

Model: IRB-24 / IRB-36 / IRB-48



Broilers



FEATURES:

- Stainless steel exterior
- Double wall sides with stainless steel cabinet
- 35,000 BTU burners per 12" section with standby pilots
- Independent manual controls every 12"
- "Cool-to-the-touch" front stainless steel edge
- Shipped standard natural gas, LP conversion kit included
- Adjustable stainless steel legs, non-skid feet
- Easy to remove full width crumb tray
- Gas pressure:
NG: 4" WC Propane: 10" WC
- Single burner: 35,000 BTU/H
- Gas source: NG/Propane
- 1 year parts & labour warranty

Options



MAIN DATA

MODEL	Product Size (in) (W*D*H)	Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Combined	40FT (PCS)
IRB-24	24*28*15	132.28	154.32	NG/Propane	2	35000 BTU/H	70000 BTU/H	250
IRB-36	36*28*15	180.78	211.64		3		105000 BTU/H	140
IRB-48	48*28*15	229.28	268.96		4		140000 BTU/H	115



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Description

Inferno broilers feature an innovative design with heavy duty cast iron top grates. Cast "V" shaped radiants to deflect heat and minimize excessive flare up. Full size stainless steel drip tray, which is removable for easy cleaning. Individually controlled 35,000 BTU are placed every 12" to provide complete coverage and even heat distribution.

PLAN VIEW

