



ScanBox
Bringing your food with care

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.”



Much more than just another hot box

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 end destination – the table.

With a unique manufacturing method, product design, functionality and great dedication, we are redefining the concept of food holding and transportation. Besides ensuring the correct temperature, unchanged quality and safety of food, we also provide you with a product that is the safest and most user friendly on the market. We strive to be a partner who delivers solutions – adapted to your needs and usage – rather than just “hot boxes” like traditional suppliers. We believe that once you try a ScanBox you will find it difficult to settle for anything less ... and why should you, really?

Sincerely



Torbjörn Peltonen, Chairman of the board

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

Bringing Your Food

– the Scandinavian way

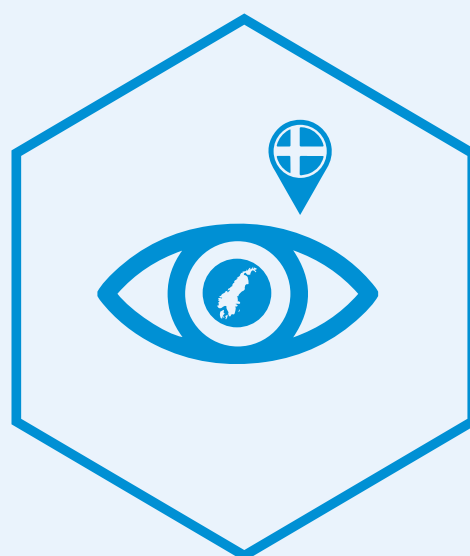
With ScanBox you get a partner who loves food and is passionate about creating the best solutions for every customer. We strive to facilitate your working day and enhance the guest experience – no matter if you work at a star-spangled Michelin restaurant, a hotel or a health care facility.

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!

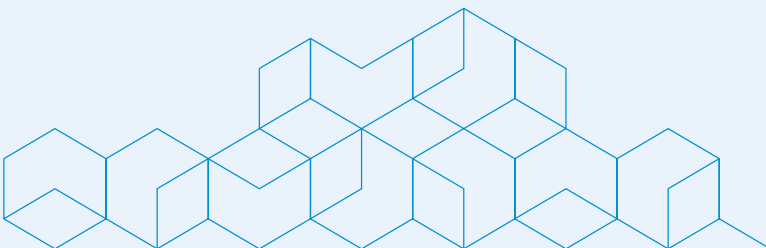
with Care



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.

2017

Food2Go is launched. This mobile serving platform for cook-serve applications strengthens our offer and opens new markets.

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.

2018

Export is still rapidly expanding.
Our biggest order yet is delivered – Banquet Masters for a congress centre in Mumbai.

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.

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

The last couple of years have been spent 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).

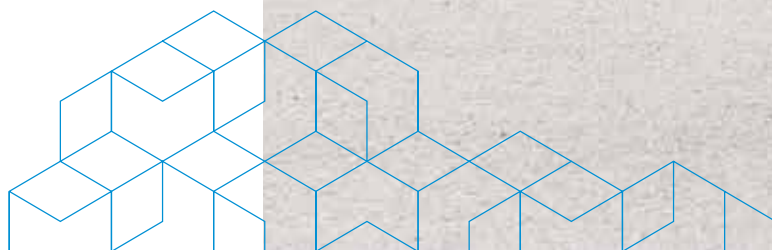
We are extremely proud to be the top choice for 25 culinary teams world wide. Our boxes are used in the toughest contests – Bocuse d'Or, the World Championships and the Culinary Olympics. That is great proof that a ScanBox is something else, more than just another hot box. Thank you for letting us bring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



A man in a grey jacket is pushing a large, black, modular storage unit on wheels. The unit has two main compartments with doors and a control panel on top. It is positioned next to the back of a white truck. The background shows a cloudy sky and some greenery.

