

User Manual

Ergo Line | Banquet Line | Banquet Master | Under Counter | Bakery Line

Neutral | Hot | Cooling



Engelska / English

This user manual is translated from Swedish to English.



**CAUTION: READ THE USER MANUAL
BEFORE USING THE PRODUCT**



Read Operator's Manual



May not be put in household waste

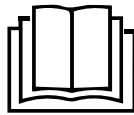


CAUTION

Congratulations...

...on your selection of a new ScanBox banqueting cart. We are pleased that you have chosen one of our products and we hope that you will enjoy our equipment for years to come.

Safety Instructions



This manual should be read before using the product. The manufacturer can not be held liable for personal injury or any other damage caused by improper use of the product. For future use, always keep the user manual together with the product.

Safety for children and disabled

This product can be used by children from 8 years of age and upwards; and by persons with impaired physical, sensory or mental ability; as well as persons with insufficient experience and knowledge, if they are supervised or instructed as to how the product can be used safely and understands risks associated with the use.

Keep all packaging materials out of reach of children due to asphyxiation.

Do not allow children to play with the product.

General Safety Instructions

The product is intended for professional temporary storage and distribution of food, up to eight hours. It is not allowed to use the

product for other purposes.

The box must stand flat with castors in a locked position before it is connected to electric mains.

For products with cooling to function optimally, the box must be placed at least thirty centimeters from the wall.

This product must be connected to the electric mains through a socket with a secure connection to the ground.

When unplugging the box from the wall socket, grab the plug handle and pull it out. Do not pull the plug from the wall socket by grabbing the power cord.

The product must be disconnected from the electric mains before troubleshooting or maintenance.

Replacement of the spiral cable and plug must only be carried out by the manufacturer, its service agent or by personnel with equivalent knowledge, to avoid danger.

Parts of the product will become hot when using the product. Avoid touching these hot parts.

Do not store flammable or explosive substances such as flammable liquids inside the product.

If necessary, check that ventilation openings are not blocked.

Think about the risk of the product tipping over. Load pans from bottom to top, unload pans from top to bottom. Load heavy pans underneath. Avoid placing or transporting the product on sloping surfaces.

Follow the instructions for cleaning and maintenance as you will find further in this manual.

Do not use pressure washer to clean the product.

If your product is equipped with a humidifier, it has to be filled with fresh water before heating up the unit.

Banquet Master is equipped with a holder for the roll-in rack handle on the outside of the box. Place it here when the box is hot. Please be aware, handle of roll-in rack might be hot.

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Advice

- ScanBox recommends users to put sealed lids on G/N pans and other types of pans to reduce spillage and to make cleaning easier.
- **Note:** G/N pans or trays must meet the EN 631 standard.
- The door must always be closed during transport.
- Cleaning gradually removes lubricating oil. Therefore, the door lock & castors must be oiled regularly.
- If the boxes are cleaned every day, ScanBox recommends using stainless steel castors with sealed ball bearings.

Maintenance & Cleaning

The product must be cleaned and serviced regularly. Moving parts must be lubricated and tightened.

General Information Before Cleaning

- Disconnect the product from the electric mains by unplugging it from the wall socket.
- Make sure the product has cooled down to reduce the risk of burns on hands or arms.
- Have a certified electrician inspect the product every six months.
- **Note:** do NOT clean the product with a power washer.

Cleaning of Runners

- Remove detachable runners and clean them manually or place them in a dishwasher.
- Products with pressed runners should be cleaned manually from inside of the box.

Cleaning of Pan Stop

Some models have a removable pan stop located on the inside at the back of the product. The pan stop can be removed for cleaning by unhooking it from the keyhole mounts. Be sure to lock the castors before disassembling or mounting the product.

Cleaning of Fiberglass Plastic Parts

Clean plastic parts such as side panels, door panel, back panel, fiberglass plastic cases and door gasket with a mild detergent diluted with warm water. After cleaning, wipe the surfaces dry with a soft cloth.

Cleaning of Castors

Use the same procedure as “Cleaning of Fiberglass Plastic Parts” when cleaning the castors, but make sure that the lubricant of the castors does not leak out when cleaning.

Cleaning of Anodized Aluminum Surfaces

General

Anodized aluminum surfaces must be cleaned if food has been spilled and/or is stuck in order to keep the product hygienic. Cleaning must be completed before the product is reheated or cooled down. Avoid spillage, if possible. Clean spillage before it dries since dried spillage is harder to get rid of. Beware of the hot surfaces.

