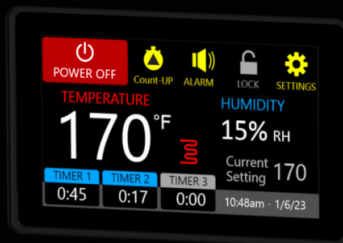




Metro® HotBlox™
Holding Cabinets

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. Available in reach-in or pass-thru configurations.
- 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**



**Hot
Blox™**



Fits everywhere. Holds everything.

Keep it crispy.

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



Digital Control

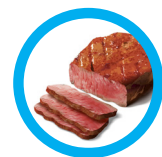


- Displays humidity levels
- Built-in timers & alarms
- HACCP data logging



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