



Key Features
Interactive PDF

ScanBox

SPECIFICALLY DESIGNED TO
HOLD & DISTRIBUTE HOT, COLD
& AMBIENT FOOD



✓
LOW POWER
CONSUMPTION

✓
LIGHTWEIGHT
& VERSATILE

✓
CORPORATE
BRANDING



CHOOSE YOUR
COLOUR

CUSTOM DESIGNS
AVAILABLE



▶ Key Features



Low Power Consumption

Exceptionally low power consumption due to the aluminium interior design and the latest technology heating and cooling systems. (All powered by a single 13 amp plug socket).



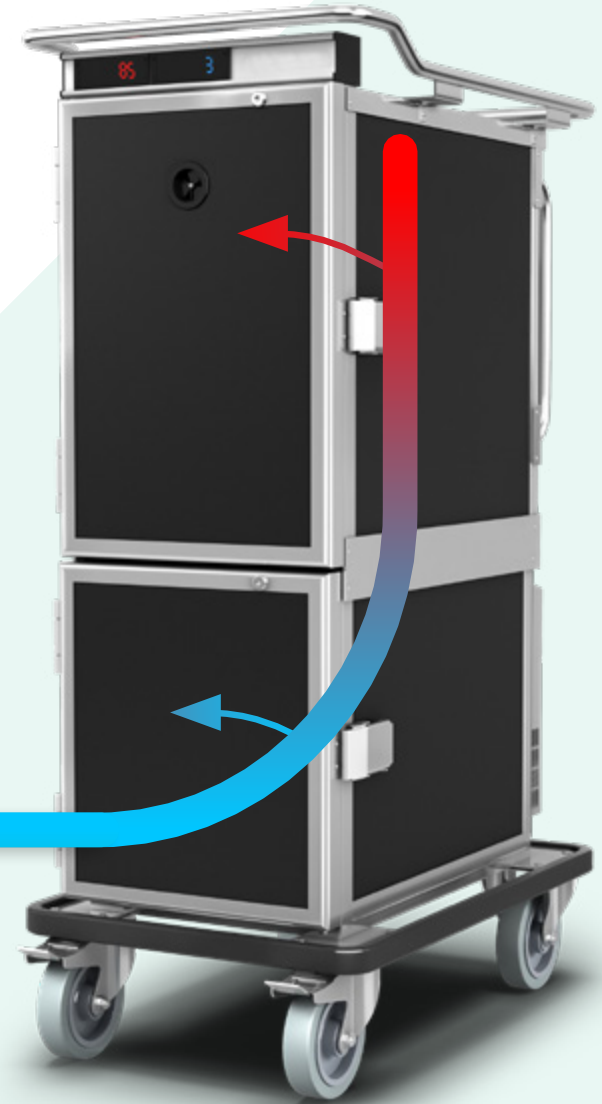
Lightweight & Versatile

Ergonomically best in the market due to the GRP external and aluminium interior construction method. Approximately 30-50% lighter than existing market products.



Corporate Branding

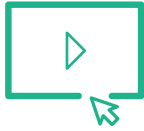
Full colour range and corporate logo options available. This aesthetic exterior allows for back of house equipment to be used in all front of house environments.



hot & cold compartments on a single trolley

The most innovative product on the market, which allows the user to hold and distribute hot & cold food on one trolley (convection heated and compressor cooled).

▶ Interactive Video Library See Our Trolleys In Action!



ScanBox Introduction



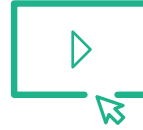
Key Features



Case Study Video



Logo & Branding Options



Tow Bar Accessory



Animated Introduction

► Industry Sectors Where would you find our trolleys?



