

IR60-4B-36G

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

The Inferno 60" range with 4 burners and 36" 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 each and will accommodate 18" x 26" sheet pans.

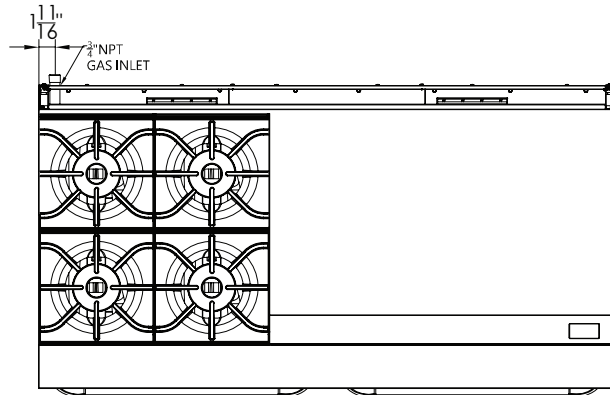


Features

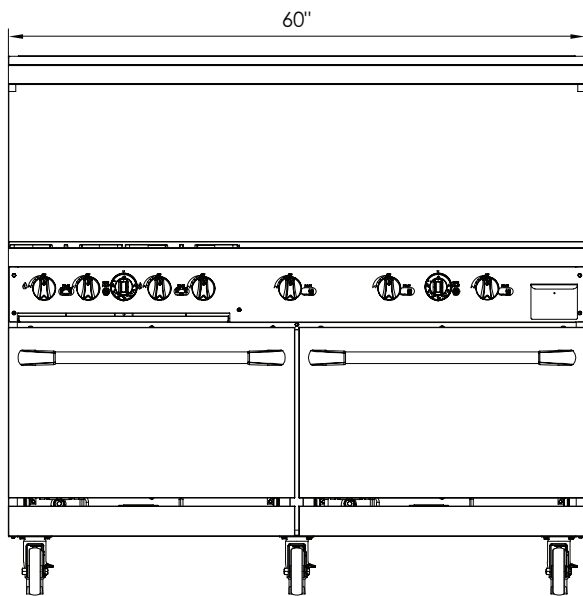
- 4 burner, 36" griddle configuration
- 30,000 BTU/hr anti-clogging lift-off burner heads
- 3/4" thick polished steel griddle plate
- 35,000 BTU/hr ovens
- Oven temperatures from 175°F to 500°F
- 4 chrome racks included
- 5" casters with locks on front
- Fits 18" x 26" sheet pans
- Porcelain oven interior for easy cleaning
- Units available in natural gas or liquid propane
- 1 year parts and labour warranty

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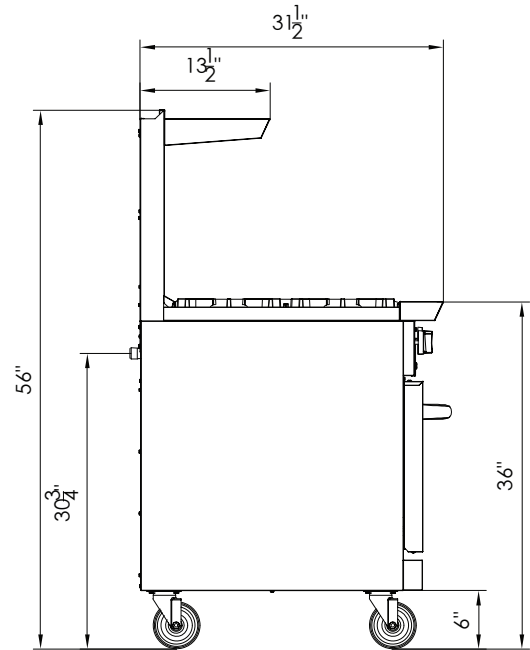
60" (4) Open Burner, 36" Griddle Combination Restaurant Range



TOP



FRONT



LEFT

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										
IR60-4B-36G	60	31 1/2	56	62	36 4/5	41 7/8	643.28	762.08	LPG	Open Burner	4	30000	274000	52	10 in. WC	
										Griddle	3	28000		53		
										Oven	2	35000		49		
									NAT	Open Burner	4	33000	286000	41		5 in. WC
										Griddle	3	28000		43		
										Oven	2	35000		38		

Specifications are subject to change without notice.