



P6B3 - Lincat 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		Power and Performance	
Brand	Lincat	Total Power kW	2.85
Range	Panther	Temperature Range °C	20-99
Series	670 Series	IP Rating	IP24
Power Type	Electric	Temperature Control	Top: Mechanical; Bottom: Electronic
Unit Type	Free-standing		
Available in UK Only	No		
UK Warranty	2 Years Parts and Labour Warranty		
Export Warranty	Contact your local dealer		
GTIN	5056105103400		

Key Specifications		Capacity	
Drain Location	Right side interior mounted	Gastronorm Capacity	3 x GN1/1
Number of Shelves included	2	Plate Capacity	302
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		Supply Connections	
Unit Height (External) mm	912	Requires Installation	No
Unit Width (External) mm	1205	Requires Electrical Supply	Yes
Unit Depth (External) mm	672	UK 3 Pin Plug	Yes
Height (Internal) mm	432	Requires Hardwiring	No
Width (Internal) mm	1,020	Electrical Supply Rating Watts	2,850
Depth (Internal) mm	512	Single Phase Amps	12.4
Shelf Dimensions Width mm	966	Single Phase Voltage	230
Shelf Dimensions Depth mm	512		
Net Weight Kg	95.6		

Shipping	
Packed Weight Kg	105.16
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

A schematic diagram of a three-panel folding door system. It consists of three rectangular panels connected by vertical hinges. A handle is attached to the rightmost panel. The entire assembly is shown within a rectangular frame.

