

Panther

DISTINGUISHED FOOD
SERVICE EQUIPMENT

Lincat Ltd, Whisby Road, Lincoln

LN6 3QZ, United Kingdom

Sales Tel: 01522 875500

Spares Tel: 01522 875510

Service Tel: 01522 875520

General Tel: 01522 875555

Fax: 01522 875530

International Fax: +44 1522 875530



Lincat Limited is approved by Lloyd's Register of Quality Assurance
for its quality management systems



Официальный дистрибьютор в России:



а/я 7, 117485, Россия, Москва, Миклухо-Маклая, 23 Б
т/факс: 007 (495) 101 3986, gabel@dol.ru, www.praktika.df.ru



Panther

DISTINGUISHED FOOD
SERVICE EQUIPMENT





Serving the needs of professional caterers worldwide

Founded in 1971, Lincat today is firmly established as one of the world's leading names in professional catering equipment. Part of the Lincat Group, we have developed an extensive network of dealers throughout the UK and have distributors in more than 50 countries worldwide.

Lincat offers probably the widest range of products in the industry, all manufactured at our state-of-the-art factory in Lincoln.

Our success has been built on a close understanding of the needs of the professional caterer. This understanding has evolved over many years of monitoring the needs of the catering industry. In response to those needs, our experienced and innovative design team are constantly researching and developing new pieces of equipment and striving for continuous improvement in practicality and economy.

Good design, high performance and build quality plus exceptional value for money are standard features of every product we manufacture. So too is peace of mind. All products are backed by the reassurance of a comprehensive Lincat guarantee and a rapid response service from a large team of engineers.



Panther

An exciting range with a proven pedigree



The Lincat pedigree in catering equipment design and manufacture is unquestionable. It's a pedigree born of experience and a total commitment to quality, style and value. And nowhere is this commitment more clearly demonstrated than in the development of the PANTHER range of hot cupboards, general purpose stainless steel trolleys and restaurant serving trolleys.

The result of continuous research and development, the PANTHER range is designed to meet the unique needs of the professional caterer and built to cope with the day-to-day demands of the modern catering establishment.

When it comes to food storage, transportation and serving, no other manufacturer offers you so many products with such a high specification as standard. And with so many options to choose from, you have unparalleled flexibility and versatility.



A comprehensive range. Top quality specification with plenty of options. Construction of the highest standard. Clean, pleasing design lines. And the reliability for which Lincat is renowned. Add all this to highly competitive prices and we think you'll find nothing can match PANTHER for good, all-round value for money.





STATIC BAIN MARIE TOP

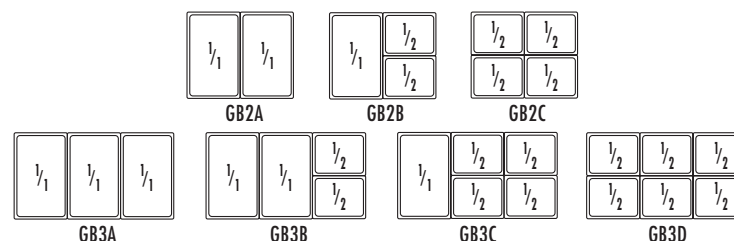
GB2
GB3

Model No.	kW Loading	Height (mm)	Width (mm)	Depth (mm)	Shelf Positions	10" Plates	Plated Meals
GB2	3	900	870	650	4	280	40
GB3	3	900	1190	650	4	384	64

OPTIONS

	GB2	GB3
Sneeze Screen & Overshelf	SN2	SN3
Digital Temp Display	DT2	DT2
Infrared Overhead Gantry	OG2	OG3
Drop Down Tray Slide	TS2	TS3

GASTRONORM CONFIGURATIONS



MOBILE BAIN MARIE TOP

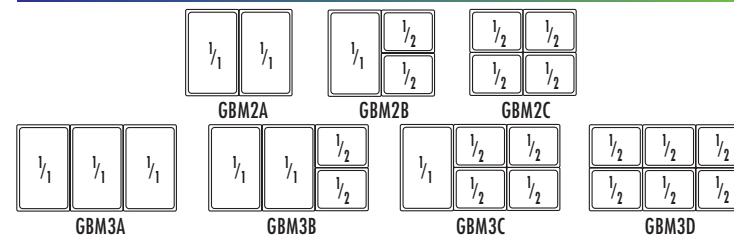
GBM2
GBM3

Model No.	kW Loading	Height (mm)	Width (mm)	Depth (mm)	Shelf Positions	10" Plates	Plated Meals
GBM2	3	900	920	650	4	280	40
GBM3	3	900	1240	650	4	320	64

