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Metro® C5 6 Series Heated Holding Cabinet

Metro C5 6 Series cabinets provide control of temperature for safe and hot food.

Control: Temperature is displayed on an “always-on” analog thermometer for continuous monitoring of the cabinet temperature, even when turned off or unplugged.

Performance: Rapid heat-up and recovery times are achieved with a thermostatically controlled ducted heating system.

Passive Humidity: An integral water pan system can be used to add humidity to the cabinet environment, improving food quality

Available sizes & configurations:

- **Sizes:** Full, ¾, half, and under counter models
- **Doors:** Choose from full-length or dutch-solid and clear insulated
- **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.

Reliability: Reliability and durability are designed into C5 from the ground up. High-quality components and robust construction provide a long life of service and worry-free use.

Top-Mounted Controls: Ergonomic user-friendly controls are mounted at the top of the cabinet for easier access, better readability, to prevent damage, and to simplify cleaning.

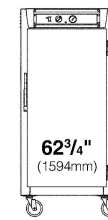
ENERGY STAR: Full Height, ¾ Height, and 1/2 Height Stainless Steel reach-in models with solid doors, and 1/2 Height Stainless Steel reach-in models with clear doors are ENERGY STAR rated.



Full Height
Dutch Solid Doors



Full
Height



¾
Height



½
Height

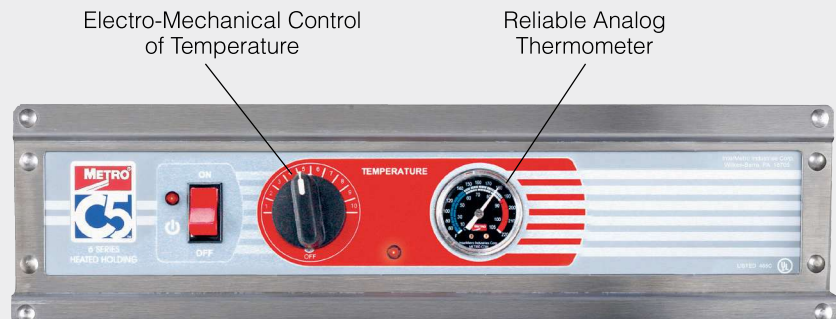


Under
Counter

Cabinets are 29.125"
(740mm) wide, 32.625"
(829mm) deep.
Pass-thru are 34.625"
(880mm) deep.

6 Series Controller:

- **Temperature:** The easy-to-use dial puts you in control of cabinet temperature.
- **Reliable Readout:** Measures and displays actual cabinet temperature even when the cabinet is off.
- **Analog Thermometer:** An “always-on” thermometer makes it ideal for transport applications.



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 6 Series 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: Analog thermometer with independent thermostat control knob.

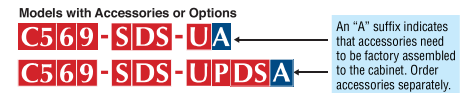
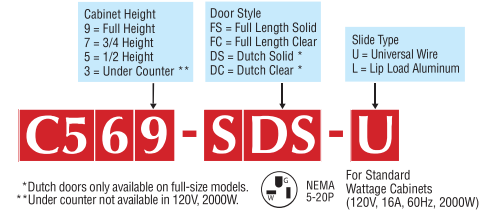
Heat Generation System: Thermostatically controlled closed loop feedback with tubular heating elements, ball bearing blower motor, and ducted air system.

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



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)
- Control Panel Cover (C5-COVER)
- 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)

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

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