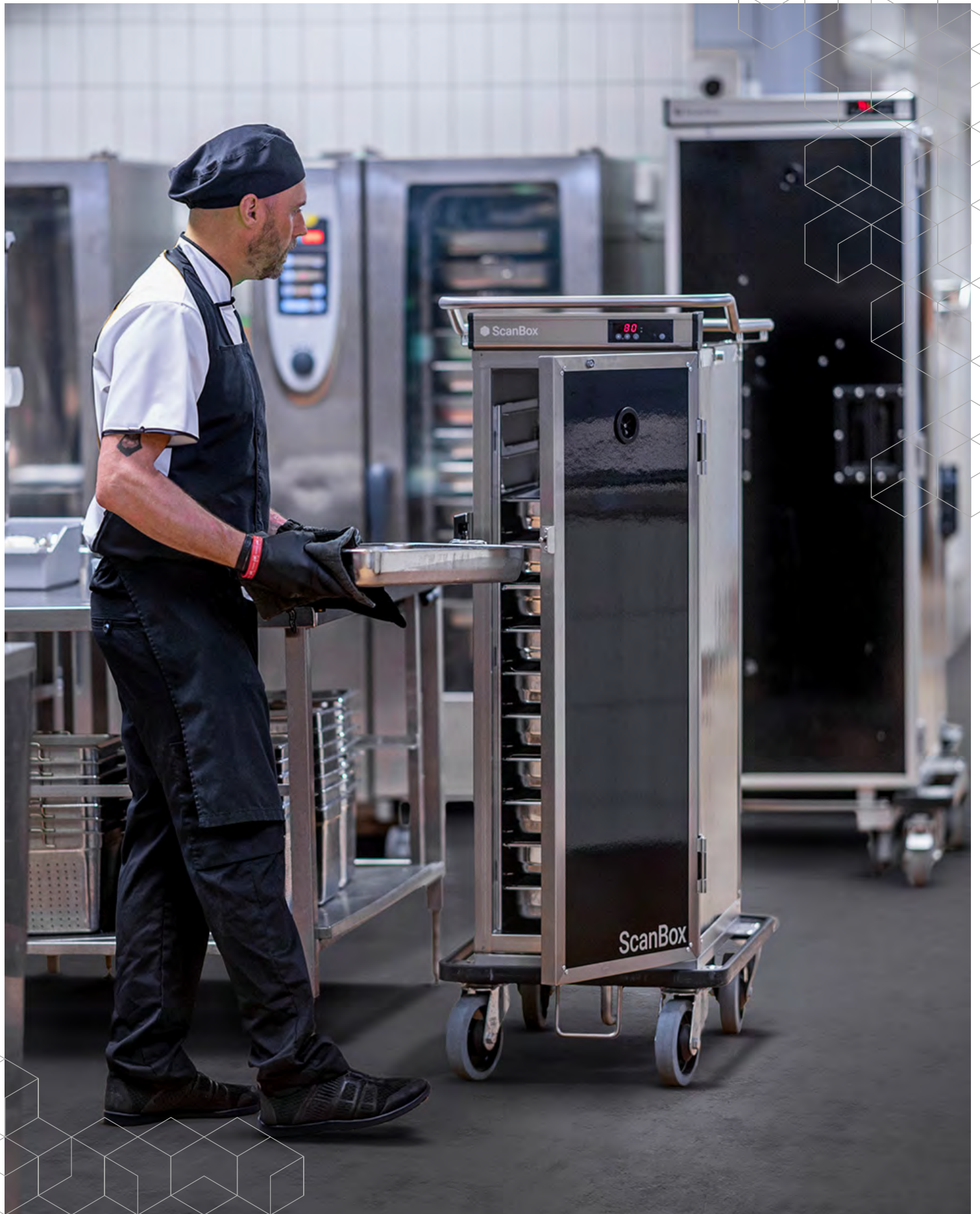




ScanBox
Bringing your food with care

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**

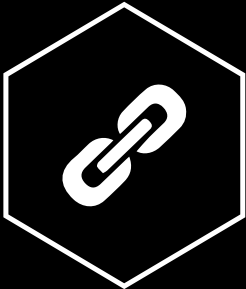
Just like stainless steel it is resistant to corrosion.

- **Impermeable surface with anodized aluminum**

Perfect choice regarding food hygiene considerations.



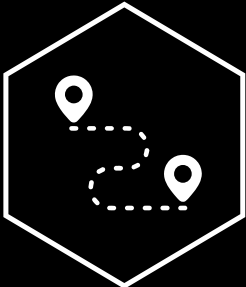
A great product got better and greener!



Increased Durability & Reinforced Impact Zones



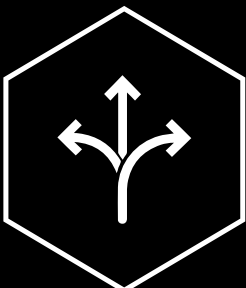
Up to 30% Energy Savings



Superb Handling & Maneuverability



Up to 10% Weight Reduction



Increased Flexibility



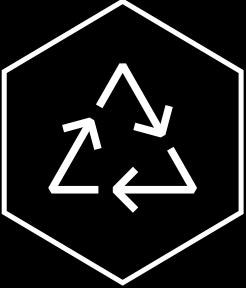
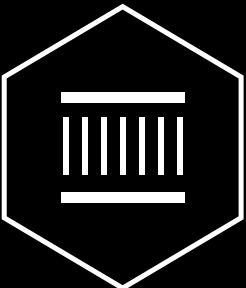
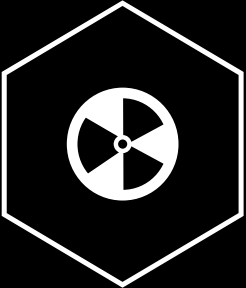
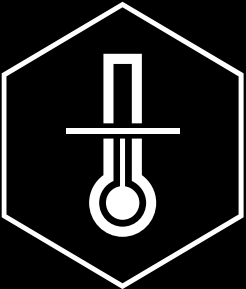
10% Faster Temperature Reach

Moisture Control with Adjustable ventilation

Detachable Runners & Smoother Surfaces for Easy Cleaning

Even Better Temperature Distribution

Reduced Environmental Footprint



Under Counter



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



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



Name	Under Counter HS05	Under Counter HF05	Under Counter CC05	Under Counter Banquet HF05
Item number	ELSUS05	ELSUF05	ELSUC05	BLSUF05
Capacity*	5 x GN 1/1	5 x GN 1/1	5 x GN 1/1	10 x GN1/1 5 x GN2/1
Footprint WxHxD	540x812x810 mm	540x812x810 mm	540x812x810 mm	740x812x910 mm
Weight	39 kg	39 kg	39 kg	55 kg
Power Rating / Rated Current**	HS: 253/1.11	HF: 385/1.82	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