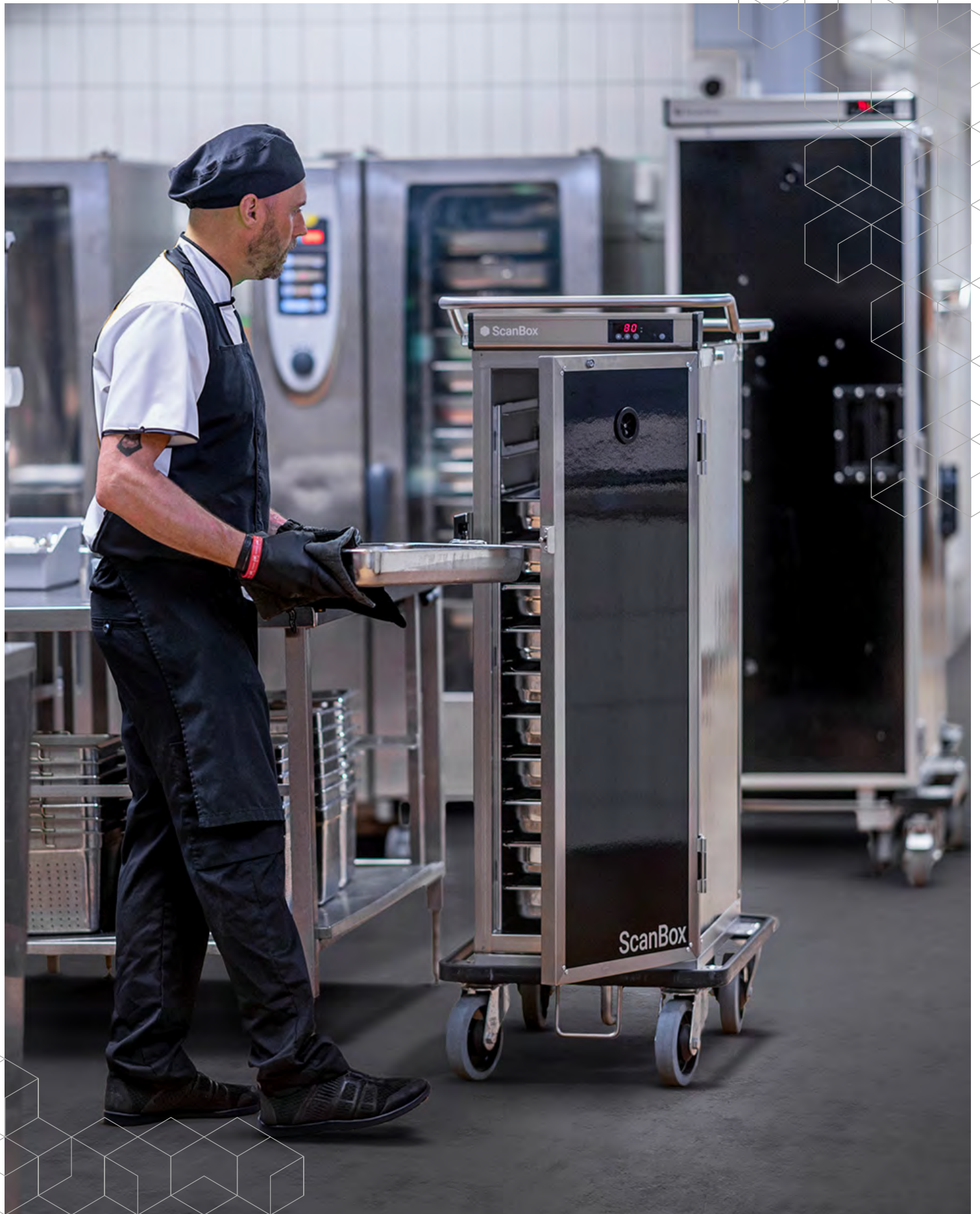




ScanBox
Bringing your food with care

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**

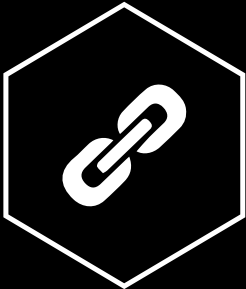
Just like stainless steel it is resistant to corrosion.

- **Impermeable surface with anodized aluminum**

Perfect choice regarding food hygiene considerations.



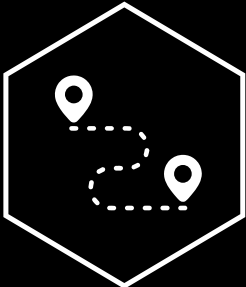
A great product got better and greener!