Education

Schools, Universities & Learning Institutions



Care Homes

Care in the community applications and care home complexes



Restaurants

Ideal for small & large scale catering operations



Stadia

Easily move food from a CPU to numerous stadium catering sites



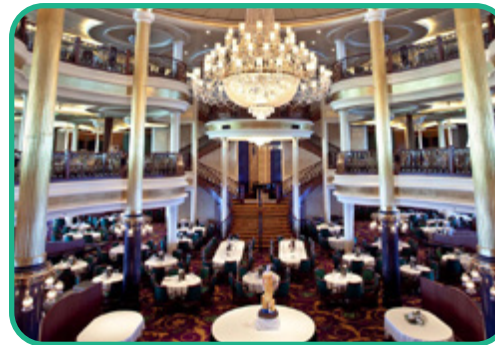
Contract Catering

Full control of the food quality to cooking and serving



Bakeries

An ideal compliment to your bakery function



Hotels

Perfect for conference catering and large scale banqueting requirements



Hospitals

Reduce occupational hazards with our lightweight trolleys



Combo



Ambient



Hot



Cold



Duo



Ergo Line Range

Hot, Cold & Ambient

ScanBox Ergo Line (GN1/1) is the perfect alternative for efficient distribution and cold/hot holding of food – e.g. during the busy lunch hours or whenever flexibility and easy operation are your priorities.

Our trolleys offer well-planned interaction of functions, high capacity when feeding the kitchen canteens and a remarkable ability to preserve the quality of food. The ScanBox food holding compartments need no additional electrical installations, just a single-phase 13amp socket.

Accommodates

View Ergo Line Range



GN1/1



Combo



Cold



Hot



Ambient



Duo



Banquet Line Range

Hot, Cold & Ambient

ScanBox Banquet Line (GN 2/1 & 1/1) is our range of insulated ergonomic trolleys used for hot/cold keeping and distribution of food in environments calling for a combination of quality, accuracy, style and high capacity.

The Banquet Line has been designed for large-scale capacity – e.g. large banquets & events where thousands of people need to be served at the same time.

