

Ergo Line Duo

Peltier cooling



Product description

Ergo Line Duo is made to hold and transport cold food in two separate compartments. The box is designed with ScanBox ExP construction that combines optimized insulation performance with high operational reliability and environmentally conscious choices.

The right and left compartments of the box form two individual temperature zones that are equipped with Peltier cooling for efficient temperature distribution down to 3°C in 45 minutes. Digitally adjustable temperatures ensure excellent food quality control.

The cooling module has a compact design and is easy to clean. ScanBox Ergo Line Duo is available in several sizes with a capacity of up to 28 containers in the GN 1/1 standard.

Equipped with ScanBox Digital Control, One grip handle, solid doors, 160 mm lockable wheels, removable U-guide rails with 80 mm spacing, black RAL 9005, 220-230V single phase as standard. The equipment can be easily adapted as required through available extra options.

Do you want to know more?

Contact us at info@scanbox.se
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ScanBox
Bringing your food with care

Technical specification

MODEL SERIE: Ergo Line Duo - Peltier cooling



Product models	ELDPP08	ELDPP12	ELDPP14
Properties			
Regulator	Digital	Digital	Digital
Cooling system	Peltier back mounted	Peltier back mounted	Peltier back mounted
Capacity			
Tray system	GN 1/1	GN 1/1	GN 1/1
Distance between racks (mm)	80	80	80
Number of 65mm trays	16	24	28
Maximum load weight per rack (kg)	9	9	9
Distance to the first rack (mm)	80	80	80
Physical Attributes			
Inside depth (mm)	600 mm	600 mm	600 mm
Inside width (mm)	352 mm	352 mm	352 mm
Inside height (mm)	727 mm	1047 mm	1207 mm
Outside depth (mm)	810 mm	810 mm	810 mm
Outside width (mm)	1100 mm	1100 mm	1100 mm
Outside height (mm)	1065 mm	1385 mm	1545 mm
Volume (l)	154 l	221 l	255 l
Net weight (kg)	108 kg	125 kg	130 kg
Spiral Cord	4.5 m	4.5 m	4.5 m
Electrical Attributes			
Rated voltage (V)	220-240V / 1 phase	220-240V / 1 phase	220-240V / 1 phase
Rated frequency (Hz)	50-60 Hz	50-60 Hz	50-60 Hz
Power Rating (A)	2.96 A	2.96 A	2.92 A
Power (W)	400 W	400 W	400 W
IP code	22	22	22

Equipment & Accessories

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Castors & Brakes

1000003	Castors 160 mm swiveling with brake
1000007	Castors 160 mm, stainless steel, swiveling with brake
1000009	Castors 160 mm, all swiveling w. brakes
1000010	Castors 160 mm, stainless steel, all swiveling w. brakes
1000016	Castors 200 mm w. central brake
1000008	Castors 160 mm, dish washable w. brake
1000004	Castors 200 mm swiveling with brake
1000005	Castors 160 mm reinforced, swiveling with brake
1000015	Castors 160 mm w. central brake
1000006	Castors 200 mm reinforced, swiveling with brake
1000017	Castors 160 mm stainless steel w. central brake

Electric System

898294-1	220-240V - Type K
905390	220-240V - Type H
4000556	220-240V - Type L
898208-1	220-240V - Type J
90001	220-240V - Type C
898205-1	220-240V - Type G
905817	220-240V - Type I
898202-1	220-240V - Type G 1,5mm ²
90004	220-240V - Type O
898201-1	220-240V - Type CEE 7/7
898203-1	220-240V - Type I
90002	220-240V - Type D
4000241	220-240V - Type M

Exterior

303010-2	Signature Logo
302030-1	Grey (RAL 7042)
950001	Signature Cover
302020-1	Red (RAL 3003)
302040-1	Black (RAL 9005)

Door Handle

361004	TapSlam
351008-2	One Grip Handle with Lock
301054-1	One Grip Handle

Extras

302003-1	Horizontal Push Handle
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Door

93002	Glass window
93003	Glass door - available in 2025
93001	Solid

Logistic System

361020	Central Brake
302002-2	Tow Bar Stainless Steel
302001-3	Tow Bar VE

Accessories

400010-1	Card Holder
400003-1	Eutectic Plate GN 1/1
400001-1	Eutectic Plate Holder Ergo Line
301005-5	Aluminium Shelf GN 1/1
301014-7	Grid Stainless Steel GN 1/1

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