Increased Durability & Reinforced Impact Zones



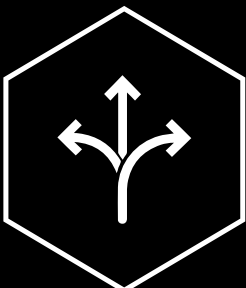
Up to 30% Energy Savings



Superb Handling & Maneuverability



Up to 10% Weight Reduction



Increased Flexibility



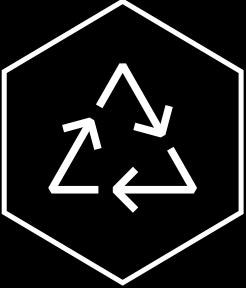
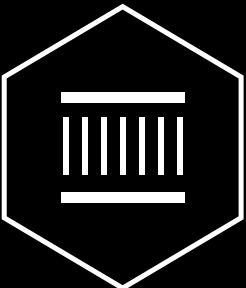
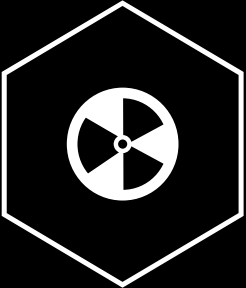
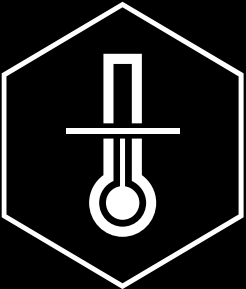
10% Faster Temperature Reach

Moisture Control with Adjustable ventilation

Detachable Runners & Smoother Surfaces for Easy Cleaning

Even Better Temperature Distribution

Reduced Environmental Footprint



Ergo Line



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



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
Item number	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 HF06***	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 HF10+HF10***	Ergo Line Duo HF12+HF12	Ergo Line Duo HF14+HF14
Item number	ELSHF06****	ELSHF08****	ELSHF10****	ELSHF12****	ELSHF14****	ELCFF66****	ELDFF08	ELDFF10	ELDFF12	ELDFF14
Capacity*	6 x GN 1/1	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	20 x GN 1/1	24 x GN 1/1	28 x GN 1/1
Footprint WxHxD	540x957x810 mm	540x1,117x810 mm	540x1,277x810 mm	540x1,434x810 mm	540x1,597x810 mm	540x1,597x810 mm	1,100x1,065x810 mm	1,100x1,225x810 mm	1,100x1,385x810 mm	1,100x1,545x810 mm
Weight	38 kg	48 kg	52 kg	56 kg	61 kg	63 kg	93 kg	100 kg	110 kg	120 kg
Power Rating / Rated Current**	HF: 700/3.19	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: 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



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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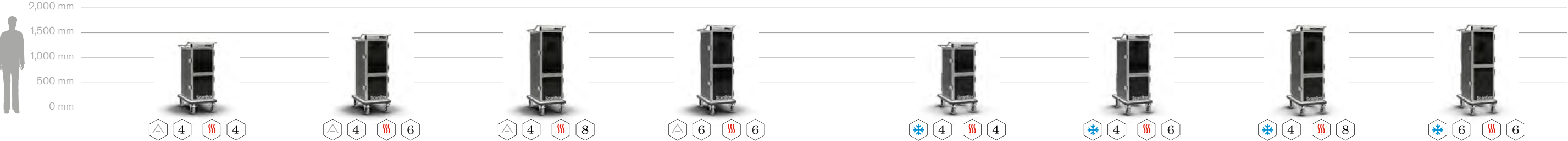


Ergo Line Cooling



Name	Ergo Line CC08***	Ergo Line CC10***	Ergo Line CC12***	Ergo Line CC14	Ergo Line Duo CC08+CC08***	Ergo Line Duo CC10+CC10***	Ergo Line Duo CC12+CC12	Ergo Line Duo CC14+CC14
Item number	ELSCC08****	ELSCC10****	ELSCC12****	ELSCC14****	ELDCC08****	ELDCC10****	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	20 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	1,100x1,225x870 mm	1,100x1,385x870 mm	1,100x1,545x870 mm
Weight	64 kg	68 kg	72 kg	77 kg	110 kg	125 kg	140 kg	150 kg
Power Rating / Rated Current**	CC: 130/1.05	CC: 130/1.05	CC: 135/1.05	CC: 135/1.05	CC: 260/2.1	CC: 260/2.1	CC: 260/2.1	CC: 260/2.1

Ergo Line Combo Neutral + 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
Capacity*	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



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.

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Ergo Line Duo Neutral + Hot

Ergo Line Duo Neutral + Hot



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
Item number	ELDNF08	ELDNF12	ELDNF14	ELDCF08****	ELDCF12****	ELDCF14****
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
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
Weight	90 kg	105 kg	115 kg	110 kg	125 kg	135 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

*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

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****This products heating and/or cooling function is the most common. It is also available in other configurations.

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