Installation, Operating and Servicing Instructions

Panther Hot Cupboards
P6B2, P6B3, P6B4, P6B5, P6P2, P6P3, P6P4, P6P5, P8B3,P8B3PT, P8B4, P8B4PT, P8B5, P8B5PT, P8B6, P8B6PT, P8P3, P8P3PT, P8P4, P8P4PT, P8P5, P8P5PT, P8P6, P8P6PT

Please make a note of your product details for future use:

Date Purchased:_____

Model Number:_____

Serial Number:_____

Dealer:_____

_____

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IMPORTANT INFORMATION

Read these instructions carefully before using this product, paying particular attention to all sections that carry warning symbols, caution symbols and notices. Ensure that these are understood at all times.

WARNING!
This symbol is used whenever there is a risk of personal injury.

CAUTION!
This symbol is used whenever there is a risk of damaging your Lincat product.

NOTE:
This symbol is used to provide additional information, hints and tips.

KEEP THIS MANUAL FOR FUTURE REFERENCE

WARNINGS AND PRECAUTIONS

This appliance must be installed, commissioned and serviced by a qualified person in accordance with national and local regulations in force in the country of installation.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.

Ensure that the plug/socket is accessible at all times.

Strip plastic coating and clean the appliance before use.

During operation parts may become hot - avoid accidental contact.

Disconnect this appliance before servicing, maintenance or cleaning.

TECHNICAL DATA

Codes Explained

P	6 or 8	B or P	2, 3, 4, 5 or 6	PT
Panther	Unit Depth	Bain Marie or Plain top	Number of 1/1 Gastronorms	Pass - Through model

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
P6B2	900	900	670	80
P6B3		1125		95
P6B4		1450		116
P6B5		1775		136
P6P2		900		71
P6P3		1125		86
P6P4		1450		105
P6P5		1775		124
P8B3		1125	800	104
P8B3PT		1125		106
P8B4		1450		125
P8B4PT		1450		127
P8B5		1775		146
P8B5PT		1775		148
P8B6		2100		166
P8B6PT		2100		168
P8P3		1125		92
P8P3PT		1125		94

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
P8P4	900	1450	800	114
P8P4PT		1450		116
P8P5		1775		136
P8P5PT		1775		138
P8P6		2100		158
P8P6PT		2100		160

Overshelves

Model	Heated/Ambient	No. shelves	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
PS83A1	A	1	325	1125	320	7
PS84A1				1450		9
PS85A1				1775		11
PS86A1				2100		13
PS83A2		2	615	1125		14
PS84A2				1450		18
PS85A2				1775		22
PS86A2				2100		26
PS83A3		3	905	1125		21
PS84A3				1450		27
PS85A3				1775		33
PS86A3				2100		39
PS83H1	H	1	325	1125		10
PS84H1				1450		13
PS85H1				1775		16
PS86H1				2100		19
PS83H2		2	615	1125		20
PS84H2				1450		26
PS85H2				1775		32
PS86H2				2100		38
PS83H3		3	905	1125		27
PS84H3				1450		35
PS85H3				1775		48
PS86H3				2100		57

Gantries

Model	Heated/Ambient	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
PG62A	A	520	900	460	9
PG63A			1125		12
PG64A			1450		16
PG65A			1775		20
PG62H	H		900		9
PG63H			1125		12
PG64H			1450		16
PG65H			1775		20

CHECK LIST OF ENCLOSURES

Warranty Card
Instructions Manual
Shelves – combinations to make 2 rows
Push bar handle kit
Gastronorm dividers (Bains Marie models only)
Drain tube (Bains Marie models only)

INSTALLATION AND COMMISSIONING

This appliance must be earthed.

An equipotential bonding terminal is provided to allow cross bonding with other equipment.

If replacing the plug connect the terminals as follows:

Green and Yellow wire	Earth	E
Blue wire	Neutral	N
Brown wire	Live	L

Means of isolation with at least 3mm contact separation in all poles must be incorporated into the fixed wiring of this appliance.

The fixed wiring insulation must be protected by insulated sleeving having a temperature rating of 60 Deg C.

