



# ScanBox

*Bringing your food with care*

PT MULTI FLASHINDO KARISMA  
*Foodservice Equipment & Supplies*

[www.mfk.co.id](http://www.mfk.co.id)

**ScanBox** – the top choice for many of  
the best culinary teams in the world.  
The only choice for the very best one.



Fredrik Andersson, Team Manager

*“ScanBox is a crucial part of our success story, and has been for many years. We build our logistic around ScanBox’s smart solutions. Their flexibility puts us on top of any challenge, no matter the circumstances.”*



# ExP and the kitchen a great match!

Nothing is stronger than its weakest link. That famous saying is especially true in the foodservice industry. There is great focus on cooking food, yet limited focus on holding and transportation of food. It is in our mission to change this perspective by ensuring quality of food all the way to the table. ExP takes us one step closer!

If you can't stand the heat, get out of the kitchen! It's as true for professionals as for kitchen products. The pressure is high. Service is coming up and there is no time for mistakes. With the right equipment you never have to worry. The ScanBox ExP upgrade makes food service easier – handling, maneuvering, transporting and cleaning. No tilting pans, no food spills during transport. It is easy to set the temperature, you will reach it faster than ever and with an even better temperature distribution. Hot or cold, the food will stay as fresh when you take it out as it was when you put it in. ExP keep the service on top and the customers happy. It's a keeper!

*Sincerely*



Henrik Jonsson, CEO

## Table of contents

A unique, Scandinavian offer	4
The ScanBox story	6
Holding and transportation – the essentials	8
The Temp Stop System – it's fundamental	10
ScanBox ExP Improvements	12
Signature – strengthen your brand	14
Three key components in the kitchen operation	16
Our ambassadors	18

Ergo Line	20
Banquet Line	28
Under Counter	32
Banquet Master	34
Food2Go	38
Bakery Line	40
Stackable boxes	42
Other Products	46
Options & Accessories	48
Plugs & Packaging	52
Custom Made	54

Please be aware that changes in the assortment or misprints may occur.

# Bringing Your Food v

## – the Scandinavian way

With ScanBox you get a partner who loves food and is passionate about creating the best solutions for every customer. We strive to facilitate your working day and enhance the guest experience – no matter if you work at a star-spangled Michelin restaurant, a hotel or a health care facility.

Quality, safety and customer needs are our main priorities. We once defined a direction, stood firmly by our principles and never allowed the product development to lose momentum. Modularity, design & function and environment & ergonomics are the fundamental pillars that make our offer unique.



### MODULARITY

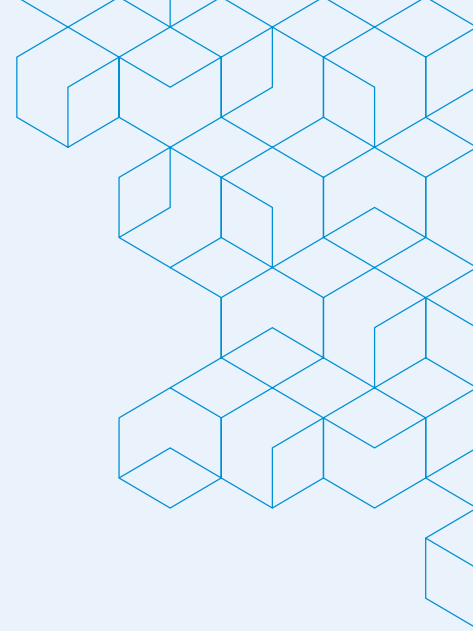
Our unique production facilitates a modular structure that supplies our partners with flexibility and the widest product range within our market. ScanBox has got the solution you need, no matter what challenges and limitations your kitchen presents.



### DESIGN & FUNCTION

Our boxes are designed and manufactured in Sweden. The company name reflects the Scandinavian tradition of quality combined with style, function and innovative thinking. That is why our boxes do not only have excellent insulation properties through TempStop, they are also full of smart features – and really smart looking!

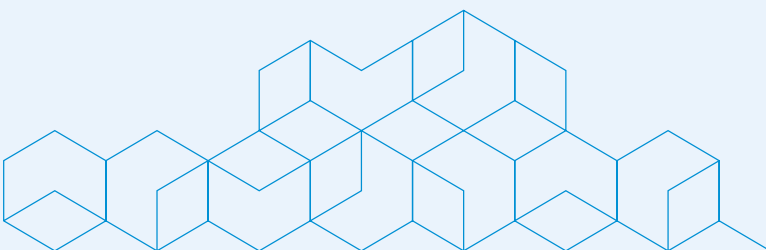
# with Care



## ERGONOMICS & ENVIRONMENT

Our carefully chosen materials do not only weigh less, but are recyclable, energy efficient and environmental friendly. By adding ergonomic features, we create boxes that are easy and safe to operate, that save labour time and decrease work related injuries.

 **MADE IN  
SWEDEN**



# The ScanBox story

## It started with entrepreneurial spirit and customer orientation ...

In the late 1980s, Olle Holst – a true entrepreneurial spirit, had grand ideas for further customer oriented products for holding and transportation of food and developments in production. His current employer was convinced that their production and products were already good enough. Olle decided to bring his passion into business by starting the journey of manufacturing the best holding and transportation trolleys on the market – in his garage.

In order to expand the business into larger scale production, financial support was needed and Olle turned to his local bank. He got more than financing out of that meeting since the financial planner Jim Bengtsson decided to leave his job on the spot! The two of them launched ScanBox Thermo Products AB in 1992.

Below are some of the major events in our company's journey from small scale production in a garage to 7,000 units delivered in 2019.

1993

Starting out, ScanBox focuses on institutional clients such as schools, municipalities and hospitals etc.

Denmark becomes our first export market.

1997

The beginning of our close and long-standing cooperation with the Swedish Culinary Team. Our product's performance and flexibility are put to the test by the world leading chefs. As a result, we start developing and launch the Combo and Duo models.

The launch of Banquet Master – a ground-breaking solution that saves time, space and money for large kitchens and dining venues.

2001

Torbjörn Peltonen takes on the role of CEO. ScanBox focuses on perfecting the core products and networking.

We enter several new export markets.

2012

ScanBox is present on more than 30 markets. We have extra focus on and are growing fast in the hospitality segment, especially in markets outside of Europe. More and more stadiums are becoming happy customers.

We increase customer value by adding two unique options to the list of extras: the central brake system and our Signature concept – a unique way of customizing the exterior of the boxes.

2015

We are selling 3,500 products and have doubled our turnover. The goal set in 2010 is reached and we decide to aim for yet another doubling of the business in the five years to come.

The rebranding of ScanBox strengthens our position by emphasising our modularity, functionality and Scandinavian design.

2018

IoFood is launched! We are the first to introduce boxes for holding and transportation of food that are connected to the cloud even when in transport.

We are now exporting to over 40 countries.





2003

The launch of Banquet Line – space saving boxes with increased capacity. The first buyer is The House of Parliament in Canberra, Australia.

2010

Olle retires and the ownership structure changes. The new leaders set a goal to double the business in the five coming years. Participation in trade shows, increasing the sales force and product improvement are some of the actions taken and they pay off! The sales increase by 25% during this year.

Black is introduced as the ScanBox standard color.  
Elegant and stylish!

Hong Kong and Macau are two new and important markets.

2021

Our greatest product line upgrade to date is launched - ExP. This is an abbreviation of “Environmental times Performance”. Upgrades are rarely combining improved performance while reducing the environmental impact, but we found a way!

The upgrade is first implemented on Ergo Line, Banquet Line and Under Counter and the first units were shipped to happy customers in mid-January.

**... Today, it is still about entrepreneurial spirit and customer orientation!**

The last couple of years, we have focused on allocating resources to meet the new goals. First and foremost by making some major organizational changes – new ownership and hiring of key professionals. But also through optimization of production and by sharpening our offer. It is certainly paying off – the five year goal from 2015 is reached ... and then some! We decide to set the same goal for the years to come.

Today, we are present in more than 60 countries spread over five continents and in about ten different business segments (take a look at page 18).

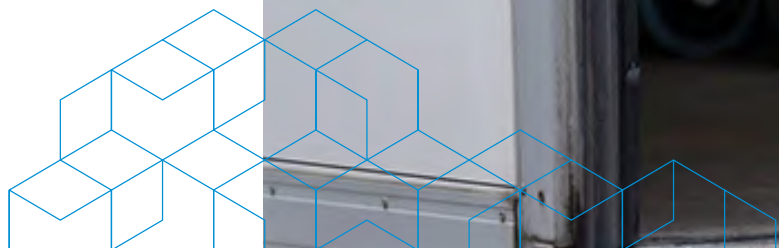
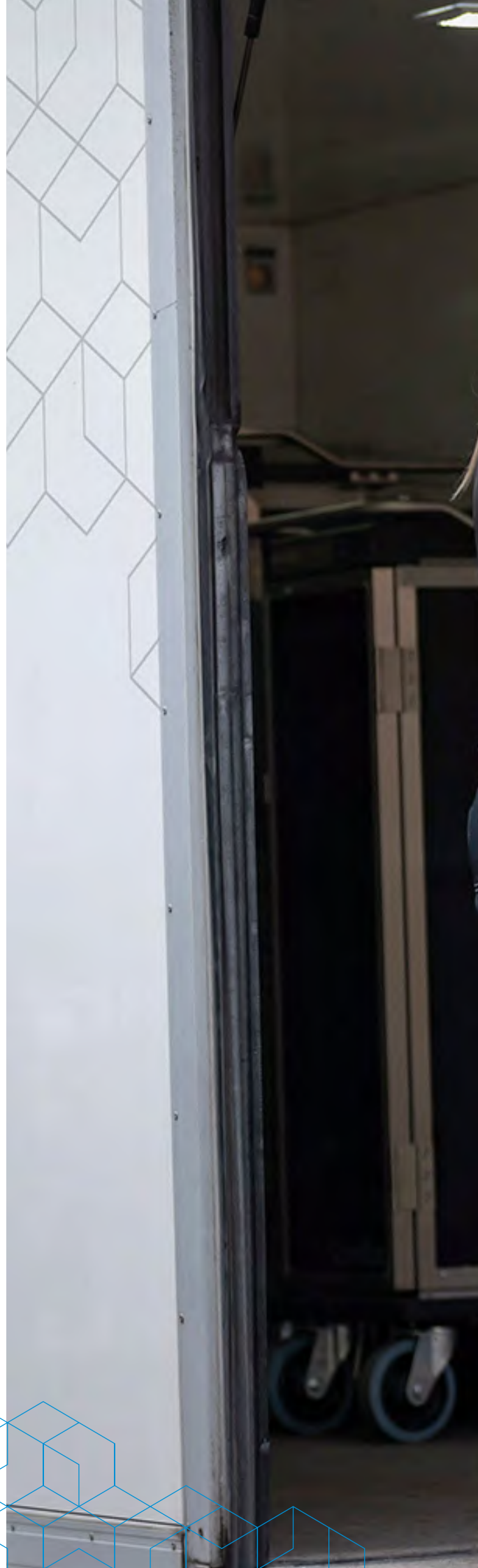
We are extremely proud to be the top choice for 25 culinary teams world wide. Our boxes are used in the toughest contests – Bocuse d’Or, the World Championships and the Culinary Olympics. That is great proof that a ScanBox is something else, more than just another hot box. Thank you for letting us bring your food with care!

