



ScanBox
Bringing your food with care

ScanBox – the top choice for many of the best culinary teams in the world. The only choice for the very best one.



Fredrik Andersson, Team Manager

“ScanBox is a crucial part of our success story, and has been for many years. We build our logistic around ScanBox’s smart solutions. Their flexibility puts us on top of any challenge, no matter the circumstances.”



ExP and the kitchen a great match!

Nothing is stronger than its weakest link. That famous saying is especially true in the foodservice industry. There is great focus on cooking food, yet limited focus on holding and transportation of food. It is in our mission to change this perspective by ensuring quality of food all the way to the table. ExP takes us one step closer!

If you can’t stand the heat, get out of the kitchen! It’s as true for professionals as for kitchen products. The pressure is high. Service is coming up and there is no time for mistakes. With the right equipment you never have to worry. The ScanBox ExP upgrade makes food service easier – handling, maneuvering, transporting and cleaning. No tilting pans, no food spills during transport. It is easy to set the temperature, you will reach it faster than ever and with an even better temperature distribution. Hot or cold, the food will stay as fresh when you take it out as it was when you put it in. ExP keep the service on top and the customers happy. It’s a keeper!

Sincerely



Henrik Jonsson, CEO

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Please be aware that changes in the assortment or misprints may occur.

Bringing Your Food with Care

– the Scandinavian way

With ScanBox you get a partner who loves food and is passionate about creating the best solutions for every customer. We strive to facilitate your working day and enhance the guest experience – no matter if you work at a star-spangled Michelin restaurant, a hotel or a health care facility.

Quality, safety and customer needs are our main priorities. We once defined a direction, stood firmly by our principles and never allowed the product development to lose momentum. Modularity, design & function and environment & ergonomics are the fundamental pillars that make our offer unique.



MODULARITY

Our unique production facilitates a modular structure that supplies our partners with flexibility and the widest product range within our market. ScanBox has got the solution you need, no matter what challenges and limitations your kitchen presents.



DESIGN & FUNCTION

Our boxes are designed and manufactured in Sweden. The company name reflects the Scandinavian tradition of quality combined with style, function and innovative thinking. That is why our boxes do not only have excellent insulation properties through TempStop, they are also full of smart features – and really smart looking!



ERGONOMICS & ENVIRONMENT

Our carefully chosen materials do not only weigh less, but are recyclable, energy efficient and environmental friendly. By adding ergonomic features, we create boxes that are easy and safe to operate, that save labour time and decrease work related injuries.

 **MADE IN SWEDEN**

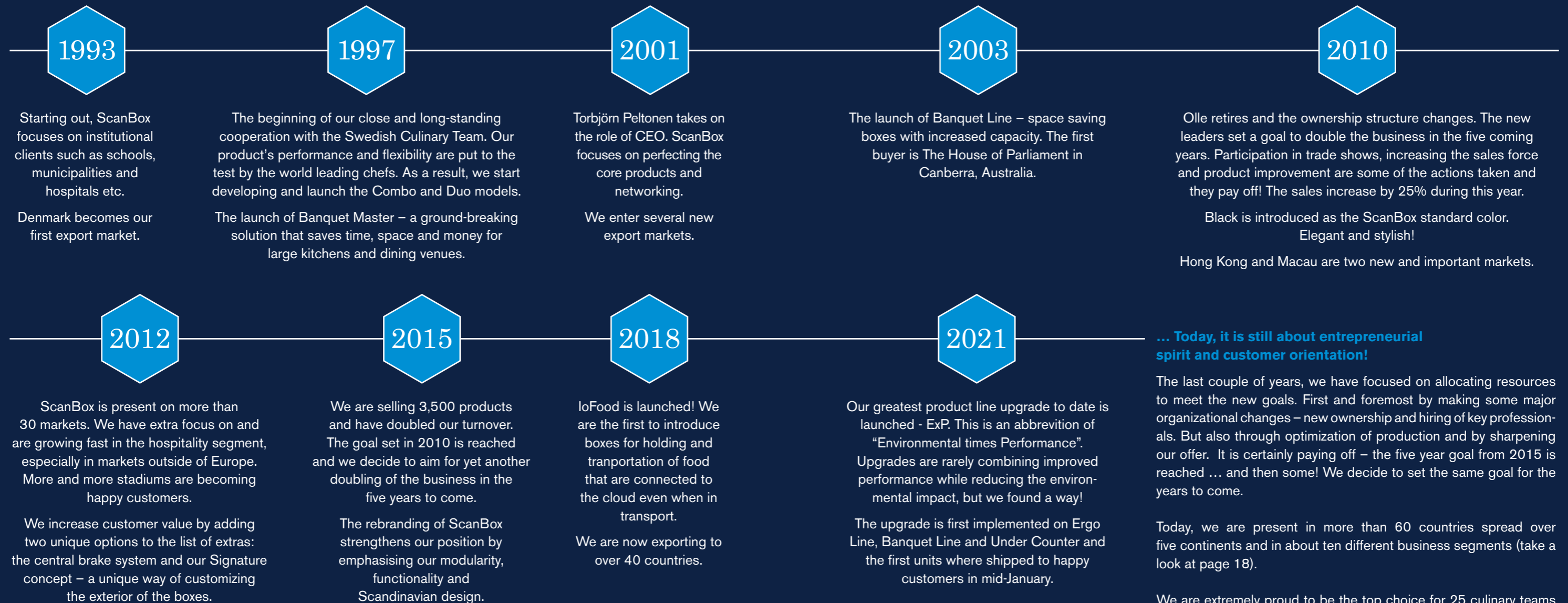
The ScanBox story

It started with entrepreneurial spirit and customer orientation ...

In the late 1980s, Olle Holst – a true entrepreneurial spirit, had grand ideas for further customer oriented products for holding and transportation of food and developments in production. His current employer was convinced that their production and products were already good enough. Olle decided to bring his passion into business by starting the journey of manufacturing the best holding and transportation trolleys on the market – in his garage.

In order to expand the business into larger scale production, financial support was needed and Olle turned to his local bank. He got more than financing out of that meeting since the financial planner Jim Bengtsson decided to leave his job on the spot! The two of them launched ScanBox Thermo Products AB in 1992.

Below are some of the major events in our company's journey from small scale production in a garage to 7,000 units delivered in 2019.



... Today, it is still about entrepreneurial spirit and customer orientation!

The last couple of years, we have focused on allocating resources to meet the new goals. First and foremost by making some major organizational changes – new ownership and hiring of key professionals. But also through optimization of production and by sharpening our offer. It is certainly paying off – the five year goal from 2015 is reached ... and then some! We decide to set the same goal for the years to come.

Today, we are present in more than 60 countries spread over five continents and in about ten different business segments (take a look at page 18).

We are extremely proud to be the top choice for 25 culinary teams world wide. Our boxes are used in the toughest contests – Bocuse d'Or, the World Championships and the Culinary Olympics. That is great proof that a ScanBox is something else, more than just another hot box. Thank you for letting us bring your food with care!

Why use a box for holding and transportation of food?

THE ESSENTIALS

Moving food from A to B might sound like a simple task! At a first glance, you only need to fulfil a few simple requirements – bringing food with the proper temperature to the right place, at the right time. But if you are not equipped accordingly, it does not take much before you will face serious challenges. It is well known that temperature control is a critical factor for food safety in all steps of the kitchen process. With insulated products from ScanBox, your food will stay safe during transport. And since the lightweight and agile boxes are robust, they will endure the heavy duty for years to come.