Supply cords shall be oil resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent elastomer sheathed cord (code 60245 IEC 57)

Install this appliance on a level surface ensuring all vents are unobstructed.

Power Ratings

Model	Bains Marie (kW)	Cupboard (kW)	Total (kW)	Current (A) @ 230V AC
P6B2	1.1	1.5	2.6	11.3
P6B3	1.35	1.5	2.85	12.4
P6B4	2.45	2.5	4.95	21.5
P6B5	2.7	2.5	5.2	22.6
P6P2	N/A	1.5	1.5	6.5
P6P3		1.5	1.5	6.5
P6P4		2.5	2.5	10.9
P6P5		2.5	2.5	10.9
P8B3	1.35	1.5	2.85	12.4
P8B3PT	1.35	1.5	2.85	12.4

P8B4	2.45	2.5	4.95	21.5
P8B4PT	2.45	2.5	4.95	21.5
P8B5	2.7	2.5	5.2	22.6
P8B5PT	2.7	2.5	5.2	22.6
P8B6	2.7	2.5	5.2	22.6
P8B6PT	2.7	2.5	5.2	22.6
P8P3	N/A	1.5	1.5	6.5
P8P3PT		1.5	1.5	6.5
P8P4		2.5	2.5	10.9
P8P4PT		2.5	2.5	10.9
P8P5		2.5	2.5	10.9
P8P5PT		2.5	2.5	10.9
P8P6		2.5	2.5	10.9
P8P6PT		2.5	2.5	10.9

Heated Overshelves

Model	Power (kW)	Current (A) @ 230V AC
PS83H1	0.6	2.6
PS84H1	0.8	3.5
PS85H1	1.0	4.3
PS86H1	1.2	5.2
PS83H2	1.8	7.8
PS84H2	1.2	5.2
PS85H2	2.0	8.7
PS86H2	2.4	10.4
PS83H3	1.8	7.8
PS84H3	2.4	10.4
PS85H3	3.0	13.0
PS86H3	3.6	15.7

Heated Gantries

Model	Power (kW)	Current (A) @ 230V AC
PG62H	0.4	1.7
PG63H	0.6	2.6
PG64H	0.8	3.5
PG65H	1.0	4.3

When installing overshelf or gantry units, add additional power rating of overshelf / gantry to allow for total installation requirement.

Connecting to supply

Models of 3kW or less may be connected to the electrical supply by means of the fitted plug and lead. Models rated above 3kW, must be connected by a qualified electrician as below (Fig 1).

The electrical inlet box is fitted to the base using a hook (A) and slot (B) method. Access the box from the side and remove 2 screws (C). Pull the box towards you (D), disengaging the hooks. Lower the box (E) to access the terminal block. Disconnect and discard the attached test cables and connect the unit to a suitable supply cable. Refit the box, ensuring no wires are trapped.

