



**ERGO LINE (GN 1/1)**

**Single - Heating - Fan**

- ✓ **Exceptional Temperature Uniformity**
- ✓ **Superb Insulation Values**
- ✓ **Outstanding Manouverability**



ScanBox Ergo Line - Single - Heating - Fan is a range of products suited perfectly for any commercial kitchen operation requiring hot holding or transport capacity. Exact temperature settings, 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 fan heating system that provides an exact and even heat distribution throughout the box. The heater is safely positioned in the back of the unit along with the power plug. Adjustable temperature and moisture ventilation allows you to be in control of food quality. Heat up time approximately 20 minutes with quick heat recovery in case of frequent door openings.

Standard Equipment	Options
Backmounted Heating S/S Heater	International Plugs
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 racks 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 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 *4	XC 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
Excenter lock	Sight window/Glass door
Extra Long Spiral Cord	One Grip Handle Tray
Digital Controller in Front	holder foldable
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 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	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

 **ERGO LINE - Single - Heating - Fan**

### Product Models

#### Article Number

**HF08**
**HF10**
**HF12**
**HF14**
**ELSHF08**
**ELSHF10**
**ELSHF12**
**ELSHF14**

### Active Heating

	HF08	HF10	HF12	HF14
Controller	Digital adjustable	Digital adjustable	Digital adjustable	Digital adjustable
Heat Source	Electric Element	Electric Element	Electric Element	Electric Element
Temperature Range	Ambient up to 90°C	Ambient up to 90°C	Ambient up to 90°C	Ambient up to 90°C
Heating Time *1	20 min	20 min	20 min	20 min
Energy consumption to operating temp *2	0,25 kWh	0,25 kWh	0,30 kWh	0,30 kWh

### Capacity

	HF08	HF10	HF12	HF14
Standard	GN 1/1	GN 1/1	GN 1/1	GN 1/1
Distance between levels	80 mm	80 mm	80 mm	80 mm
Number of 65 mm containers	8	10	12	14
Number of 100 mm containers	5	7	8	9
Number of 150 mm containers	3	4	5	6
Maximum load per rack	9 kg	9 kg	9 kg	9 kg
Maximum load in unit	72 kg	90 kg	108 kg	126 kg
Max total weight (full unit)	120 kg	140 kg	160 kg	185 kg

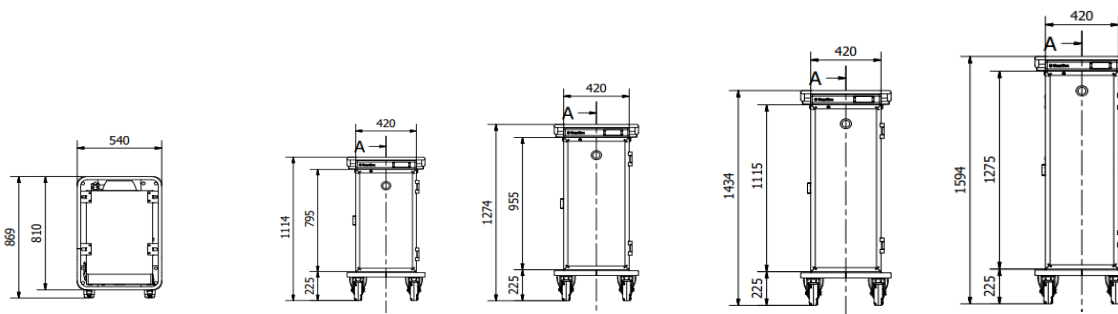
### Physical Attributes

	HF08	HF10	HF12	HF14
External dimensions (W x H x D) mm	540 x 1117 x 810	540 x 1277 x 810	540 x 1434 x 810	540 x 1597 x 810
Internal dimensions (W x H x D) mm	352 x 727 x 600	352 x 887 x 600	352 x 1047 x 600	352 x 1207 x 600
Volume	154 Liter	187 Liter	221 Liter	255 Liter
Net weight (empty unit)	48 kg	52 kg	56 kg	61 kg
Door opening	270°	270°	270°	270°
Length of Powercable	4,5 m	4,5 m	4,5 m	4,5 m

### Electrical Attributes

	HF08	HF10	HF12	HF14
Rated Voltage	220-240V / 1 Phase	220-240V / 1 Phase	220-240V / 1 Phase	220-240V / 1 Phase
Rated Frequency	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz
Rated Current	3,19 A	3,19 A	4,5 A	4,5 A
Power rating	700 W	700 W	1000 W	1000 W
IP Code *3	44	44	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)

\*4 - Vertical Push / pull handles standard on ELSHF14