

**Product catalog**

**ScanBox**  
*Bringing your food with care*



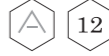

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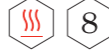


# Ergo Line



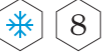




ScanBox Ergo Line (GN1/1) is the perfect alternative for efficient distribution and cold/hot holding of food – e.g. during the busy lunch hours or whenever flexibility and easy operation are your priorities. With quality in every inch and a solid shell protecting the details on the inside, our boxes offer well-planned interaction of functions, high capacity when feeding the kitchen canteens and a remarkable ability to preserve the quality of food.


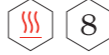
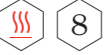




<b>Ergo Line Ambient</b>			
An insulated box for distribution of food. Can be placed inside the cooling room or be chilled down with eutectic plates inside the cabinet. The door is opened at an 270° angle and is fixed in an open position by a magnet. The ergonomic tow handles on the back of the box ensure easy and safe operation.			
			
<b>Name</b>	Ambient 8	Ambient 12	Ambient 14
<b>Item number</b>	100811-9	101211-1	101411-7
<b>Capacity</b> (GN 1/1 65 mm)	8 Runners	12 Runners	14 Runners
<b>External dimension</b> (mm)			
<b>W</b>	540	540	540
<b>H</b>	1070	1390	1550
<b>D</b>	810	810	810
<b>Weight</b> (kg)	48	55	59
<b>Power connection</b>	-		
<b>Element/Watts</b>	-	-	-
<b>Ampere</b>	-	-	-
<b>Temperature range</b> (°C)	-		

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<b>Ergo Line Active Cooling</b>			
An insulated convection-chilled box for food distribution and holding of chilled food. An infinitely variable temperature down to +3°C is performed via a digital display facilitating the selection and control of the temperature. A lamp is lit when the exact selected temperature is reached. The ergonomic tow handles on the back of the box ensure easy and safe operation. A compressor-based system for cooling is offered as an option.			
			
Name	Active Cooling 8	Active Cooling 12	Active Cooling 14
Item number	130811-3	131211-5	131411-1
Capacity (GN 1/1 65 mm)	8 Runners	12 Runners	14 Runners
External dimension (mm)			
W	540	540	540
H	1120	1440	1600
D	810	810	810
Weight (kg)	55	65	68
Power connection	220V-240V / 1 phase / 50Hz		
Element/Watts	340		
Ampere	1,64		
Temperature range (°C)	+3-10		


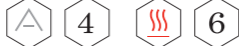
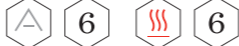
<b>Ergo Line Hot</b>			
An insulated and statically heated box for distribution and holding of hot food. Infinitely variable temperature setting up to +90°C is performed via a digital display indicating when the selected temperature has been reached. The door is opened at an 270° angle and is fixed in an open position by a magnet. In order to minimize the time for heat recovery after frequently repeated door openings, convection heating is offered as an option. The ergonomic tow handles on the back of the box ensure easy and safe operation.			
			
Name	Hot 8	Hot 12	Hot 14
Item number	110811-7	111211-9	111411-5
Capacity (GN 1/1 65 mm)	8 Runners	12 Runners	14 Runners
External dimension (mm)			
W	540	540	540
H	1120	1440	1600
D	810	810	810
Weight (kg)	49	58	62
Power connection	220V-240V / 1 phase / 50Hz		
Element/Watts	460	570	800
Ampere	1,9	2,7	3,5
Temperature range (°C)	≤ +90		


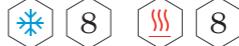
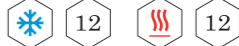
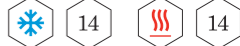
<b>Ergo Line Duo Active Cooling</b>			
Positioned side-by-side, the cabinets are used for distribution and holding of cold food. Both cabinets can be set down to +3°C with two separate controllers allowing differently set temperatures in the cabinets. Recessed handles handles are offered as standard equipment, while compressor cooling can be ordered as an option.			
	 	 	 
