

PANTHER - Hot Cupboards that cater for every need

Panther hot cupboards are available in various lengths, either as plain top or bain marie top, which can hold up to six standard 1/1 GN containers. Features include digital temperature display and control, fan assisted heating and 1/1 GN compatible mirror stainless steel interiors. From cafeterias to large restaurants, small care homes to hospitals, primary schools to colleges and universities, the Panther range of hot cupboards more than measures up to the task.

- ✓ Accurate digital electronic control of the hot cupboard temperature
- ✓ Adjustable between 20 and 99 degrees C, ensures compliance with food hygiene regulations
- ✓ Fan assisted hot cupboard provides even heat distribution, fast heat up and lower energy usage
- ✓ Supplied with two heavy duty multi-section chrome plated shelves to take the heaviest loads
- ✓ Four shelf positions allow adjustment to meet individual needs
- ✓ Choice of static and mobile versions
- ✓ Supplied with swivel and lockable castors
- ✓ Cupboard double skinned with insulation

Hot Cupboards Plain Tops

Our hot cupboards plain tops can also be used for the plating up and garnishing of food dishes, while also doubling as a pass through area to front of house staff. The smooth surface is not only easy to clean, but also provides an extra workspace that can even be used as a mobile workstation should you wish.

CODE	DESCRIPTION	OVEN SHELF	POWER	DIMENSIONS MM
P6P2	670 Series	788 x 512	1.5kW	W 980 x D 670 x H 900
P6P3	670 Series	980 x 512	1.5kW	W 1205 x D 670 x H 900
P6P4	670 Series	1286 x 512	2.5kW	W 1530 x D 670 x H 900
P6P5	670 Series	1610 x 512	2.5kW	W 1855 x D 670 x H 900
670 SERIES				
P8P3	800 Series	980 x 512	1.5kW	W 1125 x D 800 x H 900
P8P4	800 Series	1286 x 512	2.5kW	W 1530 x D 850 x H 900
P8P5	800 Series	1610 x 512	2.5kW	W 1855 x D 850 x H 900
800 SERIES				



Hot Cupboards Bain Maries

Lincat hot cupboard bain marie tops available in 2, 3, 4, 5, or even 6 1/1GN containers that enables for easy transferring to and from other appliances, making them ideal for cafeterias, schools, restaurants and hotels.

These units provide an effective way of holding food at optimum temperatures for longer periods of time, in particular the hot cupboards bain marie top is great for holding a wide variety of carvery and breakfast items – either for self service or for back service.

CODE	DESCRIPTION	OVEN SHELF	POWER	DIMENSIONS MM
P6B2	2 x 1/1 GN	785 x 512	2.6kW	W 980 x D 672 x H 912
P6B3	3 x 1/1 GN	966 x 512	2.8kW	W 1205 x D 672 x H 912
P6B4	4 x 1/1 GN	1286 x 512	4.9kW	W 1530 x D 672 x H 912
P6B5	5 x 1/1 GN	1610 x 512	5.2kW	W 1855 x D 672 x H 912
670 SERIES				
P8B3	3 x 1/1 GN	967 x 512	2.8kW	W 1205 x D 850 x H 912
P8B4	4 x 1/1 GN	1286 x 512	4.9kW	W 1530 x D 850 x H 912
P8B5	5 x 1/1 GN	1610 x 512	5.2kW	W 1855 x D 850 x H 912
800 SERIES				



Additional Gantry options also available online.

