

IR60-6B-24G

60" (6) Open Burner, 24" Griddle Combination Restaurant Range

The Inferno 60" range with 6 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 each and will accommodate 18" x 26" sheet pans.



Features

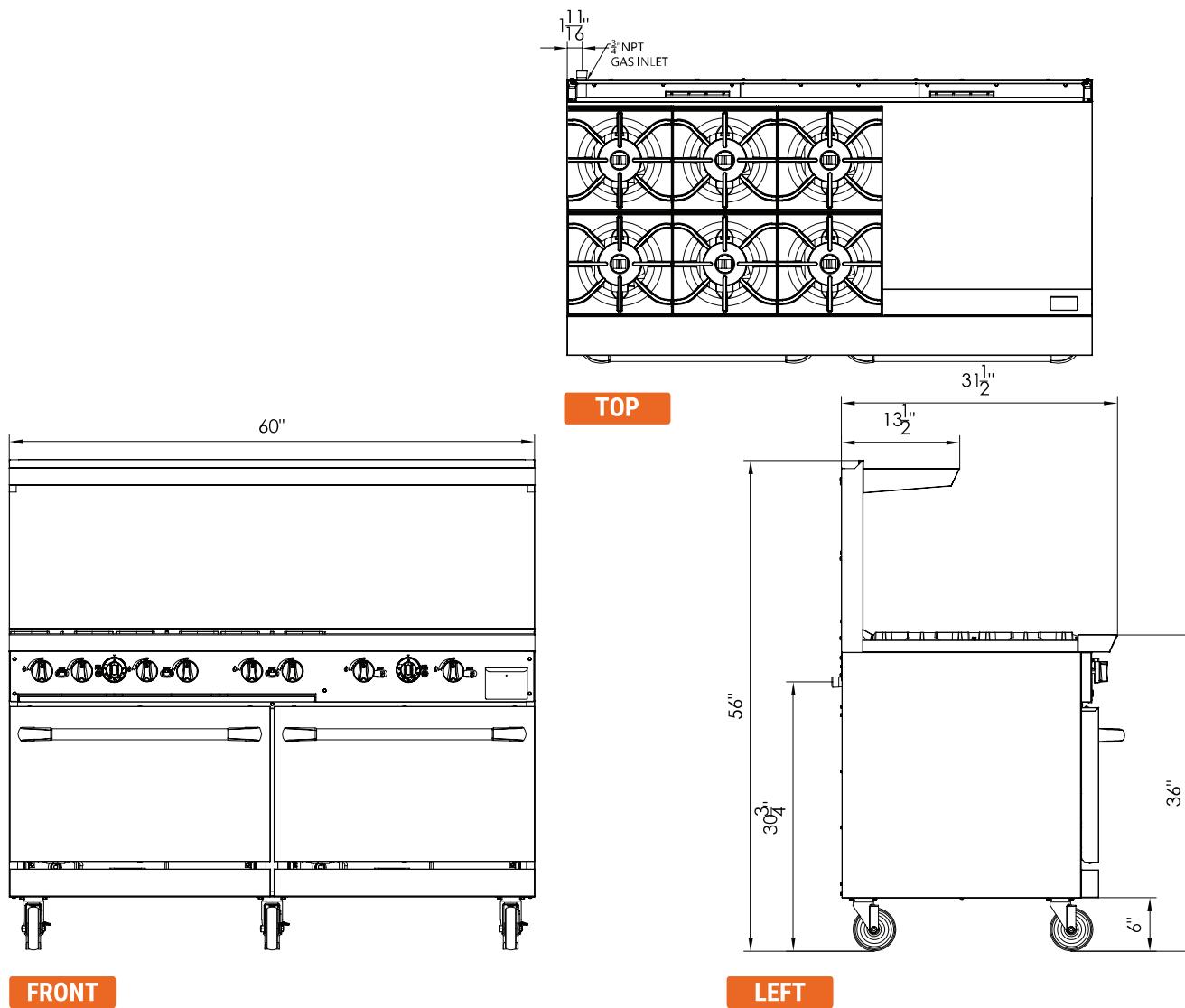
- 6 burner, 24" griddle configuration
- 30,000 BTU/hr anti-clogging lift-off burner heads
- 3/4" thick polished steel griddle plate
- 35,000 BTU/hr ovens
- Oven temperatures from 175°F to 500°F
- 4 chrome racks included
- 5" casters with locks on front
- Fits 18" x 26" sheet pans
- Porcelain oven interior 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	6	30000							
IR60-6B-24G	60	31 1/2	56	62	36 4/5	41 7/8	626.12	744.92	LPG	Open Burner	6	30000	306000	52	10 in. WC				
										Griddle	2	28000		53					
										Oven	2	35000		49					
	60	31 1/2	56	62	36 4/5	41 7/8				NAT	Open Burner	6	33000	324000	41	5 in. WC			
											Griddle	2	28000		43				
											Oven	2	35000		38				

Specifications are subject to change without notice.