

ScanBox

Food Transport Systems

Record in Doha, Qatar

Our business partner in Qatar – Falcon Technical and Trading – has recently delivered 28 ScanBox Banquet Master HOU 2.20 holding cabinets for the preparing of meals for 4,500 participants at the 20th World Petroleum Congress.
The organisation was founded in 1933 and has 65 member countries.

To prepare, arrange, serve the meals and clean afterwards, a total of 40 chefs, 672 waiters, 9 supervisors and 375 cleaners were employed. A total of 15.000 staff members took care of all the practicalities connected with the World Petroleum Congress.
The main course was plated and then placed directly on banquet trolleys. The plates were then chilled until shortly before serving when all the plates were regenerated in the combi steamers and then the mobile oven racks were placed in the ScanBox Banquet Master. By using the ScanBox holding cabinet the holding time of the food could be more than doubled compared with the traditional thermal covers. This meant that only 8 2.20 combi ovens were needed for 4500 chicken and 4500 lamb dishes. Serving took only 15 minutes for the main course.

This was a record braking event, because this was the first time that 4.500 people were served a plated meal in Doha, Qatar, the old record being 2200 people. If all plates were put side by side they would cover 4,5 km.

After the ScanBox Banquet Master units were used at this event they were used for the Arab Games which uses food for 15000 guests/day.






Some of our customers and events:

• Swedish Culinary Team • Parliament House, Australia • Queen Marys Hospital, Hong Kong
• Leeds Hospital, England • Landshospitalinn, Reykjavik, Iceland • Malmö Senior Care
• Helsingfors city, Finland • Sodexho • Eurest • Pontus by the sea • Volvo Ocean Race
• Crown Princess Victoria´s wedding • Le Meridien Hotel, Bangalore, India • Corinthia Lisboa
• Gothia Hotell, Gothenburg • Hyatt, Baku, Azerbadjan • Grand Lisboa Casino, Macau
• Malmö schools • Turkish Parliament, Istanbul, • Lansdowne Gardens Retirement Village, Sydney










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– We use ScanBox transport trolleys at practice, competition and events. Perfect for storage and transport of equipment at competition when perfect control and order is needed. Time and reliance are crucial. The ScanBox trolleys are outstanding at events for both cold and hot holding.

The Swedish Culinary Team

ScanBox has 20 years experience…

of developing insulated food transport equipment with focus on ergonomics, safety and ease of operation for customer satisfaction. All products are developed and built in our factory in Olofström, Sweden.

ScanBox customers can be found anywhere from Parliament House in Australia, banqueting events in Qatar, Le Meridien Hotel in Bangalore as well as in hospitals and elderly care as well as schools around the world.

For more information please visit our website: www.scanbox.se

Corporate Member of: FCSI

Associated member of: SKBF

Member of: BFS

Supplier to: SWEDEN Culinary Team

Aluminium of course!

Did you know that aluminium is the only material in the world that is:

• Both light and strong
With ScanBox unique aluminium sandwich you will get unsurpassable ergonomics thanks to the light construction which makes the transport trolley easy to maneuver and at the same time very strong in construction.

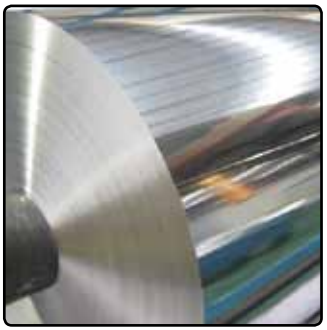
• 100% recyclable
As a customer you will contribute to a better environment when you choose aluminium in your construction.

• Corrosion resistant
The aluminium used by ScanBox is of course approved for food and it is corrosion resistant, just like stainless steel.

• Impermeable surface
Aluminium is also impermeable making it a very good choice for hygiene considerations.

• Excellent ability to transfer heat and cold
This leads to increased energy efficiency since ScanBox can use less Watt to heat or chill the unit. Together with ScanBox unique Temp Stop System, which works to maintain the set temperature, this leads to cost savings for you as a customer.

Bringing your food with care!



ScanBox unique features

Flexibility/Versatility
Thanks to the unique construction system with a profile and sandwich design, ScanBox can build boxes according to customer-specific dimensions without high additional costs. This can thereby reduce transport costs and environmental impact by maximising transport utilization.

Quality
ScanBox products are highly impact resistant thanks to their anodised aluminium structure on the inside and fibreglass reinforced plastic laminate on the outside. The insulation has very good insulation properties, keeping the food warmer/colder for longer. The stainless steel chassi has wide, robust 160 mm wheels as standard on all boxes. Two of the castors are with brakes and two are fixed. All castors have watertight bearings.
The trolley has a solid, plastic-covered bumper around it that protects against collisions. All boxes have a 22 mm stainless steel top rail for use as a pulling handle and to protect the box, and to facilitate loading on top (except top mounted compressor units). The top rail has the same outer dimensions as the trolley in order to distribute the impact in the event of a collision.
The doors open 270° and are held in place by a magnet.
With the detachable runners an even more uniform temperature is reached in the cabinet.

Hygiene
The inside has detachable runners as standard, or alternatively, pressed runners as an option, as well as replaceable seals, making the box extremely easy to clean.

Finance
ScanBox products deliver low maintenance costs combined with a long service life and competitive prices. This makes ScanBox a good choice from the point of view of cost, quality and sustainability.





Bringing your food with care!

Sliding Door













Ergonomics



ScanBox can offer a number of accessories to improve ergonomics in order to make daily operations easier and reduce costly occupational injuries.
With the light construction the box is very easy to maneuver. Choose between several practical accessories such as pulling handles, central brake, truck tow-bar, pedestal to avoid low lifts etc. If you have any other suggestions we would be happy to consider them.

Ergo Drive











Motor driven chassis are available for all ScanBox models. They are equipped with speed control, emergency brakes and built in battery chargers. The clever Ergo Drive System is equipped with two motors which automatically adapts the power between the castors according to need. Height increases with 40 mm.
Contact ScanBox for full specifications.





