

IR36-6B

36" (6) Open Burner Restaurant Range

The Inferno 36" 6 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, and will accommodate 18" x 26" sheet pans.

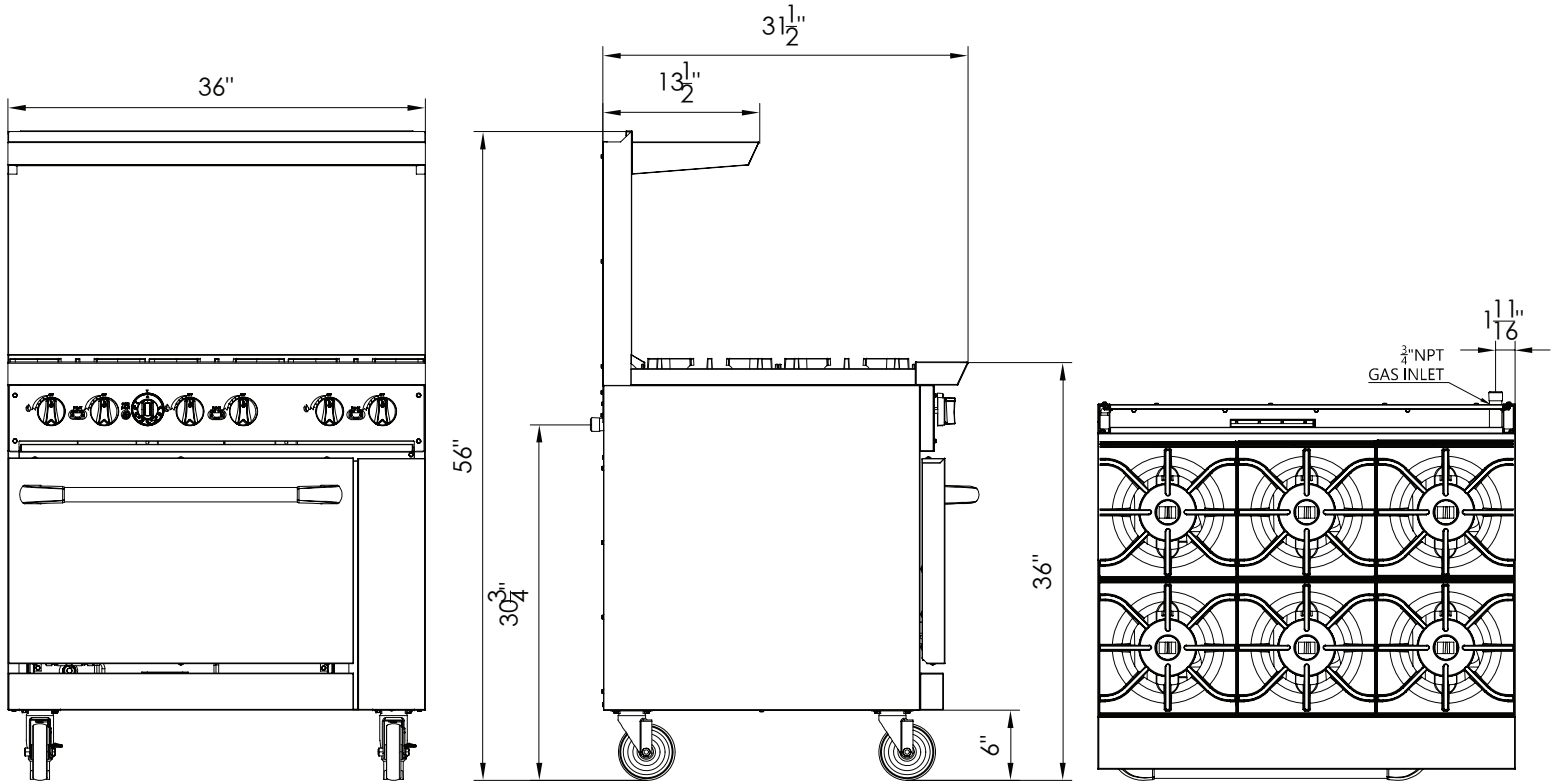


Features

- 6 burner configuration
- 30,000 BTU/hr anti-clogging lift-off burner heads
- 35,000 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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FRONT

LEFT

TOP

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									
IR36-6B	36	31 1/2	56	38	36 4/5	41 7/8	384.96	438.68	LPG	Open Burner	6	30000	215000	52	10 in. WC
										Oven	1	35000		49	
									NAT	Open Burner	6	33000	233000	41	5 in. WC
										Oven	1	35000		38	

Specifications are subject to change without notice.