

IR60-10B**60" (10) Open Burner Restaurant Range**

The Inferno 60" 10 burner range 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 ovens come standard with 2 chrome racks each and will accommodate 18" x 26" sheet pans.

**Features**

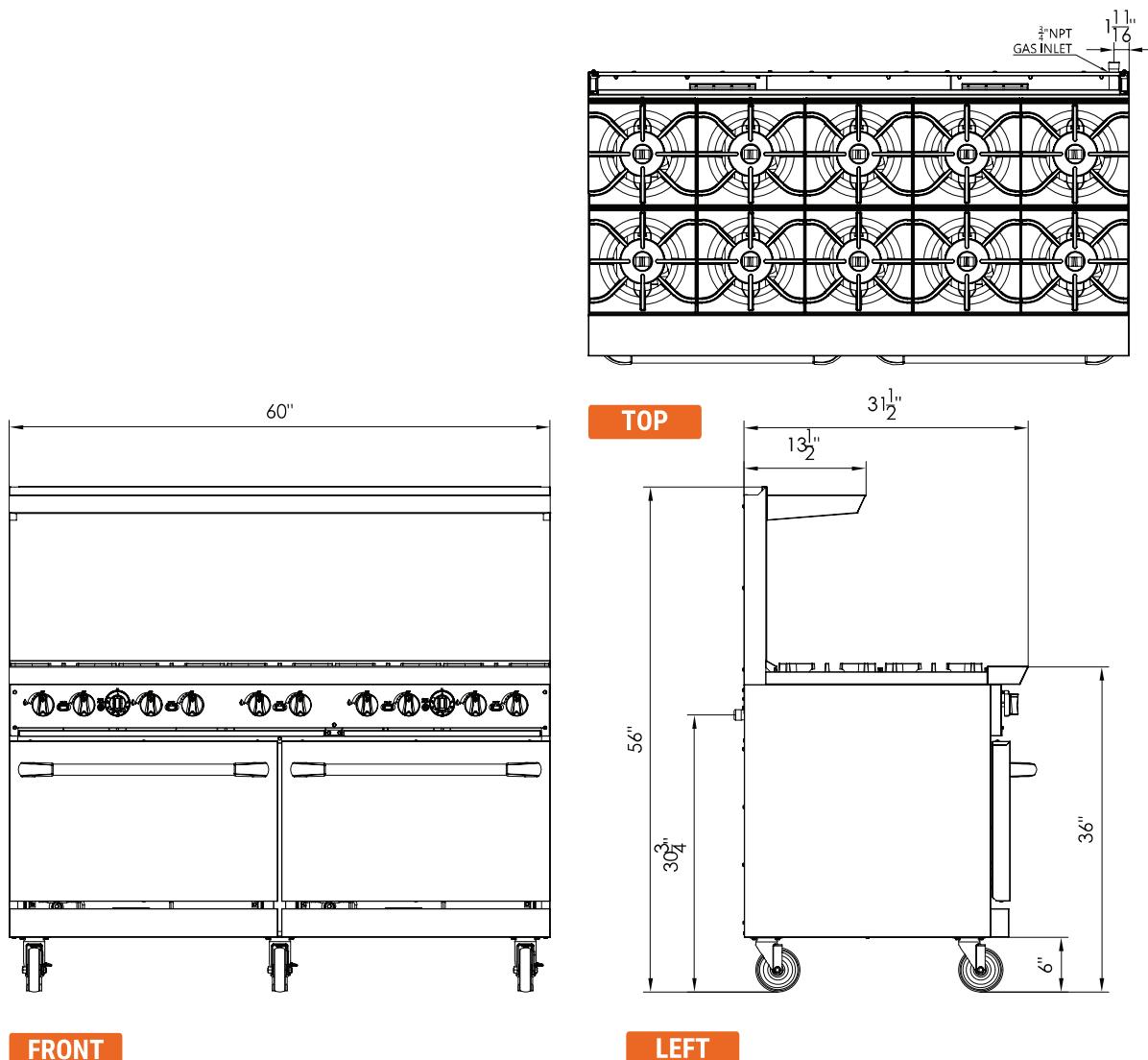
- 10 burner configuration
- 30,000 BTU/hr anti-clogging lift-off burner heads
- 35,000 BTU/hr ovens
- Oven temperatures from 175°F to 500°F
- 4 chrome racks included
- 5" casters with locks on front
- Fits 18" x 26" sheet pans
- Porcelain oven interior for easy cleaning
- Units available in natural gas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



AutoQuotes

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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	10	30000			
IR60-10B	60	31 1/2	56	62	36 4/5	41 7/8	597.52	716.10	LPG	Oven	2	35000	370000	49	10 in. WC
										Open Burner	10	33000		41	
									NAT	Oven	2	35000	400000	38	5 in. WC

Specifications are subject to change without notice.