As important as food safety might be, it is not the only important aspect. The investments made for cooking equipment, competent staff and fresh ingredients are supposed to deliver food quality to the end destination. In order to bring food to the customers with sustained quality, your business must consider crucial factors such as temperature control, moisture control and capacity. As you know, each food item requires a unique temperature and level of moisture or crispness. This means that the equipment for holding and distribution of food must be able to handle all these factors – not just keep a dish hot or cold. A ScanBox is built with a modular concept which allow us to combine multiple heating and cooling options in one unit. This way, you can build your fleet of boxes to fit your business needs perfectly. With ScanBox you can bring food quality out of the kitchen served, sustained, on your customers' plates!

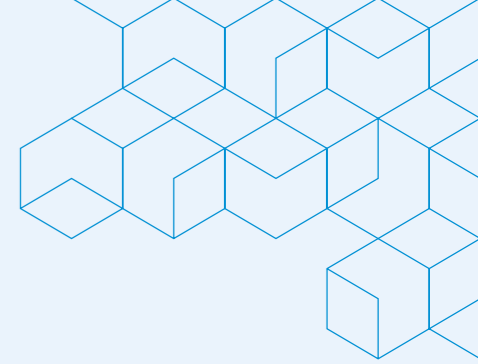


IMPORTANT PRODUCT SPECIFICATION CHECKLIST

- Safe, robust and impact resistant
- Ergonomical and agile
- Excellent insulation properties
- Optimized heat & humidity control
- Optimized capacity & versatility

The Temp Stop system

– a fundamental innovation



PUTTING FOOD QUALITY FIRST

The innovative design is the combination of an aluminum profile system and a sandwich of reinforced plastic, insulation and aluminum material that offers many advantages in comparison with traditional boxes used for hot and cold holding of food. To minimize leakage of hot and cold air from the box compartment, we have developed an innovation called the *Temp Stop System*. By inserting a thermal bridge in the profile system, the desired temperature is kept in place. This is the secret behind our impressive insulation. Learn more about the *Temp Stop System* at scanbox.se

ESSENTIAL TO THE UNIQUE SCANBOX MODULARITY

Actually, the *Temp Stop System* is essential to the unique modularity and flexibility of the ScanBox products. The system's unflinching insulation qualities makes it possible to combine insulated, hot and cold compartments in one single box – stacked on top of each other in a combo box or placed side-by-side in a duo version. Solutions that in addition to maintaining food quality, also save floor space and facilitate the kitchen process.

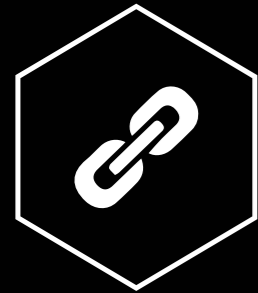
ALUMINIUM – A MATERIAL WITH A UNIQUE SET OF BENEFITS

Aluminium is a key component in our *Temp Stop System* and there are many reasons why we use this particular metal. No other material has got it all!

- **100% recyclable**
A sustainable alternative, for you and the environment.
- **Corrosion resistant**
Just like stainless steel it is resistant to corrosion.
- **Impermeable surface with anodized aluminum**
Perfect choice regarding food hygiene considerations.
- **Quickly achieves desired temperatures**
Aluminum has excellent conductive properties that save energy and keep food at the right temperature.
- **Both light and strong**
Up to 50% lighter compared to stainless steel constructions, yet as robust!



A great product got better and greener!



Increased Durability & Reinforced Impact Zones



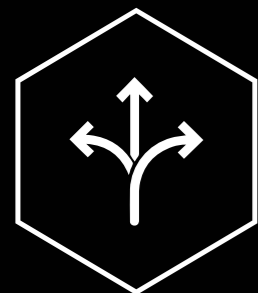
Up to 30% Energy Savings



Superb Handling & Maneuverability



Up to 10% Weight Reduction



Increased Flexibility



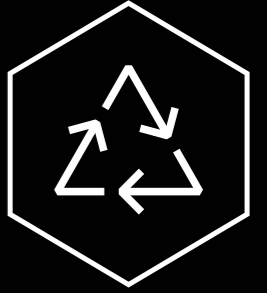
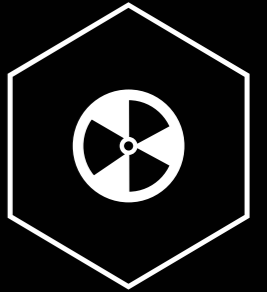
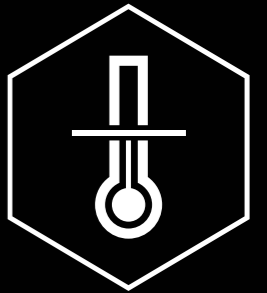
10% Faster Temperature Reach

Moisture Control with Adjustable ventilation

Detachable Runners & Smoother Surfaces for Easy Cleaning

Even Better Temperature Distribution

Reduced Environmental Footprint



Your signature – strengthen your brand

We put great effort into the design of the exterior. Our products are robust, stylish and offer you high capacity combined with trouble-free operation. You might think that all of our boxes are black, but you can also order them in red or grey for cost price. The three colors are selected to suit the details in aluminum and stainless steel, the combination adds up to the rough elegance we want our products to reflect.

In the same way we can adjust the functions or measures of our boxes to fit your needs, we can also make the boxes look the way you want them to. Making them as fit for front of house as they are for back of house. Maybe you have a special color or pattern in mind? Everything is possible! When you align the box with your brand, you will have free advertisement wherever they are being exposed. As an additional bonus when “tagging” your carts, they will be easier to identify – thus bringing functionality to the brand exposure!



Function, flow and flair

– key components in the kitchen operation equation

When you are in the process of planning a commercial kitchen, you spend a lot of time making sure that it is functional and including the right equipment at the right place. You might be spending quite a bit of money too, on expert consultants in kitchen design, and it is almost always a wise investment. But for the entire operation to

flow with ease, the design must be accommodating for flexibility in space and efficiency as a whole – including the fleet of boxes for holding and transportation of hot and cold food. The boxes are included in the key components of a well functioning kitchen.



THE SOONER THE BETTER

Involving ScanBox early on means getting our help to establish a well-run kitchen operation. Let us know your needs, challenges and wishes and we will provide a solution that is specifically catered to your needs – optimizing the kitchen as well as your use of ScanBox products.



IF WE DO NOT HAVE WHAT YOU NEED, WE WILL BUILD IT

Our Temp Stop System facilitates our unique approach to modularity and results in, close to, endless combinations. Duo models, placed side-by-side, or Combo models, stacked on top of each other, are just a few examples. If your needs are really specific, the answer is a tailored solution – Custom Made.



KEEPING IT ... PERFECT

When aiming for perfection, as many of our clients do, you need to know that the masterpieces you put in your box will stay perfect; that rare will not turn into well done, that crisp will not turn moist, that tender will not dry up. Our boxes put you in control of temperature, ventilation and humidity and as a bonus they are flexible, lightweight and look so good that customers gladly put them front of house.

Happy ambassadors all over the world

ScanBox is entering new countries at a steady pace. Today, we are present in more than 60 different countries, all over the world. We are proud of having many happy customers in a wide variety of business segments.

This is a selection of our references and brand ambassadors, you will find more business cases and presentations at scanbox.se/en/ambassadors

ACTIVE SEGMENTS

-  Arenas
-  Bakery
-  Casinos
-  Catering
-  Correctional Facilities
-  Education
-  Elderly Care
-  Government
-  Health Care
-  Marine
-  Hotels
-  Restaurants

REGION: EUROPE
P&O Britannia



REGION: IMEA
Culinary Team of South Africa



REGION: IMEA
Atlantis Dubai



REGION: APAC
Parliament House of Canberra



REGION: SCANDINAVIA
Helsingborgs Hospital



REGION: EUROPE
Croke Park Stadium

"We purchased and customised our ScanBox trolleys for match day room service in 2019. We have had fantastic feedback from our onsite operation, culinary team and customers as the ScanBox is not just a "good looking" piece of equipment that can be used front of house, but also an extremely durable and reliable product that operators can trust.

