

# ScanBox



## ScanBox helps the Culinary elite to fulfill their dreams

### Tight game in 2016 years Culinary Olympics

On the 22nd of September 2016, the Culinary Olympics in Erfurt Germany took place once again. More than 2000 top chefs from 59 countries participated and fought for the gold medals.

The competition is divided into two parts, the "cold table" and the "warm table".

Several gold medals are handed out for the different parts of the competition but the final score from both "the cold table" and "the warm table" determines the end results.

#### **This year's gold medalists choose ScanBox**

In the category "National senior", a total of 19 gold medals was rewarded. 14 of those were rewarded to teams using ScanBox. In the end Singapore managed to score the highest points and were awarded the total gold medal closely followed by Finland and Switzerland.

Among the Junior teams Sweden won the total competition while Stockholm Culinary team won the gold among the regional teams. In total, more than half of the competing teams were using Scan-

Box in their fight for the gold medals

*"We are incredibly excited to continue our collaboration with ScanBox. We had access to their products during the Olympics in 2014, which was very helpful and was a contributing reason that everything worked out as good as it did in Erfurt. We see this collaboration as a long term partnership. ScanBox innovative solutions will help us even more in the future", said Andreas Printz – captain of the Stockholm Culinary team*

In the category "community catering" Fazer dominated with their Finnish team winning the gold

# ScanBox



medal while the Swedish team won the silver medal. Juanita Conway's Head of Gastronomy at Fazer Food Services explains just how important ScanBox are to them both in competition and daily work.

*"ScanBox provide us with a comprehensive overview of all stages in the competition. It helps us to prepare the raw ingredients, and also to keep everything organized during the competition. It looks clean and tidy in the competition kitchen. The boxes are very easy to transport, which the whole team really appreciates",* says Juanita Conway's Head of Gastronomy at Fazer Food Services and project leader for Fazer Culinary Team.

## Back to daily work

When not a part of competitions the ScanBoxes are often used in some of the chefs daily operations. The boxes are invaluable tools for any operator that need reliable equipment to maintain temperatures and move food to and from different outlets. The guests will be served in

time, without affecting the food quality.

*"In our kitchens, the boxes are of very good use especially when we need to carry both cold and warm food a little longer, to get closer to our guests. Then it is a big comfort to have the boxes",* says Juanita Conway's from Fazer

Claes Hasselhaun, a member of Stockholm Culinary team uses the boxes on daily basis at his work at Stockholm City Hall. He also emphasises how the boxes were of great support when transporting food over long distances.

*"ScanBox is a must in our business as we transport the food to the various lounges and need perfect control over the quality and temperature of the food. It is a great advantage that the boxes are easily operated and keeps the temperatures perfect".*

## A guarantee of quality and food safety

*"We are very happy to see that a majority of the world's chef elite chooses ScanBox when they need hot and cold*

*transport solutions. It is a fantastic acknowledgement that our unique "Temp Stop" design is a safe choice in order to preserve food quality during both transport, and hot/cold holding",* says Johan Olsson, Marketing manager at ScanBox.



# ScanBox



*"We are incredibly excited to continue our collaboration with ScanBox. We had access to their products during the Olympics in 2014, which was very helpful and was a contributing reason that everything worked out as good as it did in Erfurt. We see this collaboration as a long term partnership. ScanBox innovative solutions will help us even more in the future",* said Andreas Printz – captain of the Stockholm Culinary team.

## Why ScanBox

- Combine heating, cooling and neutral boxes
- Detachable racks
- Intuitive LED-display
- Adjustable moist ventilation
- Aluminium = low weight
- Customize with colours and decors

# ScanBox

*Bringing your food with care*

scanbox.se

T: 0454-30 83 00

E: info@scanbox.se

