

# Lincat

## User, Installation and Servicing Instructions

### Panther Hot Cupboards

GB2, GB3, GBM2, GBM3, GX2, GX3,  
GM2, GM3

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

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

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

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

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

\_\_\_\_\_

**PANTHER**

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## **FOREWORD**

Dear Customer,

Thank you for buying this Lincat product, which we hope meets your expectations and gives you years of trouble free service.

Our complete product range, which we are constantly adding to and improving, extends to over 450 different items.

If you are considering extending your kitchen or renewing a catering appliance, see our sales brochures available from your local distributor, who will help you choose equipment to suit your needs, or ask for a copy direct from us before you make your decision.

Yours sincerely,

Steve Mitchell  
Managing Director

## **INTRODUCTION**

This hot cupboard should become a valuable addition to your establishment. To ensure that you receive the best from your hot cupboard please take the time to read these instructions carefully, following any directions given.

## **ON DELIVERY**

Please unpack carefully and check the contents. Notify your supplier within three days if anything is missing. Before use, remove all protective plastic coatings from the unit. The metal surfaces may then be wiped clean using mild detergent (see cleaning instruction section on page 8)

### **Check list of enclosures**

#### **Models GB2, GB3, GBM2, GBM3, GX2, GX3, GM2 & GM3**

- 2 shelves
- 8 shelf position runners
- removable bottom drip tray/ element cover
- gastronorm containers, lids and support(s) – Models GB2, GB3, GBM2 & GBM3 only
- Guarantee card – please complete and return this card (postage paid) to ensure your unit is covered by the Lincat guarantee as detailed below.

## **OPTIONS AVAILABLE ON SELECTED MODELS**

- Sneeze screen & overshelf (Code SN2 / SN3)
- Digital temperature display (Code DT2 / DT3)
- Corner bumpers (Code CB8)
- Additional push bar (Code PB16)
- Infrared overhead gantry (Code OG2 / OG3)
- Drop down tray slide (Code TS2 / TS3)

## **GUARANTEE**

Lincat guarantees its equipment to be free from defects in materials and workmanship for a period of one-year commencing from the owner's purchase.

This guarantee is limited to the repair of defects, without charge, by a factory authorised service company or one of its service engineers within normal working hours. Monday-Friday, 8am-5pm.

This guarantee is not effective if damage occurs from improper installation, misuse, incorrect voltage supply, wear and tear from normal usage, accidental breakage/ damage or the equipment is operated contrary to the user instructions. Any expenses in connection with the installation, or cost of making adjustments on the equipment to comply with the supply at the point of installation are not covered by this guarantee.

The foregoing guarantee is in lieu of any and all other guarantees expressed or implied, and constitutes the entire guarantee.

## **INSTALLATION INSTRUCTIONS**

### **IMPORTANT: PLEASE READ THIS SECTION CAREFULLY BEFORE USING THE EQUIPMENT**

#### **WARNING: THIS APPLIANCE MUST BE EARTHED**

##### **Position**

Partitions, walls, kitchen furniture etc. in close proximity to the unit must be of fireproof construction.

When siting the unit, ensure that there is free airflow around and behind it and that vents are not blocked. Ensure that the unit is level.

##### **Electrical Requirements**

Ensure that the supply is adequate for the unit to be installed.

Stationary appliances must be positioned so that the plug is easily accessible.

All appliances with an electrical loading of over 3kW must be connected to the supply by a qualified electrician in accordance with Health and Safety at Work Acts, IEE regulations, BS codes of practice, Building Standards, Local Authority and Building Regulations etc. A suitable means of disconnecting such units from the supply must be provided, having at least 3mm contact separation in all poles.

The flexible supply cord is PVC insulated 1.5mm<sup>2</sup> cable to HO5VV-F BS6500 table 16. Care must be taken to prevent hot oil from coming into contact with the supply cord.


If the supply cord is damaged, the manufacturer or its service agent or a similarly qualified person must replace it in order to avoid a hazard.

All models have a 13 Amp plug attached to the supply lead. Those with certain options fitted will have 2 plugs attached.