We highly recommend ScanBox products!"

Richard Li, General Manager of Catering,
Croke Park Stadium



Ergo Line

Exp

Optimal for kitchens with limited space or frequent transports

Ergo Line is focused on ergonomics and efficiency during holding and transportation of hot and cold food. Perfect during the busy lunch hours or whenever flexibility and easy operation are your priorities. Quality in every inch and a solid shell protects and preserves food quality.

Functions



Types of boxes



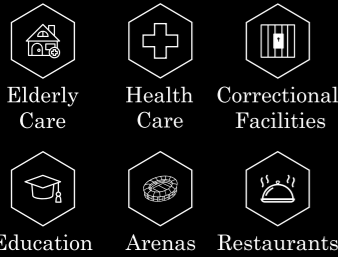
Fit



Capacity



Popular Segments

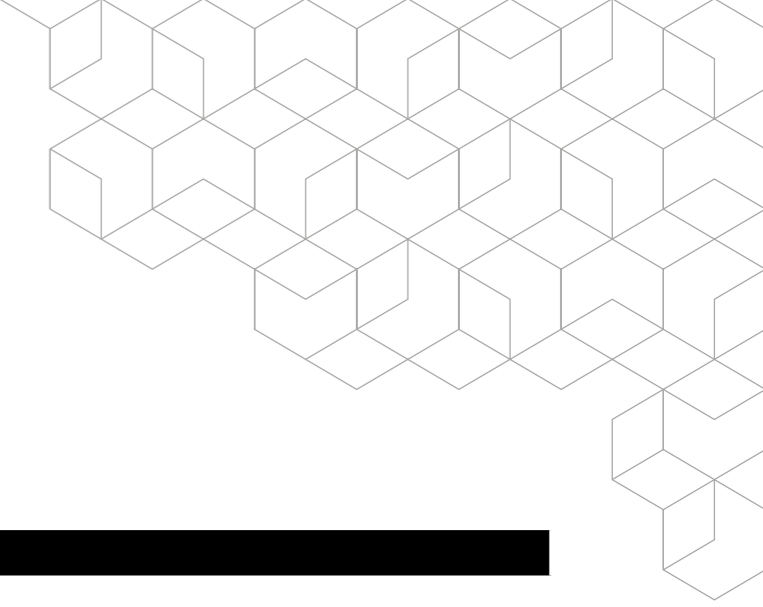


Ergo Line ExP

Insulated boxes for holding and transportation of food with GN1/1 capacity. Infinitely variable temperature setting is performed via a digital display indicating when the selected temperature has been reached. In order to minimize the time for heat or cooling recovery after frequently repeated door openings, convection heating and compressor cooling are recommended. Compartments can easily be equipped with eutectic plates to enable chilled transports. Hot compartments can be set up to +90°C.

Cold compartments can be set down to +3-10°C. All Ergo Line products with heating or cooling are 1 phase 50-60Hz with 220-240V connection to the mains.

ExP is the newest upgrade and provides a brand new standard built on three important pillars – Design, Performance and Environment! See improvements on page 12-13.



Ergo Line Neutral Ergo Line Combo Neutral Ergo Line Duo Neutral



Name	Ergo Line NE08***	Ergo Line NE10***	Ergo Line NE12***	Ergo Line NE14	Ergo Line Combo NE06+NE06	Ergo Line Duo NE08+NE08***	Ergo Line Duo NE12+NE12	Ergo Line Duo NE14+NE14
Item number	ELSNE08	ELSNE10	ELSNE12	ELSNE14	ELCNN66	ELDNN08	ELDNN12	ELDNN14
Capacity*	8 x GN 1/1	10 x GN 1/1	12 x GN 1/1	14 x GN 1/1	12 x GN 1/1	16 x GN 1/1	24 x GN 1/1	28 x GN 1/1
Footprint WxHxD	540x1,064x810 mm	540x1,224x810 mm	540x1,384x810 mm	540x1,545x810 mm	540x1,544x810 mm	1,100x1,065x810 mm	1,100x1,385x810 mm	1,100x1,545x810 mm
Weight	44 kg	48 kg	52 kg	57 kg	56 kg	85 kg	100 kg	110 kg
Power Rating / Rated Current**	-	-	-	-	-	-	-	-

Ergo Line Hot Ergo Line Combo Hot Ergo Line Duo Hot



Name	Ergo Line HF08***	Ergo Line HF10***	Ergo Line HF12***	Ergo Line HF14	Ergo Line Combo HF06+HF06	Ergo Line Duo HF08+HF08***	Ergo Line Duo HF12+HF12	Ergo Line Duo HF14+HF14
Item number	ELSHF08****	ELSHF10****	ELSHF12****	ELSHF14****	ELCFF66****	ELDFF08	ELDFF12	ELDFF14
Capacity*	8 x GN 1/1	10 x GN 1/1	12 x GN 1/1	14 x GN 1/1	12 x GN 1/1	16 x GN 1/1	24 x GN 1/1	28 x GN 1/1
Footprint WxHxD	540x1,117x810 mm	540x1,277x810 mm	540x1,434x810 mm	540x1,597x810 mm	540x1,597x810 mm	1,100x1,065x810 mm	1,100x1,385x810 mm	1,100x1,545x810 mm
Weight	48 kg	52 kg	56 kg	61 kg	63 kg	93 kg	110 kg	120 kg
Power Rating / Rated Current**	HF: 700/3.19	HF: 700/3.19	HF: 1000/4.5	HF: 1,000/4.5	HF: 770/3.64	HF: 1,400/6.38	HF: 2,000/9.0	HF: 2,000/9.0

*Capacity is based on standard spacing of 80mm between the runners. Customized spacing is possible.
 **HS = Heating Static HF = Heating Fan CP = Cooling Peltier CC = Cooling Compressor.

***Push/pull or recessed handles not included. Can be ordered as an extra. Item number push/pull handle: 301058-1..
 ****This products heating and/or cooling function is the most common. It is also available in other configurations.

For full technical specifications and most recent data, please see our product sheets or visit scanbox.se

Ergo Line ExP

Insulated boxes for holding and transportation of food with GN1/1 capacity. Infinitely variable temperature setting is performed via a digital display indicating when the selected temperature has been reached. In order to minimize the time for heat or cooling recovery after frequently repeated door openings, convection heating and compressor cooling are recommended. Compartments can easily be equipped with eutectic plates to enable chilled transports. Hot compartments can be set up to +90°C.

Cold compartments can be set down to +3-10°C. All Ergo Line products with heating or cooling are 1 phase 50-60Hz with 220-240V connection to the mains.

