



PANTHER

PRODUCT OPTIONS AND ACCESSORIES

- CP16 CP16 - CARVERY PAD [1/1 GASTRONORM SIZE]
- PGK6 GN PACK 6
- PLK/S PANTHER LEG KIT FOR CONVERSION IN THE FIELD
- PGK4 PGK4 - GASTRONORM PACK
- PGK5 PGK5 - GASTRONORM PACK
- PGK7 PGK7 - GASTRONORM PACK
- PHTC PHTC - CERAMIC INSERT [1/1 GASTRONORM SIZE]
- PHTG PHTG - GLASS INSERT [1/1 GASTRONORM SIZE]
- PPB8 PPB8 - ADDITIONAL PUSHBAR

PRODUCT FEATURES

- Helping to cater in demanding environments such as cafeterias, canteens and restaurants
- 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

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. The unit is fan assisted, providing even heat distribution, fast heat up and recovery times, and lower energy usage. Fully 1/1 GN compatible, this unit accomodates 3 x 1/1 GN containers up to 150mm deep, while the thermostatically controlled bain marie top can be operated with wet or dry heat. An accurate digital electronic control of the hot cupboard temperature, adjustable between 20 and 99 °C, ensures compliance with food hygiene regulations.

AIA FILE NUMBER:

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	1205 mil
Depth	850 mil
Height	912 mil
Weight	102.5 kg

SHIPPING DETAILS

Ship Width	123 cm
Ship Depth	90 cm
Ship Height	110 cm
Ship Weight	112.75 kg
Number of Shipment Parcels	1
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No
Returnable Item	No

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Source Type	Electricity	Number of Electrical Conductor Wires	1
Electrical Amps	12.4	Electrical Connection Type	Cord and Plug
Electrical Voltage	230 volts	Electrical Plug Type	UK 3-Pin Plug
Electrical Watts	2800	Number of Electrical Plugs	1
Electrical Phase	Single	Dedicated Circuit Required	No
Kilowatts	2.8 kW	Energy Saving	No

ADDITIONAL SPECIFICATIONS

Cart Style	Plated Meals and Pans	Number of Shelves	2
Control Type	Digital Touch Pad, Electronic	Plate Capacity	316
Gastronorm Capacity	3 x GN1/1	Plate Diameter	11.25" to 12.75"
Heating System	Electric	Shelf Depth	512 mm
Legs or Casters	Casters	Shelf Width	967 mm
Number of Doors	2	Temperature Maximum	99 °C
Number of Shelf Positions	4	Temperature Minimum	20 °C

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

