



## P6B3 - Panther 670 Series Free-standing Hot Cupboard - Bain Marie Top - 3GN - W 1205 mm - 2.8 kW

A great solution for holding and transporting food at the perfect temperature, the Panther 670 Series Hot Cupboard / Bain Marie is designed to fit through narrow doorways, so is ideal for pubs and smaller restaurants as well as nursing and care homes where plated meals are to be transported from the kitchen to the residents.

- ✓ Ideal to fit through narrow corridors and doorways
- ✓ Bain marie top, ideal for small restaurants, cafes and pubs, as well as nursing and care homes, where the easy transportation of plated meals to diners and residents is a necessity
- ✓ 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	5056105103400

#### Power and Performance

Gastronorm Capacity	3 x GN1/1
Total Power kW	2.8
Temperature Range °C	20 - 99
IP Rating	IP24
Plate Capacity	302
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	672
Height (Internal) mm	432
Width (Internal) mm	1020
Depth (Internal) mm	512
Shelf Dimensions Width mm	966
Shelf Dimensions Depth mm	512
Net Weight Kg	95.6

## Supply Connections

Requires Installation	No
Requires Electrical Supply	Yes
UK 3 Pin Plug	Yes
Requires Hardwiring	No
Electrical Supply Rating Watts	2,850
Single Phase Amps	12.4
Single Phase Voltage	230

## Shipping

Packed Weight Kg	111.4
Packed Height cm	103
Packed Width cm	120
Packed Depth cm	80

## 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
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### Corner Guards

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

PTS3	PTS3 - Tray Slide
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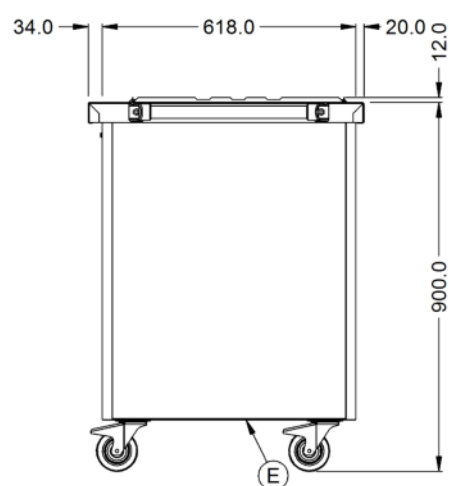
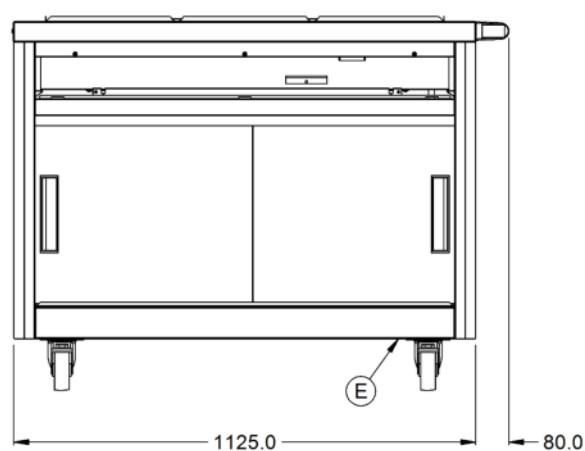
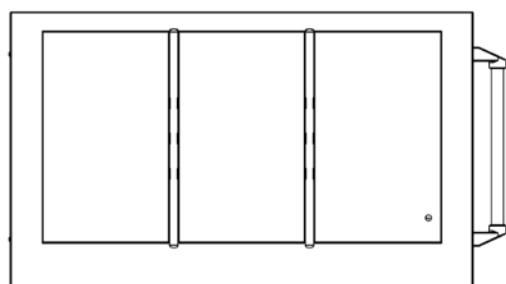
### Legs/Castors

PLK	PLK - Legs [non chargeable]
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## Available Accessories

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

## Technical Picture



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