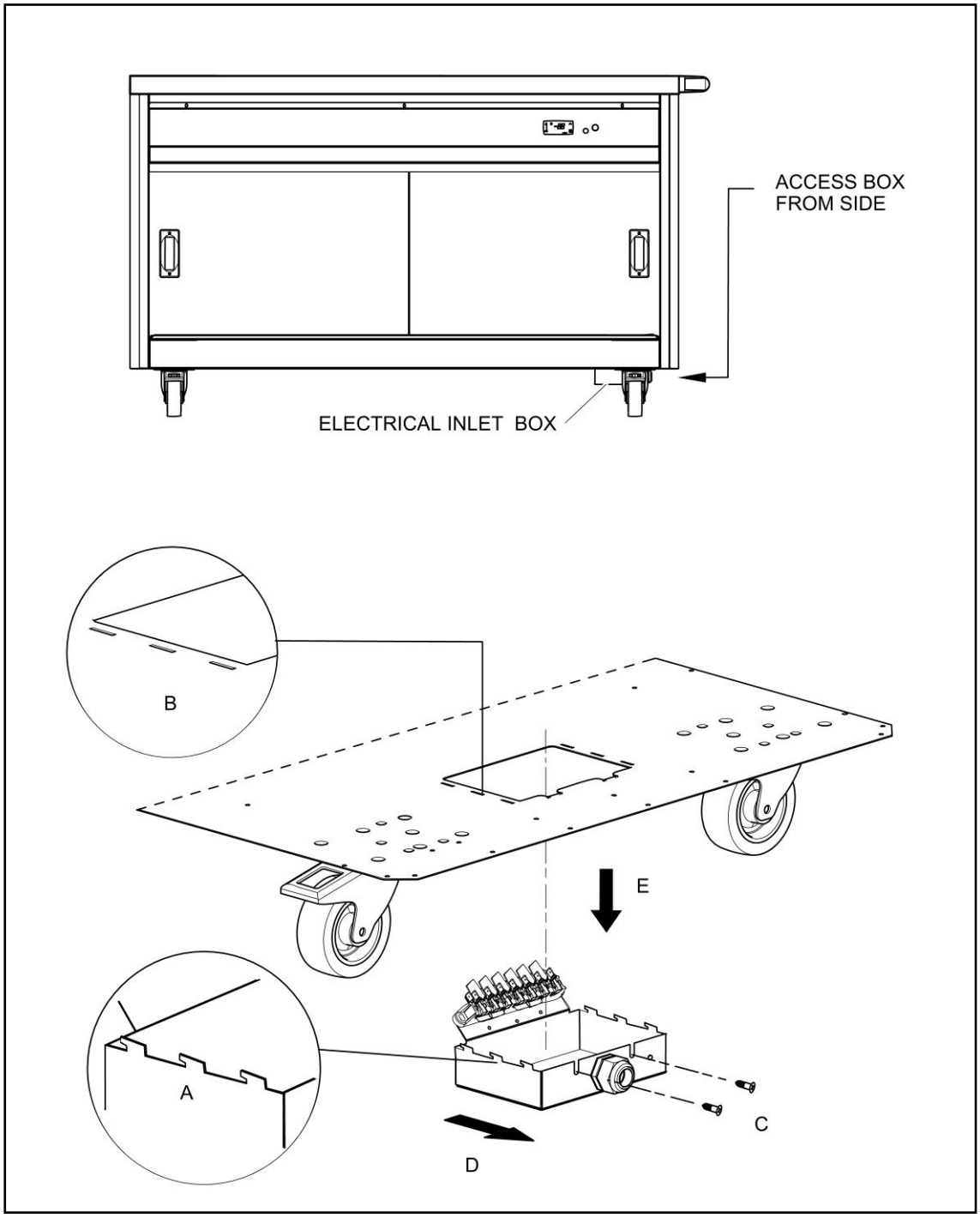

Fig 1

To fit push bar handle, using Allen keys provided firstly remove bolts at ‘A’ from the side of the cupboard and discard. Fit handle using bolts provided in handle kit.

