



## 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



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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.



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### **WARNING!**

This symbol is used whenever there is a risk of personal injury.



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### **CAUTION!**

This symbol is used whenever there is a risk of damaging your Lincat product.



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### **NOTE:**

This symbol is used to provide additional information, hints and tips.

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**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   |             | 900        | 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         |

#### Overshelves

| Model  | Heated/Ambient | No. shelves | Height (mm) | Width (mm) | Depth (mm) | Weight (kg) |
|--------|----------------|-------------|-------------|------------|------------|-------------|
| PS83A1 | A              | 1           | 325         | 1125       | 320        | 7           |
| PS84A1 |                |             |             | 1450       |            | 9           |
| PS85A1 |                |             |             | 1775       |            | 11          |
| PS86A1 |                |             |             | 2100       |            | 13          |
| PS83A2 |                | 2           | 615         | 1125       |            | 14          |
| PS84A2 |                |             |             | 1450       |            | 18          |
| PS85A2 |                |             |             | 1775       |            | 22          |
| PS86A2 |                |             |             | 2100       |            | 26          |
| PS83A3 |                | 3           | 905         | 1125       |            | 21          |
| PS84A3 |                |             |             | 1450       |            | 27          |
| PS85A3 |                |             |             | 1775       |            | 33          |
| PS86A3 |                |             |             | 2100       |            | 39          |
| PS83H1 | H              | 1           | 325         | 1125       | 10         |             |
| PS84H1 |                |             |             | 1450       | 13         |             |
| PS85H1 |                |             |             | 1775       | 16         |             |
| PS86H1 |                |             |             | 2100       | 19         |             |
| PS83H2 |                | 2           | 615         | 1125       | 20         |             |
| PS84H2 |                |             |             | 1450       | 26         |             |
| PS85H2 |                |             |             | 1775       | 32         |             |
| PS86H2 |                |             |             | 2100       | 38         |             |
| PS83H3 |                | 3           | 905         | 1125       | 27         |             |
| PS84H3 |                |             |             | 1450       | 35         |             |
| PS85H3 |                |             |             | 1775       | 48         |             |
| PS86H3 |                |             |             | 2100       | 57         |             |

#### Gantries

| Model | Heated/Ambient | Height (mm) | Width (mm) | Depth (mm) | Weight (kg) |
|-------|----------------|-------------|------------|------------|-------------|
| PG62A | A              | 520         | 900        | 460        | 9           |
| PG63A |                |             | 1125       |            | 12          |
| PG64A |                |             | 1450       |            | 16          |
| PG65A |                |             | 1775       |            | 20          |
| PG62H | H              | 520         | 900        | 460        | 9           |
| PG63H |                |             | 1125       |            | 12          |
| PG64H |                |             | 1450       |            | 16          |
| PG65H |                |             | 1775       |            | 20          |

# CHECK LIST OF ENCLOSURES

|   |
|---|
| Warranty Card                                 |
| Instructions Manual                           |
| Shelves – combinations to make 2 rows         |
| Push bar handle kit                           |
| Gastronorm dividers (Bains Marie models only) |
| Drain tube (Bains Marie models 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   |                  | 1.5           | 1.5        | 6.5                   |
| P6P4   |                  | 2.5           | 2.5        | 10.9                  |
| P6P5   |                  | 2.5           | 2.5        | 10.9                  |
| P8B3   |                  | 1.35          | 1.5        | 2.85                  |
| 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 |      | 1.5 | 1.5  | 6.5  |
| P8P4   |      | 2.5 | 2.5  | 10.9 |
| P8P4PT |      | 2.5 | 2.5  | 10.9 |
| P8P5   |      | 2.5 | 2.5  | 10.9 |
| P8P5PT |      | 2.5 | 2.5  | 10.9 |
| P8P6   |      | 2.5 | 2.5  | 10.9 |
| P8P6PT |      | 2.5 | 2.5  | 10.9 |

