



**ScanBox**  
*Bringing your food with care*

# Square thinking outside the box

ScanBox is a family-owned company founded by a man who knew that he was able to manufacture products superior to the ones on the market. This was back in 1992 and the setting was a garage in Olofström in Southern Sweden.

Several years later, there was suddenly a lot of talk about the benefits brought by thinking "outside the box". Needless to say, ScanBox has always been thinking outside the box when it comes to our box-shaped products used for transport and for holding of cold or hot food. To optimize our offer is always on top of our mind, and we keep clients happy by keeping our promises. That is why we are the Number One choice for so many different types of clients. They appreciate a partner understanding their needs, their challenges and their working processes. A partner who instantly recognizes the difference between "all right" and "just right" or between "good" and "great" – and always strives to achieve the latter. A partner understanding that the total eating experience is as important as the food served on the plate. A partner who loves food and is passionate about creating the best solutions possible for every place of work – be it a star-spangled Michelin restaurant, a hotel or a hospital.

We make our square thinking outside the box. Our food transport systems can be custom made for every need, whether it is about keeping the cool or keeping the heat up. The core mission of every customized ScanBox solution is to simplify your working day and enhance the experience of your guests. That is why you will be wise to choose the ScanBox product whenever you get the chance.

*It's a keeper!*



Torbjörn Peltonen, Managing Director







# Heavy duty, still light and agile

The ScanBox food transport carts are elegant, versatile and lightweight. Some of them are in fact half the weight of comparable competing products. They are nevertheless designed for “heavy duty”. All our carts, including the high capacity Duo varieties, are very easy to operate and transport. Our long experience from working with customers supplying e.g. schools and senior care centres has brought us a profound understanding of the need for a box design that is both robust and ergonomic.

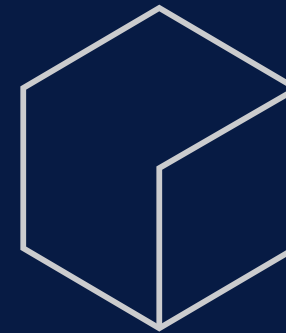
Due to a design with anodized aluminium on the inside and plastic laminate reinforced by fibreglass on the outside, our transport boxes have excellent impact resistance. The 30 mm insulation holds the temperature over extended periods and the solid, stainless steel chassis has robust and easy-rolling 160 mm castors as standard.

As a protection in case of collision, the solid chassis of the cart has a plastic-covered bumper all around it. The stainless steel top rail protects the box, serves as a tow handle and facilitates loading on top - e.g. of crockery and dry goods. The push/pull handles on the back of the cart ensure the operator an ergonomically correct working position during handling. A digital display for temperature setting is used for all our boxes. It also indicates when the selected temperature is reached. For your comfort, the display is found at eye level – another proof of our ergonomic thinking.

Along with replaceable seals, detachable racks on the inside make the boxes very easy to clean. With air circulating freely between runners, we ensure a uniform temperature throughout the compartment. This is how our boxes preserve the best possible food quality.

## STANDARD FEATURES

- Combine heating/cooling/ambient to fit your needs
- Detachable racks
- 160 mm castors
- Plastic reinforced by fibreglass and aluminium
- Easily operated LED-display
- Choose your colour
- Bumpers on top and bottom



The ScanBox name reflects the Scandinavian tradition of quality – built on a combination of style, function and innovative thinking.



ScanBox has 25 years of experience from developing food holding equipment with focus on ergonomics, safety, design and customer needs.



Our products are developed and manufactured in our factory in Olofström, Sweden.



Thanks to our unique sandwich design with aluminium, insulation and plastic reinforced by fibreglass, we can offer customized carts. In addition to this, we have the most comprehensive product range on the market.



We use aluminium in our boxes, as it is both lightweight and strong, totally recyclable and corrosion-resistant. It also has an impermeable surface making it hygienic. Another important factor is its capacity to transfer both heat and cold. This ensures perfect temperature and well-preserved food quality.



The Combo and Duo varieties offer you two boxes in one cart – stacked or side-by-side. By keeping all your catering food available in one cart, you are able to save money, time – and the health of your staff.

# Keeping it real

## - design, ergonomics and function

### The format

Compact boxes that save energy and space.

### The weight

Down to half the weight of competitive products makes the carts easy to operate and transport.

### Resistance

Solid protection on both top and bottom means reliability over an extended life cycle.

### Find the right one

The most comprehensive product catalogue on the market comprises a solution to every need.

