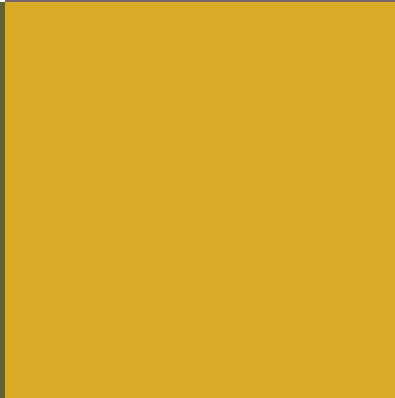




For switched on kitchens



Product Range Includes

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers
Salamander Grill / Contact Grills / Pie Warmers / Fryers
Heated Displays / Veg Prep Machine / Bains Marie / Mincers and more

www.pantheonco.co.uk

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Pantheon Catering Equipment brings you this range of superior catering equipment combining quality design, durable construction, excellent features and economical operation.

In this catalogue, we're pleased to introduce a number of fantastic additions to our range, including our spectacular new heavy duty convection oven, new ceramic and chrome contact grills, heated display cabinets, a band saw, and more.

All our products are subjected to rigorous testing procedures before they are brought to market to ensure maximum customer satisfaction. Our range has been carefully selected based on our 25 years of experience in the catering equipment industry to include some of the most popular and useful items available.

All products are backed up by full warranties and are full CE certified, providing customers with genuine peace of mind.



The True Value of Quality



NEW CONCEPT COOKING

By pantheon

Induction Hobs

Models: IND 340 & IND 360

The newest and most modern type of cooking harnesses the power of electro magnetism to provide energy efficient, highly controllable and fast heat-up cooking. This fast cooking method also has the advantage of easy clean appliances and compact units so it really is a fantastic addition to the Pantheon range.

IND 340



Plug in



Key Features

- Stainless steel body
- Ten different temperature settings 60-240°C
- LED Timer display
- Over-heating protection
- 1 year warranty

IND 340 - Touch controls

Dimension 340w x 440d x 117h mm
Weight 16kg
Power 3kW (12.8 amp)

IND 360 - Drop in manual control unit

Dimension 360w x 380d x 120h (mm)
Weight 18kg
Power 3kW (12.8amp)

IND 360



CE

Sous Vide Water Baths

Models:
SV1 & SV2

Explore the possibilities of sous vide cooking which has become a mainstay of many top kitchens. This method enhances flavour, keeps food succulent and allows preparation in advance to save time.



CE



Plug in

SV1

Key features

- LCD Display
- Low water detection
- Touch panel controls
- Memory
- 1 year warranty

Dimension	370w x 305d x 310h mm
Weight	11.9kg
Power	1kW
Capacity	8 litres

NEW CONCEPT
COOKING



CE



Plug in

SV2

Key features

- LCD Display
- Low water detection
- Touch panel controls
- Memory
- 1 year warranty

Dimension	570w x 321d x 150h mm
Weight	18.8kg
Power	2kW
Capacity	20 Litres

Vacuum Packing Machines

Models:
TVP400, TVP500
SVP400 & SVP500

Vacuum sealing technology, used alongside the sous vide machines, means food doesn't dehydrate, causing it to retain its weight, flavour and natural appearances. It also has benefits such as consistent results, easier organisation as well as being able to cook in bulk and make savings.

NEW CONCEPT
COOKING



TVP400

Tabletop vac pack machine

Dimension 560w x 500d x 460h mm
Weight 98kg
Power 0.9kW

TVP500

Tabletop vac pack machine

Dimension 630w x 620d x 460h mm
Weight 98kg
Power 0.9kW

SVP400

Floor standing vac pack machine

Dimension 560w x 500d x 1050h mm
Weight 135kg
Power 0.9kW

SVP500

Floor standing vac pack machine

Dimension 630w x 620d x 1050h mm
Weight 135kg
Power 0.9kW

Combination Ovens

Models: CMB7, CMB11, CMB20 & CMB40

A combination oven, which combines convection and steam cooking into a powerful machine which provides enormous versatility, doing the job of several other machines. Ideal for any type of operation, from restaurants to take-aways, to hospitality, these ovens can roast, poach, grill, bake or even regenerate food producing fantastic results.

CMB40

Powerful machine
which provides
enormous versatility



CE

Multi-purpose cooking



CMB7

CE



CMB11

CE

CMB7 Key Features

- Indicative quantity of meals - 80
- Programmable
- Internal water heater
- Self-cleaning system
- Cook and hold facility
- Adjustable fan speed
- 1 year warranty

Dimension 798w x 811d x 841h mm
Weight 100kg
Power 8.3kW 3 phase
Capacity 7 grid (7x 1/1GN)

CMB20 Key Features

- Indicative quantity of meals - 300
- Programmable
- Internal water heater
- Self-cleaning system
- Cook and hold facility
- Adjustable fan speed
- 1 year warranty

Dimension 966w x 1100d x 1880h mm
Weight 335kg
Power 28kW 3 phase
Capacity 20 grid (20x1/1GN)

