

ScanBox

Bringing your food with care

The Hot & Cold Food Holding Box



Catering To Your Specific Needs

Engineered for both cold and hot holding, ScanBox preserves food quality, keeping items fresh and with perfect texture. The heavy-duty construction of each unit provides stability for use in commercial kitchens to serving stations, and all other demanding work environments. Versatile for operation in both back and front of house, ScanBox is also designed to fit Gastronorm (GN) pans and trays.

A Complete Range

ScanBox offers several variations and combinations for a range of unique environments. Combine hot and cold, big and small, or fit pans, trays, and plates. With ScanBox you can find a solution for any budget.



ScanBox Offers Many Unique Advantages

- Hold and transport both hot and cold food.
- Maintains even temperature.
- Guaranteed food quality.
- Saves steps, time, and money.
- Fits Gastronorm (GN) pans and trays.
- Equipped with wear-resistant materials.
- Light weight, yet heavy duty.
- Blends into any environment.
- Quick open and close, easy to load.
- Robust and elegant Scandinavian design.



Designed For Convenience



Conveniently designed to fit Gastronorm (GN) pans and trays.



Quick and secure transportation of your prepared food items.



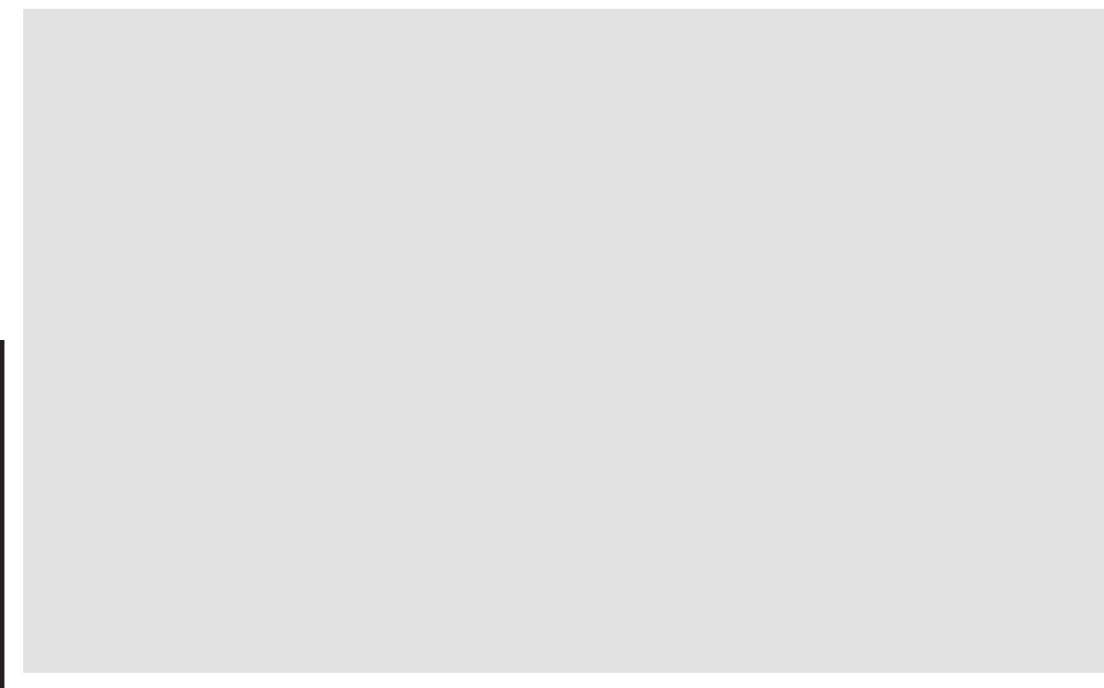
Large, heavy-duty castor wheels with central braking system.



Smooth and easy maneuverability on all surfaces.



ScanBox is well suited for the demands of challenging work environments. Designed for back and front of house, ScanBox blends into any environment due to its clean, stylish design. ScanBox helps you transport food with full and proper control, allowing you to maneuver easily thanks to the aluminum material construction which is conveniently light weight.