### Combine

Duo and Combo with all the functions you want available in one box. Cost-effective, smart and easy.

### Pick the colour for your cart

One colour for your hot boxes and another for the cold boxes? Choose between black, grey or red.

### The Temp Stop system

#### - with focus on food quality

The innovative ScanBox design and the combination of an aluminium profile system and a sandwich of plastic, insulation and aluminium material offers many advantages in comparison with traditional boxes used for cold/hot holding of food. For us, it is all about preserving the food quality.

Aluminium transfers cold and heat efficiently. It is also a lightweight material reducing the total weight of boxes considerably. Only very little energy is required when heating and cooling aluminium and the material is completely recyclable. Therefore it also offers sustainable solutions.

To minimize leakage of hot and cold air from the compartment, we have developed an innovation called the Temp Stop system. By inserting a thermal bridge in the profile system, the heat/cold is kept in place. This is the secret behind our impressive insulation data. Learn more about the system at [scanbox.se](http://scanbox.se)



# Your signature

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. As a standard, our carts are black. Especially in combination with details in stainless steel, this is a colour adding the rough elegance we want our products to reflect. You can also order your cart in red or grey.

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. Do you have a special colour or pattern in mind? Everything is possible! Place your logo on your carts, and you will have free advertising wherever they are being exposed. As an additional bonus when "tagging" your carts, they will be easy to find – thus adding functionality to the brand exposure!

*Tell the world  
it's yours!*



**01. Free flow technology.** Due to detachable racks the air is allowed to circulate freely throughout the compartment. This ensures a perfect, uniform temperature and facilitates cleaning.

**02. The top segment.** The top rail provides additional loading space and makes the cart easy to operate.

**04. Large castors.** 160 mm castors make the cart easy to operate.

**03. Control.** An ergonomically well-placed display, offers full control and easy temperature setting. It also indicates when the selected temperature has been reached.

**05. Firm grip.** Ergonomic push/pull handles on the back ensure easy and safe transports.







# Ergo Line

## Keeping the flow

ScanBox Ergo Line (GN1/1) is the perfect alternative for efficient distribution and cold/hot holding of food – e.g. during the busy lunch hours or whenever flexibility and easy operation are your priorities. With quality in every inch and a solid shell protecting the details on the inside, our boxes offer well-planned interaction of functions, high capacity when feeding the kitchen canteens and a remarkable ability to preserve the quality of food. The ScanBox food holding compartments need no additional electrical installations, just a single-phase socket.

In order to match the needs within your specific area of food handling, our Ergo Line products are available within a wide capacity range and with multiple combinations of functions. The Duo (two boxes side-by-side) and the Combo (two boxes stacked) are affordable solutions offering you two boxes in one. In our product range, you will find boxes (with 6 to 14 runners per box) with active heating and cooling functions keeping food temperatures at a constant level. In order to offer every kitchen a perfect match, no effort has been spared.

Below, we will introduce you to our bestselling range of Ergo Line carts. When it comes to efficient solutions for food distribution and hot/cold food holding, ScanBox offers you the most comprehensive product program on the market. To view the complete range and for information on details, please visit our website – [scanbox.se](https://scanbox.se)





## Ergo Line Hot

An insulated and statically heated box for distribution and holding of hot food. Infinitely variable temperature setting up to +90°C is performed via a digital display indicating when the selected temperature has been reached. The door is opened up to 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 offered as an option. The ergonomic push/pull handles on the back of the cart ensure easy and safe operation.

<b>Item number</b>	111211-9
<b>Capacity</b>	GN 1/1 65 mm 12 runners
<b>Measurements</b>	W540 x H1440 x D810 mm
<b>Weight</b>	58 kg
<b>Connection</b>	220V-240V/ 1 phase/50Hz
<b>Consumption</b>	W/A 570/2,7



## Ergo Line Active Cooling

An insulated convection-chilled box for food distribution and holding of cold food. An infinitely variable temperature setting by a digital display facilitates selection and control of the temperature. A lamp is lit when the exact selected temperature is reached. The ergonomic push/pull handles on the back of the cart ensure easy and safe operation. Ergo Line Active Cooling 12 is the chef's best friend, since it will keep desserts chilled and handle the transport of chilled food with the same ease. A compressor-based system for cooling is offered as an option.

