



With two independently controlled compartments able to be configured with gastronorm pans of different sizes, hold a variety of food types at perfect serving temperature for extended periods of time. Able to hold food for longer periods of time, the HHB12100 helps reduce food waste, and queue times.

A/A FILE NUMBER:

PANTHER

PRODUCT OPTIONS AND ACCESSORIES

- DVD01 Divider for using 2 x GN2/4 food pans in Panther HHB12100
- BLA1/1 GN1/1 Slider Cover - for use with Panther HHB
- BLA2/4 GN2/4 Slider Cover - for use with Panther HHB
- H-PAN01 High Heat Resistant Food Pan - GN1/1 - 100 mm deep
- H-PAN04 High Heat Resistant Food Pan - Long Half GN2/4 - 100 mm deep
- H-PAN02 High Heat Resistant GN1/1 Drain Plate

PRODUCT FEATURES

- Reduces waste - safely holds food for over an hour without loss of flavour, texture or shrinkage
- Flexible – use with 2 x 1/1GN, 4 x 2/4GN or a combination of these! Additional dividers required for 2/4GN.
- Independently controlled adjustable temperature for each bin
- Independently controlled upper and lower bins, switch off one bin during quieter periods to save energy
- Easy-access open design speeds up service
- Intuitive digital controls
- Hold foods at serving temperature for longer periods of time, reducing waste

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Width	450 mil
Depth	640 mil
Height	375 mil
Weight	27 kg

SHIPPING DETAILS

Ship Width	72 cm
Ship Depth	72 cm
Ship Height	52 cm
Ship Weight	33.6 kg
Number of Shipment Parcels	1
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No
Returnable Item	No

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Source Type	Electricity	Number of Electrical Conductor Wires	1
Electrical Amps	7.82	Electrical Connection Type	Cord and Plug
Electrical Voltage	230 volts	Electrical Plug Type	UK 3-Pin Plug
Electrical Watts	1800	Number of Electrical Plugs	1
Electrical Phase	Single	Dedicated Circuit Required	No
Kilowatts	1.8 kW	Energy Saving	Yes

ADDITIONAL SPECIFICATIONS

Cabinet Style	Pan	Internal Height	120 mm
Control Type	Touchpad, Mechanical	Internal Width	340 mm
Gastronorm Capacity	2 x GN1/1, 4 x GN2/4	Temperature Maximum	160 °C
Heat Location	Bottom Only	Temperature Minimum	100 °C
Internal Depth	610 mm		

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