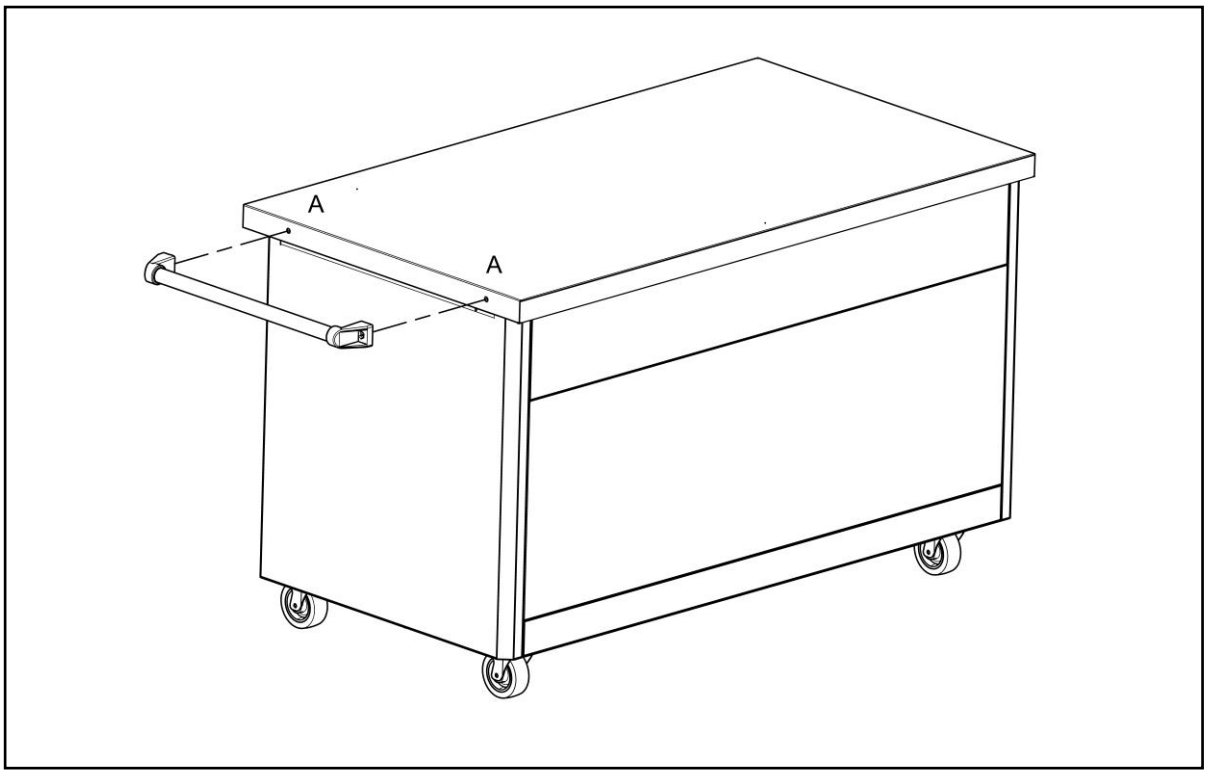

Fig 2

OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

Ensuring doors are closed, switch on the power at the mains supply. The green neon illuminates to indicate power to the appliance.

Electronic controller

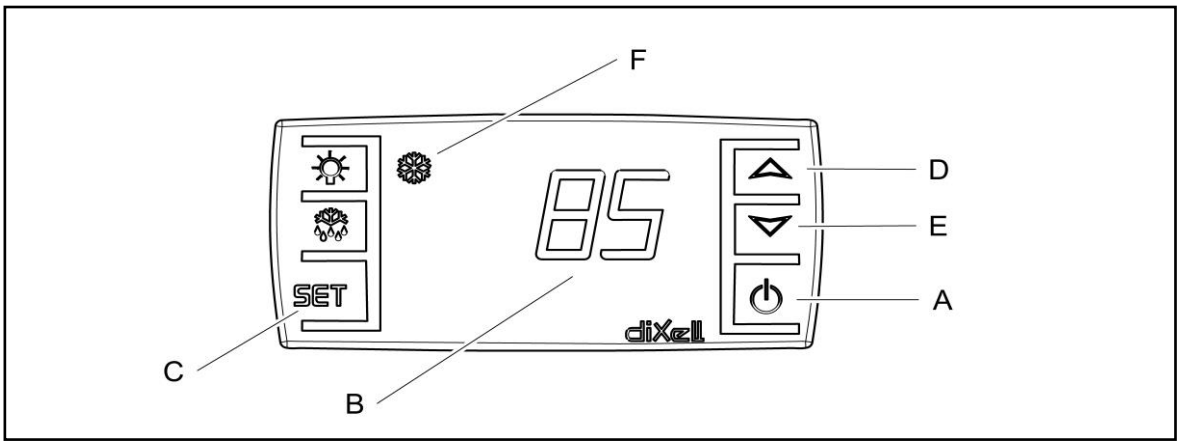

Fig 3

A On/Off button
B Digital readout
C 'Set' button
D Adjust '+'
E Adjust '-'
F Element 'On' symbol

The electronic controller for the cupboard has a range of 20 Deg C to 99 Deg C, and is factory set at 85 Deg C. On switching the unit on (A), the digital readout (B) displays the current temperature within the cupboard. Pressing the 'Set' button (C) once displays the temperature the cupboard is currently set to reach. To adjust this temperature, hold down the 'Set' button for 3 seconds and then set the required temperature by using the adjust buttons (D and E) on the controller. The digital readout then returns to show the current temperature.
Pre-heat the cupboard - the element symbol (F) is extinguished when the required temperature is reached.

