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

• 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: Four holding modules are available: Holding, Moisture, Proofing, 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.

• 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), ¾ Height (59”, 1499mm), and ½ Height (44”, 1118mm) 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.

• Removable Module: All modules are removable, without tools, for easy cleaning of the cabinet interior. Future module upgrades or changes can occur without cabinet body replacement.

• 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.

• Energy Star: C5 3 Series Full Height, ¾ Height, and solid door ½ Height cabinets are Energy Star.
Module Options

- **Holding Module**: Heat generation only for higher temperature heated holding applications.

- **Moisture Module**: Simultaneous heat and moisture generation for higher temperature heated holding applications and lower temperature proofing applications. Humidity is generated at both high and low temperatures.

- **Proofing Module**: Heat and moisture generation for lower temperature proofing applications.

- **Combination Module**: Heat generation only for higher temperature holding applications or heat and moisture generation for lower temperature proofing applications. Humidity is generated only at lower temperatures when in “Proof Mode”. Humidity is not generated when in “Hold Mode”.

Central Restaurant Products
C5 3 SERIES INSULATION ARMOUR™
HEATED HOLDING AND PROOFING CABINETS

Slide Options

• **Universal**: Adjustable wire slides, with SiteSelect™, hold 18" x 26" (457 x 660mm) sheet, 12" x 20" (305 x 508mm) steam table, 2/1 or 1/1 GN pans, and adjust on 1 1/2" (38mm) increments.

• **Lip Load**: Fixed aluminum extrusions hold 18" x 26" (457 x 660mm) sheet pans on 1 1/2" (38mm) increments.

• **Fixed Wire**: Fixed slides hold 18" x 26" (457 x 660mm) sheet, 12" x 20" (305 x 508mm) steam table, 2/1 GN, or 1/1 GN pans on 3" (76mm) increments.

### Universal Slides

<table>
<thead>
<tr>
<th>Cabinet Size</th>
<th>Slide Pairs Provided</th>
<th>Max. *</th>
<th>Pan Capacity**</th>
<th>Lip Load Slide Pan Capacity</th>
<th>Fixed Wire Slides Pan Capacity</th>
</tr>
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<tbody>
<tr>
<td></td>
<td>18</td>
<td>37</td>
<td>18</td>
<td>35</td>
<td>18</td>
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<tr>
<td>Full Height/Dutch</td>
<td>18</td>
<td>35</td>
<td>17</td>
<td>34</td>
<td>17</td>
</tr>
<tr>
<td>3/4 Height</td>
<td>14</td>
<td>29</td>
<td>13</td>
<td>27</td>
<td>14</td>
</tr>
<tr>
<td>1/2 Height</td>
<td>8</td>
<td>17</td>
<td>8</td>
<td>16</td>
<td>8</td>
</tr>
</tbody>
</table>

*Maximum number of slide pairs @ 1 1/2" spacing. Additional slide pairs ordered separately.

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

### Power Options

• Lower Wattage Combination and Holding Modules

• Export 220-240 Voltage Modules with Centigrade Thermometer Display

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Specifications

- **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 axle, 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**: 3/4" (6.4mm) dia. nickel-chrome electroplated wire, adjustable on 1/2" (38mm) increments.
- **Lip Load Slides**: 3/8" x 3/8" x .063" (38x38x1.8mm) extruded aluminum channel slides, 1/2" (38mm) fixed spacing.
- **Fixed Wire Slides**: 3/8" (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, 7/2" cord, UL, CUL, and NSF Listed.
- **Electrical and Performance**: Holding Module: 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 200°F operating temperature range. NEMA 5-20P plug.
- **Moisture Module**: 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 200°F operating temperature range. 35% RH at 160°F, 95% RH at 95°F. NEMA 5-20P plug.
- **Proofing Module**: 1440 Watt, 120 Volts, 60 Hz., single phase, 12 Amps. 80°F to 120°F operating temperature range. 95% RH at 95°F. NEMA 5-15P plug.
- **Combination Module**: 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 200°F operating temperature range. 95% RH at 95°F. NEMA 5-20P plug.

- **Clearance Requirements**: 18" (46cm) away from any cooking equipment. AVOID contact with surfaces that exceed 200°F (90°C). Minimum clearance from enclosures is 1 1/2" (38mm) on sides, back and top.

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

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**Metro Heated cabinets are for hot food holding applications only.**

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