# Metro C5® 9 Series

## **Controlled Humidity Heated Holding** and Proofing Cabinet

**High performance:** Energy efficient insulated cabinets with precise temperature & humidity control. Gentle, natural convective airflow design maintains consistent temperature & humidity levels for optimal food quality.

## Simple touch, intuitive controls:

- Menu presets help assure repeatability across your operation and take the guesswork out of temperature & humidity settings for any given item.
- Programmable timers help manage holding times and first-in-first-out (FIFO), giving you better control over food quality and consistency
- · Auto-start feature that automatically gets your cabinet up and running daily so it is ready to work when you start your day off!
- Low temperature & water alarms to alert you when attention is needed.
- Help / training support that quickly links you to valuable resources so everything you need is at your fingertips.
- USB port with built-in HACCP data logging to enhance food safety and save / load customized settings.
- · Control lock feature allows password protected locking to prevent unwanted changes to settings and help maintain food quality & safety

Actual relative humidity: Actual percentages are measured & displayed giving you the ability to precisely control food moisture levels!

**Temperature priority:** Assures food safety by automatically prioritizing internal temperature over humidity.

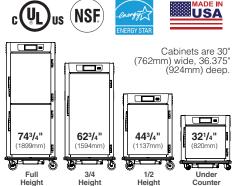
Power: 120V (20 Amp & 15 Amp), and 220-240V electrical configurations.

ENERGY STAR: Full height, 3/4 height, and 1/2 height reach-in models with solid doors are ENERGY STAR.

### Available sizes & configurations:

- · Sizes: Full, ¾, half, and under counter models
- Doors: Full length or dutch solid and clear insulated to choose from
- 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.







One touch menu presets for repeatability.



Programmable timers to manage FIFO and holding times.



Auto-start feature gets your cabinet automatically running daily.



Alarms, training, HACCP data logging, and many other efficiency features.

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

Metro Heated cabinets are for hot food holding applications only.



#### **InterMetro Industries Corporation**

Printed in U.S.A.



103-258

Rev. 8/21

# Metro C5<sup>®</sup> 9 Series Controlled Humidity **Heated Holding and Proofing Cabinet**



We put space to work.

# **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, 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 ½" x ½" x.063" (38mm x 13mm x 1.6mm) extruded aluminum channel slides on stainless steel vertical uprights.

**Bumper/Drip Trough**: Non-marking polymer bumper & drip trough combination.

Display and Controls: 6.8" (173mm) high-resolution touch-screen displays cabinet temperature and relative humidity with individual control for each. User can select °F or °C temperature scale, and language choice of English, Spanish, or French.

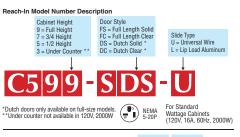
Heat Generation System: Thermostatically controlled closed loop feedback with tubular heating elements, ball bearing blower motor, and ducted air system.

Humidity Generation System: Closed loop controlled tubular heating element with ducted air system, low water sensor, and 4 gallon (15 L) water reservoir with drain.

Cord: 7 1/21 (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. Achievable humidity with reservoir full of water: 70-95% RH at 90°F (32°C), 34-95% RH at 160°F (71°C), 21-75% RH at 200°F (93°C),

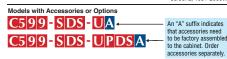
Recommended Clearances for Enclosures: 1 ½ (38mm)" clearance from cabinet walls on sides and back, and 6" (152mm) clearance on top. Minimum 1/2" (13mm) clearance above under counter units is required.











### 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)
- 6" Stainless Steel Legs (C5-SSLEGS)
- 6" Casters (C5-6CASTER)
- 5" Rear Rigid Casters (C5-5RDGCSTR)
- 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
	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

<sup>\*</sup>Maximum number of slide pairs @ 11/2" spacing. Additional slide pairs ordered separately

an Ali Group Company