Load the cupboard with heated food as required. The desired heat settings will be found with practice, and will depend on the amount and temperature of the food in the unit and the frequency of opening of the doors. Check food temperature regularly.

Do not attempt to transport heavy volumes of stacked crockery in the cupboard.

Do not disconnect the cupboard from the supply until it is ready to be moved to the distribution point. Re-connect as soon as the distribution point is reached.

Operation of gantries (selected models) is via the switch on the control panel (PG6 units) or the gantry overshelf (PS8 units).

To turn the unit off, switch off at the mains socket and ensure the green light has gone out.

NOTE

A small bowl of water placed on the bottom shelf once the appliance is stationary will help prevent food drying out.

Additional instructions for Models with Bains Marie tops.

Bains Marie may be used either dry or wet – best results are obtained when used wet. Temperature is controlled via 1-6 settings on the control knob.

For dry heat, ensure gastronorm dishes are in place then allow unit to heat up for 20 minutes on full before filling with hot food.

To use wet, fill the tank up to the high level mark with hot water (40 Deg C). With gastronorm dishes in place, allow a further 60 minutes on full for the water to reach optimum heat before filling with hot food. Maintain the water level above the minimum mark.

After use and with the appliance turned off, allow the water to cool and use the drain tube provided to empty the water well via the valve inside the cupboard. Clean out the tank and refill with fresh water on a regularly.

Operation of tray slide (Selected models only).

