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# Metro C5 4 Series Insulation Armour™ *Plus* Heated Holding Cabinets

- Insulation Armour™ Plus: Patented insulation technology replaces traditional sheet metal exterior with foamed-inplace polyurethane polymer panels, providing improved energy efficiency at a lower initial investment. Armour panels have molded in handles and act as a full body bumper for improved handling and protection in mobile applications.
- Stainless Steel Construction: High quality, Type 304 stainless steel for easy cleaning and long-term durability.
- **Top-Mounted Controls:** Ergonomic user-friendly controls are mounted at the top of the cabinet for improved access and readability, to prevent damage, and easy cleaning.
- **Performance:** Forced convection design gently circulates hot air for improved temperature consistency. Heat is channeled to the bottom of the cabinet, allowing it to rise naturally without it blowing directly over the food. Thermostatically controlled, 200°F (93°C) maximum operating temperature.
- Configurations:
  - Sizes: Full height, 5/6 height, 1/2 height, and under counter
  - Doors: Solid insulated or clear insulated. Full height with full length or dutch style doors.
  - Slides: Two slide styles provide maximum holding capacity. Universal slides are adjustable on 1<sup>1</sup>/<sub>2</sub>" increments and hold 12" x 20" steam pans, 18" x 26" sheet pans, and GN pans. Lip load slides exclusively hold 18" x 26" sheet pans on 1<sup>1</sup>/<sub>2</sub>" fixed increments.
- Power: Available in 120V, 60Hz or 220-240V, 50/60Hz electrical configurations.
- Reliability: Reliability and durability are designed from the ground up. High-quality components provide a long life of worry free use.
- ENERGY STAR: Full height, 5/6 height, 1/2 height, and under counter models with solid doors are ENERGY STAR.









Full Height Full Solid Door



Under Counter Full Clear Door



1/2 Height Full Solid Door



5/6 Height Full Solid Door



Full Height Dutch Clear Doors

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

Metro Heated cabinets are for hot food holding applications only.

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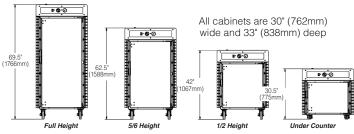
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# C5 4 Series Insulation Armour™ Plus Heated Holding Cabinets



We put space to work.

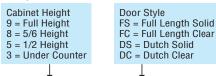
### **Specifications**



- Cabinet Material: Type 304 stainless steel, 20-gauge cabinet body with High Density Polyethylene (HDPE) exterior.
- Insulation: Insulation Armour™ Plus HDPE polymer panels with 2" thick CFC free foamed-in-place polyurethane insulation. High density fiberglass insulation on top (3" thick) and bottom (11/2" thick).
- Casters: Plate mounted, 2 swivel and 2 swivel with brake. 5" (127mm) diameter donut neoprene wheel on full, 5/6, 1/2 height units. 2" (51mm) diameter polyolifin wheel on under counter units.
- Doors: Type 304 stainless steel, 20-gauge insulated, welded doors. Field reversible, 180° swing. Solid doors fully insulated with 2" thick high density fiberglass insulation. Insulated clear doors are doublepane tempered glass and argon filled with Low-E coating.
- Door Latch: Chrome plated, high-strength flush mounted magnetic latch with lever-action release.
- Door Gaskets: High temperature, door mounted, Santoprene
- Door Hinges: Type 304 stainless steel, 11-gauge heavy-duty pivot hinge with welded pin.
- Universal Wire Slides: 1/4" (6.4mm) diameter nickel-chrome electroplated wire, adjustable on 11/2" (38mm) increments. Type 304 stainless steel uprights
- Lip Load Slides: 11/2" x 1/2" x 0.063" (38mm x 13mm x 1.6mm) extruded aluminum channel slides, fixed on 11/2" spacing, riveted to .063" aluminum uprights.
- Heat Generation System: Thermostatically controlled 1360W heating element, ball bearing blower motor, and ducted air system.
- Cord: 71/21 power cord with NEMA 5-15P plug end for 120V, NEMA 6-15P plug end for 220-240V. Factory mounted on top (full, 5/6 heights) or back (1/2 height, under counter). Mounting is field reversible without re-wiring.
- Clearance Requirements: 18"(46cm) away from any cooking equipment. AVOID contact with any surfaces that exceed 200°F (93°C). Recommended minimum clearance from enclosures is 11/2" (38mm) on sides and rear, 6" (152mm) on top. Minimum 1/2" (13mm) clearance above under counter units is required.

#### 120V Model Number Description

11.7A, 60Hz, 1400W







Slide Type = Universal Wire L = Lip Load Aluminum

\*Please note: Dutch doors only available on full height cabinets. Clear doors only available on full height dutch and under counter models.

220-240V Model Number Description (add "X") 5.9A, 50/60Hz, 1176-1400W





Please note: 220-240V models only available with universal slides.

**Models with Accessories or Options** 



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

### **Options/Accessories:**

- Travel Latch / Hasp (C54-TRVL)\*
- Factory Left Hand Hinging (DD3768)
- 6" Casters (C5-6CASTER)
- Rear Rigid Casters (C5-RDGCSTR)
- 6" Stainless Steel Legs (C5-SSLEGS)
- Straight Plug, 120V (C5-STRPLG-15)
- Twist Lock Plug, 120V (C5-RTWSTPLG-15)
- Small Item Shelf (C5-SHELF-S)
- Universal Slide Pair, Chrome (C5-USLIDEPR-C)
- Universal Slide Pair, Stainless (C5-USLIDEPR-S)
- Stainless Steel Universal Slide Upgrades
  - Full Height (C5-USLIDE-9S)
- 5/6 Height (C5-USLIDE-7S)
- 1/2 Height (C5-USLIDE-5S)
- Under Counter (C5-USLIDE-3S)

\*Please note: C54-TRVL is only available on full, 5/6, 1/2 height solid doors (not available on clear doors or under counter cabinets).

Slide Capacities:

ondo oupuomoo.	Universal Wire Slide Pan Capacity											Lip Load Slide Pan Capacity	
	Slide Pairs		Sheet Pans	Steam Pans			Gastronorm					Sheet Pans	
Cabinet Size	Provided	Max.	18"x26"	12"x20"x2.5"	12"x20"x4"	12"x20"x6"	65mm 2/1	Depth 1/1	100mm 2/1	Depth 1/1	150mm 2/1	n Depth 1/1	18"x26"
Full Height (Full Length Door)	17	34*	17**	34	22	14	17	34	11	22	7	14	34***
Full Height (Dutch Doors)	16	32*	16**	32	20	12	16	32	10	20	6	12	32***
5/6 Height	14	29*	14**	28	20	12	14	28	10	20	6	12	29***
1/2 Height	8	15*	8**	16	10	6	8	16	5	10	3	6	16***
Under Counter	5	10*	5**	10	6	4	5	10	3	6	2	4	11***

\*Maximum number of slide pairs @ 1.5" spacing. Additional slide pairs ordered separately.

\*\*Standard capacity @ 3\* spacing. Increased capacity requires additional slide pairs \*\*\*Standard capacity @ 1.5" spacing.



