



PANTHER

PRODUCT OPTIONS AND ACCESSORIES

- PLK/S PANTHER LEG KIT FOR CONVERSION IN THE FIELD

PRODUCT FEATURES

- Three tier heated gantries
- Pass through hot cupboard
- Fully 1/1GN compatible hot cupboard accommodating 4 1/1 gastronorms
- Thermostatically controlled bain marie
- Accurate digital electronic control of water tanks
- Individual drain tap for each water tank at the rear
- Castors as standard

UK Offering unrivalled versatility, the Panther Super Pass Hot Cupboard is built for high demanding environments, with multiple hot holding and cooking functions in one mobile unit. The Super Pass includes a Carter Hoffmann Crisp 'N Hold for holding chips and breaded products such as chicken nuggets, 1 x 1/1GN bain marie for hot holding sauces, soups, gravy and precooked foods and 1 x water tanks, suitable for boiling vegetables and pasta. With three tier heated gantries, the Super Pass is fully 1/1GN compatible accommodating 4 1/1 gastronorms and comes with a thermostatically controlled bain marie. It's ideal for restaurants, hospitals or schools.

AIA FILE NUMBER:

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Product Width	1,800 mm
Product Depth	900 mm
Product Height	1,908 mm
Product Dimensions (WxDxH) (mm)	1800 Millimeter X 900 Millimeter X 1908 Millimeter

SHIPPING DETAILS

Ship Width	190 cm
Ship Depth	90 cm
Ship Height	200 cm
Ship Weight	220 kg
Ship Method	Ltl Common Carrier
Shipping Package Type	Pieces

PRODUCT CERTIFICATION ICONS



ENERGY SPECIFICATIONS

Primary Energy Type	Electric
Electrical Volts	400V

ADDITIONAL TECHNICAL SPECIFICATIONS

Plate Capacity	396
Plate Diameter Maximum	12.75 in
Plate Diameter Minimum	11.25 in
Shelf Depth	490 mm
Shelf Width	1,334 mm

bidding specifications

TECHNICAL DRAWING