1. Lift up.
2. Rotate down.

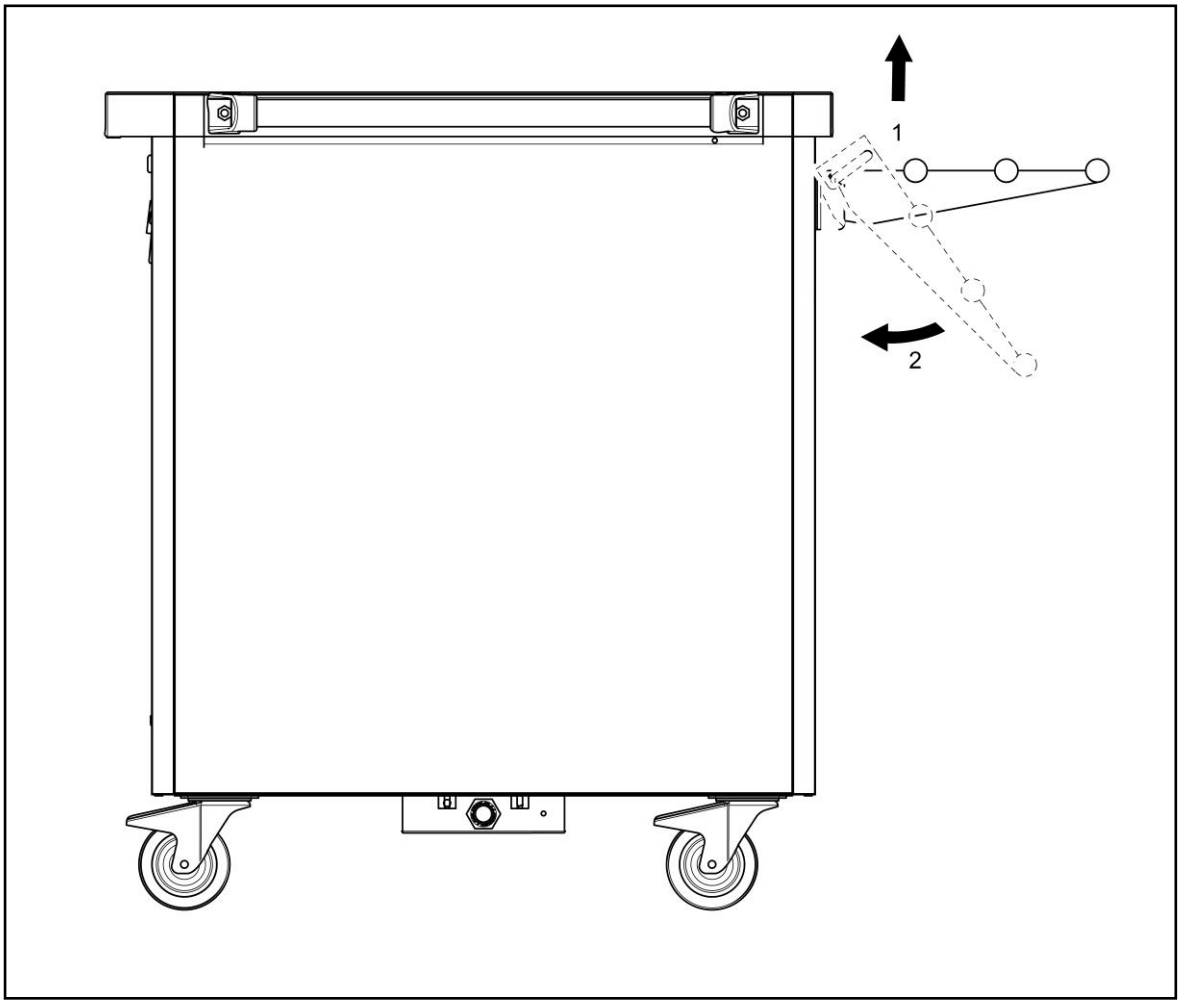

Fig 4

CLEANING

Do not use a water jet or steam cleaner, and do not immerse this appliance.

Clean all panels with warm water and mild detergent; do not use abrasive materials. Dry with a soft cloth.

To access the inside of the cupboard for cleaning, remove the doors as shown overleaf.

