



PANTHER

A 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 accommodates 5 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.

AIA FILE NUMBER:

PRODUCT OPTIONS AND ACCESSORIES

- CP16 CP16 - CARVERY PAD [1/1 GASTRONORM SIZE]
- PLK/S PANTHER LEG KIT FOR CONVERSION IN THE FIELD
- PGK1 PGK1 - GASTRONORM PACK
- PGK13 PGK13 - GASTRONORM PACK
- PGK15 PGK15 - GASTRONORM PACK
- PGK16 PGK16 - GASTRONORM PACK
- PGK18 PGK18 - GASTRONORM PACK
- PGK2 PGK2 - GASTRONORM PACK
- PGK3 PGK3 - GASTRONORM PACK
- PGK4 PGK4 - 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 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
- 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

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Product Width	1,855 mil
Product Depth	672 mil
Product Height	912 mil
Product Weight	135 kg

SHIPPING DETAILS

Ship Width	188 cm
Ship Depth	90 cm
Ship Height	110 cm
Ship Weight	149.05 kg
Ship Method	LTL Common Carrier
Shipping Package Type	Pieces

PRODUCT CERTIFICATION ICONS



ENERGY SPECIFICATIONS

Primary Energy Type	Electric
Electrical Volts	230V
Electrical Total Amperage	22.6
Electrical Total Wattage	5,200
Electrical Kilowatts	5.2
Electrical Phase	1PH
Electrical Phase Icon	1PH

ADDITIONAL TECHNICAL SPECIFICATIONS

Cart Style	Plated Meals and Pans	Plate Diameter Minimum	11.25 in
Heating System	Electric	Shelf Depth	512 mm
Number of Shelf Positions	4	Shelf Width	1,610 mm
Number of Shelves	2	Temperature Minimum	20 °C
Plate Capacity	462	Temperature Maximum	99 °C
Plate Diameter Maximum	12.75 in		

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