<b>Item number</b>	131211-5
<b>Capacity</b>	GN 1/1 65 mm 12 runners
<b>Measurements</b>	W540 x H1440 x D810 mm
<b>Weight</b>	65 kg
<b>Connection</b>	220V-240V/ 1 phase/50Hz
<b>Consumption</b>	W/A 340/1,64

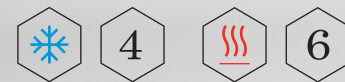


## Ergo Line Duo

### Active Cooling + Hot

When you need to transport cold and hot food in larger quantities, Ergo Line Active Cooling + Hot is a perfect solution. This cart keeps the vital functions available and mobile. Positioned side-by-side, the boxes are used for distribution of hot and cold food, respectively – each one with 12 runners. One compartment is heated statically up to +90°C while the other provides active cooling down to +3°C. Recessed handles are offered as standard equipment, while compressor-based cooling can be ordered as an option.

<b>Item number</b>	180304-4
<b>Capacity</b>	GN 1/1 65 mm 12 + 12 runners
<b>Measurements</b>	<b>W</b> 1100 x <b>H</b> 1390 x <b>D</b> 810 mm
<b>Weight</b>	112 kg
<b>Connection</b>	220V-240V/ 1 phase/50Hz
<b>Consumption</b>	W/A 340+570/4,1



## Ergo Line Combo

### Active Cooling + Hot

With one box for active cooling and one for hot holding stacked one upon the other, you will be able to keep all kinds of dishes at their optimal level of temperature. Ergo Line Combo offers you high capacity combined with modest space requirements. It is therefore an excellent choice when transports have to be carried out with supreme precision and flexibility within confined spaces. The hot holding compartment is heated statically up to +90°C, with convection heating offered as an option. The compartment for active cooling can be preset down to +3°C and compressor-based cooling is offered as an option. Infinitely variable temperature setting is performed via the two digital displays, where lamps will indicate when the selected temperatures have been reached.

<b>Item number</b>	172003-1
<b>Capacity</b>	GN 1/1 65 mm 4 + 6 runners
<b>Measurements</b>	<b>W</b> 540 x <b>H</b> 1445 x <b>D</b> 810 mm
<b>Weight</b>	69 kg
<b>Connection</b>	220V/ 1 phase/50Hz
<b>Consumption</b>	W/A 190+460/3



# Keeping you happy

On our site [scanbox.se](http://scanbox.se) you will find statements from customers within multiple areas connected with food – from national teams of chefs, star-spangled Michelin restaurants, casinos and several global hotel chains to sports venues, hospitals and school canteens.



INSTITUTIONAL EUROPE

## The Danvikshem Retirement Home, Sweden

"We chose ScanBox because our staff thought their products were the best carts for distributing hot and cold food. One of the main reasons is the low weight – it makes them easy to handle and manoeuvre."

/Irene Gidlund Granqvist, Food Manager



CATERING & EVENT, EUROPE

## St Andrews Links Trust, Scotland

"We have purchased an initial four ScanBox carts to be used at on- and off-site catering events. They have proved to be well worth the investment and we're planning to invest in further units shortly. The carts manage to maintain constant temperatures – both hot and cold. Since we do not have holding kitchens in some of our areas, this is very re-assuring. In addition, the fully branded wraparound logo that ScanBox provided on our units, help to promote "the home of golf" at external events.

I would have no hesitation in recommending ScanBox to any potential clients!

/Ian MacDonald, Executive Chef



INSTITUTIONAL, EUROPE

## St Ita's Hospital, Ireland

"St Ita's Hospital have an ongoing requirement for hot and cold distribution both to ward and to external care sites. We conducted extensive research into this area and found the ScanBox to be an excellent product and would highly recommend their range of products to anyone in the institutional sector. We have tested our 20 units extensively and found that both the hot and cold compartments maintain the required temperatures. We have not yet had any maintenance issues and with regard to cost, we simply have not found better value for our money.

This is definitely the most innovative product in its sector in Ireland today!

/Len Montgomery, Catering Manager



CATERING, AFRICA

## Addis International Catering, Ethiopia

"We operate on a variety of fields from high-end banqueting to schools, airlines and cafés. We use several products from ScanBox, hot and ambient, for different sizes and types of catering operations and deliveries. We find that ScanBox products help facilitate our working day by supporting our logistics in delivering a fresh meal, whether hot or cold.

The holding carts are sturdy built and flexible – an excellent design. We really appreciate the solid structure and that they are so easy to clean and maintain. I find it particularly beneficial that you can choose the colour of the compartments. In our case, all the boxes for heating are red and all the ambient ones are black. That makes it a lot easier in operations.