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Ergo Line Cooling

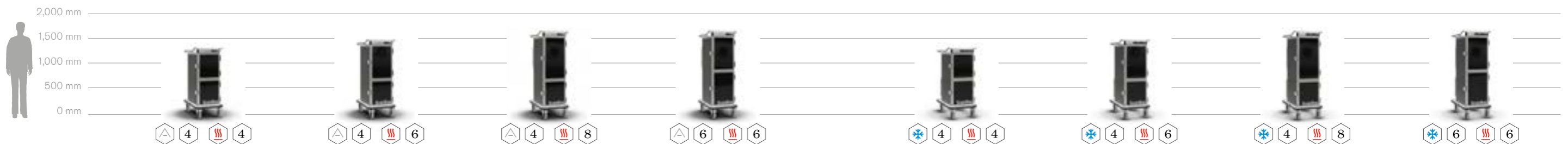
Ergo Line Duo Cooling



Name	Ergo Line CC08***	Ergo Line CC10***	Ergo Line CC12***	Ergo Line CC14	Ergo Line Duo CC08+CC08***	Ergo Line Duo CC12+CC12	Ergo Line Duo CC14+CC14
Item number	ELSCC08****	ELSCC10****	ELSCC12****	ELSCC14****	ELDCC08****	ELDCC12****	ELDCC14****
Capacity*	8 x GN 1/1	10 x GN 1/1	12 x GN 1/1	14 x GN 1/1	16 x GN 1/1	24 x GN 1/1	28 x GN 1/1
Footprint WxHxD	540x1,117x870 mm	540 x1,277x870 mm	540x1,437x870 mm	540x1,597x870 mm	1,100x1,065x870 mm	1,100x1,385x870 mm	1,100x1,545x870 mm
Weight	64 kg	68 kg	72 kg	77 kg	125 kg	140 kg	150 kg
Power Rating / Rated Current**	CC: 135/1.05	CC: 135/1.05	CC: 135/1.05	CC: 135/1.05	CC: 260/2.1	CC: 260/2.1	CC: 260/2.1

Ergo Line Combo Neutral + Hot

Ergo Line Combo Cooling + Hot



Name	Ergo Line Combo NE04+HF04***	Ergo Line Combo NE04+HF06***	Ergo Line Combo NE04+HF08	Ergo Line Combo NE6+HF06	Ergo Line Combo CC04+HF04***	Ergo Line Combo CC04+HF06***	Ergo Line Combo CC04+HF08	Ergo Line Combo CC06+HF06
Item number	ELCNF44****	ELCNF46****	ELCNF48****	ELCNF66****	ELCCF44****	ELCCF46****	ELCCF48****	ELCCF66****
Capacity*	4 + 4 x GN 1/1	4 + 6 x GN 1/1	4 + 8 x GN 1/1	6 + 6 x GN 1/1	4 + 4 x GN 1/1	4 + 6 x GN 1/1	4 + 8 x GN 1/1	6 + 6 x GN 1/1
Footprint WxHxD	540x1,277x810 mm	540x1,437x810 mm	540x1,597x810 mm	540x1,597x810 mm	540x1,277x870 mm	540x1,437x870 mm	540x1,597x870 mm	540x1,597x870 mm
Weight	52 kg	56 kg	60 kg	60 kg	70 kg	74 kg	79 kg	79 kg
Power Rating / Rated Current**	HF: 385/1.82	HF: 385/1.82	HF: 700/3.19	HF: 385/1.82	CC: 135 HF: 385/2.87	CC: 135 HF: 385/2.87	CC: 135 HF: 700/4.24	CC: 135 HF: 385/2.87

*Capacity is based on standard spacing of 80mm between the runners. Customized spacing is possible.
 **HS = Heating Static HF = Heating Fan CP = Cooling Peltier CC = Cooling Compressor

***Push/pull or recessed handles not included. Can be ordered as an extra. Item number push/pull handle: 301058-1.
 ****This products heating and/or cooling function is the most common. It is also available in other configurations.

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Ergo Line ExP

Insulated boxes for holding and transportation of food with GN1/1 capacity. Infinitely variable temperature setting is performed via a digital display indicating when the selected temperature has been reached. In order to minimize the time for heat or cooling recovery after frequently repeated door openings, convection heating and compressor cooling are recommended. Compartments can easily be equipped with eutectic plates to enable chilled transports. Hot compartments can be set up to +90°C.

Cold compartments can be set down to +3-10°C. All Ergo Line products with heating or cooling are 1 phase 50-60Hz with 220-240V connection to the mains.

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Ergo Line Duo Neutral + Hot | Ergo Line Duo Neutral + Hot | Ergo Line Combo/Duo



Name	Ergo Line Duo NE08+HF08***	Ergo Line Duo NE12+HF12	Ergo Line Duo NE14+HF14	Ergo Line Duo CC08+HF08***	Ergo Line Duo CC12+HF12	Ergo Line Duo CC14+HF14	Ergo Line Combo/Duo H12+H5+AC5*****
Item number	ELDNF08	ELDNF12	ELDNF14	ELDCF08****	ELDCF12****	ELDCF14****	198199-1
Capacity*	8 + 8 x GN 1/1	12 + 12 x GN 1/1	14 + 14 x GN 1/1	8 + 8 x GN 1/1	12 + 12 x GN 1/1	14 + 14 x GN 1/1	12 + 5 + 5 x GN 1/1
Footprint WxHxD	1,100x1,065x810 mm	1,100x1,385x810 mm	1,100x1,545x810 mm	1,100x1,065x870 mm	1,100x1,385x870 mm	1,100x1,545x870 mm	1,100x1,390x870 mm
Weight	90 kg	105 kg	115 kg	110 kg	125 kg	135 kg	130 kg
Power Rating / Rated Current**	HF: 700/3.19	HF: 1000/4.5	HF: 1,000/4.5	CC: 135 HF: 700/4.24	CC: 135 HF: 1000/5.55	CC: 135 HF: 1000/5.55	CC: 135 HF: 1,445/7.37

*Capacity is based on standard spacing of 80mm between the runners. Customized spacing is possible.
 **HS = Heating Static HF = Heating Fan CP = Cooling Peltier CC = Cooling Compressor

***Push/pull or recessed handles not included. Can be ordered as an extra. Item number push/pull handle: 301058-1.
 ****This products heating and/or cooling function is the most common. It is also available in other configurations.
 *****Currently not in ExP

For full technical specifications and most recent data, please see our product sheets or visit scanbox.se

Banquet Line



Optimizing space and capacity yet easy to transport

Banquet Line is often used for holding and transportation of food in environments that require sustained food quality, high capacity and style. Perfect for large-scale catering such as banquets and events where thousands of people need to be served at the same time.

Functions



Types of boxes



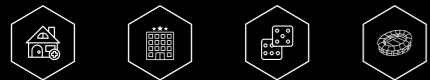
Fit



Capacity



Popular Segments



Elderly Care Hotels Casinos Arenas



Marine Restaurants



Banquet Line



Insulated boxes for holding and transportation of food with GN2/1 capacity. Infinitely variable temperature is performed via a digital display indicating when the selected temperature has been reached. The door is opened at an 270° angle and is fixed in an open position by a magnet. In order to minimize the time for heat or cooling recovery after frequently repeated door openings, convection heating and compressor cooling are standard. Compartments can easily be equipped with eutectic plates to allow chilled transports. Hot compartments can be set up to

+90°C. Cold compartments can be set down to +3-10°C. All Banquet Line products with heating or cooling are 1 phase 50-60Hz with 220-240V connection to the mains.

ExP is the newest upgrade and provides a brand new standard built on three important pillars – Design, Performance and Environment! See improvements on page 12-13.



