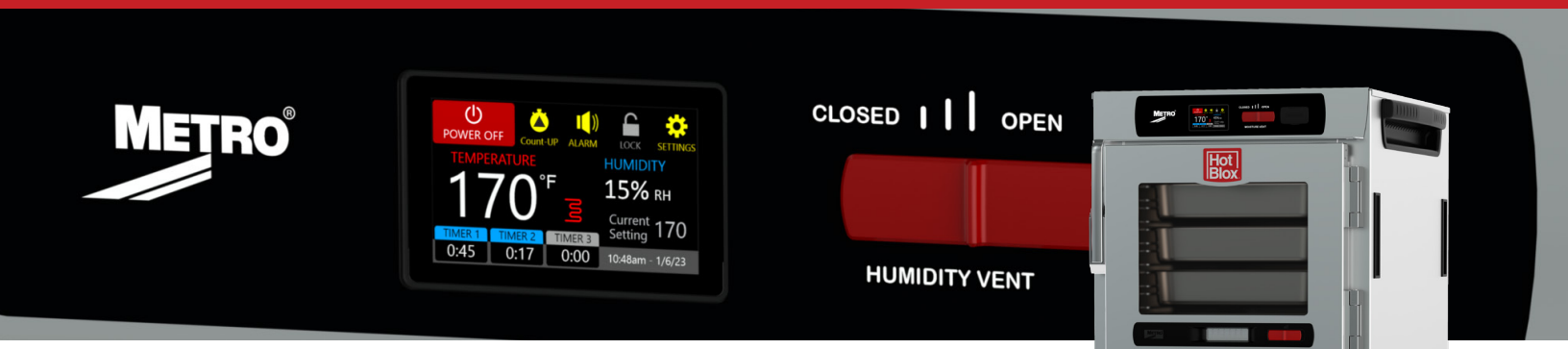
Building blocks to better holding.



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

MADE IN USA

Hot Blox™

Hot Blox™

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

L **Wide 8-Pan**
25"W x 30.6"D
12"x20", 18"x26" or 13"x18" pans

M **Narrow 8-Pan**
20"W x 25.6"D
12"x20" or 13"x18" pans

S **Narrow 4-Pan**
20"W x 25.6"D
12"x20" or 13"x18" pans

Height varies based configuration.

Fits everywhere.
Holds everything.

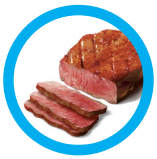
Keep it crispy.

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

Door vent intakes fresh, dry replacement air.

Keep it moist.

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



Digital Control

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

Analog Control

- "Always-on" thermometer ideal for transport

METRO®

We put space to work.

LO4-233

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The Spirit of Excellence