#### lincat



P8B3 - Lincat 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** Brand Total Power kW Lincat 2.80 Temperature Range °C 20-99 Range Panther IP Rating Series IP24 800 Series **Temperature Control** Power Type Electric Top: Mechanical; Bottom: Electronic Unit Type Free-standing Available in UK Only No **UK Warranty** 2 Years Parts and Labour Warranty Export Warranty Contact your local dealer GTIN 5056105103479 **Key Specifications** Capacity **Gastronorm Capacity** Drain Location Right side interior mounted 3 x GN1/1 Number of Shelves included 2 **Plate Capacity** 316 Number of Shelf Positions 4 Pot Type Gastronorm Type of Heat Wet/Dry **Heated Base** Yes Heated Gantry

Static or Mobile

No

Mobile

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## PANTHER

#### Weights and Dimensions

Unit Height (External) mm	912
Unit Width (External) mm	1205
Unit Depth (External) mm	850
Height (Internal) mm	432
Width (Internal) mm	1,020
Depth (Internal) mm	512
Shelf Dimensions Width mm	967
Shelf Dimensions Depth mm	512
Net Weight Kg	102.5

#### Shipping

Packed Weight Kg	117.5
Packed Height cm	110
Packed Width cm	123
Packed Depth cm	90

#### Supply Connections

Requires Installation	No
Requires Electrical Supply	Yes
UK 3 Pin Plug	Yes
Requires Hardwiring	No
Electrical Supply Rating Watts	2,800
Single Phase Amps	12.4
Single Phase Voltage	230

#### **Available Options**

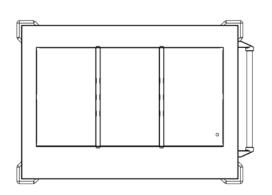
Overshelf or Gantry	
PG3A	PG3A - Ambient Gantry
PG3H	PG3H - Heated Gantry
PS3A1	PS3A1 - 1 Ambient Overshelf
PS3A2	PS3A2 - 2 Ambient Overshelves
PS3A3	PS3A3 - 3 Ambient Overshelves
PS3H1	PS3H1 - 1 Heated Overshelf
PS3H2	PS3H2 - 2 Heated Overshelves
PS3H3	PS3H3 - 3 Heated Overshelves
Door Locks	
PDL3	PDL3 - Lockable Door
Corner Guards	
PCG	PCG - Corner Guards[Set of Four]
Trayslides	
PTS3	PTS3 - Tray Slide
Legs/Castors	
PLK	PLK - Legs[non chargeable]
Available Accessories	
CP16	CP16 - CARVERY PAD [1/1 GASTRONORM SIZE ]
PGK4	PGK4 - GASTRONORM PACK

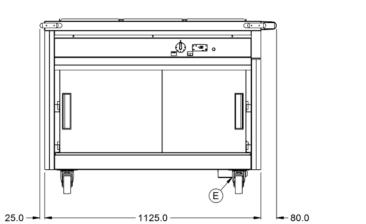
PGK4	PGK4 - GASTRONORM PACK
PGK5	PGK5 - GASTRONORM PACK
PGK6	PGK6 - GASTRONORM PACK
PGK7	PGK7 - GASTRONORM PACK
PHTC	PHTC - CERAMIC INSERT [1/1 GASTRONORM SIZE ]
PHTG	PHTG - GLASS INSERT [1/1 GASTRONORM SIZE]
PLK/S	PLK/S - LEG KIT [FOR CONVERSION IN THE FIELD]
PPB8	PPB8 - ADDITIONAL PUSHBAR





#### **Technical Picture**

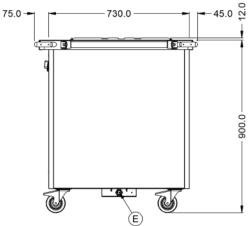




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