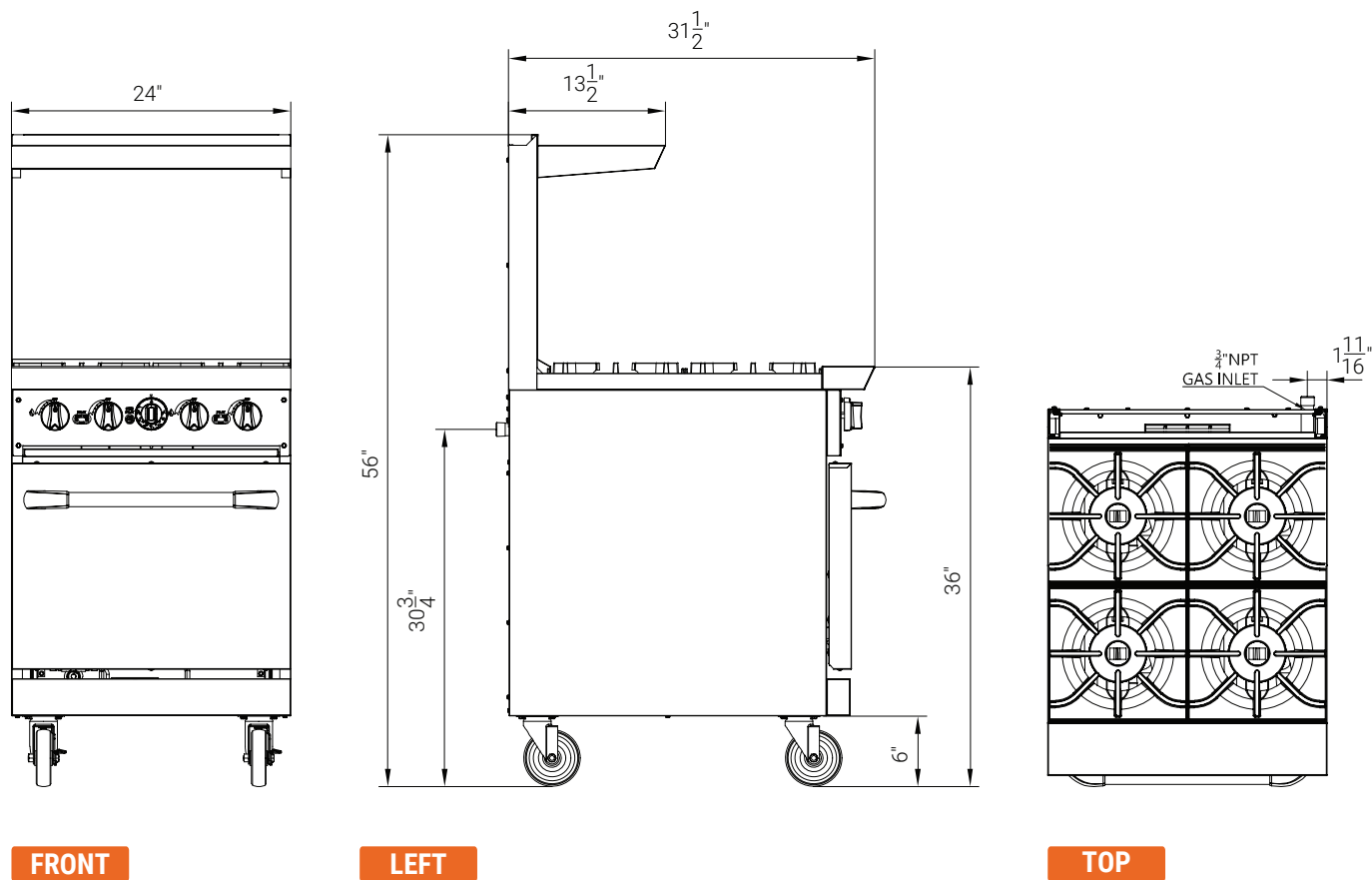


Features

- 4 burner configuration
- 30,000 BTU/hr anti-clogging lift-off burner heads
- 30,000 BTU/hr oven
- Oven temperatures from 175°F to 500°F
- 2 chrome racks included
- 5" casters with locks on front
- Fits 18" x 26" sheet pans
- Porcelain oven interior for easy cleaning
- Units available in natural gas or liquid propane
- 1 year parts and labour warranty

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Model	External Dimensions (inches)			Crated Dimensions (inches)			Net Weight	Gross Weight	Gas Source	Burner Count		Single Burner	Total Output (BTU)	Orifice Size	Gas Pressure
	W	D	H	W	D	H				Open Burner	Oven				
IR24-4B	24	31 1/2	56	26	36 4/5	38 1/4	267.94	335.94	LPG	Open Burner	4	30000	150000	52	10 in. WC
										Oven	1	30000			
									NAT	Open Burner	4	33000	162000	41	5 in. WC
										Oven	1	30000			

Specifications are subject to change without notice.