# Why use a box for holding and transportation of food?

## THE ESSENTIALS

Moving food from A to B might sound like a simple task! At a first glance, you only need to fulfil a few simple requirements – bringing food with the proper temperature to the right place, at the right time. But if you are not equipped accordingly, it does not take much before you will face serious challenges. It is well known that temperature control is a critical factor for food safety in all steps of the kitchen process. With insulated products from ScanBox, your food will stay safe during transport. And since the lightweight and agile boxes are robust, they will endure the heavy duty for years to come.

As important as food safety might be, it is not the only important aspect. The investments made for cooking equipment, competent staff and fresh ingredients are supposed to deliver food quality to the end destination. In order to bring food to the customers with sustained quality, your business must consider crucial factors such as temperature control, moisture control and capacity. As you know, each food item requires a unique temperature and level of moisture or crispness. This means that the equipment for holding and distribution of food must be able to handle all these factors – not just keep a dish hot or cold. A ScanBox is built with a modular concept which allow us to combine multiple heating and cooling options in one unit. This way, you can build your fleet of boxes to fit your business needs perfectly. With ScanBox you can bring food quality out of the kitchen served, sustained, on your customers' plates!





### IMPORTANT PRODUCT SPECIFICATION CHECKLIST

- Safe, robust and impact resistant
- Ergonomical and agile
- Excellent insulation properties
- Optimized heat & humidity control
- Optimized capacity & versatility

ScanBox

# The Temp Stop system

## – a fundamental innovation

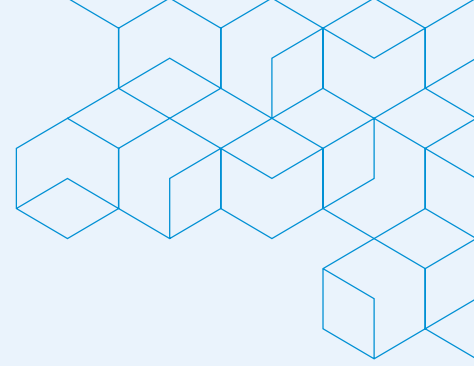
### PUTTING FOOD QUALITY FIRST

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](https://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 unflinching 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**

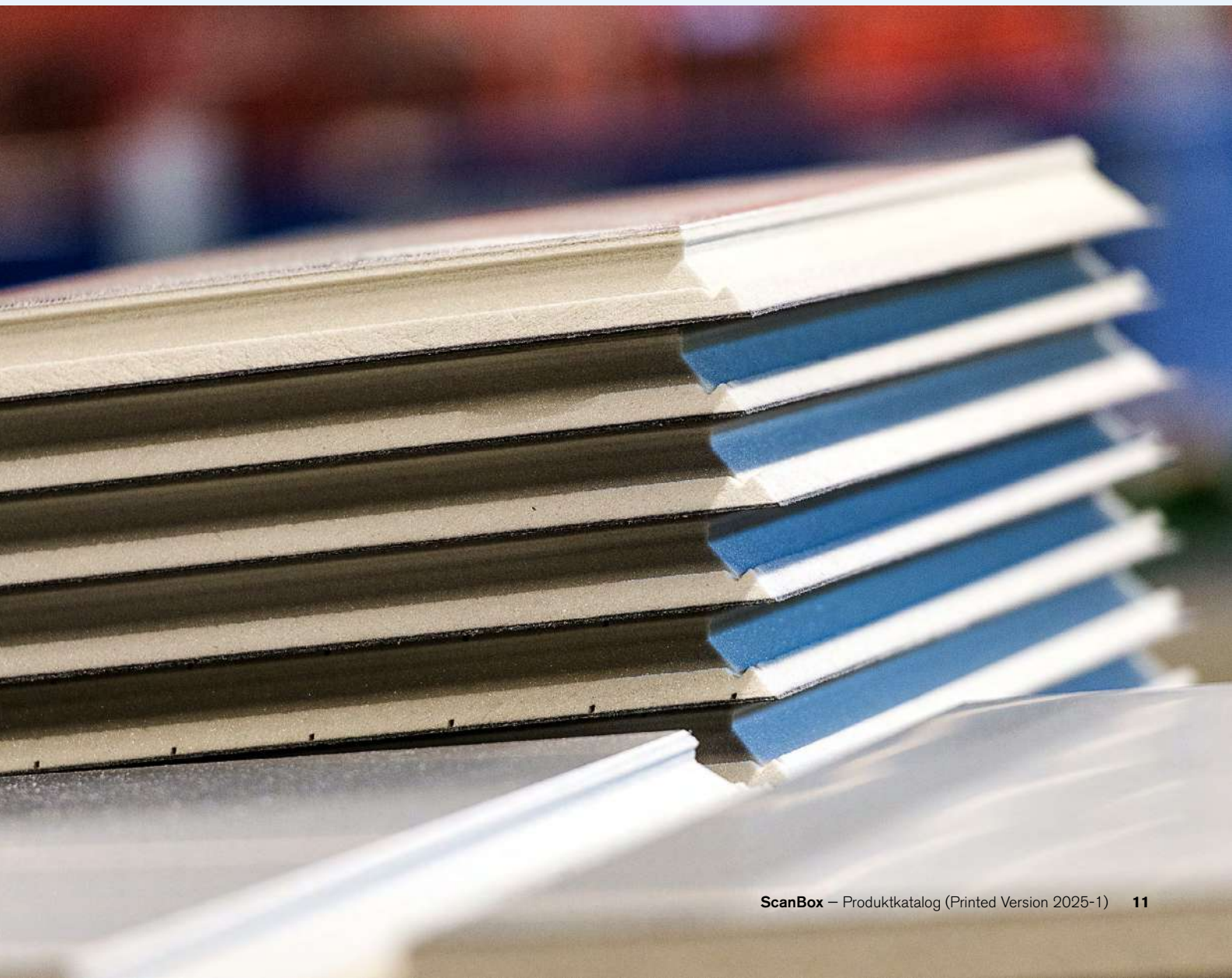
A sustainable alternative, for you and the environment.

- **Corrosion resistant**

Just like stainless steel it is resistant to corrosion.

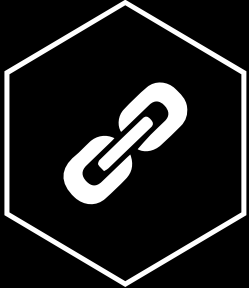
- **Impermeable surface with anodized aluminum**

Perfect choice regarding food hygiene considerations.



