



## Installation, Operating and Servicing Instructions

### Panther Hot Cupboards

P6B2, P6B3, P6B4, P6B5, P6P2, P6P3,  
P6P4, P6P5, P8B3, P8B3PT, P8B4, P8B4PT,  
P8B5, P8B5PT, P8B6, P8B6PT, P8P3,  
P8P3PT, P8P4, P8P4PT, P8P5, P8P5PT,  
P8P6, P8P6PT

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

Date Purchased: \_\_\_\_\_

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Dealer: \_\_\_\_\_

\_\_\_\_\_

**PANTHER**

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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

Codes Explained

P	6 or 8	B or P	2, 3, 4, 5 or 6	PT
Panther	Unit Depth	Bain Marie or Plain top	Number of 1/1 Gastronorms	Pass - Through model

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	
P6B2	900	900	670	80	
P6B3		1125		95	
P6B4		1450		116	
P6B5		1775		136	
P6P2		900		71	
P6P3		1125		86	
P6P4		1450		105	
P6P5		1775		124	
P8B3		800	1125	800	104
P8B3PT			1125		106
P8B4			1450		125
P8B4PT			1450		127
P8B5			1775		146
P8B5PT			1775		148
P8B6			2100		166
P8B6PT			2100		168
P8P3	1125		92		
P8P3PT	1125		94		

Model	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)
P8P4	900	1450	800	114
P8P4PT		1450		116
P8P5		1775		136
P8P5PT		1775		138
P8P6		2100		158
P8P6PT		2100		160

## CHECK LIST OF ENCLOSURES

Warranty Card
Instructions Manual
Shelves – combinations to make 2 rows
Push bar handle kit
Gastronorm dividers (Bains Marie units only)
Drain tube (Bains Marie units only)

## 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

Means of isolation with at least 3mm contact separation in all poles must be incorporated into the fixed wiring of this appliance.

The fixed wiring insulation must be protected by insulated sleeving having a temperature rating of 60 Deg C.

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.

## Power Ratings

Model	Bains Marie (kW)	Cupboard (kW)	Total (kW)	Current (A) @ 230V AC
P6B2	1.1	1.5	2.6	11.3
P6B3	1.35	1.5	2.85	12.4
P6B4	2.45	2.5	4.95	21.5
P6B5	2.7	2.5	5.2	22.6
P6P2	N/A	1.5	1.5	6.5
P6P3	N/A	1.5	1.5	6.5
P6P4	N/A	2.5	2.5	10.9
P6P5	N/A	2.5	2.5	10.9
P8B3	1.35	1.5	2.85	12.4
P8B3PT	1.35	1.5	2.85	12.4
P8B4	2.45	2.5	4.95	21.5
P8B4PT	2.45	2.5	4.95	21.5
P8B5	2.7	2.5	5.2	22.6
P8B5PT	2.7	2.5	5.2	22.6
P8B6	2.7	2.5	5.2	22.6
P8B6PT	2.7	2.5	5.2	22.6
P8P3	N/A	1.5	1.5	6.5
P8P3PT	N/A	1.5	1.5	6.5
P8P4	N/A	2.5	2.5	10.9
P8P4PT	N/A	2.5	2.5	10.9
P8P5	N/A	2.5	2.5	10.9
P8P5PT	N/A	2.5	2.5	10.9
P8P6	N/A	2.5	2.5	10.9
P8P6PT	N/A	2.5	2.5	10.9

## Connecting to supply

P6 models may be connected to the electrical supply by means of the fitted plug and lead. For P8 models, connect as below, referring to Fig 1.

The electrical inlet box is fitted to the base using a hook (A) and slot (B) method. Access the box from the side and remove 2 screws (C). Pull the box towards you (D), disengaging the hooks. Lower the box (E) to access the terminal block. Disconnect and discard the attached test cables and connect the unit to a suitable supply cable. Refit the box, ensuring no wires are trapped.