As a company, ScanBox are responsive to any requests and queries and we are pleased to have found such an excellent partner."

/Tomas Jämtander, Chief Operating Officer



CATERING & EVENT, OCEANIA

## Delaware North Companies, Australia

"We spent two years researching upright food transportation solutions that could cope with the demand of the Australian Open Tennis Championship, providing a heating and cooling solution simultaneously. In 2014 we found ScanBox and placed an initial order of 32 units.

The combination of unique functionality and a professional look is important to us and our ScanBoxes have been a major success from the first time we saw them in operation.

The effortless manoeuvrability means transporting the offering to its destination sooner to order resulting in a fresher, perfect delivery. Large, multipurpose cavities create ample space for a variety of dishes and the ability to control temperature for both hot and cold meals mean less a challenge to satisfy the guest.

We are extremely satisfied with the product and look forward to purchasing additional this year."

/Craig Bacalhau, Projects & Development Manager



HOTEL, ASIA

## Studio City Macau, Macao

"We have just started to use ScanBox and found that they offer true quality products in all aspects of this word."

/Kenneth Law, Executive Chef, Food & Beverage



# Banquet Line

## Keeping it classy

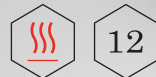
ScanBox Banquet Line (GN 2/1) is our range of insulated ergonomic boxes used for hot/cold keeping and distribution of food in environments calling for a combination of quality, accuracy, style and high capacity. The Banquet Line has been designed for large-scale gatherings – e.g. banquets and events – where sometimes thousands of people need to be served at the same time. The carts will be perfect if you do not always have access to a well-equipped kitchen. Thanks to our aluminium design with its unique thermal holding capacity, the Banquet Line boxes keep the food just as fresh and tasty as when you put it in the box.

The Banquet Line is available as Duo, with two boxes side-by-side, and as Combo, with the boxes stacked. The boxes are compact and half the weight of several comparable products. This ensures good visibility during operation as well as safer transports and better ergonomics. It is also possible to customize the distance between runners in order to maximize the space for accommodation of plates and trays. The Banquet Line does not require any additional electrical installations, just a single-phase socket.

Below, we will introduce our bestselling range of Banquet Line carts. When it comes to efficient solutions for food distribution and hot/cold food holding, ScanBox offers you the most comprehensive product program on the market. To view the complete range and for information on details, please visit our website – [scanbox.se](https://scanbox.se)







## Banquet Line

### Hot

An insulated and convection heated cart (GN 2/1) for distribution and holding of hot food. The box can be furnished with perforated shelves for stacking of plates between preparation and serving of meals. Thanks to its high-capacity convection fan, this box offers fast and uniform heating. Infinitely variable temperature setting up to +90°C 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. The door sensor will turn the fan off when the door is opened, a function reducing both wear and energy consumption. Ergonomic push/pull handles on the back of the cart ensure easy and safe operation.

<b>Item number</b>	192411-7
<b>Capacity</b>	GN 2/1 65 mm 12 runners
<b>Measurements</b>	<b>W</b> 740 x <b>H</b> 1440 x <b>D</b> 910 mm
<b>Weight</b>	75 kg
<b>Connection</b>	220V-240V/ 1 phase/50Hz
<b>Consumption</b>	<b>W/A</b> 1100/4,8



## Banquet Line

### Active Cooling

An insulated banquet cart for distribution and cold holding of food. The powerful compressor vouches for fast and uniform cooling. The temperature can be preset down to +3°C via the infinitely variable temperature setting on the control panel, thus making adjustment and control of the temperature uncomplicated. A lamp will indicate when the selected temperature is reached. The box can be equipped with perforated shelves for stacking of plates between preparation and serving of meals. Ergonomic push/pull handles on the back of the cart ensure easy and safe operation.

<b>Item number</b>	196120-1
<b>Capacity</b>	GN 2/1 65 mm 12 runners
<b>Measurements</b>	<b>W</b> 740 x <b>H</b> 1440 x <b>D</b> 1040 mm
<b>Weight</b>	91 kg
<b>Connection</b>	220V-240V/ 1 phase/50Hz
<b>Consumption</b>	<b>W/A</b> 440/1,9





## Banquet Line Duo

### Active Cooling + Hot

With two large, insulated boxes positioned side-by-side, you get the capacity of two boxes within just one. You will therefore be able to maximize the benefits offered by your cart – by efficient supply of heat and cool, side by side. Duo AC + Hot offers you high capacity, fast and uniform convection heating (infinitely variable up to +90°C) and rapid cooling (down to +3°C) thanks to its powerful compressor. Digital displays positioned at an ergonomically suitable level makes presetting and control of temperature easy.