The wires in the supply lead are coloured in accordance with the following code:

GREEN & YELLOW:	EARTH.
BLUE:	NEUTRAL.
BROWN:	LIVE.

As the colours of the wires in the mains supply lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire, which is coloured green and yellow, must be connected to the terminal that is marked with the letter 'E' or is marked with the earth symbol  or is coloured green and yellow.

The wire, which is coloured blue, must be connected to the terminal that is marked with the letter 'N' or is coloured black.

The wire, which is coloured brown, must be connected to the terminal that is marked with the letter 'L' or is coloured red.

Fit a fuse to the plug to suit the Amps specified on the serial plate of the unit.

##### **CONSEQUENTIAL LOSS**

Lincat does not accept any responsibility for loss of food, production time, profit, etc., which may result from a breakdown of the equipment

## **USER INSTRUCTIONS**

### **WARNING**

- Parts of this unit will become hot in normal use therefore suitable precautions must be taken to avoid accidental burns.
- The appliance should be positioned to minimise the possibility of accidental touching.
- This appliance is for professional use and should be operated by qualified personnel. It is the supervisor's responsibility to warn users to wear suitable protection and to follow correct operating and cleaning procedures.

### **General Operation**

1. With the doors closed, switch on the power at the mains supply. The green light will indicate that there is power to the unit.
2. Pre-heat the hot cupboard empty with the control knob set to maximum for at least 25 minutes. The amber light, when illuminated, indicates power to the element and will go out when the set temperature is reached. This light switches on and off as the thermostat stabilises the temperature.
3. Load the hot cupboard 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 the opening and closing of the doors.
4. Once loaded, do not disconnect the hot cupboard from the mains supply until it is ready to be moved to the distribution point. Once the distribution point is reached, re-connect to the mains supply to ensure that the correct holding temperature is maintained.
5. To turn the unit off - switch mains switch off at the socket and the green light will go out.
6. Maximum appliance loads are: -

GM2	165KG
GM3	186KG
GBM2	165KG
GBM3	186KG

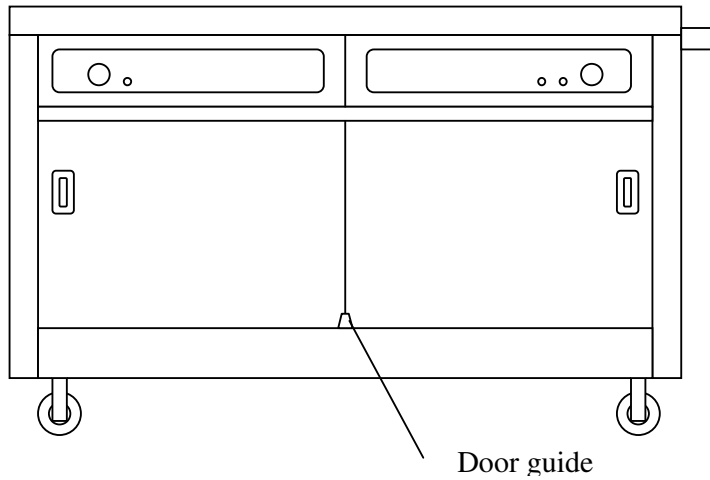
### **Additional Instructions For Models With Bains Marie Tops**

If the Bain Marie is to be used dry, allow it to heat up for approximately 25 minutes with the gastrorm dishes in situ, before filling with food. Any spare containers should be half filled with hot water and kept in position to prevent any unnecessary heat loss.

