MOBCATER
Mobile & Catering Equipment

PRODUCT SPECIFICATION

Infernus 6 Pot Electric Bain Marie – 6 x 7 Litre Round Pots, Wet Heat

Infernus · model INF-6TT

The Infernus INF-6TT is a six-pot electric bain marie for holding prepared food at serving temperature through a long service. With six individual 7-litre round pots it gives you real menu breadth from one unit — soups, curries, sauces, gravies and chilli can all be held separately and served straight from the pot.



Key features

- Six individual 7-litre round pots with lids for six separate dishes
- Wet-heat water bath system for gentle, even holding without catching
- Adjustable thermostat to set the holding temperature
- Separate power and heating indicator lights
- 2kW output, 230-240V, standard countertop installation
- Stainless steel construction with a front drain valve for easy emptying
- Ideal for soups, curries, sauces, gravies and similar prepared foods

Technical specification

Model	INF-6TT
Type	Electric round pot bain marie
Number of pots	6 x 7 litre
Heating type	Wet heat / water bath
Power	2kW
Voltage	230-240V
Frequency	50Hz
Dimensions	800(W) x 595(D) x 352(H) mm
Temperature control	Adjustable thermostat
Construction	Stainless steel
Installation	Countertop
Warranty	12 months parts

Images and technical details are for guidance only; specifications may change without notice.