The door is opened at an 270° angle and is fixed in an open position by a magnet. The door sensor turns the convection fan off when the door is opened. As an option, the box can be equipped with perforated shelves for holding of plates between preparation and serving of meals. In spite of its proportions, this food holding cart is easy and safe to operate – thanks to the recessed handles on its back and the castors that are big, robust and designed especially for transport duty.

<b>Item number</b>	196240-1
<b>Capacity</b>	GN 2/1 65 mm 12 + 12 runners
<b>Measurements</b>	<b>W</b> 1525 x <b>H</b> 1390 x <b>D</b> 1040 mm
<b>Weight</b>	159 kg
<b>Connection</b>	220V-240V/ 1 phase/50Hz
<b>Consumption</b>	<b>W/A</b> 440+1100/6,6



## Banquet Line Combo

### Active Cooling + Hot

By the use of a cart with stacked boxes for cold holding and hot holding respectively, you will be able to distribute food at a perfect temperature. The fact that all functions needed are found within one flexible and elegant cart makes the logistic flow in the kitchen and dining venue efficient. In addition to this, the work environment will be improved!

The hot holding compartment is convection heated up to +90°C and offer fast, uniform heating. The compartment for active cooling (can be preset down to +3°C) has a powerful compressor for fast and uniform cooling. 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. The door sensor turns off the fan when the door is opened. Ergonomic push/pull handles on the back ensure easy and safe operation. Perforated shelves for holding of plates between preparation and serving of meals are offered as an option.

<b>Item number</b>	196210-1
<b>Capacity</b>	GN 2/1 65 mm 6 + 6 runners
<b>Measurements</b>	<b>W</b> 740 x <b>H</b> 1606 x <b>D</b> 1040 mm
<b>Weight</b>	100 kg
<b>Connection</b>	220V-240V/ 1 phase/50Hz
<b>Consumption</b>	<b>W/A</b> 225+930/5,1



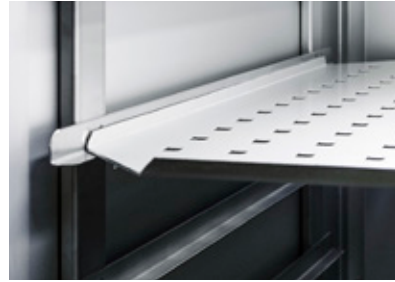
# A selection of our extras

This is a selection of our many affordable extras that will make your ScanBox product meet your needs and specific operation even better. You will find the complete range at [scanbox.se](http://scanbox.se)



**Castors out of stainless steel**  
Does your environment require stainless steel for hygienic reasons? SS160 does not leave any marks and operates quietly.

301040-2 SS160 mm



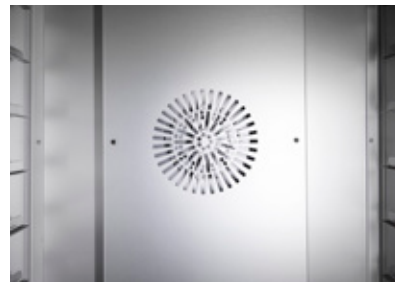
**Aluminium shelf**  
Solid shelf for packaged or plated food.

301005-5 for GN 1/1  
301006-6 for GN 2/1



**Grids**  
Stainless steel grids for plates, trays or other objects requiring a flat surface.

301014-7 for GN 1/1  
301019-5 for GN 2/1



**Convection heating**  
The convection heater ensure uniform heating throughout the compartment. (Standard for the Banquet Line).

351003-1 450W 4-6 runners  
351004-1 900W 8-14 runners



**Foam-filled castors**  
Offer better bump reduction and facilitate smooth operation. An advantage if operating your cart on uneven surfaces.

301037-3 200 mm



**Card holder**  
Holds identity cards that marks e.g. special diets or department address/owner.

301015-1 A4  
301015-2 A5



**Central brake**  
Locks both castors. The central foot brake system with electro polished or stainless castors (adds 20 mm to the height), is solid and easily operated.

