



Installation, Operating and Servicing Instructions

Panther Hot Hold Bins HHB12100 and HHB12100T

Please make a note of your product details for
future use:

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

The PANTHER logo is written in a bold, blue, sans-serif font.

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IMPORTANT INFORMATION



Read these instructions carefully before using this product, paying particular attention to all sections that carry warning symbols, caution symbols and notices. Ensure that these are understood at all times.



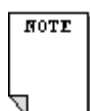
WARNING!

This symbol is used whenever there is a risk of personal injury.



CAUTION!

This symbol is used whenever there is a risk of damaging your Lincat product.



NOTE:

This symbol is used to provide additional information, hints and tips.

KEEP THIS MANUAL FOR FUTURE REFERENCE

WARNINGS AND PRECAUTIONS



This appliance must be installed, commissioned and serviced by a qualified person in accordance with national and local regulations in force in the country of installation.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.

Ensure that the plug/socket is accessible at all times.

Strip plastic coating and clean the appliance before use.

During operation parts may become hot - avoid accidental contact.

Disconnect this appliance before servicing, maintenance or cleaning.

TECHNICAL DATA

Height (mm)	375
Width (mm)	450
Depth (mm)	640, 680 for HHB12100T
Weight (kg)	27kg
Power rating	1.8 kW

CHECK LIST OF ENCLOSURES

HHB12100 / HHB12100T	HHB12100/WHB	HHB12100/GK
Warranty card	Warranty card	Warranty card
Instructions manual	Instructions manual	Instructions manual
	2 x 2/4 Gastro Sliders	2 x H-PAN01
	2 x 1/1 Gastro Sliders	2 x H-PAN04
		1 x DVD01

INSTALLATION AND COMMISSIONING

This appliance must be earthed.



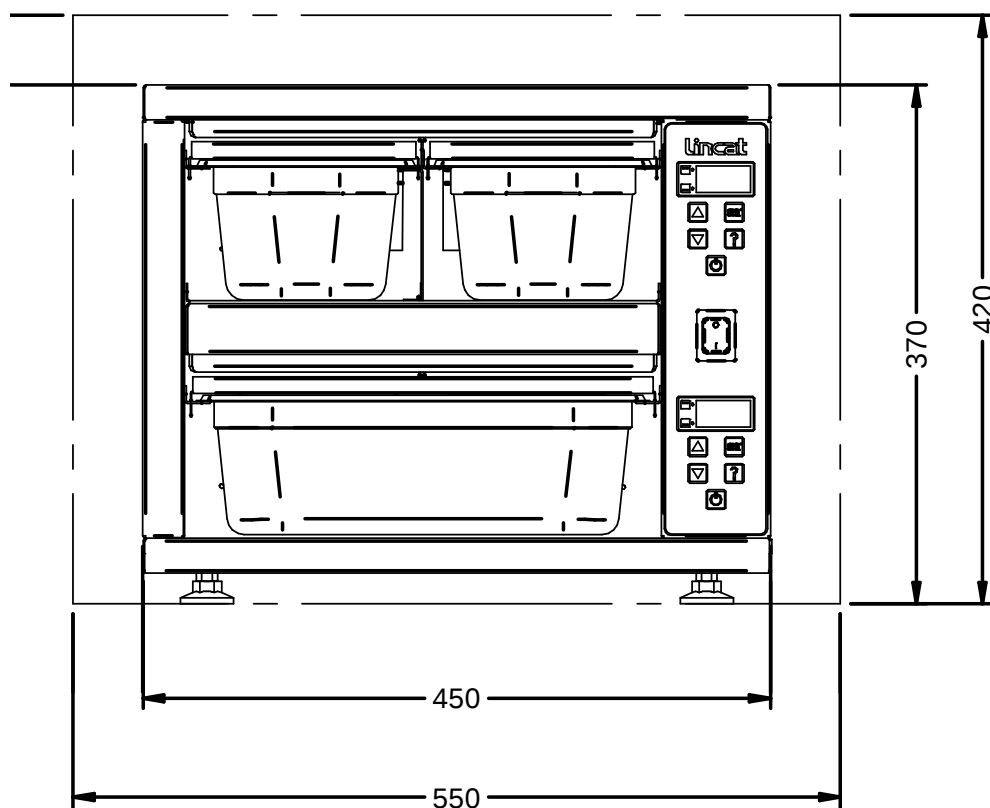
An equipotential bonding terminal is provided to allow cross bonding with other equipment.

