

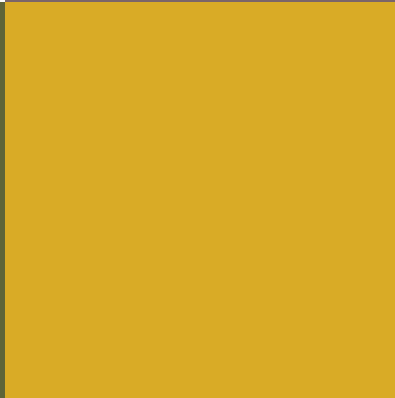


# PANTHEON

*Catering Equipment*



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](http://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



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### 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**



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### 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**



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## 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)

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)

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)

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



Mixers include beater, whisk and dough hook



Plug in



## 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

## 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



# 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.



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## 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



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# 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:

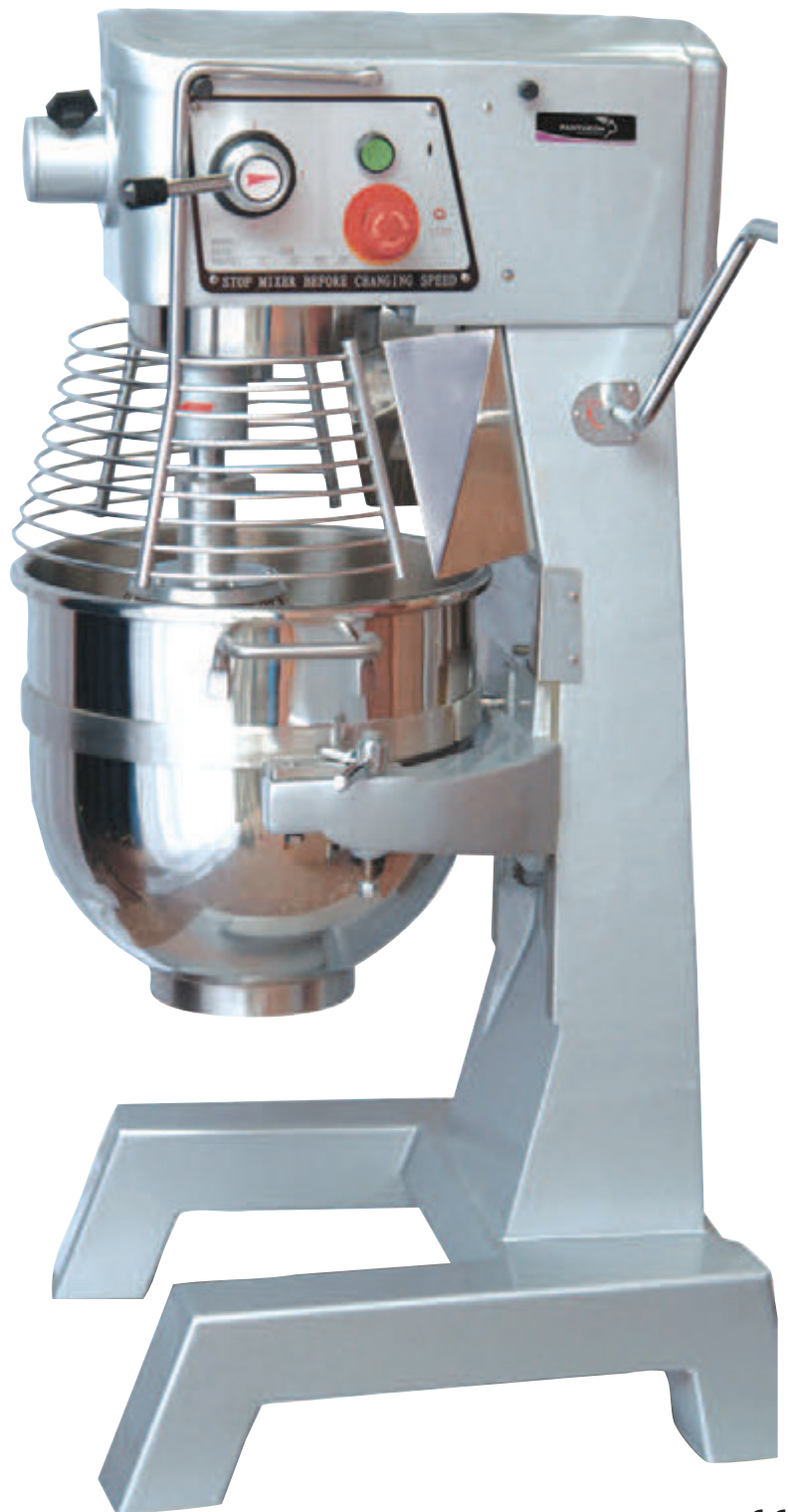
#### Mincing attachment



#### Shredding attachment



#### Bowl trolley



Mixers include beater, whisk and dough hook

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## 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.



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### 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



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### 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

SM75



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SM75T



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SM134T



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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

## 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



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## 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.



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## 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



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# 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.



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## 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



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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.



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### PF61

#### Key features

- Capacity 6 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	265w x 430d x 290h mm
Weight	5kg
Power	2.5kW



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### PF62

#### Key features

- Capacity 12 litres (2 x 6 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	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



Plug in



Plug in

### 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

The director speaks

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.

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## 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!"

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

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### **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 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



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## 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.



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# Contact Grills

## Standard

## Smooth

Models:  
CGS1S & CGS2S



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## 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

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## 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

CE

# 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



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## 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

# Contact Grills

## Large

## Smooth

Models:  
CGL1S & CGL2S



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## 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

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## 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



Plug in



### 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



Plug in

# 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.



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



Plug in

## HC2

### Key features

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

Dimension	900w 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



## MPD1

## MPD2



## MPD1 & 2

### Key features

- Adjustable for 8"-12" plates

### PMD1

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

### PMD2

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.



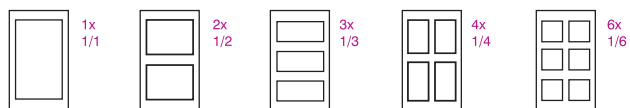
Plug in

## 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



*Bains marie stand  
sold separately.  
See page 46*



Plug in

## 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**  
**& MM**

Heavy duty meat mincers make short work of meat preparation. Available in two sizes and supplied with a sausage filler attachment, these machines are easy to operate and can be cleaned with just a damp cloth.

**MM12**



CE



**MM22**

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



CE

**MM32**



CE

*Mincers come with sausage filler attachment*



**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

## 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.



Plug in

## 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.pantheonce.co.uk](http://www.pantheonce.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.

**Pantheon Catering Equipment**

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