



BANQUET LINE (GN 2/1)
Single - Cooling - Compressor

- ✓ **Powerful Compressor Cooling**
- ✓ **Superb Insulation Values**
- ✓ **Outstanding Manouverability**



ScanBox Banquet Line - Single - Cooling - Compressor is a range of products suited perfectly for any commercial kitchen operation requiring cold holding or transport capacity. Intuitive controls, ergonomic design and a wide range of different sizes and accessories will guarantee 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

The box is equipped with a powerful compressor cooling system positioned in the lower back of the trolley to assure minimal height and low centre of gravity. Single phase 4,5 meter long power plug also easily located on back of trolley. Low noise level and easily accesible for service. The compressor system is specifically designed to withstand the challenges of external transports on trucks etc.

Standard Equipment	Options
Rearmounted Compressor	International Plugs
Shock Protected Compressor	
Adjustable Temperature	
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. Equipped 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	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 positionned on the back of the unit.

Standard Equipment	Options
Excenter lock	Peek window
Extra Long Spiral Cord	One Grip Handle
Digital Controller in Front	
Central brake system	

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 aluminium 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.





Technical Specification

Model Serie

 **BANQUET LINE - Single - Cooling - Compressor**

Product Models

CC12

CC16

Article Number

BLSCC12

BLSCC16

Active Cooling

	CC12	CC16
Controller	Digital adjustable	Digital adjustable
Set temperature range	Between +20°C - +3°C	Between +20°C - +3°C
Refrigerant	R134a	R134a
Charge	110	110
Climate Class *4	4	4
Cooling Time *1	25 min	25 min
Energy consumption to operating temp *2	0,11 kWh	0,11 kWh

Capacity

	CC12	CC16
Standard	GN 2/1	GN 2/1
Distance between levels	80 mm	80 mm
Number of 65 mm containers	12	14
Number of 100 mm containers	8	9
Number of 150 mm containers	5	6
Maximum load per rack	18 kg	18 kg
Maximum load in unit	216 kg	288 kg
Max total weight (full unit)		

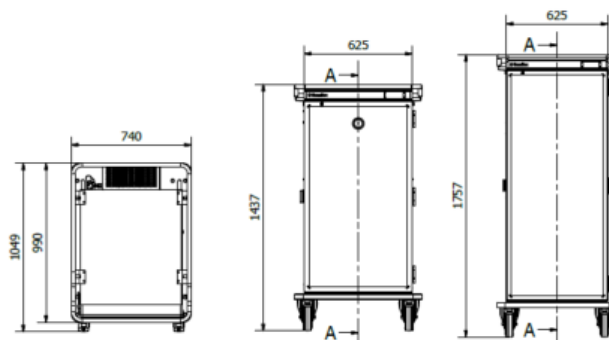
Physical Attributes

	CC12	CC16
External dimensions (W x H x D) mm	740 x 1437 x 990	740 x 1757 x 990
Internal dimensions (W x H x D) mm	557 x 1047 x 723	557 x 1367 x 723
Volume	420 Liter	550 Liter
Net weight (empty unit)	108 kg	115 kg
Door opening	270°	270°
Length of Powercable	4,5 m	4,5 m

Electrical Attributes

	CC12	CC16
Rated Voltage	220-240V / 1 phase	220-240V / 1 phase
Rated Frequency	50-60 Hz	50-60 Hz
Rated Current	2,10 A	2,10 A
Power rating	135 W	135 W
IP Code *3	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.