



ERGO LINE (GN 1/1)
Single - Under Counter

- ✓ **Optimized Height to fit undercounter**
- ✓ **Versatility, use as stationary or mobile**
- ✓ **Outstanding Manouverability**



ScanBox Ergo Line - Single - Under Counter is a range of products that are suited to be positioned under the serving counter or kitchen table. It can be used as a stationary unit and/or for internal or external transports. Designed with ScanBox latest Environmental Performance (ExP) technology combining increased performance with a decreased environmental impact. Designed to fit equally well back of house as well as front of house allowing exterior branding options.

Function

Equipped with heating technology safely positioned in the back of the unit where also the power plug is located. Adjustable temperature and moisture ventilation allows you to be in control of food quality. Either static heating or fan assisted heating is available. Heat up time approx. 30-35 minutes for static and 15 minutes for fan heating..

Standard Equipment Options

- | | |
|--------------------------|---------------------|
| Backmounted Heating | International Plugs |
| Adjustable Temperature | |
| Adjustable Moisture Vent | |
| European Plug Type | |

Capacity

Equipped with detachable stainless steel racks allowing the air to circulate freely inside the cavity. The u-shaped racks has a tilt-stop function securing the foodcontainer and lid during loading, unloading and transport. Variety of sizes and rack configurations allowing optimal usage of the box.

Standard Equipment Options

- | | |
|-----------------------|-------------------------|
| GN 1/1 80 mm distance | Optional level distance |
| Detachable Racks | |
| Tilt-Stop Function | |

Mobility

Lightweight, yet heavy duty. A solid design made for all types transports including truck. Equipped with non-marking, high quality double bearing castors for easy manouverability even in cramped spaces. Precision moulded PPE insulation assures food temperature and safety when the box is not plugged into power.

Standard Equipment Options

- | | |
|------------------------|-------------------------|
| Ø125 mm Castors | Stainless Steel Castors |
| Double Bearing Castors | |

Ease of Use

Equipped with an intuitive and easy to use display conveniently positioned in front top of unit. All-around top frame allows easy handling facing the unit from any direction. The 4,5 meter long single phase spiral cord is positioned on the back of the unit.

Standard Equipment Options

- | | |
|-----------------------------|--------------|
| One-Grip Handle | Sight window |
| Extra Long Spiral Cord | |
| Digital Controller in Front | |

Construction

A heavy duty yet lightweight construction based on a stainless steel framing, reinforced plastic exterior panels, solid high precision moulded polyurethane foam insulation and anodized aluminium interior. A smooth, hygienic and fully sealed inner cavity without welds or rivets. The frame, top hood and handles are in robust stainless steel.

Standard Equipment Options

- | |
|------------------------|
| Smooth Hygienic Cavity |
| Smooth S/S Top |
| S/S Framing |

Exterior Design

Robust and elegant Scandinavian design made for both back of house as well as front of house operations. Possibility to choose different colours as well as adapting parts or the full box according to corporate branding. Use the design and let the box be a part of the full F&B experience.

Standard Equipment Options

- | | |
|---------------------|-------------------|
| Black Glossy Finish | Optional colors |
| Black (RAL 9005) | Signature concept |

Product Safety

High quality product Made in Sweden with high level of engineering details to performance, safety and easy of use. Thorough quality and safety testing through external third party. CE marked with complimentary EMC, RoHS, REACH and electrical safety testing.





Technical Specification

Model Serie

 **ERGO LINE - Single - Under Counter**

Product Models

HF05

HF05

Article Number

ELSUF05

ELSUS05

Active Heating

	HF05	HF05
Controller	Digital adjustable	Digital adjustable
Heat Source	Electric Element	Electric Element
Temperature Range	Ambient up to 90°C	Ambient up to 90°C
Heating Time *1	25 min	35 min
Energy consumption to operating temp *2	0,20 kWh	0,25 kWh

Capacity

	GN 1/1	GN 1/1
Standard	GN 1/1	GN 1/1
Pitch between levels	80 mm	80 mm
Number of 65 mm containers	5	5
Number of 100 mm containers	3	3
Number of 150 mm containers	2	2
Maximum load per rack	9 kg	9 kg
Maximum load in unit	45 kg	45 kg
Max total weight (full unit)	85 kg	85 kg

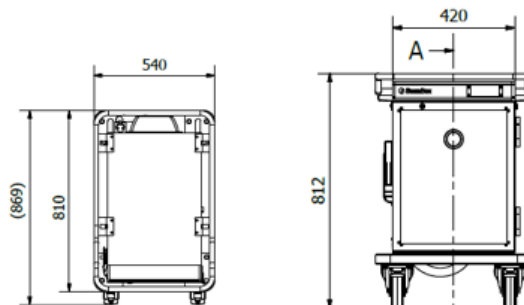
Physical Attributes

	540 x 812 x 810	540 x 812 x 810
External dimensions (W x H x D) mm	540 x 812 x 810	540 x 812 x 810
Internal dimensions (W x H x D) mm	352 x 448 x 600	352 x 448 x 600
Volume	92 Liter	92 Liter
Net weight (empty unit)	39 kg	39 kg
Door opening	270°	270°
Length of Powercable	4,5 m	4,5 m

Electrical Attributes

	220-240V / 1 phase	220-240V / 1 phase
Rated Voltage	220-240V / 1 phase	220-240V / 1 phase
Rated Frequency	50-60 Hz	50-60 Hz
Rated Current	1,82 A	1,11 A
Power rating	385 W	250 W
IP Code *3	44	44

Dimension drawings



*1 - Time for a hot unit to reach 80 ° C and for a cold unit to reach 5 ° C average temperature in the air in the cavity with 22 ° C ambient temperature.

*2 - Operating temperature in hot unit of 80 ° C and in cold unit of 5 ° C with 22 ° C ambient temperature.

*3 - IP44 = Protection against penetration of solid objects larger than 1 mm and protected against splashing water from all angles (IEC 60529)

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