Name	Active Cooling 8 + 8	Active Cooling 12 + 12	Active Cooling 14 + 14
Item number	180360-1	180380-1	180390-1
Capacity (GN 1/1 65 mm)	8 + 8 Runners	12 + 12 Runners	14 + 14 Runners
External dimension (mm)			
W	1100	1100	1100
H	1070	1390	1550
D	810	810	810
Weight (kg)	104	118	126
Power connection	220V-240V / 1 phase / 50Hz		
Element/Watts	340 + 340		
Ampere	3,0		
Temperature range (°C)	+3-10		


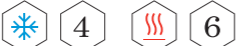
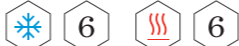
<b>Ergo Line Duo Hot</b>			
Positioned side-by-side, the cabinets are used for distribution and holding of hot food. Both cabinets are heated statically up to +90°C with separate controllers allowing differently set temperatures in the cabinets. Recessed handles handles are offered as standard equipment, while convection heating can be ordered as an option to improve reheat time in case of frequent door openings.			
	 	 	 
Name	Hot 8 + 8	Hot 12 + 12	Hot 14 + 14
Item number	180011-9	180023-4	180029-1
Capacity (GN 1/1 65 mm)	8 + 8 Runners	12 + 12 Runners	14 + 14 Runners
External dimension (mm)			
W	1100	1100	1100
H	1070	1390	1550
D	810	810	810
Weight (kg)	93	105	112
Power connection	220V-240V / 1 phase / 50Hz		
Element/Watts	460 + 460	580 + 580	800 + 800
Ampere	3,8	5,4	7,0
Temperature range (°C)	≤ +90		

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<b>Ergo Line Combo Ambient + Hot</b>		
<p>With one ambient cabinet and one for hot holding stacked one upon the other Ergo Line Combo offers you high capacity combined with modest space requirements. The hot holding cabinet is heated statically up to +90°C, with convection heating offered as an option. The ambient cabinet is offered with eutectic plate as an option to use as a cold cabinet. Infinitely variable hot temperature setting is performed via the digital display, where a lamp will indicate when the selected temperature have been reached.</p>		
		
<b>Name</b>	Ambient 4 + Hot 6	Ambient 6 + Hot 6
<b>Item number</b>	160013-9	160021-2
<b>Capacity</b> (GN 1/1 65 mm)	4 + 6 Runners	6 + 6 Runners
<b>External dimension</b> (mm)		
<b>W</b>	540	540
<b>H</b>	1445	1605
<b>D</b>	810	810
<b>Weight</b> (kg)	63	66
<b>Power connection</b>	220V-240V / 1 phase / 50Hz	
<b>Element/Watts</b>	460	
<b>Ampere</b>	1,9	
<b>Temperature range</b> (°C)	<b>A</b> – / <b>H</b> ≤ +90	

<b>Ergo Line Duo Active Cooling + Hot</b>			
<p>A combination of cold, heat and high capacity. Positioned side-by-side, the cabinets are used for distribution and holding of hot and cold food. One cabinet is heated statically up to +90°C while the other provides active cooling down to +3°C. Recessed handles handles are offered as standard equipment, while compressor-based cooling can be ordered as an option.</p>			
			
<b>Name</b>	Active Cooling 8 + Hot 8	Active Cooling 12 + Hot 12	Active Cooling 14 + Hot 14
<b>Item number</b>	180302-2	180304-4	180305-5
<b>Capacity</b> (GN 1/1 65 mm)	8 + 8 Runners	12 + 12 Runners	14 + 14 Runners
<b>External dimension</b> (mm)			
<b>W</b>	1100	1100	1100
<b>H</b>	1070	1390	1550
<b>D</b>	810	810	810
<b>Weight</b> (kg)	96	112	121
<b>Power connection</b>	220V-240V / 1 phase / 50Hz		
<b>Element/Watts</b>	340 + 460	340 + 570	340 + 800
<b>Ampere</b>	3,5	4,1	4,6
<b>Temperature range</b> (°C)	<b>AC</b> +3–10 / <b>H</b> ≤ +90		

<b>Ergo Line Combo Active Cooling + Hot</b>		
<p>With one cabinet for active cooling and one for hot holding stacked one upon the other, you will be able to keep all kinds of dishes at their optimal level of temperature. Ergo Combo Line offers you high capacity combined with modest space requirements. The hot holding cabinet is heated statically up to +90°C, with convection heating offered as an option. The cabinet for active cooling can be preset down to +3°C and compressor-based cooling is offered as an option. Infinitely variable temperature setting is performed via the two digital displays, where lamps will indicate when the selected temperatures have been reached.</p>		
		