CMB11 Key Features

- Indicative quantity of meals - 150
- Programmable
- Internal water heater
- Self-cleaning system
- Cook and hold facility
- Adjustable fan speed
- 1 year warranty

Dimension 798w x 811d x 1121h mm
Weight 135kg
Power 16.3kW 3 phase
Capacity 11 grid (11x 1/n GN)

CMB40 Key Features

- Indicative quantity of meals - 500
- Programmable
- Internal water heater
- Self-cleaning system
- Cook and hold facility
- Adjustable fan speed
- 1 year warranty

Dimension 966w x 1421d x 1891h mm
Weight 410kg
Power 52kW 3 phase
Capacity 20 grid (20x1/1GN)



CMB20

CE

Tabletop Mixers

Models: TM5 & TM7

Perfect for mixing cakes, kneading dough, whipping and whisking, our tabletop mixers have large capacity and come with a dough hook, balloon whisk and a beater.



Plug in



Plug in



Mixers include beater, whisk and dough hook



TM5

Key features

- 5 litre capacity
- Rodded guard for easier operation
- Stainless steel bowl
- Variable speed dial
- Overload protection
- Accepts up to 1kg of dry mix

Dimension	420w x 240d x 420h mm
Weight	16kg
Power	200W

TM7

Key features

- 7 litre capacity
- Rodded guard for easier operation
- Stainless steel bowl
- Variable speed dial
- Overload protection
- Accepts up to 1.5kg of dry mix

Dimension	410w x 240d x 425h mm
Weight	18kg
Power	280W

Planetary Mixer

Model:
PM10

Ideal for bakers and pastry chefs, these high-capacity floor mounted mixers with a fixed, non-rotating bowl offer superb versatility for many different applications. The accessories supplied (beater, whisk and dough hook) enable production of a wide range of diverse products such as pie crust dough, scones, cookie dough, cake mix, whipped cream and mousse.



CE

PM10

Key features

- 10 litre capacity
- Heavy duty all gear transmission
- 3 speed settings
- Stainless steel 10 litre bowl
- Large stop button for extra safety
- Accepts up to 4kg of dry mix

Dimension	485w x 410d x 635h mm
Weight	85kg
Power	0.5kW

Mixers include beater, whisk and dough hook



Plug in



PM20

Key features

- 20 litre capacity
- Heavy duty all gear transmission
- 3 speed settings
- Stainless steel 20 litre bowl
- Large stop button for extra safety
- Accepts up to 8kg of dry mix

Dimension	500w x 600d x 780h mm
Weight	107kg
Power	1.1kW

Mixers include beater, whisk and dough hook



CE

Planetary Mixer

Model:
PM30 MC

PM30 MC

Key features

- 30 litre capacity
- Heavy duty all gear transmission
- 3 speed settings
- Stainless steel 30 litre bowl
- Large stop button for extra safety
- With connector for the mincing and shredding attachment (sold separately)
- Accepts up to 12kg of dry mix

Dimension 550w x 600d x 1115h mm
Weight 204kg
Power 1.5kW

Optional extras:

Mincing attachment



Shredding attachment



Bowl trolley



Mixers include beater, whisk and dough hook



Spiral Mixers

Models: SM20 & SM30

These mixers are designed primarily to mix bread and pizza dough gently, without over-working the dough. This is achieved thanks to the fact that the bowl of the mixer rotates at the same time as the spiral hook spins and kneads the dough meaning that only a portion of the dough mass rotates at any one time and keeping the heat from friction low, ultimately producing more consistent dough and a higher quality end product.



Plug in

CE

SM20

Key features

- 20 litre capacity
- Emergency stop button
- Rodded guard for easier operation
- Stainless steel bowl
- Accepts up to 8kg of dry mix
- Bowl rotates in one direction, dough hook the opposite

Dimension	420w x 700d x 720h mm
Weight	85kg
Power	0.75kW



Plug in

CE

SM30

Key features

- 30 litre capacity
- Emergency stop button
- Rodded guard for easier operation
- Stainless steel bowl
- Accepts up to 12kg of dry mix
- Bowl rotates in one direction, dough hook the opposite

Dimension	420w x 720d x 770h mm
Weight	98kg
Power	1.1kW

High Capacity Spiral Mixers

Models:
SM75, SM75T
& SM134T

SM134T



SM134T

- 134 litre capacity
- Two motors
- 2.6/5.2kW power
- 50kg max flour
- 1210w x 720d x 1430h mm
- Weight 460kg

SM75

- 75 litre capacity
- 1.6/3.3kW power
- 20kg max flour
- 920w x 620d x 1230h mm
- Weight 250kg

SM75T

- 75 litre capacity
- Two motors
- 1.5/3kW power
- 25kg max flour
- 945w x 620d x 1270h mm
- Weight 285kg

SM75



SM75T



Hard wired

CE



Hard wired

CE

Spiral Mixers

Key features

- Variable speed
- Safety guard included
- Stainless steel bowl
- Emergency stop button for safety

Dough Rollers

Model: DR12 & DR16

Dough rollers enable the rapid rolling of dough balls into pizza bases and are a boon to any busy pizzeria. Different thicknesses of pizzas can be produced by adjusting the depth control.



