



P8B5PT - 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
- ✓ Pass through model with removable sliding doors to both sides provide enhanced workflow efficiency
- ✓ 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	5056105103523

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

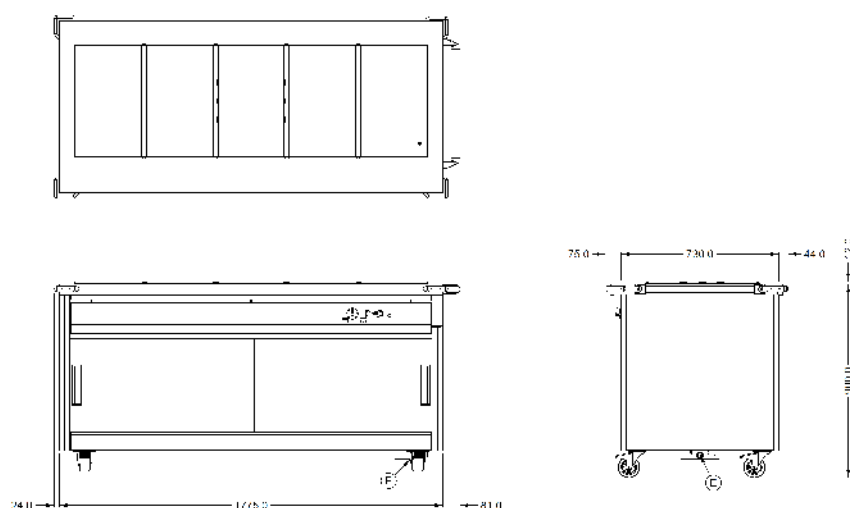
Available Options	
Overshelf or Gantry	
PG5A	PG5A - Ambient Gantry
PG5H	PG5H - Heated Gantry
PS5A1	PS5A1 - 1 Ambient Overshelf
PS5A2	PS5A2 - 2 Ambient Overshelves
PS5A3	PS5A3 - 3 Ambient Overshelves
PS5H1	PS5H1 - 1 Heated Overshelf
PS5H2	PS5H2 - 2 Heated Overshelves
PS5H3	PS5H3 - 3 Heated Overshelves
Door Locks	
PDL5	PDL5 - Lockable Door
Corner Guards	
PCG	PCG - Corner Guards[Set of Four]
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
PGK4	PGK4 - GASTRONORM PACK
PGK7	PGK7 - GASTRONORM PACK

Available Accessories

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]

Technical Picture





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