OPTIONS

	GBM2	GBM3
Sneeze Screen & Overshelf	SN2	SN3
Digital Temp Display	DT2	DT2
Corner Bumpers	CB8	CB8
Additional Push Bar	PB16	PB16
Infrared Overhead Gantry	OG2	OG3
Drop Down Tray Slide	TS2	TS3

GASTRONORM CONFIGURATIONS



HOT CUPBOARDS

PANTHER gives you everything you'd expect from a high-performance hot cupboard and a good deal more besides. The standard PANTHER specification includes features normally reserved for more expensive products or only offered as optional extras by some other manufacturers. For example, all PANTHER products have mirror stainless steel interiors and are double-skinned and insulated as standard.

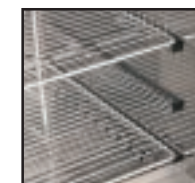
Designed for use with standard gastronorm dishes, there are no fewer than 11 hot cupboards to choose from in the PANTHER range. Sturdy, hygienic and easy to clean, the PANTHER range includes mobile and static units with plain or bain marie tops, in a wide range of sizes and capacities.

The PANTHER specification includes:

- Heavy duty construction in attractive polished stainless steel
- Double skinned construction and full insulation for safety, optimum heat retention and efficient operation
- Hygienic, easy-clean mirror stainless steel interior as standard
- All swivel castors on mobile units and adjustable legs on static models
- Removable doors and shelves for quick, easy cleaning
- 150mm deep gastronorm dishes included in the price of bain marie units
- The choice and versatility of dry or wet heat bain marie operation from a single unit
- A wide range of options on selected models, including: infrared overhead gantry, sneeze screen and overshelf, digital temperature display, corner bumpers, additional push bar and drop down tray slide
- Adjustable and accurate thermostatic control to meet food hygiene regulations



Model GBM2A with optional sneeze screen and overshelf, digital temperature display and corner bumpers.



Mirror stainless steel interior standard throughout the range



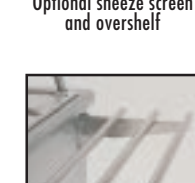
All swivel castors and optional corner bumpers



Full 1/1 gastronorm dishes



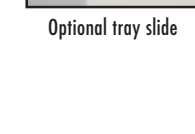
Optional infrared overhead gantry



Optional sneeze screen and overshelf



Optional digital display



Optional tray slide



Model GBM3D with optional infrared overhead gantry and drop down tray slide.



STATIC PLAIN TOP

GX2

Model No.	kW Loading	Height (mm)	Width (mm)	Depth (mm)	Shelf Positions	10" Plates	Plated Meals
GX2	1.5	900	870	650	4	280	40



STATIC PLAIN TOP

GX3

Model No.	kW Loading	Height (mm)	Width (mm)	Depth (mm)	Shelf Positions	10" Plates	Plated Meals
GX3	2	900	1190	650	4	384	64

OPTIONS

	GX2	GX3
Sneeze Screen & Overshelf	SN2	SN3
Digital Temp Display	DT2	DT2
Infrared Overhead Gantry	OG2	OG3
Drop Down Tray Slide	TS2	TS3



MOBILE PLAIN TOP

GM2

Model No.	kW Loading	Height (mm)	Width (mm)	Depth (mm)	Shelf Positions	10" Plates	Plated Meals
GM2	1.5	900	920	650	4	280	40



MOBILE PLAIN TOP

GM3

Model No.	kW Loading	Height (mm)	Width (mm)	Depth (mm)	Shelf Positions	10" Plates	Plated Meals
GM3	2	900	1240	650	4	320	64

OPTIONS

	GM2	GM3
Sneeze Screen & Overshelf	SN2	SN3
Digital Temp Display	DT2	DT2
Corner Bumpers	CB8	CB8
Additional Push Bar	PB16	PB16
Infrared Overhead Gantry	OG2	OG3
Drop Down Tray Slide	TS2	TS3

Refer to page 9 for full specifications



STATIC

G1

Model No.	kW Loading	Height (mm)	Width (mm)	Depth (mm)	Shelf Positions	10" Plates	Plated Meals
G1	0.75	910	455	600	3	150	18



STATIC

G2

Model No.	kW Loading	Height (mm)	Width (mm)	Depth (mm)	Shelf Positions	10" Plates	Plated Meals
G2	1.5	910	600	600	3	240	36



STATIC

G3

Model No.	kW Loading	Height (mm)	Width (mm)	Depth (mm)	Shelf Positions	10" Plates	Plated Meals
G3	2	910	900	600	3	360	54

GENERAL PURPOSE TROLLEYS

A common sight in kitchens, canteens and dining rooms, the general purpose stainless steel trolley is one of the workhorses of the industry. Few items of equipment in any catering establishment work harder - which is why you need to be confident that it can stand up to the inevitable everyday knocks and spills whilst retaining its functionality and good looks over many years of service.

