



Number of Shelf Positions

Pot Type

Type of Heat

Heated Base

Heated Gantry

Static or Mobile

4

Gastronorm

Wet/Dry

Yes

Nο

Mohile

P6B2 - Lincat Panther 670 Series Free-standing Hot Cupboard - Bain Marie Top - 2GN - W 980 mm - 2.6 kW 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.

- ldeal to 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 2 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 Total Power kW 2.60 Lincat Temperature Range °C Range Panther 20-99 Series IP Rating 670 Series **Power Type Temperature Control** Electric Top: Mechanical; Bottom: Electronic **Unit Type** Free-standing Available in UK Only Nο **UK Warranty** 2 Years Parts and Labour Warranty **Export Warranty** Contact your local dealer **GTIN** 5056105103394 **Key Specifications** Capacity **Drain Location Gastronorm Capacity** 2 x GN1/1 Right side interior mounted Number of Shelves included Plate Capacity 2 222





Weights and Dimensions		Supply Connections	
Unit Height (External) mm	912	Requires Installation	No
Unit Width (External) mm	980	Requires Electrical Supply	Yes
Unit Depth (External) mm	672	UK 3 Pin Plug	Yes
Height (Internal) mm	432	Requires Hardwiring	No
Width (Internal) mm	795	Electrical Supply Rating Watts	2,600
Depth (Internal) mm	512	Single Phase Amps	11.3
Shelf Dimensions Width mm	785	Single Phase Voltage	230
Shelf Dimensions Depth mm	512		
Net Weight Kg	80.9		
Shipping			
Packed Weight Kg	88.99		
Packed Height cm	105		
Packed Width cm	100		
Packed Depth cm	80		

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Overs	helf d	or Ga	ntry

PG2A PG2A - Ambient Gantry PG2H PG2H - Heated Gantry PS2A1 PS2A1 - 1 Ambient Overshelf PS2A2 PS2A2 - 2 Ambient Overshelves PS2A3 PS2A3 - 3 Ambient Overshelves PS2H1 PS2H1 - 1 Heated Overshelf PS2H2 PS2H2 - 2 Heated Overshelves PS2H3

PS2H3 - 3 Heated Overshelves

Door Locks

PDL2 PDL2 - Lockable Door

Corner Guards

PCG PCG - Corner Guards [Set of Four]

Trayslides

PTS2 PTS2 - Tray Slide

Legs/Castors

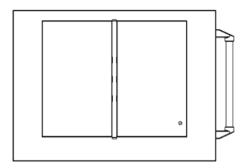
PLK PLK - Legs [non chargeable]

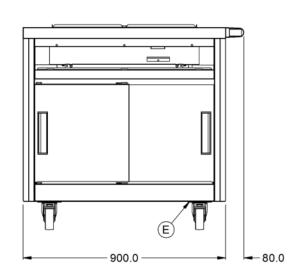
Available Accessories

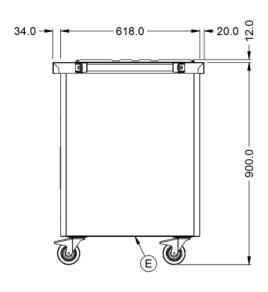
CP16	CP16 - CARVERY PAD[1/1 GASTRONORM SIZE]
PGK1	PGK1 - GASTRONORM PACK
PGK2	PGK2 - GASTRONORM PACK
PGK3	PGK3 - GASTRONORM PACK
PHTC	PHTC - CERAMIC INSERT [1/1 GASTRONORM SIZE]
PHTG	PHTG - GLASS INSERT [1/1 GASTRONORM SIZE]
PLK/S	PLK/S - LEG KIT [FOR CONVERSION IN THE FIELD]
PPB6	PPR6 - ADDITIONAL PUSHBAR



Technical Picture









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