

IR36-2B-24G

36" (2) Open Burner, 24" Griddle Combination Restaurant Range

The Inferno 36" range with 2 burners and 24" 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.

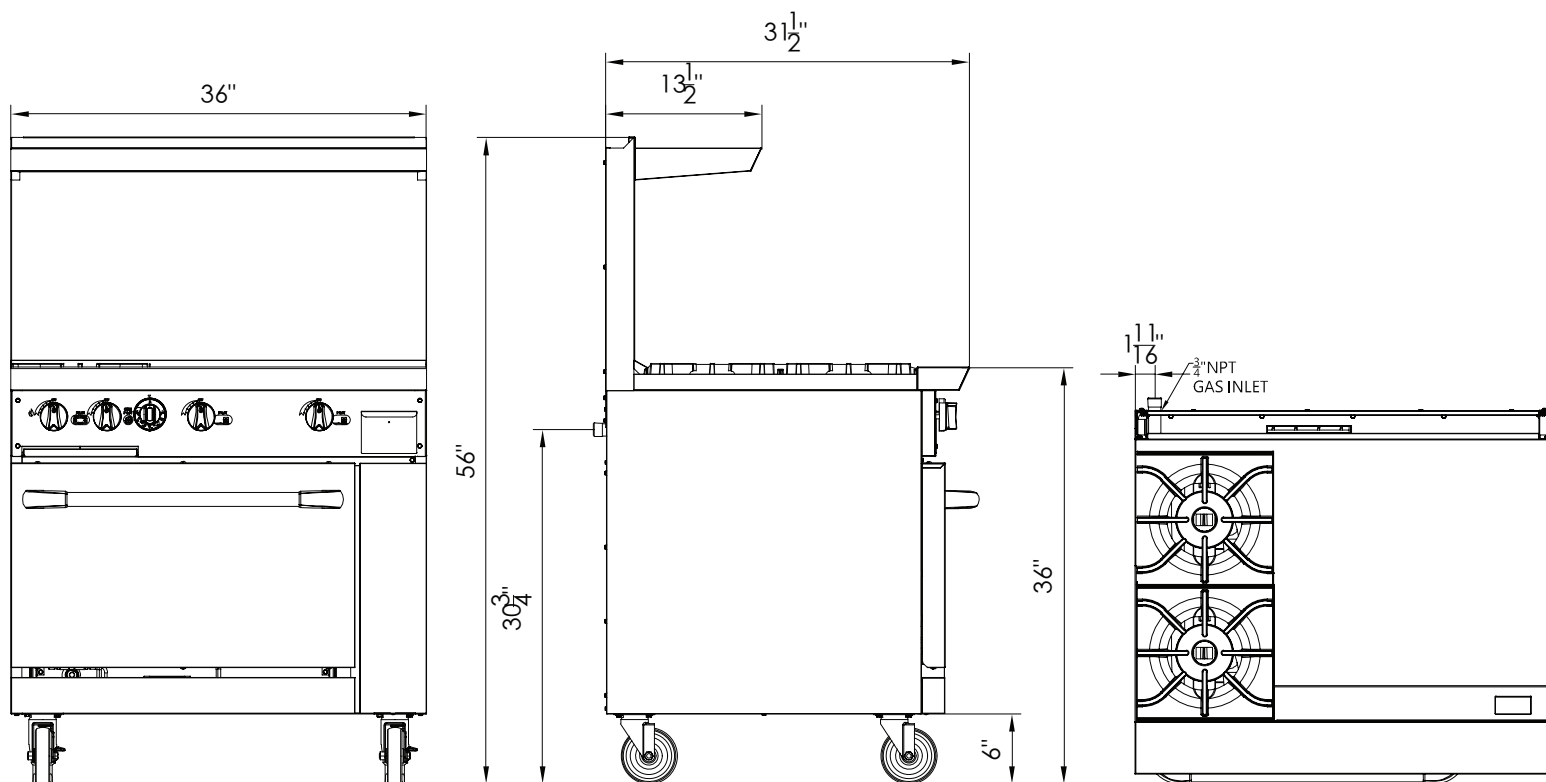


Features

- 2 burner, 24" 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

IR36-2B-24G

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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									
IR36-2B-24G	36	31 1/2	56	38	36 4/5	41 7/8	375.76	461.56	LPG	Open Burner	2	30000	151000	52	10 in. WC
										Griddle	2	28000		53	
										Oven	1	35000		49	
									NAT	Open Burner	2	33000	157000	41	5 in. WC
										Griddle	2	28000		43	
										Oven	1	35000		38	

Specifications are subject to change without notice.