

# **PANTHER**



P8B5PT - Panther 800 Series Free-standing Hot Cupboard - Bain Marie Top - 5GN - W 1855 mm -5.2 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
- 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 5 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	5 x GN1/1
Power Type	Electric	Total Power kW	5.2
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	476
Export Warranty	Contact your local dealer	Temperature Control	Top: Mechanical/Bottom: Electronic
GTIN Code	5056105103523		

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	1855
Number of Shelf Positions	4	Unit Depth (External) mm	850
Pot Type	Gastronorm	Height (Internal) mm	432
Type of Heat	Wet/Dry	Width (Internal) mm	1670
Heated Base	Yes	Depth (Internal) mm	512
Heated Gantry	No	Shelf Dimensions Width mm	1610
Static or Mobile	Mobile	Shelf Dimensions Depth mm	512
		Net Weight Kg	146





Supply Connections		Shipping	
Requires Installation	Yes	Packed Weight Kg 166	
Requires Electrical Supply	Yes	Packed Height cm 110	
UK 3 Pin Plug	No	Packed Width cm 188	
Requires Hardwiring	Yes	Packed Depth cm 90	
<b>Electrical Supply Rating Watts</b>	5,200		
Single Phase Amps	22.6		
Single Phase Voltage	230		

### **Available Options**

**Overshelf or Gantry** 

PG5A PG5A - Ambient Gantry PG5H PG5H - Heated Gantry PS5A1 PS5A1 - 1 Ambient Overshelf PS5A2 PS5A2 - 2 Ambient Overshelves PS5A3 PS5A3 - 3 Ambient Overshelves PS5H1 PS5H1 - 1 Heated Overshelf PS5H2 PS5H2 - 2 Heated Overshelves PS5H3 PS5H3 - 3 Heated Overshelves

**Door Locks** 

PDL5 - Lockable Door

**Corner Guards** 

PCG - Corner Guards [Set of Four]

Legs/Castors

**PLK** - Legs[non chargeable]

### **Available Accessories**

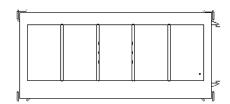
CP16	CP16 - CARVERY PAD [1/1 GASTRONORM SIZE]
PGK1	PGK1 - GASTRONORM PACK
PGK13	PGK13 - GASTRONORM PACK
PGK14	PGK14 - GASTRONORM PACK
PGK15	PGK15 - GASTRONORM PACK
PGK16	PGK16 - GASTRONORM PACK
PGK17	PGK17 - GASTRONORM PACK
PGK18	PGK18 - GASTRONORM PACK
PGK2	PGK2 - GASTRONORM PACK
PGK3	PGK3 - GASTRONORM PACK
PGK4	PGK4 - 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]

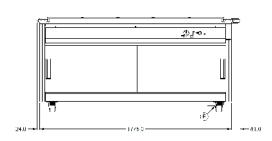
## **Technical Picture**

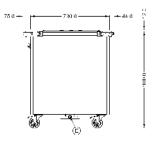
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