Banquet Line Neutral | Banquet Line Hot | Banquet Line Combo Hot | Banquet Line Duo Hot



Name	Banquet Line NE12	Banquet Line NE16	Banquet Line HF12	Banquet Line HF16	Banquet Line Combo HF6 + HF6	Banquet Line Duo HF12 + HF12	Banquet Line Duo HF16 + HF16
Item number	BLSNE12	BLSNE16	BLSHF12	BLSHF16	BLCFF66	BLDFF12	BLDFF16
Capacity*	24 x GN 1/1 12 x GN 2/1	32 x GN 1/1 16 x GN 2/1	24 x GN 1/1 12 x GN 2/1	32 x GN 1/1 16 x GN 2/1	24 x GN 1/1 12 x GN 2/1	48 x GN 1/1 24 x GN 2/1	64 x GN 1/1 32 x GN 2/1
Footprint WxHxD	740x1,385x910 mm	740x1,705x910 mm	740x1,435x910 mm	740x1,755x910 mm	740x1,545x910 mm	1,525x1,385x910 mm	1,525x1,705x910 mm
Weight	68 kg	76 kg	75 kg	81 kg	96 kg	160 kg	185 kg
Power Rating / Rated Current**	-	-	HF: 1,800/7.98	HF: 1,800/7.98	HF: 1,720/7.52	HF: 2,000/9.0	HF: 2,000/9.0

Banquet Line Cooling | Banquet Line Duo Cooling | Banquet Line Combo Cooling + Hot | Banquet Line Duo Cooling + Hot



Name	Banquet Line CC12	Banquet Line CC16	Banquet Line Duo CC12 + CC12	Banquet Line Duo CC16 + CC16	Banquet Line Combo CC6 + HF6	Banquet Line Duo CC12 + HF12	Banquet Line Duo CC16 + HF16
Item number	BLSCC12	BLSCC16	BLDCC12	BLDCC16	BLCCF66	BLDCF12	BLDCF16
Capacity*	24 x GN 1/1 12 x GN 2/1	32 x GN 1/1 16 x GN 2/1	48 x GN 1/1 24 x GN 2/1	64 x GN 1/1 32 x GN 2/1	12 + 12 x GN 1/1 6 + 6x GN 2/1	24 + 24 x GN 1/1 12 + 12 x GN 2/1	32 + 32 x GN 1/1 16 + 16 x GN 2/1
Footprint WxHxD	740x1,435x990 mm	740x1,755x990 mm	1,525x1,385x990 mm	1,525x1,705x990 mm	740x1,545x990 mm	1,525x1,385x990 mm	1,525x1,705x990 mm
Weight	104 kg	114 kg	220 kg	235 kg	108 kg	190 kg	200 kg
Power Rating / Rated Current**	CC: 273/2.1	CC: 273/2.1	CC: 546/4.2	CC: 546/4.2	CC: 273 HF: 860/5.86	CC: 273 HF: 1800/10	CC: 273 HF: 1800/10

*Capacity is based on standard spacing of 80mm between the runners. Customized spacing is possible.
 **HS = Heating Static HF = Heating Fan CP = Cooling Peltier CC = Cooling Compressor.

For full technical specifications and most recent data, please see our product sheets or visit scanbox.se

Under Counter ExP

Versatility for lounges and smaller serving areas

Under Counter line is developed to fit under buffet and serving lines, kitchen shelving and tables. The Under Counter is versatile and can be used both as stationary equipment and as a mobile external cater box.

Functions



Fit



Popular Segments



Hotels



Casinos



Arenas



Restaurants

Types of boxes



Capacity



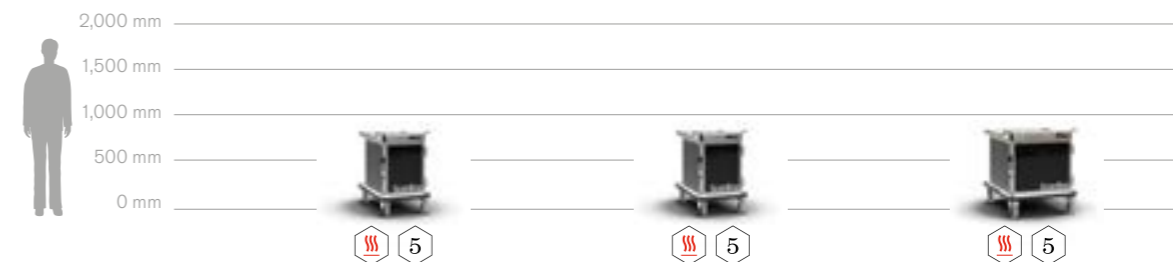
Insulated hot boxes for holding and transportation of hot food in a concise area with GN1/1 or GN2/1 size. Infinitely variable temperature setting is performed via a digital display indicating when the selected temperature has been reached. The door is opened at an 270° angle and is fixed in an open position by a magnet. In order to minimize the time for heat recovery after frequently repeated door openings, convection heating is the better option. Hot compartments can be set

up to +90°C. All Under Counter products with heating are 1 phase 50-60Hz with 220-240V connection to the mains.

ExP is the newest upgrade and provides a brand new standard built on three important pillars – Design, Performance and Environment! See improvements on page 12-13.

Under Counter

Under Counter Banquet



Name	Under Counter HS05	Under Counter HF05	Under Counter Banquet HF05
Item number	ELSUS05	ELSUF05	BLSUF05
Capacity*	5 x GN 1/1	5 x GN 1/1	10 x GN1/1 5 x GN2/1
Footprint WxHxD	540x812x810 mm	540x812x810 mm	740x812x910 mm
Weight	39 kg	39 kg	55 kg
Power Rating / Rated Current**	HS: 253/1.11	HF: 385/1.82	HF: 860/3.76

*Capacity is based on standard spacing of 80mm between the runners. Customized spacing is possible.

**HS = Heating Static HF = Heating Fan CP = Cooling Peltier CC = Cooling Compressor.

For full technical specifications and most recent data, please see our product sheets or visit scanbox.se

Banquet Master

Exp

For efficient large scale catering and banqueting

After cooking the food in your combi, you simply roll the whole rack directly into the Banquet Master. Perfect for larger kitchens where efficiency and temperature control are important factors. The risk of spillage and burns are greatly reduced since pans or plates are not moved one by one between your oven and the Banquet Master.

Functions



Types of boxes



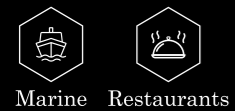
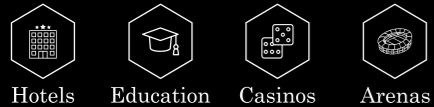
Fit



Capacity



Popular Segments



Banquet Master

ExP

Insulated boxes designed to fit the roll-in rack from various combi oven brands and sizes. ScanBox unique EOR system allows the roll-in rack to be lifted up and placed inside the Banquet Master, which facilitates easy transport. Infinitely variable temperature settings and humidifier generate full temperature control and perfect food quality. A LED light indicates when the selected temperature has been reached. The door is opened at an 270° angle and is fixed in an open position by a magnet. Banquet Master is available for regular and plated racks.

Hot compartments can be set up to +90°C. All Banquet Master products with heating or cooling are 1 phase 50-60Hz with 220-240V connection to the mains.

ExP is the newest upgrade and provides a brand new standard built on three important pillars – Design, Performance and Environment! See improvements on page 12-13.



Banquet Master HF20

Banquet Master HF40



Name	Banquet Master HF20 Rational 201 SCC	Banquet Master HF20 Rational 201 iCombi	Banquet Master HF40 Rational 202 SCC	Banquet Master HF40 Rational 202 iCombi
Item number	BMSRF20	BMSIF20	BMSRF40	BMSIF40
Capacity*	20 x GN 1/1	20 x GN 1/1	40 x GN 1/1	40 x GN 1/1
Footprint WxHxD	770x1,915x1040 mm	770x1,935x1040 mm	970x1,932x1,160 mm	970x1,952x1,160 mm
Weight	80 kg	80 kg	119 kg	119 kg
Power Rating / Rated Current**	HF: 1,800/7.98	HF: 1,800/7.98	HF: 1,800/7.98	HF: 1,800/7.98

*Capacity is based on standard spacing of the combi oven rack.

**HS = Heating Static HF = Heating Fan CP = Cooling Peltier CC = Cooling Compressor.

For full technical specifications and most recent data, please see our product sheets or visit scanbox.se

Food2Go

Efficient holding and serving of food "on the go"

This is a versatile mobile serving platform for cook-serve applications. It is very cost-effective and will become a reliable link in your food distribution system. This solution is perfect for catering firms, hospitals and schools among others.