Plug in

DR12

Key features

- 12" dough roller
- Stainless steel for durability
- Thickness can be adjusted
- Suitable for the preparation of pizza, pastry etc
- Guards over the rollers ensure efficient and safe operation

Dimension	480w x 530d x 560h mm
Weight	37kg
Power	370W

DR16

Key features

- 16" dough roller
- Stainless steel for durability
- Thickness can be adjusted
- Suitable for the preparation of pizza, pastry etc
- Guards over the rollers ensure efficient and safe operation

Dimension	530w x 530d x 650h mm
Weight	39kg
Power	370W

Double Pizza Ovens

Models: PO4 & PO4 +4

Our electric pizza ovens, available in single or double deck configuration offer user-friendly operation with no need to worry about pilot lights or gas supplies. They have refractory brick bases allowing the cooking of up to 8 300mm pizzas at once.



Hard wired

PO4

Key features

- Stainless steel frontage
- Deck has a 60cm refractory brick base providing perfect heat distribution for even cooking
- Thermostatically controlled up to 500°C
- Single or three phase
- Capacity 4 x 300mm pizzas

Dimension	910w x 820d x 430h mm
Weight	68kg
Power	4.2kW



Hard wired



*Pizza oven stands
sold separately.
See page 46*

PO4+4

Key features

- Stainless steel frontage
- Each deck has a 60cm refractory brick base providing perfect heat distribution for even cooking
- Thermostatically controlled up to 500°C
- Single or three phase
- Capacity 8 x 300mm pizzas (4 per deck)

Dimension	910w x 820d x 750h mm
Weight	118kg
Power	8.4kW

Convection Oven

Model:
CO1

Convection ovens produce fantastic results when cooking almost anything, giving you evenly cooked biscuits, crisp pastry and well-browned meats. This is achieved through the fan circulating air throughout the oven during cooking, enabling faster, more even cooking as well as a reduction in the amount of energy used due to the increased overall speed and lower temperature.



CO1

Key features

- Temperature range 0-300°C
- Twin fans
- 120 minute timer
- Includes 4 stainless steel wire shelves
- Interior light

Dimension	595w x 595d x 570h mm
Weight	41kg
Power	2.67kW

Heavy Duty Convection Oven

Model:
CO3HD & CO4HD



CE

CO3HD - 3kW

Key features

- Temperature range 0-300°C
- Top and bottom heating elements
- Includes 4 stainless steel wire shelves
- Interior light

Dimension 796w x 670d x 580h mm
Weight 70kg
Power 3kW



Plug in

CO4HD - 4kW

Key features

- Temperature range 0-300°C
- Top and bottom heating elements
- Includes 4 stainless steel wire shelves
- Interior light

Dimension 796w x 670d x 580h mm
Weight 70kg
Power 4kW



Hard wired

Salamander Grill & Griddle

Models:
SG630 & G1

Our griddle is ideal for operations such as the cooking of burgers and breakfast items as well as thicker items such as chicken fillets and steaks. Another advantage is that the griddle remains warm after cooking enabling the temporary holding of cooked food before service.



Plug in



G1

Key features

- Thermostatically controlled
- Stainless steel splashback
- Removable drip tray
- Cooking area: 545w x 350d mm

Dimension	555w x 500d x 240h mm
Weight	23kg
Power	3kW

SG630

Key features

- 4 shelf positions
- 15 minute timer
- Fitted on 4 rubber feet to protect work surfaces
- Cooking area: 457w x 260d mm

Dimension	630w x 320d x 280h mm
Weight	16.5kg
Power	2kW



Plug in

Adjustable Salamander Grills

Models: AS450 & AS600

Our salamander grills are available in two different configurations, with either fixed position overhead elements, or adjustable height grills where the elements can be moved up and down to provide fine control of the cooking and finishing of food. In each case, cooking is carried out by the heat radiated downwards from the electric elements.



CE



Plug in

AS450

Key features

- Cooking height is fully adjustable up to 140 mm
- Fitted on 4 rubber feet to protect work surfaces
- Cooking area: 440w x 320d mm

Dimension	450w x 450d x 500h mm
Weight	39kg
Power	2.8kW



CE



Hard wired

AS600

Key features

- Cooking height is fully adjustable up to 140 mm
- Fitted on 4 rubber feet to protect work surfaces
- Cooking area: 590w x 320d mm

Dimension	600w x 450d x 500h mm
Weight	49kg
Power	4kW

6 Litre Fryers

Models: PF61 & PF62

Pantheon offers a range of fryers in several sizes, with both single and twin tanks. These units are designed to produce and hold fried foods with consistently crisp and golden results.