View Banquet Line Range



Accommodates

GN1/1

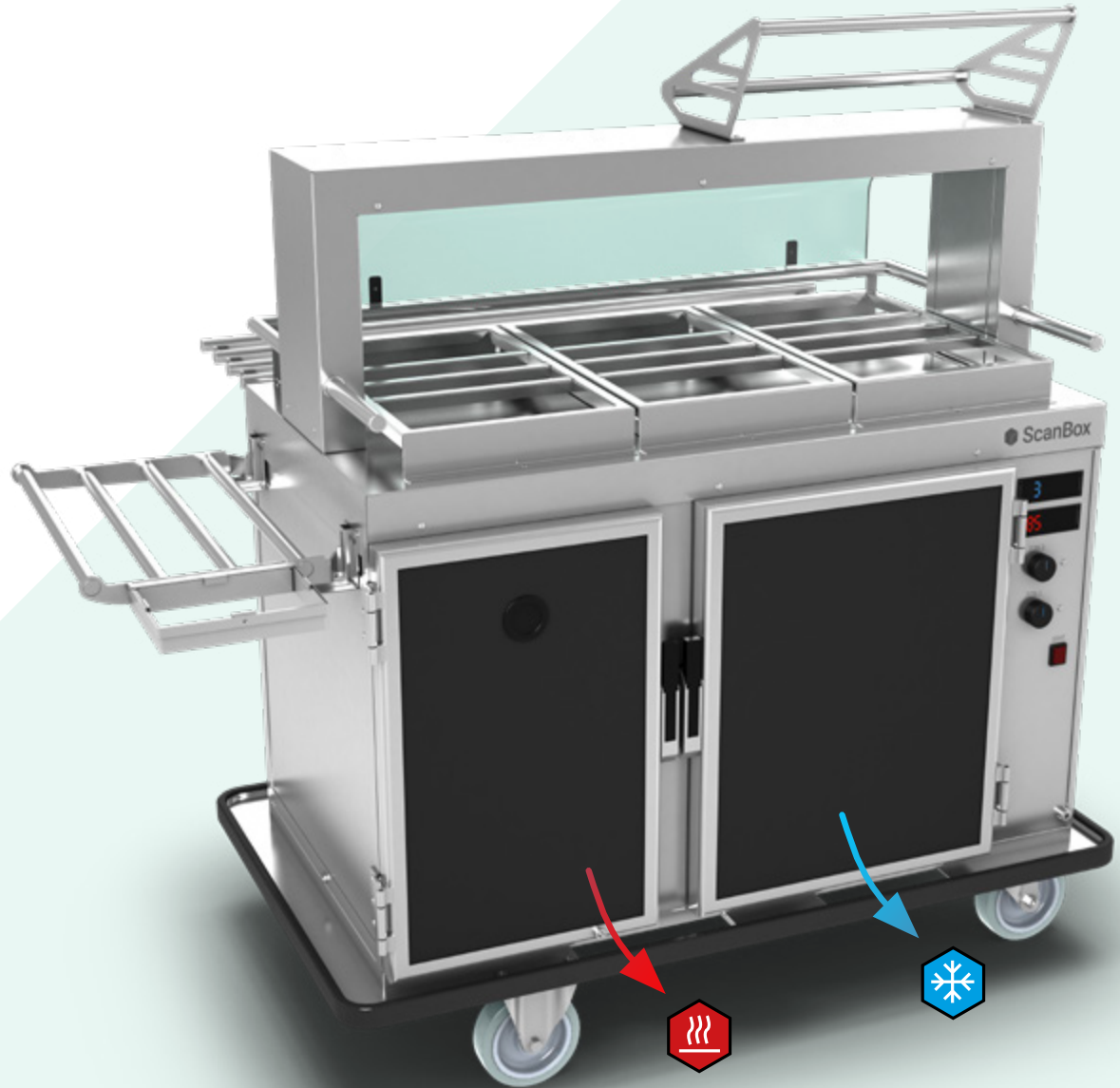
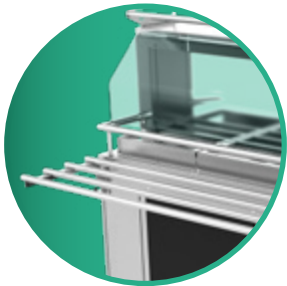
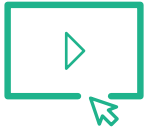
GN1/1

GN2/1

▶ ScanBox Food2Go

The ScanBox Food2Go is an exceptionally versatile product that combines food transportation, holding & serving. A perfect product for contract caterers, hospitals, schools, prisons amongst many others.

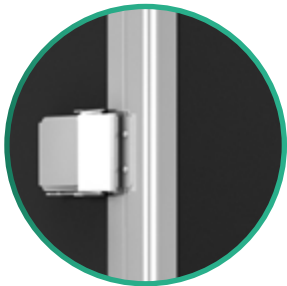
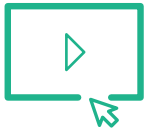
Watch it in action

