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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, ¾, half, and under counter models
- **Doors:** Choose from full-length or dutch-solid and clear insulated
- **Pan slides:** Universal to accommodate 12"x20" steam/GN pans and 18"x26" sheet pans, adjustable on 1.5" increments. Lip load to exclusively accommodate 18"x26" sheet pans on 1.5" fixed increments.
- **Pass-thru:** On full and half height models.

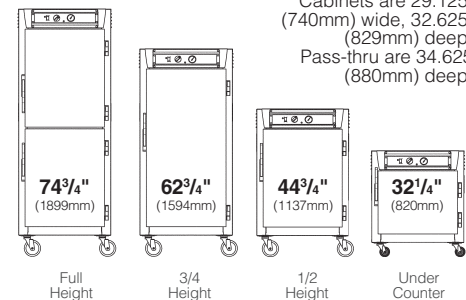
Reliability: Reliability and durability are designed into C5 from the ground up. High-quality components and robust construction provide a long life of service and worry-free use.

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, ¾ 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.

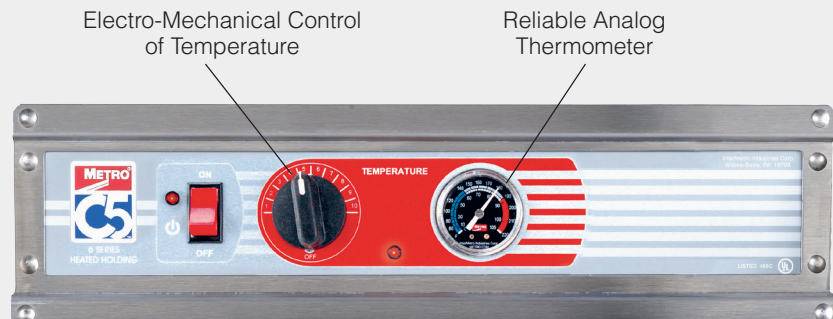


Full Height
Dutch Solid Doors



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.

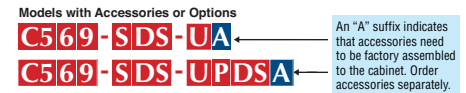
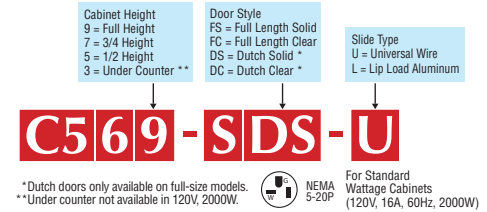
Heat Generation System: Thermostatically controlled closed loop feedback with tubular heating elements, ball bearing blower motor, and ducted air system.

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



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 (C5-5RDGCSSTR)
- 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)

	Universal Wire Pan Capacity								Lip Load Pan Capacity
Cabinet Size	Slide Pairs		Sheet Pans	Steam Pans			Gastronorm 65mm Depth		Sheet Pans 18"x26"
	Provided	Max*	18"x26"	12"x20"x2.5"	12"x20"x4"	12"x20"x6"	2/1	1/1	
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.