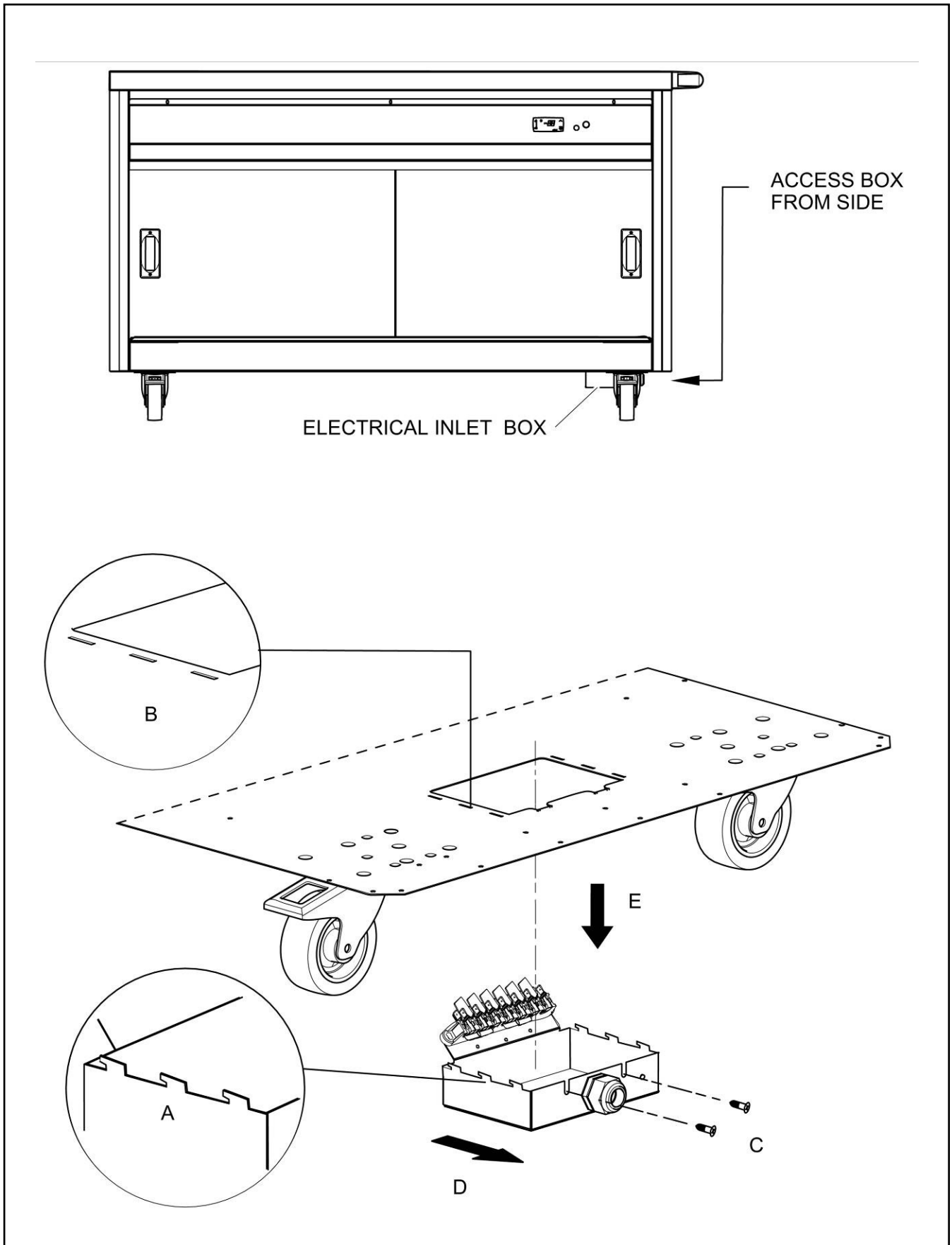


Fig 1

To fit push bar handle, using allen keys provided remove bolts 'A' and discard. Fit handle using bolts provided in handle kit.

