



Installation, Operating and Servicing Instructions

Panther SuperPass Hot Cupboard
P10SP6PT
P8SP4PT

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

Model	Height (mm)	Height with Gantry (mm)	Width (mm)	Depth (mm)
P10SP6PT	900	1843	2400	1000
P8SP4PT	900	1843	1800	800

CHECK LIST OF ENCLOSURES

Instructions Manual
Water Boiler Perforated base
Drain Tubes
Chip dump dividers

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

	P10 (kW)	P8 (kW)
Bain Marie	2 x 1	1
Water Boiler	2 x 3	3
Hot Cupboard	2.5	2.5
Crisp 'N' Hold	1.820	1.820
Gantry Top Shelf	1.800	1.5
Gantry Mid Shelf	1.800	1.5
Gantry Top Shelf	0.6	0.3
Total Power	16.52 (71.83A)	11.92 (51.84A)
L1	6 (26.1A)	4 (17.4A)
L2	5.1 (22.17A)	4 (17.4A)
L3	5.42 (23.56A)	3.62 (15.74A)

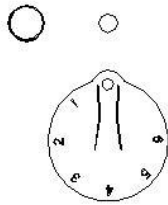
IDENTIFICATION SYMBOLS

Bain Marie

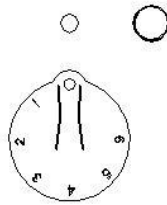
Green neon will illuminate to show power to the controls. LH and RH tanks are identified with the marking below. Control has 6 positions 30-103 Deg C

Crisp 'N' Hold is just an isolating on/off switch

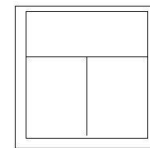
LH SIDE 



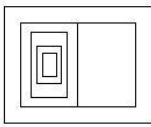
 RH SIDE



Crisp 'N' Hold



Hot cupboard



LH Water Boiler Well

RH Water Boiler Well

All controls above use an electronic controller see operating instructions.

OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

Hot Cupboard

Ensuring doors are closed, switch on the power to the cupboard using the On/Off switch. The switch neon illuminates to indicate power.

Electronic controller

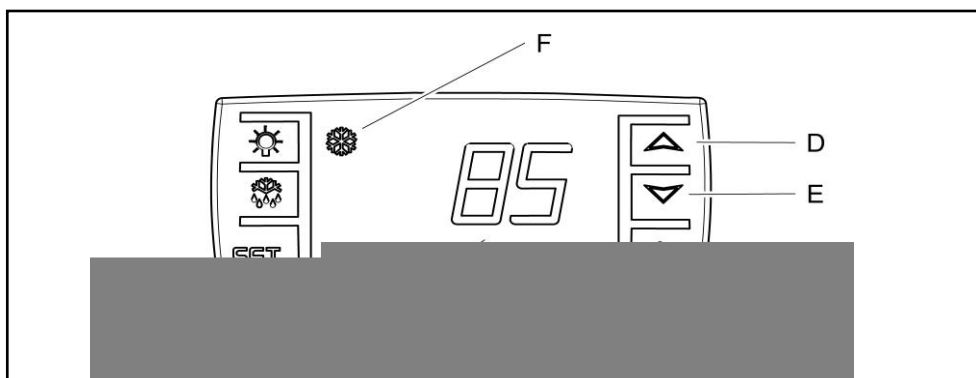


Fig 3

- 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.

Turn the cupboard off using the On/Off switch next to the controller.

NOTE

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

Bain Marie wells.

Bain Marie may be used 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 Bain Marie turned off, allow the water to cool and use the drain tube provided to empty the water well via the valve on the rear side of the cupboard. Clean out the tank and refill with fresh water regularly.

Water Boiler wells



Ensure the water boiler wells are filled with water before turning on. Ensure the wells water levels are maintained during operation.

Switch on the power using the On/Off switch next to the electronic controller. The switch neon illuminates to indicate power.

