



P8B3 - 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	
Range Name	Panther	Gastronorm Capacity	3 x GN1/1
Power Type	Electric	Total Power kW	2.8
Unit Type	Free-standing	Temperature Range °C	20 - 99
Available in UK Only	No	IP Rating	IP24
UK Warranty	2 Years Parts and Labour Warranty	Plate Capacity	316
Export Warranty	Contact your local dealer	Temperature Control	Top: Mechanical/Bottom: Electronic
GTIN Code	5056105103479		

Key Specifications		Weights and Dimensions	
Drain Location	Right side interior mounted	Unit Height (External) mm	912
Number of Shelves included	2	Unit Width (External) mm	1205
Number of Shelf Positions	4	Unit Depth (External) mm	850
Pot Type	Gastronorm	Height (Internal) mm	432
Type of Heat	Wet/Dry	Width (Internal) mm	1020
Heated Base	Yes	Depth (Internal) mm	512
Heated Gantry	No	Shelf Dimensions Width mm	967
Static or Mobile	Mobile	Shelf Dimensions Depth mm	512
		Net Weight Kg	102.5

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

Shipping

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

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
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Corner Guards

PCG	PCG - Corner Guards [Set of Four]
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Trayslides

PTS3	PTS3 - Tray Slide
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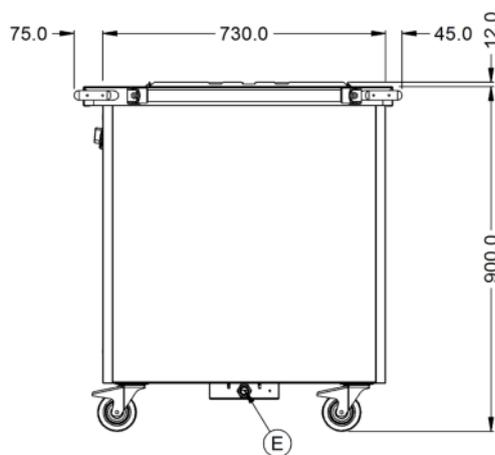
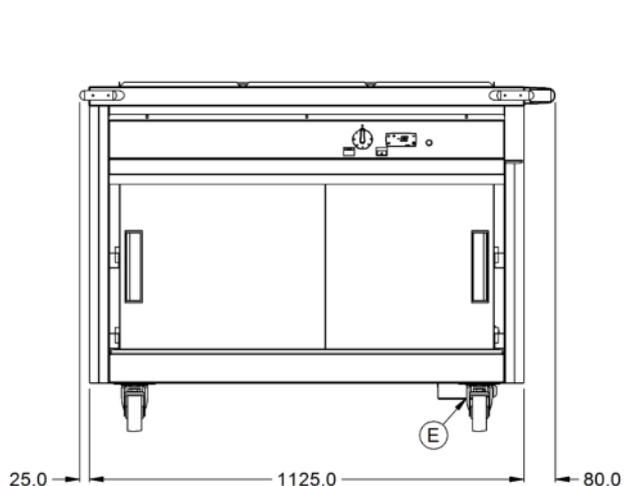
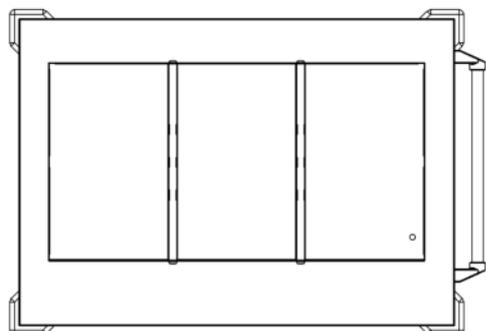
Legs/Castors

PLK	PLK - Legs [non chargeable]
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Available Accessories

CP16	CP16 - CARVERY PAD [1/1 GASTRONORM SIZE]
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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