RAL 9005
Standard, Black



RAL 3003
Option, Red



RAL 7042
Option, Grey





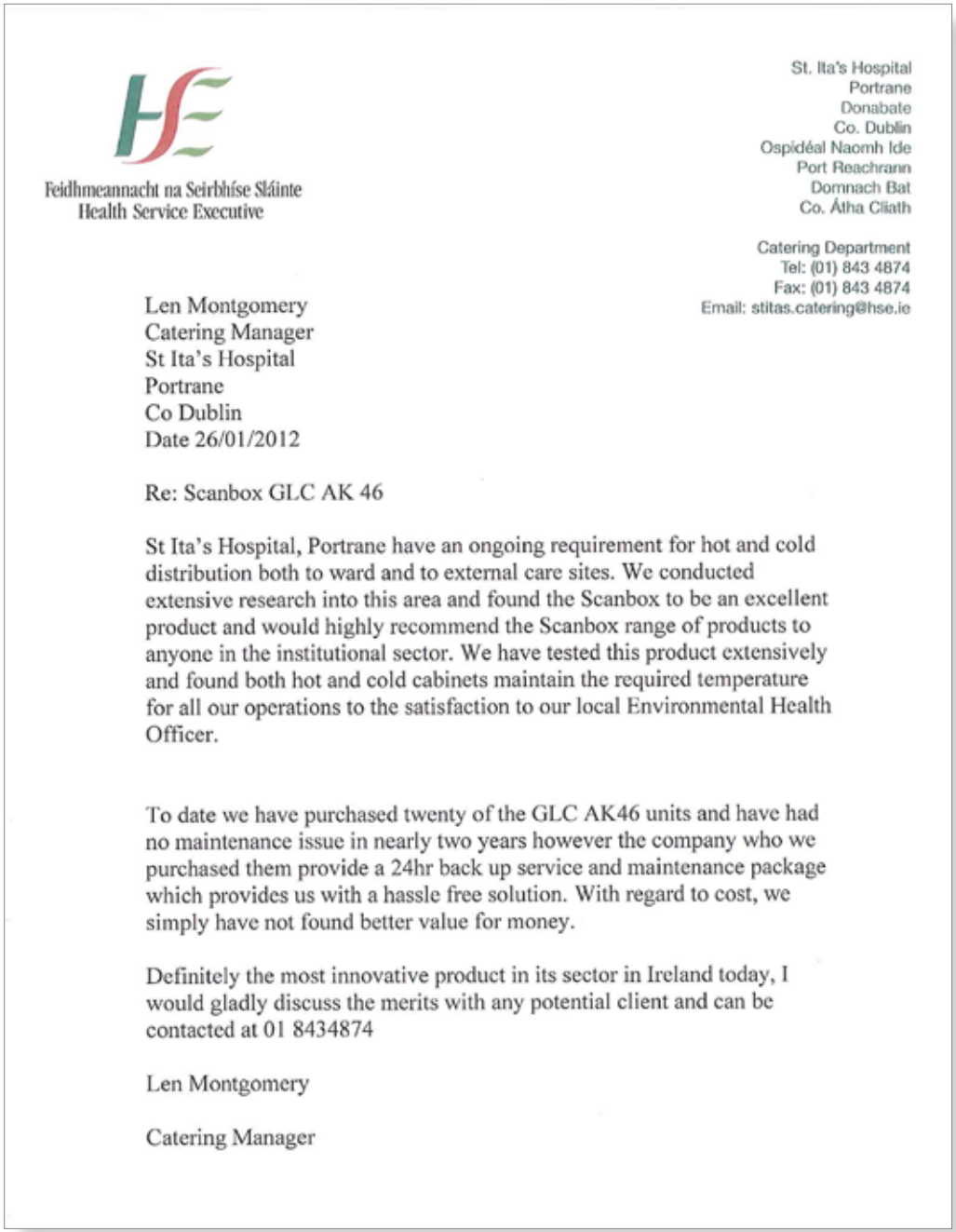
Customized design & decor

ScanBox can offer customized design to correlate with your company profile.

We design or manufacture after your own graphic material.







Feidhmeannacht na Seirbhíse Sláinte
Health Service Executive

St. Ita's Hospital
Portrane
Donabate
Co. Dublin
Ospidéal Naomh Ide
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Len Montgomery
Catering Manager
St Ita's Hospital
Portrane
Co Dublin
Date 26/01/2012

Re: Scanbox GLC AK 46

St Ita's Hospital, Portrane have an ongoing requirement for hot and cold distribution both to ward and to external care sites. We conducted extensive research into this area and found the Scanbox to be an excellent product and would highly recommend the Scanbox range of products to anyone in the institutional sector. We have tested this product extensively and found both hot and cold cabinets maintain the required temperature for all our operations to the satisfaction to our local Environmental Health Officer.

To date we have purchased twenty of the GLC AK46 units and have had no maintenance issue in nearly two years however the company who we purchased them provide a 24hr back up service and maintenance package which provides us with a hassle free solution. With regard to cost, we simply have not found better value for money.

Definitely the most innovative product in its sector in Ireland today, I would gladly discuss the merits with any potential client and can be contacted at 01 8434874

Len Montgomery

Catering Manager

Customer Benefits

ScanBox always strives to make our customers more than satisfied with their investment in our products. We attach a reference letter from one of our customer.

– Can you afford not to try ScanBox?

- Quick personal service
- High quality
- Social sustainability

Contact ScanBox for more information of how our product lines can help you.





Model	Basic Line 10	Basic Line 12
Item number	600023-4	600007-7
Width, mm	540	540
Depth, mm	810	810
Height, mm	1230	1390
Weight, kg	52	56
Temperature	80° C	80° C
Power connection volt / ph / Hz	220-240V 1 phase 50 - 60 Hz	
Watt / ampere	500 / 2,2	600 / 2,7
Loading capacity per runner / total in kg	10 / 100	10 / 120
Capacity for GN1/1- 65mm or its equivalent	10	12
Distance between runners in mm	80	80
Detachable runners	•	•
Handle - excenter	•	•
Colour - Black (RAL 9005)	•	•
Galvanized chassi	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•
Door opening - 270⁰ and fixed with magnet	•	•

• *Standard*



Basic Line

Basic Line has been developed to offer the market a functional heated transport cabinet for transportation and holding of hot food to a lower cost, BLE 12.

