



P6B3 - Panther 670
Series Free-standing Hot
Cupboard - Bain Marie
Top - 3GN - W 1205 mm -
2.8 kW

A great solution for holding and transporting food at the perfect temperature, the Panther 670 Series Hot Cupboard / Bain Marie is designed to fit through narrow doorways, so is ideal for pubs and smaller restaurants as well as nursing and care homes where plated meals are to be transported from the kitchen to the residents.

- ✓ Ideal to fit through narrow corridors and doorways
- ✓ Bain marie top, ideal for small restaurants, cafes and pubs, as well as nursing and care homes, where the easy transportation of plated meals to diners and residents is a necessity
- ✓ 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

| | |
|-----------------------------|-----------------------------------|
| Range Name | Panther |
| Power Type | Electric |
| Unit Type | Free-standing |
| Available in UK Only | No |
| UK Warranty | 2 Years Parts and Labour Warranty |
| Export Warranty | Contact your local dealer |
| GTIN Code | 5056105103400 |

Power and Performance

| | |
|-----------------------------|------------------------------------|
| Gastronorm Capacity | 3 x GN1/1 |
| Total Power kW | 2.8 |
| Temperature Range °C | 20 - 99 |
| IP Rating | IP24 |
| Plate Capacity | 302 |
| Temperature Control | Top: Mechanical/Bottom: Electronic |

Key Specifications

| | |
|-----------------------------------|-----------------------------|
| Drain Location | Right side interior mounted |
| Number of Shelves included | 2 |
| Number of Shelf Positions | 4 |
| Pot Type | Gastronorm |
| Type of Heat | Wet/Dry |
| Heated Base | Yes |
| Heated Gantry | No |
| Static or Mobile | Mobile |

Weights and Dimensions

| | |
|----------------------------------|------|
| Unit Height (External) mm | 912 |
| Unit Width (External) mm | 1205 |
| Unit Depth (External) mm | 672 |
| Height (Internal) mm | 432 |
| Width (Internal) mm | 1020 |
| Depth (Internal) mm | 512 |
| Shelf Dimensions Width mm | 966 |
| Shelf Dimensions Depth mm | 512 |
| Net Weight Kg | 95.6 |

Supply Connections

| | |
|--------------------------------|-------|
| Requires Installation | No |
| Requires Electrical Supply | Yes |
| UK 3 Pin Plug | Yes |
| Requires Hardwiring | No |
| Electrical Supply Rating Watts | 2,850 |
| Single Phase Amps | 12.4 |
| Single Phase Voltage | 230 |

Shipping

| | |
|------------------|-------|
| Packed Weight Kg | 111.4 |
| Packed Height cm | 103 |
| Packed Width cm | 120 |
| Packed Depth cm | 80 |

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 |
|------|----------------------|

Corner Guards

| | |
|-----|-----------------------------------|
| PCG | PCG - Corner Guards [Set of Four] |
|-----|-----------------------------------|

Trayslides

| | |
|------|-------------------|
| PTS3 | PTS3 - Tray Slide |
|------|-------------------|

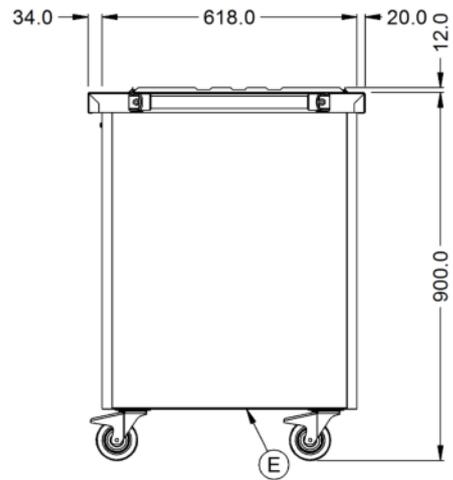
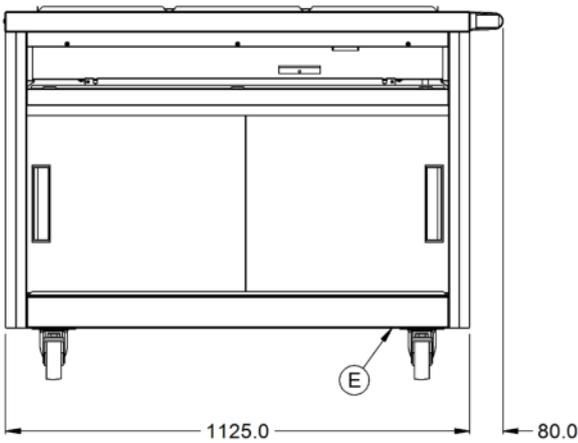
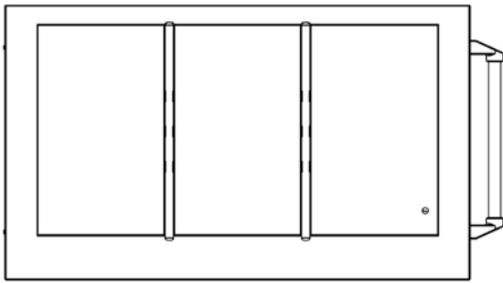
Legs/Castors

| | |
|-----|-----------------------------|
| PLK | PLK - Legs [non chargeable] |
|-----|-----------------------------|

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] |
| PPB6 | PPB6 - ADDITIONAL PUSHBAR |

Technical Picture



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