CE



Plug in

PF61

Key features

- Capacity 6 litres
- Safety cut-out thermostat
- Temperature controller
- Dishwasher friendly basket complete with demountable handle
- Includes pull-out handles on each side of pan making it easier to lift and empty

Dimension	265w x 430d x 290h mm
Weight	5kg
Power	2.5kW



CE



Plug in

PF62

Key features

- Capacity 12 litres (2 x 6 litre tanks)
- Safety cut-out thermostat
- Temperature controller
- Dishwasher friendly basket complete with demountable handle
- Includes pull-out handles on each side of pan making it easier to lift and empty

Dimension	550w x 430d x 290h mm
Weight	11kg
Power	2 x 2.5kW

8 Litre Fryers with Taps

Models:
PFT81 & PFT82

PFT81

Key features

- Capacity 8 litres
- Safety cut-out thermostat
- Temperature controller
- Includes front tap for easy cooking oil drainage

Dimension	285w x 470d x 410h mm
Weight	10kg
Power	3kW



PFT82

Key features

- Capacity 16 litres (2x 8 litre tanks)
- Safety cut-out thermostat
- Temperature controller
- Includes front tap for easy cooking oil drainage

Dimension	580w x 470d x 410h mm
Weight	18kg
Power	2 x 3kW



Common sense catering

Managing director **Nick Pendlebury** discusses the importance of offering value without compromising quality.



Tell us about Pantheon Catering Equipment's background in the market. How long have you been supplying commercial catering equipment?

Through our experience, we spotted a gap in the market for simple-to-use, high quality, plug-in equipment and decided to explore it. All our kit is easy to use so it is good for all sorts of operations. No extensive training is required - just plain common sense. We shy away from complex, digital controls and multi-programmable functions. Our equipment really does do what it says on the box! No frills, no complexity - but definitely quality!

What proportion of your products are sold direct to end-users? Or do you solely supply through the trade?

100% of our sales are through dealers. They are located throughout the UK so we have a 'local' presence in most areas, though we are always looking for more! We believe in supporting our dealers to the best of our ability as it is vital that they are familiar and happy with our products. We provide them with all the sales support they need, answer queries rapidly and ensure we always hold a good stock of equipment and spare parts.

You have added quite a few new products to the portfolio this year. How would you best describe Pantheon's range of kit?

There is nothing gimmicky about our range and we don't make claims about unique items. What does set us apart is our quality, attention to detail and empathy with our market. Caterers genuinely like our products - they're reliable, easy to use, functional and durable. Everything we sell is highly specified and has undergone rigorous trials before we bring it to market.

DISTRIBUTOR CONNECTION SHAPES PRODUCT CHOICE

Pantheon supplies a wide range of cooking, serving, prep and beverage equipment and the company intends to build on its offering moving forward. Managing director, Nick Pendlebury, says they listen closely to what trade customers have to say before deciding how best to enhance the portfolio.

"We get a lot of feedback from our network of dealers and this helps us to identify which products we should focus on". The Bolton-based supplier also benefits from its connection to a group that operates at the dealer end of the market.

"We meet a lot of chefs ranging from those running low volume pub or cafe kitchens right through to some very prestigious operations. We hear, first hand, the items of kit they're looking for and the features they want to see, and also those they don't!"

"We shy away from complex digital controls and multi-programmable functions. Our equipment really does do what it says on the box"



Is it correct to say that Pantheon's equipment is designed in the UK and manufactured in China? What are the advantages of this model and how do you ensure quality control?

Because we know that value is important, it makes sense to outsource manufacturing - but we never, ever compromise on quality. The initial design process is lengthy and rigorous. Following this, we run extensive trials of prototypes prior to commissioning. Then, when equipment is manufactured, we have on-site representatives who visit the overseas factories and carry out detailed quality control checks. Only then do we accept delivery.

How much stock and spare parts do you hold in the UK?

We have generous warehousing facilities so are able to hold a large amount of stock and spare parts, though the actual quantities vary from product to product. Also, our relationship with our dealers helps us to estimate anticipated sales and, thankfully, we have never been in a position where we can't provide the necessary spare part or an item of kit.

What have been the highlights for the company this year?

It has been great to see a renewed confidence in the economy which has manifested itself in an increased investment in our catering equipment products. Purchasing involves much more caution these days as people want to know that the products they buy will last, and 2016 has seen Pantheon even more

firmly established as a brand that is synonymous with cost-effective reliability and durability.

What do you see as the biggest challenges facing the business?

I don't see a 'challenge' specifically but I am aware that, as Pantheon grows, we have to have the infrastructure to support it. Therefore, we have made changes to some of our systems to accommodate the potential for an increase in the dealership and the sales this will generate.

Pantheon must face a lot of competition from other catering equipment brands selling similar items in the UK. To what extent do you attempt to differentiate yourself?

Of course there's always going to be competition but, in many ways, this is what drives us. We will always try to go that extra mile to make our equipment perform better and last longer than the other ranges out there. It's also about customer service and making sure our dealers have absolutely everything they need when they need it!

What are the key priorities and plans for the business in the future?

The Pantheon range has been developed, improved and perfected around market demand, so that as demand changes we will be ready. We have plans to expand our dealer network, too, to make sure our products are available everywhere.

