MOBCATER
Mobile & Catering Equipment

PRODUCT SPECIFICATION

Infernus Premium Electric Griddle 60cm – Steel or Chrome Plate, Twin Zone 5kW

Infernus · model INF-E60

The Infernus INF-E60 is a heavy-duty countertop electric griddle built for commercial kitchens, cafés, takeaways and mobile catering units that need serious cooking area without a gas supply. Its 600mm plate gives you room to run bacon, burgers, onions and eggs side by side through a full breakfast or lunch service.



Key features

- 600mm wide solid steel cooking surface — around 99% usable plate area
- Twin independently controlled heat zones, 2.5kW + 2.5kW (5kW total)
- 12mm thick steel plate for excellent heat retention and recovery
- Automatic temperature regulation for consistent results across a busy service
- Stainless steel construction with a removable grease trap for fast cleaning
- Runs from 2 x standard 13A plugs — no three-phase supply needed
- Supplied with a 12-month parts warranty
- Choose a steel plate or a chrome plate (INF-E60C) for lower heat radiation and easier cleaning

Technical specification

Model	INF-E60
Type	Countertop electric griddle, steel plate
Cooking surface	600mm wide
Plate thickness	12mm solid steel
Heat zones	2 (independently controlled)
Power	2.5kW + 2.5kW (5kW total)
Power supply	2 x 13A plug
Temperature control	Automatic thermostatic regulation per zone
Machine dimensions	600(W) x 520(D) x 310(H) mm
Net weight	35kg
Gross weight	40kg
Construction	Stainless steel with removable grease trap
Warranty	12 months parts
Plate options	Steel (INF-E60) or chrome (INF-E60C); same power, size and controls

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