



P8B6 - Lincat Panther
800 Series Free-standing
Hot Cupboard - Bain
Marie Top - 6GN - W 2180
mm - 5.2 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
- ✔ 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 6 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

Specifications

| Summary | | Power and Performance | |
|-----------------------------|-----------------------------------|-----------------------------|-------------------------------------|
| Brand | Lincat | Total Power kW | 5.20 |
| 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 | 5056105103530 | | |

| Key Specifications | | Capacity | |
|-----------------------------------|-----------------------------|----------------------------|-----------|
| Drain Location | Right side interior mounted | Gastronorm Capacity | 6 x GN1/1 |
| Number of Shelves included | 2 | Plate Capacity | 556 |
| Number of Shelf Positions | 4 | | |
| Pot Type | Gastronorm | | |
| Type of Heat | Wet/Dry | | |
| Heated Base | Yes | | |
| Heated Gantry | No | | |
| Static or Mobile | Mobile | | |

Weights and Dimensions **Supply Connections**

| | | | |
|----------------------------------|-------|---------------------------------------|-------|
| Unit Height (External) mm | 912 | Requires Installation | Yes |
| Unit Width (External) mm | 2180 | Requires Electrical Supply | Yes |
| Unit Depth (External) mm | 850 | UK 3 Pin Plug | No |
| Height (Internal) mm | 432 | Requires Hardwiring | Yes |
| Width (Internal) mm | 1,995 | Electrical Supply Rating Watts | 5,200 |
| Depth (Internal) mm | 512 | Single Phase Amps | 22.6 |
| Shelf Dimensions Width mm | 1,929 | Single Phase Voltage | 230 |
| Shelf Dimensions Depth mm | 512 | | |
| Net Weight Kg | 167 | | |

Shipping

| | |
|-------------------------|-------|
| Packed Weight Kg | 183.7 |
| Packed Height cm | 110 |
| Packed Width cm | 222 |
| Packed Depth cm | 90 |

Available Options

Overshelf or Gantry

| | |
|--------------|-------------------------------|
| PS6A1 | PS6A1 - 1 Ambient Overshelf |
| PS6A2 | PS6A2 - 2 Ambient Overshelves |
| PS6A3 | PS6A3 - 3 Ambient Overshelves |
| PS6H1 | PS6H1 - 1 Heated Overshelf |
| PS6H2 | PS6H2 - 2 Heated Overshelves |
| PS6H3 | PS6H3 - 3 Heated Overshelves |

Door Locks

| | |
|-------------|----------------------|
| PDL6 | PDL6 - Lockable Door |
|-------------|----------------------|

Corner Guards

| | |
|------------|-----------------------------------|
| PCG | PCG - Corner Guards [Set of Four] |
|------------|-----------------------------------|

Trayslides

| | |
|-------------|-------------------|
| PTS6 | PTS6 - Tray Slide |
|-------------|-------------------|

Legs/Castors

| | |
|------------|-----------------------------|
| PLK | PLK - Legs [non chargeable] |
|------------|-----------------------------|

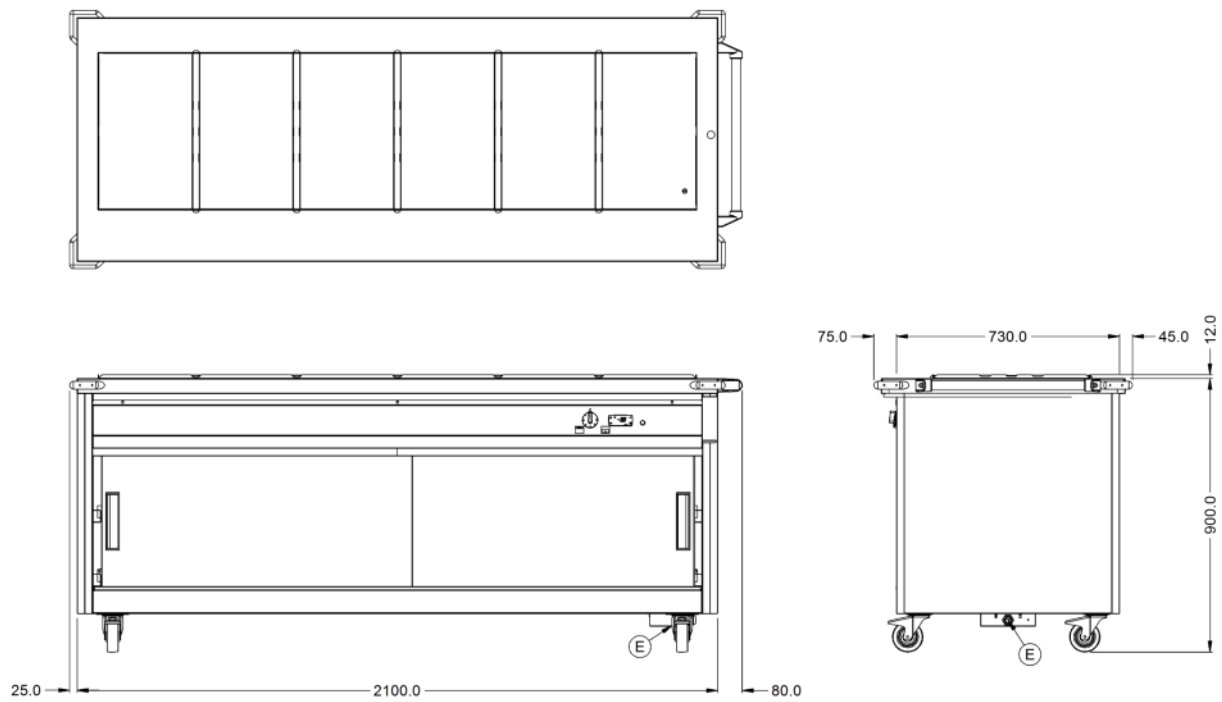
Available Accessories

| | |
|--------------|--|
| CP16 | CP16 - CARVERY PAD [1/1 GASTRONORM SIZE] |
| PGK1 | PGK1 - GASTRONORM PACK |
| PGK19 | PGK19 - GASTRONORM PACK |
| PGK2 | PGK2 - GASTRONORM PACK |
| PGK20 | PGK20 - GASTRONORM PACK |
| PGK21 | PGK21 - GASTRONORM PACK |
| PGK22 | PGK22 - GASTRONORM PACK |
| PGK23 | PGK23 - GASTRONORM PACK |
| PGK24 | PGK24 - GASTRONORM PACK |
| PGK25 | PGK25 - GASTRONORM PACK |
| PGK3 | PGK3 - GASTRONORM PACK |
| PGK4 | PGK4 - GASTRONORM PACK |

Available Accessories

| | |
|--------------|---|
| 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] |
| PPB8 | PPB8 - ADDITIONAL PUSHBAR |

Technical Picture





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