



P8B3PT - Lincat Panther 800 Series Free-standing Hot Cupboard - Bain Marie Top - 3GN - W 1205 mm - 2.8 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 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

Summary		Power and Performance	
Brand	Lincat	Total Power kW	2.80
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	5056105103486		
Key Specifications		Capacity	

Drain Location Right side interior mounted **Gastronorm Capacity** 3 x GN1/1 Number of Shelves included 2 **Plate Capacity** 316 **Number of Shelf Positions** Pot Type Gastronorm Type of Heat Wet/Dry **Heated Base** Yes **Heated Gantry** Nο 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	850	UK 3 Pin Plug	Yes
Height (Internal) mm	432	Requires Hardwiring	No
Width (Internal) mm	1,020	Electrical Supply Rating Watts	2,800
Depth (Internal) mm	512	Single Phase Amps	12.4
Shelf Dimensions Width mm	967	Single Phase Voltage	230
Shelf Dimensions Depth mm	512		
Net Weight Kg	102.5		
Shipping			
Packed Weight Kg	112.75		
Packed Height cm	110		
Packed Width cm	123		
Packed Depth cm	90		

Available Options

A	rah	alf a	 antry	

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 - Lockable Door

Corner Guards

PCG - Corner Guards [Set of Four]

Legs/Castors

PLK PLK - Legs[non chargeable]

Available Accessories

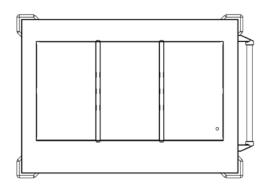
CP16	CP16 - CARVERY PAD[1/1 GASTRONORM SIZE]
PGK4	PGK4 - GASTRONORM PACK
PGK5	PGK5 - GASTRONORM PACK
PGK6	PGK6 - GASTRONORM PACK
PGK7	PGK7 - GASTRONORM PACK
PHTC	PHTC - CERAMIC INSERT [1/1 GASTRONORM SIZE]
PHTG	PHTG - GLASS INSERT [1/1 GASTRONORM SIZE]
PLK/S	PLK/S - LEG KIT [FOR CONVERSION IN THE FIELD]

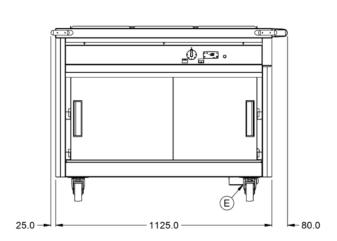
Technical Picture

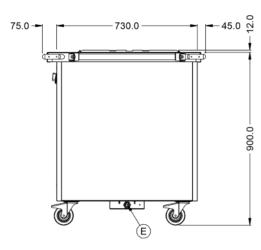
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Lincat Limited

Whisby Road,

Lincoln, LN6 3QZ,

United Kingdom

Company No: 2175448

A member company of

Customer Care

Tel: +44 1522 875500

Email: care@lincat.co.uk

Export Customers

Tel: +44 1522 875536

Email: export@lincat.co.uk

Opening Hours

Monday – Friday:

8.30am - 5pm

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