



**BANQUET LINE (GN 2/1)**

**Duo - Cooling Compressor - Heating Fan**

- ✓ **Two Boxes in Side-By-Side Configuration**
- ✓ **Superb Insulation Values**
- ✓ **Outstanding Manouverability**

ScanBox Banquet Line - Duo - Cooling Compressor - 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 in a side by side configuration. 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 positioned side by side, equipped with a powerful compressor cooling system and fan heating. Both systems located on the back of the unit. The fan heating system offers fast and uniform temperatures and also has a adjustable moisture ventilation while the compressor cooling system provides quiet and reliable cooling.

**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 2/1 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	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 positioned on the back of the unit.

**Standard Equipment Options**

One Grip Handle	Peek window
Extra Long Spiral Cord	Tray holder foldable
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 polyurethane 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.





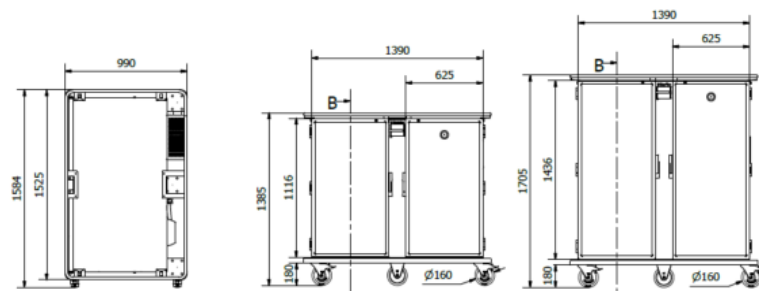
## Technical Specification

### Model Serie



### BANQUET LINE - Duo - Cooling Compressor - Heating Fan

Product Models	CC12 + HF12	CC16 + HF16
Article Number	BLDCF12	BLDCF16
<b>Active Cooling &amp; Heating</b>		
Controller	Digital adjustable	Digital adjustable
Heating - Temperature Range	Ambient up to 90°C	Ambient up to 90°C
Cooling - Temperature Range	Between +20°C - +3°C	Between +20°C - +3°C
Cooling - Refrigerant	R134a	R134a
Cooling - Charge	110	110
Cooling - Climate Class *4	4	4
Heating Time *1	25 min	25 min
Cooling time *1	25 min	25 min
Heating - Energy consumption to operating temp *2	0,40 kWh	0,40 kWh
Cooling - Energy consumption to operating temp *2	0,11 kWh	0,11 kWh
<b>Capacity</b>		
Standard	GN 2/1	GN 2/1
Pitch between levels	80 mm	80 mm
Number of 65 mm containers	12	16
Number of 100 mm containers	8	11
Number of 150 mm containers	5	8
Maximum load per rack	18 kg	18 kg
Maximum load in unit	430 kg	575 kg
Max total weight (full unit)		
<b>Physical Attributes</b>		
External dimensions (W x H x D) mm	1584 x 1385 x 990	1584 x 1705 x 990
Internal dimensions (W x H x D) mm	536 x 1047 x 685	536 x 1367 x 685
Volume	420 + 420 Liter	550 + 550 Liter
Net weight (empty unit)		
Door opening	270°	270°
Length of Powercable	4,5 m	4,5 m
<b>Electrical Attributes</b>		
Rated Voltage	220-240V / 1 phase	220-240V / 1 phase
Rated Frequency	50-60 Hz	50-60 Hz
Rated Current	10,08 A Total	10,08 A Total
Power rating	135 / 1000 W	135 / 1000 W
IP Code *3	22	22
<b>Dimension drawings</b>		



\*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.