<b>Name</b>	Active Cooling 4 + Hot 6	Active Cooling 6 + Hot 6
<b>Item number</b>	172003-1	172006-1
<b>Capacity</b> (GN 1/1 65 mm)	4 + 6 Runners	6 + 6 Runners
<b>External dimension</b> (mm)		
<b>W</b>	540	540
<b>H</b>	1445	1605
<b>D</b>	810	810
<b>Weight</b> (kg)	69	77
<b>Power connection</b>	220V-240V / 1 phase / 50Hz	
<b>Element/Watts</b>	190 + 460	
<b>Ampere</b>	3,0	
<b>Temperature range</b> (°C)	<b>AC</b> +3–10 / <b>H</b> ≤ +90	


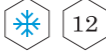
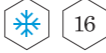
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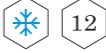

# Banquet Line


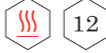
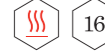


ScanBox Banquet Line (GN 2/1) is our range of insulated ergonomic boxes used for hot/cold keeping and distribution of food in environments calling for a combination of quality, accuracy, style and high capacity. The Banquet Line has been designed for large-scale gatherings – e.g. banquets and events – where sometimes thousands of people need to be served at the same time.


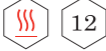
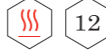
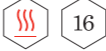
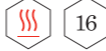
Banquet Line Active Cooling		
An insulated banquet cart for distribution and cold holding of food. The powerful compressor vouches for fast and uniform cooling. The temperature can be preset down to +3°C via the infinitely variable temperature setting on the control panel, thus making adjustment and control of the temperature uncomplicated. A lamp will indicate when the selected temperature is reached. Ergonomic tow handles on the back of the box ensure easy and safe operation.		
		
Name	Active Cooling 12	Active Cooling 16
Item number	196120-1	196140-1
Capacity (GN 2/1 65 mm)	12 Runners	16 Runners
External dimension (mm)		
W	740	740
H	1440	1760
D	1040	1040
Weight (kg)	91	99
Power connection	220V-240V / 1 phase / 50Hz	
Element/Watts	440	
Ampere	1,9	
Temperature range (°C)	+3-10	


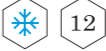
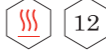
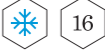
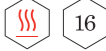
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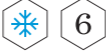
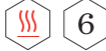
Banquet Line Duo Active Cooling		
With two large, insulated cabinets positioned side-by-side, you get the capacity of two boxes within just one. Banquet Line Duo AC + AC offers high capacity and rapid cooling (down to +3°C). Digital displays makes presetting and control of temperature easy. The door is opened at an 270° angle and is fixed in an open position by a magnet. In spite of its proportions, this food transport box is easy and safe to operate – thanks to the ergonomic handles on its back and the wheels that are big, robust and designed especially for transport duty.		
		
Name	Active Cooling 12 + 12	Active Cooling 16 + 16
Item number	196170-1	196190-1
Capacity (GN 2/1 65 mm)	12 + 12 Runners	16 + 16 Runners
External dimension (mm)		
W	1525	1525
H	1390	1710
D	1040	1040
Weight (kg)	180	196
Power connection	220V-240V / 1 phase / 50Hz	
Element/Watts	440 + 440	
Ampere	3,7	
Temperature range (°C)	+3-10	

Banquet Line Hot		
An insulated and convection heated box (GN 2/1) for distribution and holding of hot food. Infinitely variable temperature setting up to +90°C is performed via a digital display indicating when the selected temperature has been reached. The door is opened at an 270° angle and is fixed in an open position by a magnet. The “door sensor” will turn the fan off when the door is opened, a function reducing both working environment and energy consumption. Ergonomic tow handles on the back of the box ensure easy and safe operation.		
		
