

ScanBox

Bringing your food with care

**NEW
PRODUCT
LINE**

ScanBox Crate Line

Simplifying food logistics for bulk transport and distribution

- Versatile transport solution – developed for both single-packed food in cook/chill chains and bulk transport of foodstuffs between kitchens. Maintains safe and stable temperatures during transport.
- Ergonomic and practical – tow-bar compatible and designed for effortless maneuvering, reducing manual handling and operator strain. Reinforced runners withstand heavy loads.
- Compatible with reusable/returnable Euro standard crates (600×400 mm) and automation systems.



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Available with
ERGO DRIVE

ScanBox Ergo Line

Optimal for kitchens with limited space and frequent transport needs

- Maintains food quality – even temperature throughout the box ensures perfect holding for both hot and cold dishes.
- Ergonomic and user-friendly – designed for effortless handling and safe transport, with a lightweight yet robust chassis.
- Flexible in size and design – available in multiple models for 5–28 GN 1/1 containers, suitable for both front and back of house environments.



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Stand out with
**SIGNATURE
BRANDING**

ScanBox Banquet Line

Delivering excellence for high-volume catering and events

- High capacity with precise temperature control maintaining even heat or cooling even during frequent door openings.
- Optimized for large-scale service – ideal for banquets, conferences and catering where food quality and timing are critical from kitchen to serving area.
- Built for mobility and reliability – reinforced chassis, large castors and ergonomic handles ensure safe, effortless transport in demanding environments.
- Supports both GN 2/1 and GN 1/1 containers.



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A photograph of a ScanBox Undercounter Crosswise unit installed under a buffet counter. The unit is a stainless steel, crosswise design with a black door and the ScanBox logo. It is on casters. In the background, there are buffet trays with various foods and a dining area with tables and chairs.

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**+90°C IN
20 MINUTES**

ScanBox Undercounter Crosswise

**Designed to fit seamlessly under
buffet and serving counters**

- ◆ Compact and versatile format – crosswise design in GN 1/1 standard slides easily under low counters, ideal for both kitchen and front-of-house use.
- ◆ Efficient performance – fan-assisted system reaches +90°C in 20 minutes with digital temperature control for precise heat and food quality.
- ◆ Equipped with smooth-rolling castors and removable racks for easy handling and maintenance.



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The ScanBox logo is positioned in the top right corner of the image. It features the brand name "ScanBox" in a large, white, sans-serif font. Below the brand name, the tagline "Bringing your food with care" is written in a smaller, italicized, white font. The background of the entire top section is a photograph of a ScanBox food service cart in a modern office or meeting room. The cart is black with a silver front panel that has the ScanBox logo. It has two shelves. The top shelf holds a white bowl filled with fruit (bananas, grapes, and an orange), a stack of white plates, and some cutlery. The bottom shelf holds a silver thermal carafe. In the background, there are office chairs and a large window with green curtains.

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**MORE ROOM
TO SERVE**

ScanBox TopShelf

Flexible storage for efficient food service

- Simplifying food preparation and serving – providing extra room for trays, cutlery, glasses or plates. Ideal for catering, conferences and room service.
- Easily mounted on any ScanBox Ergo Line model, either as part of a new setup or retrofitted to your existing unit.
- Durable, stable, yet lightweight – powder-coated steel construction provides reliable strength and a clean, professional look.



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**CLEAR
VISIBILITY &
CONTROL**

Glass door with integrated lighting

Ideal for open kitchens, buffets, cafés and service lines

- Integrated LED lighting – provides bright, even illumination for professional food presentation.
 - Improves workflow and energy efficiency – staff can monitor food without opening the door, minimizing heat loss and saving energy.
 - Designed for front-of-house use – sleek, insulated glass door ideal for open kitchens, buffets, cafés and service lines.
 - Available for ScanBox Ergo Line Single with compressor cooling, sizes 12 and 14.
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