

LINCAT PANTHER 800 SERIES FREE-STANDING HOT CUPBOARD -**BAIN MARIE TOP - 3GN - W 1205 MM - 2.8 KW**

MODEL: P8B3



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. The unit is fan assisted, providing even heat distribution, fast heat up and recovery times, and lower energy usage. Fully 1/1 GN compatible, this unit accomodates 3 x 1/1 GN containers up to 150mm deep, while the thermostatically controlled bain marie top can be operated with wet or dry heat. An accurate digital electronic control of the hot cupboard temperature, adjustable between 20 and 99 °C, ensures compliance with food hygiene regulations.

PRODUCT OPTIONS AND ACCESSORIES

- CP16 CP16 CARVERY PAD [1/1 GASTRONORM SIZE]
- PGK6 GN PACK 6
- PLK/S PANTHER LEG KIT FOR CONVERSION IN THE FIELD
- PGK4 PGK4 GASTRONORM PACK
- PGK5 PGK5 GASTRONORM PACK
- PGK7 PGK7 GASTRONORM PACK
- PHTC PHTC CERAMIC INSERT [1/1 GASTRONORM SIZE]
- PHTG PHTG GLASS INSERT [1/1 GASTRONORM SIZE]
- PPB8 PPB8 ADDITIONAL PUSHBAR

PRODUCT FEATURES

- 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







LINCAT PANTHER 800 SERIES FREE-STANDING HOT CUPBOARD -BAIN MARIE TOP - 3GN - W 1205 MM - 2.8 KW

MODEL: P8B3

WEIGHTS & DIMENSIONS	
Width	1205 mil
Depth	850 mil
Height	912 mil
Weight	102.5 kg

SHIPPING DETAILS	
Ship Width	123 cm
Ship Depth	90 cm
Ship Height	110 cm
Ship Weight	112.75 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
Electrical Amps	12.4
Electrical Voltage	230 volts
Electrical Watts	2800
Electrical Phase	Single
Kilowatts	2.8 kW

Number of Electrical Conductor Wires	1
Electrical Connection Type	Cord and Plug
Electrical Plug Type	UK 3-Pin Plug
Number of Electrical Plugs	1
Dedicated Circuit Required	No
Energy Saving	No

ADDITIONAL SPECIFICATIONS	
Cart Style	Plated Meals and Pans
Control Type	Digital Touch Pad, Elec- tronic
Gastronorm Capacity	3 x GN1/1
Heating System	Electric
Legs or Casters	Casters
Number of Doors	2
Number of Shelf Positions	4

Number of Shelves	2
Plate Capacity	316
Plate Diameter	11.25" to 12.75"
Shelf Depth	512 mm
Shelf Width	967 mm
Temperature Maximum	99 °C
Temperature Minimum	20 °C

Lincat reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

Document Auto-Generated January 23, 2024





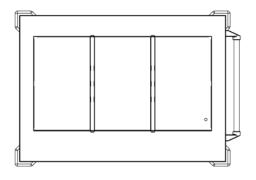
LINCAT PANTHER 800 SERIES FREE-STANDING HOT CUPBOARD -BAIN MARIE TOP - 3GN - W 1205 MM - 2.8 KW

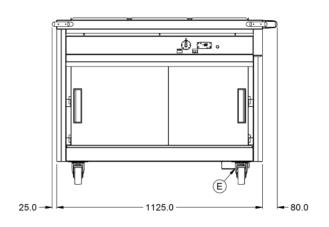
MODEL: P8B3

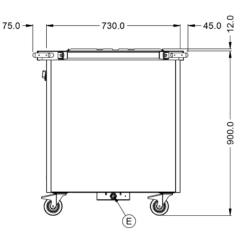
BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING







Lincat reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

Document Auto-Generated January 23, 2024

