MOBCATER
Mobile & Catering Equipment

PRODUCT SPECIFICATION

Infernus Countertop Electric Fish Fryer – 13 Litres with Drain Tap

Infernus · model INF-13L

The Infernus INF-13L is a countertop fish fryer with a long 13-litre tank and basket, so a whole fillet lies flat instead of curling. It suits fish and chip shops, takeaways, cafés and food trucks that need a proper fish fryer without a gas supply.



Key features

- Long 13-litre tank and basket for whole fish fillets
- Adjustable thermostat, 60°C – 200°C
- Integrated ball-valve oil drain tap
- Removable heating assembly for easier cleaning
- Twin hinged stainless lids
- Stainless steel countertop body, UK plug fitted
- Supplied with a commercial frying basket and a 12-month parts warranty

Technical specification

Model	INF-13L
Type	Countertop electric fish fryer
Capacity	13 litres
Voltage	220–240V / 50–60Hz
Plug	UK plug fitted
Temperature range	60°C – 200°C
Oil drainage	Drain tap
Dimensions (W x D x H)	730 x 540 x 265 mm
Construction	Stainless steel
Supplied with	Frying basket
Warranty	12 months parts

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