



ERGO LINE (GN 1/1)



- ✓ Combine Two Boxes in One
- **Superb Insulation Values**

Product Safety

EMC, RoHS, REACH and electrical safety testing.

Outstanding Manouverability

 ${\it ScanBox}\ Ergo\ Line\ -\ Combo\ -\ Compressor\ Cooling\ -\ Heating\ -\ Static\ is\ a\ range\ of\ products\ suited$ perfectly for any commercial kitchen operation requiring hot and cold holding or transport capacity. Designed with two fully seperated box compartments stacked on eachother. Intuitive controls, ergonomic design and a wide range of different sizes and accessories will gurantee a perfect match with your operation. 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	Standard Equipment	Options
Two boxes in a stacked combination. One compressor cooled box and one static heated system.	Backmounted Heating	International Plugs
Adjustable temperature setting and moisture ventilation gets you in control of food quality. Heat up	Rearmounted Compressor	
time approximately 30 minutes. Compressor cooling provides a powerful and quiet operation. For	S/S Heater	
quicker heat-up and recovery Fan heating is recommended.	Adjustable Temperature	
	Adjustable Moisture Vent	
	European Plug Type	
Capacity	Standard Equipment	Options
Equipped with detachable stainless steel racks allowing the air to circulate freely inside the cavity. The	GN 1/1 80 mm distance	Optional level distance
u-shaped guides has a tilt-stop function securing the foodcontainer and lid during loading, unloading	Detachable Racks	
and transport. Variety of sizes and rack configurations allowing optimal usage of the box.	Tilt-Stop Function	
Mobility	Standard Equipment	Options
Lightweight, yet heavy duty. A solid design made for all types transports including truck. Equiped with	Ø160 mm Castors	Optional Sized Castors
non-marking, high quality double bearing castors for easy manouverability even in cramped spaces.	Double Bearing Castors	Stainless Steel Castors
Precision moulded PPE insulation assures food temperature and safety when the box is not plugged	Transport Handles *5	XC Castors
into power.		Tow Bars
Ease of Use	Standard Equipment	Options
Equipped with an intuitive and easy to use display conviniently positioned in front top of unit. All-	Excenter lock	Sight window
around top frame allows easy handling facing the unit from any direction. The 4,5 meter long single	Extra Long Spiral Cord	One Grip Handle
phase spiral cord is positoned on the back of the unit.	Digital Controller in Front	Central brake system
		Tray holder foldable
Construction	Standard Equipment	Options
A heavy duty yet lightweight construction based on a stainless steel framing, reinforced plastic exterior	Smooth Hygienic Cavity	
panels, solid high precision moulded polyrethane foam insulation and anonized aluiminium interior. A	Smooth S/S Top	
smooth, hygienic and fully sealed inner cavity without welds or rivets. The frame, top hood and	S/S Framing	
handles are in robust stainless steel.		
Exterior Design	Standard Equipment	Options
Robust and elegant Scandinavian design made for both back of house as well as front of house	Black Glossy Finish	Optional colors
operations. Possibility to choose different colours as well as adapting parts or the full box according to	Black (RAL 9005)	Signature concept
corporate branding. Use the design and let the box be a part of the full F&B experience.		

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



Technical Specification



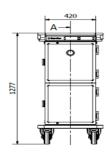
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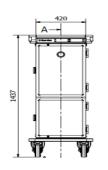


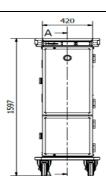
ERGO LINE - Combo - Cooling Compressor - Heating Static

Product Models	CC04 + HS04	CC04 + HS06	CC04 + HS08	CC06 + HS06
Article Number	ELCCS44	ELCCS46	ELCCS48	ELCCS66
Active Cooling & Heating				
Controller	Digital adjustable	Digital adjustable	Digital adjustable	Digital adjustable
Heat Source	Electric Element	Electric Element	Electric Element	Electric Element
Cooling Source	Compressor	Compressor	Compressor	Compressor
Heating - Temperature Range	Ambient up to 90°C	Ambient up to 90°C	Ambient up to 90°C	Ambient up to 90°C
Cooling - Temperature Range	Between +20°C - +3°C	Between +20°C - +3°C	Between +20°C - +3°C	Between +20°C - +3°
Cooling - Refrigerant	R290	R290	R290	R290
Cooling - Charge	50	50	50	50
Cooling - Climate Class *4	4	4	4	4
Heating Time *1	35 min	35 min	35 min	35 min
Cooling time	15 min	15 min	15 min	15 min
Heating - Energy consumption to operating temp *2	0,15 kWh	0,20 kWh	0,30 kWh	0,20 kWh
Cooling - Energy consumption to operating temp *2	0,05 kWh	0,05 kWh	0,05 kWh	0,05 kWh
Capacity				
Standard	GN 1/1	GN 1/1	GN 1/1	GN 1/1
Pitch between levels	80 mm	80 mm	80 mm	80 mm
Number of 65 mm containers	4 + 4	4+6	4 + 8	6+6
Number of 100 mm containers	2 + 2	2 + 4	2+5	4 + 4
Number of 150 mm containers	1 + 1	1+2	2+3	3+3
Maximum load per rack	9 kg	9 kg	9 kg	9 kg
Maximum load in unit	36 + 36 kg	36 + 54 kg	36 + 72 kg	54 + 54 kg
Max total weight (full unit)	140 kg	165 kg	185 kg	185 kg
Physical Attributes				
External dimensions (W x H x D) mm	540 x 1277 x 870	540 x 1437 x 870	540 x 1597 x 870	540 x 1597 x 870
Internal dimensions (W x H x D) mm	352 x 412 / 412 x 600	352 x 412 / 572 x 600	352 x 412 / 727 x 600	352 x 572 / 572 x 60
Volume	87 + 87 Liter	87 + 121 Liter	87 + 154 Liter	54 + 54 kg
Net weight (empty unit)	70 kg	74 kg	79 kg	79 kg
Door opening	270°	270°	270°	270°
Lenght of Powercable	4,5 m	4,5 m	4,5 m	4,5 m
Electrical Attributes				
Rated Voltage	220-240V / 1 phase	220-240V / 1 phase	220-240V / 1 phase	220-240V / 1 phase
Rated Frequency	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz
Rated Current	1,98 A	2,42 A	2,86 A	2,42 A
Power rating	135 / 350 W	135 / 350 W	135 / 450 W	135 / 350 W
IP Code *3	22	22	22	22









- *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 $^\circ$ C and in cold unit of 5 $^\circ$ C with 22 $^\circ$ C ambient temperature.
- *3 IP22 = Protection against penetration of solid objects larger than 12,5 mm and protected against falling drops of water (IEC 60529)
- *4 Climate class 4 means that the unit is designed for use in ambient temperatures of up to 30 $^\circ$ C.
- *5 Vertical Push / pull handles standard on ELCCS48 + ELCCS66