

## 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

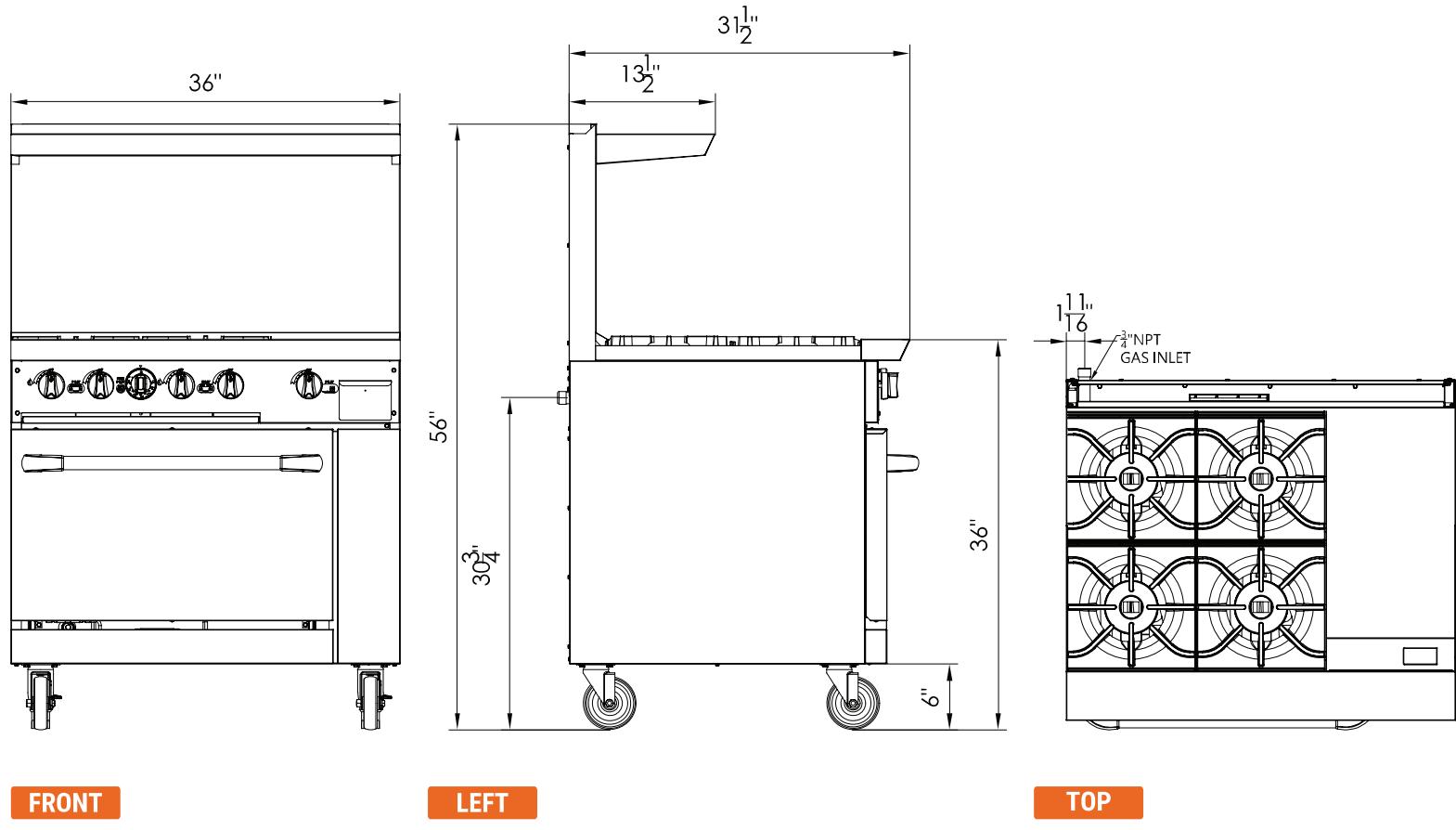
- 4 burner, 12" griddle configuration
- 30,000 BTU/hr anti-clogging lift-off burner heads
- 3/4" thick polished steel griddle plate
- 35,000 BTU/hr oven
- Oven temperatures from 175°F to 500°F
- 2 chrome racks included
- 5" casters with locks on front
- Fits 18" x 26" sheet pans
- Porcelain oven interior for easy cleaning
- Units available in natural gas or liquid propane
- 1 year parts and labour warranty



AQ AutoQuotes

## IR36-4B-12G

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



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

Specifications are subject to change without notice.