### Heated Overshelves

| Model  | Power (kW) | Current (A) @ 230V AC |
|--------|------------|-----------------------|
| PS83H1 | 0.6        | 2.6                   |
| PS84H1 | 0.8        | 3.5                   |
| PS85H1 | 1.0        | 4.3                   |
| PS86H1 | 1.2        | 5.2                   |
| PS83H2 | 1.8        | 7.8                   |
| PS84H2 | 1.2        | 5.2                   |
| PS85H2 | 2.0        | 8.7                   |
| PS86H2 | 2.4        | 10.4                  |
| PS83H3 | 1.8        | 7.8                   |
| PS84H3 | 2.4        | 10.4                  |
| PS85H3 | 3.0        | 13.0                  |
| PS86H3 | 3.6        | 15.7                  |

### Heated Gantries

| Model | Power (kW) | Current (A) @ 230V AC |
|-------|------------|-----------------------|
| PG62H | 0.4        | 1.7                   |
| PG63H | 0.6        | 2.6                   |
| PG64H | 0.8        | 3.5                   |
| PG65H | 1.0        | 4.3                   |

When installing overself or gantry units, add additional power rating of overself / gantry to allow for total installation requirement.

## Connecting to supply

Models of 3kW or less may be connected to the electrical supply by means of the fitted plug and lead. Models rated above 3kW, must be connected by a qualified electrician as below (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.