The heat is controlled by a fixed thermostat set at 80°C.
An indicator lamp is lit at the correct temperature.

Bringing your food with care!







Ergo Line & Ergo Line Duo, Ambient

Insulated neutral transport boxes for distribution of warm and cold food for shorter distances. Equipped with eutectic plate the cold transport time is increased. It also works very good to transport dry goods with this unit. This model is available with one or two separately insulated compartments, Duo.

Model	A 6	A 8	A 10	A 12	A 14
Item number	100611-3	100811-9	101011-5	101211-1	101411-7
Width, mm	540	540	540	540	540
Depth, mm	810	810	810	810	810
Height, mm	910	1070	1230	1390	1550
Weight, kg	39	44	48	52	57
Loading capacity per runner / total in kg	10 / 60	10 / 80	10 / 100	10 / 120	10 / 140
Capacity in GN1/1- 65mm or its equivalent	6	8	10	12	14
Distance between runners in mm	80	80	80	80	80
Detachable runners	•	•	•	•	•
Handle - excenter	•	•	•	•	•
Ergonomic push/pull handles	Not available	Not available	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•	•	•	•
Door opening - 270º and fixed with magnet	•	•	•	•	•



Model Duo	A 6 + A 6	A 8 + A 8	A 10 + A 10	A 12 + A 12	A 14 + A 14
Item number	180001-0	180007-7	180013-5	180019-2	180025-9
Width, mm	1100	1100	1100	1100	1100
Depth, mm	810	810	810	810	810
Height, mm	910	1070	1230	1390	1550
Weight, kg	72	80	88	96	104
Loading capacity per runner / total in kg	10 / 120	10 / 160	10 / 200	10 / 240	10 / 280
Capacity in GN1/1- 65mm or its equivalent	2 x 6	2 x 8	2 x 10	2 x 12	2 x 14
Distance between runners in mm	80	80	80	80	80
Detachable runners	•	•	•	•	•
Handle - one grip	•	•	•	•	•
Ergonomic recessed push/pull handles	Not available	Not available	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•	•	•	•
Door opening - 270º and fixed with magnet	•	•	•	•	•



• Standard





Ergo Line & Ergo Line Duo, Active Cooling

Insulated convection cooled transport boxes for distribution and storage of cold food with active cooling. The temperature can be set down to +3°C depending on the surrounding temperature. The control panel has an infinitely variable setting with a digital display. An indicator light comes on for easy monitoring when the temperature is correct.

This model is also available with two separately insulated chambers, Duo, which minimizes temperature losses at repeated door openings. This also allows for setting of different temperatures for different food types. Compressor cooling is available as option to all models.

Model	AC 6	AC 8	AC 10	AC 12	AC 14
Item number	130611-7	130811-3	131011-9	131211-5	131411-1
Width, mm	540	540	540	540	540
Depth, mm	810	810	810	810	810
Height, mm	960	1120	1280	1440	1600
Weight, kg	51	55	59	63	68
Thermo electric / Peltier Cooling	•	•	•	•	•
Temperature range *	+3° to +10°C	+3° to +10° C	+3° to +10° C	+3° to +10° C	+3° to +10° C
Power connection volt / ph / Hz	220-240V 1 phase 50 - 60 Hz				
Watt / ampere	250 / 1,1	350 / 1,5	350 / 1,5	350 / 1,5	350 / 1,5
Loading capacity per runner / total in kg	10 / 60	10 / 80	10 / 100	10 / 120	10 / 140
Capacity in GN1/1- 65mm or its equivalent	6	8	10	12	14
Distance between runners in mm	80	80	80	80	80
Detachable runners	•	•	•	•	•
Handle - excenter	•	•	•	•	•
Ergonomic push/pull handles	Not available	Not available	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•	•	•	•
Door opening - 270º and fixed with magnet	•	•	•	•	•



Model Duo	AC 6 + AC 6	AC 8 + AC 8	AC 10 + AC 10	AC 12 + AC 12	AC 14 + AC 14
Item number	180350-1	180360-1	180370-1	180380-1	180390-1
Width, mm	1100	1100	1100	1100	1100
Depth, mm	810	810	810	810	810
Height, mm	910	1070	1230	1390	1550
Weight, kg	94	102	110	118	126
Thermo electric / Peltier Cooling	•	•	•	•	•
Temperature range *	+3° to +10° C	+3° to +10° C	+3° to +10° C	+3° to +10° C	+3° to +10° C
Power connection volt / ph / Hz	220-240V 1phase 50 - 60 Hz				
Watt / ampere	2 x 250 / 2,2	2 x 350 / 3	2 x 350 / 3	2 x 350 / 3	2 x 350 / 3
Loading capacity per runner / total in kg	10 / 120	10 / 160	10 / 200	10 / 240	10 / 280
Capacity in GN1/1- 65mm or its equivalent	2 x 6	2 x 8	2 x 10	2 x 12	2 x 14
Distance between runners in mm	80	80	80	80	80
Detachable runners	•	•	•	•	•
Handle - one grip	•	•	•	•	•
Ergonomic recessed push/pull handles	Not available	Not available	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•	•	•	•
Door opening - 270º and fixed with magnet	•	•	•	•	•



** Temperature can be set down to +3°C depending on the surrounding temperature.*

• Standard



Ergo Line & Ergo Line Duo, Hot

Statically heated transport boxes for distribution and storing hot food.
The heat can be set up to +90°C. The control panel has an infinitely variable setting with a digital display enabling easy setting and control of the temperature. An indicator lamp is lit when the correct temperature is reached.

This model is also available with two separately insulated chambers, Duo, which minimizes temperature losses at repeated door openings. This also allows for setting of different temperatures for different food types.