Functions



Fit



Popular Segments



Types of boxes



Capacity



The robust and lightweight construction assures easy maneuverability and durability. Some of the standard features are LED-lights that indicates when the selected temperature has been reached, adjustable steam ventilation, detachable racks and central brake system. Installation is made in seconds and only requires a single phase power connection. With a wide selection of extras, you can adjust your Food2Go unit to suit your specific needs.

The unit transports plates, single-portions, as well as containers. The spacious top surface fits up to three full size GN 1/1 containers with two GN 1/1 built-in ceramic heating plates to assure maintained temperatures during food service.

Neutral compartments are equipped with eutectic plate holder to allow chilled transports. Hot compartments can be set up to +90°C. Cold compartments can be set down to +3-10°C.

Food2Go Neutral + Hot

Food2Go Cooling + Hot



Name	Food2Go A7 + H7	Food2Go AC7 + H7
Item number	198030-1	198023-1
Capacity*	7 + 7 x GN 1/1	7 + 7 x GN 1/1
Footprint WxHxD	780x1,357x1,320 mm	780x1,357x1,320 mm
Weight	120 kg	140 kg
Power Rating / Rated Current**	HF: 729/3.18	HF + CC: 864/4.23

*Capacity is based on standard spacing of 80mm between the runners. Customized spacing is possible.
**HS = Heating Static HF = Heating Fan CP = Cooling Peltier CC = Cooling Compressor.

Food2Go Specific Extras



Name	Food2Go Tray Holder	Food2Go Tray Slide	Food2Go Condiment Holder	Food2Go Dustbin Holder
Item number	351118-1	351119-1	351121-1	351122-1
Description	Holds trays and with easy fold down feature for smooth transportation.	For easy tray movement when serving customers. Easy fold down feature.	Frame put on top of the cart to hold utensils, condiments, napkins etc.	Frame to hang a bin or plastic bag for trash. Attached to the "Tray Holder".

For full technical specifications and most recent data, please see our product sheets or visit scanbox.se

Bakery Line

Optimal for proofing and keeping bakery goods hot or cold

An insulated box for distribution and storage of neutral, heated or cold bakery goods. The Bakery box is available for two different tray sizes. The ergonomic push/pull handles and large castors make the Bakery box easy and safe to maneuver.

Functions



Fit



Popular Segments



Types of boxes



Capacity



All Bakery Line boxes are insulated for storing of neutral, hot or cold bakery goods. It comes in two different tray sizes, 400x600mm and 450-460x600mm. The door is opened in an 270° angle and kept open with a magnet. The ergonomic recess handles and large castors make the Bakery Box easy and safe to maneuver. The trolley can be placed in a cold room or be chilled down by eutectic plates placed inside the compartment. L-shaped detachable runners for optimal spacing.

All Bakery Line products with heating or cooling are 1 phase 50-60Hz with 220-240V connection to the mains.

Neutral compartments can be equipped with eutectic plate to allow chilled transports. Hot compartments can be set up to +90°C. Cold compartments can be set down to +3-10°C.

Bakery Box Neutral

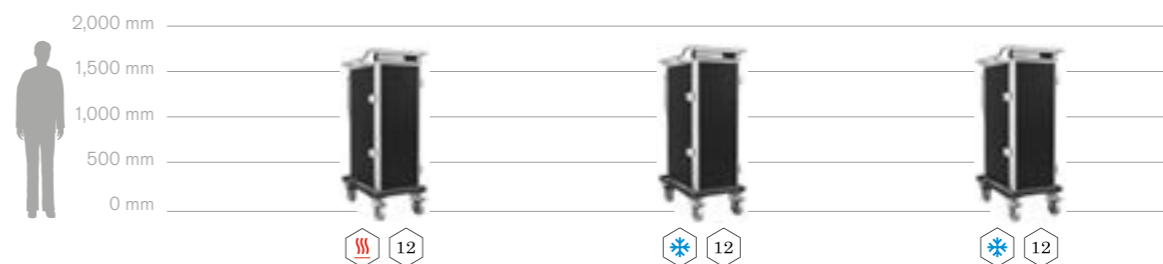
Bakery Box Hot



Name	Bakery Box A12 400x600	Bakery Box A12 450-460x600	Bakery Box H12 400x600
Item number	600101-2	600105-1	198112-1
Capacity*	12 x 400x600	12 x 450-460x600	12 x 400x600
Footprint WxHxD	615x1,630x810 mm	675x1,630x810 mm	615x1,680x850 mm
Weight	70 kg	72 kg	77 kg
Power Rating / Rated Current**	-	-	HF: 1,280/5.58

Bakery Box Hot

Bakery Box Cooling



Name	Bakery Box H12 450-460x600	Bakery Box AC12 400x600	Bakery Box AC12 450-460x600
Item number	198111-1	600103-1	600100-2
Capacity*	12 x 450-460x600	12 x 400x600	12 x 450-460x600
Footprint WxHxD	675x1,680x850 mm	615x1,680x1,000 mm	675x1,680x1,000 mm
Weight	79 kg	93 kg	95 kg
Power Rating / Rated Current**	HF: 1,800/7.98	CC: 273/2.1	CC: 273/2.1

*Capacity is based on standard spacing of 100mm between the runners. Customized spacing is possible.

**HS = Heating Static HF = Heating Fan CP = Cooling Peltier CC = Cooling Compressor.

For full technical specifications and most recent data, please see our product sheets or visit scanbox.se

Stackable boxes

Small scale catering made safe and easy

Stackable and insulated food transport boxes are excellent for holding and transportation of hot and cold food for a shorter time or distance. Perfect for small-scale catering where you need a smooth transport solution for a smaller amount of food – or as a complement to the larger banquet carts. Use a trolley for convenient transportation and get a level of utility and flexibility that goes above and beyond.

Functions



Types of boxes



Fit



Capacity



Popular Segments



Stackable boxes

Stackable

Boxes with same durable and flexible construction as our full size boxes. Removable U-shaped stainless steel runnes for optimal air flow and easy cleaning.

Lightweight

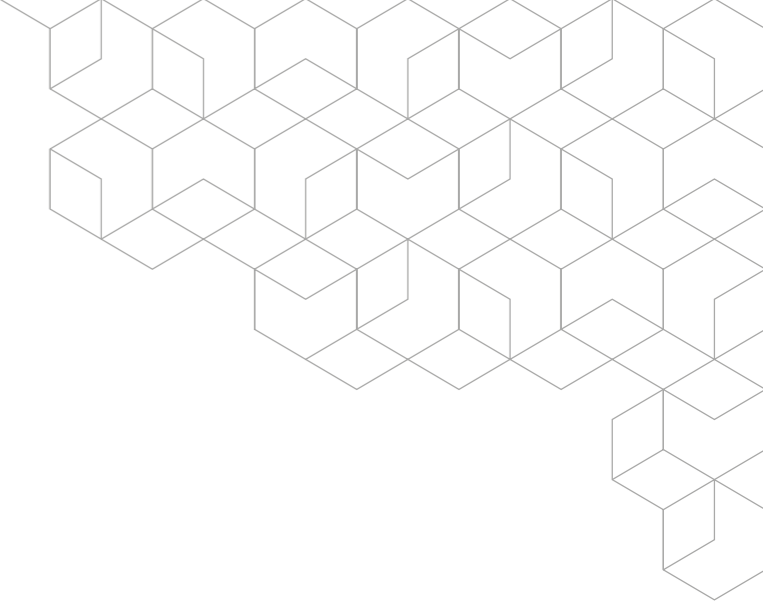
Made out of durable EPP which makes them super light and easy to handle.

