





Metro® C5™ 8 Series Controlled Temperature

Heated Holding Cabinets are designed to precisely maintain food

temperature. Intelligent temperature control takes the guess work out

of holding your food product. Simply set the desired cabinet

temperature and the proprietary C5 8 Series controller does the rest

by continuously monitoring, maintaining and displaying the internal

temperature of the cabinet. Precise control gives professional results.

C5 8 Series—See how good a heated cabinet can be.™











C5 8 Series Capacity

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

^{*}Maximum number of slide pairs @ 1-1/2" spacing. Additional slide pairs ordered seperately
**Capacity based on standard number of slide pairs provided on 3" spacing.



C₁ Control.



8 Series Intelligent Temperature 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.

G 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 double pane, Low-E tempered glass, 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.

C₅ Care.

- F Easy-to-clean surfaces and coved base.
- F Easy-to-fill water pan for passive humidity.

8 Series

















See how good a heated cabinet can be.TM



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;

 C_{4} - CONFIDENCE: From the ground up, a product that you can count on day-in and day-out;

 C_5 - CARE: A cabinet that is as easy to take care of as it is to use.

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



Standard Features:

Intelligent Digital Controller

Fully Insulated

Full Height, 3/4 Height, 1/2 Height (Stainless Steel) models are Energy Star

5" Donut Neoprene Swivel Casters, Two with Brakes (3" on under counter)

Double Pane 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°

Power Requirements: 2000 Watts, 120 volts, 60 hz.

20 Amp. Service (16 Amp Draw)













