# LINCAT PANTHER 670 SERIES FREE-STANDING HOT CUPBOARD - BAIN MARIE TOP - 3GN - W 1205 MM - 2.8 KW

# MODEL: P6B3

AIA FILE NUMBER:

ITEM NUMBER:



PANTHER

UKA 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. Perfect for holding carvery and breakfast items either for self service or for back service, the unit is fan assisted, providing even heat distribution, fast heat up and recovery times, and lower energy usage. Fully 1/1 GN compatible, this unit accomodates 3 x 1/1 GN containers up to 150mm deep. Accurate digital electronic control of the hot cupboard temperature, adjustable between 20 and 99 °C, ensures compliance with food hygiene regulations.

## PRODUCT OPTIONS AND ACCESSORIES

- CP16 CP16 - CARVERY PAD [1/1 GASTRONORM SIZE]
- PGK6 GN PACK 6
- PLK/S PANTHER LEG KIT FOR CONVERSION IN THE FIELD
- PGK4 PGK4 - GASTRONORM PACK
- PGK5 PGK5 - GASTRONORM PACK
- PGK7 PGK7 - GASTRONORM PACK
- PHTC PHTC - CERAMIC INSERT [1/1 GASTRONORM SIZE]
- PHTG PHTG - GLASS INSERT [1/1 GASTRONORM SIZE]
- PPB6 PPB6 - ADDITIONAL PUSHBAR

## PRODUCT FEATURES

- 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 Â°C, ensures compliance with food hygiene regulations
- Double skinned construction provides efficient heat retention and a cool to touch exterior â€" safe and energy efficient. Removable doors and shelves allow access to the fully stainless steel interior for easy cleaning
- Drain tap located inside the hot cupboard allows fast and easy draining
- Supplied with two heavy duty multi section chrome plated rod shelves capable of taking the heaviest loads

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## WEIGHTS & DIMENSIONS

| | |
|---|---|
| Product Width | 1,205 mm |
| Product Depth | 672 mm |
| Product Height | 912 mm |
| Product Dimensions (WxDxH) (mm) | 1205 Millimeter X 672 Millimeter X 912 Millimeter |

## SHIPPING DETAILS

| | |
|---|---|
| Ship Width | 120 cm |
| Ship Depth | 80 cm |
| Ship Height | 103 cm |
| Ship Weight | 105.16 kg |
| Ship Method | Ltl Common Carrier |
| Shipping Package Type | Pieces |

## PRODUCT CERTIFICATION ICONS

IP24 Made in UK UKCA

## ENERGY SPECIFICATIONS

| | |
|---|---|
| Primary Energy Type | Electric |
| Electrical Volts | 230V |

## ADDITIONAL TECHNICAL SPECIFICATIONS

| | |
|---|---|
| Plate Capacity | 302 |
| Plate Diameter Maximum | 12.75 in |
| Plate Diameter Minimum | 11.25 in |
| Shelf Depth | 512 mm |
| Shelf Width | 966 mm |
| Temperature Minimum | 20 °C |
| Temperature Maximum | 99 °C |

bidding specifications

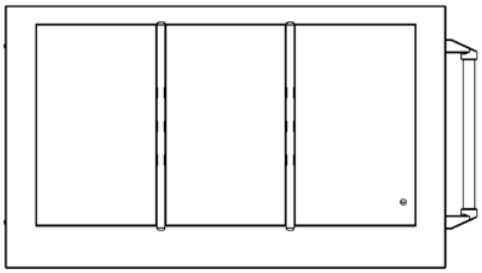
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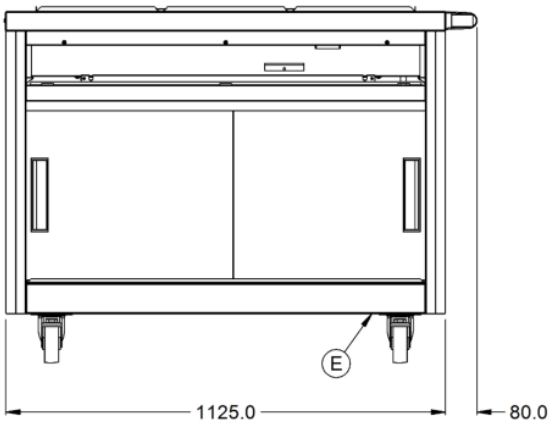
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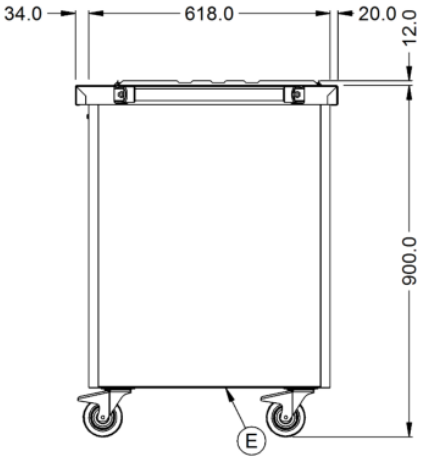
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## TECHNICAL DRAWING






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