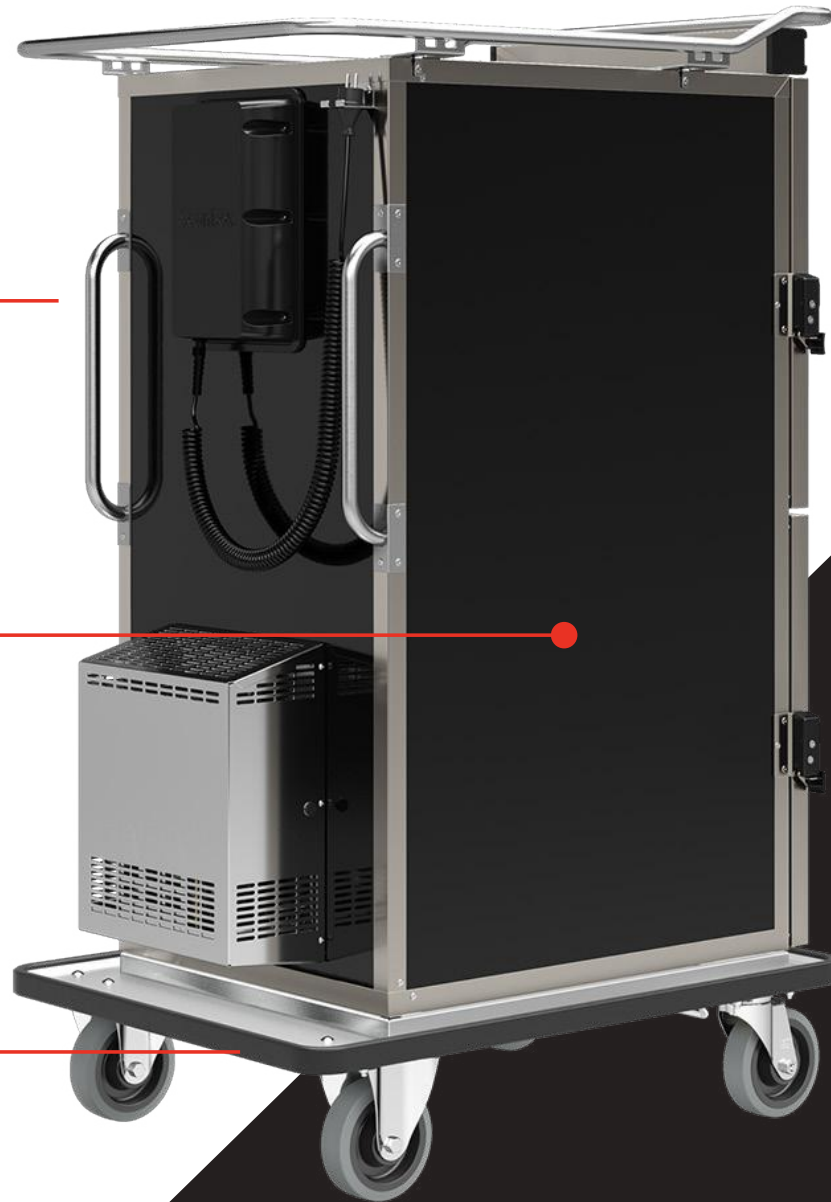
Watch The Video Demonstration

Additional Features & Benefits

Stable push and pull handles on the back of the unit.

Sides made in glass fiber reinforced plastic which absorbs everyday shocks.

Robust stainless steel frame with protective rubber edges.







Designed And Built For Food Safety

ScanBox ensures that your food stays just the way it was intended. Your hot food remains hot, and cold food remains cold. ScanBox also maintains the texture and quality of your food items, so you can be confident knowing you're delivering a safe and flavorful food experience, every time.

Perfect For The Following Sectors



Hotels



Elderly
Care



Health
Care



Correctional
Facilities



Bakery



Education



Arenas



Marine



Restaurants



Catering



Casinos



Government



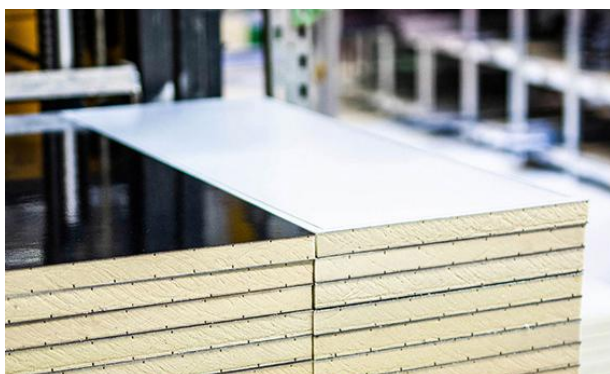
Consistent Temperatures

ScanBox units are designed and built with TempStop™, a unique combination of materials and composition that keeps the hot and cold in place. This means you won't have to adjust settings to account for temperature fluctuations, as the temperature will remain consistent.



