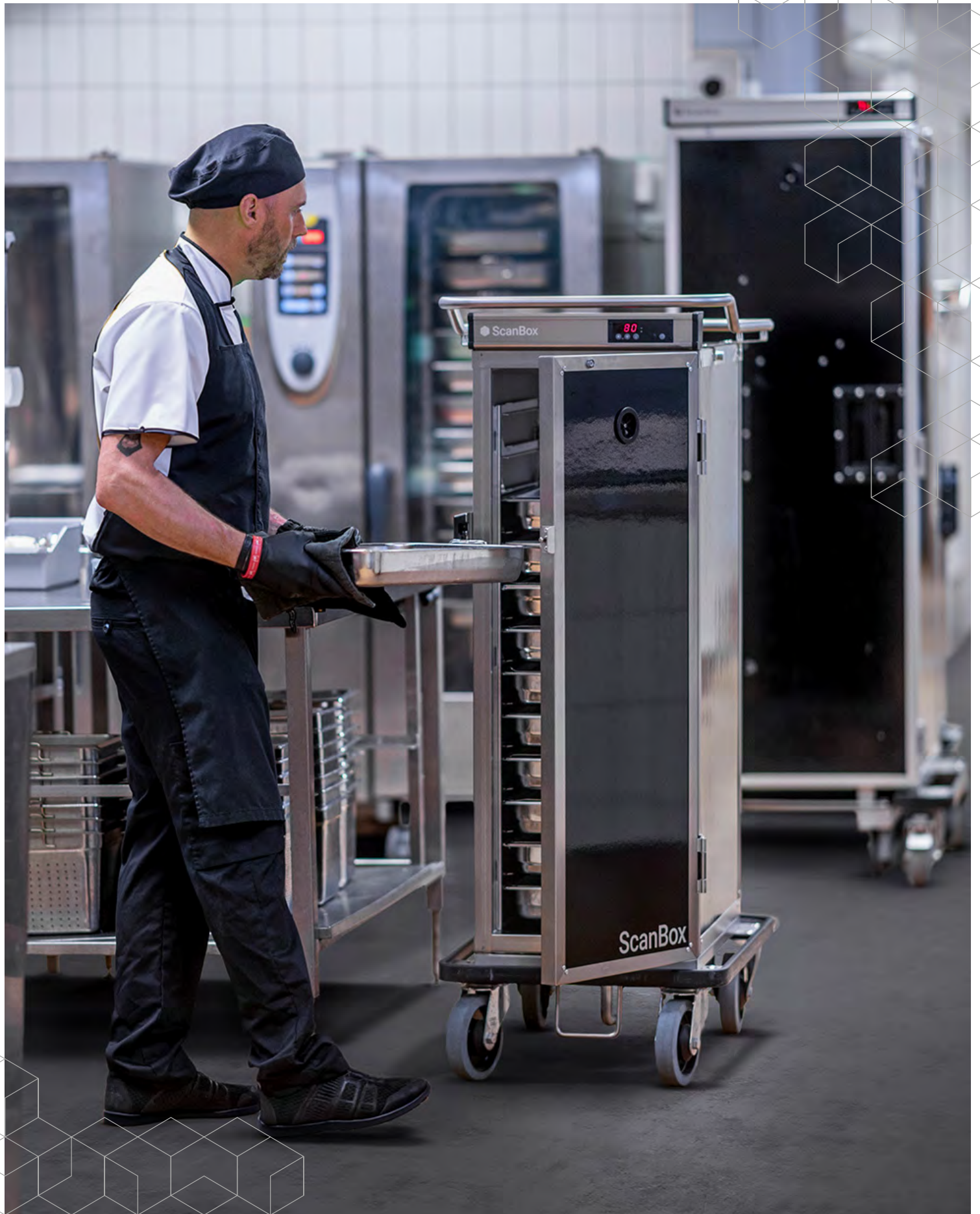




ScanBox
Bringing your food with care

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 unfailing 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!

- **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!

- **100% recyclable**

A sustainable alternative, for you and the environment.

- **Corrosion resistant**

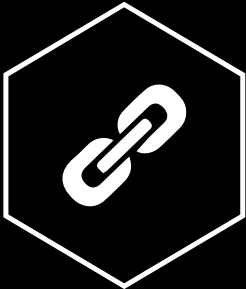
Just like stainless steel it is resistant to corrosion.

- **Impermeable surface with anodized aluminum**

Perfect choice regarding food hygiene considerations.



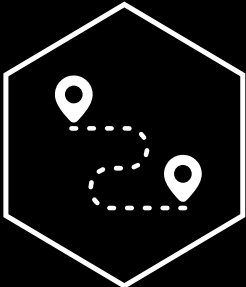
A great product got better and greener!



Increased Durability & Reinforced Impact Zones



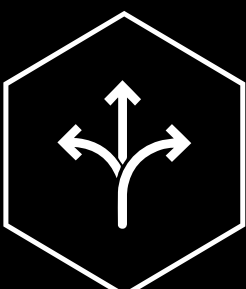
Up to 30% Energy Savings



Superb Handling & Maneuverability



Up to 10% Weight Reduction



Increased Flexibility



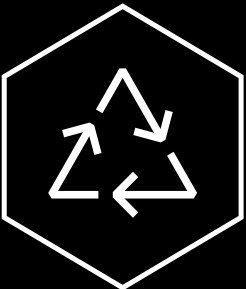
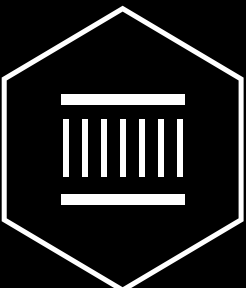
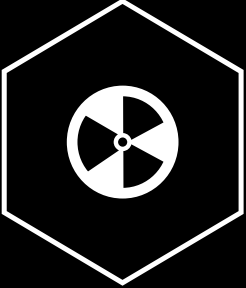
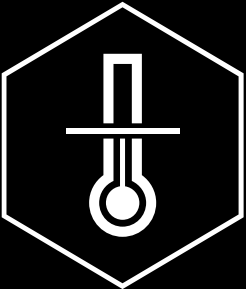
10% Faster Temperature Reach

Moisture Control with Adjustable ventilation

Detachable Runners & Smoother Surfaces for Easy Cleaning

Even Better Temperature Distribution

Reduced Environmental Footprint



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



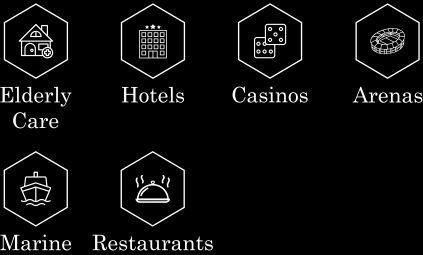
Fit



Capacity



Popular Segments



Banquet Line

ExP

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.

TEMP
STOP

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