Kängabox








Made out of EPP and is ultra-light. Shock-absorbent design for optimal protection of sensitive content. Excellent insulation properties allow the box to be used from -40°C to +120°C.

Neutral compartments can be equipped with eutectic plates to allow chilled transports. Hot compartments are statically heated at +80°C.

All stackable products with heating are 1 phase 50-60Hz with 220-240V connection to the mains.



	Stackable Neutral or Hot		Lightweight Cold or Hot		Kängabox	
						
Name	SBK 4	SBE 4	Lightweight Cold	Lightweight Hot Electrical	Kängabox Tower GN1/1 Black	Kängabox Trip Black
Item number	100401-9	110401-7	12098	12099	TW8545-SZ	TP1310-SZ
Capacity*	4 x GN 1/1	4 x GN 1/1	5 x GN 1/1	4 x GN 1/1	8 x GN 1/1	20 liter
Footprint WxHxD	460x510x635 mm	460x455x635 mm	410x540x640 mm	410x540x640 mm	465x660x635 mm	285x365x380 mm
Weight	17 kg	17 kg	5 kg	8 kg	5 kg	1 kg
Power Rating / Rated Current**	–	HS: 330/1.50	–	HS: 200/1.1	–	–

	Kängabox			Trolleys			
							
Name	Kängabox Expert GN1/1 Black	Kängabox Expert GN1/2 Black	Kängabox Professional	Frame Trolley	Flatbed Trolley	Shelf Trolley 2 Levels	Flatbed Trolley Cross Country
Item number	EX1257-SZ	EX2217-SZ	PR3217-SZ Black / PR3217-BU Blue / PR3217-RT Red	201001-5	201002-3	201004-9	201007-1
Capacity*	46 liter	19 liter	39 liter	–	–	–	–
Footprint WxHxD	400x320x600 mm	330x280x390 mm	400x290x675 mm	450x170x635 mm	450x190x630 mm	450x577 / 277x630 mm	630x1,100x850 mm
Weight	2 kg	1 kg	2 kg	9 kg	11 kg	16 kg	27 kg
Power Rating / Rated Current**	–	–	–	–	–	–	–

*Capacity is based on standard spacing of 100mm between the runners. Customized spacing is possible.
 **HS = Heating Static HF = Heating Fan CP = Cooling Peltier CC = Cooling Compressor.

For full technical specifications and most recent data, please see our product sheets or visit scanbox.se



Other Products

Plated Line

A light weight, yet robust, cart for holding and transportation of food with up to 128 plates capacity. Size of the box is optimized to fit various plate sizes.

SRS Box

An insulated box that is suitable for various types of trays and baskets available in commercial kitchens. Eutectic plates can be placed inside the box to keep food cool during transport.

Hold2Serve

Static heated cabinet with total thermic insulation and two adjustable humidity vents. With temperature ranging from +30°C to +120°C this product can be used as a (slow-)cook and hold unit.



Name	Plated Line H96	SRS Box
Item number	198190-1	195560-6
Capacity*	Ø 222 = 128 plates Ø 254 = 96 plates Ø 324 = 64	-
Footprint WxHxD	890x1,760x960 mm	810x1,640x580 mm
Weight	89 kg	64 kg
Power Rating / Rated Current**	HF: 1,800/7.98	-

Hold2Serve











Name	Hold2Serve 031	Hold2Serve 051
Item number	CSC031E.SB	CSC051E.SB
Capacity*	3 x GN1/1	5 x GN1/1
Footprint WxHxD	450x405x635 mm	450x555x635 mm
Weight	22 kg	27 kg
Power Rating / Rated Current**	HS: 700/3.1	HS: 1,000/4.4

*Capacity is based on standard spacing of 80mm between the runners. Customized spacing is possible.
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For full technical specifications and most recent data, please see our product sheets or visit scanbox.se

Options

This is our wide selection of affordable options that will help your ScanBox product to meet your needs and make your specific operation run even smoother. Options need to be added in purchase order and mounted or installed in ScanBox factory before dispatch.

Exterior Color of box				Exterior Signature			Exterior Handles	
								
Name	Black Color (RAL 9005)	Red Color (RAL 3003)	Grey Color (RAL 7042)	Signature Logo	Signature Full Cover - One Color	Signature Full Cover - Custom Design	One Grip Handle	One Grip Handle with Lock Key
Item number	Standard	302020-1	302030-1	303010-2	351127-1	-	301054-1	351008-2
Description	Differentiate your boxes! Three different colors available free of charge.	Differentiate your boxes! Three different colors available free of charge.	Differentiate your boxes! Three different colors available free of charge.	Promote your brand or differentiate your boxes according to your preference.	Pick any color you would like to add to your ScanBox. We will take care of the rest!	Customize and promote your own brand and/or pattern on a fully covered box.	Ergonomic handles, with simple open/close function.	The lock protects the food from unwanted visitors.

Exterior Glass Windows		Exterior Handle	Exterior Castors				Exterior Ergo Drive+	
								
Name	Peak Window	Ergonomic Push/Pull Handle 420mm	160mm Stainless Steel	125mm Chromed	200mm Chromed	200mm Foam Filled*	Cross Country 400mm**	Ergo Drive+ Motorized Chassi
Item number	361001	301058-1	301040-2	301017-9	301075-1	301037-3	341001-6	351100-1
Description	The glass window allows for inspection of the content in the box without opening the door. Perfect for those who want to reduce the number of unnecessary door openings.	Ergonomic Push/Pull Handle on the back gives full control and contributes to a good working environment.	Dishwasher safe. Double sealed stainless steel bearings with grease and nylon sealant.	Elastic non-marking castor, low movement noise and precision ball bearing.	Elastic non-marking castor, low movement noise and precision ball bearing.	Runs softer and smoother against the surface.	Suitable for obstacles and tough surfaces such as curbs, snow, mud and gravel.	Speed regulation, emergency brake and built-in battery charger. Only available for duo models.

Exterior Central Brake System & Castors				Exterior Tow Bars		Exterior Tray Holder	
							
Name	Central Brake System	Castors Central Brake System - 160mm Dishwasher Safe	Castors Central Brake System - 200mm Dishwasher Safe	Castors Central Brake System - 200mm Chromed	Tow Bar Galvanised - VE	Tow Bar Stainless Steel	Foldable Tray Holder
Item number	361020	351131-1	301043-3	301048-1	302001-3	302002-2	301016-1
Description	Lock the swivel castors by one push with your foot. 160 mm chromed castors included.	Fits Central Brake System. Dishwasher safe castors and approved according to DIN 18868-7.	Fits Central Brake System. Dishwasher safe castors and approved according to DIN 18868-7.	Fits central brake system. Elastic non-marking castor, low movement noise and precision ball bearing.	Connect many boxes together and pull with a single operator. VE Tow Bar is only for Ergo Line.	Connect many boxes together and pull with a single operator. Fits all models.	Keeps the trays in place and has an easy fold down feature for smooth transportation.

*Foam Filled Castors are not compatible with Central Brakes and Tow Bars.
**Cross Country castors increases product depth and width by 40 mm.

Accessories

This is our wide selection of affordable accessories that will help your ScanBox product to meet your needs and make your specific operation run even smoother. Accessories are easily installed on new or existing products and can be purchased any time.

Exterior Card Holder | Interior Cooling



Name	Card Holder	Eutectic Plate 530x325*	Runners for Eutectic Plate - Ergo Line	Runners for Eutectic Plate - Banquet Line**
Item number	400010-1	400003-1	400001-1	400002-1
Description	For easy identification of boxes or content. Fits paper sizes from A4 to A6. Attached and retrofitted without using any tools!	Facilitates cooling for all types of boxes and assures an even temperature distribution.	Easily and conveniently hung on existing runners and requires minimal space inside the box. Fits Ergo Line.	Easily and conveniently hung on existing runners and requires minimal space inside the box. Fits Banquet Line.