Name	Hot 12	Hot 16
Item number	192411-7	192640-1
Capacity (GN 2/1 65 mm)	12 Runners	16 Runners
External dimension (mm)		
W	740	740
H	1440	1760
D	910	910
Weight (kg)	75	83
Power connection	220V-240V / 1 phase / 50Hz	
Element/Watts	1100	1800
Ampere	4,8	7,8
Temperature range (°C)	≤ +90	

For full technical specifications please visit [scanbox.se](http://scanbox.se)

<b>Banquet Line Duo Hot</b>		
<p>With two large, insulated cabinets positioned side-by-side, you get the capacity of two boxes within just one. Banquet Line Duo H + H offers high capacity, fast and uniform convection heating (infinitely variable up to +90°C). Digital displays makes presetting and control of temperature easy. The door is opened at an 270° angle and is fixed in an open position by a magnet. The "door sensor" turns the fan off when the door is opened. A In spite of its proportions, this food transport box is easy and safe to operate – thanks to the ergonomic handles on its back and the wheels that are big, robust and designed especially for transport duty.</p>		
	 	 
<b>Name</b>	Hot 12 + 12	Hot 16 + 16
<b>Item number</b>	192670-1	192680-1
<b>Capacity</b> (GN 2/1 65 mm)	12 + 12 Runners	16 + 16 Runners
<b>External dimension</b> (mm)		
<b>W</b>	1525	1525
<b>H</b>	1390	1710
<b>D</b>	910	910
<b>Weight</b> (kg)	134	154
<b>Power connection</b>	220V-240V / 1 phase / 50Hz	
<b>Element/Watts</b>	1100 + 1100	
<b>Ampere</b>	9,6	
<b>Temperature range</b> (°C)	≤ +90	

<b>Banquet Line Duo Active Cooling + Hot</b>		
<p>With two large, insulated cabinets positioned side-by-side, you get the capacity of two boxes within just one. Banquet Line Duo AC + H offers high capacity, fast and uniform convection heating (infinitely variable up to +90°C) and rapid cooling (down to +3°C). Digital displays makes presetting and control of temperature easy. The door is opened at an 270° angle and is fixed in an open position by a magnet. The "door sensor" turns the fan off when the door is opened. A In spite of its proportions, this food transport box is easy and safe to operate – thanks to the ergonomic handles on its back and the wheels that are big, robust and designed especially for transport duty.</p>		
	 	 
<b>Name</b>	Active Cooling 12 + Hot 12	Active Cooling 16 + Hot 16
<b>Item number</b>	196240-1	196260-1
<b>Capacity</b> (GN 2/1 65 mm)	12 + 12 Runners	16 + 16 Runners
<b>External dimension</b> (mm)		
<b>W</b>	1525	1525
<b>H</b>	1390	1710
<b>D</b>	1040	1040
<b>Weight</b> (kg)	159	179
<b>Power connection</b>	220V-240V / 1 phase / 50Hz	
<b>Element/Watts</b>	440 + 1100	
<b>Ampere</b>	6,6	
<b>Temperature range</b> (°C)	<b>AC</b> +3–10 / <b>H</b> ≤ +90	

<b>Banquet Line Combo Active Cooling + Hot</b>		
<p>By the use of a box with stacked cabinets for cold holding and hot holding respectively, you will be able to distribute food at a perfect temperature. The hot holding cabinet is convection heated up to +90°C and offer fast, uniform heating. The cabinet for active cooling (can be preset down to +3°C) has a powerful high-speed compressor. Infinitely variable temperature setting is performed via a digital display indicating when the selected temperature has been reached. The door is opened at an 270° angle and is fixed in an open position by a magnet. The "door sensor" turns off the fan when the door is opened. Ergonomic tow handles on the back ensure easy and safe operation.</p>		
	 	
<b>Name</b>	Active Cooling 6 + Hot 6	
<b>Item number</b>	196210-1	
<b>Capacity</b> (GN 2/1 65 mm)	6 + 6 Runners	
<b>External dimension</b> (mm)		
<b>W</b>	740	
<b>H</b>	1605	
<b>D</b>	1040	
<b>Weight</b> (kg)	100	
<b>Power connection</b>	220V-240V / 1 phase / 50Hz	
<b>Element/Watts</b>	225 + 930	
<b>Ampere</b>	5,1	
<b>Temperature range</b> (°C)	<b>AC</b> +3–10 / <b>H</b> ≤ +90	

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# Banquet Master



The ScanBox Banquet Master is a roll-in system with convection heating (up to 90°C) and humidifier. The hot holding box is designed to fit the roll-in rack from your combi oven. After cooking the food in your combi, you simply roll the rack directly into the hot holding cabinet. This box is perfect in larger kitchens where efficiency and temperature control is important.

