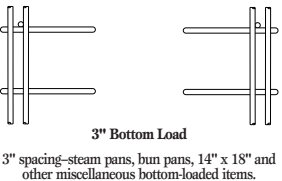
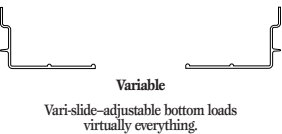
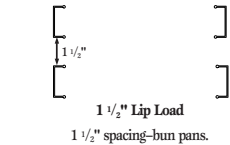


# Flexible.

The Metro® Heated Cabinet line delivers a higher degree of flexibility. The exclusive flexible slide system gives you the power to create varied configurations within a single unit. Slides conveniently adjust in seconds to meet your precise needs. On the C175 combo unit, you can either proof or hold in the same unit. This flexible system gives you the ability to provide hot items to meet wide-ranging menus.

Series	Model	Slide Type
Holding	C175-H8N	1 1/2" lip load
	C175-H4N	3" bottom load
	C175-HVN	Variable
Proofing	C175-P8N	1 1/2" lip load
	C175-P4N	3" bottom load
	C175-PVN	Variable
Combo	C175-C8N	1 1/2" lip load
Proofing/	C175-C4N	3" bottom load
Holding	C175-CVN	Variable
FL199	FL199-H8N	1 1/2" lip load
	FL199-H4N	3" bottom load
	FL199-HVN	Variable
C199	C199-H8N	1 1/2" lip load
	C199-H4N	3" bottom load
	C199-HVN	Variable
C200	C200N-8	1 1/2" lip load
	C200N-4	3" bottom load
	C200N-V	Variable
C190	18" x 26" pans	
	12" x 20" pans	
TC90B	18" x 26" pans	
TC90S	12" x 20" pans	



# Safe choices.

One aspect of safety is temperature consistency. That's where Metro® Heated Cabinets shine. From top to bottom, you will enjoy precise consistent temperature at every level. And that's proof positive that you are getting properly held product, time after time. A second essential aspect of safety is cleanability. Cabinets feature smooth surfaces and removable slides, chimneys and modules for quick and thorough cleaning. All of which makes Metro Heated Cabinets a safe choice, any way you look at it.

## Food Holding Guidelines

Food Product	Covered/Uncovered	Temperature Setting °F*
Baked Fish	Uncovered	175
Baked Potatoes	Uncovered	180
Biscuit	Uncovered	180
Broccoli	Covered	170-175
Chicken Nuggets	Uncovered	175
Corn on the Cob	Covered	170-175
Croissants	Uncovered	175
Egg Patties	Covered	180
French Fries**	Uncovered	185
Fried Chicken	Uncovered	180-185
Fried Fish	Uncovered	180
Hamburgers	Covered	180
Lasagna	Covered	185
Mashed Potatoes	Covered	175
Mixed Veggies	Covered	170-175
Pancakes	Covered	175
Pasta	Covered	180
Peas	Covered	170-175
Pizza	Uncovered	175-180
Roast Beef	Uncovered	170-180
Roast Pork	Uncovered	170-180
Scalloped Potatoes	Covered	175
Strip Steak	Uncovered	160-170
Turkey	Uncovered	170-180
Waffles	Covered	175
Whole Chicken	Uncovered	170-180

\*Temperatures are guidelines only, based on opening cabinet doors every 15 minutes.  
\*\*Lightly salted for best quality.  
Developed by Penn State University School of Hotel, Restaurant, and Recreation Management

# Fresh flavor.

It's what everyone's looking for. Our new FlavorWise line gives you the fresh flavor you can count on—and a high degree of consistency you can always rely on. Open the door and find a more consistent heat flow—from top to bottom. Our unique FlavorLock high-humidity system traps flavor in, time after time. You'll enjoy better ergonomics, like easy-opening doors, smooth-rolling casters and comfortable, easy-to-understand controls. Metro's FlavorWise line – a fresh, new way to achieve better flavor.

Model	Proofing	High Moisture	Holding	Combo Proof/Hold	Transport	3/4 Ht. Models Available	1/2 Ht. Models Available
C175*	▲		▲	▲	▲	▲	
C199*			▲		▲	▲	
FL199*		▲	▲				▲
C200			▲				
C190			▲				
TC90S/B*			▲		▲		▲

\*Size and construction of unit designed for transport through doorways and in step vans for mobile/transport applications.



