

## 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.

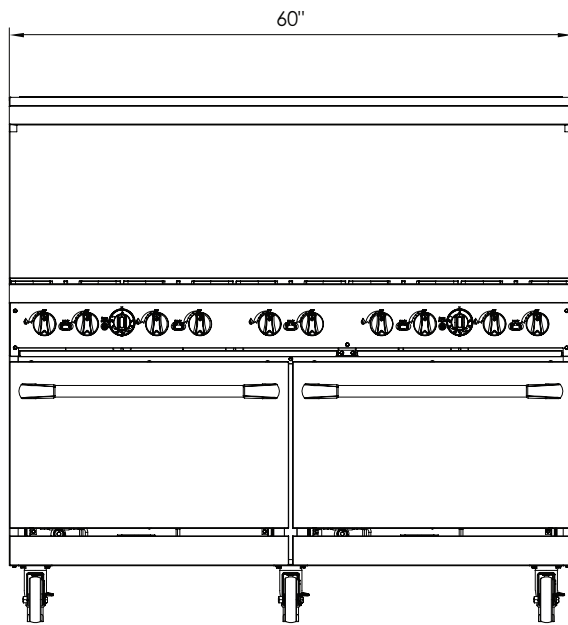
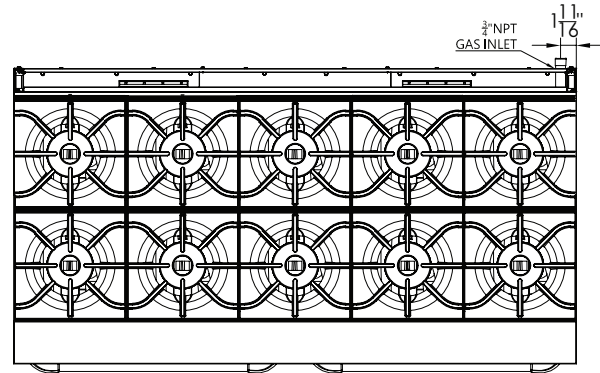


### Features

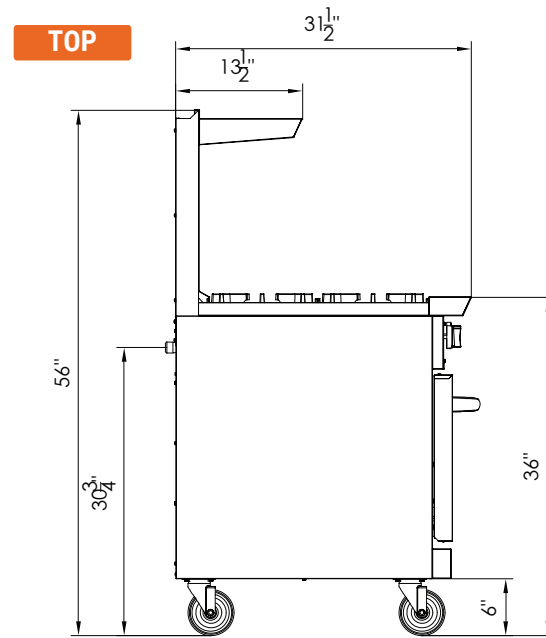
- 10 burner configuration
- 30,000 BTU/hr anti-clogging lift-off burner heads
- 35,000 BTU/hr ovens
- Oven temperatures from 175°F to 500°F
- 4 chrome racks included
- 5" casters with locks on front
- Fits 18" x 26" sheet pans
- Porcelain oven interior for easy cleaning
- Units available in natural gas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

**IR60-10B**

**60" (10) Open Burner Restaurant Range**



**FRONT**



**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.