11 Litre Fryers

Models:
PF111 & PF112

PF111

Key features

- Capacity 11 litres
- Safety cut-out thermostat
- Temperature controller
- Dishwasher friendly basket complete with foldable handle
- Includes pull-out handles on each side of pan making it easier to lift and empty

Dimension	325w x 460d x 345h mm
Weight	7.5kg
Power	2.9kW



PF112

Key features

- Capacity 22 litres (2 x 11 litre tanks)
- Safety cut-out thermostat
- Temperature controller
- Dishwasher friendly basket complete with foldable handle
- Includes pull-out handles on each side of pan making it easier to lift and empty

Dimension	670w x 460d x 345h mm
Weight	14kg
Power	2 x 2.9kW

Contact Grills

Models: CPG & CGL1S/R

Our wide range of heavy duty contact grills provide numerous sizes and options with ribbed and smooth plates, single and double machines as well as chrome and ceramic options. These grills offer healthy cooking, retain moisture and remove the need to flip food over during cooking which also locks in the flavour and nutrition. This also provides shorter cooking times and can be used for fresh or frozen food.

CPG - Chrome

Key features

- Chrome plates
- Energy efficient elements
- Easily removable drip tray
- Top plate has accurate, user friendly counter-balance system for precision cooking
- Temperature indicator neon
- Cooking area: 340w x 230d mm

Dimension	450w x 370d x 220h mm
Weight	20kg
Power	2.5kW

Chrome plated contact grill for easy cleaning with ribbed top and bottom plates.

CGL1S/R - Smooth & Ribbed

Key features

- Top plate ribbed, bottom plate smooth
- Energy efficient elements
- Easily removable drip tray
- Top plate has accurate, user friendly counter-balance system for precision cooking
- Temperature indicator neon
- Cooking area: 340w x 230d mm

Dimension	410w x 370d x 220h mm
Weight	18kg
Power	2.2kW

Extra large "half and half" contact grill with ribbed top plate and smooth bottom plate for added versatility.



CE



CE



Contact Grills Standard Smooth

Models:
CGS1S & CGS2S



Plug in

CE

CGS1S

Key features

- Energy efficient elements
- Easily removable drip tray
- Top plate has accurate, user friendly counter-balance system for precision cooking
- Temperature indicator neon
- Cooking area: 230w x 230d mm

Dimension	290w x 395d x 210h mm
Weight	13kg
Power	1.8kW



Plug in

CE

CGS2S

Key features

- Energy efficient elements
- Easily removable drip tray
- Top plate has accurate, user friendly counter-balance system for precision cooking
- Temperature indicator neon
- Cooking area: 470w x 230d mm

Dimension	570w x 395d x 210h mm
Weight	28kg
Power	2 x 1.8kW

Contact Grills Standard Ribbed

Models:
CGS1R & CGS2R

CGS1R

Key features

- Energy efficient elements
- Easily removable drip tray
- Top plate has accurate, user friendly counter-balance system for precision cooking
- Temperature indicator neon
- Cooking area: 230w x 230d mm

Dimension	290w x 395d x 210h mm
Weight	13kg
Power	1.8kW



CE



Plug in



CE

CGS2R

Key features

- Energy efficient elements
- Easily removable drip tray
- Top plate has accurate, user friendly counter-balance system for precision cooking
- Temperature indicator neon
- Cooking area: 470w x 230d mm

Dimension	570w x 395d x 210h mm
Weight	28kg
Power	2 x 1.8kW



Plug in

Contact Grills Large Smooth

Models:
CGL1S & CGL2S



Plug in

CE

CGL1S

Key features

- Energy efficient elements
- Easily removable drip tray
- Top plate has accurate, user friendly counter-balance system for precision cooking
- Temperature indicator neon
- Cooking area: 340w x 230d mm

Dimension	410w x 370d x 220h mm
Weight	18kg
Power	2.2kW



Plug in

CE

CGL2S

Key features

- Energy efficient elements
- Easily removable drip tray
- Top plate has accurate, user friendly counter-balance system for precision cooking
- Temperature indicator neon
- Cooking area: 2x 340w x 230d mm

Dimension	810w x 370d x 220h mm
Weight	37kg
Power	2 x 2.2kW

Contact Grills Large Ribbed

Models:
CGL1R & CGL2R



CE



Plug in

CGS1R

Key features

- Energy efficient elements
- Easily removable drip tray
- Top plate has accurate, user friendly counter-balance system for precision cooking
- Temperature indicator neon
- Cooking area: 340w x 230d mm

Dimension	410w x 370d x 220h mm
Weight	18kg
Power	2.2kW



CE



Plug in

CGS2R

Key features

- Energy efficient elements
- Easily removable drip tray
- Top plate has accurate, user friendly counter-balance system for precision cooking
- Temperature indicator neon
- Cooking area: 2x 340w x 230d mm

Dimension	810w x 370d x 220h mm
Weight	38kg
Power	2 x 2.2kW

Smooth Ceramic Contact Grills

Models:
CCG1S & CCG2S

CCG1S

Key features

- Cooking area: 250w x 250d mm
- Energy efficient elements
- Temperature indicator neon
- Wipe clean cooking surface
- Easily removable drip tray

Dimension	340w x 480d x 170h mm
Weight	10kg
Power	1.6kW



CCG2S

Key features

- Cooking area: 2x 250w x 250d mm
- Energy efficient elements
- Temperature indicator neon
- Wipe clean cooking surface
- Easily removable drip tray