ScanBox ExP

# A great product got better and greener!



**Increased Durability & Reinforced Impact Zones**



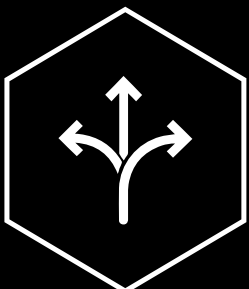
**Up to 30% Energy Savings**



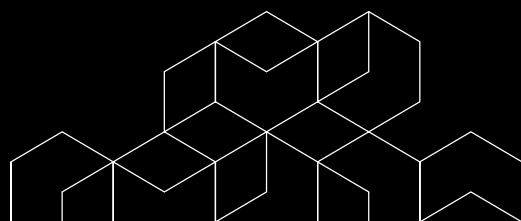
**Superb Handling & Maneuverability**

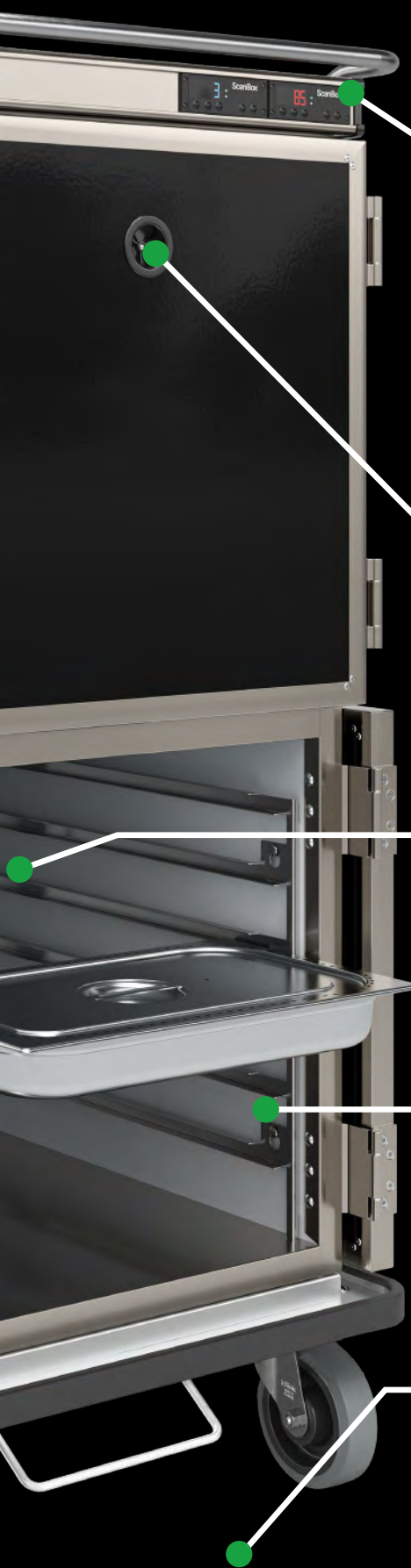
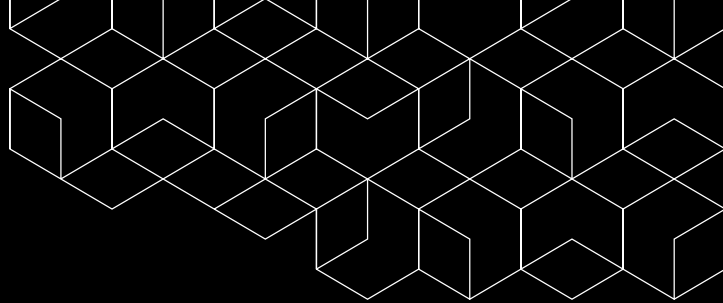


**Up to 10% Weight Reduction**

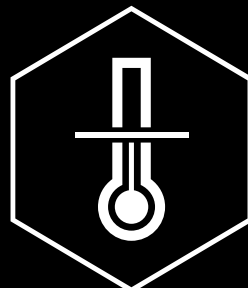


**Increased Flexibility**

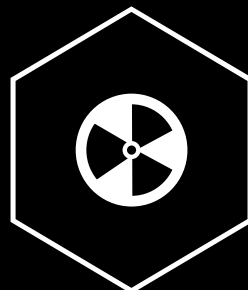




**10% Faster  
Temperature Reach**



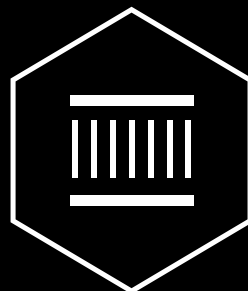
**Moisture Control with  
Adjustable ventilation**



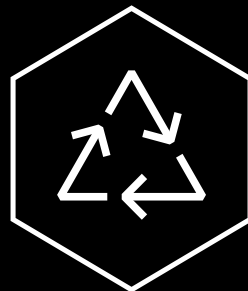
**Detachable Runners & Smoother  
Surfaces for Easy Cleaning**



**Even Better  
Temperature Distribution**



**Reduced  
Environmental Footprint**



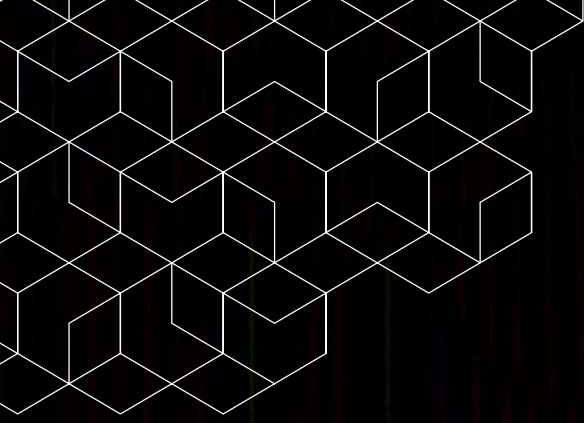
# Your signature

## – strengthen your brand

We put great effort into the design of the exterior. Our products are robust, stylish and offer you high capacity combined with trouble-free operation. You might think that all of our boxes are black, but you can also order them in red or grey for cost price. The three colors are selected to suit the details in aluminum and stainless steel, the combination adds up to the rough elegance we want our products to reflect.

In the same way we can adjust the functions or measures of our boxes to fit your needs, we can also make the boxes look the way you want them to. Making them as fit for front of house as they are for back of house. Maybe you have a special color or pattern in mind? Everything is possible! When you align the box with your brand, you will have free advertisement wherever they are being exposed. As an additional bonus when “tagging” your carts, they will be easier to identify – thus bringing functionality to the brand exposure!





# Function, flow and flair

## – key components in the kitchen operation equation

When you are in the process of planning a commercial kitchen, you spend a lot of time making sure that it is functional and including the right equipment at the right place. You might be spending quite a bit of money too, on expert consultants in kitchen design, and it is almost always a wise investment. But for the entire operation to flow with ease, the design must be accommodating for

flexibility in space and efficiency as a whole – including the fleet of boxes for holding and transportation of hot and cold food. The boxes are included in the key components of a well functioning kitchen.





### **THE SOONER THE BETTER**

Involving ScanBox early on means getting our help to establish a well-run kitchen operation. Let us know your needs, challenges and wishes and we will provide a solution that is specifically catered to your needs – optimizing the kitchen as well as your use of ScanBox products.



### **IF WE DO NOT HAVE WHAT YOU NEED, WE WILL BUILD IT**

Our Temp Stop System facilitates our unique approach to modularity and results in, close to, endless combinations. Duo models, placed side-by-side, or Combo models, stacked on top of each other, are just a few examples. If your needs are really specific, the answer is a tailored solution – Custom Made.



### **KEEPING IT ... PERFECT**

When aiming for perfection, as many of our clients do, you need to know that the masterpieces you put in your box will stay perfect; that rare will not turn into well done, that crisp will not turn moist, that tender will not dry up. Our boxes put you in control of temperature, ventilation and humidity and as a bonus they are flexible, lightweight and look so good that customers gladly put them front of house.

# Happy ambassadors all over the world

ScanBox is entering new countries at a steady pace. Today, we are present in more than 60 different countries, all over the world. We are proud of having many happy customers in a wide variety of business segments.

This is a selection of our references and brand ambassadors, you will find more business cases and presentations at [scanbox.se/en/ambassadors](https://scanbox.se/en/ambassadors)

## ACTIVE SEGMENTS



Arenas



Bakery



Casinos



Catering



Correctional  
Facilities



Education



Elderly  
Care



Government



Health  
Care



Marine



Hotels



Restaurants

REGION: IMEA  
**Atlantis Dubai**



REGION: EUROPE  
**Croke Park Stadion**



*“We purchased and customised our ScanBox trolleys for match day room service in 2019. We have had fantastic feedback from our onsite operation, culinary team and customers as the ScanBox is not just a “good looking” piece of equipment that can be used front of house, but also an extremely durable and reliable product that operators can trust.*

*We highly recommend ScanBox products!”*

Richard Li, General Manager of Catering,  
Croke Park Stadium



REGION: EUROPE  
**P&O Britannia**



REGION: IMEA  
**Culinary Team of South Africa**



REGION: APAC  
**Parliament House of Canberra**



REGION: SCANDINAVIA  
**Helsingborgs Hospital**



# Ergo Line

ExP

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



Elderly Care

Health Care

Correctional Facilities



Education

Arenas

Restaurants





ScanBox

80

ScanBox

# 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



Name	Ergo Line NE08***	Ergo Line NE10***	Ergo Line NE12***	Ergo Line NE14
Item number	ELSNE08	ELSNE10	ELSNE12	ELSNE14
Item number	8 x GN 1/1	10 x GN 1/1	12 x GN 1/1	14 x GN 1/1
Footprint WxHxD	540x1,064x810 mm	540x1,224x810 mm	540x1,384x810 mm	540x1,545x810 mm
Weight	44 kg	48 kg	52 kg	57 kg
Power Rating / Rated Current**	-	-	-	-

## Ergo Line Hot

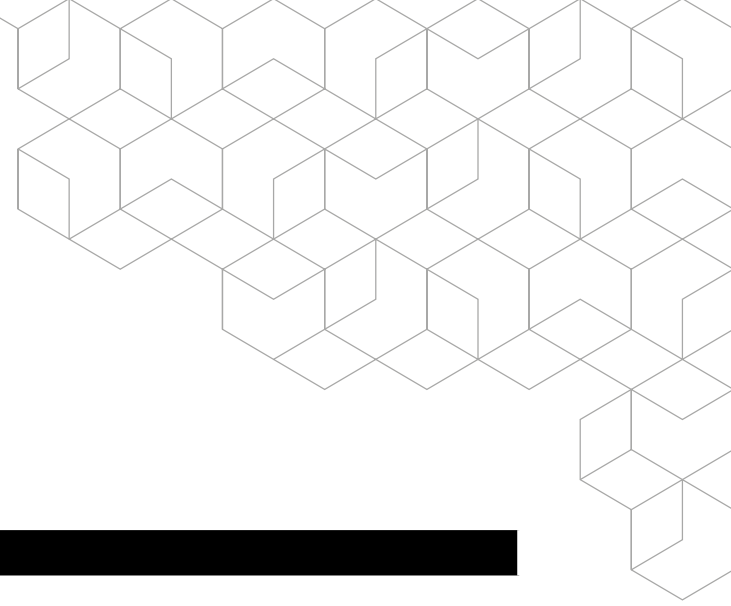


Name	Ergo Line HF06***	Ergo Line HF08***	Ergo Line HF10***	Ergo Line HF12***	Ergo Line HF14
Item number	ELSHF06****	ELSHF08****	ELSHF10****	ELSHF12****	ELSHF14****
Capacity*	6 x GN 1/1	8 x GN 1/1	10 x GN 1/1	12 x GN 1/1	14 x GN 1/1
Footprint WxHxD	540x957x810 mm	540x1,117x810 mm	540x1,277x810 mm	540x1,434x810 mm	540x1,597x810 mm
Weight	38 kg	48 kg	52 kg	56 kg	61 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

\*Capacity is based on standard spacing of 80mm between the runners. Customized spacing is possible.

