MOBCATER
Mobile & Catering Equipment

PRODUCT SPECIFICATION

Infernus 4 Burner Gas Doner Kebab Machine – 60kg Capacity, 13kW LPG/NG

Infernus · model INF-KM4

The Infernus INF-KM4 is a four-burner commercial gas doner kebab machine built for takeaways, restaurants and event units running kebab volume day in, day out. With a 60kg meat capacity it will carry a full trading day without a mid-service change.



Key features

- Four individually controlled, moveable ceramic gas burners
- Large 60kg meat capacity for a full day of high-volume service
- 13kW total output for fast cooking and quick recovery
- Safety gas valve — cuts the gas supply if a burner goes out
- Durable stainless steel structure with a curved, easy-clean top body
- Interchangeable parts for straightforward long-term maintenance
- Supplied for LPG with an NG conversion kit included; 12-month parts warranty

Technical specification

Model	INF-KM4
Type	Gas doner kebab machine, 4 burner
Meat capacity	60kg
Power	13kW
Fuel	Liquid Propane Gas (NG conversion kit included)
Burners	4, individually controlled and moveable
Machine dimensions	550(W) x 700(D) x 1100(H) mm
Packing size	560(W) x 730(D) x 1120(H) mm
Net weight	40kg
Gross weight	45kg
Safety	Safety gas valve
Construction	Stainless steel, curved top body
Commodity code	8443999000
Warranty	12 months parts

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