



# 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

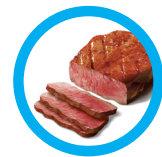


- Displays humidity levels
- Built-in timers & alarms
- HACCP data logging



## 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.

LO4-233  
© 2023 InterMetro Industries Corporation, Wilkes-Barre, PA 18705

an Ali Group Company



The Spirit of Excellence