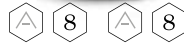
\*\*HS = Heating Static HF = Heating Fan CP = Cooling Peltier CC = Cooling Compressor.

For full technical specifications and most recent data, please see our product sheets or visit [scanbox.se](http://scanbox.se)



**Ergo Line Combo Neutral**

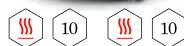
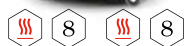
**Ergo Line Duo Neutral**



	<b>Ergo Line Combo NE06+NE06</b>	<b>Ergo Line Duo NE08+NE08***</b>	<b>Ergo Line Duo NE12+NE12</b>	<b>Ergo Line Duo NE14+NE14</b>
	ELCNN66	ELDNN08	ELDNN12	ELDNN14
	12 x GN 1/1	16 x GN 1/1	24 x GN 1/1	28 x GN 1/1
	540x1,544x810 mm	1,100x1,065x810 mm	1,100x1,385x810 mm	1,100x1,545x810 mm
	56 kg	85 kg	100 kg	110 kg
	-	-	-	-

**Ergo Line Combo Hot**

**Ergo Line Duo Hot**



	<b>Ergo Line Combo HF06+HF06</b>	<b>Ergo Line Duo HF08+HF08***</b>	<b>Ergo Line Duo HF10+HF10***</b>	<b>Ergo Line Duo HF12+HF12</b>	<b>Ergo Line Duo HF14+HF14</b>
	ELCFF66***	ELDFF08	ELDFF10	ELDFF12	ELDFF14
	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
	540x1,597x810 mm	1,100x1,065x810 mm	1,100x1,225x810 mm	1,100x1,385x810 mm	1,100x1,545x810 mm
	63 kg	93 kg	100 kg	110 kg	120 kg
	HF: 770/3.64	HF: 1,400/6.38	HF: 1,400/6.38	HF: 2,000/9.0	HF: 2,000/9.0

\*\*\*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.

# 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.

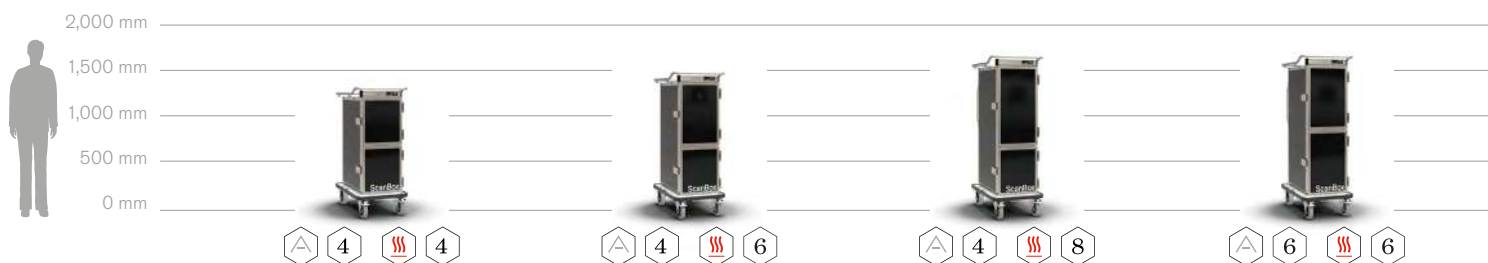
ExP is the newest upgrade and provides a brand new standard built on three important pillars – Design, Performance and Environment! See improvements on page 12-13.

## Ergo Line Cooling



Name	Ergo Line CC08***	Ergo Line CC10***	Ergo Line CC12***	Ergo Line CC14
Item number	ELSCC08****	ELSCC10****	ELSCC12****	ELSCC14****
Capacity*	8 x GN 1/1	10 x GN 1/1	12 x GN 1/1	14 x GN 1/1
Footprint WxHxD	540x1,117x870 mm	540 x1,277x870 mm	540x1,437x870 mm	540x1,597x870 mm
Weight	64 kg	68 kg	72 kg	77 kg
Power Rating / Rated Current**	CC: 130/1.05	CC: 130/1.05	CC: 135/1.05	CC: 135/1.05

## Ergo Line Combo Neutral + Hot

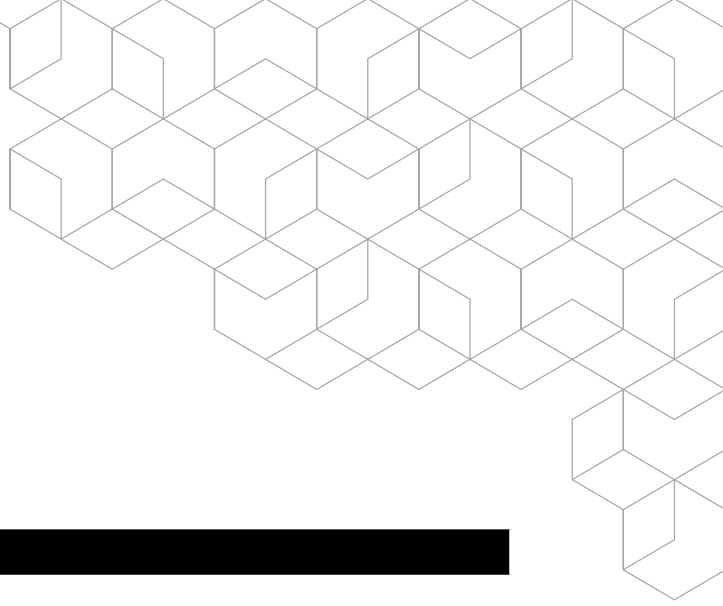


Name	Ergo Line Combo NE04+HF04***	Ergo Line Combo NE04+HF06***	Ergo Line Combo NE04+HF08	Ergo Line Combo NE6+HF06
Item number	ELCNF44****	ELCNF46****	ELCNF48****	ELCNF66****
Capacity*	4 + 4 x GN 1/1	4 + 6 x GN 1/1	4 + 8 x GN 1/1	6 + 6 x GN 1/1
Footprint WxHxD	540x1,277x810 mm	540x1,437x810 mm	540x1,597x810 mm	540x1,597x810 mm
Weight	52 kg	56 kg	60 kg	60 kg
Power Rating / Rated Current**	HF: 385/1.82	HF: 385/1.82	HF: 700/3.19	HF: 385/1.82

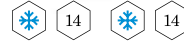
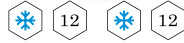
\*Capacity is based on standard spacing of 80mm between the runners. Customized spacing is possible.

\*\*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](http://scanbox.se)

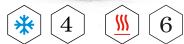
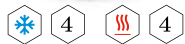


**Ergo Line Duo Cooling**



<b>Ergo Line Duo CC08+CC08***</b>	<b>Ergo Line Duo CC10+CC10***</b>	<b>Ergo Line Duo CC12+CC12</b>	<b>Ergo Line Duo CC14+CC14</b>
ELDCC08****	ELDCC10****	ELDCC12****	ELDCC14****
16 x GN 1/1	20 x GN 1/1	24 x GN 1/1	28 x GN 1/1
1,100x1,065x870 mm	1,100x1,225x870 mm	1,100x1,385x870 mm	1,100x1,545x870 mm
110 kg	125 kg	140 kg	150 kg
CC: 260/2.1	CC: 260/2.1	CC: 260/2.1	CC: 260/2.1

**Ergo Line Combo Cooling + Hot**



<b>Ergo Line Combo CC04+HF04***</b>	<b>Ergo Line Combo CC04+HF06***</b>	<b>Ergo Line Combo CC04+HF08</b>	<b>Ergo Line Combo CC06+HF06</b>
ELCCF44****	ELCCF46****	ELCCF48****	ELCCF66****
4 + 4 x GN 1/1	4 + 6 x GN 1/1	4 + 8 x GN 1/1	6 + 6 x GN 1/1
540x1,277x870 mm	540x1,437x870 mm	540x1,597x870 mm	540x1,597x870 mm
70 kg	74 kg	79 kg	79 kg
CC: 135   HF: 385/2.87	CC: 135   HF: 385/2.87	CC: 135   HF: 700/4.24	CC: 135   HF: 385/2.87

\*\*\*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.

