





P8B3 - 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
- 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		Power and Performance	
Range Name	Panther	Gastronorm Capacity	3 x GN1/1
Power Type	Electric	Total Power kW	2.8
Unit Type	Free-standing	Temperature Range °C	20 - 99
Available in UK Only	No	IP Rating	IP24
UK Warranty	2 Years Parts and Labour Warranty	Plate Capacity	316
Export Warranty	Contact your local dealer	Temperature Control	Top: Mechanical/Bottom: Electronic
GTIN Code	5056105103479		

Key Specifications Weights and Dimensions Drain Location Right side interior mounted Unit Height (External) mm 912 **Number of Shelves included** 2 Unit Width (External) mm **Number of Shelf Positions** Unit Depth (External) mm 850 Pot Type Gastronorm Height (Internal) mm 432 Type of Heat Width (Internal) mm 1020 Wet/Dry **Heated Base** Depth (Internal) mm Yes **Heated Gantry** Shelf Dimensions Width mm No 967 Static or Mobile Shelf Dimensions Depth mm Mobile 512 Net Weight Kg 102.5





Supply Connections		Shipping	
Requires Installation	No	Packed Weight Kg 117.5	
Requires Electrical Supply	Yes	Packed Height cm 110	
UK 3 Pin Plug	Yes	Packed Width cm 123	
Requires Hardwiring	No	Packed Depth cm 90	
Electrical Supply Rating Watts	2,800		
Single Phase Amps	12.4		
Single Phase Voltage	230		

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 - Lockable Door

Corner Guards

PCG - Corner Guards [Set of Four]

Trayslides

PTS3 PTS3 - Tray Slide

Legs/Castors

PLK - Legs[non chargeable]

Available Accessories

 CP16
 CP16 - CARVERY PAD [1/1 GASTRONORM SIZE]

 PGK4
 PGK4 - GASTRONORM PACK

 PGK4
 PGK4 - GASTRONORM PACK

 PGK5
 PGK5 - GASTRONORM PACK

 PGK6
 PGK6 - GASTRONORM PACK

 PGK7
 PGK7 - GASTRONORM PACK

PHTC - CERAMIC INSERT [1/1 GASTRONORM SIZE]

PHTG - GLASS INSERT [1/1 GASTRONORM SIZE]

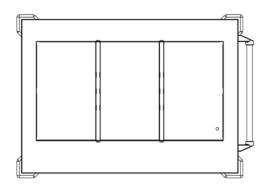
PLK/S PLK/S - LEG KIT [FOR CONVERSION IN THE FIELD]

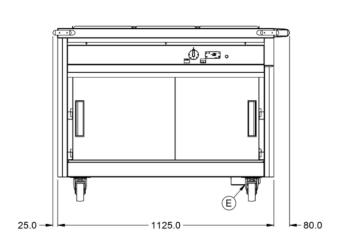
Technical Picture

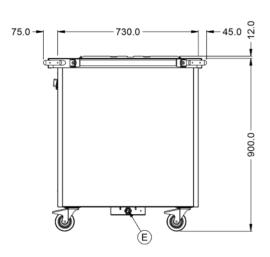
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