Convection heating is available as option to ensure a completely uniform temperature throughout the cabinet as well as to make possible a quick heat up time as well as recovery of heat after door openings.
These models are of course equipped with door sensors to stop the fan and heater when the door is opened to improve ergonomics and energy efficiency.
By adding convection you can also opt for a humidifier which is available for all Ergo and Banquet Line models.

Model	H 6	H 8	H 10	H 12	H 14
Item number	110611-1	110811-7	111011-3	111211-9	111411-5
Width, mm	540	540	540	540	540
Depth, mm	810	810	810	810	810
Height, mm	960	1120	1280	1440	1600
Weight, kg	51	55	59	63	68
Temperature range	Up to 90° C	Up to 90° C	Up to 90° C	Up to 90° C	Up to 90° C
Power connection volt / ph / Hz	220-240V 1 phase 50 - 60 Hz				
Watt / ampere	450 / 1,9	450 / 1,9	500 / 2,2	600 / 2,7	800 / 3,5
Loading capacity per runner / total in kg	10 / 60	10 / 80	10 / 100	10 / 120	10 / 140
Capacity in GN1/1- 65mm or its equivalent	6	8	10	12	14
Distance between runners in mm	80	80	80	80	80
Detachable runners	•	•	•	•	•
Handle - excenter	•	•	•	•	•
Ergonomic push/pull handles	Not available	Not available	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•	•	•	•
Door opening - 270° and fixed with magnet	•	•	•	•	•



Model Duo	H 6 + H 6	H 8 + H 8	H 10 + H 10	H 12 + H 12	H 14 + H 14
Item number	180005-1	180011-9	180017-6	180023-4	180029-1
Width, mm	1100	1100	1100	1100	1100
Depth, mm	810	810	810	810	810
Height, mm	910	1070	1230	1390	1550
Weight, kg	80	88	96	104	112
Temperature range	Up to 90° C	Up to 90° C	Up to 90° C	Up to 90° C	Up to 90° C
Power connection volt / ph / Hz	220-240V 1 phase 50 - 60 Hz				
Watt / ampere	2 x 450 / 3,8	2 x 450 / 3,8	2 x 500 / 4,4	2 x 600 / 5,4	2 x 800 / 7
Loading capacity per runner / total in kg	10 / 120	10 / 160	10 / 200	10 / 240	10 / 280
Capacity in GN1/1- 65mm or its equivalent	2 x 6	2 x 8	2 x 10	2 x 12	2 x 14
Distance between runners in mm	80	80	80	80	80
Detachable runners	•	•	•	•	•
Handle - one grip	•	•	•	•	•
Ergonomic recessed push/pull handles	Not available	Not available	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•	•	•	•
Door opening - 270° and fixed with magnet	•	•	•	•	•



• Standard



Ergo Line Combo Ambient+Hot

Insulated transport boxes for distribution of hot and cold food. One section is statically heated up to +90°C.
The control panel is infinitely variable with a digital display making it easy to adjust the temperature. An indicator light comes on for easy monitoring when the temperature is correct.
Convection heating is available as option to ensure a completely uniform temperature throughout the cabinet as well as to make possible a quick heat up time as well as recovery of heat after door openings.

These models are of course equipped with door sensors to stop the fan and heater when the door is opened to improve ergonomics and energy efficiency.

The other compartment is neutral.

Model	A 4 + H 4	A 4 + H 6	A 6 + H 6	A 4 + H 8	A 6 + H 8	A 4 + H 10
Item number	160001-4	160013-9	160021-2	160025-3	160033-7	160029-5
Width, mm	540	540	540	540	540	540
Depth, mm	810	810	810	810	810	810
Height, mm	1235	1450	1610	1610	1770	1770
Weight, kg	57	61	65	65	69	69
Temperature range	Up to 90° C	Up to 90° C	Up to 90° C	Up to 90° C	Up to 90° C	Up to 90° C
Power connection volt / ph / Hz	220-240V 1 phase 50 - 60 Hz					
Watt / ampere	350 / 1,5	450 / 1,9	450 / 1,9	450 / 1,9	450 / 1,9	500 / 2,2
Loading capacity per runner / total in kg	10 / 80	10 / 100	10 / 120	10 / 120	10 / 140	10 / 140
Capacity in GN1/1- 65mm or its equivalent	4 + 4	4 + 6	6 + 6	4 + 8	6 + 8	4 + 10
Distance between runners in mm	80	80	80	80	80	80
Detachable runners	•	•	•	•	•	•
Handle - excenter	•	•	•	•	•	•
Ergonomic push/pull handles	•	•	•	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•	•	•	•	•
Door opening - 270° and fixed with magnet	•	•	•	•	•	•

• Standard



Bringing your food with care!





Ergo Line Combo Active Cooling+Hot

Insulated transport boxes for distributing and storing hot and cold food.
One section is electrically heated up to +90°C.
Convection heating is available as option to ensure a completely uniform temperature throughout the cabinet as well as to make possible a quick heat up time as well as recovery of heat after door openings.
These models are of course equipped with door sensors to stop the fan and heater when the door is opened to improve ergonomics and energy efficiency.

The other compartment is convection cooled. The temperature can be set down to +3°C depending on the surrounding temperature.

The control panel has an infinitely variable setting with a digital display making it easy to check and set temperatures. An indicator light comes on for easy monitoring when the temperature is correct.

Model	AC 4 + H 4	AC 4 + H 6	AC 6 + H 6	AC 4 + H 8	AC 6 + H 8	AC 4 + H 10
Item number	172002-1	172003-1	172006-1	172004-1	172007-1	172005-1
Width, mm	540	540	540	540	540	540
Depth, mm	810	810	810	810	810	810
Height, mm	1235	1450	1610	1610	1770	1770
Weight, kg	64	69	74	74	79	79
Thermo electric / Peltier Cooling	•	•	•	•	•	•
Temperature range *	+3° to +10° C / Up to 90C°					
Power connection volt / ph / Hz	220-240V 1 phase 50 - 60 Hz					
Watt / ampere	250+350 / 2,6	250+450 / 3	250+450 / 3	250+450 / 3	250+450 / 3	250+500 / 3,3
Loading capacity per runner / total in kg	10 / 80	10 / 100	10 / 120	10 / 120	10 / 140	10 / 140
Capacity in GN1/1- 65mm or its equivalent	4 + 4	4 + 6	6 + 6	4 + 8	6 + 8	4 + 10
Distance between runners in mm	80	80	80	80	80	80
Detachable runners	•	•	•	•	•	•
Handle - excenter	•	•	•	•	•	•
Ergonomic push/pull handles	•	•	•	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•	•	•	•	•
Door opening - 270° and fixed with magnet	•	•	•	•	•	•

** Temperature can be set down to +3°C depending on the surrounding temperature.*

• Standard



Bringing your food with care!





