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Metro® C5 6 Series Heated Holding Cabinet

Metro C5 6 Series cabinets provide control of temperature for safe and hot food.

Control: 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

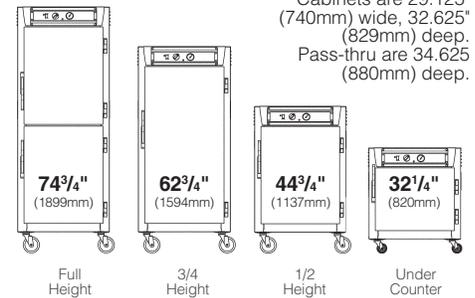
Available sizes & configurations:

- *Sizes: Full, 3/4, half, and under counter models*
- *Doors: Choose from full-length or dutch-solid and clear insulated*
- *Pan slides: Universal to accommodate 12" x 20" steam/GN pans and 18" x 26" sheet pans, adjustable on 1.5" increments. Lip load to exclusively accommodate 18" x 26" sheet pans on 1.5" fixed increments.*
- *Pass-thru: On full and half height models.*

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.

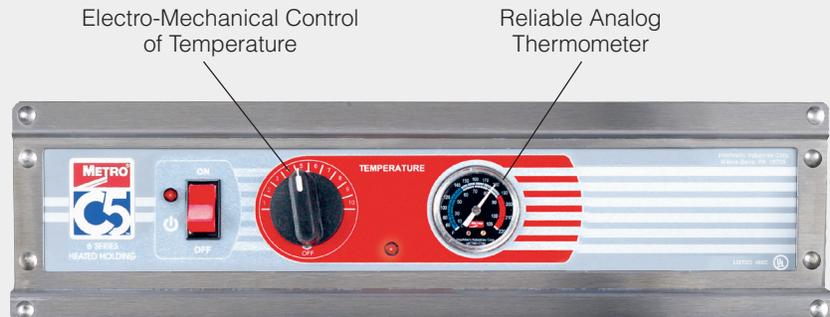
Top-Mounted Controls: Ergonomic user-friendly controls are mounted at the top of the cabinet for easier access, better readability, to prevent damage, and to simplify cleaning.

ENERGY STAR: Full Height, 3/4 Height, and 1/2 Height Stainless Steel reach-in models with solid doors, and 1/2 Height Stainless Steel reach-in models with clear doors are ENERGY STAR rated.



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.



Metro Heated cabinets are for hot food holding applications only.

All Metro Catalog Sheets are available on our website: metro.com

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Metro® C5 6 Series Heated Holding Cabinet

Specifications

Cabinet Material: Type 304 stainless steel; 20-gauge polished exterior; 22-gauge interior.

Insulation: Full perimeter, 2.5" thick, high-density fiberglass. R Value=9.9

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. Self-closing, lift-off, with long-life nylon bearings. Field reversible.

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 Wire Slides: 1/4" (6.4mm) diameter nickel-chrome wire adjustable on 1-1/2" (38mm) increments. Type 304, stainless steel vertical uprights.

Lip Load Slides: 1 1/2" x 1/2" x .063" (38mm x 13mm x 1.6mm) extruded aluminum channel slides on stainless steel vertical uprights.

Display and Controls: Analog thermometer with independent thermostat control knob.

Heat Generation System: Thermostatically controlled closed loop feedback with tubular heating elements, ball bearing blower motor, and ducted air system.

Cord: 7 1/2' (229cm) cord with NEMA 5-20P plug on 120V 2000W models, NEMA 5-15P plug on 120V 1440W models, and NEMA 6-15P plug on 220-240V 1681-2000W models. Cord mounted on top (Full, 3/4 heights or back (1/2 height, Under Counter) can be field reversed without re-wiring .

Performance: 90°F (32°C) to 200°F (93°C), temperature range.

Recommended Clearances for Enclosures: 1 1/2" (38mm)" clearance from cabinet walls on sides and back, and 6" (152mm) clearance on top. Minimum 1/2" (13mm) clearance above under counter units is required.

Reach-In Model Number Description

| | | |
|--|---|--|
| Cabinet Height 9 = Full Height 7 = 3/4 Height 5 = 1/2 Height 3 = Under Counter ** | Door Style FS = Full Length Solid FC = Full Length Clear DS = Dutch Solid * DC = Dutch Clear * | Slide Type U = Universal Wire L = Lip Load Aluminum |
|--|---|--|

C569-SDS-U

*Dutch doors only available on full-size models.
**Under counter not available in 120V, 2000W.  NEMA 5-20P For Standard Wattage Cabinets (120V, 16A, 60Hz, 2000W)

C569-SDS-UPDS

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

C569L-SDS-U

 NEMA 5-15P Add "L" for Lower Wattage Cabinets (120V, 12A, 60Hz, 1440W)

C569X-SDS-U

 NEMA 6-15P Add "X" for Export Cabinets (220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)

Models with Accessories or Options

C569-SDS-UA
C569-SDS-UPDSA

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

Options/Accessories:

- Small Item Shelf (C5-SHELF-S)
- Universal Slide Pair, chrome (C5-USLIDEPR-C)
- Universal Slide Pair, stainless (C5-USLIDEPR-S)
- Flush Door Latch (C5-LATCHFLUSH)*
- Key Locking Door Latch (C5-LATCHLOCK)*
- Travel Latch/Hasp (C59-TRVL)*
- Rear Push Handle (C5-HANDLE)
- Control Panel Cover (C5-COVER)
- 6" Stainless Steel Legs (C5-SSLEGS)
- 6" Casters (C5-6CASTER)
- 5" Rear Rigid Casters (C5-5RDGDCSTR)
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Twist Lock Plug, 20 Amp, 120V (C5-RTWSTPLG)
- Twist Lock Plug, 15 Amp, 120V (C5-RTWSTPLG-15)
- Factory Left Hand Hinging (DD3768)
- Factory Same-Side Pass-thru Door Hinging (C5-SAMESIDE)
- Stainless Steel Universal Slide Upgrades
 - Full Height (C5-USLIDE-9S)
 - 3/4 Height (C5-USLIDE-7S)
 - 1/2 Height (C5-USLIDE-5S)
 - Under Counter (C5-USLIDE-3S)

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

| Cabinet Size | Universal Wire Pan Capacity | | | | | | Lip Load Pan Capacity | | |
|-------------------|-----------------------------|------|------------|--------------|------------|------------|-----------------------|-----|------------|
| | Slide Pairs | | Sheet Pans | Steam Pans | | | Gastronorm 65mm Depth | | Sheet Pans |
| | Provided | Max* | 18"x26" | 12"x20"x2.5" | 12"x20"x4" | 12"x20"x6" | 2/1 | 1/1 | 18"x26" |
| Full Height | 18 | 36 | 18 | 34 | 24 | 14 | 17 | 34 | 35 |
| Full Height Dutch | 18 | 35 | 17 | 32 | 22 | 12 | 16 | 32 | 34 |
| 3/4 Height | 14 | 28 | 13 | 26 | 16 | 12 | 13 | 26 | 27 |
| 1/2 Height | 9 | 17 | 8 | 16 | 10 | 6 | 8 | 16 | 17 |
| Under Counter | 5 | 9 | 5 | 10 | 6 | 4 | 5 | 10 | 10 |

*Maximum number of slide pairs @ 1 1/2" spacing. Additional slide pairs ordered separately.