

# HOLDING & TRANSPORT SOLUTIONS

## Selection Guide.



We put space to work.®



## HEATED HOLDING

140°F (60°C) to 200°F (94°C)



# Hot holding. What's important?



## Better insulation.

Energy efficiency,  
food safety & longevity.

## Uniform temperature.

Eliminate hot and cold spots  
with consistent airflow.



## Flexible options.

Control, pan slide, door  
& power options.

### ▼ TIPS

- > Insulated cabinets save money. Payback within 1-4 years.
- > Universal slides offer the most flexibility.
- > Choose 20 Amp for faster heat-up and recovery.
- > For flexibility, select a cabinet that can hold and proof.
- > Choose clear doors to see inside or solid for increased efficiency.



## HUMIDIFIED HOLDING

140°F (60°C) to 200°F (94°C)

BEST



9 Series



**INSULATION ARMOUR**  
Best Value.



3 Series  
Insulation Armour®

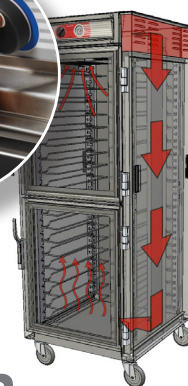


GOOD

# What's best when holding with moisture?

## Moisture control.

Precision control & consistent airflow.



## Better insulation.

Energy efficiency, food safety & longevity.

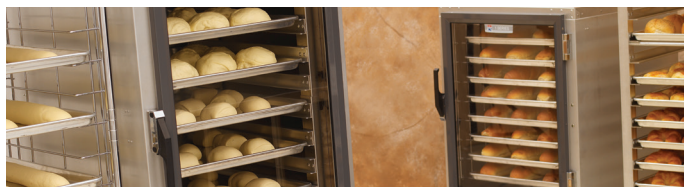
## Flexible features.

Slides, doors & power options.



### ▼ TIPS

- > Hold hotter, longer and improve food quality with high moisture.
- > Insulated cabinets save money and payback within 1-4 years. Energy Star rebates are available in many states.
- > Dutch doors let less heat and moisture out when opening.
- > Choose 20 Amp for faster heat-up and recovery.



## PROOFING

80°F (27°C) to 120°F (49°C)

BEST



1 Series



3 Series

**INSULATION ARMOUR**  
Best Value.



E-Series



GOOD



9 Series



# What makes for the best proofer?

## Moisture control.

Independent moisture control & consistent temperature.



## Less insulation.

Allows you to achieve lower proofing temperatures.



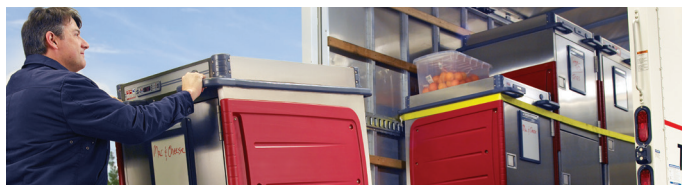
## Flexible features.

Control, slides, doors & power options.



### ▼ TIPS

- > Lip-load slides are most preferred when proofing.
- > Proofing at lower temperatures is better for product with high butter content.
- > Holding/Proofing modules offer the flexibility to hold & proof in the same cabinet.
- > Clear doors minimize heat/moisture loss with less need to open.



## HEATED TRANSPORT

140°F (60°C) to 200°F (94°C)

BEST



**T-Series**  
Transport Armour®



**4 Series**  
Insulation Armour® Plus



**6/8 Series**



**3 Series**  
Insulation Armour®



GOOD

# Transport. What works best?



## Durable construction.

Double wall insulation, reinforced hinges & body bumpers.

## Good insulation.

Energy efficiency, food safety & long duration of transport.



## Easy to move.

Handles, casters, sizes & ergonomics.



### ▼ TIPS

- > Insulation is critical to maintain temperature while unplugged.
- > Cabinets with foamed-in-place insulation cabinets are the sturdiest and best insulated.
- > Look for larger casters and multiple handles for easy moving.



## COLD & NON-POWERED TRANSPORT



## Cold or Non- powered Transport. What's best?



### Durable construction.

Foam-in-place insulation, reinforced hinges & body bumpers.

### Good insulation.

Energy efficiency, food safety & long duration of transport.



### Easy to move.

Handles, casters, sizes & ergonomics.



### ▼ TIPS

- > Mobile refrigerators allow you to continue active cooling at the serving location.
- > Look for larger casters and multiple handles for easy moving.
- > Non-powered cabinets can be used for hot or cold transport.
- > Pre-chill non-powered cabinets in walk-ins for better results.

# Crave

more  
information?



We put space to work.®

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