Ergo Line Duo Ambient+Hot

Insulated transport boxes for distribution of hot and cold food.
One section is statically heated up to +90°C.
The control panel is infinitely variable with a digital display making it easy to adjust the temperature.
An indicator light comes on for easy monitoring when the temperature is correct.

Convection heating is available as option to ensure a completely uniform temperature throughout the cabinet as well as to make possible a quick heat up time as well as recovery of heat after door openings. These models are of course equipped with door sensors to stop the fan and heater when the door is opened to improve ergonomics and energy efficiency.

The other compartment is neutral.

Model	A 6 + H 6	A 8 + H 8	A 10 + H 10	A 12 + H 12	A 14 + H 14
Item number	180003-6	180009-3	180015-0	180075-1	180027-5
Width, mm	1100	1100	1100	1100	1100
Depth, mm	810	810	810	810	810
Height, mm	910	1070	1230	1390	1550
Weight, kg	76	84	92	100	108
Temperature range	Up to 90° C	Up to 90° C	Up to 90° C	Up to 90° C	Up to 90° C
Power connection volt / ph / Hz	220-240V 1 phase 50 - 60 Hz				
Watt / ampere	450 / 1,9	450 / 1,9	500 / 2,2	600 / 2,7	800 / 3,5
Loading capacity per runner / total in kg	10 / 120	10 / 160	10 / 200	10 / 240	10 / 280
Capacity in GN1/1- 65mm or its equivalent	2 x 6	2 x 8	2 x 10	2 x 12	2 x 14
Distance between runners in mm	80	80	80	80	80
Detachable runners	•	•	•	•	•
Handle - one grip	•	•	•	•	•
Ergonomic recessed push/pull handles	Not available	Not available	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•	•	•	•
Door opening - 270^0 and fixed with magnet	•	•	•	•	•

• Standard



Bringing your food with care!





Ergo Line Duo Active Cooling+Hot

Insulated transport boxes for distributing and storing hot and cold food.
One section is electrically heated up to +90°C.

Convection heating is available as option to ensure a completely uniform temperature throughout the cabinet as well as to make possible a quick heat up time as well as recovery of heat after door openings.
These models are of course equipped with door sensors to stop the fan and heater when the door is opened to improve ergonomics and energy efficiency.

The other compartment is convection cooled. The temperature can be set down to +3°C depending on the surrounding temperature.

The control panel has an infinitely variable setting with a digital display making it easy to check and set temperatures.

An indicator light comes on for easy monitoring when the temperature is correct.

Model	AC 6 + H 6	AC 8 + H 8	AC 10 + H 10	AC 12 + H 12	AC 14 + H 14
Item number	180301-1	180302-2	180303-3	180304-4	180305-5
Width, mm	1100	1100	1100	1100	1100
Depth, mm	810	810	810	810	810
Height, mm	910	1070	1230	1390	1550
Weight, kg	86	94	102	110	120
Thermo electric / Peltier Cooling	•	•	•	•	•
Temperature range *	+3° to +10° C / Up to 90C°				
Power connection volt / ph / Hz	220-240V 1 phase 50 - 60 Hz				
Watt / ampere	250+450 / 3	350+450 / 3,5	350+500 / 3,7	350+600 / 4,1	350+800 / 4,6
Loading capacity per runner / total in kg	10 / 120	10 / 160	10 / 200	10 / 240	10 / 280
Capacity in GN1/1- 65mm or its equivalent	2 x 6	2 x 8	2 x 10	2 x 12	2 x 14
Distance between runners in mm	80	80	80	80	80
Detachable runners	•	•	•	•	•
Handle - one grip	•	•	•	•	•
Ergonomic recessed push/pull handles	Not available	Not available	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•	•	•	•
Door opening - 270º and fixed with magnet	•	•	•	•	•

** Temperature can be set down to +3°C depending on the surrounding temperature.*

• Standard



Bringing your food with care!





Banquet Line Ambient

Insulated neutral banquet boxes suited for GN2/1 for distribution of cold food over shorter distances.
If the unit is equipped with eutectic plate the transport time can increase.

These boxes can be equipped with perforated shelves to hold plates between kitchen and the service area.
Slide spacing is 80mm.

All models can be ordered with alternative slide spacing as requested from 80 mm and upwards for both pressed and detachable ladders to accommodate different plates and trays.

Model	A 8	A 10	A 12	A 14	A 16
Item number	191601-4	192001-6	192401-8	192610-1	192600-1
Width, mm	740	740	740	740	740
Depth, mm	870	870	870	870	870
Height, mm	1150	1310	1470	1630	1790
Weight, kg	66	70	74	78	82
Loading capacity per runner / total in kg	15 / 120	15 / 150	15 / 180	15 / 210	15 / 240
Capacity in GN2/1- 65mm (GN1/1)	8 (16)	10 (20)	12 (24)	14 (28)	16 (32)
Distance between runners in mm	80	80	80	80	80
Detachable runners	•	•	•	•	•
Handle - one grip	•	•	•	•	•
Ergonomic push/pull handles	•	•	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•	•	•	•
Door opening - 270^0 and fixed with magnet	•	•	•	•	•

• Standard



Bringing your food with care!







