


BANQUET LINE (GN 2/1)
Duo - Heating Fan - Heating Fan

✓ **Two Boxes in Side-By-Side Configuration**

✓ **Superb Insulation Values**

✓ **Outstanding Manouverability**

ScanBox Banquet Line - Duo - Heating Fan is a range of products suited perfectly for any commercial kitchen operation requiring hot holding or transport capacity. Designed with two fully separated box compartments in a side by side configuration. 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

Two boxes positioned side by side, equipped with a fan heating system that provides an exact and even heat distribution. The heater is safely positioned in the back of the unit where also the power plug is located. Adjustable temperature and moisture ventilation allows you to be in control of food quality. Heat up time approximately 15 minutes with quick heat recovery in case of frequent door openings.

Standard Equipment
Options

Backmounted Heating
S/S Heater
Adjustable Temperature
Adjustable Moisture Vent

International Plugs

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 food container 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
Detachable Racks
Tilt-Stop Function

Optional level distance

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 in power.

Standard Equipment
Options

Ø160 mm Castors
Double Bearing Castors
Transport Handles

Optional Sized Castors
Stainless Steel Castors
Tow Bars

Ease of Use

Equipped with an intuitive and easy to use display conveniently 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
Extra Long Spiral Cord
Digital Controller in Front
Central brake system

Peek window
Tray holder foldable

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 anodized 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
Black (RAL 9005)

Optional colors
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 - Heating Fan - Heating Fan

Product Models

Article Number

HF12 + HF12

HF16 + HF16

BLDFF12

BLDFF16

Active Heating

Controller	Digital adjustable	Digital adjustable
Heat Source	Electric Element	Electric Element
Temperature Range	Ambient up to 90°C	Ambient up to 90°C
Heating Time *1	25 min	25 min
Energy consumption to operating temp *2	0,40 kWh / 0,40 kWh	0,40 kWh / 0,40 kWh

Capacity

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)	590 kg	755 kg

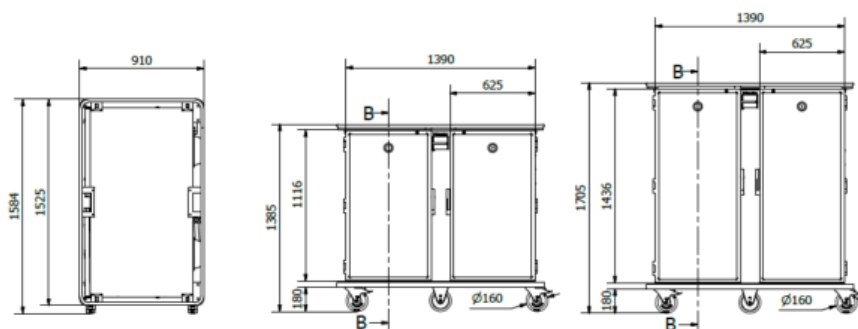
Physical Attributes

External dimensions (W x H x D) mm	1584 x 1385 x 910	1584 x 1705 x 910
Internal dimensions (W x H x D) mm	536 x 1047 x 685	536 x 1367 x 685
Volume	422 + 422 Liter	551 + 551 Liter
Net weight (empty unit)	160 kg	182 kg
Door opening	270°	270°
Length of Powercable	4,5 m	4,5 m

Electrical Attributes

Rated Voltage	220-240V / 1 phase	220-240V / 1 phase
Rated Frequency	50-60 Hz	50-60 Hz
Rated Current	15,96 A	15,96 A
Power rating	1000 / 1000 W	1000 / 1000 W
IP Code *3	44	44

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 - IP44 = Protection against penetration of solid objects larger than 1 mm and protected against splashing water from all angles (IEC 60529)