Dimension	700w x 480d x 170h mm
Weight	21kg
Power	2 x 1.6kW

Ribbed Top Ceramic Contact Grills

Models:
CCG1R & CCG2R

CCG1R

Key features

- Cooking area: 250w x 250d mm
- Energy efficient elements
- Temperature indicator neon
- Wipe clean cooking surface
- Easily removable drip tray

Dimension	340w x 480d x 170h mm
Weight	10kg
Power	1.6kW



CCG2R

Key features

- Cooking area: 2x 250w x 250d mm
- Energy efficient elements
- Temperature indicator neon
- Wipe clean cooking surface
- Easily removable drip tray

Dimension	700w x 480d x 170h mm
Weight	21kg
Power	2 x 1.6kW

Conveyor Toaster

Model:
CT1

Wherever a high volume of toast is required, then a Pantheon conveyor toaster is an ideal addition to an establishment's equipment. So, hotels, large guest houses and canteens can all benefit hugely from the ability to produce large amounts of toast with minimum fuss. The conveyor toaster can either be placed in a kitchen for staff operation, or is equally as at home in front of house for customers operation.



Plug in

CE

CT1

Key features

- High capacity and versatile toaster
- Accepts burger buns/tea cakes etc
- Adjustable speed control
- Toaster can be configured to either deliver toast to the front or rear of the machine

Dimension	370w x 420d x 430h mm
Weight	20kg
Power	230v

Pie Warmers

Models: PW1 & PW2

These heated display units are perfect for the presentation and holding of your products. The shelves provide maximum space to boost sales and with two different sizes available, you can choose the unit that is right for you.



PW1

Key features

- 4 shelves
- Temperature indicator gauge
- Interior light
- Pull-out crumb tray
- Extra shelves available

Dimension	640w x 335d x 530h mm
Weight	21kg
Power	1kW



PW2

Key features

- 2 shelves
- Temperature indicator gauge
- Interior light
- Pull-out crumb tray
- Extra shelves available

Dimension	482w x 365d x 355h mm
Weight	13kg
Power	1kW

Heated Cupboards

Models: HC1 & HC2

These heated cupboards are ideal for busy kitchens as they enable plated hot meals to be prepared and held prior to serving. Plates can be stacked, each separated by a plate ring and the adjustable shelving within offers increased flexibility.



CE



Plug in



CE



Plug in

HC1

Key features

- Single door
- Adjustable internal shelving
- Stainless steel finish
- Adjustable temperature

Dimension	450w x 450d x 850h mm
Weight	32kg
Power	0.75kW

HC2

Key features

- Double door
- Adjustable internal shelving
- Stainless steel finish
- Adjustable temperature

Dimension	750 w x 450d x 850h mm
Weight	46kg
Power	1.2kW

Heated Displays

Models: HD1 & HLD2

Our heated units maintain the temperature of your products while serving for applications such as carveries. The displays are available either with heat lamps or without.



Plug in



HD1

Key features

- Wipe clean glass surface
- Accommodates different sized containers (sold separately)
- Heated from below with large heat pad
- Adjustable temperature

Dimension	540w x 380d x 85h mm
Weight	5kg
Power	0.26kW



Plug in



HLD2

Key features

- Fitted with plexiglass sneeze guard
- 2 Infra-red lamps which can be independently operated
- Durable glass ceramic surface

Dimension	730w x 580d x 550h mm
Weight	14kg
Power	0.8kW

Heated Plate Dispensers

Models: PL1 & MPD1 & 2

In counter or mobile heated plate dispensers have adjustable, spring loaded mechanisms allowing for different plate sizes and easy access to plates which are kept at the correct temperature until needed.



PL1

Key features

- Accepts up to 65 plates
- Multi-spring mechanism to give easy adjustment for different plate weights
- Stainless steel finish
- Adjustable to accept plates between 230mm (9.05 inches) and 305mm (12 inches)

Dimension	405dia x 725h mm
Weight	19kg
Power	0.4kW



Plug in

MPD1

MPD2



Plug in

MPD1 & 2

Key features

- Adjustable for 8"-12" plates

MPD1

Dimension	420w x 460d x 930h mm
Weight	30kg
Power	1kW
Capacity	Approx. 75 plates

MPD2

Dimension	420w x 800d x 930h mm
Weight	43kg
Power	2kW
Capacity	Approx. 150 plates

Bains Marie

Models: BM1 & BMR2

Pantheon bains maries are an essential addition to many busy kitchens. Available in two models, either to accept gastronorm containers or supplied with its own circular pots, depending on your preference. These units are essentially a heated shallow bath and will gently and gradually keep food at a fixed temperature, ready for serving. These units can also be mounted on our mobile stands for extra versatility.



