



## Operating 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

**PANTHER**

## 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

# 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	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		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.

# 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

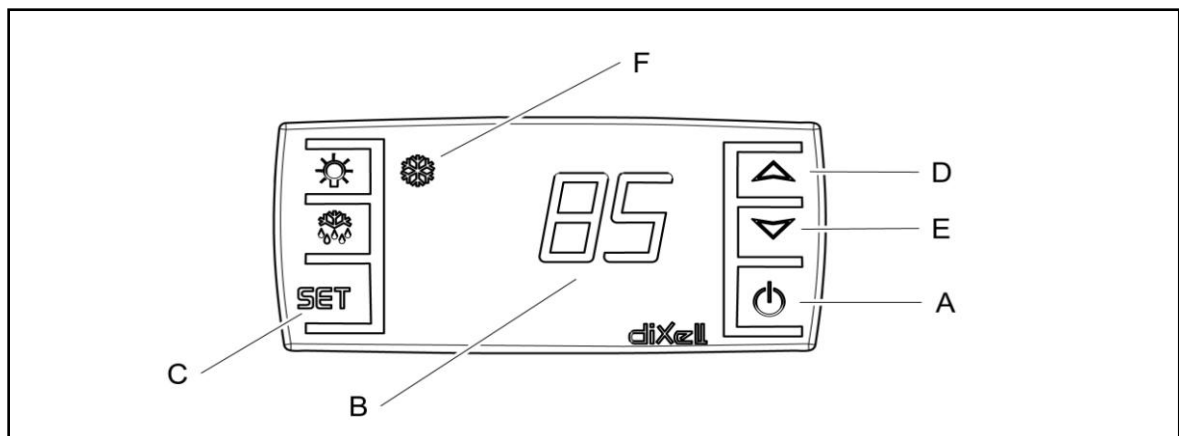


Fig 3

- 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.

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.

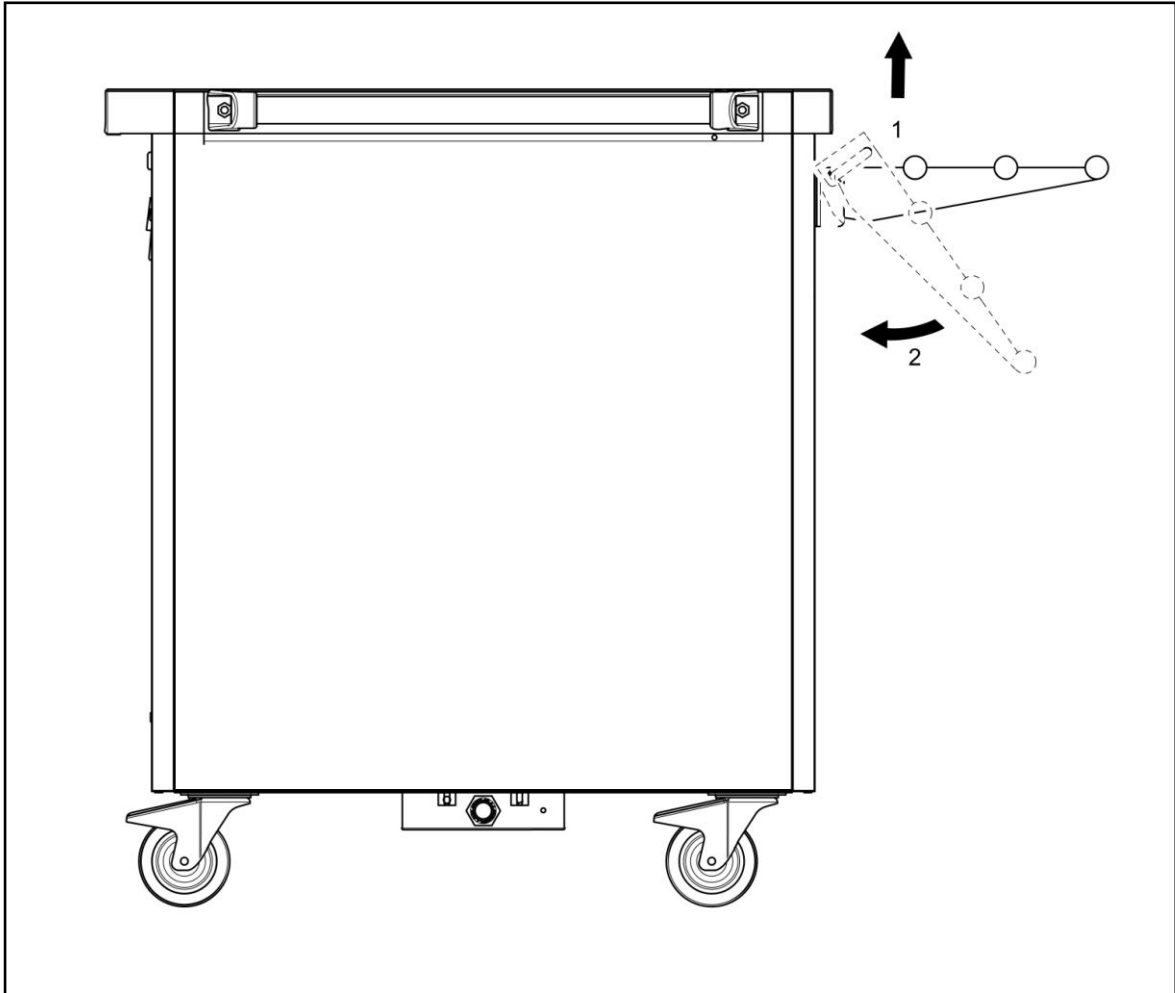


Fig 4