Interior Shelves & Grids



Name	Aluminium Shelf GN 1/1	Aluminium Shelf GN 2/1	Aluminium Shelf Plated Line	Grid Stainless Steel GN 1/1	Grid Stainless Steel GN 2/1
Item number	301005-5	301006-6	301007-7	301014-7	301019-5
Description	-	-	-	-	-

*NOTE! if your box is currently equipped with Runners for Eutectic Plate 480x280 (301010-5), you must replace with the same eutectic plates (301001-4) as a spare part order.

**NOTE! Eutectic Plate Holder Banquet Line can hold up to 2pcs of Eutectic Plates 530x325 at once.

Plugs

Below you will find various plugs from around the world that we offer. Please provide us with the plug you prefer when asking for a quote and placing your order.

Plugs



Name	IEC 60309 16A-250V	CEE 7/7 (E & F compatible)	Type G	Type H	Type I	Type J	Type K
Item number	301026-1	Standard	-	-	-	-	-
Description	-	Mostly used in North Western Europe. Also used in other parts of Europe, Asia, South America and Africa.	Mostly used in UK, Ireland, Cyprus, Malta, Malaysia, Singapore, and Hong Kong. Also used in some parts of Asia, North America and Africa.	Used in Israel.	Mostly used in Australia, New Zealand, Papua New Guinea and Argentina. Also used in some parts of Asia.	Used in Switzerland, Jordan, Liechtenstein, Madagascar, Maldives and Rwanda.	Used in Denmark, Greenland, Bangladesh, Faroe Islands, Guinea, Madagascar, Maldives, Saint Vincent, the Grenadines and Senegal.

Packaging & Shipping

Do you have special requirements for shipping? Below you will find some solutions that we offer. Please provide us with the solution you prefer when asking for a quote and placing your order.

Special Packaging Wooden Crates



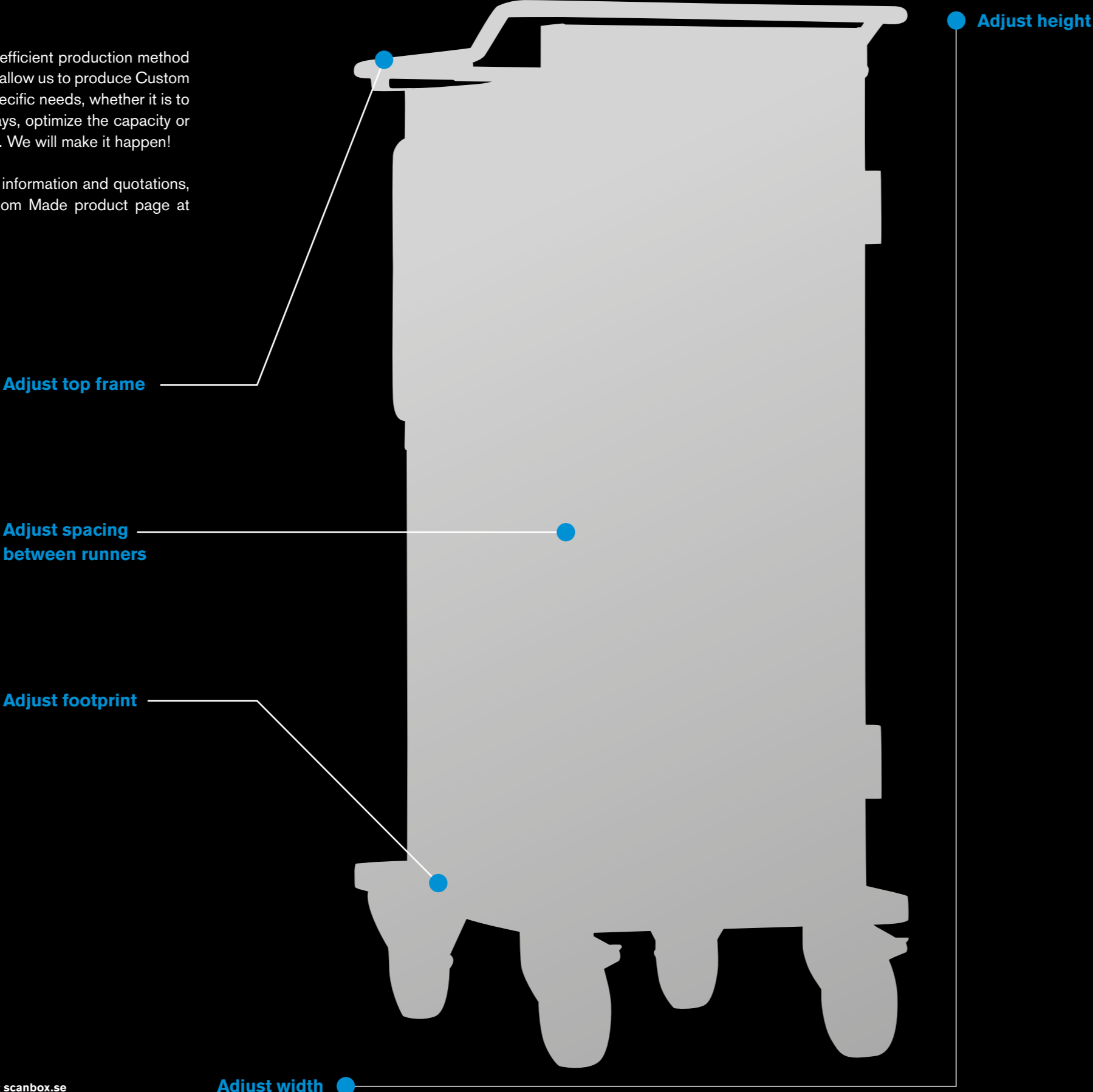
Name	Wooden Crate 800x1200mm	Wooden Crate 950x1150mm	Wooden Crate 950x600mm
Item number	710636-1	710637-1	710638-1
Description	Reinforced packaging for shipping in rough conditions	Reinforced packaging for shipping in rough conditions	Reinforced packaging for shipping in rough conditions

Custom Made

Made to measure!

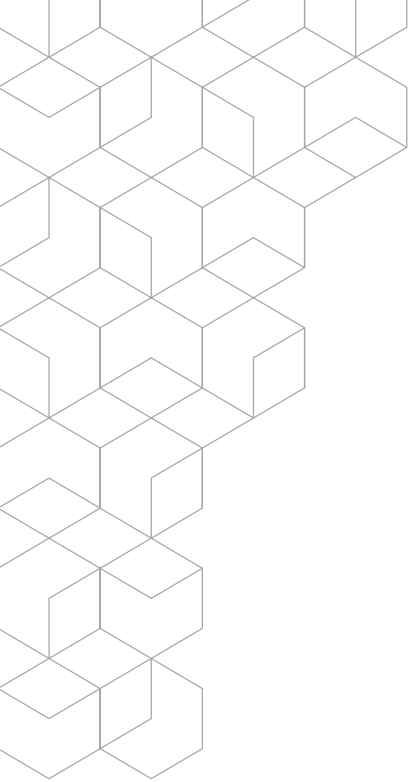
ScanBox's flexible design and efficient production method bring unique possibilities. They allow us to produce Custom Made boxes offering to your specific needs, whether it is to accommodate special sized trays, optimize the capacity or configuring the unit's functions. We will make it happen!

Contact your dealer for further information and quotations, or fill in the form on the Custom Made product page at scanbox.se



For full technical specifications please visit scanbox.se

Adjust width



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