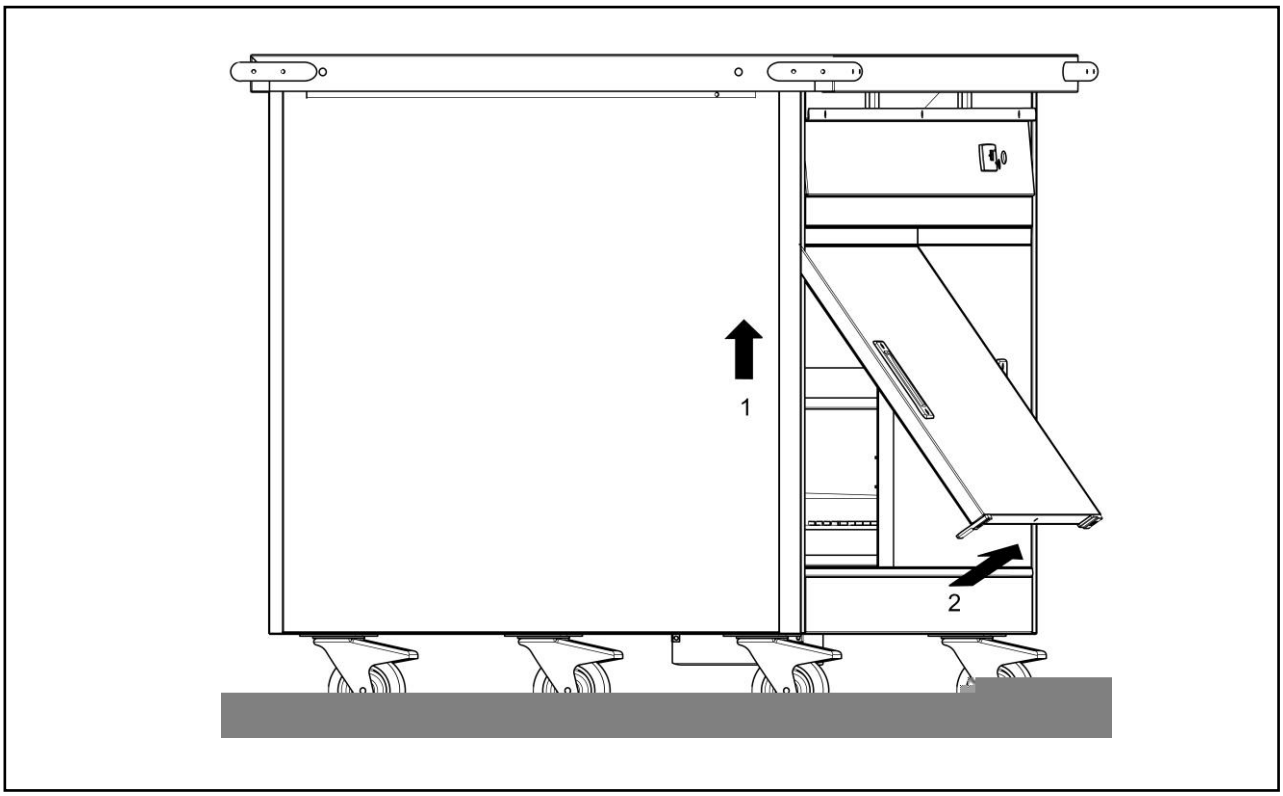

Fig 5

1. Lift door up in to top guide.
2. Rotate door bottom to lift clear of bottom guide.

Reverse procedure to refit.

Clean the door sliders to ensure smooth operation of the doors.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

All servicing, maintenance and component replacement on these appliances should be carried out by one of our recommended service engineers.

FAULT FINDING

Please refer to the Service Helpdesk number on the final page of this manual.

Spare Parts for gantries

Part Number	Description	Used on
GL517	Sneeze screen – 885mm	PG62A, PG62H
GL518	Sneeze screen – 1110mm	PG63A, PG63H
GL519	Sneeze screen – 1435mm	PG64A, PG64H
GL520	Sneeze screen – 1760mm	PG65A, PG65H
IN42	Plain insert	All PS8 models
IN82	Ribbed insert	PG64A, PG64H, PG65A, PG65H
LA211	Clip – in lamp holder	All PS8 heated models
LA324	200W Heat lamp	All PG6 heated models All PS8 heated models
LA325	Lamp holder	PG62H, PG63H, PG64H, PG65H
LA326	Reflector for lamp	PG62H, PG63H, PG64H, PG65H
LE14	Lens cover for switch	All PS8 heated models
SW34	Switch	All PS8 heated models
TE02	Terminal block - ceramic	All PG6 heated models All PS8 heated models

Spare parts for Accessories

Part Number	Description	Used on
BU62	Bush – tray slide	All
EC03	End cap – tray slide	
EC08	End cap – push bar	
LO24	Door lock	

ACCESSORIES

Part Number	Description	Used on
PDL2,3,4,5	Door complete with lock	All – order width to suit
PPB6	Additional push bar handle	670 models
PPB8	Additional push bar handle	800 models
CP16	Carvery pad	All
PHTC	Ceramic hot tile	
PHTG	Glass hot tile (factory fitted)	

Gastronorm Kits		
Code	**No. 1/1 Gastronorms**	**No ½ Gastronorms**
PGK1	2	0
PGK2	1	2
PGK3	0	4
PGK4	3	0
PGK5	2	2
PGK6	1	4
PGK7	0	6

SERVICE INFORMATION

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

☎ UK: 01522 875520

For non-UK customers, please contact your local Lincat dealer

All service work, other than routine cleaning should be carried out by one of our authorised service agents. We cannot accept responsibility for work carried out by other persons.

To ensure your service enquiry is handled as efficiently as possible, please tell us:

- Brief details of the problem
- Product code
- Type number
- Serial number

} All available on serial plate

Lincat reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.

GUARANTEE

This unit carries a comprehensive UK mainland 2 year warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights.

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the manufacturer's instructions
- Consumable items (such as filters, glass, bulbs, slot toaster elements and door seals.)
- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.

The manufacturer disclaims any liability for incidental, or consequential damages.
Attendance is based on reasonable access to the appliance to allow the authorised technician to carry out the warranty work.

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the warranty. Any requirement for staff attending the call to spend greater time than 15 minutes due to administrative requirements, such as on health and safety risk assessments, will be chargeable at the prevailing rate.