The Banquet Master is available for detachable cassettes as well as mobile oven racks with 20 or 40 runners and plated racks for combi brands as: Rational, MKN, Electrolux, Palux and Hounö among others. Both risk of spillage and burns by handling is reduced since pans or plates do not have to be moved separately between your oven and the Banquet Master.

## Banquet Master 40

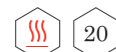
A roll-in system with convection heating (up to 90°C) and humidifier for large kitchens where efficiency and temperature control is important. Designed to fit the roll-in rack from your combi oven. The Banquet Master 40 is available for detachable cassettes, mobile oven racks and plated racks for combi oven brands as: Rational, MKN, Electrolux, Palux and Hounö among others.



Available for	Rational 202	Hounö Roll-in 2.20	Palux COM 20/40	MKN
<b>Item number</b>	153310-1	145105-1	157100-1	158100-1
<b>Capacity</b>	40 Runners	40 Runners	40 Runners	40 Runners
<b>External dimension (mm)</b>				
<b>W</b>	780	780	780	780
<b>H</b>	1939	2011	1958	2067
<b>D</b>	1080	1080	1080	1060
<b>Weight (kg)</b>	97			
<b>Power connection</b>	220V-240V / 1 phase / 50Hz			
<b>Element/Watts</b>	2 x 900			
<b>Ampere</b>	7,8			
<b>Temperature range (°C)</b>	≤ +90			

## Banquet Master 20

A roll-in system with convection heating (up to 90°C) and humidifier for large kitchens where efficiency and temperature control is important. Designed to fit the roll-in rack from your combi oven. The Banquet Master 20 is available for detachable cassettes, mobile oven racks and plated racks for combi oven brands as: Rational, MKN, Electrolux, Palux and Hounö among others.



Available for	Rational 201	Hounö 1.20 Roll-in	Electrolux air-o-steam 20
<b>Item number</b>	153211-8	152311-5	145101-2
<b>Capacity</b>	20 Runners	20 Runners	20 Runners
<b>External dimension (mm)</b>			
<b>W</b>	770	770	770
<b>H</b>	1913	1983	1885
<b>D</b>	1040	1040	1040
<b>Weight (kg)</b>	80		
<b>Power connection</b>	220V-240V / 1 phase / 50Hz		
<b>Element/Watts</b>	1800		
<b>Ampere</b>	7,8		
<b>Temperature range (°C)</b>	≤ +90		

For full technical specifications please visit [scanbox.se](http://scanbox.se)

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## ScanBox's flexible design and efficient production method

allows us to customise our product offering to your specific needs. Whether it is to accommodate special sized trays, find optimal capacity solutions or configuring functions of the units we are here to help.