Cleaning Methods

Cleaning can be done with a hose nozzle or with squeegees and cloths. A bucket of hot water with soft cleaners and a brush is recommended. Rinse with low pressure water hose and wipe dry with a soft cloth.

Verify your products IP-classification on the CE mark placed on the side of the product. Information on how to interpret the IP-classification is available at <http://www.sp.se/en>.

The manual method allows the use of wax-based cleaners and polishing / wiping with a soft cloth. The thin wax layer reduces the risk of food spillage getting stuck on the surface thus prolonging time between cleaning.

Detergents

The anodized aluminum surfaces are sensitive to strong acids and, in particular, to strong alkalis, e.g. sodium hydroxide. Therefore, detergents with such content should NOT be used as they may cause stains and veins. Soft clean water in combination with a neutral detergent (pH 6-8) is recommended. The anodized surface is not sensitive to organic solvents why such can be used, e.g. mineral turpentine. Do not use aggressive detergents such as spray cleaners.

Fixed Waste

Dried food residue on the inside of the box can be scraped away with a plastic scraper. The surface can be polished with a sponge (3M) or equivalent.

Scratches

Scratches that have gone through the anodization and exposes the aluminum below is considered purely cosmetic damage. This is due to the excellent adhesion of the anodization and the built-in properties of the aluminum; however, these types of scratches pose a risk of further corrosion.

Scratches on the fiberglass plastic laminate on the outside of the box can be polished with gel coat, which will improve damages of mechanical surfaces and turn into a glassy surface. Larger damages such as holes and deep scratches in plastic laminate can be spackled with fiberglass putty and painted.

Please contact ScanBox Thermo Products AB at: +46 454-30 83 00 or info@scanbox.se if you have further questions.

Cleaning of Stainless Steel Surfaces

General

Stainless steel surfaces soiled with food residue must be cleaned to remain hygienic. Cleaning must be completed before each use or once a day. Avoid food spillage, if possible. Clean food residue before it dries to facilitate cleaning.

Beware of hot surfaces.

Detergent

- Use only detergents for stainless steel. Detergents may not contain chlorides.
- Contact your supplier of cleaners and detergents for recommendations regarding stainless steel detergents.

Stainless steel can begin to corrode and discolor after prolonged exposure to liquids containing salt.

Cleaning of Fans

General



CAUTION: Only qualified personnel may clean the fans.

The fans must be cleaned every three months, or if there is food stuck in the fan. After each transport, the fan should be inspected to determine if there is food stuck in the fan. If so, it must be cleaned before the box is started.

Cleaning Method

Before you start cleaning, the box must be disconnected from the wall socket. Remove the screws that hold the element cover. Start cleaning the fan from dust and other residues.

Compressed air, a brush or a wet cloth can be used to clean the fan and the cooling flanges.

Note: Do not use running water to clean the fan.


Note: The boxes should not be cleaned with a high pressure washer.

If your box does not work

Only approved spare parts from ScanBox may be used. Otherwise, the warranty will not apply. Only qualified personnel may perform repairs that affect the box's electrical system. This also applies to the change of spiral cord and plug.

Environmental protection



This symbol  on the product indicates that the product can not be handled as household waste. It should, instead, be submitted to a recycle station for electrical and electronic components. When ensuring that the product is handled correctly, you help prevent negative environmental effects. For further information, contact your local authorities, waste collection service or the retailer who sold the product to you.

Packaging

Our packaging material is environmentally friendly and recyclable. Sort and discard the material in suitable containers at the recycling station.

Warranty

All ScanBox products have a 12 month warranty from the date of the invoice. In case of complaints or warranty cases, a warranty form must be filled in. It is mandatory to fill in both the article number and serial number when submitting the warranty form. You can download the warranty form from ScanBox's website at <https://www.scanbox.se/en/support/warranty>. The warranty form should be sent to the company where you purchased your products or directly to ScanBox (only Swedish customers).

The warranty does not Apply if:

- You are not following the instructions in this manual.
- You use the product for other purposes than it is intended for.
- You change some settings in the control panel.
- You make functional changes to the product.
- You use non-original spare parts.

