



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 4 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.

PANTHER

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
- PGK10 PGK10 - GASTRONORM PACK
- PGK12 PGK12 - GASTRONORM PACK
- PGK2 PGK2 - GASTRONORM PACK
- PGK3 PGK3 - GASTRONORM PACK
- PGK8 PGK8 - GASTRONORM PACK
- PGK9 PGK9 - 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 4 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

WEIGHTS & DIMENSIONS

Width	1530 mil
Depth	672 mil
Height	912 mil
Weight	116.5 kg

SHIPPING DETAILS

Ship Width	155 cm
Ship Depth	90 cm
Ship Height	110 cm
Ship Weight	128.15 kg
Number of Shipment Parcels	1
Ship Method	LTL Common Carrier
Shipping Package Type	Pieces
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Type	Electric	Electrical Plug Type	UK 3-Pin Plug
Electrical Total Amperage	21.5 A	Number of Electrical Plugs	1
Electrical Volts	230V	Electrical Connection Type	Cord and Plug
Electrical Total Wattage	4950 W	Number of Electrical Conductor Wires	1
Electrical Kilowatts	4.95 kW	Dedicated Circuit Required	No
Electrical Phase	1-Phase	Electrical Remarks	Single

ADDITIONAL SPECIFICATIONS

Cart Style	Plated Meals and Pans	Number of Shelves	2
Construction Materials	Stainless Steel	Plate Capacity	382
Control Type	Digital Touch Pad, Electronic	Plate Diameter	11.25" to 12.75"
Gastronorm Capacity	4 x GN1/1	Shelf Depth	512 mm
Heating System	Electric	Shelf Width	1286 mm
Number of Doors	2	Temperature Maximum	99 °C
Number of Shelf Positions	4	Temperature Minimum	20 °C

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