Plug in



*Bains marie stand
sold separately.
See page 46*



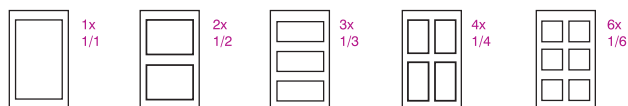
Plug in

BM1

Key features

- Wet heat
- Drain valve
- Thermostatically controlled
- Accepts different combinations of containers (sold separately)

Dimension	354w x 615d x 255h mm
Weight	8kg
Power	1.2kW



Examples of possible container and lid combinations

BMR2

Key features

- Wet heat
- Drain valve
- Thermostatically controlled
- Come with two circular pots
- 8 Litres per pot

Dimension	354w x 615d x 360h mm
Weight	8kg
Power	1.2kW

Heated Display Cabinets

Models: HDC1 & HDC2

Entice customers and keep products in perfect condition with our stunning counter-top display units. These units are available in three different sizes and provide perfect visibility for merchandising pies, pasties and other products.



Plug in

CE

HDC1

Key features

- Standard capacity
- Sliding glass doors to front and rear
- Internal temperature display
- Includes 4 stainless steel shelves which can be positioned as required

Dimension	660w x 437d x 635h mm
Weight	37kg
Power	1.84kW



Plug in

CE

HDC2

Key features

- Medium capacity
- Sliding glass doors to front and rear
- Internal temperature display
- Includes 4 stainless steel shelves which can be positioned as required

Dimension	900w x 490d x 595h mm
Weight	50kg
Power	1.84kW

Heated Display Cabinet

Model:
HDC3



Plug in

CE

HDC3

Key features

- High capacity
- Sliding glass doors to front and rear
- Internal temperature display
- Includes 4 stainless steel shelves which can be positioned as required

Dimension	1200w x 480d x 810h mm
Weight	72kg
Power	2.2kW

Band Saw

Model:
BS1

Heavy duty band saw for cutting meat, either frozen or fresh. This is the ideal machine for any butcher or bulk food preparation premises.

BS1

Key features

- 1650mm saw blade
- Stain resistant anodised aluminium
- Easy to clean and maintain
- Easy to operate

Dimension	530w x 515d x 955h mm
Weight	52kg
Power	0.75kW



Plug in

CE

Veg Prep Machine

Model:
VPM

Our veg prep machine makes gracing, slicing, dicing or julienne cuts easy and creates a massive reduction in preparation time of vegetables. Strong and durable, as well as being easy to clean with safety cut-out features, the VPM is a must.

VPM

Key features

- Includes five blades (2mm & 4mm slicer & 3 graters)
- All metal hopper and base
- Heavy duty construction
- Safety cut-out when opened
- Cylinder feed hopper 55mm diameter

Dimension	235w x 490d x 480h mm
Weight	23kg
Power	0.55kW



Plug in



Wide range of discs available including Julienne, chipper, dicer and slicer in different sizes.
Includes five discs

P2 - Slicing blade



P4 - Slicing blade



H3 - Grater blade



H4 - Grater blade



H7 - Grater blade



Meat Slicers

Models:
**MS250, MS300
& MS350**

These heavy duty, gravity belt driven meat slicers have powerful motors, are available in two sizes and are packed with safety features. Each machine comes with a blade removal tool.



Plug in



CE

MS250

- 10" blade
- 150W motor
- 500w x 385d x 360h mm
- Weight 18kg
- Power 1.8kW



Plug in



CE

MS300

- 12" blade
- 250W motor
- 500w x 590d x 450h mm
- Weight 23kg
- Power 1.8kW



CE

MS350

- 14" blade (350mm)
- 400W motor
- 787w x 610d x 495h mm
- Weight 49kg
- Power 2kW



Plug in



Slicers Includes blade removal tool

Meat Slicers

Key features

- Stain resistant anodised aluminium finish - resistant and easy to clean
- Safety guard, thickness adjuster and built-in blade sharpener
- Complies fully with all CE regulations
- Comes with blade-removal tool
- Hopper locking mechanism

Meat Mincers

Models:

MM12, MM22
& MM32

MM12



CE

MM32



CE

MM12

- 120kg/hr output
- 430w x 210d x 460h mm
- Weight 20kg
- Power 1.1kW

MM32

- 260kg/hr output
- 645w x 305d x 500h mm
- Weight 31kg
- Power 1.6kW



MM22

- 150kg/hr output
- 670w x 250d x 480h mm
- Weight 26kg
- Power 1.6kW



CE

Meat Mincers

Key features

- Stainless steel finish
- Easily disassembles for cleaning
- 1 year warranty

Water Boilers

Models: MB20 & MB30

Our reliable, durable manual fill water boilers are ideal for the smaller caterer, requiring no plumbing-in, they are easy to use and to transport to different locations.

MB20



Plug in

CE

MB30



Plug in

CE

MB20 & MB30

Key features

- Stainless steel construction
- External level indicator
- Temperature controller
- Boil-dry safety cut-out

MB20

Dimension	276 dia x 549h mm
Weight	5kg
Power	2.6kW
Capacity	20 litres/4.4 gallon

MB30

Dimension	385 dia x 486h mm
Weight	6kg
Power	2.6kW
Capacity	30 litres/6.59 gallon

Coffee Percolator

Model:
CP15

Produce delicious fresh coffee with our percolator. Manual water filling provides a simplicity of operation that means this machine can be used in many varied environments.