IMPORTANT PRODUCT SPECIFICATION CHECKLIST

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

The Temp Stop system

– a fundamental innovation

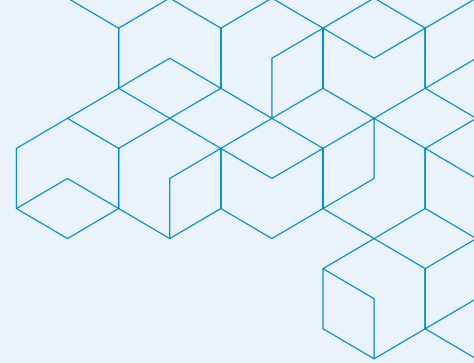
PUTTING FOOD QUALITY FIRST

The innovative design is the combination of an aluminum profile system and a sandwich of reinforced plastic, insulation and aluminum material that offers many advantages in comparison with traditional boxes used for hot and cold holding of food. To minimize leakage of hot and cold air from the box compartment, we have developed an innovation called the *Temp Stop System*. By inserting a thermal bridge in the profile system, the desired temperature is kept in place. This is the secret behind our impressive insulation. Learn more about the *Temp Stop System* at scanbox.se

ESSENTIAL TO THE UNIQUE SCANBOX MODULARITY

Actually, the *Temp Stop System* is essential to the unique modularity and flexibility of the ScanBox products. The system's unfailing insulation qualities makes it possible to combine insulated, hot and cold compartments in one single box – stacked on top of each other in a combo box or placed side-by-side in a duo version. Solutions that in addition to maintaining food quality, also save floor space and facilitate the kitchen process.





ALUMINIUM – A MATERIAL WITH A UNIQUE SET OF BENEFITS

Aluminium is a key component in our *Temp Stop System* and there are many reasons why we use this particular metal. No other material has got it all!

- **Quickly achieves desired temperatures**

Aluminum has excellent conductive properties that save energy and keep food at the right temperature.

- **Both light and strong**

Up to 50% lighter compared to stainless steel constructions, yet as robust!

- **100% recyclable**

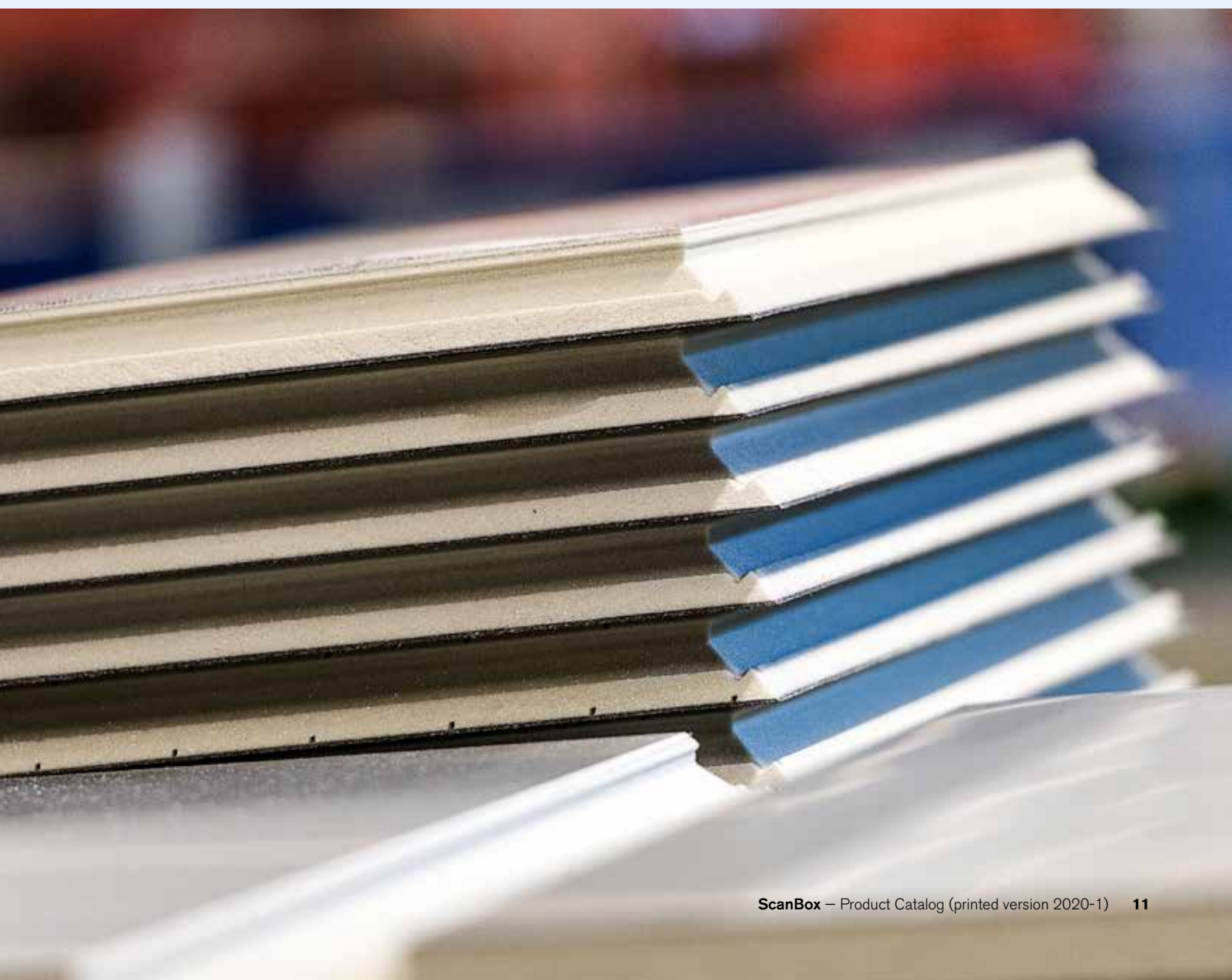
A sustainable alternative, for you and the environment.