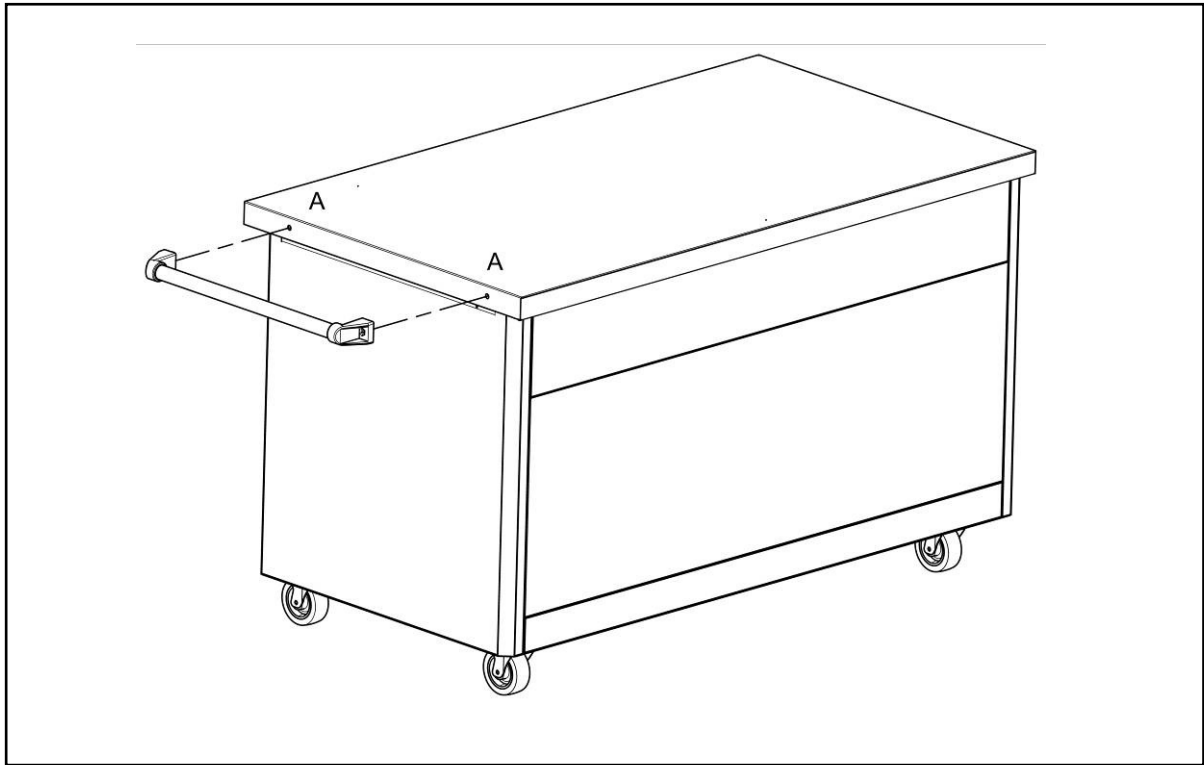


Fig 2

## OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

Ensuring doors are closed, switch on the power at the mains supply. The green neon illuminates to indicate power to the appliance.