The electronic controller for the water boiler wells has a range of 20 Deg C to 99 Deg C, and is factory set at 82 Deg C. On switching the unit on (A), the digital readout (B) displays the current temperature within the tank. 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. The element symbol (F) is extinguished when the required temperature is reached.

After use and with the water boiler wells turned off, allow the water to cool and use the drain tube provided to empty the water well via the valve on the rear side of the cupboard. Clean out the tank and refill with fresh water regularly.

Carter-Hoffmann Crisp 'N' Hold

The On/Off switch is located at the rear of the unit.

After use ensure the unit is cleaned and wiped down. Removal of the crumb tray is possible from lifting out the chip collection holder.

See unit instructions for more details.

Heated Gantry

Top and middle shelf on the gantry has two controls each operating 3 x heat lamps the shelf is split in to two half's LH side and RH side.

The lower gantry shelf has 2 x heat lamps over the pass through area each has their own switch.

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.

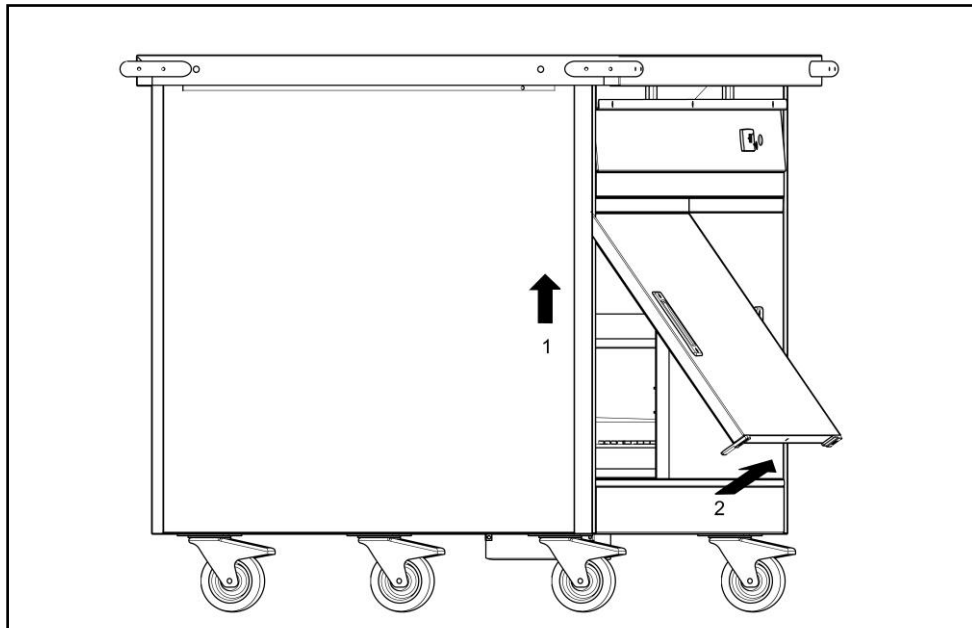


Fig 5

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

Part Number	Description
CA143	Castor
DS29	Door slide
EC17	Electronic controller
EL136	Bain Marie element 1kW
EL232	Cupboard element 2.5kW
EL316	Water boiler element 2.5Kw
FA106	Cupboard fan
CO215	Contactora
KN203	Control Knob
NE46	Green neon
TE40	Terminal block – 3 way
TH34	Thermostat – Bains Marie
TH114	Cupboard cut out 125 Deg C
LA211	Clip – in lamp holder
LA371	300W Heat lamp
DS24	Drain valve
TE02	Terminal block - ceramic
SW34	Switch (Gantry)
SW56	Switch 0/1
CO148	Neutral Conn block 8 way
CO283	Neutral Conn block 11 way
HA105	Door handle
MCB01	MCB Switch 3P 32A
MCB02	MCB Switch 1P 32A
MCB03	MCB Switch 1P 10A
MCB04	MCB Switch 1P 6A

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.