The following parts are not covered by the warranty:

- Spiral Cord
- Castors
- Rubber cladder on the chassis
- Doors Gasket

Manufacturer's Address

ScanBox Thermo Products AB

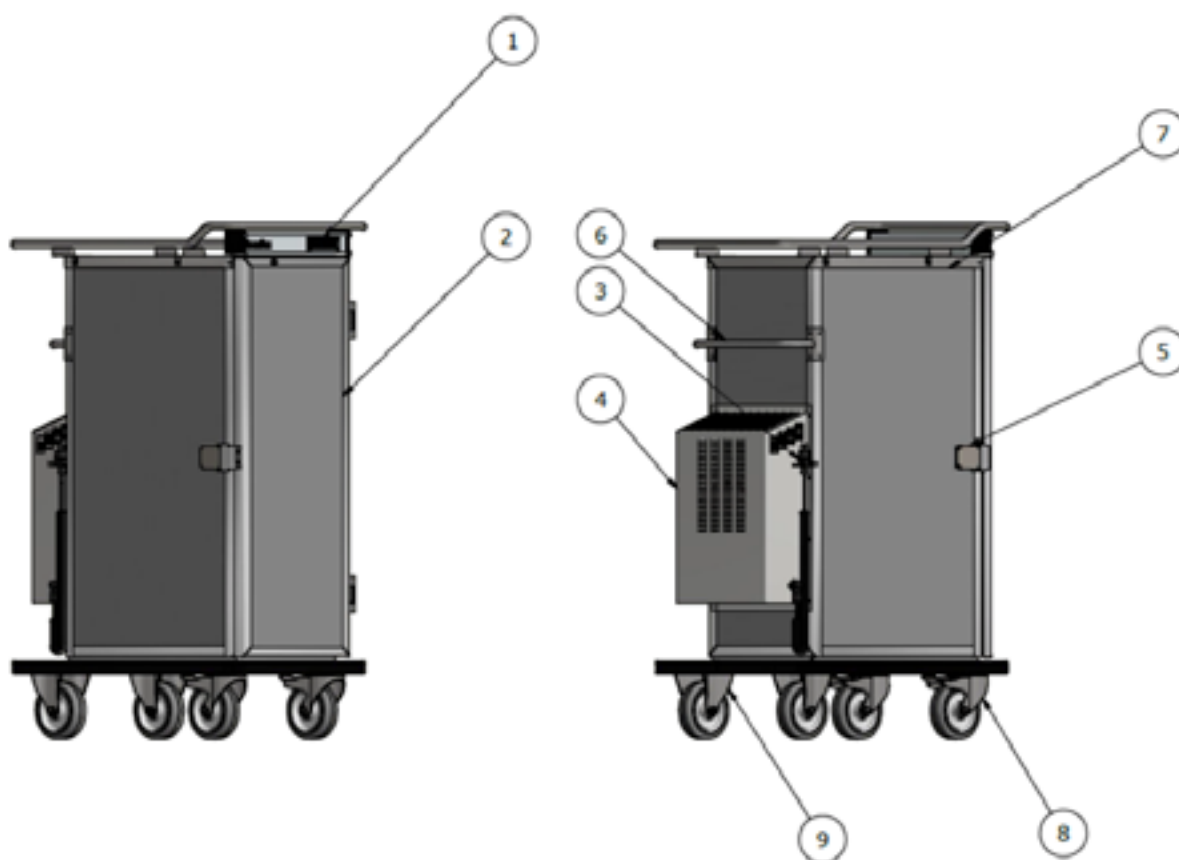
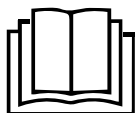
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SWEDEN

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info@scanbox.se
www.scanbox.se

Ergo Line, Banquet Line & Bakery Line Cooling

Product Description

Overview



| Number | Parts |
|--------|--|
| 1 | Control Panel - Temperature Controller |
| 2 | Door |
| 3 | Plug |
| 4 | Protective cover over cooling compressor |
| 5 | Door Lock |
| 6 | Push/Pull Handle |
| 7 | Extra Loading Space |
| 8 | Front Castors with Brake and Swivel |
| 9 | Rear Castors |

Control Panel



Up Arrow

Press this button to increase the temperature in the box.



Down Arrow

Press this button to decrease the temperature in the box.



Show Temperature Button

Displays the current temperature in the box.

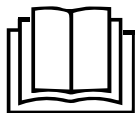


Power Button

To start the box or put it in standby mode, press and hold the power button for three seconds.



Before using the product for the first time



Transport

- Inspect the boxes on arrival. In particular, ensure that no transport damage has occurred.
- If the goods are damaged from the transport, do not sign the carrier's documentation without claiming the transport damage.

Unpacking

Do not scratch the boxes when unpacking.

Recycling of Packaging Materials

ScanBox packaging materials can be returned to the recycling station.