Proper Air Circulation

ScanBox ensures an even temperature throughout the cavity for preserved food quality no matter where you put the food. Detachable runners with an air gap help facilitate free air circulation and efficient temperature distribution.



Specifically Selected Materials

ScanBox materials are carefully chosen. The inside of the ScanBox is constructed with aluminum. It's excellent at distributing hot and cold air (14 times better than stainless steel). Polyurethane foam insulation maintains temperatures up to 50% more efficiently than other materials like Styrofoam, glass wool and stone wool.





Sleek And Classy In Any Environment

From large commercial kitchens to elegant serving stations, the ability to bring your ScanBox into any environment and simply blend in, saves you on time, staff, and money. Our innovative design offers multiple advantages in comparison with more traditional boxes used for cold and hot food holding and transporting.

- **Designed for back and front of house.**
- **Blends into any environment.**
- **Saves steps, time, and money.**



Equipped For The Challenge

From a nursing home, to a staff canteen or a Michelin-star restaurant, any environment produces a unique set of challenges. ScanBox is equipped with wear-resistant materials and protective components to sustain over time in the toughest of environments.

- **Protective chassis and top frame - robust in tough environments.**
- **Sides made in glass fiber reinforced plastic - absorbs everyday shocks.**
- **Verified 10 years heavy-duty truck transports - tested by third party.**





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AVIVA STADIUM
MEETINGS AND EVENTS



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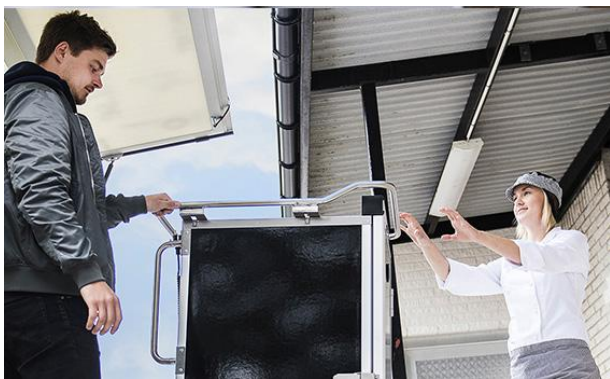
DO NOT PUT ANY
HOT LIQUIDS ABOVE
THIS HEIGHT



Add Your Own Custom Branding

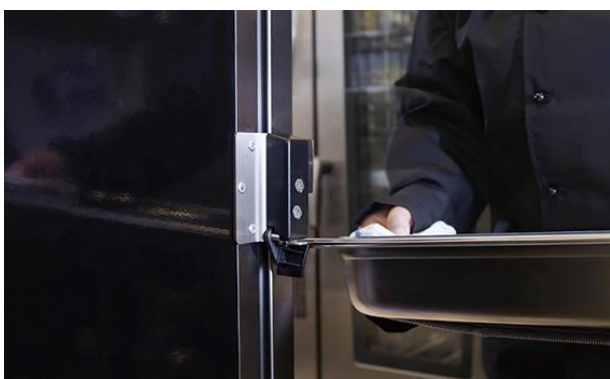
Did you know you can make your ScanBox an extension of your own brand? Stand out from the rest by personalizing your ScanBox with a professional vinyl art wrap. This can help transform your ScanBox into a smart and eye-catching marketing tool.

- **Make your ScanBox a billboard on wheels.**
- **Advertise on the go, in any environment.**
- **A vinyl wrap is quick & easy to install and can be updated later, as needed.**
- **Or, create a sleek and more subtle design to help blend into any environment.**



Stable & Easy To Operate

ScanBox provides ergonomic maneuverability thanks to the light weight, yet durable aluminum material construction. You can also trust the robust stainless steel frame with protective rubber edges of each unit. The large, heavy-duty castors wheels allow you to roll your ScanBox effortlessly across surfaces.



Open & Close in One Motion

Tap it, load it, slam it. That's how easy it is to open, load and close our boxes thanks to our new door lock TapSlam®. Use the pan to open the door - without having to put the food you want to load to the side - and then simply slam shut. (Use the transport lock for secure deliveries).



Providing Full Control

Enjoy a smooth and uninterrupted work flow experience with the ScanBox secure central brake feature, and a tilt stop function to weather challenging transport conditions.





CookUP Group Inc.
CHEF DESIGNED TOOLS

Learn more about ScanBox at our website:
www.cookupgroup.com