## Specification Guide.

C175 FlavorView Holding Cabinets			
Cat. No.	Width/Height/Depth	Oper. Temp.	
C175-H8N	25 3/16" x 69 3/4" x 32 1/16"	80°-180°F	20 AMP
C175-H4N	Lip-load bun pans @ 1 1/2" o.c.	80°-180°F	NEMA 5-20
C175-HVN	Bottom-load wire slides @ 3" o.c.	80°-180°F	
C175 FlavorView Proofing Cabinets			
C175-P8N	Lip-load bun pans @ 1 1/2" o.c.	80°-110°F	15 AMP
C175-P4N	Bottom-load wire slides @ 3" o.c.	80°-110°F	NEMA 5-15
C175-PVN	Adjustable vari-slides	80°-110°F	
C175 FlavorView Combo Proofing/Holding Cabinets			
C175-C8N	Lip-load bun pans @ 1 1/2" o.c.	80°-180°F	20 AMP
C175-C4N	Bottom-load wire slides @ 3" o.c.	80°-180°F	NEMA 5-20
C175-CVN	Adjustable vari-slides	80°-180°F	
FL199 FlavorLock & C199 FlavorHold Insulated Holding Cabinets			
Cat. No.	28" x 69 3/4" x 33 1/2"	Oper. Temp.	
FL199-H8N	Lip-load bun pans @ 1 1/2" o.c.	80°-200°F	20 AMP
C199-H8N		80°-200°F	NEMA 5-20
FL199-H4N	Bottom-load wire slides @ 3" o.c.	80°-200°F	
C199-H4N		80°-200°F	
FL199-HVN	Adjustable vari-slides	80°-200°F	
C199-HVN		80°-200°F	
C200 Heavy-Duty FlavorHold Aluminum Cabinets			
Stainless Steel and Pass-Thru models are available.			
Cat. No.	27 3/16" x 74" x 32 3/4"	Oper. Temp.	
C200N-8	Lip-load bun pans @ 1 1/2" o.c.	80°-200°F	20 AMP
C200N-4	Bottom-load wire slides @ 3" o.c.	80°-200°F	NEMA 5-20
C200N-V	Adjustable vari-slides	80°-200°F	
C190 Half-Height FlavorHold Insulated Cabinets			
Cat. No.	28 5/8" x 30 1/4" x 29 1/4"	Oper. Temp.	
C190		120°-200°F	15 AMP
TC90 Half-Height FlavorHold Transport Cabinets			
TC90B for 18" Bun pans	27 1/4" x 37" x 30 3/4"	120°-180°F	15 AMP
TC90S for 12" Steam table pans	21 1/4" x 37" x 24 3/4"	120°-180°F	NEMA 5-15

Bumpers are available—call for info.

Information and specifications are subject to change without notice. Please confirm at time of order.

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# Flavorize with FlavorWise.™



Proven Reliability...  
LONGER WARRANTY

Metro® FlavorWise™ Heated Cabinets deliver consistent quality over and over again. . .

# Dependable.



*C175 FlavorView™ Series*



Constructed of aluminum for high strength, yet low weight. Blower-forced air circulation at back assures uniform temperature. Wide, shallow chimney equalizes air circulation, saves space. Other features include a digital thermometer, see-through polycarbonate field-reversible door, exterior-mounted controls, removable easy-to-clean slide racks, water pan, drip trough (with removable pan). Available in hot-holding, proofing or combination units. Separate humidity and temperature controls on proofing models. Available in full height and easy to maneuver  $\frac{3}{4}$  height models.

# Flavorful.



*FL199 FlavorLock™ Series*



Designed for holding moist and crisp prepared foods. FlavorLock technology keeps flavor and temperature of held foods for longer periods. Convenient fill spout makes it easy to fill water reservoir. Controls for setting temperature and humidity are simple to use. Precise digital display provides easy-to-see temperature readouts. Water reservoir can be easily removed for thorough cleaning. Available in full height and  $\frac{1}{2}$  height models.

# Reliable.



*C199 FlavorHold™ Series*



Thick fiberglass-insulated construction retains heat longer, perfect for holding and transport conditions. Blower-forced air circulation at back. Dutch door design minimizes excess heat loss during door openings and speeds recovery time. Wide, shallow chimney equalizes air circulation and saves space. Other features include digital thermometer, removable easy-to-clean water pan to provide additional moisture and exterior-mounted controls. Doors are field reversible. Available in full height and easy-to-manuever  $\frac{3}{4}$  height models.

# Adaptable.



*C200 FlavorHold Plus™ Series*



Designed for holding prepared hot food. Insulated Dutch doors “self-close” when opened 90° or less. Dual magnet heavy-duty latches and full perimeter gaskets insure a positive seal. Pass-Thru and Non-Pass-Thru Designs available. Top-mounted exterior controls. Aluminum and Type 304 stainless steel construction available. Dual side-mounted chimneys provide for consistent temperatures, top to bottom. Slide racks may be configured differently top and bottom for maximum utilization.

# Powerful.



*TC90S*

*TC90B*

*C190*

*TC90 and C190 1/2 Height FlavorHold™ Series*



Insulated models available for 12" x 20" (305 x 508mm) steam table pans and for 18" x 26" (457 x 660mm) sheet pans. Features include an analog thermometer for consistent and accurate readings, even when unit is not plugged in. Stainless interior and removable slide racks provide easy cleaning. Convenient kick latch provides “hands-free” easy opening. The C190's 3" (76mm) rubber casters allow for safe and convenient under-counter storage. Both TC models feature a low center of gravity, which assures safe transport and use. A lockable transport latch assures safe arrival of the contents.