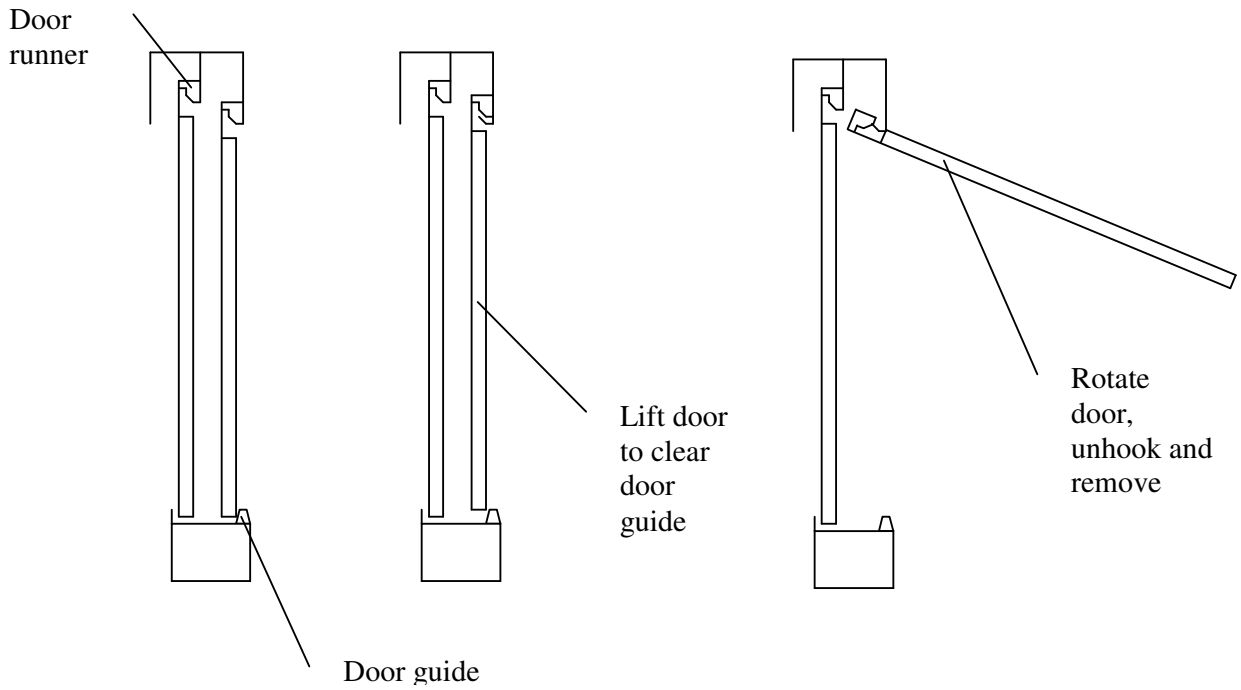
If the Bain marie is to be used wet, fill the tank up to the high-level mark with hand hot water (40°C). A minimum depth of water must always be maintained indicated by the low-level mark and should not be allowed to boil dry. Pre-heat the water for approximately 30 minutes with gastrorm dishes in situ before filling with hot food. It is recommended that the water well should be emptied at regular intervals, using the drainage tap at the side of the unit, and refilled with fresh water. Turn unit off before draining.