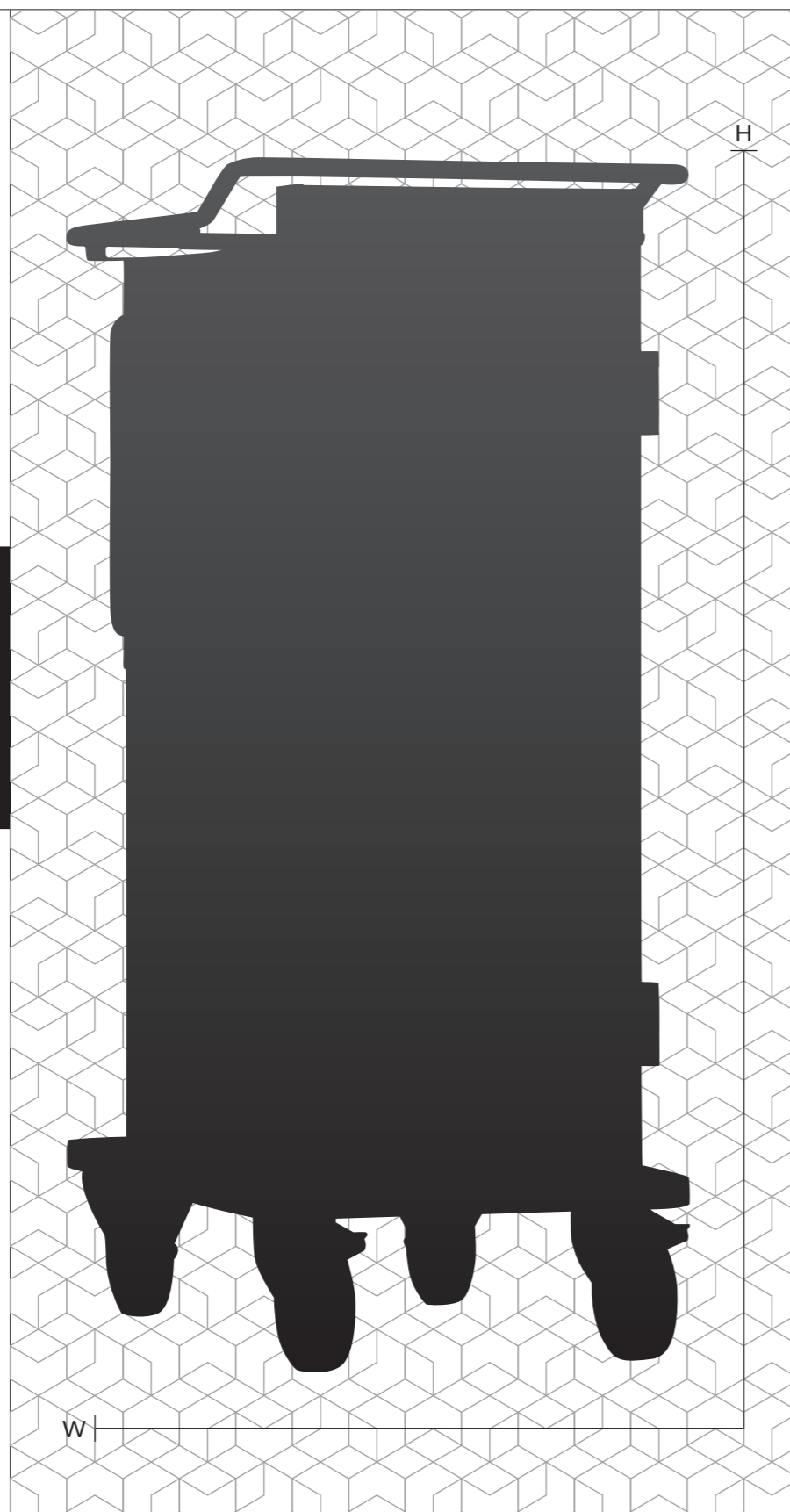
*Made to measure!*

Contact us for more information and quotations.

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**scanbox.se**



For full technical specifications please visit scanbox.se

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 [scanbox.se](http://scanbox.se).

## Castors



Name	Stainless steel, 160 mm	Electro polished, 125 mm	Electro polished, 200 mm	Foam filled, 200 mm	Cross country
Item number	301040-2	301017-9	301075-1	301037-3	341001-6
Description	Elastic non-marking tyre, low movement noise. Precision ball bearing.			Runs softer and smoother against the surface.	Suitable for tough surfaces (snow, mud, gravel etc.).

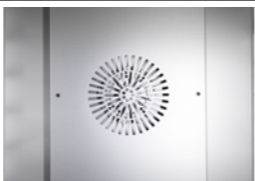

## Brakes & Tow bars





Name	Central brake system, stainless steel castors	Central brake system, electro polished castors	Tow bar, VE, galvanised	Tow bar, stainless steel
Item number	301087-1	301046-2	302001-3	302002-2
Description	To lock both castors with one simple step.		To connect many boxes together and pull with a single operator (only Ergo Line single boxes).	To connect many boxes together and pull with a single operator.

For full technical specifications please visit scanbox.se





Heating, Cooling & Electric					
					
Name	Convection heating, 450W *	Convection heating, 900W *	Compressor cooling *	CEE plug and cord	Eutectic plate
Item number	351003-1	351004-1	302012-8	301026-01	301001-4
Description	For an even temperature distribution, and faster heat-up (Ergo Line Hot 6).	For an even temperature distribution, and faster heat-up. (Ergo Line Hot 8, 10, 12 and 14).	–	Increases depth of unit with 100 mm.	For cooling of ambient boxes, assures an even distribution of cold and uses minimal space inside the box.


