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Metro® C5 8 Series Precision Controlled Heated Holding Cabinet

Metro C5 8 Series high-performance, all-stainless, insulated cabinets maintain that just made taste for hours with precise & uniform control of temperature.

High performance: Energy efficient insulated cabinets with precise temperature control. Gentle, natural convective airflow design maintains consistent temperature levels for optimal food quality.

Simple touch, intuitive controls:

- Menu presets help assure repeatability across your operation and take the guesswork out of temperature settings for any given item.
- Programmable timers help manage holding times and first-in-first-out (FIFO), giving you better control over food quality and consistency
- Auto-start feature that automatically gets your cabinet up and running daily so it is ready to work when you start your day off!
- Low temperature alarm to alert you when attention is needed.
- Help / training support that quickly links you to valuable resources so everything you need is at your fingertips.
- USB port with built-in HACCP data logging to enhance food safety and save / load customized settings.
- Control lock feature allows password protected locking to prevent unwanted changes to settings and help maintain food quality & safety

Passive humidity: Integral water pan system can be used to add humidity to the cabinet environment, improving food quality.

Power: 120V (20 Amp & 15 Amp), and 220-240V electrical configurations.

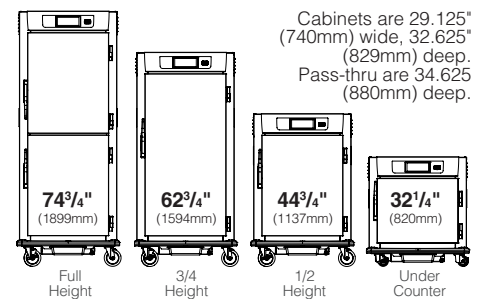
ENERGY STAR: Full height, $\frac{3}{4}$ height, and $\frac{1}{2}$ height reach-in models with solid doors are ENERGY STAR.

Available sizes & configurations:

- *Sizes: Full, $\frac{3}{4}$, half, and under counter models*
- *Doors: Full length or dutch solid and clear insulated to choose from*
- *Pan slides: Universal to accommodate 12"x20" steam / GN pans and 18"x26" sheet pans, adjustable on 1.5" increments.*
Lip load to exclusively accommodate 18"x26" sheet pans on 1.5" fixed increments.
- *Pass-thru: On full and half height models.*



Full Height
Dutch Solid Doors



Precise Temperature Control



One touch menu presets for repeatability.



Programmable timers to manage FIFO and holding times.



Auto-start feature gets your cabinet automatically running daily.



Alarms, training, HACCP data logging, and many other efficiency features.

Metro Heated cabinets are for hot food holding applications only.

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

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Metro® C5 8 Series Precision Controlled Heated Holding Cabinet

Specifications

Cabinet Material: Type 304 stainless steel; 20-gauge polished exterior; 22-gauge interior.

Insulation: Full perimeter, 2.5" thick, high-density fiberglass. R Value=9.9

Casters: Four casters with 5" donut neoprene wheel, double ball bearing swivel, ball bearing axle, nickel plated, two with brake. 3" rubber casters on Under Counter models.

Doors: Solid doors are fully insulated, double-panel construction. Clear doors are double-pane, tempered glass. Argon filled with Low-E coating. Self-closing, lift-off, with long-life nylon bearings. Field reversible.

Gaskets: High temperature, cabinet mounted, Santoprene gaskets.

Latches: Chrome plated, high-strength magnetic pull latch with lever-action release.

Handles: Four built-in polymer handles.

Universal Wire Slides: 1/4" (6.4mm) diameter nickel-chrome wire adjustable on 1-1/2" (38mm) increments. Type 304, stainless steel vertical uprights.

Lip Load Slides: 1 1/2" x 1/2" x .063" (38mm x 13mm x 1.6mm) extruded aluminum channel slides on stainless steel vertical uprights.

Display and Controls: 6.8" (173mm) High-resolution touch-screen displays cabinet temperature. User can select °F or °C temperature scale, and language choice of English, Spanish, or French.

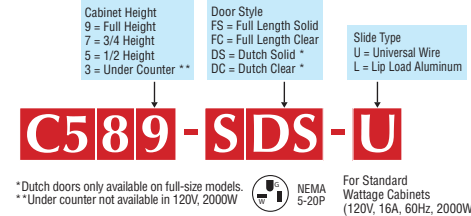
Heat Generation System: Thermostatically controlled closed loop feedback with tubular heating elements, ball bearing blower motor, and ducted air system.

Cord: 7 1/2' (229cm) cord with NEMA 5-20P plug on 120V 2000W models, NEMA 5-15P plug on 120V 1440W models, and NEMA 6-15P plug on 220-240V 1681-2000W models. Cord mounted on top (Full, 3/4 heights or back (1/2 height, Under Counter) can be field reversed without re-wiring.

Performance: 90°F (32°C) to 200°F (93°C), temperature range.

Recommended Clearances for Enclosures: 1 1/2" (38mm)* clearance from cabinet walls on sides and back, and 6" (152mm) clearance on top. Minimum 1/2" (13mm) clearance above under counter units is required.

Reach-In Model Number Description



Models with Accessories or Options



Options/Accessories:

- Small Item Shelf (C5-SHELF-S)
- Universal Slide Pair, chrome (C5-USLIDEPR-C)
- Universal Slide Pair, stainless (C5-USLIDEPR-S)
- Flush Door Latch (C5-LATCHFLUSH)*
- Key Locking Door Latch (C5-LATCHLOCK)*
- Travel Latch/Hasp (C59-TRVL)*
- Rear Push Handle (C5-HANDLE)
- 6" Stainless Steel Legs (C5-SSLEGS)
- 6" Casters (C5-6CASTER)
- 5" Rear Rigid Casters (C5-5RDGCSTR)
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Twist Lock Plug, 20 Amp, 120V (C5-RTWSTPLG)
- Twist Lock Plug, 15 Amp, 120V (C5-RTWSTPLG-15)
- Factory Left Hand Hinging (DD3768)
- Factory Same-Side Pass-thru Door Hinging (C5-SAMESIDE)
- Stainless Steel Universal Slide Upgrades
 - Full Height (C5-USLIDE-9S)
 - 3/4 Height (C5-USLIDE-7S)
 - 1/2 Height (C5-USLIDE-5S)
 - Under Counter (C5-USLIDE-3S)

*Please note: (1) door latch must be ordered for each door (i.e. - dutch doors require (2) door latches; pass-thru dutch doors require (4) door latches)

	Universal Wire Pan Capacity								Lip Load Pan Capacity
Cabinet Size	Slide Pairs		Sheet Pans	Steam Pans			Gastronorm 65mm Depth		Sheet Pans 18"x26"
	Provided	Max*	18"x26"	12"x20"x2.5"	12"x20"x4"	12"x20"x6"	2/1	1/1	
Full Height	18	36	18	34	24	14	17	34	35
Full Height Dutch	18	35	17	32	22	12	16	32	34
3/4 Height	14	28	13	26	16	12	13	26	27
1/2 Height	9	17	8	16	10	6	8	16	17
Under Counter	5	9	5	10	6	4	5	10	10

*Maximum number of slide pairs @ 1 1/2" spacing. Additional slide pairs ordered separately.