- **Corrosion resistant**

Just like stainless steel it is resistant to corrosion.

- **Impermeable surface with anodized aluminum**

Perfect choice regarding food hygiene considerations.



Creating a positive user experience



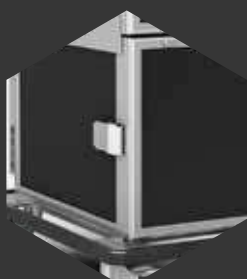
Protective and functional top frame

Protects the box against bumps and provides extra storage on top.



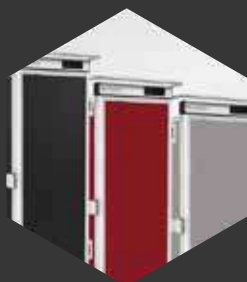
Ergonomic push/pull handles

Larger models have ergonomic push/pull handles on the back, providing full control and contributing to a good working environment.



Excenter Lock

Durable and safe during transport. One Grip Handle is offered as an option.



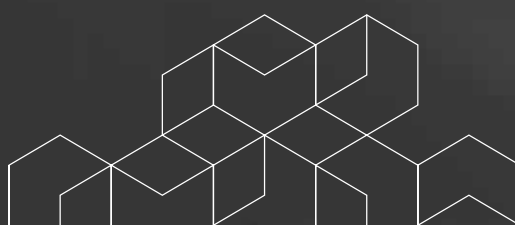
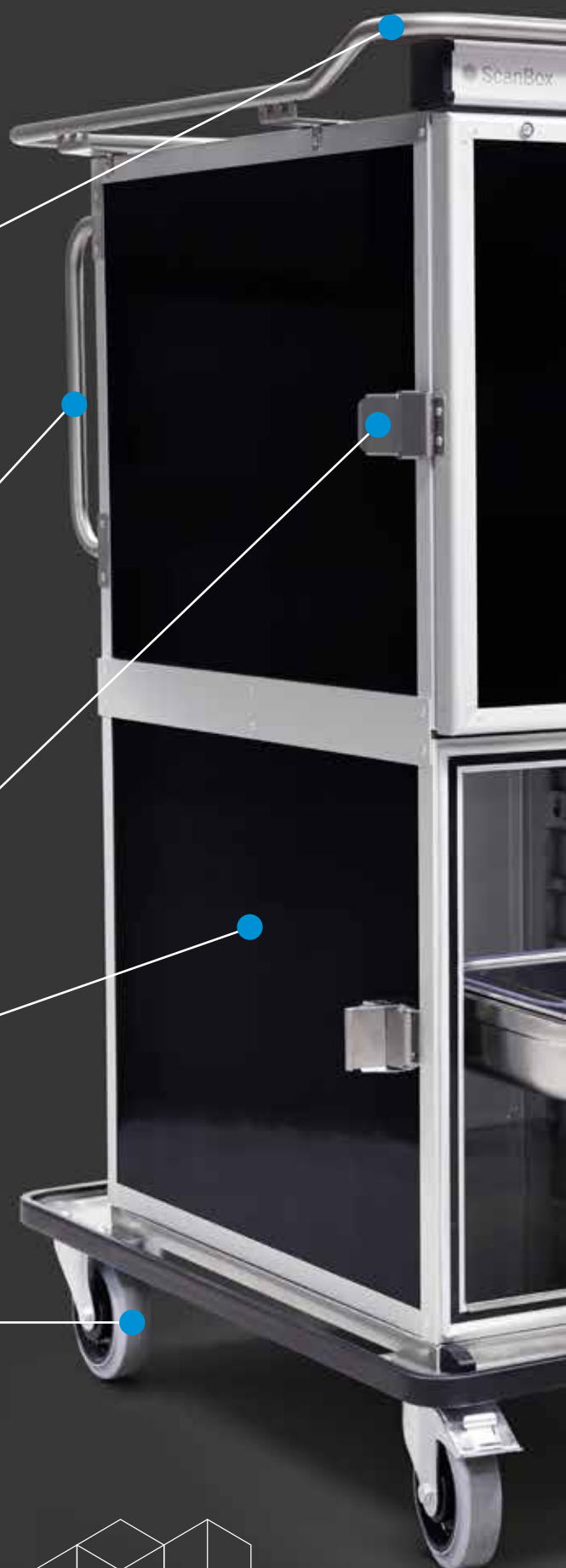
Color coding

The three standard colors black, red and grey can be used to help differentiate and organize the boxes in your fleet. At an additional cost, your boxes can have any chosen color and display your logo and patterns. (see page 14-15 for examples)



Large castors

Our boxes slides easily and silently from A to B with large 160 mm, chromed elastic non-marking castors with precision ball bearings.





Digital LED plug&play display

Easy to use for all staff members. It has variable temperature settings that informs the user when the correct temperature has been reached.



Adjustable ventilation

Total control of the moisture level thanks to adjustable ventilation (hot boxes only).



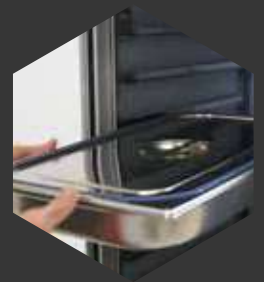
Detachable runners

Let the air flow freely to achieve an even temperature, increase food quality and facilitate cleaning. Runners are washable in dishwasher.



Tilt stop

Our U-shaped runners are designed to prevent tilting pans to ensure safe operations.



Brakes

Durable and reliable! For optimal user safety and reduced service costs, add our Central Brake System to your boxes.



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 without extra cost. 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

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 Stadium



"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



Banquet Line

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



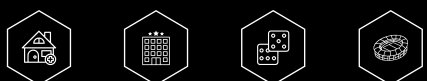
Fit



Capacity



Popular Segments



Elderly
Care

Hotels

Casinos

Arenas



Marine

Restaurants





Banquet Line

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.

Ambient 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 Banquet Line products with active heating or cooling are 1 phase 50-60Hz with 220-240V connection to the mains. Beginning in March 2020, this product will be available with 110-120V for compressor cooling and convection heating units.