**How To Remove Top Hung Sliding Doors**

**Front view of unit**

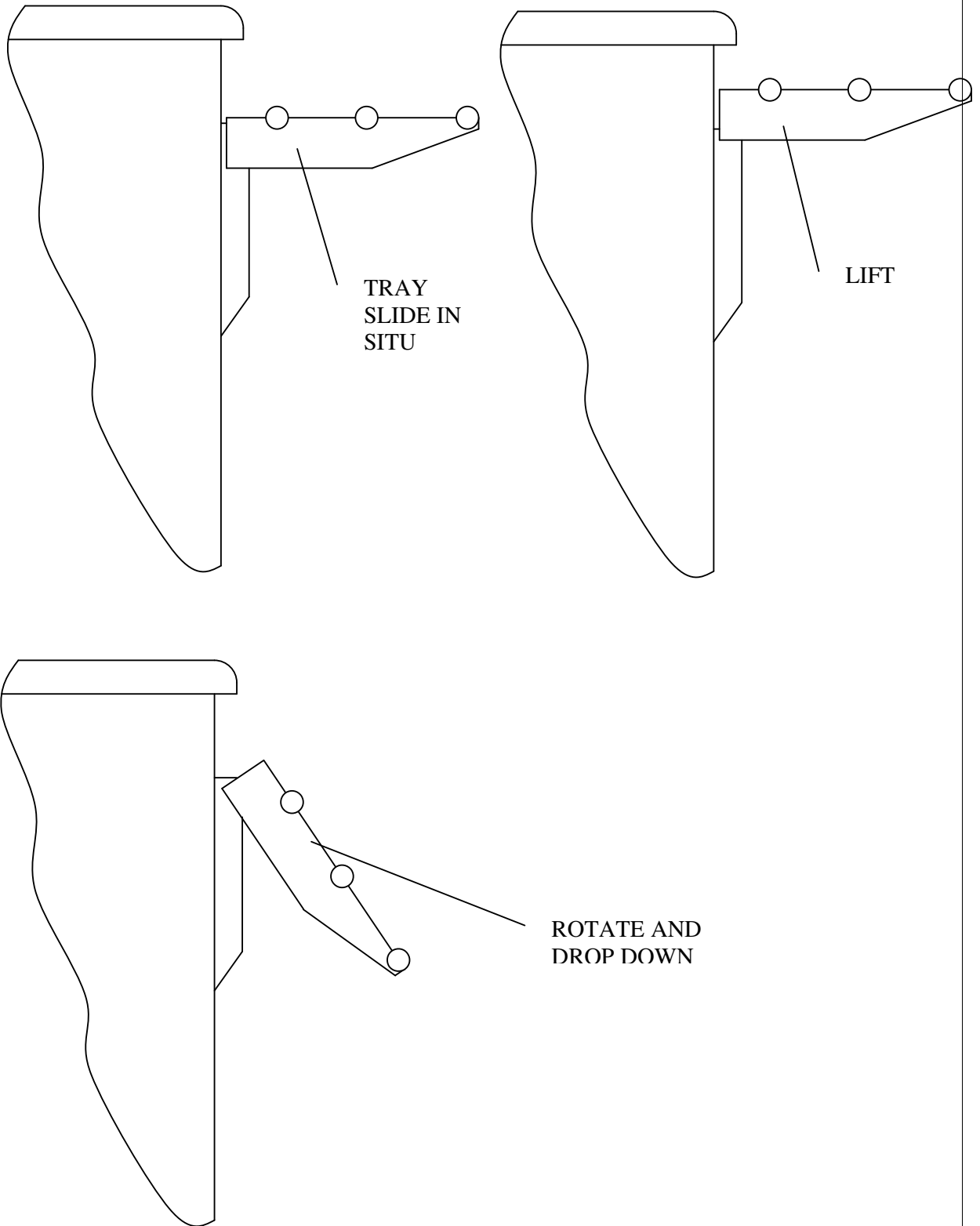


**Sectional view showing door removal procedure**

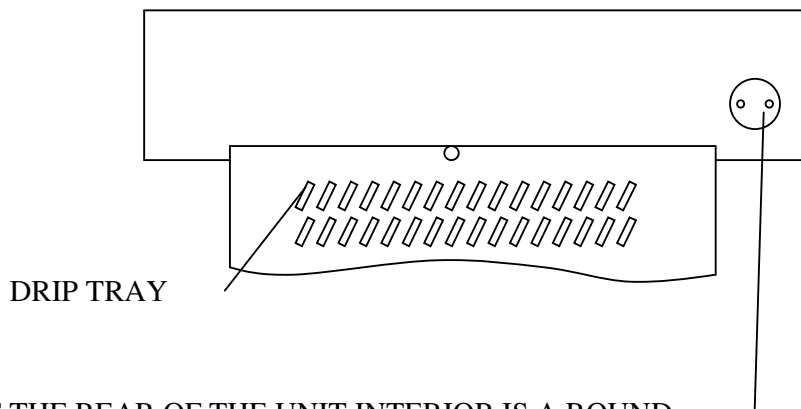


Refitting is reversal of removal

**How To Operate Tray Slide (Selected Models Only)**



TO REPLACE TRAY SLIDE LIFT, ROTATE AND DROP INTO POSITION.  
**Models G1, G2, & G3 – Temperature Adjustment Instructions**



AT THE REAR OF THE UNIT INTERIOR IS A ROUND COVER FIXED IN PLACE BY 2 SCREWS. REMOVE COVER AND USING LONG NOSE PLIERS ADJUST THERMOSTAT SPINDLE TO DESIRED POSITION.

