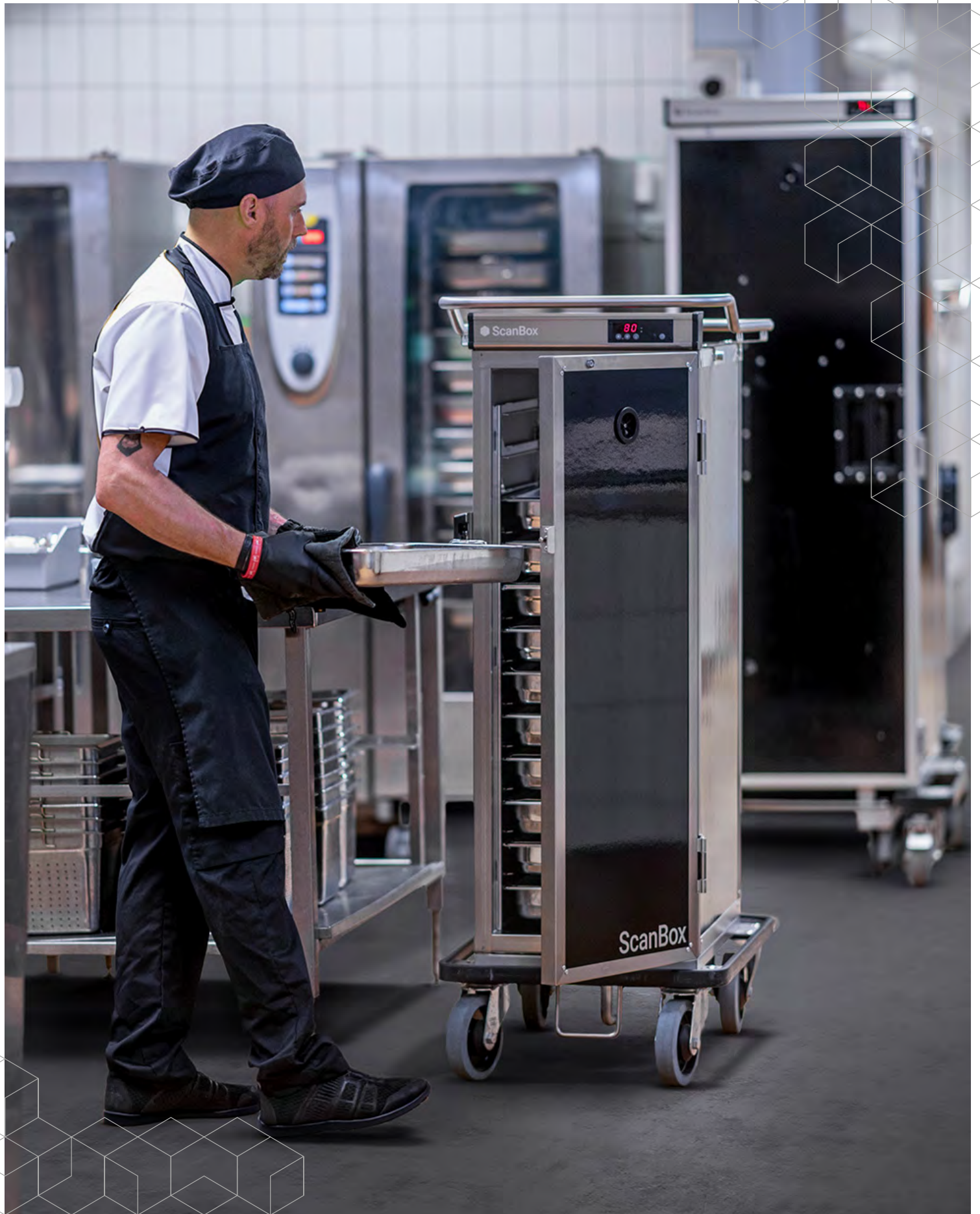




ScanBox
Bringing your food with care

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**

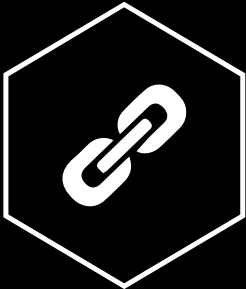
Just like stainless steel it is resistant to corrosion.

