



Item #

# Metro C5 6 Series Heated Holding Cabinet

- Control: The 6 Series provides control of temperature for safe and hot food. 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.

### • Configurations:

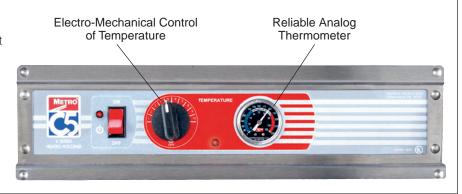
- Sizes: Full Height, <sup>3</sup>/<sub>4</sub> Height, <sup>1</sup>/<sub>2</sub> Height, and Under Counter.
- Doors: Full Length Solid, Full Length Clear, Dutch Solid, Dutch Clear. All are lift off and field reversible.
- Reach-In or Pass-Thru (not available on under counter).
- Materials: Stainless 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.
- Energy Star: Full Height, <sup>3</sup>/<sub>4</sub> Height, and <sup>1</sup>/<sub>2</sub> Height models are Energy Star.





# 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.



\*Patents Pending







# Metro C5 6 Series Heated Holding 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.

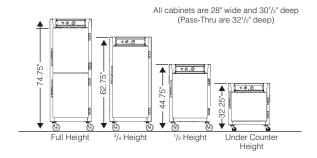
#### • Doors:

- 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; <sup>1</sup>/<sub>4</sub>" diameter nickelchrome wire adjustable on 1<sup>1</sup>/<sub>2</sub>" 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"x21/2"		Pan Capacity 18"x26"
Full Height	18	37	18	36	36
Full Height/Dutch	18	35	17	34	35
³/ <sub>4</sub> Height	14	29	14	28	29
1/2 Height	8	17	8	16	17
Under Counter	5	10	5	10	10

<sup>\*</sup>Maximum number of slide pairs @  $1^1/2^*$  spacing. Additional slide pairs ordered separately. \*\*Capacity based on standard number of slide pairs provided on 3\* spacing.

- **Display and Controls:** Analog cabinet thermometer with independent thermostat control knob.
- Heat Generation System: Thermostatically controlled 1950 Watt heating element, ball bearing blower motor, and ducted air system.
- Cord:  $7^1/2^1$  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.
- Thermal Performance: 70° F to 200° F operating temperature range.
- Minimum Clearances from Enclosures: 11/2" clearance from cabinet walls on sides and back. 6" clearance is required on top.
- Dimensions:



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

Reach-In Model Number Description Door Style FS = Full Length Solid Cabinet Height 9 = Full Height Slide Type FC = Full Length Clear DS = Dutch Solid \* 7 = 3/4 Height II = Universal Wire 5 = 1/2 Height L = Lip Load Aluminum 3 = Under Counter DC = Dutch Clear Cabinet Material For Standard S = Stainless Wattage Cabinets (120V, 16A, 60Hz, 2000W) \*Please note: Dutch doors only available on full-size models

Pass Thru \* Door Style

Pass-Thru Model Number Description

C5 6 9 - S DS - U P DS

\*Please note: Pass-Thru is only available on Full Height, 3/4 Height, and 1/2 Height Models.

Low Watt Model Number Description

C5 6 9 L - S DS - U Add "L" for Lower Wattage Cabinets (120V, 12A, 60Hz, 1440W)

Export Model Number Description

C5 6 9 X - S DS - U

Add "X" for Export Cabinets (220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)

Models with Accessories or Options

C5 6 9 - S DS - U A

C5 6 9 - S DS - U P DS A

 An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

#### **Available Accessories:**

- Flush Latch Handle (C5-LATCHFLUSH) \*
- Twist Locking Handle (C5-LATCHTWST) \*
- Key Locking Latch Handle (C5-LATCHLOCK) \*
- Stainless Steel Handles (C5-HANDLE)
- Bumper & Drip Trough (C5-BUMPDRIP)
- Full Perimeter Bumper (C5-PERMBUMP)
- 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)
  - <sup>3</sup>/<sub>4</sub> Height (C5-SSUSLIDE-7)
  - 1/2 Height (C5-SSUSLIDE-5)
  - Under Counter (C5-SSUSLIDE-3)
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- Small Item Shelf (C5-SHELF)
- 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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Information and specifications are subject to change without notice. Please confirm at time of order.

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