CP15

Key features

- Choose to produce either fresh coffee or hot water
- 15 litre capacity
- Produce up to 20 litres per hour

Dimension	260dia x 606h mm
Weight	5.4kg
Power	1.5kW



Top view with lid removed



RELY ON PANTHEON

All our products are rigorously tested to ensure they meet our high specifications and are covered by our comprehensive **12 month warranty** so you can buy with confidence.

www.pantheonco.co.uk



Pantheon Accessories

H7 - Blade



Shredding attachment



Mincing attachment



Bowl trolley



Pizza stand



Static mixer stand



Mobile mixer stand



Bains marie stand



Suitable for the Pantheon single and double deck pizza ovens PO4 & PO4+4

Suitable for the Pantheon planetary mixers PM10 and PM20

Suitable for the Pantheon planetary mixers PM10 and PM20

Suitable for the Pantheon bains marie BM1

P2 - Blade



2mm slicing blade

P4 - Blade



4mm slicing blade

H8 - Blade



8mm slicing blade

H10 - Blade



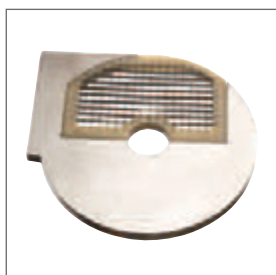
10mm slicing blade

D20 - Blade



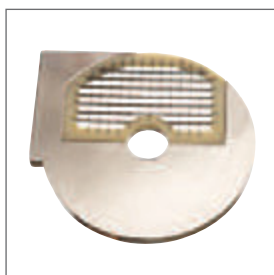
20 x 20mm dicer

D8 - Blade



8 x 8mm dicer

D10 - Blade



10 x 10mm dicer

D12 - Blade



12 x 12mm dicer

HU2.5 - Blade



Julienne 2.5 x 2.5mm

HU4 - Blade



Julienne 4 x 4mm

HU10 - Blade



Julienne 10 x 10mm

T8 - Blade



8mm chipper

T10 - Blade



10mm chipper

H3 - Blade



3mm grater

H4 - Blade



4mm grater

Terms and Conditions

1. General

All orders accepted are subject to these terms and conditions of sale. No variation or addition to these conditions shall have effect unless agreed in writing by Pantheon Catering Equipment.

2. Description

Although every effort has been made to ensure that the descriptions and illustrations in our catalogues are correct they do not constitute a sale by description. We reserve the right to modify or vary the design, specification or finish of any of our products without notice.

3. Price of Goods

The price of the goods shall be the price listed in the company's published price list current at the date of despatch of the order less agreed discount.

4. Payment

We will despatch goods to customers who do not have a credit account with us only when payment has been received against a pro-forma invoice. For Customers with a credit account payment is required within 30 days from date of invoice. In the event that any payment due to the company is withheld or delayed the company reserves the right to suspend further deliveries to the buyer and if necessary recover from the buyer on a full indemnity basis with interest on all costs incurred by it in obtaining payment including solicitors' fees.

5. Delivery

We will endeavour to deliver the goods within the time agreed when the buyer places an order, if no time is agreed then within a reasonable time. If, despite those endeavours, the company is unable for any reason to fulfil any delivery or performance on the specified date, the company will be deemed not to be in breach of the contract and have no liability to the buyer for direct, indirect or consequential loss. Any costs incurred due to inadequate site access shall be charged to the buyer.

It is the buyer's responsibility to inspect the goods at the time of delivery. Failure to do so may result in the buyer being responsible for costs incurred due to any damage or discrepancy.

For any shortfall of goods, damage on delivery or any other discrepancy notification must be received in writing within 24 hours from the date of delivery. In the absence of such notification the buyer shall be deemed to have accepted the goods.

6. Returns

Any goods agreed by the company as acceptable to return for any reason (excluding faulty goods) will be subject to a restocking charge of 25% of the net invoiced price plus any collection charges.

7. Warranty

In respect of any defects which would have been reasonably apparent to the purchaser on reasonable examination of the goods on delivery, the purchaser shall notify the company of any defects within fourteen days of delivery. In the case of the goods being defective due to any other defects in material or workmanship within 12 months from the date of purchase the company will at their own discretion either replace or repair such goods. Warranties, unless otherwise stated are of a back-to-base nature. Pantheon do not accept responsibility for any damage that occurs in transit to warranty items being returned back to base due to inadequate packaging. The warranty excludes bulbs, glass and toaster elements.

8. WEEE Directive Compliance

On 1st July 2007 the UK WEEE (Waste Electrical and Electronic Equipment) regulation came into force. These regulations require that electric/electronic equipment, placed on the UK market is disposed of correctly when it has reached the end of its useful life.

As a 'Producer' of electrical and electronic equipment (EEE) Pantheon are legally responsible for the collection and treatment of WEEE under the following circumstances:-

- a) Pantheon will take back 'like for like' units purchased before 13th August 2005 with prior notice at the customer's expense, (like for like meaning equivalent type fulfilling the same function and of similar size and weight).
- b) All Pantheon electrical and electronic equipment.



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