- **Impermeable surface with anodized aluminum**

Perfect choice regarding food hygiene considerations.



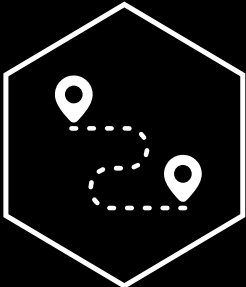
A great product got better and greener!



Increased Durability & Reinforced Impact Zones



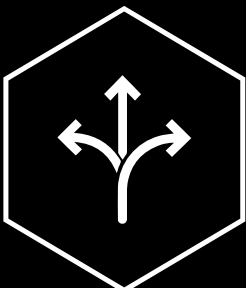
Up to 30% Energy Savings



Superb Handling & Maneuverability



Up to 10% Weight Reduction



Increased Flexibility



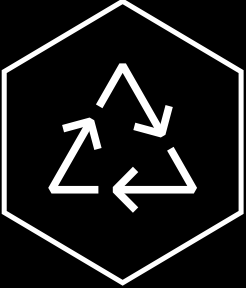
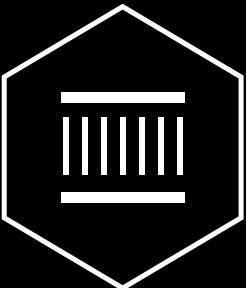
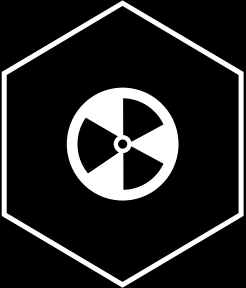
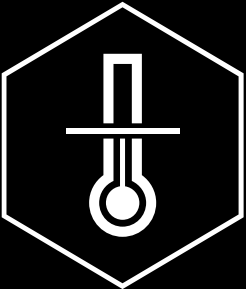
10% Faster Temperature Reach

Moisture Control with Adjustable ventilation

Detachable Runners & Smoother Surfaces for Easy Cleaning

Even Better Temperature Distribution

Reduced Environmental Footprint



Banquet Master



For efficient large scale catering and banquetting

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



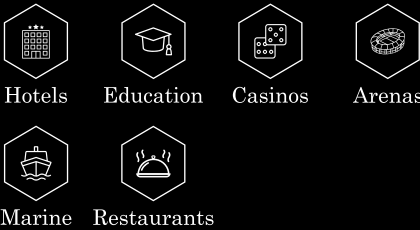
Fit



Capacity



Popular Segments



Banquet Master



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.

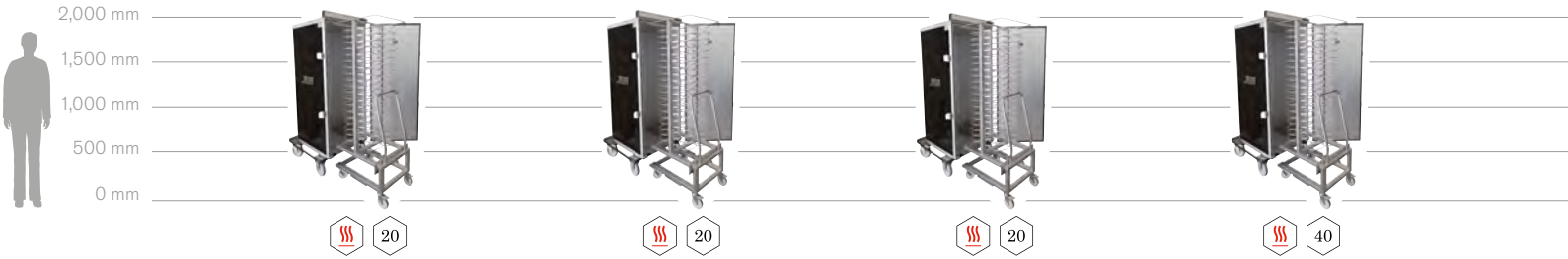
Hot compartments can be set up to +90°C. All Banquet Master products with heating or cooling are 1 phase 50-60Hz with 220-240V connection to the mains.

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.

**HF = Heating Fan

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