

Metro2Go Hot Stations

Metro 2Go Hot Stations keep food hot, organized, and ready-to-go.

Perfect for:

- Prepaid, self-service carryout orders
- Take-out or delivery order staging
- Grab & go applications

Speed up Service: Increase customer satisfaction by keeping ready-to-go orders hot and appetizing, while streamlining service to reduce wait time.

Pass-thru Design: Increases operational efficiency by minimizing unnecessary employee motion. Locate between kitchen and front counter staff for efficient order staging, or on front counter for staff to load and allow customers to access directly.

Front Side Sliding Doors: 3 models include aesthetically appealing, full window, durable polycarbonate sliding doors on access side for added security and increased holding times. PU8CD-HS1842 has vented doors for pizza applications.

Open Front Side: 1 model available without doors for faster, easier customer access and shorter holding times.

Open Loading Side: All models standard with open control side for more efficient loading, optional hinged doors available for increased holding times.

Dedicated 2Go Order Stations: Two models with dedicated compartments for prepaid order pick-up or behind the counter take-out & delivery order staging. Compartment sizes:

- **PU8CD-HS1842** 6.7" H x 19" W x 18" D (179x482x457mm)
- **PU4CD-HS1842** 14.7" H x 19" W x 18" D (373x482x457mm)

Grab & Go Stations: Two open shelf models to entice customers to add hot pre-packaged food items to their purchase.

Low Wattage Design: All models operate on a single 15 Amp circuit

Easy-to-Clean: Enclosures are removable for easy cleaning without tools.

Warranty: 2 year parts & labor warranty

Consistent Heat Distribution: Metro2Go Hot Stations are constructed with Super Erecta Hot shelving. High quality, Type 304 stainless steel construction with aluminum inner core for consistent, reliable radiant heat across each shelf. Adjustable thermostat, 200°F (93°C) maximum surface temperature. Shelves are UL and NSF listed.



PU8CD-HS1842
8 Compartment order pick-up/staging station for pizza & other boxed items.



PU4CD-HS1842
4 Compartment order pick-up/staging station for bagged or boxed orders.



GG2CD-HS1842
2 shelf Grab & Go Station with doors.



GG2C-HS1842
2 shelf open Grab & Go Station.



All Metro Catalog Sheets are available on our website: metro.com

Metro2Go Hot Stations

Specifications

Shelf Construction: Type 304 stainless steel exterior surfaces with black epoxy coated corners. Mounted to posts with polymer split sleeves.

Posts: Chrome plated SiteSelect posts with adjustable leveling foot for uneven surfaces, and post glides to protect countertops.

Side enclosures: Seamless one piece, removable cream colored aluminum panels on exterior to match front-of-house décor. Type 304 stainless steel removable interior panels. Power cords concealed by side enclosures and routed to base of unit.

Dividers: Type 304 stainless steel removable compartment dividers with openings for cross airflow and venting.

Base enclosures: Type 304 stainless steel exterior front and back removable panels finish off base and conceal power strip where single plug exits rear panel.

Sliding Doors: Front doors are 0.177" (4.5mm) thick polycarbonate with red polymer door handles. Doors slide in removable black polymer channels that also act to protect hot front edge of shelf. Aluminum channels connect door channels to shelves. Channel system also included on open grab & go model without doors to protect hot front edge.

Optional Rear Doors: Full length 0.177" (4.5mm) thick polycarbonate hinged doors with magnetic closure and red polymer door handles. Stainless steel slip hinges allow removal of doors for easy cleaning.

Power Cord: Each shelf has a permanently mounted 6' (183cm) long cord with NEMA 5-15P plug end. 4 outlet cord management power strip with EMA 5-15P plug end for single cord connection.

Heating System: Thermostatically controlled, low wattage foil elements adhered to aluminum diffuser to evenly heat each stainless steel shelf surface with hot air. On / Off power switch and thermostat provide separate individual control of each shelf.

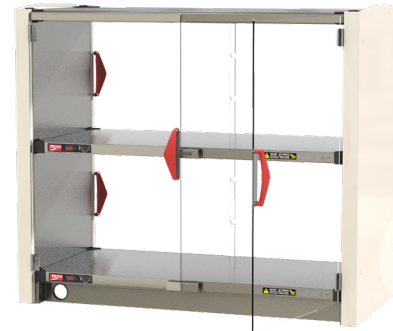
Clearance Requirements: Minimum clearance from bottom of shelf to combustible surface is 1.5" (38mm). Recommended minimum spacing between shelves is 5.73" (146mm).

Accessories

Note: ships separately, installed by customer.

HS-REARDOORS

Optional rear hinged doors shown on GG2CD-1842HS



HS-THERMCOVER

Optional thermostat cover to prevent set point change



HS-1842LEGKIT-3F

Optional free standing leg kit with roll-under storage. Shown with PU8CD-HS1842.



HS-1842LEGKITS

Optional free standing leg kit with one storage shelf. Shown with PU8CD-HS1842.

Model No. and Description	Dimensions		Qty.	Compartment Dimensions		Electrical Specs
	W x D x H (in.)	W x D x H (mm)		W x D x H (in.)	W x D x H (mm)	
PU8CD-HS1842 Pizza 2Go Order Hot Station, 8 Compartments	42.7 x 20.9 x 36.9	1085 x 531 x 938	8	19.0 x 18.0 x 6.7	482 x 457 x 179	120V, 1600W, 13.4A, NEMA 5-15P Plug
PU4CD-HS1842 2Go Order Hot Station, 4 Compartments	42.7 x 20.9 x 36.9	1085 x 531 x 938	4	19.0 x 18.0 x 14.7	482 x 457 x 373	120V, 800W, 6.7A, NEMA 5-15P Plug
GG2CD-HS1842 Grab & Go Hot Station, 2 Shelves with Doors	42.7 x 20.9 x 36.9	1085 x 531 x 938	2	39.5 x 18.0 x 14.7	1003 x 457 x 373	120V, 800W, 6.7A, NEMA 5-15P Plug
GG2C-HS1842 Open Grab & Go Hot Station, 2 Shelves	42.7 x 20.4 x 36.9	1085 x 519 x 938	2	39.5 x 18.0 x 14.7	1003 x 457 x 373	120V, 800W, 6.7A, NEMA 5-15P Plug

Note: Overall depth with optional rear doors is 21.7" (552mm)