

IR36-4B-12G

36" (4) Open Burner, 12" Griddle Combination Restaurant Range

The Inferno 36" range with 4 burners and 12" griddle 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 3/4" thick polished steel griddle plate. Ovens come standard with 2 chrome racks and will accommodate 18" x 26" sheet pans.

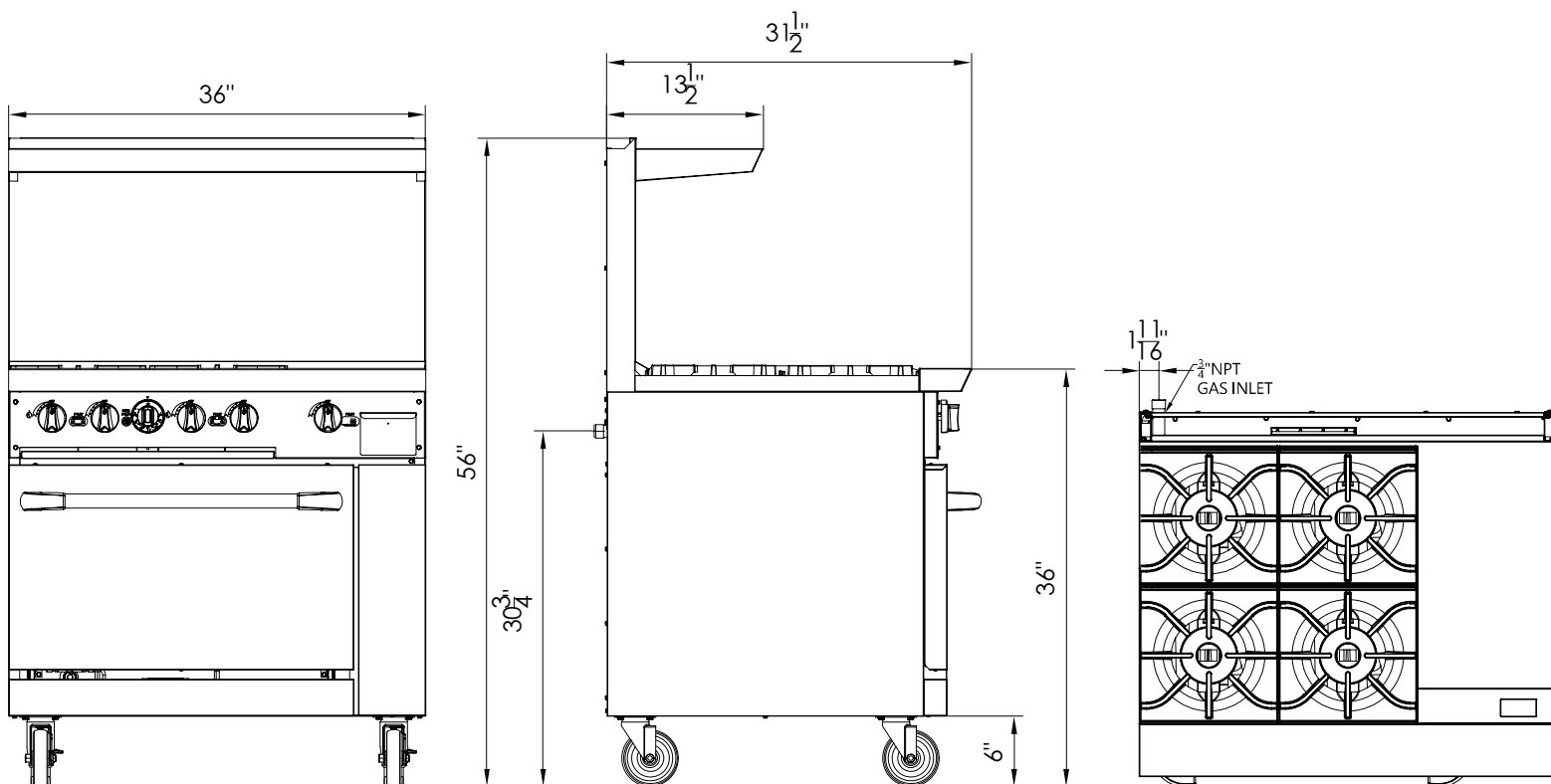


Features

- 4 burner, 12" griddle configuration
- 30,000 BTU/hr anti-clogging lift-off burner heads
- 3/4" thick polished steel griddle plate
- 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

IR36-4B-12G

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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										
IR36-4B-12G	36	31 1/2	56	38	36 4/5	41 7/8	399.63	485.43	LPG	Open Burner	4	30000	183000	52	10 in. WC	
										Griddle	1	28000		53		
										Oven	1	35000		49		
									NAT	Open Burner	4	33000	195000	41		5 in. WC
										Griddle	1	28000		43		
										Oven	1	35000		38		

Specifications are subject to change without notice.