



Item # _____

We put space to work.

Job _____

Metro C5® E-Series Non-Insulated Heated Holding & Proofing Cabinets

Reliability: The “right” essential features from a trusted brand. Reliability and quality are designed in from the ground up, high-quality components provide a long life of worry free use.

Dual Purpose: Convenience to hold hot food or proof in the same cabinet. Simply flip a switch to go from one mode to another.

Flexibility: Adjustable universal slides provide maximum flexibility to hold different pan styles in the same cabinet. Adjustable on 1-1/2" increments, holds 12" x 20" pans, GN 1/1 and 2/1 pans, and 18" x 26" sheet pans. Wire shelf accessory can also be added to accommodate other items.

More Power: 2000 watts of power for increased performance and food safety in holding applications. Forced convection design gently circulates hot air for improved temperature consistency. Thermostatically controlled, 80°F (27°C) to 190°F (88°C) operating temperature range.

Clear Door: Clear polycarbonate door provides visibility to the interior contents without the heat loss associated with opening the door.

Quick Access, Field Reversible Door: Easy-to-grab magnetic pull latch provides fast, easy, efficient access to food. Field reversible with high quality adjustable gasket seal.



Holding & Proofing Capabilities in the Same Cabinet.



Easily change from holding to proofing with the flip of a switch.

Reliable electro-mechanical control of temperature & humidity.

Reliable analog thermometer.



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

Information and specifications are subject to change without notice. Please confirm at time of order.

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C5® E-Series Non-Insulated Heated Holding & Proofing Cabinet

13.9E

Job _____



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Metro C5® E-Series Non-Insulated Heated Holding & Proofing Cabinets

Specifications

Cabinet Material: .063" (1.8mm) thick aluminum body with .125" (3.2mm) aluminum base.

Casters: Plate mounted, 2 swivel and 2 swivel with brake. 5" (127mm) diameter donut neoprene wheel. Double ball bearing swivel, ball bearing axel, nickel plated.

Door: Extruded aluminum frame with 0.90" (2.3mm) polycarbonate window. Field reversible, 180° swing.

Door Latch: Polymer, high-strength magnetic latch with lever-action release.

Door Gaskets: High temperature, door mounted, Santoprene gasket. Removable without tools.

Door Hinges: Field reversible, double hinged, 180° swing with long-life nylon bearings.

Universal Pan Slides: 1/4" (6.4mm) diameter nickel-chrome electroplated wire, adjustable on 1-1/2" (38mm) increments.

Control Module: Thermostatically controlled with tubular heating elements, ball bearing blower motor, and ducted air system. 2000W of power in hold mode, 720W in proof mode. Removable with tools for cleaning & service.

Cord: 7 1/2' power cord with NEMA 5-20P plug end for 120V, NEMA 6-15P plug end for 220-240V.

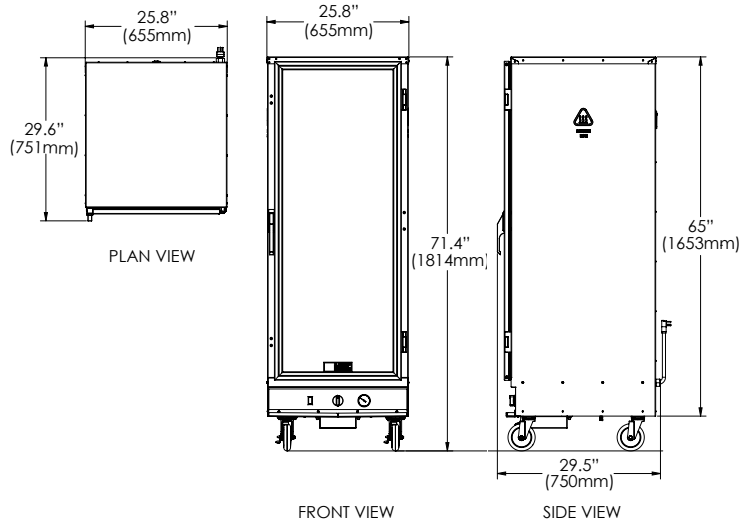
Drip Trough: Aluminum drip trough with polymer catch pan.

Accessories (Ship separately)

- **Small Item Shelf** (C5-SHELF-S)
- **Universal Slide Pair** (C5-USLIDEPR-C)



Dimensions



120V Electrical & Model Number
16A, 60Hz, 2000W



C5 E 9 - C FC - U

220-240V Electrical & Model Number
7.6-8.3A, 50/60Hz, 1681-2000W



C5 E 9 - C X FC - U

Pan Capacities

Slide Pairs	Sheet Pans	Steam Pans				Gastronorm					
		12"x20"x2.5"	12"x20"x4"	12"x20"x6"		65mm Depth		100mm Depth		150mm Depth	
Provided	Max	18"x26"	12"x20"x2.5"	12"x20"x4"	12"x20"x6"	2/1	1/1	2/1	1/1	2/1	1/1
12	35	12*	24*	24	14	12*	24*	12	24	7	14

Note: Maximum number of slide pairs @ 1.5" spacing. Additional slide pairs ordered separately.
* With additional slide pairs, can accommodate up to: (35) 18x26, (36) 12x20x2.5 or GN 1/1 65mm, (18) GN 2/1 65mm

an Ali Group Company



The Spirit of Excellence