### **Other Information**

1. Please allow 1-2 hours to heat a full load of plates.
2. A small bowl of water placed on the bottom shelf of the hot cupboard may help to prevent food drying out if keeping for an extended period.

### **CLEANING & MAINTENANCE INSTRUCTIONS**

1. Ensure the power supply is OFF and the hot cupboard is cold.
2. Wipe down the exterior of the hot cupboard with warm water containing a mild detergent – do not use wire brushes, steel wool or other abrasive materials – and then dry the surface with a soft cloth.
3. The doors and shelves may be easily removed (see notes on Page 6) for cleaning the inside of the hot cupboard.
4. Clean and lubricate the white door sliders from time to time with a food safe lubricant e.g. food approved silicone oil. Do not over lubricate. Remove excess lubricant before replacing doors. After replacing the door, slide it from side to side.
5. These units must not be cleaned using a water jet.
6. We recommend that all servicing, other than routine cleaning, be carried out by our authorised service agents. We will accept no responsibility for work carried out by other persons.



## **SPARE PARTS LIST**

### **Models GB2, GB3, GBM2 & GBM3**

<b><u>Part no</u></b>	<b><u>Description</u></b>	<b><u>Quantity Per Unit</u></b>
TH27	Bain marie thermostat	2
EL15/UL	Element	1
EL154	850W Element	2
EL34	1kW Element	1
FE13	Rubber foot	1
FE15	Black feet	1
VA19	Drain valve	1
HA73	Door push handle	2
KN10	Knob lid	1
KN123	Printed black knob	1
KN124	Printed black knob	1
NE37	Round amber neon	2
NE38	Round green neon	1
PL157	Curly cord lead	1
SH69	Wire shelves for models GB2 & GBM2	2
SH68	Wire shelves for models GB3 & GBM3	2
CA103	Swivel castors for models GBM2 & GBM3	2
CA79	Swivel castors for models GBM2 & GBM3	2
LE33	Legs for models GB2 & GB3	4
E94	Wiring diagram	on request

### **Models GX2, GX3, GM2 & GM3**

<b><u>Part no</u></b>	<b><u>Description</u></b>	<b><u>Quantity Per Unit</u></b>
TH27	Thermostat	1
EL19/UL	750W Element for models GX2 & GM2	2
EL34	1kW Element for models GX3 & GM3	2
FE13	Rubber foot	1
FE15	Black feet	1
HA73	Door push handle	2
KN122	Printed black knob	1
PL151	Curly cord lead	1
NE37	Round amber neon	1
NE38	Round green neon	1
SH69	Wire shelves for models GX & GM2	2
SH68	Wire shelves for models GX3 & GM3	2
CA103	Swivel castors for models GM2 & GM3	2
CA79	Swivel castors for models GM2 & GM3	2
LE33	Legs for models GX2 & GX3	4
E90	Wiring diagram	on request

## **SPARE PARTS LIST CONTD.**

### **Models G1, G2 & G3**

<b><u>Part no</u></b>	<b><u>Description</u></b>	<b><u>Quantity Per Unit</u></b>
EL19/UL	750W Element for model G1	1
EL19/UL	750W Element for model G2	2
EL34	1kW Element for model G3	2
FE10	Adjustable foot (6 required for G3)	4
HA73	Door push handle (1 for G1)	2
HI24	Door hinge (Salice) (2 for G1)	4
HI25	Door mounting plate (Salice) (2 for G1)	4
PL143	Plug & lead assembly	1
SW53	Green neon switch	1
TH14	Thermostat	1
SH29	Shelf for G1	3
SH30	Shelf for G2	3
SH31	Shelf for G3	3
E78	Wiring diagram for G1	on request
E79	Wiring diagram for G2 & G3	on request

## **CE MARK**

This product meets the requirements of all relevant European Directives.

LVD 73/23/EEC  
EMC 89/336/EEC

BSEN60335-1: 1995  
BSEN60335-2-49: 1997  
BSEN60335-2-50: 1992