



P8B5 - Lincat Panther 800 Series Free-standing Hot Cupboard - Bain Marie Top - 5GN - W 1855 mm - 5.2 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 5 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

| | |
|----------------------|-----------------------------------|
| Brand | Lincat |
| Range | Panther |
| Series | 800 Series |
| 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 | 5056105103516 |

Power and Performance

| | |
|----------------------|-------------------------------------|
| Total Power kW | 5.20 |
| Temperature Range °C | 20-99 |
| IP Rating | IP24 |
| 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 |

Capacity

| | |
|---------------------|-----------|
| Gastronorm Capacity | 5 x GN1/1 |
| Plate Capacity | 476 |

| Weights and Dimensions | | Supply Connections | |
|---------------------------|-------|--------------------------------|-------|
| Unit Height (External) mm | 912 | Requires Installation | Yes |
| Unit Width (External) mm | 1855 | Requires Electrical Supply | Yes |
| Unit Depth (External) mm | 850 | UK 3 Pin Plug | No |
| Height (Internal) mm | 432 | Requires Hardwiring | Yes |
| Width (Internal) mm | 1,670 | Electrical Supply Rating Watts | 5,200 |
| Depth (Internal) mm | 512 | Single Phase Amps | 22.6 |
| Shelf Dimensions Width mm | 1,610 | Single Phase Voltage | 230 |
| Shelf Dimensions Depth mm | 512 | | |
| Net Weight Kg | 146 | | |

| Shipping | |
|------------------|-------|
| Packed Weight Kg | 160.6 |
| Packed Height cm | 110 |
| Packed Width cm | 188 |
| Packed Depth cm | 90 |

Available Options

| | |
|----------------------------|----------------------------------|
| Overshelf or Gantry | |
| PG5A | PG5A - Ambient Gantry |
| PG5H | PG5H - Heated Gantry |
| PS5A1 | PS5A1 - 1 Ambient Overshelf |
| PS5A2 | PS5A2 - 2 Ambient Overshelves |
| PS5A3 | PS5A3 - 3 Ambient Overshelves |
| PS5H1 | PS5H1 - 1 Heated Overshelf |
| PS5H2 | PS5H2 - 2 Heated Overshelves |
| PS5H3 | PS5H3 - 3 Heated Overshelves |
| Door Locks | |
| PDL5 | PDL5 - Lockable Door |
| Corner Guards | |
| PCG | PCG - Corner Guards[Set of Four] |
| Trayslides | |
| PTS5 | PTS5 - Tray Slide |
| Legs/Castors | |
| PLK | PLK - Legs[non chargeable] |

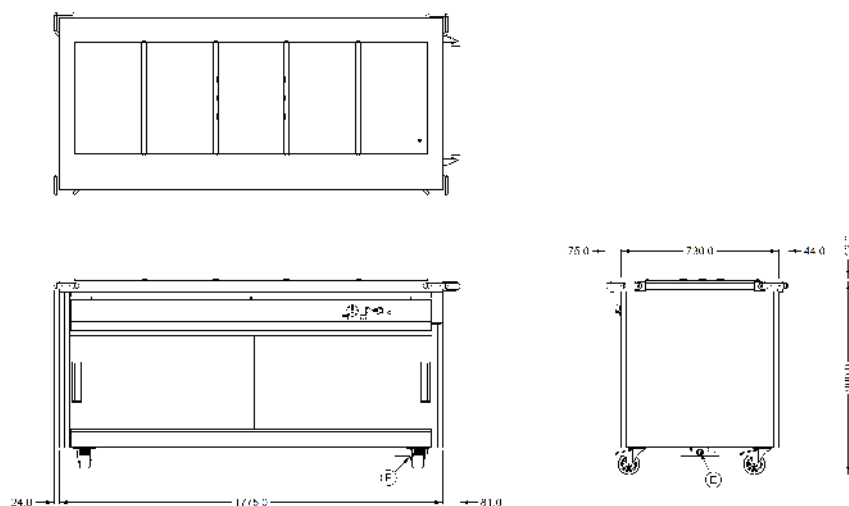
Available Accessories

| | |
|-------|---|
| CP16 | CP16 - CARVERY PAD[1/1 GASTRONORM SIZE] |
| PGK1 | PGK1 - GASTRONORM PACK |
| PGK13 | PGK13 - GASTRONORM PACK |
| PGK14 | PGK14 - GASTRONORM PACK |
| PGK15 | PGK15 - GASTRONORM PACK |
| PGK16 | PGK16 - GASTRONORM PACK |
| PGK17 | PGK17 - GASTRONORM PACK |
| PGK18 | PGK18 - GASTRONORM PACK |
| PGK2 | PGK2 - GASTRONORM PACK |
| PGK3 | PGK3 - GASTRONORM PACK |

Available Accessories

| | |
|--------------|---|
| PGK4 | PGK4 - 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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