Banquet Line Ambient

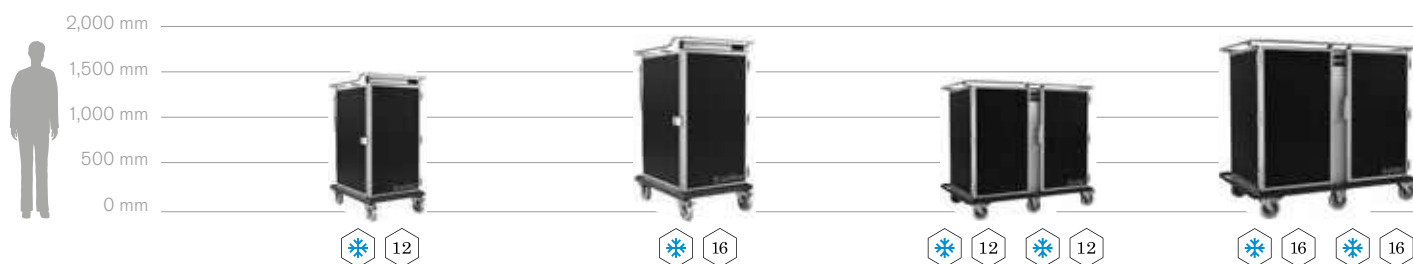
Banquet Line Hot



Name	Banquet Line A12	Banquet Line A16	Banquet Line H12	Banquet Line H16
Item number	192401-8	192600-1	192411-7	192640-1
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	740x1,390x910 mm	740x1,710x910 mm	740x1,440x910 mm	740x1,760x910 mm
Weight	68 kg	76 kg	75 kg	83 kg
Consumption (W/A)**	–	–	K: 1,830/7.98	K: 1,830/7.98

Banquet Line Active Cooling

Banquet Line Duo Active Cooling



Name	Banquet Line AC12	Banquet Line AC16	Banquet Line Duo AC12 + AC12	Banquet Line Duo AC16 + AC16
Item number	196120-1	196140-1	196170-1	196190-1
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	740x1,440x990 mm	740x1,760x990 mm	1,525x1,390x990 mm	1,525x1,710x990 mm
Weight	91 kg	99 kg	180 kg	196 kg
Consumption (W/A)**	KP: 273/2,1	KP: 273/2,1	KP: 546/4.2	KP: 546/4.2

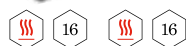
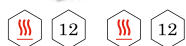
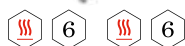
*Capacity is based on standard spacing of 80mm between the runners. Customized spacing is possible.

**S = Static Heating K = Convection Heating P = Peltier Cooling KP = Compressor Cooling.

For full technical specifications please visit scanbox.se

Banquet Line Combo Hot

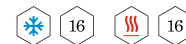
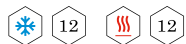
Banquet Line Duo Hot



	Banquet Line Combo H6 + H6	Banquet Line Duo H12 + H12	Banquet Line Duo H16 + H16
	192100-1	192670-1	192680-1
	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
	740x1,605x910 mm	1,525x1,390x910 mm	1,525x1,710x910 mm
	96 kg	134 kg	154 kg
	K: 1,720/7.52	K: 2,060/9,0	K: 2,060/9,0

Banquet Line Combo Active Cooling + Hot

Banquet Line Duo Active Cooling + Hot



	Banquet Line Combo AC6 + H6	Banquet Line Duo AC12 + H12	Banquet Line Duo AC16 + H16
	196210-1	196240-1	196260-1
	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
	740x1,605x990 mm	1,525x1,390x990 mm	1,525x1,710x990 mm
	100 kg	159 kg	179 kg
	K: 860/3,76 KP: 273/2,1	K: 1830/7,98 KP: 273/2,1	K: 1830/7,98 KP: 273/2,1

Other Products

Basic Line

A simple yet robust cart for holding and transportation of hot food. Firm static heating at +80°C with indication when the temperature is reached. Adjustable ventilation for moisture control and big castors for easy movement.

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.

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.