301046-2 160 mm, electro polished  
301087-1 160 mm, stainless steel

# Keeping you curious

A brief introduction to our comprehensive range of other specialized products. Find the complete list at [scanbox.se](http://scanbox.se)



## SBE/SBK

Stackable insulated compartments for distribution and holding of food. (SBE is electrical heated and SBK is neutral)



## Banquet Master

Insulated hot holding box with convection heating and humidifier. Suitable for use with market-leading combi ovens.



## Ergo Drive

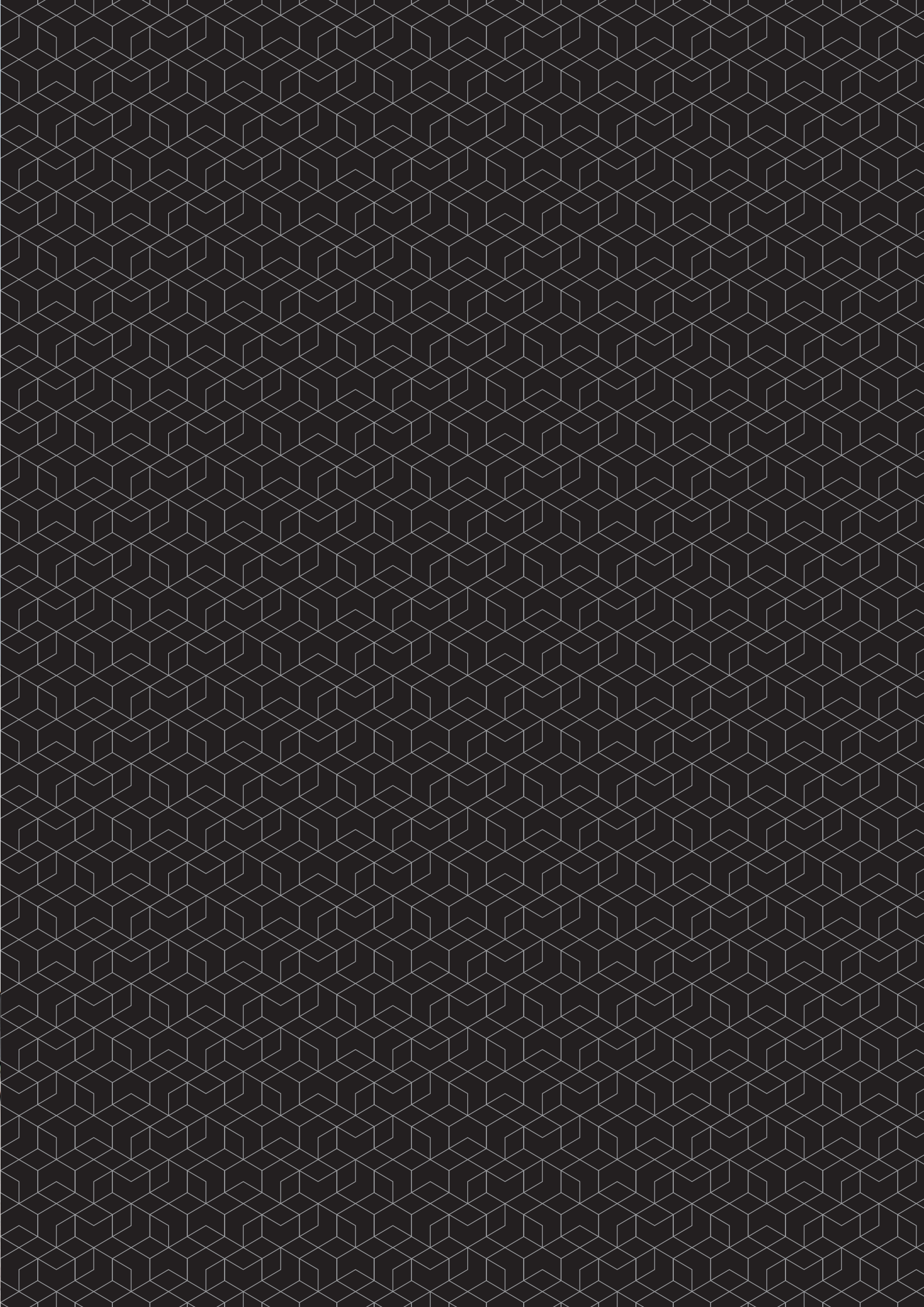
Motorized chassis with continuously variable speed regulation, emergency braking and built-in battery charger.



## Food2Go

Flexible service cart for hot/cold holding, transportation and serving of meals.







# ScanBox

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