PANTHER general purpose trolleys are up to the job.
The quality **PANTHER** specification includes:

- Heavy duty, 18 gauge, 304 grade stainless steel construction with 25mm (1") tubular frame
- Fully welded construction for optimum strength and durability
- Hygienic, wipe clean finish for long-lasting good looks
- 2 braked castors
- Easy clean dished shelves



STAINLESS STEEL TROLLEY

SST2
SST3

Model No.	Height (mm)	Width (mm)	Depth (mm)	No. of Shelves	Clearance Between Shelves (mm)
SST2	950	600	875	2	575
SST3	950	600	875	3	275

Refer to page 9 for full specifications



CHILLED SWEET TROLLEY

AT10

- Supplied with two eutectic plates to maintain chilled temperatures
- Clear acrylic hinged cover
- Three tier
- Lower shelves with wooden retaining walls

EXTERNAL DIMENSIONS

Model No.	Height (mm)	Width (mm)	Depth (mm)
AT10	1020	1120	490



MULTI-PURPOSE TROLLEY

AT11

- For display of food at ambient temperatures
- Clear acrylic hinged cover
- Three tier
- Lower shelves with wooden retaining walls

EXTERNAL DIMENSIONS

Model No.	Height (mm)	Width (mm)	Depth (mm)
AT11	1020	1120	490



UNCHILLED SWEET TROLLEY

AT01

- For display of food at ambient temperatures
- Three tier
- Lower shelves with wooden retaining walls

EXTERNAL DIMENSIONS

Model No.	Height (mm)	Width (mm)	Depth (mm)
AT01	835	1200	400



CLEARING TROLLEY

AT03

- For setting and clearing tables
- Three tier
- All shelves with wooden retaining walls

EXTERNAL DIMENSIONS

Model No.	Height (mm)	Width (mm)	Depth (mm)
AT03	875	810	410

ACCESSORIES

- Cutlery Tray (AT07)
Converts trolley into a mobile dumb waiter

RESTAURANT TROLLEYS

Service with Style

The elegantly styled range of PANTHER serving trolleys are at home in any restaurant interior. Designed to move discreetly and smoothly between tables and to display food tastefully and temptingly, they are beautifully practical too. PANTHER restaurant trolleys are also extremely affordable with a price tag that defies their classical good looks and luxury specification.

The range includes trolleys for sweets, cheese, drinks and flambé dishes, as well as mobile and static dumb waiters.

PANTHER restaurant trolleys incorporate a wide range of quality features including:

- Sturdy castors with durable tyres for quiet, effortless movement
- Wipe clean, stain and spill resistant laminated tops
- Turned hardwood legs for style and strength
- Elegant design
- Solid, hard wearing construction



Elegant styling



Easy clean stain resistant surface



Stylish full-width handle



Large, top quality castors for effortless manoeuvrability





DRINKS TROLLEY

AT04

- Three tier
- Top shelf with attractive guard rail
- Lower shelves with wooden retaining walls
- Complete with two-compartment ice bucket box
- Full width handle at both ends

EXTERNAL DIMENSIONS

Model No.	Height (mm)	Width (mm)	Depth (mm)
AT04	965	927	400



FLAMBÉ TROLLEY

AT05

- Three tier
- Top shelf with attractive guard rail
- Lower shelves with wooden retaining walls
- Full width handle

EXTERNAL DIMENSIONS

Model No.	Height (mm)	Width (mm)	Depth (mm)
AT05	935	1073	400

ACCESSORIES

- Optional flambé burner (AT08)
- Gas canister for flambé burner (CA48)



MOBILE DUMB WATER

AT06

- Three tier
- All shelves with wooden retaining walls
- Includes cutlery tray which may be removed to convert into a clearing trolley

EXTERNAL DIMENSIONS

Model No.	Height (mm)	Width (mm)	Depth (mm)
AT06	968	810	410



STATIC DUMB WATER

AT09

- Four tier
- Five-compartment baize-lined open cutlery drawer, mounted on runners but also removable

EXTERNAL DIMENSIONS

Model No.	Height (mm)	Width (mm)	Depth (mm)
AT09	980	800	400



DELUXE STATIC DUMB WATER

AT09D

- Four tier
- Lockable door
- Lockable baize-lined cutlery drawer
- Elegant plinth