### Electronic controller

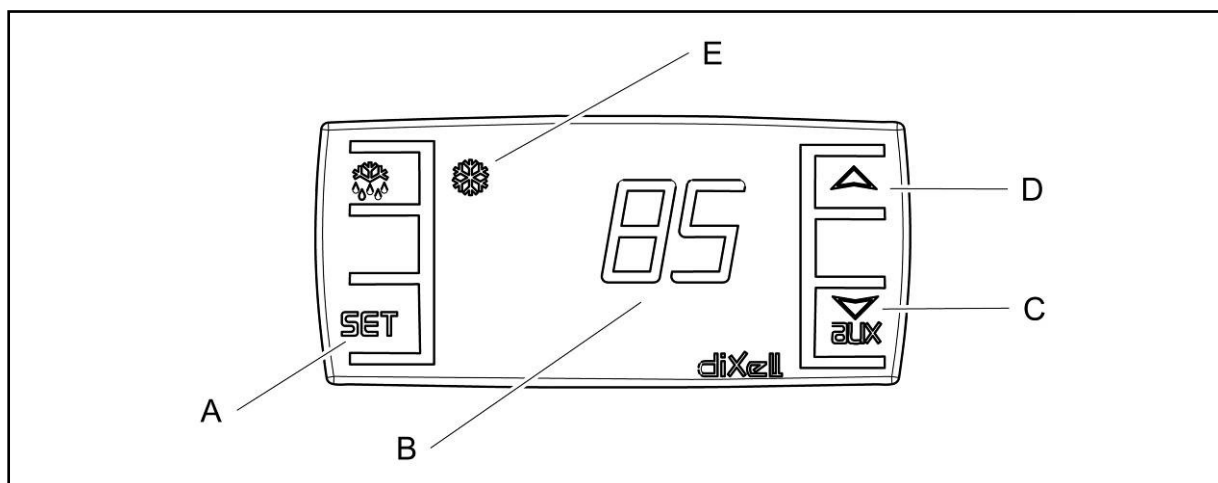


Fig 3

- A 'Set' button
- B Digital readout
- C Adjust '-'
- D Adjust '+'
- E Element 'On' symbol

The electronic controller for the cupboard has a range of 20 Deg C to 99 Deg C, and is factory set at 85 Deg C. On switching the unit on, the digital readout (B) displays the current temperature within the cupboard. Pressing the 'Set' button (A) once displays the temperature the cupboard is currently set to reach. To adjust this temperature, hold down the 'Set' button for 3 seconds and then set the required temperature by using the adjust buttons (C and D) on the controller. The digital readout then returns to show the current temperature.

Pre-heat the cupboard - the element symbol (E) is extinguished when the required temperature is reached.

Load the cupboard with heated food as required. The desired heat settings will be found with practice, and will depend on the amount and temperature of the food in the unit and the frequency of opening of the doors. Check food temperature regularly.

Do not disconnect the cupboard from the supply until it is ready to be moved to the distribution point. Re-connect as soon as the distribution point is reached.

Operation of gantries (selected models) is via the switch on the control panel (PG6 units) or the gantry overshelf (PS8 units).

To turn the unit off, switch off at the mains socket and ensure the green light has gone out.

NOTE

A small bowl of water placed on the bottom shelf once the appliance is stationary will help prevent food drying out.

### **Additional instructions for Models with Bains Marie tops.**

Bains Marie may be used either dry or wet – best results are obtained when used wet. Temperature is controlled via 1-6 settings on the control knob.

For dry heat, ensure gastronorm dishes are in place then allow unit to heat up for 20 minutes on full before filling with hot food.

To use wet, fill the tank up to the high level mark with hot water (40 Deg C). With gastronorm dishes in place, allow a further 60 minutes on full for the water to reach optimum heat before filling with hot food. Maintain the water level above the minimum mark.

With the appliance turned off after use, allow the water to cool and using the drain tube provided, regularly empty the water well via the valve inside the cupboard. Clean out the tank and refill with fresh water.



Operation of tray slide (Selected models only).

