ScanBox
Bringing your food with care

ERGO LINE (GN 1/1)

Combo - Cooling Compressor - Heating Fan

- **Combine Two Boxes in One**
- **Superb Insulation Values**
- **Outstanding Manouverability**

ScanBox Ergo Line - Combo - Compressor Cooling - Heating - Fan is a range of products suited perfectly for any commercial kitchen operation requiring hot and cold holding or transport capacity. Designed with two fully seperated box compartments stacked on eachother. Intuitive controls, ergonomic design and a wide range of different sizes and accessories will gurantee 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.

Function

Two boxes in a stacked combination. One compressor cooled box and one fan heated system providing an exact and even heat distribution.. Adjustable temperature setting and moisture ventilation gets you in control of food quality. Heat up time approximately 25 minutes. Compressor cooling provides a powerful and quiet operation.

Standard Equipment	*Options*
Backmounted Heating	International Plugs
Rearmounted Compressor	
S/S Heater	
Adjustable Temperature	
Adjustable Moisture Vent	
European Plug Type	

Capacity

Equipped with detachable stainless steel racks allowing the air to circulate freely inside the cavity. The u-shaped guides has a tilt-stop function securing the foodcontainer and lid during loading, unloading and transport. Variety of sizes and rack configurations allowing optimal usage of the box.

Standard Equipment	*Options*
GN 1/1 80 mm distance	Optional level distance
Detachable Racks	
Tilt-Stop Function	

Mobility

Lightweight, yet heavy duty. A solid design made for all types transports including truck. Equiped with non-marking, high quality double bearing castors for easy manouverability even in cramped spaces. Precision moulded PPE insulation assures food temperature and safety when the box is not plugged into power.

Standard Equipment	*Options*
Ø160 mm Castors	Optional Sized Castors
Double Bearing Castors	Stainless Steel Castors
Transport Handles *5	XC Castors
	Tow Bars

Ease of Use

Equipped with an intuitive and easy to use display conviniently positioned in front top of unit. All-around top frame allows easy handling facing the unit from any direction. The 4,5 meter long single phase spiral cord is positoned on the back of the unit.

Standard Equipment	*Options*
Excenter lock	Sight window
Extra Long Spiral Cord	One Grip Handle
Digital Controller in Front	Central brake system
	Tray holder foldable

Construction

A heavy duty yet lightweight construction based on a stainless steel framing, reinforced plastic exterior panels, solid high precision moulded polyrethane foam insulation and anonized aluiminium interior. A smooth, hygienic and fully sealed inner cavity without welds or rivets. The frame, top hood and handles are in robust stainless steel.

Standard Equipment	*Options*
Smooth Hygienic Cavity	
Smooth S/S Top	
S/S Framing	

Exterior Design

Robust and elegant Scandinavian design made for both back of house as well as front of house operations. Possibility to choose different colours as well as adapting parts or the full box according to corporate branding. Use the design and let the box be a part of the full F&B experience.

Standard Equipment	*Options*
Black Glossy Finish	Optional colors
Black (RAL 9005)	Signature concept

Product Safety

High quality product Made in Sweden with high level of engineering details to performance, safety and easy of use. Thorough quality and safety testing through external third party. CE marked with complimentary EMC, RoHS, REACH and electrical safety testing.

CE

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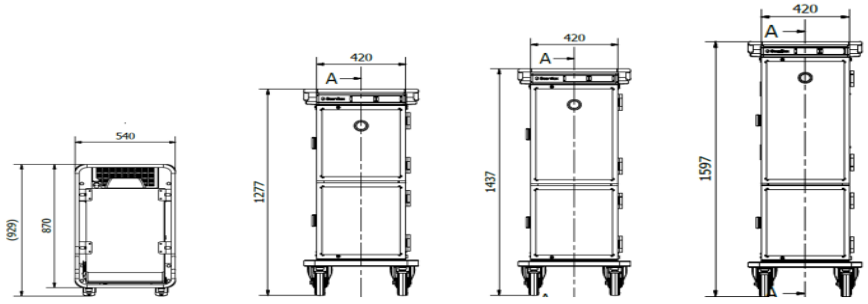
Technical Specification