If replacing the plug connect the terminals as follows:

Green and Yellow wire	Earth	E
Blue wire	Neutral	N
Brown wire	Live	L

Supply cords shall be oil resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent elastomer sheathed cord (code 60245 IEC 57)

Install this appliance on a level surface ensuring all vents are unobstructed. Any partitions, walls or furniture must be of non-combustible material. Minimum distances around the unit including the rear must be 50mm.



Note: The above image shows the unit with a divider and 2/4 gastronorms in the top compartment.

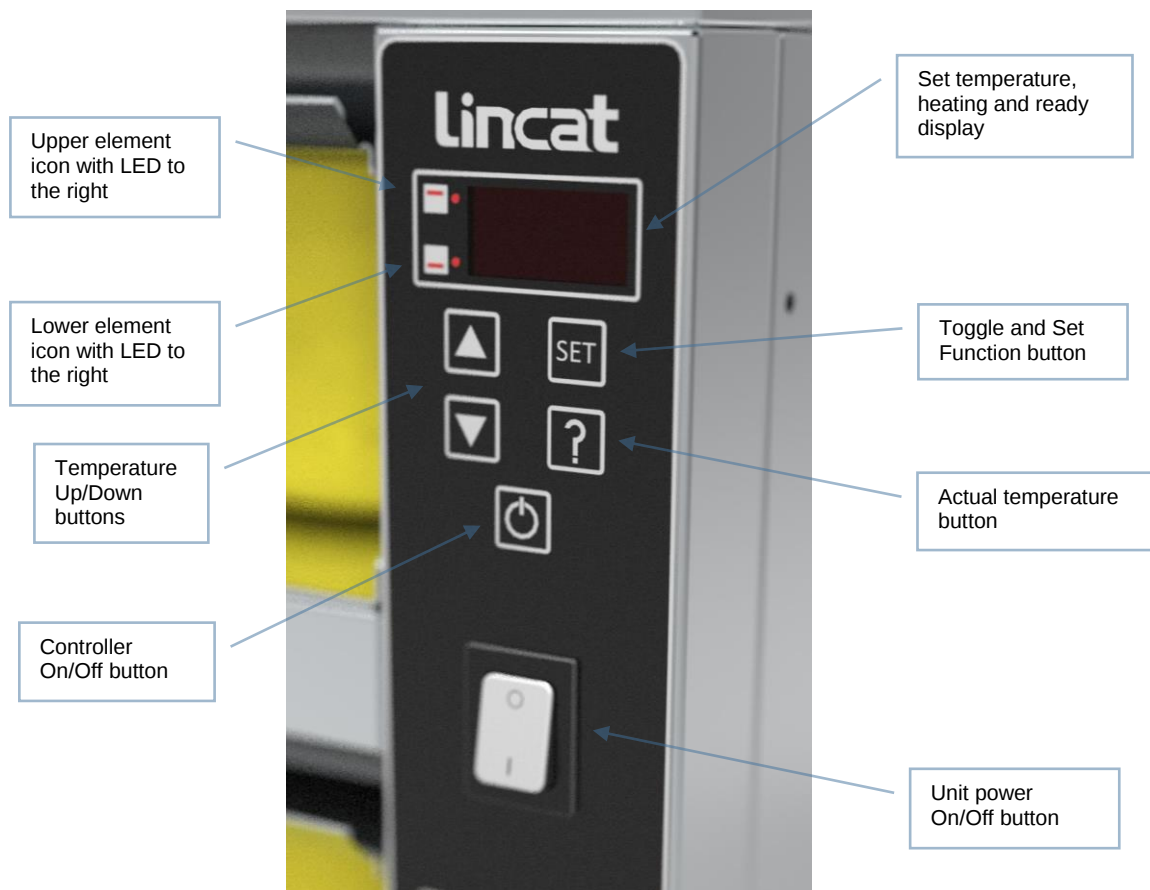
OPERATING INSTRUCTIONS

All units

This unit is designed to hold pre-heated foods at the correct temperature.
Do not use to bring products to temperature

Only qualified or trained personnel should use this appliance.