Banquet Line & Banquet Line Duo, Active Cooling

Insulated banquet boxes suited for GN2/1 for distribution or storing of cold food.
The strong compressor cooling brings the temperature of the unit down in a hurry to +3°C and the recovery time is quick after door openings. These boxes can be equipped with perforated shelves to hold plates between kitchen and the service area. Slide spacing is 80mm. All models can be ordered with alternative slide spacing as requested from 80 mm and upwards for both pressed and detachable ladders to accommodate different plates and trays.
The powerful compressor gives the unit a very rapid chilling.

Model	AC 8	AC 10	AC 12	AC 14	AC 16
Item number	192310-1	192320-1	192330-1	192340-1	192350-1
Width, mm	740	740	740	740	740
Depth, mm	870	870	870	870	870
Height, mm	1435	1595	1755	1915	2075
Weight, kg	83	87	91	95	99
Compressor cooling	•	•	•	•	•
Temperature range *	+3° to +10°C	+3° to +10°C	+3° to +10°C	+3° to +10°C	+3° to +10°C
Power connection volt / ph / Hz	220-240V 1phase 50Hz (60 Hz on request)				
Watt / ampere	450 / 2,0	450 / 2,0	450 / 2,0	450 / 2,0	450 / 2,0
Loading capacity per runner / total in kg	15 / 120	15 / 150	15 / 180	15 / 210	15 / 240
Capacity in GN2/1- 65mm (GN1/1)	8 (16)	10 (20)	12 (24)	14 (28)	16 (32)
Distance between runners in mm	80	80	80	80	80
Detachable runners	•	•	•	•	•
Handle - one grip	•	•	•	•	•
Ergonomic push/pull handles	•	•	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•	•	•	•
Door opening - 270° and fixed with magnet	•	•	•	•	•



Model Duo	AC 8 + AC 8	AC 10 + AC 10	AC 12 + AC 12	AC 14 + AC 14	AC 16 + AC 16
Item number	192360-1	192370-1	192380-1	192390-1	192400-1
Width, mm	1525	1525	1525	1525	1525
Depth, mm	870	870	870	870	870
Height, mm	1435	1595	1755	1915	2075
Weight, kg	164	172	180	188	196
Compressor cooling	•	•	•	•	•
Temperature range *	+3° to +10°C	+3° to +10°C	+3° to +10°C	+3° to +10°C	+3° to +10°C
Power connection volt / ph / Hz	220-240V 1phase 50Hz (60 Hz on request)				
Watt / ampere	2x450 / 3.9	2x450 / 3.9	2x450 / 3.9	2x450 / 3.9	2x450 / 3.9
Loading capacity per runner / total in kg	15 / 240	15 / 300	15 / 360	15 / 420	15 / 480
Capacity GN2/1- 65mm (GN1/1)	8+8 (16+16)	10+10 (20+20)	12+12 (24+24)	14+14 (28+28)	16+16 (32+32)
Distance between runners in mm	80	80	80	80	80
Detachable runners	•	•	•	•	•
Handle - one grip	•	•	•	•	•
Ergonomic recessed push/pull handles	•	•	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•
Castors 160mm, 2 fixed and 4 swivel w. brake	•	•	•	•	•
Door opening - 270° and fixed with magnet	•	•	•	•	•



** Temperature can be set down to +3°C depending on the surrounding temperature.*

• Standard





Banquet Line & Banquet Line Duo, Hot

Insulated convection heated banquet boxes suitable for GN2/1 for distributing and storing hot food.
These models are of course equipped with door sensors to stop the fan and heater when the door is opened to improve ergonomics and energy efficiency. These boxes can be equipped with perforated shelves to hold plates between kitchen and the service area. Slide spacing is 80mm.
All models can be ordered with alternative slide spacing as requested from 80 mm and upwards for both pressed and detachable ladders to accommodate different plates and trays. The heat can be set up to +90°C.

The control panel has an infinitely variable setting with a digital display enabling easy setting and control of the temperature. An indicator lamp is lit when the correct temperature is reached.

This model is also available with two separately insulated chambers, Duo, which minimizes temperature losses at repeated door openings. This also allows for setting of different temperatures for different food types.
With convection you can also opt for a humidifier which is available for all Ergo and Banquet Line models.

Model	H 8	H 10	H 12	H 14	H 16
Item number	191611-9	192011-5	192411-7	192413-1	192640-1
Width, mm	740	740	740	740	740
Depth, mm	950	950	950	950	950
Height, mm	1200	1360	1520	1680	1840
Weight, kg	70	74	78	82	86
Convection Heating	•	•	•	•	•
Temperature range	Up to 90°C	Up to 90°C	Up to 90°C	Up to 90°C	Up to 90°C
Power connection volt / ph / Hz	220-240V 1 phase 50 - 60 Hz				
Watt / ampere	900 / 3,9	1100 / 4,8	1100 / 4,8	1800 /7,8	1800 /7,8
Loading capacity per runner / total in kg	15 / 120	15 / 150	15 / 180	15 / 210	15 / 240
Capacity in GN2/1 - 65mm (GN1/1)	8 (16)	10 (20)	12 (24)	14 (28)	16 (32)
Distance between runners in mm	80	80	80	80	80
Detachable runners	•	•	•	•	•
Handle - one grip	•	•	•	•	•
Ergonomic push/pull handles	•	•	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•	•	•	•
Door opening - 270° and fixed with magnet	•	•	•	•	•



Model Duo	H 8 + H 8	H 10 + H 10	H 12 + H 12	H 14 + H 14	H 16 + H 16
Item number	192650-1	192660-1	192670-1	192630-1	192680-1
Width, mm	1525	1525	1525	1525	1525
Depth, mm	950	950	950	950	950
Height, mm	1150	13610	1470	1630	1790
Weight, kg	114	124	134	144	154
Convection Heating	•	•	•	•	•
Temperature range	Up to 90°C	Up to 90°C	Up to 90°C	Up to 90°C	Up to 90°C
Power connection volt / ph / Hz	220-240V 1 phase 50 - 60 Hz				
Watt / ampere	2 x 900 / 7,8	2 x 1100 / 9,6	2 x 1100 / 9,6	2 x 1100 / 9,6	2 x 1100 / 9,6
Loading capacity per runner / total in kg	15 / 240	15 / 300	15 / 360	15 / 420	15 / 480
Capacity GN2/1 - 65mm (GN1/1)	8+8 (16+16)	10+10 (20+20)	12+12 (24+24)	14+14 (28+28)	16+16 (32+32)
Distance between runners in mm	80	80	80	80	80
Detachable runners	•	•	•	•	•
Handle - one grip	•	•	•	•	•
Ergonomic recessed push/pull handles	•	•	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•
Castors 160mm, 2 fixed and 4 swivel w. brake	•	•	•	•	•
Door opening - 270° and fixed with magnet	•	•	•	•	•



• Standard



Banquet Line Combo

Banquet trolley for GN2/1 with two separate insulated compartments to minimize temperature fluctuations on repeated door openings, enabling the user to set different temperatures in the two compartments depending on optimal conditions for the chosen food.