Exterior Card holders			
			
Name	A4	A5	A6
Item number	301015-1	301015-2	301015-3
Description	For easy identification of boxes or content description.		

Exterior Color of box			
			
Name	Black (RAL 9005)	Red (RAL 3003)	Grey (RAL 7042)
Item number	Standard	302020-1	302030-1
Description	Differentiate your box! Three different colours available.		

Exterior Glass doors, Handles & Stainless steel					
					
Name	Glass door, LED-light (Ergo Line H)	Glass door, LED-light (Ergo Line A/AC)	Handle, one grip	Handle, one grip with key lock	Stainless steel exterior
Item number	301084-1	301086-1	301054-1	351008-2	301042-2
Description	To see/display the content of the box and without opening the door. Available for Ergo Line 12 and 14.		Ergonomic handles, with simple open/close.		–

Exterior Signature	
	
Name	Signature
Item number	303010-2
Description	Promote your brand or differentiate your boxes according to your preference.

Interior Shelves, Grids, Humidifier & Stainless steel						
						
Name	Aluminium shelf GN 1/1	Aluminium shelf GN 2/1	Grid GN 1/1 stainless steel	Grid GN 2/1 stainless steel	Humidifier	Stainless steel interior
Item number	301005-5	301006-6	301014-7	301019-5	301045-5	301063-1
Description	–	–	–	–	To add moisture inside the box.	–

Other Ergo Drive	
	
Name	Ergo Drive motorized chassi
Item number	351100-01
Description	Motorized chassis with continuously variable speed regulation, emergency braking and built-in battery charger.


For full technical specifications please visit [scanbox.se](http://scanbox.se)

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\* Standard on Banquet Line


# Other products

Stackable, portable and lightweight boxes; smart, smooth and robust handling trolleys. These are a few of ScanBox's specialized products. You'll find them all on the web – [scanbox.se](http://scanbox.se)

Stackable SBE & SBK		
Stackable insulated compartments for distribution and holding of food. Removable stainless steel rails for easy cleaning, with air gaps for a more even temperature. Easy to handle. SBE is electrical heated and SBK is neutral.		
		
Name	SBE	SBK
Item number	110401-7	100401-9
Capacity (GN 1/1 65 mm)	4	4
External dimension (mm)		
W	458	458
H	445	500
D	635	635
Weight (kg)	17	
Power connection	220V-240V / 1 phase / 50Hz	-
Element/Watts	330	-
Ampere	1,5	-
Temperature range (°C)	+80	-

For full technical specifications please visit [scanbox.se](http://scanbox.se)

Lightweight Hot & Cold		
<b>Hot:</b> Insulated, stackable, electrically heated transport box for distributing and storing hot food. Integrated slides. Easy to handle and very lightweight (only 8 kg incl. detachable heater).		
<b>Cold:</b> Insulated, stackable transport box for distributing and briefly storing cold or hot food. Integrated runners. Very lightweight (only 5 kg) and easy to handle.		
		
Name	Lightweight Hot (electrical)	Lightweight Cold
Item number	12099	12098
Capacity (GN 1/1 65 mm)	4	5
External dimension (mm)		
W	410	410
H	540	540
D	640	640
Weight (kg)	8	5
Power connection	220V-240V / 1 phase / 50Hz	-
Element/Watts	200	-
Ampere	1,1	-
Temperature range (°C)	+80	-

Handling trolleys Shelf, Flatbed & Frame			
<b>Shelf trolley:</b> Solid trolley made of brushed stainless steel. Second shelf for more rationalised handling. Extended work surface accommodates more box sizes. Supplied with 2 fixed and 2 swivel castors with brake.			
<b>Flatbed trolley:</b> Solid trolley made of brushed stainless steel. Extended work surface accommodates more box sizes.			
<b>Frame trolley:</b> Simple, robust, high quality trolley made of stainless steel. Towbar for transport available as an extra. Supplied with 2 fixed and 2 swivel castors with brake.			
			
Name	Shelf trolley, 2 levels	Flatbed trolley	Frame trolley
Item number	201004-9	201002-3	201001-5
External dimension (mm)			
W	450	450	450
H	577 / 277	190	170
D	650	630	635
Handle (mm)	950	950	-

For full technical specifications please visit [scanbox.se](http://scanbox.se)

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