Model Serie — **ERGO LINE - Combo - Cooling Compressor - Heating Fan**

Product Models	**CC04 + HF04**	**CC04 + HF06**	**CC04 + HF08**	**CC06 + HF06**
Article Number	**ELCCF44**	**ELCCF46**	**ELCCF48**	**ELCCF66**
Active Cooling & Heating				
Controller	Digital adjustable	Digital adjustable	Digital adjustable	Digital adjustable
Heat Source	Electric Element	Electric Element	Electric Element	Electric Element
Cooling Source	Compressor	Compressor	Compressor	Compressor
Heating - Temperature Range	Ambient up to 90°C	Ambient up to 90°C	Ambient up to 90°C	Ambient up to 90°C
Cooling - Temperature Range	Between +20°C - +3°C	Between +20°C - +3°C	Between +20°C - +3°C	Between +20°C - +3°C
Cooling - Refrigerant	R290	R290	R290	R290
Cooling - Charge	50	50	50	50
Cooling - Climate Class *4	4	4	4	4
Heating Time *1	25 min	30 min	25 min	30 min
Cooling time *1	15 min	15 min	15 min	15 min
Heating - Energy consumption to operating temp *2	0,20 kWh	0,20 kWh	0,25 kWh	0,20 kWh
Cooling - Energy consumption to operating temp *2	0,05 kWh	0,05 kWh	0,05 kWh	0,05 kWh
Capacity				
Standard	GN 1/1	GN 1/1	GN 1/1	GN 1/1
Pitch between levels	80 mm	80 mm	80 mm	80 mm
Number of 65 mm containers	4 + 4	4 + 6	4 + 8	6 + 6
Number of 100 mm containers	2 + 2	2 + 4	2 + 5	4 + 4
Number of 150 mm containers	1 + 1	1 + 2	2 + 3	3 + 3
Maximum load per rack	9 kg	9 kg	9 kg	9 kg
Maximum load in unit	36 + 36 kg	36 + 54 kg	36 + 72 kg	54 + 54 kg
Max total weight (full unit)	140 kg	165 kg	185 kg	185 kg
Physical Attributes				
External dimensions (W x H x D) mm	540 x 1277 x 870	540 x 1437 x 870	540 x 1597 x 870	540 x 1597 x 870
Internal dimensions (W x H x D) mm	352 x 412 / 412 x 600	352 x 412 / 572 x 600	352 x 412 / 727 x 600	352 x 572 / 572 x 600
Volume	87 + 87 Liter	87 + 121 Liter	87 + 154 Liter	121 + 121 Liter
Net weight (empty unit)	70 kg	74 kg	79 kg	79 kg
Door opening	270°	270°	270°	270°
Lenght of Powercable	4,5 m	4,5 m	4,5 m	4,5 m
Electrical Attributes				
Rated Voltage	220-240V / 1 phase	220-240V / 1 phase	220-240V / 1 phase	220-240V / 1 phase
Rated Frequency	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz
Rated Current	2,70 A	2,70 A	4,07 A	2,70 A
Power rating	135 / 385 W	135 / 385 W	135 / 700 W	135 / 385 W
IP Code *3	22	22	22	22

Dimension drawings



*1 - Time for a hot unit to reach 80 ° C and for a cold unit to reach 5 ° C average temperature in the air in the cavity with 22 ° C ambient temperature.
*2 - Operating temperature in hot unit of 80 ° C and in cold unit of 5 ° C with 22 ° C ambient temperature.
*3 - IP22 = Protection against penetration of solid objects larger than 12,5 mm and protected against falling drops of water (IEC 60529)
*4 - Climate class 4 means that the unit is designed for use in ambient temperatures of up to 30 ° C.
*5 - Vertical Push / pull handles standard on ELCCF48 + ELCCF66