



**PANTHER**

**PRODUCT OPTIONS AND ACCESSORIES**

- CP16 CP16 - CARVERY PAD [1/1 GASTRONORM SIZE]
- PLK/S PANTHER LEG KIT FOR CONVERSION IN THE FIELD
- PGK1 PGK1 - 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]

**PRODUCT FEATURES**

- 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 6 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

Helping to cater in demanding environments such as cafeterias, canteens and restaurants, the Panther 800 Series Hot Cupboard / Bain Marie 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. Built for efficiency, the model has sliding doors to both sides, providing enhanced workflow capability. Fully 1/1 GN compatible, this unit accommodates 6 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.

AIA FILE NUMBER:

ITEM NUMBER:

**WEIGHTS & DIMENSIONS**

Width	2180 mil
Depth	850 mil
Height	912 mil
Weight	167 kg

**SHIPPING DETAILS**

Ship Width	222 cm
Ship Depth	90 cm
Ship Height	110 cm
Ship Weight	183.7 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	22.6	Electrical Connection Type	Cord and Plug
Electrical Voltage	230 volts	Electrical Plug Type	UK 3-Pin Plug
Electrical Watts	5200	Number of Electrical Plugs	1
Electrical Phase	Single	Dedicated Circuit Required	No
Kilowatts	5.2 kW	Energy Saving	No

**ADDITIONAL SPECIFICATIONS**

Cart Style	Plated Meals and Pans	Number of Shelves	2
Control Type	Digital Touch Pad, Electronic	Plate Capacity	556
Gastronorm Capacity	6 x GN1/1	Plate Diameter	11.25" to 12.75"
Heating System	Electric	Shelf Depth	512 mm
Legs or Casters	Casters	Shelf Width	1929 mm
Number of Doors	4	Temperature Maximum	99 °C
Number of Shelf Positions	4	Temperature Minimum	20 °C

**BIDDING SPECIFICATIONS**

Bidding Specifications Not Available.

**TECHNICAL DRAWING**

