

P8B4 - Lincat Panther 800 Series Free-standing Hot Cupboard - Bain Marie Top - 4GN - W 1530 mm - 4.9 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 4 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 L incat 4.90 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 5056105103493 **Key Specifications** Capacity **Gastronorm Capacity** Drain Location Right side interior mounted 4 x GN1/1 Number of Shelves included 2 **Plate Capacity** 396 Number of Shelf Positions 4 Pot Type Gastronorm Type of Heat Wet/Dry **Heated Base** Yes

Heated Gantry

Static or Mobile

No

Mobile

PANTHER

Weights and Dimensions

Unit Height (External) mm	912
Unit Width (External) mm	1530
Unit Depth (External) mm	850
Height (Internal) mm	432
Width (Internal) mm	1,345
Depth (Internal) mm	512
Shelf Dimensions Width mm	1,286
Shelf Dimensions Depth mm	512
Net Weight Kg	120

Shipping

Packed Weight Kg	135
Packed Height cm	110
Packed Width cm	155
Packed Depth cm	90

Supply Connections

Requires Installation	Yes
Requires Electrical Supply	Yes
UK 3 Pin Plug	No
Requires Hardwiring	Yes
Electrical Supply Rating Watts	4,900
Single Phase Amps	21.5
Single Phase Voltage	230

Available Options

Overshelf or Gantry	
PG4A	PG4A - Ambient Gantry
PG4H	PG4H - Heated Gantry
PS4A1	PS4A1 - 1 Ambient Overshelf
PS4A2	PS4A2 - 2 Ambient Overshelves
PS4A3	PS4A3 - 3 Ambient Overshelves
PS4H1	PS4H1-1 Heated Overshelf
PS4H2	PS4H2 - 2 Heated Overshelves
PS4H3	PS4H3 - 3 Heated Overshelves
Door Locks	
PDL4	PDL4 - Lockable Door
Corner Guards	
PCG	
PCG	PCG - Corner Guards[Set of Four]
Trayslides	
PTS4	PTS4 - Tray Slide
-	
Legs/Castors	
PLK	PLK - Legs[non chargeable]
Available Accessories	
CP16	CP16 - CARVERY PAD [1/1 GASTRONORM SIZE]
PGK1	PGK1 - GASTRONORM PACK

PGK10

PGK11

PGK12

PGK2

PGK3

PGK8

PGK9

PHTC

Page Number: 2

PHTC - CERAMIC INSERT [1/1 GASTRONORM SIZE]

PGK10 - GASTRONORM PACK

PGK11 - GASTRONORM PACK

PGK12 - GASTRONORM PACK

PGK2 - GASTRONORM PACK

PGK3 - GASTRONORM PACK

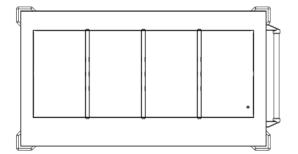
PGK8 - GASTRONORM PACK

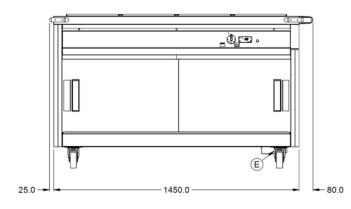
PGK9 - GASTRONORM PACK

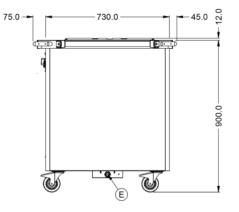
PANTHER

Available Accessories	
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







PANTHER

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