**Note: The display shows the heating element running temperature and does not reflect the food holding temperature. The factory pre-set running temperature of 155°C has been tested to keep most products above the legal minimum holding temperature.
Standard temperature monitoring practice must still be observed.**



This unit has two independent decks which will accommodate 100mm deep pans.

Each deck has an upper and lower heating element and the running temperatures can be set independently if required.

A divider can be fitted to both decks to allow 'Long Half' pans to be used.

With the unit connected to an electrical supply operate the 'Unit power on/off button' to supply power to the controllers. Each deck has its own controller so that one, two or all three decks can be operated as required. Operation of the deck is via the 'Controller On/Off button'.

After operating the 'Controller On/Off button' the display will show 'HEA' until the set temperature has been reached at which point the display will show 'rdy'. In normal operation the display will cycle between these as the unit maintains the correct temperature.

To change the temperature set point, select the heating element via the 'Up/Down' arrows, the LED indicates which heating element has been selected.

Press 'SET' then use the 'Up/Down' arrows to change the temperature followed by 'SET' to store the new value. Repeat for the other heating element if required. The corresponding LED will remain lit to indicate which element is actively being displayed.

A period of time will be necessary on first start up to allow the unit to reach thermal equilibrium and be ready to use, approximately 20 minutes.



To view the actual temperature at any time press the button.

UNITS FITTED WITH TIMER BARS



When the unit is switched on all the timer bar segments turn on to check they are functioning then they display the current software version 1.01 at product launch. The timers have a maximum pre-settable time of 2 hours. The timers remember the last set time after the power is turn Off / On.

To adjust the time, use the “UP” and “DOWN” arrows. Press the “RIGHT” arrow to accept the time.

To start the timer press the “RIGHT” arrow. The dot in the bottom right corner will flash to indicate the timer is counting down.

Times greater than 10 minutes are displayed with just minutes.
Times less than 10 minutes are displayed with minutes and seconds.

When the time is completed, the unit will beep 3 times and “000” will display will flash on the display.

Press the “RIGHT” arrow to reset the timer. Press the “RIGHT” arrow again to start the timer.

CLEANING

Your product has a manufacturer's warranty. This requires you maintain and care for your product and follow maintenance instructions. If you fail to maintain your unit or damage components Lincat may charge you for a warranty repair. Please check the website for terms and conditions.



Do not use a water jet or steam cleaner, and do not immerse this appliance.

Clean all panels with warm water and mild detergent, do not use abrasive materials. Dry with a soft cloth.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

All servicing, maintenance and component replacement on this appliance should be carried out by one of our recommended service engineers.

FAULT FINDING

Please refer to the Service Help Desk number on the final page of this manual.

SPARE PARTS LIST

Part Number	Description
CB19	CONTROL PCB
EL345	HEATER MAT
FE10	ADJUSTABLE FEET
CP-HHB12100	CONTROL PANEL ASSEMBLY
PL306	PLUG AND LEAD
SW97	ROCKER SWITCH
LE14	WATER PROOF COVER
TC59	THERMISTOR

ACCESSORIES

Part Number	Description
H-PAN01	1/1 GASTRO
H-PAN02	1/1 DRAIN PLATE
H-PAN-03	1/3 COLANDER
H-PAN-04	2/4 GASTRO
H-PAN-05	2/4 DRAIN PLATE
BLA1/1	1/1 SLIDER
BLA2/4	2/4 SLIDER

SERVICE INFORMATION

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

☎ UK: 01522 875520

For non-UK customers, please contact your local Lincat dealer

All service work, other than routine cleaning should be carried out by one of our authorised service agents. We cannot accept responsibility for work carried out by other persons.

To ensure your service enquiry is handled as efficiently as possible, please tell us:

- Brief details of the problem
 - Product code
 - Type number
 - Serial number
- } All available on serial plate

Lincat reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.

GUARANTEE

This unit carries a comprehensive UK mainland 2 year warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights.

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the manufacturer's instructions
- Consumable items (such as filters, glass, bulbs, slot toaster elements and door seals.)
- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.

The manufacturer disclaims any liability for incidental, or consequential damages. Attendance is based on reasonable access to the appliance to allow the authorised technician to carry out the warranty work.

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the warranty. Any requirement for staff attending the call to spend greater time than 15 minutes due to administrative requirements, such as on health and safety risk assessments, will be chargeable at the prevailing rate.