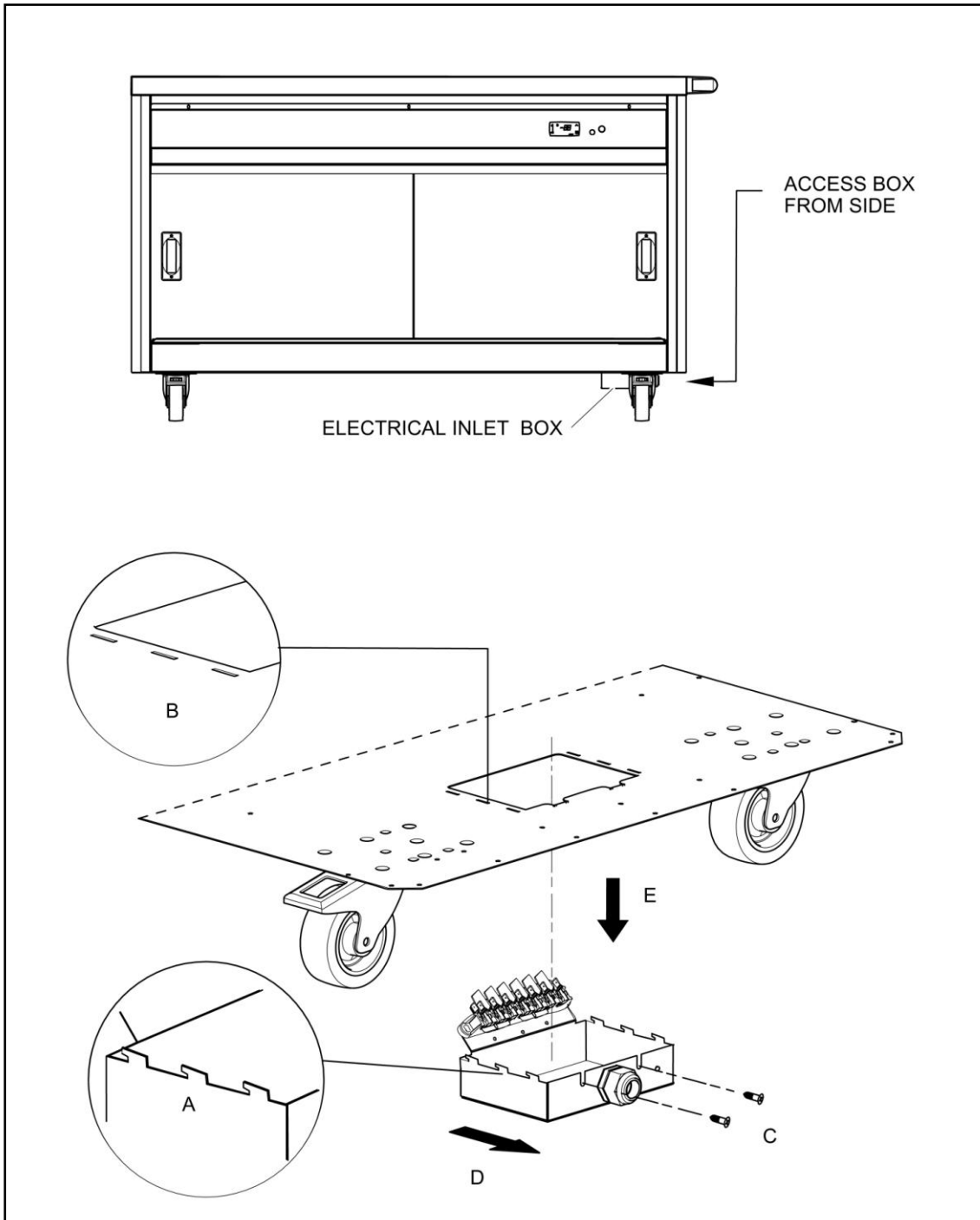


Fig 1

To fit push bar handle, using Allen keys provided firstly remove bolts at 'A' from the side of the cupboard and discard. Fit handle using bolts provided in handle kit.

