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Metro[®] C5 3 Series Insulation Armour[™] Heated Holding and Proofing Cabinets

Metro C5 3 Series Insulation Armour[™] Heated Holding and Proofing Cabinets offer Cool-to-touch design and provides energy efficiency at a lower initial investment.

- **Insulation Armour**[™]: Patented insulation technology retains heat, saves energy, and provides a cool-to-touch exterior. Durable polymer construction is dent, impact, and stain resistant. Molded-in hand holds create vertical handles for mobile applications.
- **Colors:** Insulation Armour is available in Red, Blue, or Gray standard and in other colors on a promotional basis or upon request.
- **Control:** Three modules are available: Holding, Moisture, and Combination Proof and Hold. All feature an easy-to-read digital thermometer, recessed control dials, a master on/off switch, and power indicator lights. All are removable without tools for easy cleaning, and allow for future upgrades without replacing entire cabinet body.
- **Performance:** All modules provide fast heat-up and recovery through a thermostatically controlled, forced convection system.
- **Sizes:** C5 3 Series cabinets are available in Full Height (71", 1803mm), ³/₄ Height (59", 1499mm), ¹/₂ Height (44", 1118mm), and Under Counter (32", 813mm) sizes.
- **Doors:** Solid insulated aluminum or clear polycarbonate doors are available. Full Height cabinets can be configured with full length or dutch-style doors. Clear doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.
- **Capacity:** Three slide styles provide maximum holding capacity. Choose from Universal Wire, Lip Load, or Fixed Wire.
- **Reliability:** Reliability and durability are designed into every C5. High-quality components provide a long life of worry free use.
- **Power Options:** Choose between standard high wattage or low wattage models based on the specific needs of the application.





3 Series Removable Control Modules

- Holding Module: Hot holding at higher temperatures without moisture control.*
- Moisture Module: Hot holding and proofing. Moisture control at any temperature.
- **Combination Module:** Hot holding and proofing. Moisture control at lower temperatures (proofing).
- * Note: Cabinets with holding module do not include the water pan.

Metro Heated cabinets are for hot food holding applications only.

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

Information and specifications are subject to change without notice. Please confirm at time of order. Copyright © 2024 InterMetro Industries Corp.

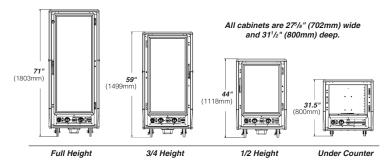
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metro.com North Washington Street, Wilkes-Barre, PA 18705 Product Information. U.S. and Canada: 1.800.992.1776 Outside U.S. and Canada: metro.com/contactus

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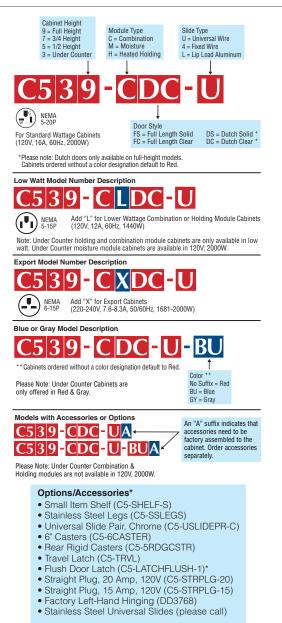
Metro[®] C5 3 Series Insulation Armour[™] Heated Holding and Proofing Cabinets



- Cabinet Material: .063" (1.8mm) aluminum, natural interior with .125" (3.2mm) aluminum chassis.
- Insulation Armour[™]: High Density Polyethylene (HDPE).
- Casters: Four casters with 5" (127mm) donut neoprene wheel, double ball bearing swivel, ball bearing axel, nickel plated, two with brake. 3" rubber casters on Under Counter models.
- Solid Doors: Fully insulated with 1" (25.4mm) fiberglass, double panel .063" (1.8mm) aluminum, brushed exterior, natural interior.
- Clear Doors: Extruded aluminum powder coated frame with .090" (2.3mm) polycarbonate window.
- Hinges: Field reversible, double hinged, 180° swing, with long-life nylon bearings.
- Gaskets: High temperature, door mounted, Santoprene gaskets.
- Latches: Polymer high-strength magnetic pull latch with lever-action release.
- Hand Holds: Molded into the Insulation Armour™ on all four corners.
- Universal Slides: ¹/₄" (6.4mm) dia. nickel-chrome electroplated wire, adjustable on 1¹/₂" (38mm) increments.
- Lip Load Slides: 11/2"x1/2"x.063" (38x38x1.8mm) extruded aluminum channel slides, 11/2" (38mm) fixed spacing.
- Fixed Wire Slides: 1/4" (6.4mm) dia. nickel-chrome electroplated wire, welded on 3" (76mm) spacing. Not offered in Under Counter models.
- Drip Trough: Smooth polymer drip trough with catch pan.
- Holding Modules: Removable without tools, digital thermometer, recessed control dials, master on/off switch, "Power On" light, water pan, ball bearing blower forced air system, 7¹/₂' cord, UL, CUL, and NSF Listed.

Electrical and Performance:

- Holding Module: 80°F (27°C) to 200°F (93°C) operating temperature range. Available:120V 2000W & 1440W, 220-240V 1681-2000W.
- Moisture Module: 80°F (27°C) to 200°F (93°C) operating temperature range.
 35% RH at 160°F (71°C), 95% RH at 95°F (35°C). Available: 120V 2000W,
 220-240V 1681-2000W.
- Combination Module: 80°F (27°C) to 200°F (93°C) operating temperature range. 95% RH at 95°F (35°C). Available:120V 2000W & 1440W, 220-240V 1681-2000W.
- Clearance Requirements: 18" (46cm) away from any cooking equipment. AVOID contact with surfaces that exceed 200°F (90°C). Minimum clearance from enclosures is 1¹/₂" (38mm) on sides and back, ¹/₂" (12.7mm) on top.



*Please note: (2) handles required for dutch door models

Pan Capacity	Universal Wire Slide					Lip Load Slide	Fixed Wire Slide	
Cabinet Size	Slide Pairs	Sheet Pans	Steam Pans			Sheet Pans	Sheet Pans	Steam Pans
	Provided	18"x26"	12"x20"x2.5" GN 1/1 65mm	12"x20"x4" GN 1/1 100mm	12"x20"x6" GN 1/1 150mm	18"x26"	18"x26"	12"x20"x2.5" GN 1/1 65mm
Full Height	18	18	34	24	14	35	18	34
Full Height Dutch	18	17	32	22	12	34	17	32
3/4 Height	14	14	26	16	10	27	14	26
1/2 Height	9	8	16	10	6	17	8	16
Under Counter	5	5	10	6	4	10	N/A	N/A