# Ergo Line

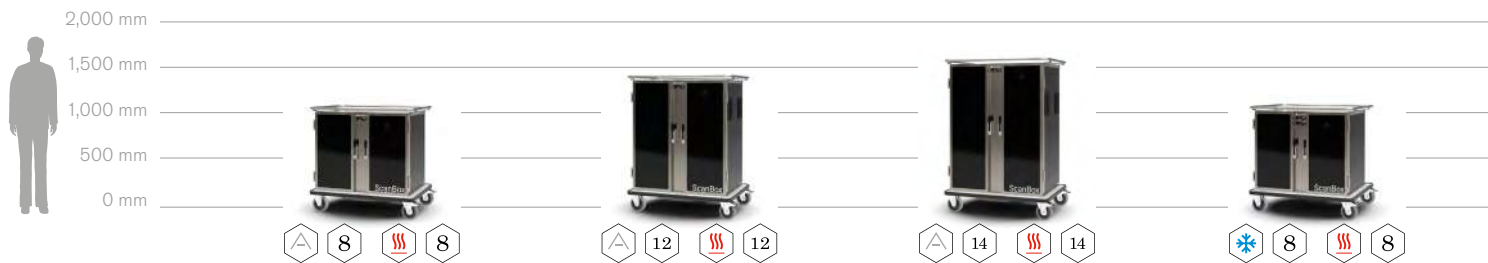
Insulated boxes for holding and transportation of food with GN1/1 capacity. Infinitely variable temperature setting is performed via a digital display indicating when the selected temperature has been reached. In order to minimize the time for heat or cooling recovery after frequently repeated door openings, 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 Duo Neutral + Hot

## Ergo Line Duo Neutral +

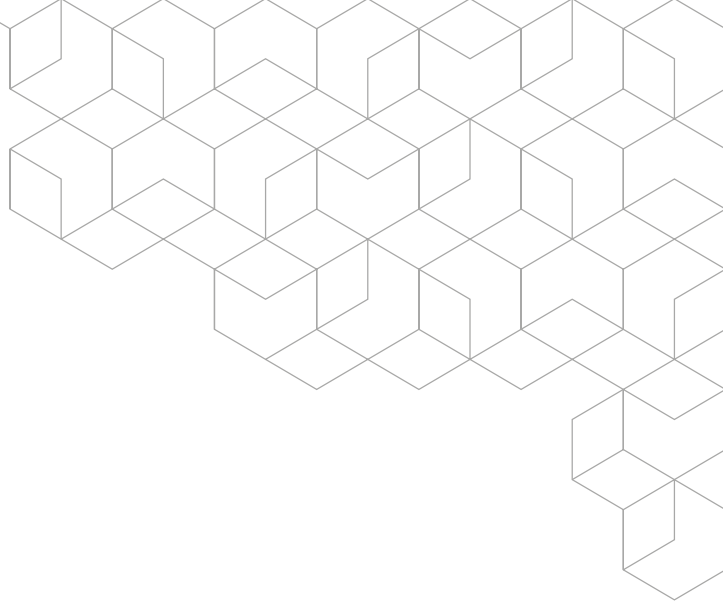


Name	Ergo Line Duo NE08+HF08***	Ergo Line Duo NE12+HF12	Ergo Line Duo NE14+HF14	Ergo Line Duo CC08+HF08***
Item number	ELDNF08	ELDNF12	ELDNF14	ELDCF08****
Capacity*	8 + 8 x GN 1/1	12 + 12 x GN 1/1	14 + 14 x GN 1/1	8 + 8 x GN 1/1
Footprint WxHxD	1,100x1,065x810 mm	1,100x1,385x810 mm	1,100x1,545x810 mm	1,100x1,065x870 mm
Weight	90 kg	105 kg	115 kg	110 kg
Power Rating / Rated Current**	HF: 700/3.19	HF: 1000/4.5	HF: 1,000/4.5	CC: 135   HF: 700/4.24

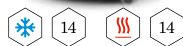
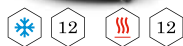
\*Capacity is based on standard spacing of 80mm between the runners. Customized spacing is possible.

\*\*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](http://scanbox.se)



Hot



	<b>Ergo Line Duo CC12+HF12</b>	<b>Ergo Line Duo CC14+HF14</b>
	ELDCF12****	ELDCF14****
	12 + 12 x GN 1/1	14 + 14 x GN 1/1
	1,100x1,385x870 mm	1,100x1,545x870 mm
	125 kg	135 kg
	CC: 135   HF: 1000/5.55	CC: 135   HF: 1000/5.55

\*\*\*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.

# Banquet Line

ExP

## 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



Elderly Care

Hotels

Casinos

Arenas



Marine



Restaurants





# 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.

## Banquet Line Neutral

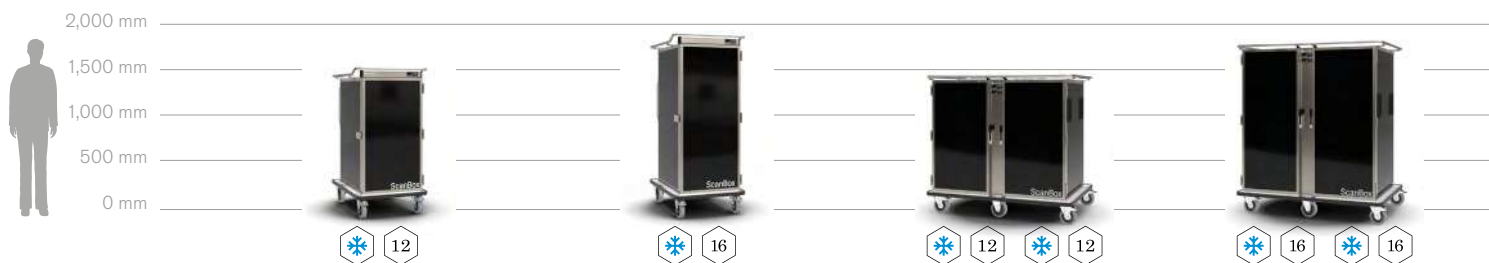
## Banquet Line Hot



Name	Banquet Line NE12	Banquet Line NE16	Banquet Line HF12	Banquet Line HF16
Item number	BLSNE12	BLSNE16	BLSHF12	BLSHF16
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
Footprint WxHxD	740x1,385x910 mm	740x1,705x910 mm	740x1,435x910 mm	740x1,755x910 mm
Weight	68 kg	76 kg	75 kg	81 kg
Power Rating / Rated Current**	-	-	HF: 1,800/7.98	HF: 1,800/7.98

## Banquet Line Cooling

## Banquet Line Duo Cooling

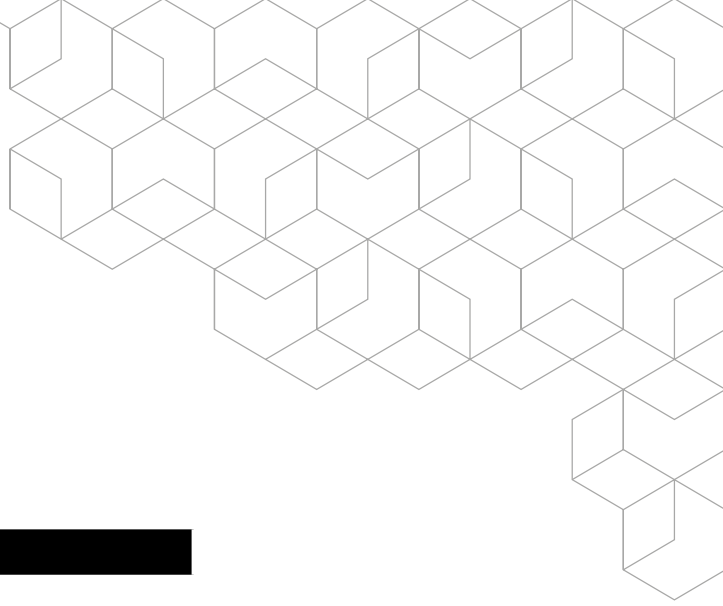


Name	Banquet Line CC12	Banquet Line CC16	Banquet Line Duo CC12 + CC12	Banquet Line Duo CC16 + CC16
Item number	BLSCC12	BLSCC16	BLDCC12	BLDCC16
Capacity*	24 x GN 1/1   12 x GN 2/1	32 x GN 1/1   16 x GN 2/1	48 x GN 1/1   24 x GN 2/1	64 x GN 1/1   32 x GN 2/1
Footprint WxHxD	740x1,435x990 mm	740x1,755x990 mm	1,525x1,385x990 mm	1,525x1,705x990 mm
Weight	104 kg	114 kg	220 kg	235 kg
Power Rating / Rated Current**	CC: 273/2.1	CC: 273/2.1	CC: 546/4.2	CC: 546/4.2

\*Capacity is based on standard spacing of 80mm between the runners. Customized spacing is possible.

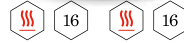
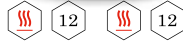
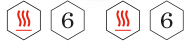
\*\*HS = Heating Static HF = Heating Fan CP = Cooling Peltier CC = Cooling Compressor.

For full technical specifications and most recent data, please see our product sheets or visit [scanbox.se](http://scanbox.se)



**Banquet Line Combo Hot**

**Banquet Line Duo Hot**



**Banquet Line Combo HF6 + HF6**

**Banquet Line Duo HF12 + HF12**

**Banquet Line Duo HF16 + HF16**

BLCFF66

BLDFF12

BLDFF16

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

740x1,545x910 mm

1,525x1,385x910 mm

1,525x1,705x910 mm

96 kg

160 kg

185 kg

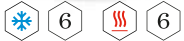
HF: 1,720/7.52

HF: 2,000/9.0

HF: 2,000/9.0

**Banquet Line Combo Cooling + Hot**

**Banquet Line Duo Cooling + Hot**



**Banquet Line Combo CC6 + HF6**

**Banquet Line Duo CC12 + HF12**

**Banquet Line Duo CC16 + HF16**

BLCCF66

BLDCF12

BLDCF16

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

740x1,545x990 mm

1,525x1,385x990 mm

1,525x1,705x990 mm

108 kg

190 kg

200 kg

CC: 273 | HF: 860/5.86

CC: 273 | HF: 1800/10

CC: 273 | HF: 1800/10

# 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



### Types of boxes



### Capacity



### Popular Segments



Hotels



Casinos



Arenas



Restaurants



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** **TEMP STOP**



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](http://scanbox.se)

# Banquet Master

ExP

## 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



Hotels



Education



Casinos



Arenas



Marine



Restaurants





ScanBox

# 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



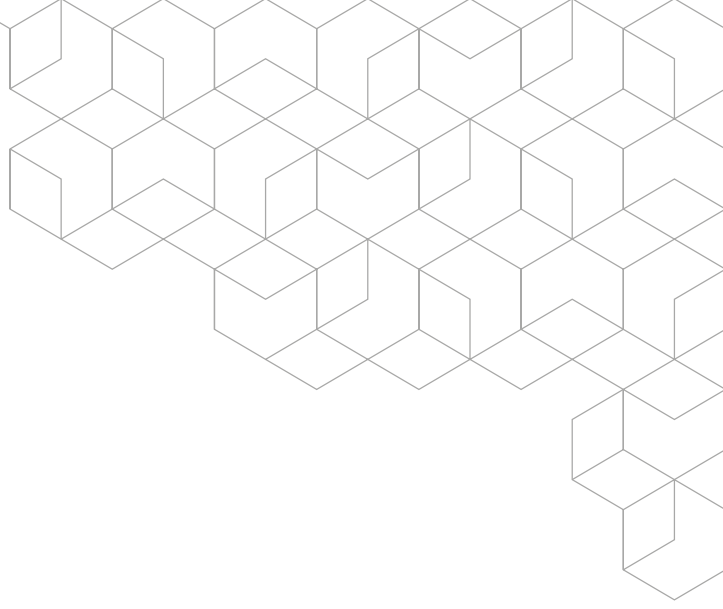
Name	Banquet Master HF20 Rational 201 SCC	Banquet Master HF20 Rational 201 iCombi	Banquet Master HF40 Rational 202 SCC	Banquet Master HF40 Rational 202 iCombi
Item number	BMSRF20	BMSIF20	BMSRF40	BMSIF40
Capacity*	20 x GN 1/1	20 x GN 1/1	40 x GN 1/1	40 x GN 1/1
Footprint WxHxD	770x1,915x1040 mm	770x1,935x1040 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](http://scanbox.sex)

**TEMP**  
**STOP**



# Food2Go

## Efficient holding and serving of food "on the go"

This is a versatile mobile serving platform for cook-serve applications. It is very cost-effective and will become a reliable link in your food distribution system. This solution is perfect for catering firms, hospitals and schools among others.