This banquet trolley is made for distribution and holding food warm, cold or a combination of the two.
Convection heating is standard in the hot compartments to ensure a completely uniform temperature throughout the cabinet as well as to make possible a quick heat up time as well as recovery of heat after door openings. They are of course equipped with door sensors to stop the fan and heater when the door is opened to improve ergonomics and energy efficiency.

When choosing convection cooling in the second compartment a perfect combination is reached to deal with most events. Compressor cooling is available as option instead of the peltier cooling which is standard when opting for a cold compartment on this model.
The control panel has an infinitely variable setting with a digital display enabling easy setting and control of the temperature. An indicator lamp is lit when the correct temperature is reached.

The heat can be set up to +90°C. The cold can be set down to +3°C depending on the surrounding temperature.
These boxes can be equipped with perforated shelves to hold plates between kitchen and the service area.

The runner distance is 80 mm. All models can be ordered with different distances on the runners to suit different plates and trays. Further, all models can be equipped with stainless steel detachable or pressed runners.

Model	AC 6 + AC 6	H 6 + H 6	AC 6 + H 6
Item number	192200-2	192100-1	192300-3
Width, mm	740	740	740
Depth, mm	950	950	950
Height, mm	1620	1620	1620
Weight, kg	120	100	113
Thermo electric / Peltier Cooling	•	•	•
Temperature range *	+3°C +10° / up to 90° C	+3°C +10° / up to 90° C	+3°C +10° / up to 90° C
Power connection volt / ph / Hz	220-240V 1 phase 50 - 60 Hz		
Watt / ampere	350+350 / 3,1	900+900 / 7,8	350+900 / 5,5
Convection Heating	•	•	•
Loading capacity per runner / total in kg	15 / 180	15 / 180	15 / 180
Capacity in GN2/1- 65mm (GN1/1)	12 (24)	12 (24)	12 (24)
Distance between runners in mm	80	80	80
Detachable runners	•	•	•
Handle - one grip	•	•	•
Ergonomic push/pull handles	•	•	•
Colour - Black (RAL 9005)	•	•	•
Stainless steel chassi	•	•	•
Castors 160mm, 2 fixed and 2 swivel w. brake	•	•	•
Door opening - 270^0 and fixed with magnet	•	•	•

** Temperature can be set down to +3°C depending on the surrounding temperature.*

• Standard



Bringing your food with care!





Banquet Line Duo Active Cooling+Hot

Banquet trolley for GN2/1 with two separate insulated compartments.
This banquet trolley is made for distribution and holding food warm and cold.

Convection heating is standard in the hot compartments to ensure a completely uniform temperature throughout the cabinet as well as to make possible a quick heat up time as well as recovery of heat after door openings. They are of course equipped with door sensors to stop the fan and heater when the door is opened to improve ergonomics and energy efficiency.

The other compartment has convection cooling.

The control panel has an infinitely variable setting with a digital display enabling easy setting and control of the temperature. The heat can be set up to +90°C. The cold can be set down to +3°C depending on the surrounding temperature.

An indicator lamp is lit when the correct temperature is reached.

These boxes can be equipped with perforated shelves to hold plates between kitchen and the service area. The runner distance is 80 mm.
All models can be ordered with different distances on the runners to suit different plates and trays. Further, all models can be equipped with stainless steel detachable or pressed runners.

Model	AC 8 + H 8	AC 10 + H 10	AC 12 + H 12	AC 14 + H 14	AC 16 + H 16
Item number	192800-1	192810-1	192820-1	192830-1	192840-1
Width, mm	1525	1525	1525	1525	1525
Depth, mm	870	870	870	870	870
Height, mm	1435	1595	1755	1915	2075
Weight, kg	139	149	159	169	179
Convection heating	•	•	•	•	•
Compressor cooling	•	•	•	•	•
Temperature range *	+3° to +10° C / Up to 90° C				
Power connection volt / ph / Hz	220-240V 1phase 50 Hz (60 Hz on request)				
Watt / ampere	450+900 / 5,9	450+1100 / 6,8	450+1100 / 6,8	450+1100 / 6,8	450+1100 / 6,8
Loading capacity per runner / total in kg	15 / 240	15 / 300	15 / 360	15 / 420	15 / 480
Capacity in GN2/1- 65mm (GN1/1)	8+8 (16+16)	10+10 (20+20)	12+12 (24-24)	14+14 (28+28)	16+16 (32+32)
Distance between runners in mm	80	80	80	80	80
Detachable runners	•	•	•	•	•
Handle - one grip	•	•	•	•	•
Ergonomic recessed push/pull handles	•	•	•	•	•
Colour - Black (RAL 9005)	•	•	•	•	•
Stainless steel chassi	•	•	•	•	•
Castors 160mm, 2 fixed and 4 swivel w. brake	•	•	•	•	•
Door opening - 270º and fixed with magnet	•	•	•	•	•

** Temperature can be set down to +3°C depending on the surrounding temperature.*

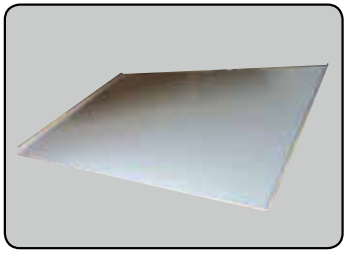
• Standard



Bringing your food with care!