First Cleaning

The boxes are cleaned by ScanBox personnel before they were transported, but you should always clean the boxes one more time before using them.

Commissioning

ScanBox products meet relevant electrical specifications. Before using the boxes for the first time, please follow below instructions:

- Make sure that the mains voltage is in accordance with the box's specification.
- The wall socket must be easily accessible making sure the box can be disconnected by hand without pulling the cord.
- Boxes with compressor cooling should not be transported while lying down. If the box has been laying down during transport, allow it to stand up for at least two hours before switching it on. This to ensure the compressor oil flows back into place.

Daily Use

The box should be connected to a grounded 220-240V single phase wall socket for 90-120 minutes before using the box. If the box is equipped with compressor cooling, 40-60 minutes is enough to cool the box to the desired level. The box comes with a spiral cable to be plugged into a wall socket at the appropriate height. The spiral cable is located on the back of the box.

After loading the food into the box, connect the box to a wall socket for another 10-15 minutes for best results. This allows the temperature to be restored after the frequent door openings during loading.

- The purpose of a box with cooling is to hold and transport cold food, not to cool down food.

Boxes with compressor cooling meet climate class 4. This means that the boxes can keep an inside temperature of 3-8°C in an ambient environment with a temperature of 30°C and a humidity of 55% RH.

Boxes with peltier cooling meet climate class 0. This means that the boxes can keep an inside temperature of 3-8°C in an ambient environment with a temperature of 20°C and a humidity of 50% RH.

Declaration of Conformity with CE

This product meets the safety requirements of the Machinery Directive 2006/42/EC. In addition, the product complies with the EMC Directive 2014/30/EU and the 2011/65/EU Directive on the Use of Certain Hazardous Substances in Electrical and Electronic Equipment ("RoHS2"). Furthermore, the manufacturer fulfills the requirements of Regulation 1907/2006/EC on the Registration, Evaluation, Authorization and Restriction of Chemical Substances ("REACH").

For the latest updates regarding "EU Declaration of Conformity", visit www.scanbox.se/en/support.

Chart – Technical Data

| Name | Tare | Max Weight | Capacity GN 1/1 | Width | Depth | Height |
|-------------------|-------|------------|-----------------|--------|--------|---------|
| Ergo Line CP08 | 55 kg | 127 kg | 8 | 540 mm | 810 mm | 1120 mm |
| Ergo Line CP10 | 59 kg | 149 kg | 10 | 540 mm | 810 mm | 1280 mm |
| Ergo Line CP12 | 65 kg | 173 kg | 12 | 540 mm | 810 mm | 1440 mm |
| Ergo Line CP14 | 68 kg | 194 kg | 14 | 540 mm | 810 mm | 1600 mm |
| Ergo Line CC08 | 55 kg | 137 kg | 8 | 540 mm | 870 mm | 1120 mm |
| Ergo Line CC10 | 59 kg | 159 kg | 10 | 540 mm | 870 mm | 1280 mm |
| Ergo Line CC12 | 65 kg | 183 kg | 12 | 540 mm | 870 mm | 1440 mm |
| Ergo Line CC14 | 68 kg | 204 kg | 14 | 540 mm | 870 mm | 1600 mm |
| Banquet Line CC12 | 91 kg | 307 kg | 24 | 740 mm | 990 mm | 1440 mm |
| Banquet Line CC16 | 99 kg | 387 kg | 32 | 740 mm | 990 mm | 1760 mm |

CP = Cooling Peltier

CC = Cooling Compressor

Maximum weights are based on the following weight per runner:

Ergo Line = 9 kg (GN1/1)

Banquet Line = 9 kg (GN1/1) or 18 kg (GN2/1)