1. Lift up.
2. Rotate down.

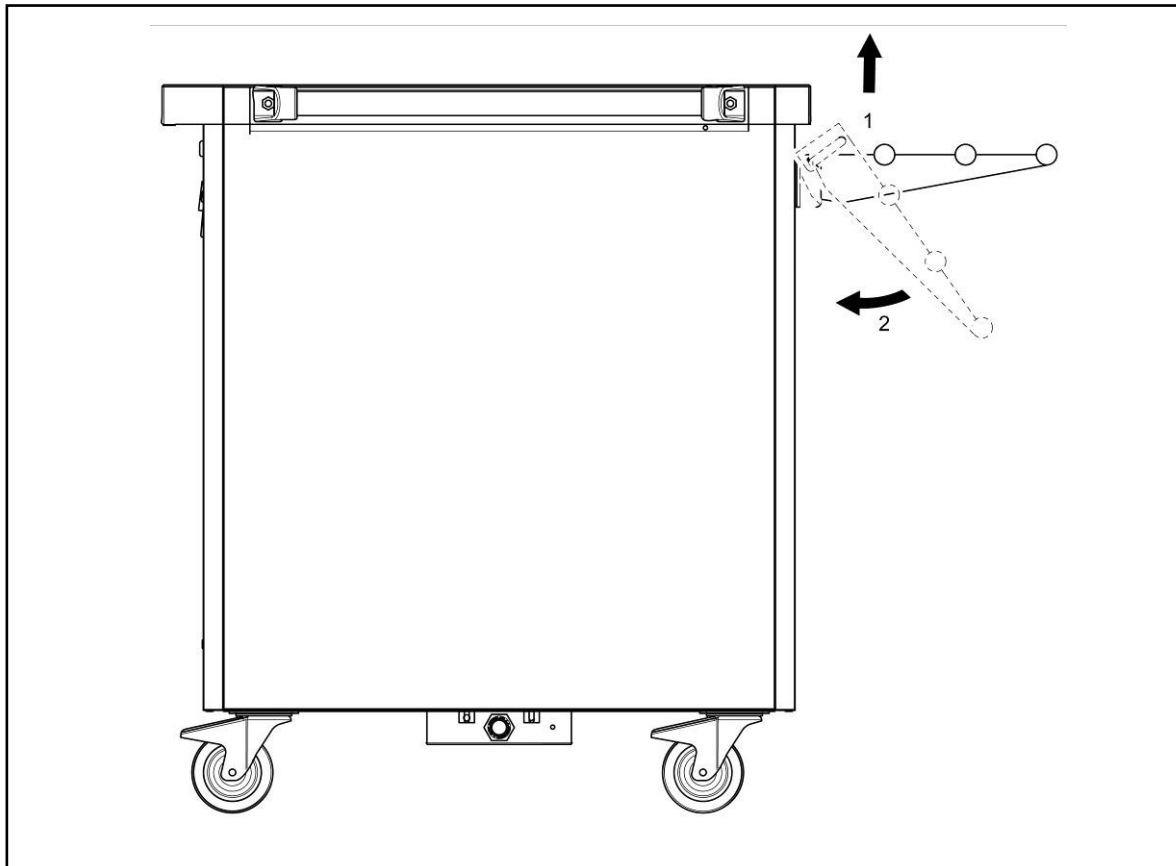


Fig 4

## CLEANING



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.

To access the inside of the cupboard for cleaning, remove the doors as shown below.

