

Controlled Humidity — C5 Series

9

TEMPERATURE
17.5

RECALL
SET
POINTS

LOW
TEMP
ALARM

HUMIDITY
68
%



We put space to work.™

See how good a heated cabinet can be.™





A



B



C



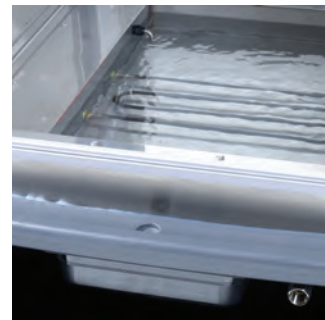
D



E



F



G

C₁ Control.



9 Series Intelligent Temperature and Humidity Control

C₂ Capacity.

- A** Universal wire slides easily adjust on 1-1/2" increments; SiteSelect™ feature makes installing and adjusting easy; 1-1/2" spacing optimizes cabinet capacity. (See Chart)
- B** Lip load slides hold 18"x26" sheet pans on 1-1/2" increments.
- C** Universal wire slides hold both sheet pans (one per level) and steam table pans (two per level).
- D** Small Item Shelf holds small and odd sized pans.

C₃ Configurations.

- H** The C5 that is right for you—your size and configuration: Full height, 3/4 height, 1/2 height or under counter; Doors can be solid or clear, full-length or Dutch; Pass-thru; Universal or lip load slides; Stainless steel or aluminum construction.

C₄ Confidence.

- E** Built-to-last door latches and lift-off hinges.
- E** Recessed handles on all four corners for easy movement.
- F** High quality easy-roll casters.
- F** Integrated bumper and drip trough protects cabinet.

C₅ Care.

- G** Easy-to-clean surfaces and covered base.
- G** Water reservoir and drain are easy to access and clean.
- G** Easy-to-wipe drip trough stays clean.



H

C5 9 Series Food Settings

C5 9 Series Capacity

PRODUCT	TEMPERATURE °F (°C)	RELATIVE HUMIDITY %
BREADS		
Biscuit, Buttermilk Mini	175 (79)	10
Croissants, Sliced	155 (68)	10
French Toast, Thin Slice	175 (79)	20
Waffles, Original	175 (79)	10
Pancakes	175 (79)	12
Pizza	175 (79)	10
Rolls	175 (79)	15
Dough (Proofing)	90 - 100 (32 - 38)	80 - 90
MEATS		
Prime Rib	175 (79)	75
Hamburgers	180 (82)	60
Hot Dogs	170 (77)	70
Roast Beef	175 (79)	65
Roast Pork	175 (79)	65
Ribs (Pork Spareribs)	175 (79)	70
POULTRY		
Chicken, Boneless, Skinless	175 (79)	70
Chicken, Thigh, Baked, Fried	175 (79)	70
Chicken, Full Breast	175 (79)	70
Chicken, Drum, Baked, Fried	175 (79)	55
Chicken, Leg	175 (79)	70
Chicken, Fried Full Breast	175 (79)	45
Chicken, Fried Thigh	175 (79)	45
Chicken, Fried Drum	175 (79)	45
Chicken, Fried Boneless Skinless	175 (79)	45
Chicken, Whole Roasted	170 (77)	65
Turkey	175 (79)	70
VEGETABLES		
Broccoli, Spears	175 (79)	70
Carrots, Sliced, Crinkled	175 (79)	70
Cauliflower, Clusters IQF	175 (79)	70
Corn on the Cob	180 (82)	75
Mixed Vegetables	175 (79)	70
Fry, Regular 3/8"	195 (91)	0
Potatoes, Mashed	175 (79)	70
Potatoes, Baked	180 (82)	65
Potatoes, Scalloped	175 (79)	75
STARCHES		
Pasta, Elbow Macaroni	180 (82)	55
Rice	180 (82)	75
Lasagna, Meat Sauce & Cheese	185 (85)	70
Beans	175 (79)	65
FISH		
Fish, Baked (Cod Loin) IQF	170 (77)	45
Fish, Batter Dipped	175 (79)	30

Developed in conjunction with the Center for Food Innovation (CFI), Penn State University

Cabinet Size	Slide Pairs		Pan Capacity**		Lip Load Slide Pan Capacity
	Provided	Max*	18" x26"	12" x20" x2-1/2"	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 @ 1-1/2" spacing. Additional slide pairs ordered separately.

**Capacity based on standard number of slide pairs provided on 3" spacing.

Configurations:

Sizes:

Full Height, 3/4 Height, 1/2 Height,
Under Counter

Slides:

Universal Wire (1-1/2" adjustment)
Lip Load (1-1/2" fixed spacing)

Doors:

Full Length Solid, Full Length Clear,
Dutch Solid*,
Dutch Clear*, Pass-Thru**

Materials:

Full Stainless Steel, Aluminum

*Dutch Doors available on full height cabinets

**Pass-thru available on full height,
3/4 height and 1/2 height cabinets

Options:

Small Item Shelf
Stainless Steel Legs
Universal Slide Pair
Stainless Steel Universal Slides
Right Angle Plug
Twist Lock Plug
Flush Door Latch
Twist Lock Door Latch
Key Locking Door Latch
Control Panel Cover
Drain Hose Adapter
6" Casters
5" Rigid Casters
Left Hand Hinging



Standard Features:

Intelligent Solid State Digital Controller
Fully Insulated
5" Donut Neoprene Casters (3" on under counter)
Double Pane Low-E Tempered Glass in Clear Doors
Long Life Lift-Off Hinges with Nylon Bearings
High Temperature Snap-in Gaskets
High Strength Chrome Plated Magnetic Pull Latches
Four Recessed Handles
Operating Temperatures: 70-200°
Relative Humidity Range: 0% to 95%
Power Requirements: 2000 Watts, 120 volts, 60 hz.
20 Amp. Service (16 Amp Draw)



Control

Temperature

Measures and displays actual cabinet temperature.

Humidity

Measures and displays actual cabinet relative humidity.

Intuitive

Easy-to-use controls that anyone can understand.



Low-temp Alarm



Assures cabinet is operating at desired temperature.

Temperature Priority

9 Series controller generates heat before humidity for food safety.

Recall & Memory

View settings at the touch of a button. Settings are saved when turned off.

Low-water Alarm



Safety feature indicates when water is needed. Water element will not be energized when water is low.



Metro® C5™ 9 Series Controlled Humidity Heated Holding & Proofing Cabinets are designed to maintain food quality at the highest level. By controlling both temperature and humidity, operators can be assured that their product will come out of the C5 9 Series as delectable as it went in. Actual temperature and relative humidity readouts give professional foodservice operators feedback on their products while they are being held.

With the Metro C5 9 Series cabinet, operators can now specify holding criteria along with ingredients, preparation, cooking and finishing. **C5 9 Series**—*See how good a heated cabinet can be.™*



See how good a heated cabinet can be.™

The Metro C5 Cabinet Line:

CONTROL, CAPACITY, CONFIGURATIONS, CONFIDENCE, and CARE.

C₁ – CONTROL: Over not only the cabinet, but most importantly, the food;

C₂ – CAPACITY: The ability to hold more of what you want, exactly the way you want it;

C₃ – CONFIGURATIONS: Having the right cabinet for your application;

C₄ – CONFIDENCE: From the ground up, a product that you can count on day-in and day-out;

C₅ – CARE: A cabinet that is as easy to take care of as it is to use.



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