

IR24-24G

24" Griddle Restaurant Range

The Inferno 24" griddle-top range is strong and durable, perfect for busy commercial kitchens. Units can be specified in natural gas or liquid propane. Ranges come with thick polished steel griddle plates, 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.

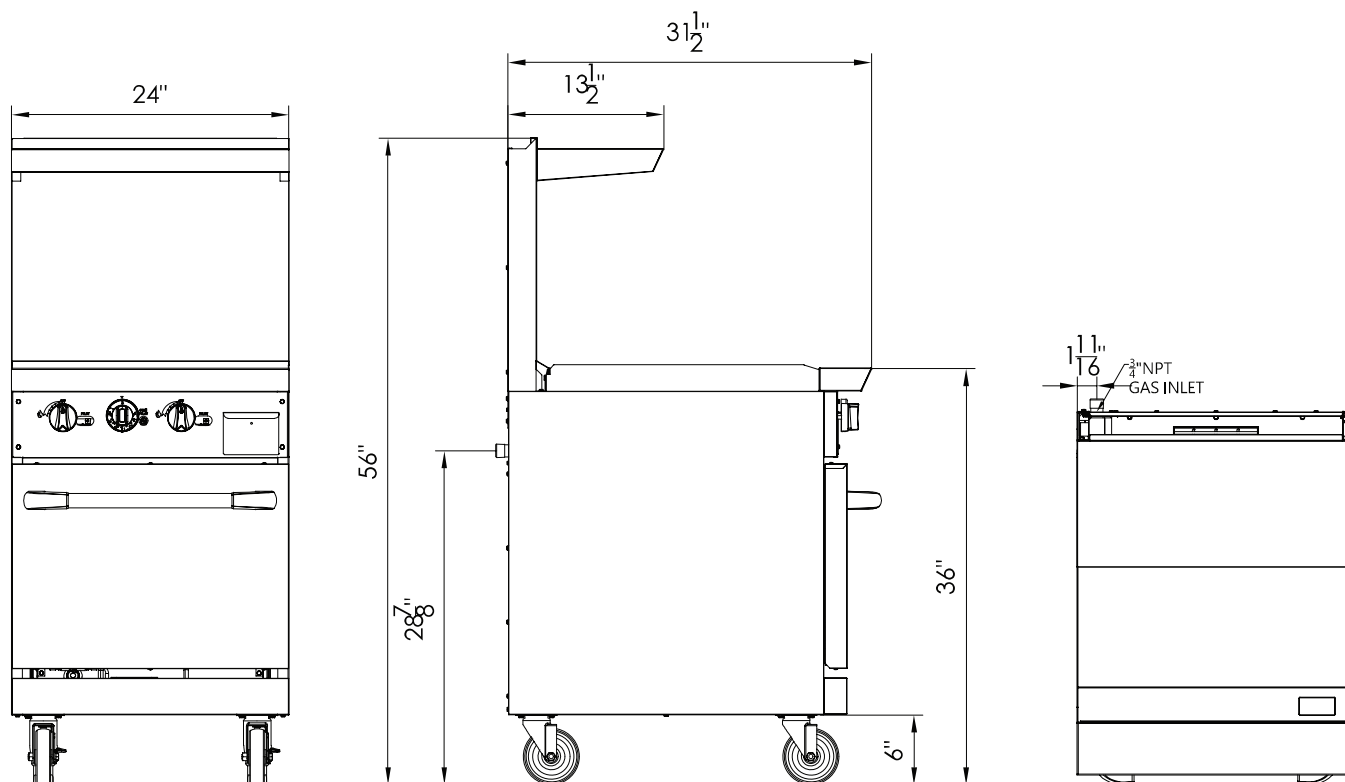


Features

- 26,000 BTU/hr griddle plate
- 3/4" thick polished steel griddle plate
- 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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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									
IR24-24G	24	31 1/2	56	26	36 4/5	38 1/4	304.70	370.70	LPG	Griddle	2	26000	82000	53	10 in. WC
										Oven	1	30000		52	
									NAT	Griddle	2	26000		43	5 in. WC
										Oven	1	30000		40	

Specifications are subject to change without notice.