

Heated Holding — C5

6 Series



We put space to work.™

See how good a heated cabinet can be.™

Metro® **C5™ 6 Series** Heated Holding

Cabinets are designed for the rigors of everyday use in the demanding professional foodservice environment.

Basic temperature control and an "always on" analog thermometer provide simple yet effective control over the internal temperature of the cabinet and is ideal when power must be interrupted for transport.

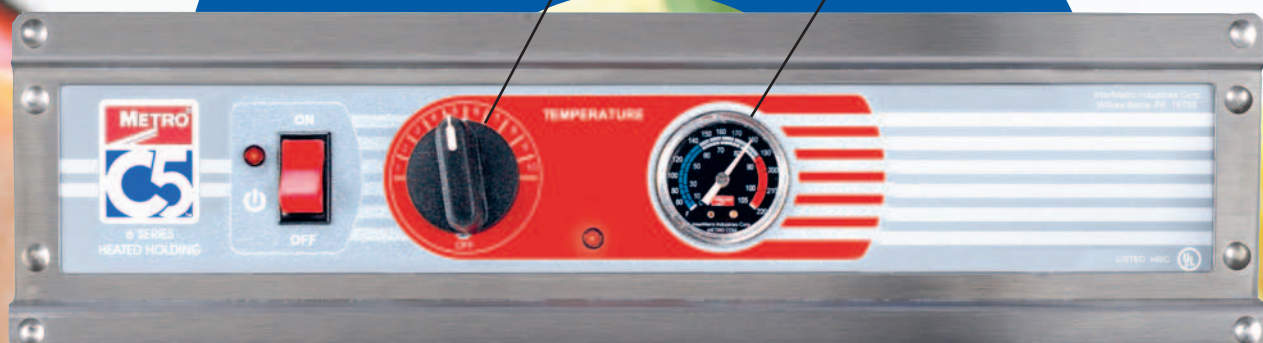
C5 6 Series—See how good a heated cabinet can be.™

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.





A



B



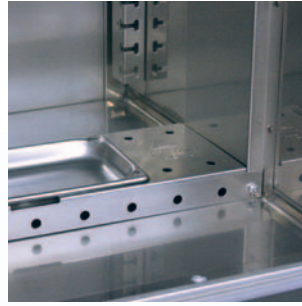
C



D



E



F

C5 6 Series Capacity

Cabinet Size	Slide Pairs		Pan Capacity**		Lip Load Slide Pan Capacity
	Provided	Max*	18" x 26"	12" x 20" x 2-1/2"	18" x 26"
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.

Simple Solution

6 Series



G

C₁ Control.



6 Series Analog Thermometer and Thermostat

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.

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.

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
Right Angle Plug
Twist Lock Plug
Flush Door Latch
Twist Lock Door Latch
Control Panel Cover



Standard Features:

Analog Thermometer and Thermostat

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)



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