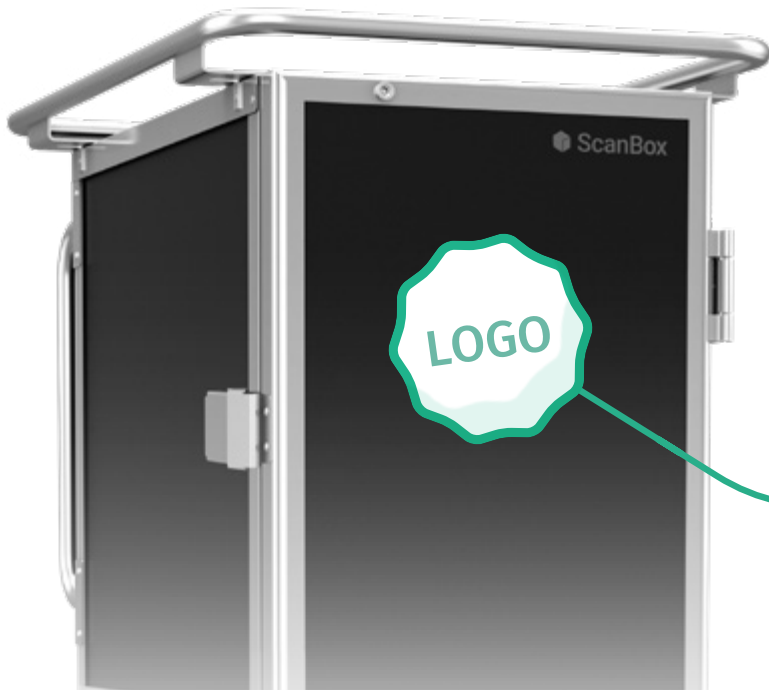


Banquet Master

Reduce labour & save time by moving cooked food directly from a combination oven, to a convection heated or compressor cooled, mobile food trolley. Perfect for hotels and large banqueting operations.

Watch it in action





Your Signature

We put great effort into the design of the exterior. Our products are robust, stylish and offer you maximum payload combined with trouble-free operation. We can offer a range of visual options, from company logos to full graphic wraps.

Simply send us a high resolution, vectorised copy of your company logo in either .AI, .EPS or .PDF format and we will do the design work from there!

**Tell the world
it's yours!**

**Easily differentiate between
hot & cold compartments**



Logo & Branding Video

**Easily differentiate between
separate catering locations**



▶ Extras & Accessories

This is a selection of our many affordable extras that will make your ScanBox product meet your needs and specific operation even better. You will find the complete range at scanboxuk.com.



Central Braking System

Simply lock/unlock both front castors with one simple foot movement.



Aluminium Shelf

Solid, matte finish, shelf for packaged or plated food. Permits the flow of free air.



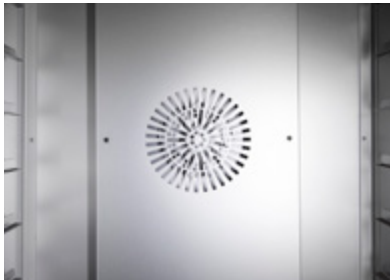
Lightweight Trolleys

Perfect for easy transport of our lightweight, stackable SBE & SBK boxes.



Eutectic Plate

Facilitates cooling of ambient trolleys and assures an even temperature distribution.



Convection Heating System

The convection heater ensures uniform heating throughout the compartment.



Foam-filled Castors

Offers better bump reduction and facilitates smooth operation. An advantage if operating your trolley on uneven surfaces.



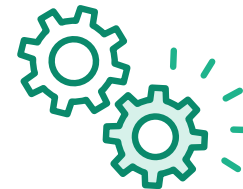
Card Holder

Holds identity cards that indicates e.g. special diets or department address/owner.



200mm Chromed Castors

Perfect for rough terrain and helps ease the transportation of food.



▶ Latest Innovations

A brief introduction to our comprehensive range of other specialised products. Find the complete list at scanboxuk.com



ERGO DRIVE

Motorised chassis with continuously variable speed regulation, emergency braking and built-in battery charger.



SRS TROLLEY

Based around the design of the Scanbox hot and cold trolleys, the SRS crate trolley compliments the food distribution process. Anything that fits into an SRS crate can be neatly put inside one of these trolleys and transported around campus/facility in an ergonomic and aesthetically pleasing manner.



STACKABLE SBE BOX

Stackable and insulated food transport boxes are excellent for holding and transporting hot and cold food for a shorter time or distance.

BAKERY TROLLEY

Eliminates the double jobbing process from cooking or proving to holding and distribution. An ideal compliment to your bakery function.



UNDER COUNTER RANGE

Developed to fit under buffet and serving lines, kitchen shelving and tables.

▶ Partners & Ambassadors

Croke Park Stadium

Harley Street Clinic

QEII Centre

St Andrews Links

Spire Healthcare

NHS Lothian

Hilton Hotels

ETC Venues

Worcester College

Manchester Central



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