

ScanBox

Bringing your food with care



Power Up with Environmental Performance

BOOK WEBINAR

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EXP VIDEO

ExP

The new standard is here!

At ScanBox we work with passion and determination to make great products even greater. We challenge the business standards and keep breaking barriers to find the optimal solution for holding and transporting hot and cold food. ExP is the result – a brand new standard. Why settle for less?



DESIGN

ExP is built to last and keep you flexible by combining innovative design with reinforced impact zones. All units are prepared for connectivity and ready for the future.



PERFORMANCE

Outstanding performance with faster temperature reach, improved temperature distribution and moisture control. ExP keeps the food fresh and tasty.



ENVIRONMENT

ExP is better for the environment – and you. Less, but better materials equals less emission and less weight. Still heavy-duty, but with superb handling and maneuverability.

 **MADE IN SWEDEN**

“ScanBox is a solution oriented manufacturer of banquet trolleys for holding and transportation of hot and cold food with preserved food quality”



A great product got better and greener!



Increased Durability & Reinforced Impact Zones



Up to 30% Energy Savings



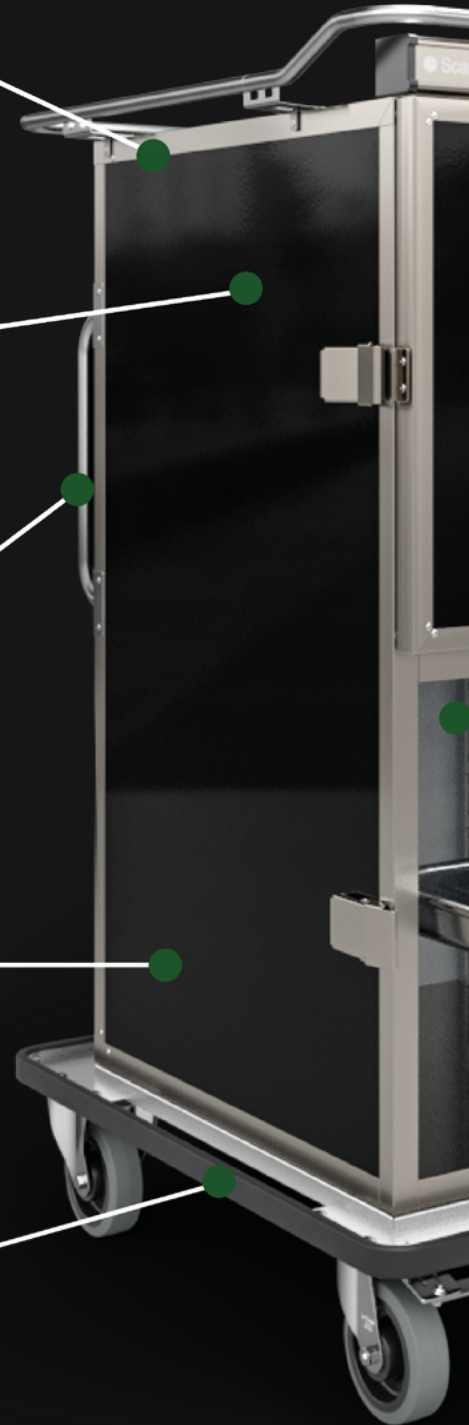
Superb Handling & Maneuverability

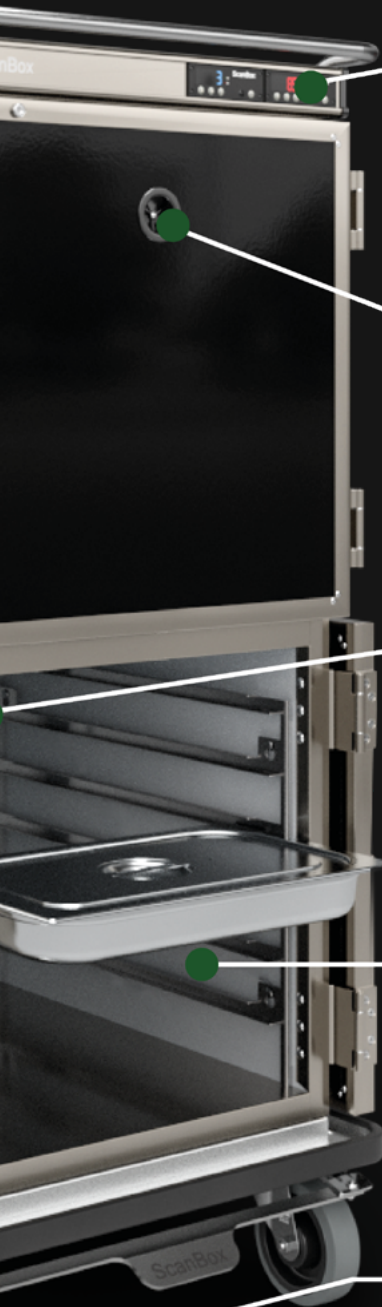


Up to 10% Weight Reduction



Increased Flexibility





**10% Faster
Temperature Reach**



**Moisture Control with
Adjustable ventilation**



Easy Cleaning



**Even Better
Temperature Distribution**



**Reduced
Environmental Footprint**





ExP + The kitchen A great match

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 the work easier – handling, maneuvering, transporting and cleaning. No tilting pans, no spilling during transport. Set the temperature with a digital display, with faster reach and better evenness from top to bottom. Hot or cold, the food will be 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!

ExP is coming to our most popular products

Ergo Line

Optimal for kitchens with limited space or frequent transports. Ergo Line fits GN1/1 pans and 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.

Banquet Line

Optimizing space and capacity yet easy to transport. Banquet Line fits GN2/1 and 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.