



Building blocks to better holding.



CLOSED | | OPEN

HUMIDITY VENT



Versatile, right-sized holding that adapts to your unique space & menu needs.

Metro HotBlox™ holding cabinets improve quality & productivity by holding different foods, different ways...even in different, more efficient places.

- 3 space saving sizes to fit in narrow spaces, under counters or on top, or stackable for vertical space efficiency.
- Flexibility to hold moist or crispy food with the same cabinet using Metro's hybrid convection-radiant heating technology.



**Countertop,
Undercounter,
Stackable,
Transport**



**Small
Footprint**



**Hold Crispy
or Moist**





Customize your holding. 3 Sizes.
Multiple Ways. Moist or Crispy.

Fits everywhere. Holds everything.

Height varies based configuration.

Keep it crispy.

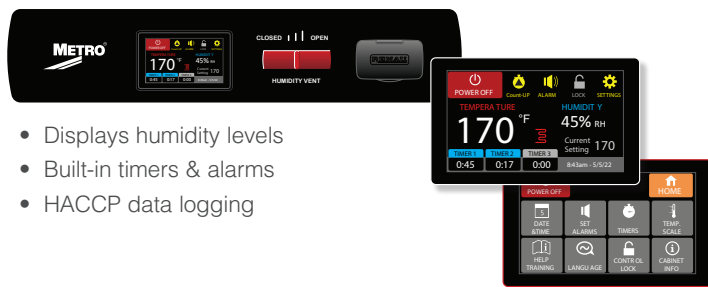
Convection system draws humidity up and releases it out the rear vent.



Door vent intakes fresh, dry replacement air.

Dry air in.

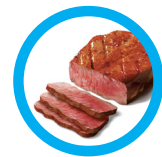
Digital Control



- Displays humidity levels
- Built-in timers & alarms
- HACCP data logging

Keep it moist.

Place a pan of water on floor and allow radiant element to create humidity to help keep food moist.



Analog Control



- "Always-on" thermometer ideal for transport



We put space to work.

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The Spirit of Excellence