### Functions



### Types of boxes



### Fit



### Capacity



### Popular Segments



Elderly Care



Health Care



Hotels



Casinos



Arenas



The robust and lightweight construction assures easy maneuverability and durability. Some of the standard features are LED-lights that indicates when the selected temperature has been reached, adjustable steam ventilation, detachable racks and central brake system. Installation is made in seconds and only requires a single phase power connection. With a wide selection of extras, you can adjust your Food2Go unit to suit your specific needs.

The unit transports plates, single-portions, as well as containers. The spacious top surface fits up to three full size GN 1/1 containers with two GN 1/1 built-in ceramic heating plates to assure maintained temperatures during food service.

Neutral compartments are equipped with eutectic plate holder to allow chilled transports. Hot compartments can be set up to +90°C. Cold compartments can be set down to +3-10°C.

**Food2Go Neutral + Hot** | **Food2Go Cooling + Hot**



Name	Food2Go A7 + H7	Food2Go AC7 + H7
Item number	198030-1	198023-1
Capacity*	7 + 7 x GN 1/1	7 + 7 x GN 1/1
Footprint WxHxD	780x1,357x1,320 mm	780x1,357x1,320 mm
Weight	120 kg	140 kg
Power Rating / Rated Current**	HF: 729/3.18	HF + CC: 864/4.23

\*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.

**Food2Go – Specific Extras**



Name	Food2Go Tray Holder	Food2Go Tray Slide	Food2Go Condiment Holder	Food2Go Dustbin Holder
Item number	351118-1	351119-1	351121-1	351122-1
Description	Holds trays and with easy fold down feature for smooth transportation.	For easy tray movement when serving customers. Easy fold down feature.	Frame put on top of the cart to hold utensils, condiments, napkins etc.	Frame to hang a bin or plastic bag for trash. Attached to the "Tray Holder".

For full technical specifications and most recent data, please see our product sheets or visit [scanbox.se](http://scanbox.se)

# Bakery Line

## Optimal for proofing and keeping bakery goods hot or cold

An insulated box for distribution and storage of neutral, heated or cold bakery goods. The Bakery box is available for two different tray sizes. The ergonomic push/pull handles and large castors make the Bakery box easy and safe to maneuver.

### Functions



### Types of boxes



### Fit



### Capacity



### Popular Segments



All Bakery Line boxes are insulated for storing of neutral, hot or cold bakery goods. It comes in two different tray sizes, 400x600mm and 450-460x600mm. The door is opened in an 270° angle and kept open with a magnet. The ergonomic recess handles and large castors make the Bakery Box easy and safe to maneuver. The trolley can be placed in a cold room or be chilled down by eutectic plates placed inside the compartment. L-shaped detachable runners for optimal spacing.

Neutral compartments can be equipped with eutectic plate to allow chilled transports. Hot compartments can be set up to +90°C. Cold compartments can be set down to +3-10°C.

All Bakery Line products with heating or cooling are 1 phase 50-60Hz with 220-240V connection to the mains.



### Bakery Box Neutral

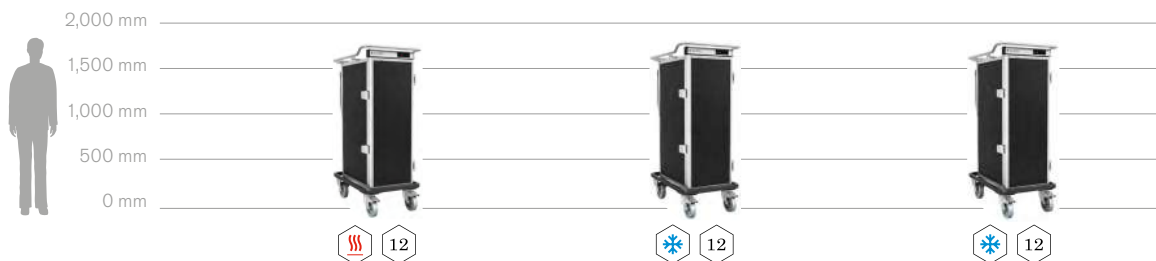
### Bakery Box Hot



Name	Bakery Box NE12 400x600	Bakery Box NE12 450-460x600	Bakery Box HF12 400x600
Item number	BBSNE40	BBSNE45	BBSHF40
Capacity*	12 x 400x600	12 x 450-460x600	12 x 400x600
Footprint WxHxD	675x1,624x880 mm	675x1,624x880 mm	675x1,677x880 mm
Weight	76 kg	76 kg	80 kg
Power Rating / Rated Current**	-	-	HF: 1,280/5.58

### Bakery Box Hot

### Bakery Box Cooling



Name	Bakery Box HF12 450-460x600	Bakery Box AC12 400x600	Bakery Box AC12 450-460x600
Item number	BBSHF45	BBSCC40	BBSCC45
Capacity*	12 x 450-460x600	12 x 400x600	12 x 450-460x600
Footprint WxHxD	675x1,680x850 mm	675x1,677x950 mm	675x1,677x950 mm
Weight	80 kg	99 kg	99 kg
Power Rating / Rated Current**	HF: 1,800/7.98	CC: 273/2.1	CC: 273/2.1

\*Capacity is based on standard spacing of 100mm 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](http://scanbox.se)

# Stackable boxes

## Small scale catering made safe and easy

Stackable and insulated food transport boxes are excellent for holding and transportation of hot and cold food for a shorter time or distance. Perfect for small-scale catering where you need a smooth transport solution for a smaller amount of food – or as a complement to the larger banquet carts. Use a trolley for convenient transportation and get a level of utility and flexibility that goes above and beyond.

### Functions



### Types of boxes



### Fit



### Capacity



### Popular Segments



Elderly  
Care

Health  
Care

Education

Hotels

Restaurants





ICTINA TOWERS  
Karl Årsson

ScanBox

ScanBox

ScanBox

# Stackable boxes

## Stackable

Boxes with same durable and flexible construction as our full size boxes. Removable U-shaped stainless steel runnes for optimal air flow and easy cleaning.

## Lightweight

Made out of durable EPP which makes them super light and easy to handle.

## Kängabox

Made out of EPP and is ultra-light. Shock-absorbent design for optimal protection of sensitive content. Excellent insulation properties allow the box to be used from -40°C to +120°C.

Neutral compartments can be equipped with eutectic plates to allow chilled transports. Hot compartments are statically heated at +80°C.

All stackable products with heating are 1 phase 50-60Hz with 220-240V connection to the mains.

## Stackable Neutral or Hot



## Lightweight Cold or Hot



Name	SBK 4	SBE 4	Lightweight Cold	Lightweight Hot Electrical
Item number	SBSNE04	SBSHS04	12098	12099
Capacity*	4 x GN 1/1	4 x GN 1/1	5 x GN 1/1	4 x GN 1/1
Footprint WxHxD	420 x 513 x 608 mm	460 x 513 x 608 mm	410 x 540 x 640 mm	410 x 540 x 640 mm
Weight	18 kg	20 kg	5 kg	8 kg
Power Rating / Rated Current**	-	S: 330/1.50	-	S: 200/1.1

## Kängabox



## Trolleys

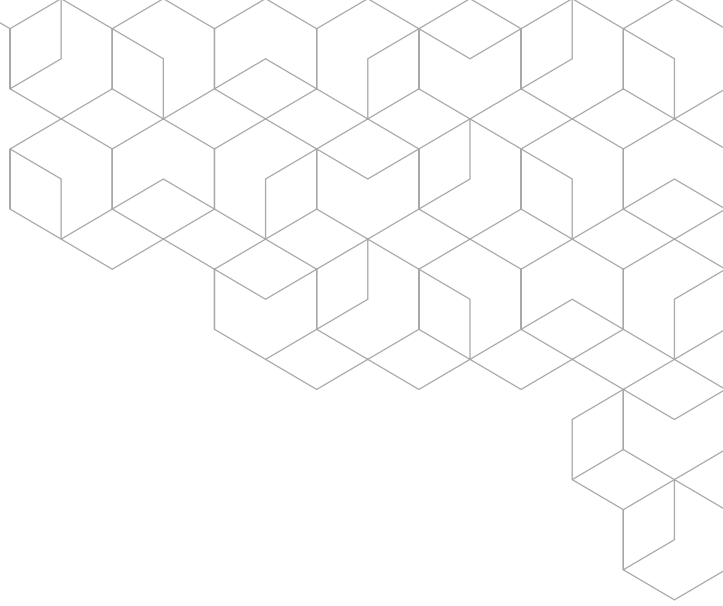


Name	Kängabox Expert GN1/1 Black	Kängabox Expert GN1/2 Black	Frame Trolley	Flatbed Trolley
Item number	EX1257-SZ	EX2217-SZ	201001-5	201002-3
Capacity*	46 Liter	19 Liter	-	-
Footprint WxHxD	400 x 320 x 600 mm	330 x 280 x 390 mm	450 x 170 x 635 mm	450 x 190 x 630 mm
Weight	2 kg	1 kg	9 kg	11 kg
Power Rating / Rated Current**	-	-	-	-

\*Capacity is based on standard spacing of 100mm between the runners. Customized spacing is possible.

