

Item #

Job

Metro C5 9 Series Controlled Humidity Heated Holding and Proofing Cabinet

- **Control:** The intuitive 9 Series solid state controller provides continuous monitoring of both temperature and humidity, providing accurate control over the internal environment of the cabinet, resulting in better food quality. Actual temperature and relative humidity are measured, displayed, and controlled.
- **Performance:** Rapid heat-up and recovery times, and precise humidity control, are achieved with a digitally controlled dualelement ducted heating and humidity system. Intelligent power distribution maximizes efficiency and assures food is held at the desired temperature. Low water sensor and low temperature alarm assure cabinet is performing safely.
- **Temperature Priority:** The C5 9 Series controller prioritizes heat generation over humidity generation assuring the cabinet holds food at the desired temperature, promoting food safety.
- Configurations:
- Sizes: Full Height, ³/₄ Height, ¹/₂ Height, and Under Counter.
- Doors: Full Length Solid, Full Length Clear, Dutch Solid, Dutch Clear. All are lift off and field reversible.
- Reach-In or Pass-Thru (not available on under counter).
- Materials: Stainless Steel and Aluminum.
- **Capacity:** Universal slides hold 18"x26" sheet pans or 12"x20" steam table pans on adjustable 11/2" increments. Lip load slides hold 18"x26" sheet pans on 11/2" increments. Optional Wire Shelf interfaces with universal slide system to accommodate small items and pans.
- **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.
- NAFEM Data Protocol: The C5 controller is NDP capable.
- Energy Star: Full Height, 3/4 Height, and 1/2 Height models are Energy Star.



- **Temperature:** Measures & displays actual cabinet temperature
- Intuitive: Easy-to-use controls that anyone can understand.
- Humidity: Measures and displays actual cabinet relative humidity.
- Temperature Priority: 9 Series controller generates heat before humidity for food safety.
- Low-Water Alarm: A safety feature that indicates when water is needed. Water element will not be energized when water is low.
- Low-Temp Alarm: Assures cabinet is operating at desired temperature.
- Recall & Memory: View settings at the touch of a button. Settings are saved when turned off.

*Patents Pending



InterMetro Industries Corporation North Washington Street

Wilkes-Barre, PA 18705 www.metro.com



Recall & Memory

Humidity

 Σ Metro C5 9 Series Controlled Humidity Heated Holding and Proofing Cabinet US

VS

Full Height Dutch Solid

Doors

Under Counter 1/2 Height 3/4 Height Full Height Full Height Full Solid Door Full Clear Door Full Solid Door Dutch Clear Doors Full Solid Door

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Low-Water Alarm

Temperature

Priority

Central Restaurant Products

Temperature

Intuitive

1)

Low-Temp Alarm

🔼 Metro C5 9 Series Controlled Humidity Heated Holding and Proofing Cabinet

Specifications

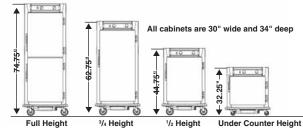
- Cabinet Material: Type 304 stainless steel; 20-gauge polished exterior; 22-gauge interior, or .063" aluminum, brushed exterior, natural interior.
- Insulation: Full perimeter, 1" thick, high-density fiberglass. R Value=4 2
- Casters: Four casters with 5" donut neoprene wheel, double ball bearing swivel, 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
- Hinges: Self-closing, lift-off, double hinged, with long-life nylon bearings.
- 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 Slides: Universal wire slides; 1/4" diameter nickel-chrome wire adjustable on 11/2" increments. 16-gauge, Type 304, stainless steel vertical standards.
- Lip Load Slides: 11/2"x1/2"x.063" extruded aluminum channel slides on .063" aluminum vertical standards.

• Slide Capacities:

-	Universal Slides				Lip Load Slide
Cabinet Size	Slide Pairs Provided Max.*		Pan Capacity** 18"x26" 12"x20"x2 ¹ /2"		Pan Capacity 18"x26"
Full Height	18	37	18	36	36
Full Height/Dutch	18	35	17	34	35
³ / ₄ Height	14	29	14	28	29
¹ / ₂ Height	8	17	8	16	17
Under Counter	5	10	5	10	10

Maximum number of slide pairs @ 11/2 spacing. Additional slide pairs ordered separately. **Capacity based on standard number of slide pairs provided on 3* spacing.

- Bumper/Drip Trough: Non-marking polymer bumper and drip trough combination.
- Display and Controls: Actual cabinet temperature and relative humidity display with individual control dials for each.
- Heat Generation System: Thermostatically controlled closed loop feedback with 1950 Watt heating element, ball bearing blower motor, and ducted air system. Low temperature alarm enable/disable.
- Cord: 7¹/₂ cord with NEMA 5-20P plug. Cord mounted on top (Full, $^{3}/_{4}$, Pass Thru) or back ($^{1}/_{2}$, Under Counter) can be field reversed.
- Humidity Generation System: Closed loop controlled 1950 Watt heating element with ducted air system, low water sensor, and 41/2 gallon water reservoir (filled to $1/2^{"}$ from top) with drain.
- Thermal Performance: 200° F maximum temperature.
- Humidity Performance: Up to 95% RH at 100° F, 90% RH at 160° F, or 75% RH at 200° F (Full-Height model).
- Minimum Clearances for Enclosures: 11/2" clearance on sides and 3" on back is provided by built in bumper. 6" clearance is required on top.
- Dimensions:



All Metro Catalog Sheets are available on our Web Site: www.metro.com



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705 Phone: 570-825-2741 • Fax: 570-825-2852 For Product Information Call: 1-800-433-2232

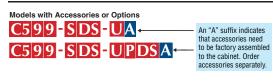


*Please note: Dutch doors only available on full-size models









Available Accessories:

- Flush Latch Handle (C5-LATCHFLUSH) *
- Twist Locking Handle (C5-LATCHTWST) *
- Key Locking Latch Handle (C5-LATCHLOCK) *
- Stainless Steel Handles (C5-HANDLE)
- Twist Lock Plug (C5-RTWSTPLG)
- Right Angle (P-Style) Plug (C5-RTANGPLG)
- Control Panel Cover (C5-COVER)
- 5" Rear Rigid Casters (C5-5RDGCSTR)
- 6" Casters (C5-6CASTER)
- 6" Stainless Steel Legs (C5-SSLEGS)
- Chrome Universal Slide Pair (C5-USLIDECPR)
- Stainless Steel Universal Slide Pair (C5-USLIDESPR)
- Stainless Steel Universal Slide Upgrades
 - Full Height (C5-SSUSLIDE-9)
 - ³/₄ Height (C5-SSUSLIDE-7)
 - 1/2 Height (C5-SSUSLIDE-5)
 - Under Counter (C5-SSUSLIDE-3)
- Small Item Shelf (C5-SHELF)
- Drain Hose Adapter (C5-HOSEADPT)
- Factory Left-Hand Hinging (DD3768)
- Factory Same-Side Pass-Thru Door Hinging (C5-SAMESIDE)

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

Metro Heated cabinets are for hot food holding applications only.

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