



P8B3PT - Panther 800 Series Free-standing Hot Cupboard - Bain Marie Top - 3GN - W 1205 mm - 2.8 kW

Helping to cater in demanding environments such as cafeterias, canteens and restaurants, the Panther 800 Series Hot Cupboard / Bain Marie is an effective way of holding food at the desired temperature, and is perfect for holding carvery and breakfast items either for self service or for back service.

- ✔ Helping to cater in demanding environments such as cafeterias, canteens and restaurants
- ✔ Pass through model with removable sliding doors to both sides provide enhanced workflow efficiency
- ✔ Fan assisted hot cupboard provides even heat distribution, fast heat up and recovery times, and lower energy usage. Four shelf positions allow adjustment to meet individual needs.
- ✔ Fully 1/1 GN compatible hot cupboard for operational efficiency. Units available to take 3 x 1/1 GN containers up to 150mm deep.
- ✔ Thermostatically controlled bain marie top can be operated with wet or dry heat. Accurate digital electronic control of the hot cupboard temperature, adjustable between 20 and 99 °C, ensures compliance with food hygiene regulations
- ✔ Double skinned construction provides efficient heat retention and a cool to touch exterior - safe and energy efficient. Removable doors and shelves allow access to the fully stainless steel interior for easy cleaning
- ✔ Supplied with two heavy duty multi-section chrome plated rod shelves capable of taking the heaviest loads
- ✔ Drain tap located inside the hot cupboard allows fast and easy draining

Specifications

Summary

Range Name	Panther
Power Type	Electric
Unit Type	Free-standing
Available in UK Only	No
UK Warranty	2 Years Parts and Labour Warranty
Export Warranty	Contact your local dealer
GTIN Code	5056105103486

Power and Performance

Gastronorm Capacity	3 x GN1/1
Total Power kW	2.8
Temperature Range °C	20 - 99
IP Rating	IP24
Plate Capacity	316
Temperature Control	Top: Mechanical/Bottom: Electronic

Key Specifications

Drain Location	Right side interior mounted
Number of Shelves included	2
Number of Shelf Positions	4
Pot Type	Gastronorm
Type of Heat	Wet/Dry
Heated Base	Yes
Heated Gantry	No
Static or Mobile	Mobile

Weights and Dimensions

Unit Height (External) mm	912
Unit Width (External) mm	1205
Unit Depth (External) mm	850
Height (Internal) mm	432
Width (Internal) mm	1020
Depth (Internal) mm	512
Shelf Dimensions Width mm	967
Shelf Dimensions Depth mm	512
Net Weight Kg	102.5

Supply Connections

Requires Installation	No
Requires Electrical Supply	Yes
UK 3 Pin Plug	Yes
Requires Hardwiring	No
Electrical Supply Rating Watts	2,800
Single Phase Amps	12.4
Single Phase Voltage	230

Shipping

Packed Weight Kg	117.5
Packed Height cm	110
Packed Width cm	123
Packed Depth cm	90

Available Options

Overshelf or Gantry

PG3A	PG3A - Ambient Gantry
PG3H	PG3H - Heated Gantry
PS3A1	PS3A1 - 1 Ambient Overshelf
PS3A2	PS3A2 - 2 Ambient Overshelves
PS3A3	PS3A3 - 3 Ambient Overshelves
PS3H1	PS3H1 - 1 Heated Overshelf
PS3H2	PS3H2 - 2 Heated Overshelves
PS3H3	PS3H3 - 3 Heated Overshelves

Door Locks

PDL3	PDL3 - Lockable Door
------	----------------------

Corner Guards

PCG	PCG - Corner Guards [Set of Four]
-----	-----------------------------------

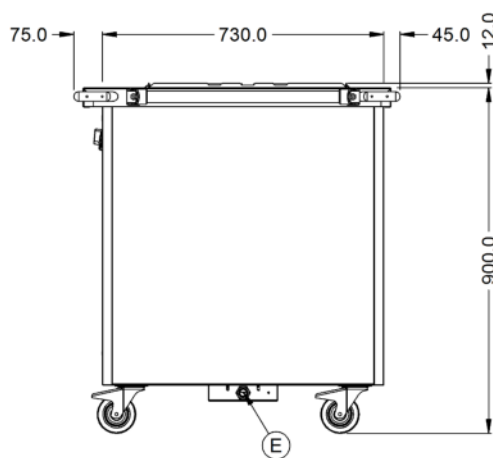
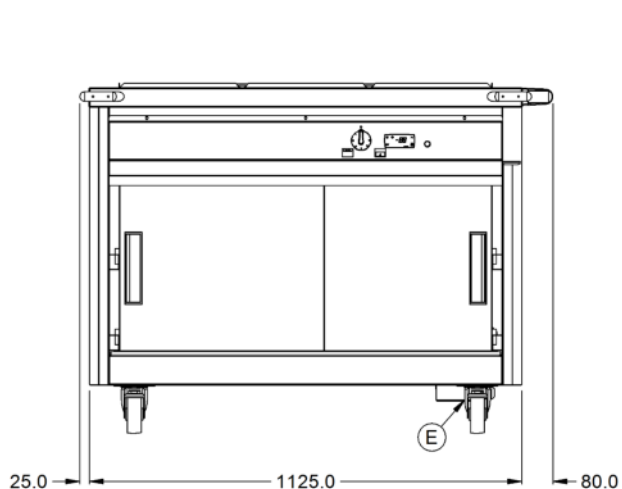
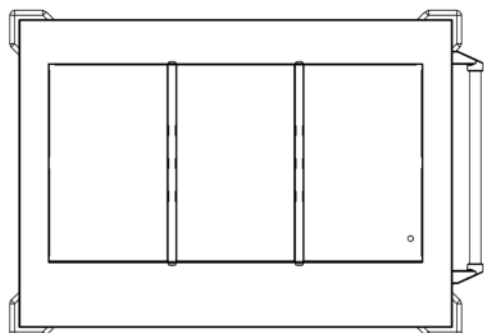
Legs/Castors

PLK	PLK - Legs [non chargeable]
-----	-----------------------------

Available Accessories

CP16	CARVERY PAD 1/1 GAST
PGK4	GN PACK 4
PGK5	GN PACK 5
PGK6	GN PACK 6
PGK7	GN PACK 7
PHTC	PANTHER - CERAMIC INSERT - 1/1 GN SIZE CERAMIC INSERT
PHTG	PANTHER - GLASS INSERT - 1/1 GN SIZE GLASS INSERT
PLK/S	PANTHER LEG KIT FOR CONVERSION IN THE FIELD

Technical Picture



Lincat Limited

Whisby Road,
Lincoln, LN6 3QZ,
United Kingdom

Company No: 2175448

A member company of



Customer Care

Tel: +44 1522 875500
Email: care@lincat.co.uk

Export Customers

Tel: +44 1522 503250
Email: export@lincat.co.uk

Opening Hours

Monday – Friday:
8.30am – 5pm