\*\*HS = Heating Static

For full technical specifications and most recent data, please see our product sheets or visit [scanbox.se](http://scanbox.se)



**Kängabox**



**Kängabox Tower GN1/1 Black**

**Kängabox Trip Black**

TW8545-SZ

TP1310-SZ

8 x GN 1/1

20 Liter

465 x 660 x 635 mm

285 x 365 x 380 mm

5 kg

1 kg

–

–



**Shelf Trolley 2 Levels**

201004-9

–

450 x 577 / 277 x 630 mm

16 kg

–



# Other Products

## Plated Line

A light weight, yet robust, cart for holding and transportation of food with up to 128 plates capacity. Size of the box is optimized to fit various plate sizes.

## SRS Box

An insulated box that is suitable for various types of trays and baskets available in commercial kitchens. Eutectic plates can be placed inside the box to keep food cool during transport.

## Tray Line



Name	Tray Line Single NE 08 EN/VN	Tray Line Single NE 10 EN/VN
Item number	TESNE08	TESNE10
Capacity*	8 x EN/VN	10 x EN/VN
Footprint WxHxD	550x1,392x730 mm	550x1,552x730 mm
Weight	57 kg	64 kg

## Tray Line



Name	Tray Line Duo NE 10 GN1/1	Tray Line Tripple NE 10 GN1/1
Item number	TGDNN10	TETNN08
Capacity*	20 x GN1/1	24 x EN/VN
Footprint WxHxD	1,060x1,553x730 mm	1,770x1,393x730 mm

\*Capacity is based on standard spacing of 80mm between the runners. Customized spacing available.

For full technical specifications and most recent data, please see our product sheets on our website.

## Tray Line

ScanBox Tray Line - Neutral is a range of products suited perfectly for any commercial kitchen operation requiring portion serving on trays. Flexible and ergonomic design will guarantee a perfect match with your operation. Designed with ScanBox latest Environmental Performance (ExP) technology combining increased performance with a decreased environmental impact. Designed to fit equally well back of house as well as front of house allowing exterior branding options.



08 EN/VN	Tray Line Single NE 08 GN1/1	Tray Line Single NE 10 GN1/1	Tray Line Duo NE 08 EN/VN	Tray Line Duo NE 10 EN/VN	Tray Line Duo NE 08 GN1/1
	TGSNE08	TGSNE10	TEDNN08	TEDNN10	TGDNN08
	8 x GN1/1	10 x GN1/1	16 x GN1/1	20 x GN1/1	16 x GN1/1
	500x1,392x730 mm	500x1,552x730 mm	1,160x1,393x730 mm	1,160x1,553x730 mm	1,060x1,393x730 mm
	54 kg	60 kg	109 kg	127 kg	103 kg

## SRS Box







08 EN/VN	Tray Line Tripple NE 10 EN/VN	Tray Line Tripple NE 08 GN1/1	Tray Line Tripple NE 10 GN1/1	SRS Box
	TETNN10	TGTNN08	TGTNN10	SLSNE06
	30 x EN/VN	24 x GN1/1	30 x GN1/1	-
	1,770x1,553x730 mm	1,620x1,393x730 mm	1,620x1,553x730 mm	810x1,634x580 mm





spacing is possible.

or visit [scanbox.se](http://scanbox.se)

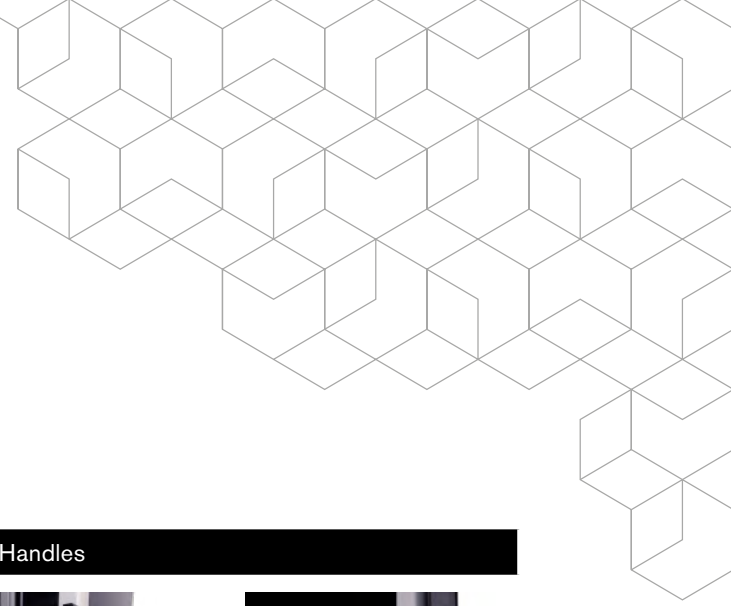
# Options

This is our wide selection of affordable options that will help your ScanBox product to meet your needs and make your specific operation run even smoother. Options need to be added in purchase order and mounted or installed in ScanBox factory before dispatch.

Exterior Color of box				Exterior Signature
				
Name	<b>Black Color (RAL 9005)</b>	<b>Red Color (RAL 3003)</b>	<b>Grey Color (RAL 7042)</b>	<b>Signature Logo</b>
Item number	Standard	302020-1	302030-1	303010-2
Description	Differentiate your boxes! Three different colors available.	Differentiate your boxes! Three different colors available.	Differentiate your boxes! Three different colors available.	Promote your brand or differentiate your boxes according to your preference.

Exterior Glass Windows		Exterior Handle		Exterior Castors	
					
Name	<b>Peak Window</b>	<b>Ergonomic Push/Pull Handle 420mm</b>	<b>160mm Stainless Steel</b>	<b>125mm Chromed</b>	
Item number	361001	301058-1	1000007	1000002	
Description	The glass window allows for inspection of the content in the box without opening the door. Perfect for those who want to reduce the number of unnecessary door openings.	Ergonomic Push/Pull Handle on the back gives full control and contributes to a good working environment.	Dishwasher safe. Double sealed stainless steel bearings with grease and nylon sealant.	Dishwasher safe. Double sealed stainless steel bearings with grease and nylon sealant.	

Exterior Ergo Drive+		Exterior Central Brake System & Castors			
					
Name	<b>Ergo Drive+ Motorized Chassi</b>	<b>Central Brake System</b>	<b>Castors Central Brake System - 160mm Dishwasher Safe</b>	<b>Castors Central Brake System - 160mm Chromed</b>	<b>Castors Central Brake System - 200mm</b>
Item number	351100-1	361020	1000017	1000015	1000016
Description	Speed regulation, emergency brake and built-in battery charger. Only available for duo models.	Lock the swivel castors by one push with your foot. 160 mm chromed castors included.	Fits Central Brake System. Dishwasher safe castors and approved according to DIN 18868-7.	Fits central brake system. Elastic non-marking castor, low movement noise and precision ball bearing.	Fits central brake system. Elastic non-marking castor, low movement noise and precision ball bearing.



**Exterior Handles**



<b>Signature Full Cover - One color</b>	<b>Signature Full Cover - Custom Design</b>	<b>One Grip Handle</b>	<b>One Grip Handle with Lock Key</b>
351127-1	-	301054-1	351008-2
Pick any color you would like to add to your ScanBox. We will take care of the rest!	Customize and promote your own brand and/or pattern on a fully covered box.	Ergonomic handles, with simple open/close function.	The lock protects the food from unwanted visitors.

**Castors**



<b>200mm Chromed</b>	<b>160 mm Reinforced castors</b>	<b>200 mm Reinforced castors</b>	<b>Cross Country 400mm**</b>
1000004	1000005	1000006	341001-6
Elastic non-marking castor, low movement noise and precision ball bearing.	Run smoother and softer on the surface.	Run smoother and softer on the surface.	Suitable for obstacles and tough surfaces such as curbs, snow, mud and gravel.

**Exterior Tow Bars**      **Exterior Tray Holder**



<b>Castors Central Brake System - 200mm Chromed</b>	<b>Tow Bar Galvanised - VE</b>	<b>Tow Bar Stainless Steel</b>	<b>Foldable Tray Holder</b>
3020016	302001-3	302002-2	301016-1
Castors with central brake system. Elastic non-marking castor, low movement noise and precision ball bearing.	Connect many boxes together and pull with a single operator. VE Tow Bar is only for Ergo Line.	Connect many boxes together and pull with a single operator. Fits all models.	Keeps the trays in place and has a easy fold down feature for smooth transportation.

\*Foam Filled Castors are not compatible with Central Brakes and Tow Bars.

\*\*Cross Country castors increases product depth and width by 40 mm.

# Accessories

This is our wide selection of affordable accessories that will help your ScanBox product to meet your needs and make your specific operation run even smoother. Accessories are easily installed on new or existing products and can be purchased any time.

## Exterior Card Holder



<b>Name</b>	<b>Card Holder</b>
<b>Item number</b>	400010-1
<b>Description</b>	For easy identification of boxes or content. Fits paper sizes from A4 to A6. Attached and retrofitted without using any tools!

## Interior Cooling



<b>Name</b>	<b>Eutectic Plate 530x325*</b>
<b>Item number</b>	400003-1
<b>Description</b>	Facilitates cooling for all types of boxes and assures an even temperature distribution.