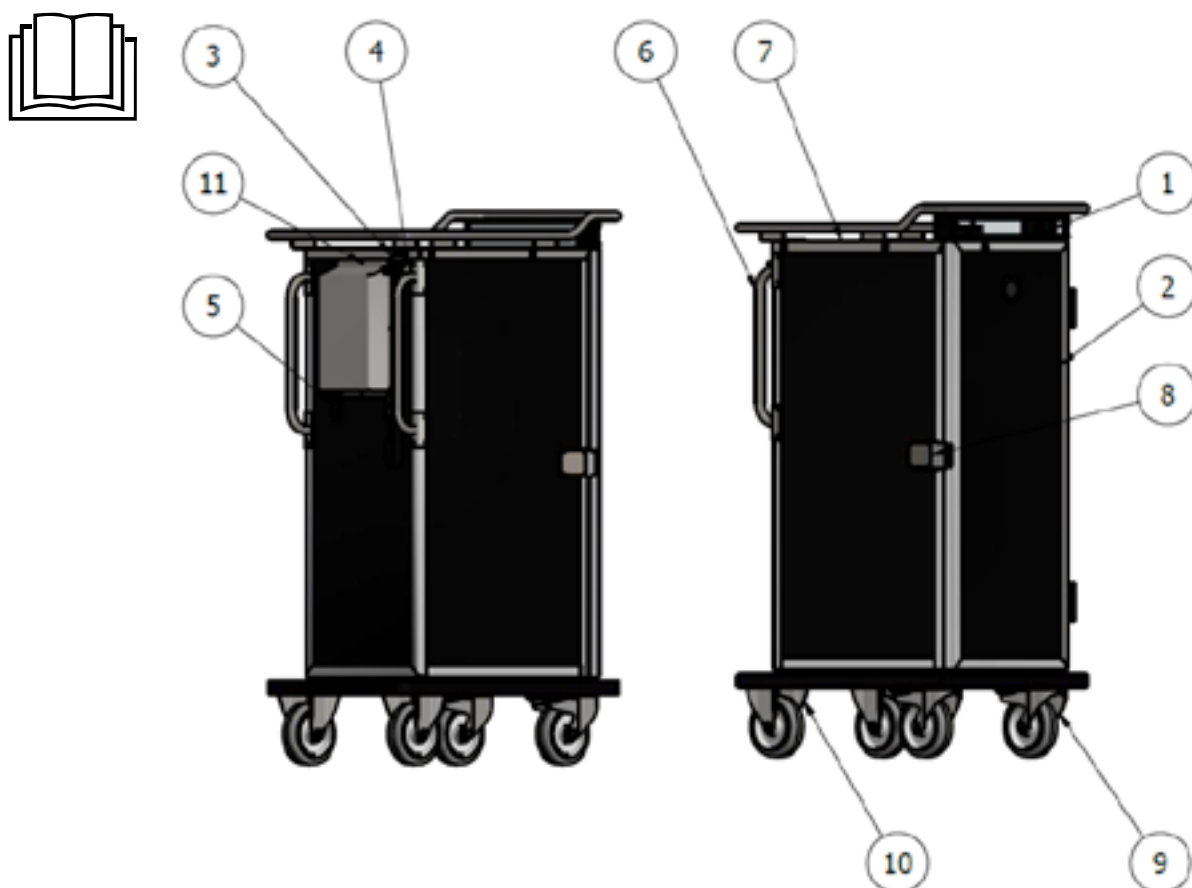
Maximum permitted weight per pan = 9 kg (GN1/1) or 18 kg (GN2/1)

The products' emission sound pressure is lower than 70 dB (A).

Ergo Line, Banquet Line, Banquet Master, Bakery Line & Under Counter Hot

Product Description

Overview



| Number | Parts |
|--------|--|
| 1 | Control Panel - Temperature Controller |
| 2 | Door |
| 3 | Plug |
| 4 | Suspension for spiral cord and plug |
| 5 | Spiral Cord |
| 6 | Handle / Impact Protection |
| 7 | Extra Loading Space |
| 8 | Door Lock |
| 9 | Front Castors with Brake and Swivel |
| 10 | Rear Castors |
| 11 | Protective Cover |

Control Panel



Up Arrow

Press this button to increase the temperature in the box.



Down Arrow

Press this button to decrease the temperature in the box.



Show Temperature Button

Displays the current temperature in the box.



Power Button

To start the box or put it in standby mode, press and hold the power button for three seconds.



Before using the product for the first time



Transport

- Inspect the boxes on arrival. In particular, ensure that no transport damage has occurred.
- If the goods are damaged from the transport, do not sign the carrier's documentation without claiming the transport damage.

Unpacking

Do not scratch the boxes when unpacking.

Recycling of Packaging Materials

ScanBox packaging materials can be returned to the recycling station.

First Cleaning

The boxes are cleaned by ScanBox personnel before they were transported, but you should always clean the boxes one more time before using them.

Commissioning

ScanBox products meet relevant electrical specifications. Before using the boxes for the first time, please follow below instructions:

- Make sure that the mains voltage is in accordance with the box's specification.
- The wall socket must be easily accessible making sure the box can be disconnected by hand without pulling the cord.

