

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.

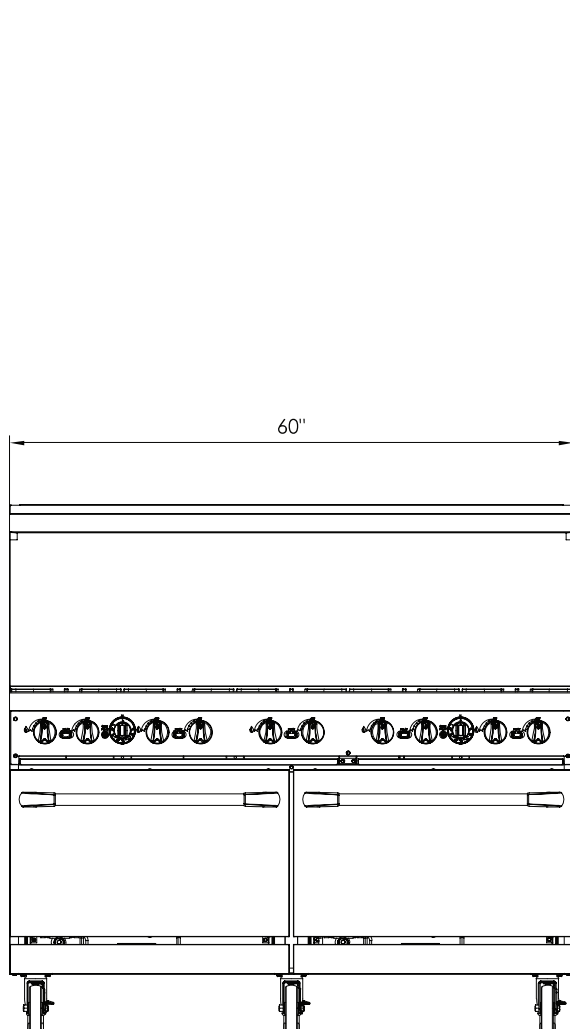


Features

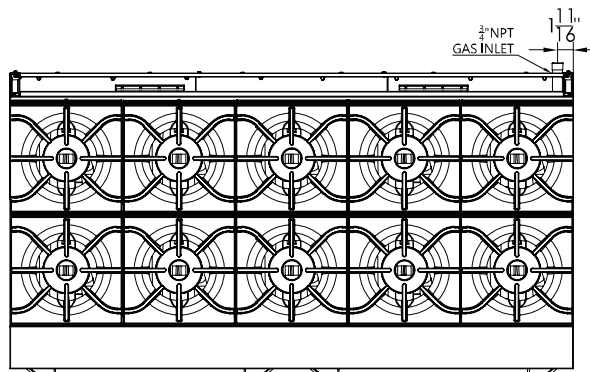
- 10 burner configuration
- 30,000 BTU/hr anti-clogging lift-off burner heads
- 35,000 BTU/hr ovens
- Oven temperatures from 175°F to 500°F
- 4 chrome racks included
- 5" casters with locks on front
- Fits 18" x 26" sheet pans
- Porcelain oven interior for easy cleaning
- Units available in natural gas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

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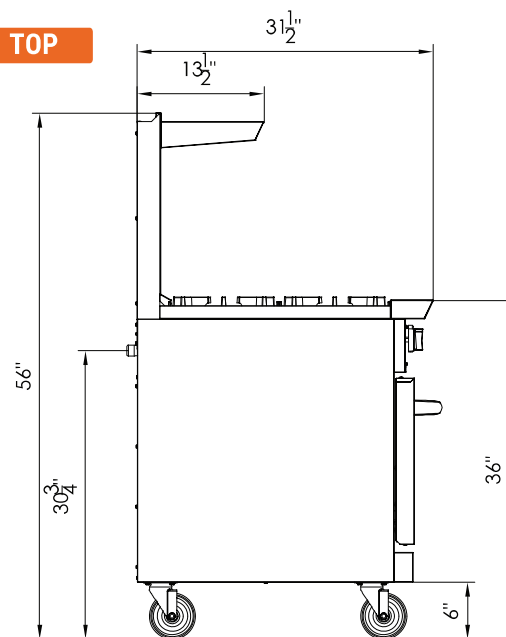
60" (10) Open Burner Restaurant Range



FRONT



TOP



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 | | | | | | | | | |
| IR60-10B | 60 | 31 1/2 | 56 | 62 | 36 4/5 | 41 7/8 | 597.52 | 716.10 | LPG | Open Burner | 10 | 30000 | 370000 | 52 | 10 in. WC |
| | | | | | | | | | | Oven | 2 | 35000 | | 49 | |
| | | | | | | | | | NAT | Open Burner | 10 | 33000 | 400000 | 41 | 5 in. WC |
| | | | | | | | | | | Oven | 2 | 35000 | | 38 | |

Specifications are subject to change without notice.