<b>Name</b>	<b>Runners for Eutectic Plate - Ergo Line</b>
<b>Item number</b>	400001-1
<b>Description</b>	Easily and conveniently hung on existing runners and requires minimal space inside the box. Fits Ergo Line.

<b>Name</b>	<b>Runners for Eutectic Plate - Banquet Line**</b>
<b>Item number</b>	400002-1
<b>Description</b>	Easily and conveniently hung on existing runners and requires minimal space inside the box. Fits Banquet Line.

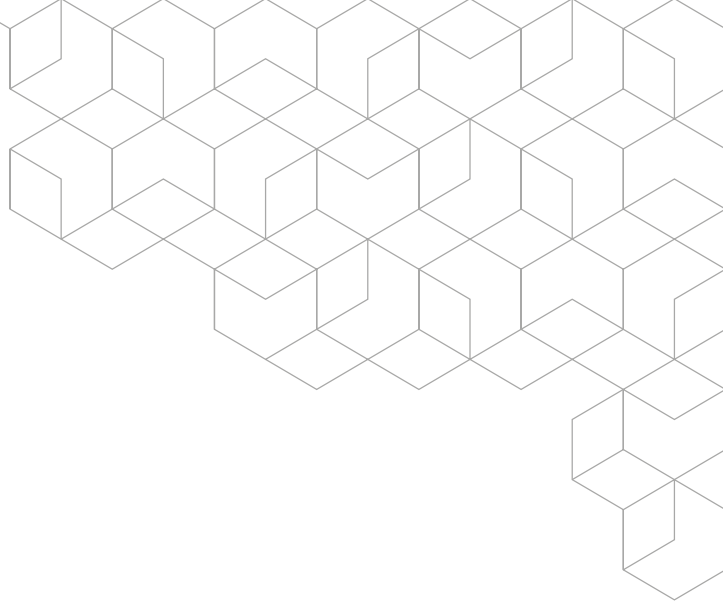
## Interior Shelves & Grids



<b>Name</b>	<b>Aluminium Shelf GN 1/1</b>	<b>Aluminium Shelf GN 2/1</b>	<b>Aluminium Shelf Plated Line</b>	<b>Grid Stainless Steel GN 1/1</b>
<b>Item number</b>	Description	301006-6	301007-7	301014-7
<b>Description</b>	-	-	-	-

\*NOTE! if your box is currently equipped with Runners for Eutectic Plate 480x280 (301010-5), you must replace with the same eutectic plates (301001-4) as a spare part order.

\*\*NOTE! Eutectic Plate Holder Banquet Line can hold up to 2pcs of Eutectic Plates 530x325 at once.



**Grid Stainless Steel GN 2/1**

301019-5

-

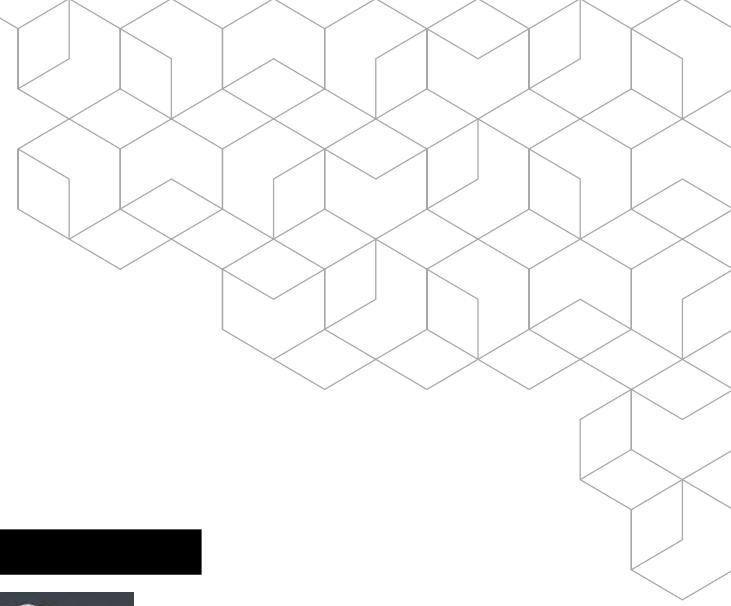
# Plugs

Below you will find various plugs from around the world that we offer. Please provide us with the plug you prefer when asking for a quote and placing your order.

## Plugs



Name	IEC 60309 16A-250V	CEE 7/7 (E & F compatible)	Type G	Type H
Item number	301026-1	Standard	-	-
Description	-	Mostly used in North Western Europe. Also used in other parts of Europe, Asia, South America and Africa.	Mostly used in UK, Ireland, Cyprus, Malta, Malaysia, Singapore, and Hong Kong. Also used in some parts of Asia, North America and Africa.	Used in Israel.



Type I	Type J	Type K
–	–	–
Mostly used in Australia, New Zealand, Papua New Guinea and Argentina. Also used in some parts of Asia.	Used in Switzerland, Jordan, Liechtenstein, Madagascar, Maldives and Rwanda.	Used in Denmark, Greenland, Bangladesh, Faroe Islands, Guinea, Madagascar, Maldives, Saint Vincent, the Grenadines and Senegal.

# Custom Made

## Made to measure!

ScanBox's flexible design and efficient production method bring unique possibilities. They allow us to produce Custom Made boxes offering to your specific needs, whether it is to accommodate special sized trays, optimize the capacity or configuring the unit's functions. We will make it happen!

Contact your dealer for further information and quotations, or fill in the form on the Custom Made product page at [scanbox.se](https://scanbox.se)

Adjust top frame

A light gray silhouette of a ScanBox unit is shown against a black background. Four blue circular markers are placed on the unit: one at the top left corner, one on the right side of the main body, one at the bottom left corner, and one at the bottom right corner. White lines connect these markers to text labels on the left side of the page. The labels are: 'Adjust top frame' (top left), 'Adjust spacing between runners' (right side), 'Adjust footprint' (bottom left), and 'Adjust width' (bottom right).

Adjust spacing  
between runners

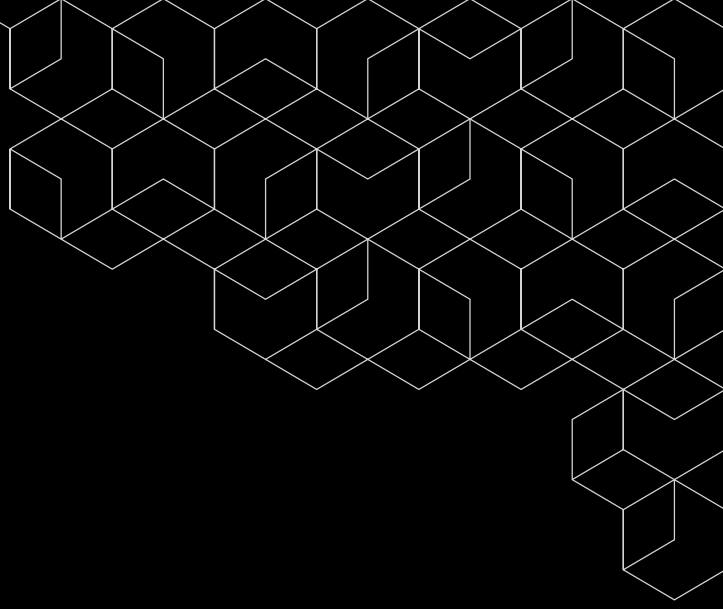
Adjust footprint

Adjust width

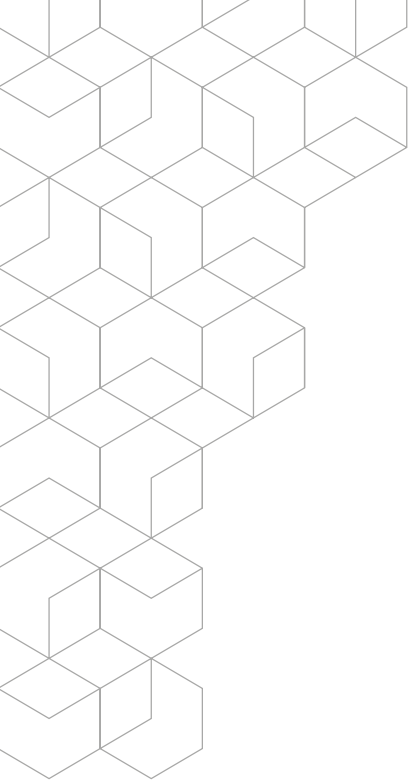
For full technical specifications please visit [scanbox.se](https://scanbox.se)



● **Adjust height**



# ScanBox



## PT MULTI FLASHINDO KARISMA

### □ JAKARTA (Head Office)

Jl. Hayam Wuruk 114 Blok A No. 4  
Maphar, Jakarta - Indonesia 11160  
Telepon : +62 21 626 8758  
Whatsapp : +62 811 1210 6803  
Email : sales.dept@mfk.co.id

### □ SURABAYA

Ruko Royal Crown Palace RA 2  
Jl. H. Anwar Hamzah, Kp. Baru, Tambakoso,  
Kec. Waru, Kab. Sidoarjo, Jawa Timur 61256  
Telepon : +62 31 3592 9091  
Whatsapp : +62 811 1210 6803  
Email : sales.sby@mfk.co.id

### □ BALI

Jl. Sunset Road No.108 B, Kec. Kuta  
Kel. Badung, Bali - Indonesia 80361  
Telepon : +62 361 934 2633  
Whatsapp : +62 811 1210 6803  
Email : sales.bali@mfk.co.id

### □ SERVICE CENTER

Jl. Kamal Raya No.9 Unit B, RT 01/ RW 06  
Tegal Alur, Cengkareng - Indonesia 11820  
Telepon : +62 21 5595 2523  
Whatsapp : +62 811 9144 614  
Email : service.center@mfk.co.id