EXTERNAL DIMENSIONS

Model No.	Height (mm)	Width (mm)	Depth (mm)
AT09D	980	836	436

Refer to page 9 for full specifications

Panther HOT CUPBOARDS

DESCRIPTION	SPECIFICATION																OPTIONS						
	PRODUCT CODE	EXTERNAL HEIGHT (mm)	EXTERNAL DEPTH (mm)	EXTERNAL WIDTH (mm)	USEABLE INTERNAL HEIGHT (mm)	USEABLE INTERNAL DEPTH (mm)	USEABLE INTERNAL WIDTH (mm)	WEIGHT (Kg)	PLATED MEAL CAPACITY	NUMBER OF 10" PLATES	NUMBER OF SHELF POSITIONS	NUMBER OF SHELVES INCLUDED	KW LOADING	AMPS AT 240V	ALL SWIVEL CASTORS	EASY TO REMOVE DOORS	SNEEZE SCREEN & OVERSHELF	DIGITAL TEMPERATURE DISPLAY	CORNER BUMPERS	ADDITIONAL PUSH BAR	INFRARED OVERHEAD GANTRY	DROP DOWN TRAY SLIDE	PAGE NUMBER
Static hot cupboard	G1	910	600	455	630	490	410	37	18	150	3	3	0.75	3.1									5
Static hot cupboard	G2	910	600	600	630	490	550	45	36	240	3	3	1.5	6.25									5
Static hot cupboard	G3	910	600	900	630	490	850	61	54	360	3	3	2	8.3									5
Static hot cupboard with sliding doors	GX2	900	650	870	435	510	740	65	40	280	4	2	1.5	6.25		•	•	•			•	•	4
Static hot cupboard with sliding doors	GX3	900	650	1190	435	510	1060	88	64	384	4	2	2	8.3		•	•	•			•	•	4
Plain top mobile hot cupboard	GM2	900	650	920	435	510	740	65	40	280	4	2	1.5	6.25	•	•	•	•	•	•	•	•	4
Plain top mobile hot cupboard	GM3	900	650	1240	435	510	1060	88	64	320	4	2	2	8.3	•	•	•	•	•	•	•	•	4
Static hot cupboard with bain marie top	GB2	900	650	870	435	510	740	70	40	280	4	2	3	12.5		•	•	•			•	•	2
Static hot cupboard with bain marie top	GB3	900	650	1190	435	510	1060	95	64	384	4	2	3	12.5		•	•	•			•	•	2
Mobile hot cupboard with bain marie top	GBM2	900	650	920	435	510	740	70	40	280	4	2	3	12.5	•	•	•	•	•	•	•	•	2
Mobile hot cupboard with bain marie top	GBM3	900	650	1240	435	510	1060	95	64	320	4	2	3	12.5	•	•	•	•	•	•	•	•	2

Panther STAINLESS STEEL TROLLEYS

DESCRIPTION	PRODUCT CODE	OVERALL HEIGHT (mm) (including push handles and castors)	OVERALL LENGTH (mm)	OVERALL WIDTH (mm)	TRAY WORKING SURFACE LENGTH (mm)	TRAY WORKING SURFACE WIDTH (mm)	DEPTH OF SHELVES (mm)	CLEARANCE BETWEEN TIERS (mm)	HEIGHT TO WORKING SURFACE (mm)	WEIGHT (kg)	PAGE NUMBER
Stainless Steel General Purpose Trolley - 2 tier	SST2	950	875	600	780	500	20	575	790	18	5
Stainless Steel General Purpose Trolley - 3 tier	SST3	950	875	600	780	500	20	275	790	24	5

Panther RESTAURANT TROLLEYS

DESCRIPTION	PRODUCT CODE	HEIGHT (mm)	WIDTH (mm)	DEPTH (mm)	WEIGHT (kg)	PAGE NUMBER
Unchilled Sweet Trolley	AT01	835	1200	400	24	6
Clearing Trolley	AT03	875	810	410	24	6
Drinks Trolley	AT04	965	927	400	24	8
Flambé Trolley	AT05	935	1073	400	25	8
Mobile Dumb Waiter	AT06	968	810	410	25	8
Static Dumb Waiter	AT09	980	800	400	38	8
Deluxe Static Dumb Waiter	AT09D	980	836	436	40	8
Chilled Sweet Trolley	AT10	1020	1120	490	44	6
Multi-Purpose Trolley	AT11	1020	1120	490	32	6

GUARANTEE:

All Lincat Panther products are fully guaranteed for parts and labour for a period of twelve months.