Daily Use

Hot boxes should be connected to a grounded 220-240V single phase wall socket for 45-60 minutes before using the box. If the box is equipped with convection heating, 20 minutes is enough to heat up the box to the desired level. The box comes with a spiral cable to be plugged into a wall socket at the appropriate height. The spiral cable is located on the back of the box.

After loading the food into the box, connect the box to a wall socket for another 10-15 minutes for best results. This allows the temperature to be restored after the frequent door openings during loading.

- The purpose of boxes with heat is to hold and transport hot food, not to heat up food.

Banquet Master - the roll-in rack for the combi oven must always cool down before rolling it into a Banquet Master. That is because the trolley and the food are very hot, which causes the temperature to rise above the desired level for hot holding.

Neutral boxes can be used to make shorter transports of hot food. Also, they can be used as cold boxes by cooling them down in refrigerated rooms or with eutectic plates.

Declaration of Conformity with CE

This product complies with the safety requirements of the Low Voltage Directive 2014/35/EU (for non-fan products) or the Machinery Directive 2006/42/EC (for products with a fan). In addition, the product complies with the EMC Directive 2014/30/EU and the 2011/65/EU Directive on the Use of Certain Hazardous Substances in Electrical and Electronic Equipment ("RoHS2"). Furthermore, the manufacturer fulfills the requirements of Regulation 1907/2006/EC on the Registration, Evaluation, Authorization and Restriction of Chemical Substances ("REACH").

For the latest updates regarding "EU Declaration of Conformity", visit www.scanbox.se/en/support.

Chart – Technical Data

| Name | Tare | Net Weight | Capacity GN 1/1 | Width | Depth | Height |
|---------------------------|-------|------------|-----------------|--------|---------|---------|
| Ergo Line NE08 | 48 kg | 120 kg | 8 | 540 mm | 810 mm | 1070 mm |
| Ergo Line NE10 | 51 kg | 141 kg | 10 | 540 mm | 810 mm | 1230 mm |
| Ergo Line NE12 | 55 kg | 163 kg | 12 | 540 mm | 810 mm | 1390 mm |
| Ergo Line NE14 | 59 kg | 185 kg | 14 | 540 mm | 810 mm | 1550 mm |
| Ergo Line HS08 | 49 kg | 121 kg | 8 | 540 mm | 810 mm | 1120 mm |
| Ergo Line HS10 | 53 kg | 143 kg | 10 | 540 mm | 810 mm | 1280 mm |
| Ergo Line HS12 | 58 kg | 166 kg | 12 | 540 mm | 810 mm | 1440 mm |
| Ergo Line HS14 | 62 kg | 188 kg | 14 | 540 mm | 810 mm | 1600 mm |
| Ergo Line HF08 | 50 kg | 122 kg | 8 | 540 mm | 810 mm | 1120 mm |
| Ergo Line HF10 | 54 kg | 144 kg | 10 | 540 mm | 810 mm | 1280 mm |
| Ergo Line HF12 | 59 kg | 167 kg | 12 | 540 mm | 810 mm | 1440 mm |
| Ergo Line HF14 | 63 kg | 189 kg | 14 | 540 mm | 810 mm | 1600 mm |
| Banquet Line NE12 | 68 kg | 284 kg | 24 | 740 mm | 910 mm | 1390 mm |
| Banquet Line NE16 | 76 kg | 292 kg | 32 | 740 mm | 910 mm | 1710 mm |
| Banquet Line HF12 | 75 kg | 291 kg | 24 | 740 mm | 910 mm | 1440 mm |
| Banquet Line HF16 | 83 kg | 371 kg | 32 | 740 mm | 910 mm | 1760 mm |
| Banquet Master HF20 | 80 kg | 205 kg | - | 770 mm | 1040 mm | 1915 mm |
| Banquet Master HF40 | 97 kg | 347 kg | - | 970 mm | 1160 mm | 1996 mm |
| Under Counter HF5 | 44 kg | 89 kg | 5 | 540 mm | 810 mm | 816 mm |
| Under Counter HF5 Banquet | 61 kg | 151 kg | 10 | 740 mm | 910 mm | 816 mm |

NE = Neutral
 HS = Hot Static
 HF = Hot Fan

Maximum weights are based on the following weight per runner:

Ergo Line = 9 kg (GN1/1)

Banquet Line = 9 kg (GN1/1) or 18 kg (GN2/1)

Maximum permitted weight per pan = 9 kg (GN1/1) or 18 kg (GN2/1)

The products' emission sound pressure is lower than 70 dB (A).

Notes

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