



In your quest for a durable,
efficient, intelligent way to
transport food, we only have
one thing to say...

WWW.METRO.COM



A man in a blue work shirt and jeans is standing on the back of a white Metro delivery van. He is leaning over a large, silver, heavy-duty safe that has a red handle. The safe is being loaded into the van. A small whiteboard with "PIZZA PASTA" written on it is attached to the side of the safe. The background shows a clear blue sky and some greenery.

Travelsafe.™

T-SERIES *with Transport Armour™*

Uses
50% Less
Energy
than leading
fiberglass
insulated
cabinets!



Keeps Food
Hot for
5 Hours
or Longer.

Stainless steel structure
with foamed-in-place
polyurethane insulation
provides superior heat
retention & energy
efficiency.



Intelligent or Basic Controls

Digital control option with mobile power gently
circulates air in cabinet and provides temperature
alerts while unplugged and in transit!



Heavy-Duty

One-piece base bolted to
heavy-duty caster channels,
reinforced with foamed-in-place
polyurethane insulation, provides
superior rigidity and durability.



Metro® C5™ **T-Series** Heated Holding Cabinets are specifically
designed for transport of hot food from a central kitchen to satellite
locations. The unique features of Transport Armour™ make it the
IDEAL solution for over-the-road applications.



Armour Panels

Polymer panels are optimally located to protect the cabinet from facility hazards. Molded-in hand holds create additional grab points.

Destination achieved!

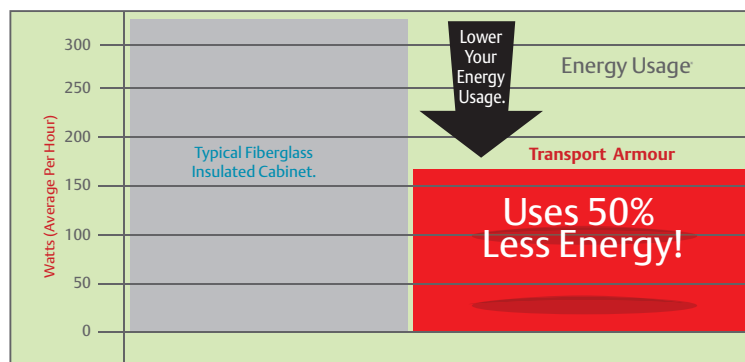
Steel reinforced polymer handles that double as bumpers, protect the cabinet from impact and provide ergonomic grab points for easy handling while pushing, pulling, and crossing thresholds.



Gentle circulation of air, while unplugged and in transit, eliminates hot and cold spots that endanger food safety. Temperature stratification is 3-1/2 times better with Metro's mobile power option.

To prolong battery life, air circulation and display will shut down after 3 hours. Simply turn unit back on if additional runtime is needed.

Uses 50% Less Energy.



* Average hourly energy consumption. Based off Energy Star Qualification, "Idle Energy, Rate-Dry" test. 150°F cabinet operating temperature. Based off full-height cabinet models.



- > Foamed-In-Place Polyurethane Insulation
- > Steel Reinforced Polymer Handles Double as Bumpers
- > Polymer Armour Panels With Built-In Hand Holds.
- > Mobile Power for Better Temperature Stratification and Temperature Alerts
- > Heavy-Duty Vaulted Door, Hinges, and Flush Paddle Latch.
- > Heavy-Duty 6" Casters

Rigid Door

2" Thick Foamed-in-Place Vaulted door for maximum structural integrity. 11-Gauge Stainless Steel Hinges, Flush Paddle Latch.

Slides

3 systems to choose from to hold a variety of pan sizes. Heavy-duty extrusions designed for transport.

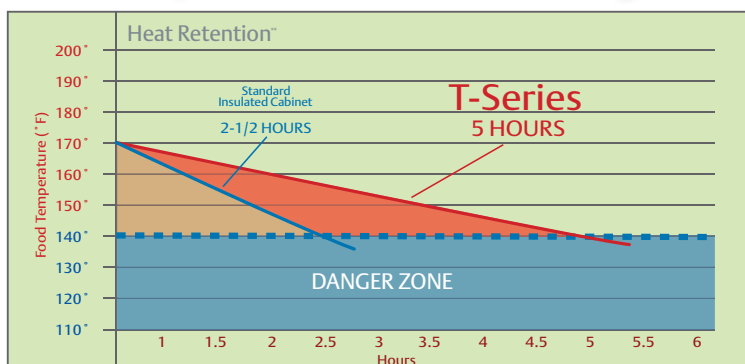
Smart Features

Label holder and dry-erase board that doubles as a clipboard, make identifying cabinet contents and destination easy.

Configurations

The right configuration for any application. Four sizes to choose from; 1/2 Height, 5/6 Height, Full Height, and Full Height Dual Cavity with independent compartment control.

Keeps Food Hot Twice As Long.



** Average food temperature 170°F, cabinets preheated to 180°F. Four 12" x 20" x 4" uncovered steam pans were placed inside cabinets. Additional food mass and covered pans may result in longer heat retention.





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Information and specifications are subject to change without notice. Please confirm at time of order. Standard Metro Terms & Conditions apply. See current Metro Foodservice Solutions Guide for details.



We put space to work.

LO4-195 Rev 11/17
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The Spirit of Excellence