

Lincat P8B3PT Panther 800 Series Free-standing Hot Cupboard - Bain Marie Top - 3GN

View Product

Code : P8B3PT



50% OFF Sale

£6,384.00
£3,191.99 / exc vat
£3,830.39 / inc vat

Select Shipping Method
- 10-14 Working Days delivery

- Notes :
- Please check door entry sizes before ordering.
 - Delivery is made to kerbside only.
 - Drivers do not unpack or position goods.
 - A 25% restocking charge will apply for all returned goods.

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.

| Size | | | |
|-----------------|--------|-------|-------|
| Unit | Height | Width | Depth |
| Mm | 912 | 1 | 850 |
| Cm | 91.2 | 0.1 | 85 |
| Inches (approx) | 35 | 0 | 33 |

- 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.
- 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
- Power Type : 611
- Power Supply : 3155
- Material : Stainless Steel