

## IR60-4B-36G

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

The Inferno 60" range with 4 burners and 36" 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 each and will accommodate 18" x 26" sheet pans.



#### Features

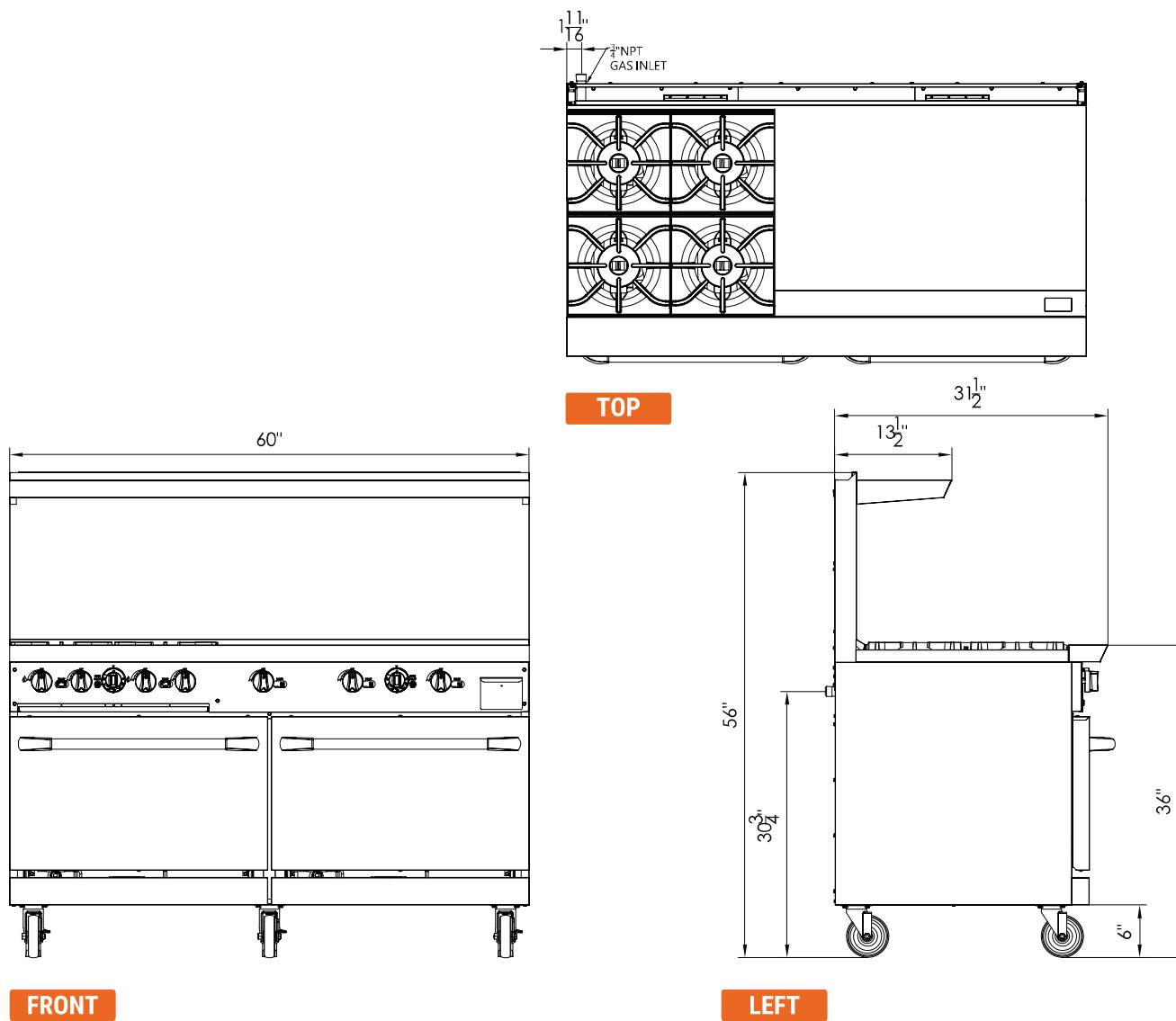
- 4 burner, 36" griddle configuration
- 30,000 BTU/hr anti-clogging lift-off burner heads
- 3/4" thick polished steel griddle plate
- 35,000 BTU/hr ovens
- Oven temperatures from 175°F to 500°F
- 4 chrome racks included
- 5" casters with locks on front
- Fits 18" x 26" sheet pans
- Porcelain oven interior for easy cleaning
- Units available in natural gas or liquid propane
- 1 year parts and labour warranty



AutoQuotes

## IR60-4B-36G

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



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				
IR60-4B-36G	60	31 1/2	56	62	36 4/5	41 7/8	643.28	762.08	LPG	Griddle	3	28000	274000	53	10 in. WC	
										Oven	2	35000		49		
										NAT	Open Burner	4	33000	286000	41	5 in. WC
											Griddle	3	28000		43	
											Oven	2	35000		38	

Specifications are subject to change without notice.