



Transportutstyr



Basic line



Ergo line ambient



Ergo line/ Ergo line duo hot



Ergo line cold

Scanbox

Model Basic Line 10 Basic Line 12

Basic Line has been developed to offer the market a functional heated transport cabinet for transportation and holding of hot food to a lower cost, BLE 12. The heat is controlled by a fixed thermostat set at 80°C. An indicator lamp is lit at the correct temperature.

Model

Ergo Line Ambient

Insulated neutral transport boxes for distribution of warm and cold food for shorter distances. Equipped with eutectic plate the cold transport time is increased. It also works very good to transport dry goods with this unit. This model is available with one or two separately insulated compartments, Duo.

Model Ergo Line Hot Ergo Line Duo Hot

Statically heated transport boxes for distribution and storing hot food. The heat can be set up to +90°C. The control panel has an infinitely variable setting with a digital display enabling easy setting and control of the temperature. An indicator lamp is lit when the correct temperature is reached. This model is also available with two separately insulated chambers, Duo, which minimizes temperature losses at repeated door openings. This also allows for setting of different temperatures for different food types.

Convection heating is available as option to ensure a completely uniform temperature throughout the cabinet as well as to make possible a quick heat up time as well as recovery of heat after door openings. These models are of course equipped with door sensors to stop the fan and heater when the door is opened to improve ergonomics and energy efficiency. By adding convection you can also opt for a humidifier which is available for all Ergo and Banquet Line models.

Model

Ergo Line Cold

Insulated convection cooled transport boxes for distribution and storage of cold food with active cooling. The temperature can be set down to +3°C depending on the surrounding temperature. The control panel has an infinitely variable setting with a digital display. An indicator light comes on for easy monitoring when the temperature is correct. This model is also available with two separately insulated chambers, Duo, which minimizes temperature losses at repeated door openings. This also allows for setting of different temperatures for different food types. Compressor cooling is available as option to all models.







Transportutstyr



Banquet line hot



SBE/SBK

Scanbox

Model

Banquet Line Hot

Insulated convection heated banquet boxes suitable for GN2/1 for distributing and storing hot food. These models are of course equipped with door sensors to stop the fan and heater when the door is opened to improve ergonomics and energy efficiency. These boxes can be equipped with perforated shelves to hold plates between kitchen and the service area. Slide spacing is 80mm.

All models can be ordered with alternative slide spacing as requested from 80 mm and upwards for both pressed and detachable ladders to accommodate different plates and trays. The heat can be set up to +90°C. The control panel has an infinitely variable setting with a digital display enabling easy setting and control of the temperature. An indicator lamp is lit when the correct temperature is reached.

This model is also available with two separately insulated chambers, Duo, which minimizes temperature losses at repeated door openings. This also allows for setting of different temperatures for different food types. With convection you can also opt for a humidifier which is available for all Ergo and Banquet Line models.

Model

SBF

Insulated, stackable, electrically heated transport box for distributing and storing warm food. Removable stainless steel rails for easy cleaning, with air gaps for a more even temperature. Easy to handle.

SBK

Insulated, stackable transport box for distributing and briefly storing cold and hot food. Removable stainless steel rails for easy cleaning, with air gaps for a more even temperature. Easy to handle.