Hold2Serve

Static heated cabinet with total thermic insulation and two adjustable humidity vents. With temperature ranging from +30°C to +120°C this product can be used as a (slow-)cook and hold unit.



Name	Basic Line H12	SRS Box	Plated Line H96
Item number	600007-7	195560-6	198190-1
Capacity*	12 x GN 1/1	–	Ø 222 = 128 plates Ø 254 = 96 plates Ø 324 = 64
Footprint WxHxD	540x1,390x810 mm	810x1,640x580 mm	890x1,760x960 mm
Weight	55 kg	64 kg	89 kg
Consumption (W/A)**	S: 570/2.7	–	K: 1,830/7.98



Hold2Serve



Name	Hold2Serve 031	Hold2Serve 051
Item number	CSC031E.SB	CSC051E.SB
Capacity*	3 x GN1/1	5 x GN1/1
Footprint WxHxD	450x405x635 mm	450x555x635 mm
Weight	22 kg	27 kg
Consumption (W/A)**	700/3.1	1,000/4.4

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

**S = Static Heating K = Convection Heating P = Peltier Cooling KP = Compressor Cooling.

For full technical specifications please visit scanbox.se

Extras

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.

Exterior Color of box



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

Exterior Glass Doors & Windows







Name	Glass Door LED Light (Ergo Line A/H/AC12)	Glass Door LED Light (Ergo Line A/H/AC14)	Glass Window 4 Runners	Glass Window 6 Runners
Item number	301084-1	301088-2	351179-1	351180-1
Description	Display food, pastries and drinks in your box in an elegant way.	Display food, pastries and drinks in your box in an elegant way.	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.	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.





Exterior Castors



Name	160mm CKN (Stainless Steel)	125mm Chromed	200mm Chromed	200mm Foam Filled*
Item number	301040-2	301017-9	301075-1	301037-3
Description	Double sealed stainless steel bearings with grease and nylon sealant. Dishwasher safe.	Elastic non-marking castor, low movement noise and precision ball bearing.	Elastic non-marking castor, low movement noise and precision ball bearing.	Runs softer and smoother against the surface.

Stainless Steel Options			
			
Signature Full Cover	Time-2-Eat	Stainless Steel Interior	Stainless Steel Exterior
351127-1	351128-1	301063-1	301042-2
Promote your own brand and/or pattern on a fully covered box.	3-sided signature decor designed for use where children are present, be it a school or hospital.	–	–

Exterior Handles			
			
Glass Window 8 Runners	Glass Window 12 & 14 Runners	One Grip Handle	One Grip Handle with Lock Key
351181-1	301018-7	301054-1	351008-2
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.	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 handles, with simple open/close function.	Ergonomic handles, with simple open/close function. The lock protects the food from unwanted visitors.

Exterior Brakes		Exterior Ergo Drive+	
			
Cross Country 400mm**	Central Brake System 160mm Stainless Steel Castors	Central Brake System 160mm Chromed Castors	Ergo Drive+ Motorized Chassi
341001-6	301087-1	301046-2	351100-1
Suitable for obstacles and tough surfaces such as curbs, snow, mud and gravel.	Lock the swivel castors by one push with your foot. 160 mm CKN castors.	Lock the swivel castors by one push with your foot. 160 mm Chromed castors.	Speed regulation, emergency brake and built-in battery charger.

*Foam Filled Castors are not compatible with Central Brake.

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

Extras

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.

Exterior Handles & Tow bars

Exterior Card holders



Name	Ergonomic Push/Pull Handle 420mm	Tow Bar Galvanised – VE	Tow Bar Stainless Steel	Card Holder A4 / A5 / A6
Item number	301058-1	302001-3	302002-2	301015-1 / 301015-2 / 301015-3
Description	Ergonomic Push/Pull Handle on the back gives full control and contributes to a good working environment.	Connect many boxes together and pull with a single operator. VE Tow Bar is only for Ergo Line and Tow Bar Stainless Steel is for the others.	Connect many boxes together and pull with a single operator. Tow Bar Stainless Steel fits all boxes.	For easy identification of boxes or content description.