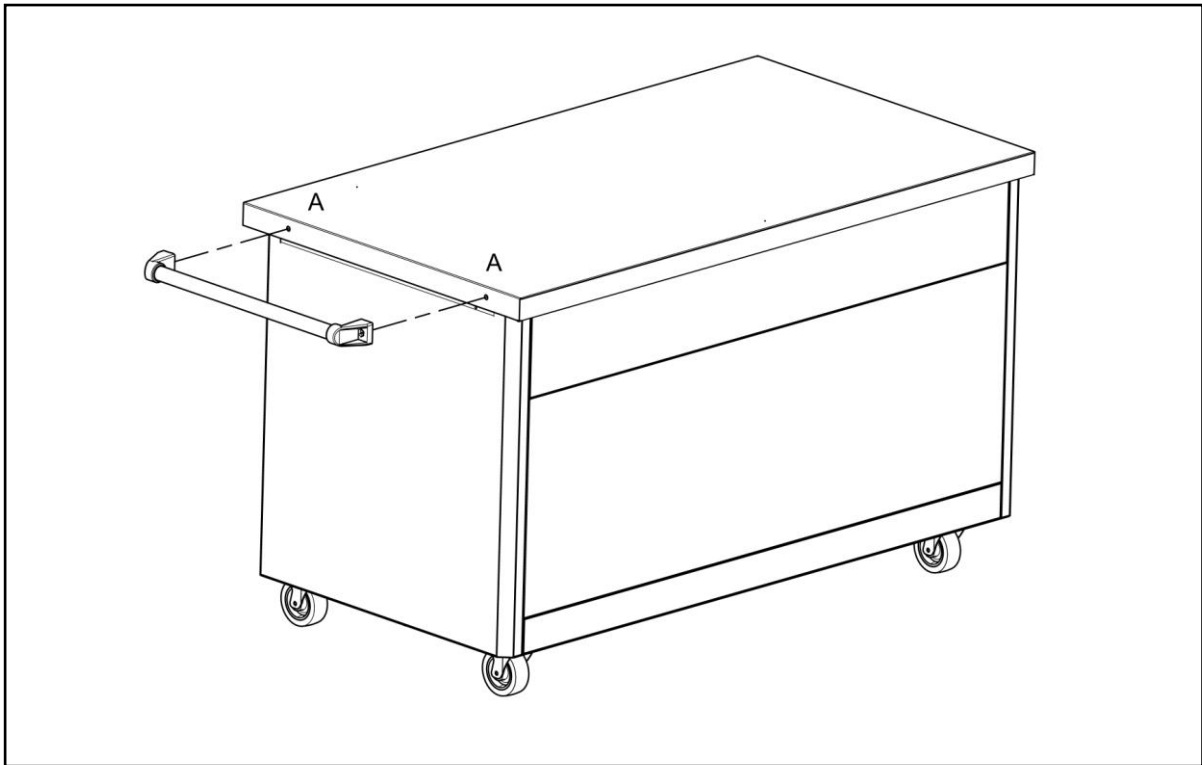


Fig 2

## 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

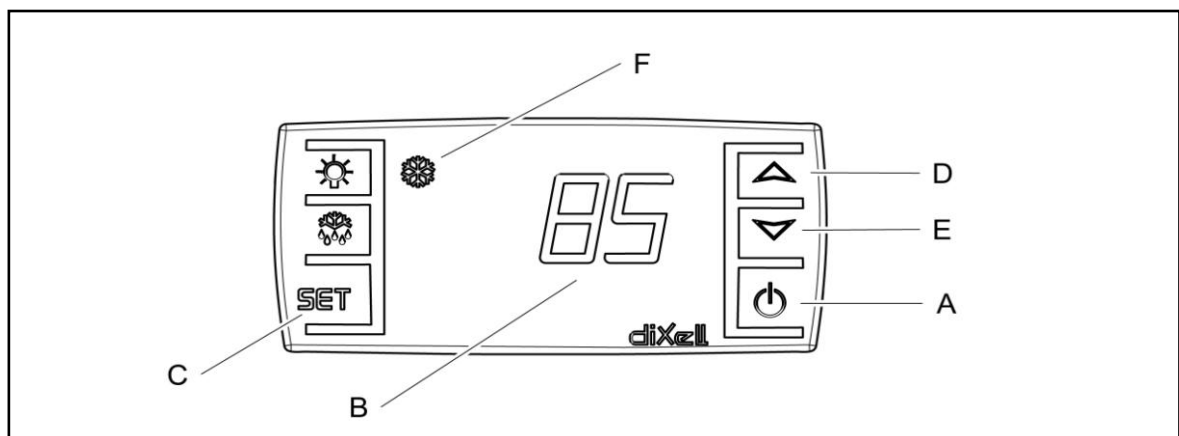


Fig 3



- A On/Off button
- B Digital readout
- C 'Set' button
- D Adjust '+'
- E Adjust '-'
- F 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 (A), the digital readout (B) displays the current temperature within the cupboard. Pressing the 'Set' button (C) 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 (D and E) on the controller. The digital readout then returns to show the current temperature. Pre-heat the cupboard - the element symbol (F) 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 attempt to transport heavy volumes of stacked crockery in the cupboard.

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 oversheaf (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.

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

Operation of tray slide (Selected models only).