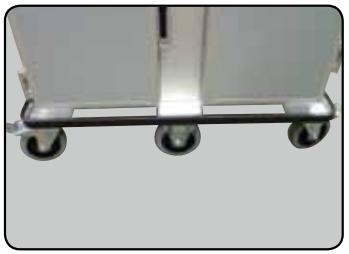
Accessories



Aluminium shelf GN 1/1
301005-5



Ergonomic recessed
push/pull handles
301007-1



Six castor configuration
Ø125 mm, electro zinc 301025-3
Ø160 mm, electro zinc 301030-3
Ø200 mm, electro zinc 301029-5
Ø160 mm, stainless steel 301098-1
Ø200 mm, stainless steel 301200-1



Pressed runners
302011-4



Sliding door, 303004-4



Dead mans grip, 301100-1



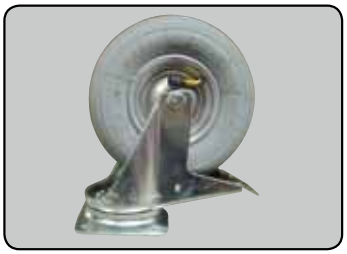
Plastic crates, Black box
301003-0 600 x 400 x 120
311003-8 600 x 400 x 220
321003-6 600 x 400 x 270
331003-4 600 x 400 (Lid)



351003-1 Convection heating 450W
351004-1 Convection heating 900W
351005-1 Convection heating 1800W



Humidifier
301045-5



Foam filled castors, Ø 200 mm
301037-3
Pneumatic castors, Ø 200 mm
301034-1



Cross Country
341001-6



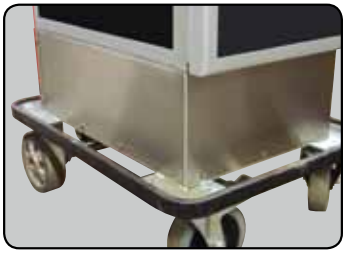
Tow bar, stainless steel 302002-2



Tow bar, VE, galvanised
302001-3



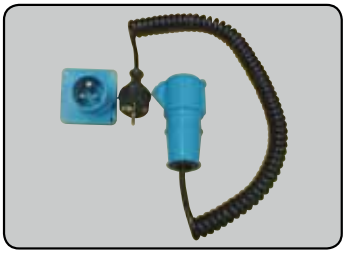
Special made runners 301009-7



Pedestal 150 mm, 301020-4
Pedestal 340 mm, 301021-2



Central brake system,
electro zinc castors
Ø 160, 301046-2
Ø 200, 301083-1
Stainless steel castors
Ø 160, 301087-1
Ø 200, 301078-1
Height increases with 20 mm



CEE plug and cord, 301026-1



Glass door, 301018-7



Spiral cord detachable, 301002-2



301015-1 Card holder A4
301015-2 Card holder A5
301015-3 Card holder A6



Eutectic plate 480 X 280 mm 301001-4
Runners for eutectic plate, 301010-5

301038-3	Castors Ø 125 mm, stainless steel
301040-2	Castors Ø 160 mm, stainless steel
301041-2	Castors Ø 200 mm, stainless steel
301017-9	Castors Ø125 mm, electro zinc
301075-1	Castors Ø 200 mm, electro zinc
302009-6	Heating package for neutral compartment
301042-2	Stainless steel cladding, exterior
301063-1	Stainless steel cladding, interior
301016-1	Tray rack
351100-1	Ergo Drive motorised chassi
301063-1	Stainless steel interior / box
301054-1	One grip handle
351008-2	One grip handle with key lock
301008-9	Push-Pull handle, rubberized

Product overview



Download separate product sheets from www.scanbox.se or contact ScanBox to have them sent to you.



Stackable, portable and trolleys

ScanBox Stackable and portable boxes for warm or cold food from 4-6 GN1/1-65 or its equivalent as well as portable insulated EPP boxes of very high quality. Available as GN1/4, GN1/2 or GN1/1 with different depths and versions. Also available for 600x400 crates. Trolleys in different versions.

ScanBox Bakery Box – fits perfect for transport and storing of bakery products. Available as standard for 400x600 and 460x600 mm trays. Compressor cooling available as option.

ScanBox Banquet Master – Rollin system suitable to most mobile oven racks. Available for detachable cassettes as well as mobile oven racks. Can also be made for stationary use or with **EOR** (elevated oven rack system).



Customer specific solutions

ScanBox customer specific solutions.
Thanks to the unique system with profile and sandwich construction, ScanBox can build units according to customer specific dimensions without high extra costs.

ScanBox Cold and Hot trays – available in different sizes in aluminium as well as for GN1/1 in massive beech wood.



Bakery Box



Banquet Master



ScanBox Cold and Hot trays

Aim
Our aim is to deliver high-quality products meeting the needs of our customers.

Mission
ScanBox AB was created with the mission of developing flexible production methods for manufacturing insulated transport boxes. These production methods meant we could offer customised and cost-effective solutions for distributing food in the catering industry. The concept has enjoyed international success, and ScanBox products can now be found all over the world. ScanBox works according to 9001 and 14001.

Design
Ongoing product development – guided by keywords like flexibility, hygiene, ergonomics and environment – means we can deliver a world-class product with its own unique style and function.

Quality
Our mission is reflected in our quality. We never make compromises when it comes to the materials we use.

Responsibility
We take full responsibility for our products, from the order to after-sales service.



ScanBox and the environment
Our company protects the environment by working in an active and committed way to minimise the potential environmental impact of our activities. We do this on a continuous basis by regularly reviewing existing work processes in order to minimise the use of landfill, energy and environmentally harmful substances. When we choose suppliers, we prioritise those with a documented environmental track record. This also includes a good working environment to reduce the strain on our most important resource, our employees, and to create a sense of well-being in the workplace.

As we work towards meeting our customers' high expectations, our active environmental work plays a major part in reducing the impact on the environment and creating a healthy environment for everybody.

www.rad-reklam.se, Utg 2, 2012

ScanBox Worldwide



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