



User manual for ScanBox Basic Line Hot & SBE/SBK ScanBox meal delivery carts.

Dear Customer

Congratulations on your selection of a new ScanBox, meal delivery 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.

Warranty:

All ScanBox products have a 12 month warranty from the date of the installation. It is a condition that the warranty claim card is completed with the article number and serial number. (You can download the warranty claim card on ScanBox's website at www.scanbox.se under Service). The warranty claim card should be sent to the company where you purchased the ScanBox. The warranty does not cover the packaging and the connecting cables, as well as damages caused by improper installation, use, maintenance, repair and cleaning.

Delivery, installation and use:

On the delivery of ScanBox products please check the packaging. If the packaging or product is damaged, it should be written on the freight papers immediately and reported to the freight forwarder and the company where you purchased the ScanBox without delay. ScanBox packaging should be recycled as plastic and cardboard as well as wood when delivered on pallets. It is important that you read the operating instructions before using the ScanBox product.

Contact:

For further information or technical questions please contact the company where you purchased the ScanBox or at ScanBox Thermo Products AB e-mail: info@scanbox.se , Telephone +46 454 30 83 00.

Hot carts (static heating) with electrical connection:

User/Operation:

The cart is to be connected to a single phase 230 Volt AC power outlet for approximately 45-60 minutes before use. The cart comes with a spiral cable that is plugged into the power outlet which should be positioned at a suitable height. It is at the rear of the cart.

Please note that the cart has a fixed thermostat in order to fix the temperature to 80°C

For best results, the cart should stay connected for approximately 10-15 minutes after the food is loaded inside the cart to ensure that the temperature is restored after the opening of the door.

An indicator light is off to indicate that the right temperature is reached.

Note: Unplug the cable from the outlet by grasping the plug (*Do not pull directly on the cord!*).

There is a position on the rear of the cart so as to hang the cable during transporting.

Cleaning of the cart: The cart must be disconnected from the power point prior to cleaning.

The cart is qualified for the protection rating IP44. (Protection from the ingress of water & solids).

The cleaning should be performed according to the cleaning section in this manual (please see the section on **cleaning of anodized aluminum surfaces**).

Note: The boxes should not be washed with high-pressure water jet.

Maintenance of the cart:

The cart must be maintained on a regular basis.

The movable parts should be lubricated and tightened. IE; Castors.

Only a licensed electrician may repair and work on the electrical parts of the cart. Only approved replacement parts from ScanBox, are allowed to be used, otherwise the warranty is not valid.

General information:

Detachable runners:

Detachable runners are carefully removed, before they are cleaned manually or placed in the dishwasher.

Carts with castors:

ScanBox offers carts with castors or adjustable legs. All carts can hold a maximum load of 10 kg per runner inside the box. Carts with castors have a maximum speed of 6km/hour.

General recommendations:

Tight fitting lids are recommended for G/N Gastronorm containers or other types of canteens to reduce the waste and to make the cleaning easier. Note: When using G/N Gastronorm pans or trays, they must be to the standard EN 631.

Door(s) must be closed during the transport.

The washing process, gradually removes the lubricating oil. Therefore, door locks should be lubricated regularly.

If the carts are washed every day, stainless steel castors with sealed ball bearings are recommended.

Cleaning of anodized aluminum surfaces:

General:

If there is any food, which has been spilt or has become attached to the smooth anodized surfaces, then the surfaces should be cleaned to maintain a hygienic and clean appearance. Cleaning should be done before the warming up of the cart. Avoid spillage when possible. Clean any spillage before it dries on the surface making the soil hard to clean. Be careful regarding hot surfaces.

Cleaning method:

Cleaning can be done with a hose nozzle or rubber scrapers and rags. A bucket with warm soft detergent, and a brush is recommended. Rinse out with a soft hose, and dry with a soft cloth. Check the CE mark of the current IP class – information about rating can be found on www.sp.se. The manual method allows the use of waxy detergent and light polishing/wiping with a soft cloth finally. The thin coating of wax will reduce the risk of food stuff sticking to the surface, as well as prolong time between cleaning.

Detergent:

The anodized aluminum surfaces are sensitive to strong acids, alkali in particular, therefore cleaners with such content should NOT be used. This can cause stains and backlash. **Soft clean water in addition of a neutral detergent (pH 6-8) is recommended.** The anodized surface is not sensitive to organic solvent models, such as trichloroethylene, a thin layer of crystalline oil used for removing paint, oil and similar can be used.

Attached dirt:

Leftovers (inside) which are dry on the surface can be scraped with a plastic scraper and surface polished with sponge (3M) or equivalent.

Scratches:

Scratches that pass through the anodized surface and expose the aluminum beneath is cosmetic damage, but is not a risk for deeper corrosion, thanks to the anodization layer's excellent adhesion. Scrapes and scratches on the outer side of plastic laminate can be polished with acrylic. The damage should be cleaned with Scotchbrite (sponges) or similar and filled with acrylic lacquer.

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

(Information taken from Eloxal AB 990808)