



# Load it. Hold it. Move it.



# Hot or cold, it's only a matter of degrees.

Metro® offers a wide range of thermal holding and transport solutions that are designed to move hot or cold food efficiently and go virtually anywhere. Whether your application requires heated, refrigerated, or non-powered cabinets... we have a solution built to fit your needs.



# Turn up the heat with Metro's heated transport options.

## Commercial Duty

### C5 3 Series with Insulation Armour™

Cool-to-touch design provides energy efficiency at a lower initial investment.



Polymer exterior provides full body bumper protection and built in vertical handles.



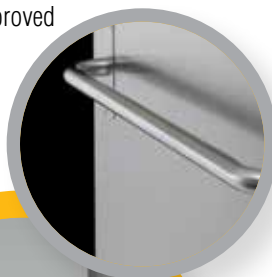
## Heavy Duty

### C5 6 Series

Heavily insulated high performance cabinets with traditional temperature control.



Full perimeter bumper and rear push handle for added protection and improved maneuverability.



## Heavy Duty Transport

### C5 T-Series with Transport Armour™

Built for over-the-road transport, not adapted. Perfect for any mobile application.



Mobile power system gently circulates air while cabinet is unplugged and in transit, eliminating hot and cold spots that endanger food safety.





# Keep cold food cold and improve food quality with Metro's new mobile refrigerators.

## C5 R-Series with Refrigeration Armour™

Heavy-duty mobile refrigerators for on-site holding, transport, and serving of chilled food and beverages.

Keeps Food  
Hot for  
**5 Hours**  
or Longer.



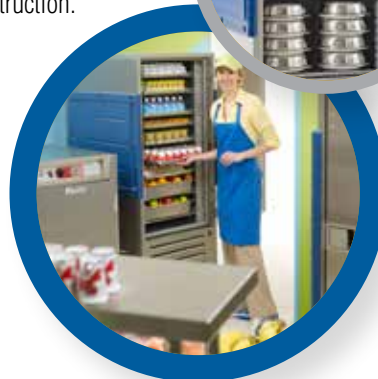
Stainless steel structure with foamed-in-place polyurethane insulation provides superior heat retention and structural rigidity.

Transport  
**Hot & Cold**  
together

Flexible dual cavity option has individually controlled and insulated compartments, allowing you to heat either cavity for hot food and use cold plates in the other for chilled food.



Stainless steel structure with foamed-in-place insulation provides superior rigidity and improved energy efficiency versus common fiberglass construction.



An all-in-one, easily removable, refrigeration cassette is mounted on vibration / shock isolators for complete refrigeration system protection.

# Get moving with Metro's heated banquet and non-powered insulated cabinets.

## C5 U-Series

Heavily insulated, high performance, non-powered cabinets for transport of cold or hot food.

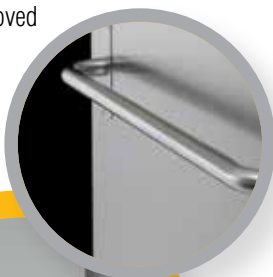


Non-Powered

Transport  
Hot or Cold



Full perimeter bumper and rear push handle for added protection and improved maneuverability.



## MBQ

Heated banquet cabinets that put you in control of time, temperature and taste.



Quad-Heat™ Dual Fuel thermal system combines the standard electric heating module with a canned fuel back-up system.



Unique features like white-board information panel, ergonomic handles and hands-free kick latch provide the tools you need for improved efficiency and maneuverability.



[WWW.METRO.COM/C5](http://WWW.METRO.COM/C5)

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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.

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