



## P8B4 - Lincat Panther 800 Series Free-standing Hot Cupboard - Bain Marie Top - 4GN - W 1530 mm - 4.9 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 4 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	4.90
Range	Panther	Temperature Range °C	20-99
Series	800 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	5056105103493		

Key Specifications		Capacity	
Drain Location	Right side interior mounted	Gastronorm Capacity	4 x GN1/1
Number of Shelves included	2	Plate Capacity	396
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	Yes
Unit Width (External) mm	1530	Requires Electrical Supply	Yes
Unit Depth (External) mm	850	UK 3 Pin Plug	No
Height (Internal) mm	432	Requires Hardwiring	Yes
Width (Internal) mm	1,345	Electrical Supply Rating Watts	4,900
Depth (Internal) mm	512	Single Phase Amps	21.5
Shelf Dimensions Width mm	1,286	Single Phase Voltage	230
Shelf Dimensions Depth mm	512		
Net Weight Kg	120		

Shipping	
Packed Weight Kg	132
Packed Height cm	110
Packed Width cm	155
Packed Depth cm	90

## Available Options

<b>Overshelf or Gantry</b>	
PG4A	PG4A - Ambient Gantry
PG4H	PG4H - Heated Gantry
PS4A1	PS4A1 - 1 Ambient Overshelf
PS4A2	PS4A2 - 2 Ambient Overshelves
PS4A3	PS4A3 - 3 Ambient Overshelves
PS4H1	PS4H1 - 1 Heated Overshelf
PS4H2	PS4H2 - 2 Heated Overshelves
PS4H3	PS4H3 - 3 Heated Overshelves
<b>Door Locks</b>	
PDL4	PDL4 - Lockable Door
<b>Corner Guards</b>	
PCG	PCG - Corner Guards[Set of Four]
<b>Trayslides</b>	
PTS4	PTS4 - Tray Slide
<b>Legs/Castors</b>	
PLK	PLK - Legs[non chargeable]

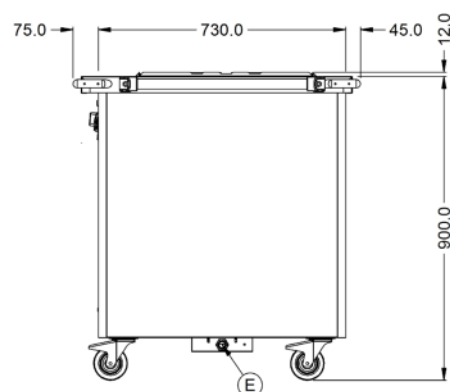
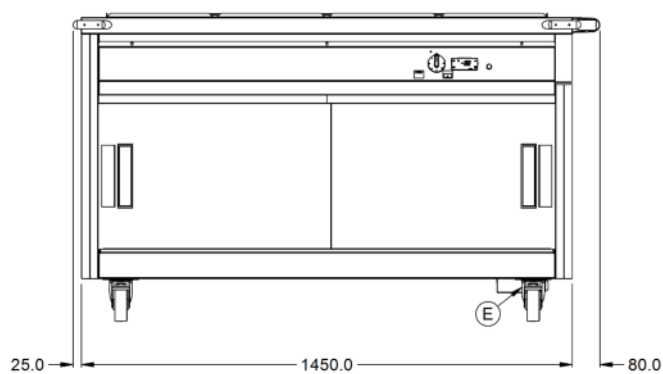
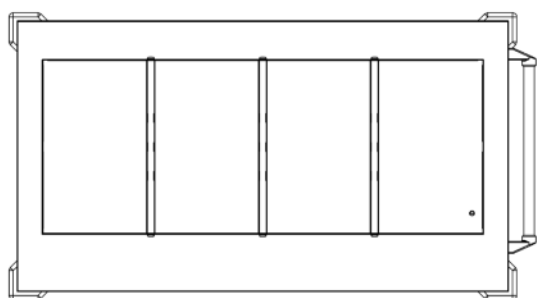
## Available Accessories

CP16	CP16 - CARVERY PAD[1/1 GASTRONORM SIZE]
PGK1	PGK1 - GASTRONORM PACK
PGK10	PGK10 - GASTRONORM PACK
PGK11	PGK11 - GASTRONORM PACK
PGK12	PGK12 - GASTRONORM PACK
PGK2	PGK2 - GASTRONORM PACK
PGK3	PGK3 - GASTRONORM PACK
PGK8	PGK8 - GASTRONORM PACK
PGK9	PGK9 - GASTRONORM PACK
PHTC	PHTC - CERAMIC INSERT[1/1 GASTRONORM SIZE]

## Available Accessories

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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