1. Lift up.
2. Rotate down.

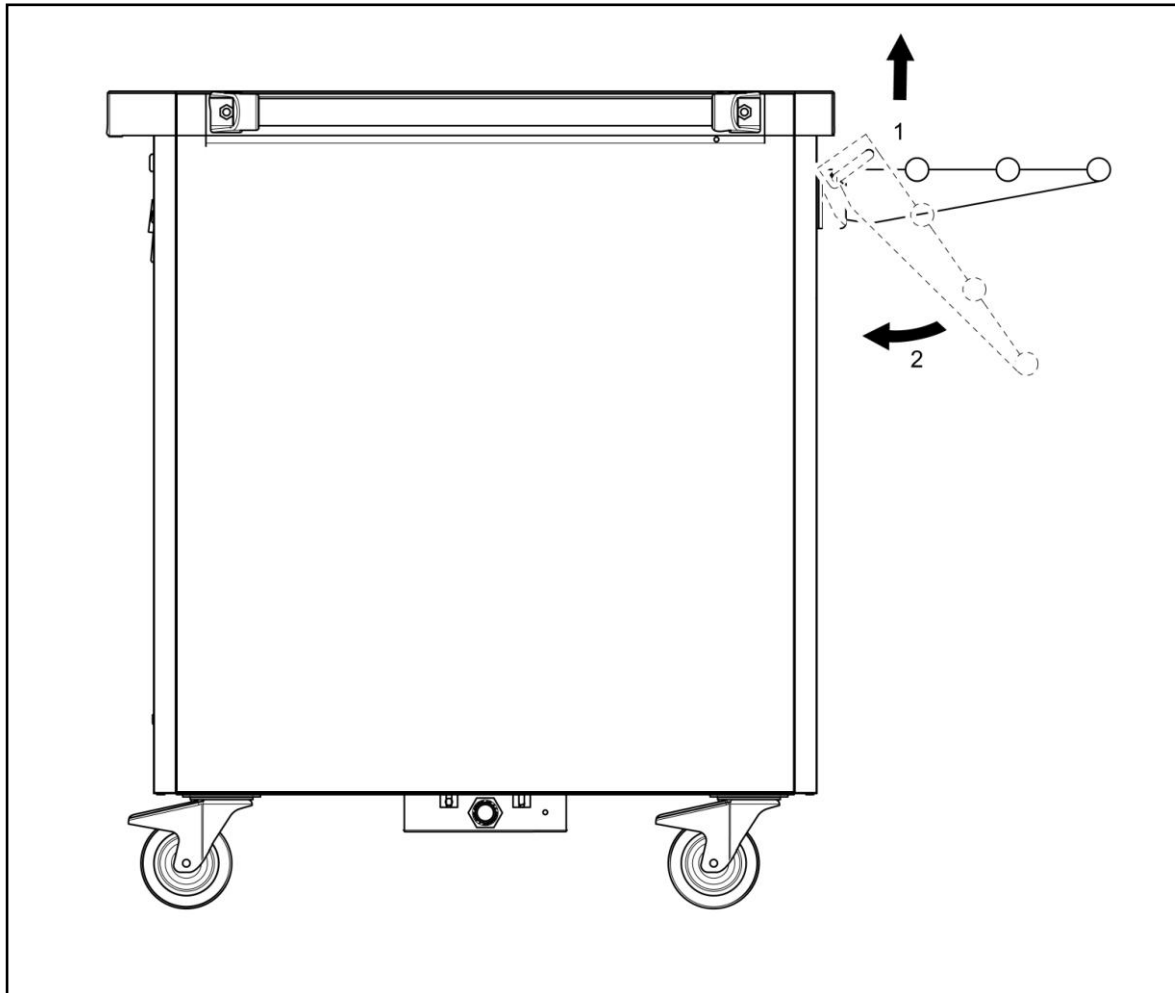


Fig 4

## 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 overleaf.

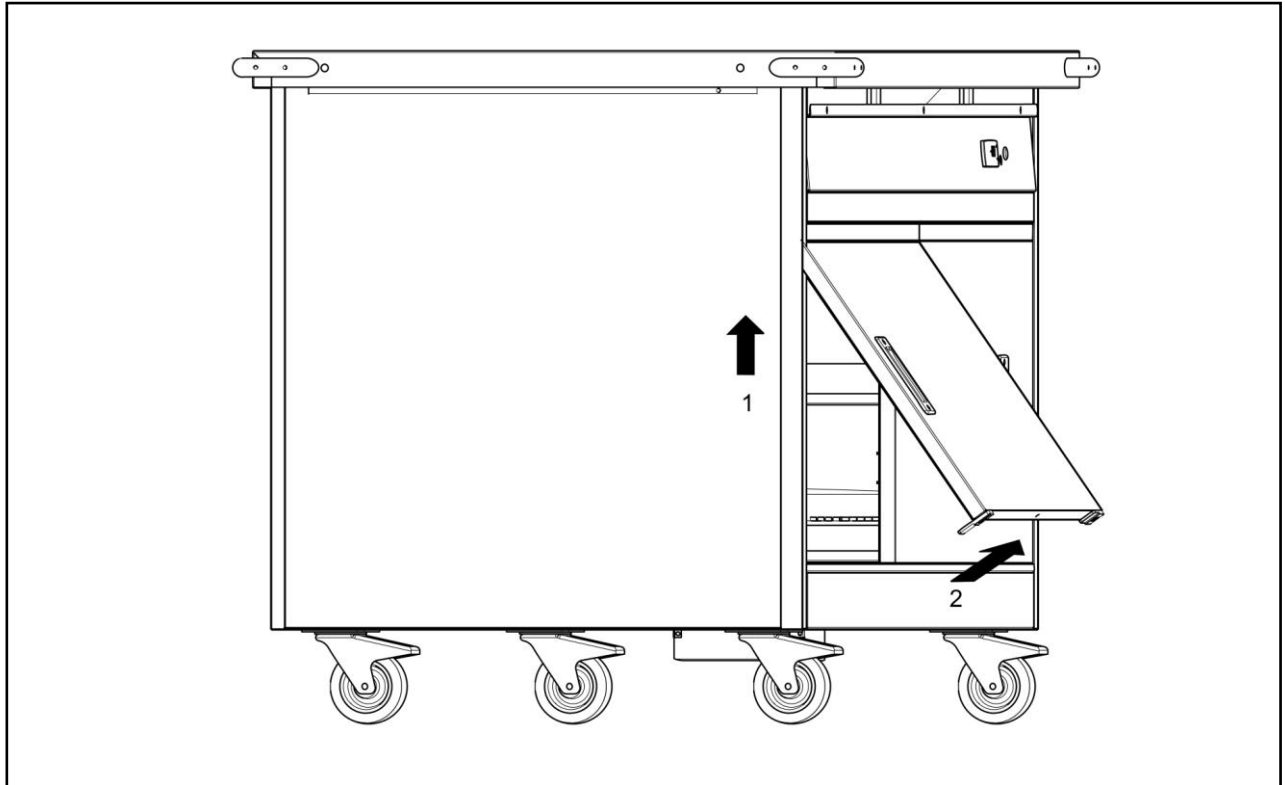


Fig 5

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 | Description                | Used on  |
|-------------|----------------------------|--|
| CA150       | Castor                     | All  |
| DS29        | Door slide                 | All  |
| EC04        | Handle end cap             | All  |
| EC17        | 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     | 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 | 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<br>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<br>All PS8 heated models |

### Spare parts for Accessories

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

## ACCESSORIES

| Part Number | Description                     | Used on                   |
|-------------|---------------------------------|---------------------------|
| PDL2,3,4,5  | Door complete with lock         | All – order width to suit |
| 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) |                           |

| Gastronorm Kits |                     |                  |
|-----------------|---------------------|------------------|
| Code            | No. 1/1 Gastronorms | No ½ Gastronorms |
| PGK1            | 2                   | 0                |
| PGK2            | 1                   | 2                |
| PGK3            | 0                   | 4                |
| PGK4            | 3                   | 0                |
| PGK5            | 2                   | 2                |
| PGK6            | 1                   | 4                |
| PGK7            | 0                   | 6                |

# SERVICE INFORMATION

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

**☎ UK: 01522 875520**

For non-UK customers, please contact your local Lincat dealer

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.

To ensure your service enquiry is handled as efficiently as possible, please tell us:

- Brief details of the problem
  - Product code
  - Type number
  - Serial number
- } All available on serial plate

Lincat reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.

## GUARANTEE

This unit carries a comprehensive UK mainland 2 year warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights.

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the manufacturer's instructions
- Consumable items (such as filters, glass, bulbs, slot toaster elements and door seals.)
- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.

The manufacturer disclaims any liability for incidental, or consequential damages. Attendance is based on reasonable access to the appliance to allow the authorised technician to carry out the warranty work.

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the warranty. Any requirement for staff attending the call to spend greater time than 15 minutes due to administrative requirements, such as on health and safety risk assessments, will be chargeable at the prevailing rate.