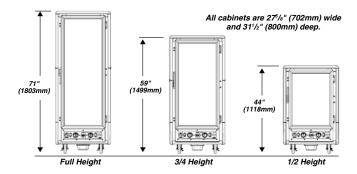
Metro

Job _____

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



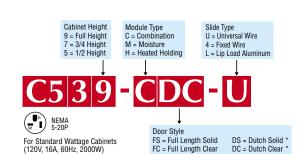
We put space to work.



- 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.
- 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.
- 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 in 120V 2000W & 1440W, and 220-240V 1681-2000W configurations.
- 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 in 120V 2000W, and
 220-240V 1681-2000W configurations.
- Combination Module: 80°F (27°C) to 200°F (93°C) operating temperature range.
 95% RH at 95°F (35°C). Available in 120V 2000W & 1440W, and 220-240V 1681-2000W configurations.
- 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, back and top.
- Slide Capacities:



*Please note: Dutch doors only available on full-height models. Cabinets ordered without a color designation default to Red.

Low Watt Model Number Description





Add "L" for Lower Wattage Combination or Holding Module Cabinets (120V, 12A, 60Hz, 1440W)

Export Model Number Description





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

Blue or Gray Model Description



** Cabinets ordered without a color designation default to Red.



Models with Accessories or Options



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)
- Stainless Steel Legs (C5-SSLEGS)
- Universal Slide Pair, Chrome (C5-USLIDEPR-C)
- 6" Casters (C5-6CASTER)
- Rear Rigid Casters (C5-5RDGCSTR)
- Travel Latch (C5-TRVL)
- Flush Door Latch (C5-LATCHFLUSH-1)*
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Factory Left-Hand Hinging (DD3768)
- Stainless Steel Universal Slides (please call)

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

-	Universal Wire Pan Capacity**				Lip Load Pan Capacity	Fixed Wire Pan Capacity	
Cabinet Size	Slide F Provided	Pairs Max.*	18"x26"	12"x20"x2.5" GN 1/1	18"x26"	18"x26"	12"x20"x2.5" GN 1/1
Full Height	18	37	18	34	35	18	34
Full Height Dutch	18	35	17	32	34	17	32
³/ ₄ Height	14	29	14	26	27	14	26
1/- Hoight	Ö	17	0	16	17	0	16

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

**Capacity based on standard number of slide pairs provided.

Metro Heated cabinets are for hot food holding applications only.

an Ali Group Company





Founded in 1946

Project:	
Items:	
Quantity:	
Approval:	_
Approvai.	-
Date:	

Standard Heater Proofer

This unit is designed to promote efficiency and reduce redundancy in operations by combining the function of two equipment into one and leveraging the advent of technology.

Features:

- Heavy duty aluminum construction
- Forced air design
- Dual proof/heat digital thermostatic control, equipped with readout LED display, temperature sensor, circuit breaker
- Proof mode: 95% RH at 110F
- Heat mode: Max temp 180F
- Corner bumpers
- Cabinet door opens at 270 degrees
- Cabinet doors have aluminum frame and lexan window
- Removable digital drawer
- Can hold 35 18" x 26" pans
- Electrical specifications: 120V 60 HZ; plugs into standard 110V outlet; NEMA 5-15P
- NSF; ETL

Benefits:

- Insulated cabinet makes it easier to handle the heater/proofer
- Insulation on the cabinet results in reduce energy expenditure
- Insulation on the cabinet helps in retaining more heat when not connected to electric source
- The pans can be loaded from bottom
- Clear lexan doors allows for greater visibility of food items
- Forced air design provides even heat distribution
- Less time and effort spent in closely monitoring food temperatures and moisture within the heater proofer
- Easily attain accurate and precise temperature and moisture level
- Food quality, texture and freshness was well-maintained
- Overcurrent protection to the entire equipment
- Removable digital drawer allows for easy and efficient cleaning



NHPL-1836C-DGT