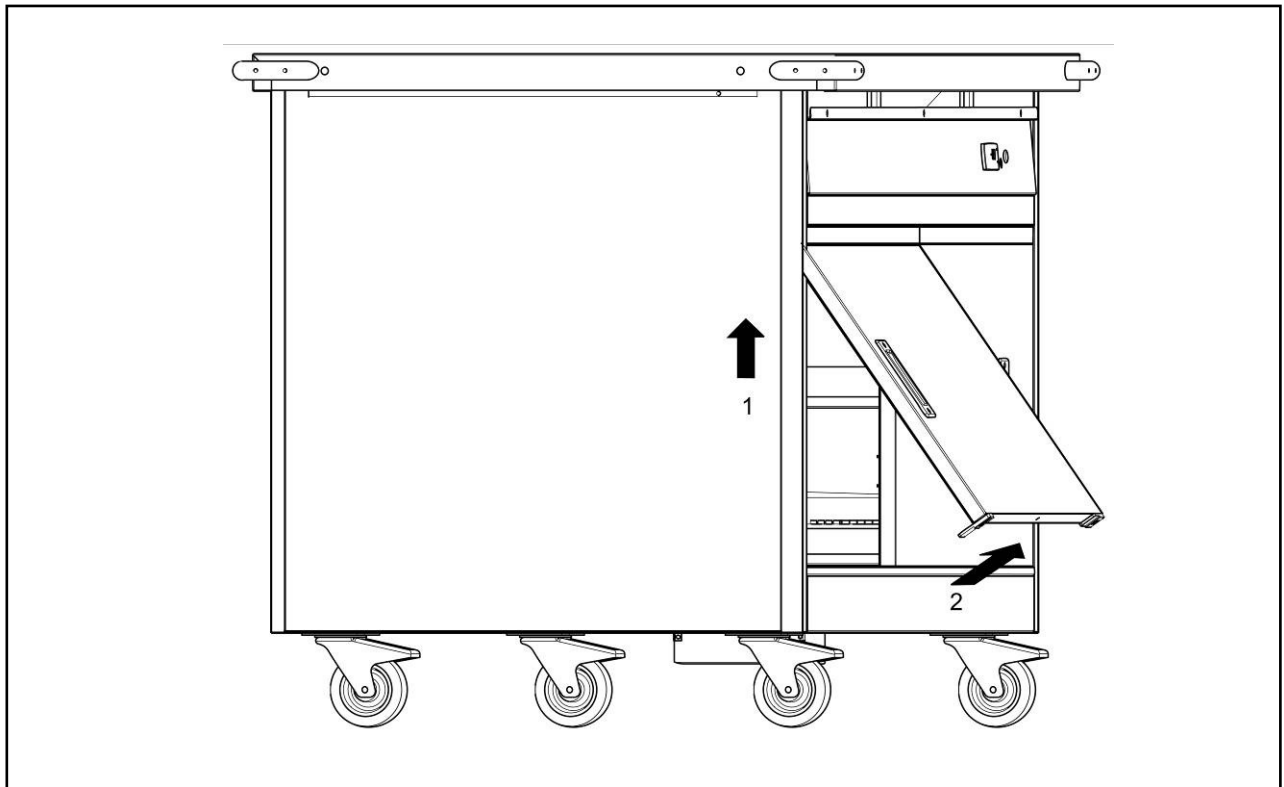


Fig 5

1. Lift door up in to top guide.
2. Rotate door bottom to lift clear of bottom guide.

Reverse procedure to refit.

Clean the door sliders to ensure smooth operation of the doors.

## SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

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

## FAULT FINDING

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

# SPARE PARTS LIST

Spare Parts for cupboards

Part Number	Part Description	Used on
CA150	Castor	All
DS29	Door slide	All
EC04	Handle end cap	All
EC16	Electronic controller	All
EL177	Bains Marie element 1.1kW	P6B2, P6B4 (short), P8B4 (short), P8B4PT (short)
EL232	Cupboard element 2.5kW	P6B4, P6B5, P6P4, P6P5, P8B4, P8B4PT, P8B5, P8B5PT, P8B6, P8B6PT, P8P4, P8P4PT, P8P5, P8P5PT, P8P6, P8P6PT
EL236	Cupboard element 1.5kW	P6B2, P6B3, P6P2, P6P3, P8B3, P8B3PT, P8P3, P8P3PT
EL279	Bains Marie element 1.35kW	P6B3, P6B4 (long), P6B5, P8B3, P8B3PT, P8B4 (long), P8B4PT (long), P8B5, P8B5PT, P8B6, P8B6PT
FA106	Cupboard fan	All
FA120	Cooling Fan - controller	All Bains Marie models
HA105	Handle	All
KN203	Control Knob	All Bains Marie models
NE38	Green neon	All
PL157	Plug & lead	P6B2, P6B3, P6P2, P6P3
SB05	Gastronorm divider - 534mm	All Bains Marie models
SB06	Gastronorm divider - 327mm	All Bains Marie models
SH119	Shelf – 643mm	P6B3, P6B4, P6B5, P6P3, P6P4, P6P5, P8B3, P8B3PT, P8B4, P8B4PT, P8B5, P8B5PT, P8B6, P8B6PT, P8P3, P8P3PT, P8P4, P8P4PT, P8P5, P8P5PT, P8P6, P8P6PT
SH122	Shelf - 324mm	P6B3, P6B5, P6P3, P6P5, P8B3, P8B3PT, P8B5, P8B5PT, P8P5, P8P5PT
SH125	Shelf – 788mm	P6B2, P6P2
TE40	Terminal block – 3 way	P6B2, P6B3, P6P2, P6P3, P6P4, P6P5, P8B3, P8B3PT, P8P3, P8P3PT
TE47	Terminal block – 7 way	P6B3, P6B4, P6B5, P8B3, P8B3PT, P8B4, P8B4PT, P8B5, P8B5PT, P8B6, P8B6PT, P8P3, P8P3PT, P8P4, P8P4PT, P8P5, P8P5PT, P8P6, P8P6PT
TH34	Thermostat – Bains Marie	All Bains Marie models
TU01	Silicone rubber tube	All Bains Marie models
VA19	Drain valve	All Bains Marie models

### Spare Parts for gantries

Part Number	Part Description	Used on
GL517	Sneeze screen – 885mm	PG62A, PG62H
GL518	Sneeze screen – 1110mm	PG63A, PG63H
GL519	Sneeze screen – 1435mm	PG64A, PG64H
GL520	Sneeze screen – 1760mm	PG65A, PG65H
IN42	Plain insert	All PS8 models
IN82	Ribbed insert	PG64A, PG64H, PG65A, PG65H
LA211	Clip – in lamp holder	All PS8 heated models
LA324	200W Heat lamp	All PG6 heated models All PS8 heated models
LA325	Lamp holder	PG62H, PG63H, PG64H, PG65H
LA326	Reflector for lamp	PG62H, PG63H, PG64H, PG65H
LE14	Lens cover for switch	All PS8 heated models
SW34	Switch	All PS8 heated models
TE02	Terminal block - ceramic	All PG6 heated models All PS8 heated models

### Spare parts for Accessories

Part Number	Part Description	Used on
BU62	Bush – tray slide	All
EC03	End cap – tray slide	
EC08	End cap – push bar	
HA105	Handle – door lock	
LO24	Door lock	

## ACCESSORIES

Part Number	Part Description	Used on
PTS2,3,4,5	Drop down tray slides	All – order width to suit
PDL	Door lock	All
PPB6	Additional push bar handle	670 models
PPB8	Additional push bar handle	800 models
CP16	Carvery pad	All
PHTC	Ceramic hot tile	
PHTG	Glass hot tile (factory fitted)	

# SERVICE INFORMATION

## **AUTHORISED SERVICE AGENTS**

Catering equipment should be routinely serviced to ensure a long, trouble free life. We recommend that this appliance is serviced every 6 months by a competent engineer. 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.

For help regarding the installation, maintenance and use of your Lincat equipment, please call:-

## **LINCAT SERVICE HELP DESK**

 **+44 (0) 1522 875520**

Please quote both the model and serial numbers from the data plate attached to the unit. Give brief details of the service requirement, and if possible the product codes of any spare parts you require.

Work carried out under warranty will normally be undertaken during normal working hours, i.e. Monday to Friday, 8.30 a.m. - 5.00 p.m.

## **CONDITIONS OF GUARANTEE**

The guarantee does not cover:-

- 1) Accidental breakage or damage
- 2) Operational misuse, wear and tear from normal usage, incorrect adjustment, or neglect.
- 3) Incorrect installation, maintenance, modification or unauthorised service work.