Interior Heating & Cooling



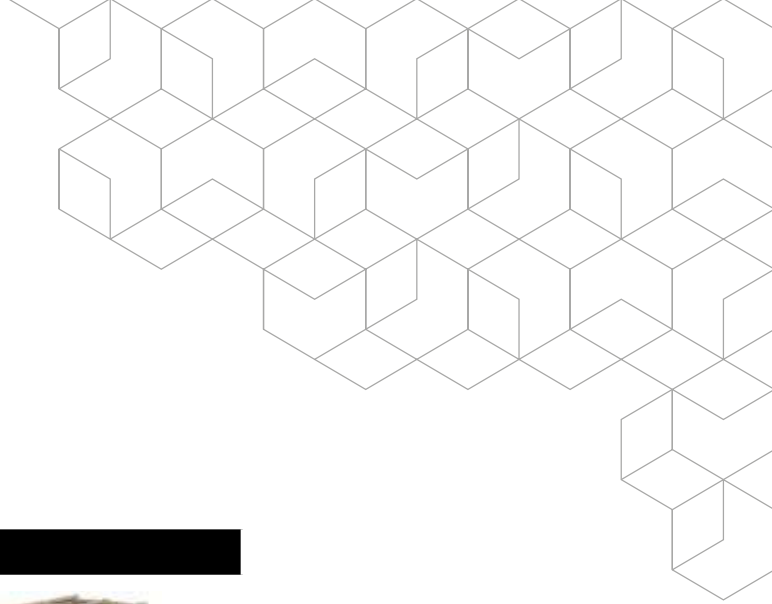
Name	Convection Heating*	Compressor Cooling*	Eutectic Plate	Runners for Eutectic Plate
Item number	351004-1	302012-8	301001-4	301010-5
Description	For an increased even temperature distribution, and faster heat-up.	For an increased even temperature distribution, and faster cooling. Increases depth by 60mm on Ergo Line products.	For cooling of ambient boxes, assures an even distribution of cold and uses minimal space inside the box.	–

Interior Shelves & Grids



Name	Aluminium Shelf GN 1/1	Aluminium Shelf GN 2/1	Aluminium Shelf Plated Line	Grid Stainless Steel GN 1/1
Item number	301005-5	301006-6	301007-7	301014-7
Description	–	–	–	–

*Standard on Banquet Line.



Special Packaging Wooden Crates



	Wooden Crate 800x1200mm	Wooden Crate 950x1150mm	Wooden Crate 950x600mm
	710636-1	710637-1	710638-1
	Reinforced packaging for shipping in rough conditions	Reinforced packaging for shipping in rough conditions	Reinforced packaging for shipping in rough conditions



	Grid Stainless Steel GN 2/1	Foldable Tray Holder
	301019-5	301016-1
	–	Keeps the trays in place and has a easy fold down feature for smooth transportation.

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	Type B	Type D	Type E
Item number	301026-1	–	–	–
Description	–	North and Central America including USA, Canada as well as Japan.	Mostly used in India, Sri Lanka, Nepal, Namibia. Also used in other parts of Asia and Africa.	Mostly used in France, Belgium, Slovakia and Tunisia. Also used in other parts of Europe, Asia and Africa.

Plugs



Name	Type J	Type K	Type L	Type M
Item number	–	–	–	–
Description	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.	Used in Italy, Chile, Eritrea, Ethiopia, Libya, Maldives, San Marino, Syrian Arab Republic and Uruguay.	Mostly used in the southern part of Africa including South Africa, Lesotho and Swaziland. Also used in parts of Asia.



Type F (Schuko Plug)	Type G	Type H	Type I
–	–	–	–
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.	Mostly used in Australia, New Zealand, Papua New Guinea and Argentina. Also used in some parts of Asia.



Type N
–
Used in Brazil and South Africa.

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

Adjust top frame

**Adjust spacing
between runners**

Adjust footprint

Adjust width

For full technical specifications please visit scanbox.se



● Adjust height