



8 SERIES CONTROLLED TEMPERATURE HEATED HOLDING CABINETS

Metro Heated Cabinets are for Hot Food Holding applications only

When ordering electrical parts, always confirm the rating listed on rear cabinet data plate. Differences on voltage, amps or wattage are listed with **bold text** in replacement part descriptions.

DESCRIPTION

This manual covers cabinets with electrical ratings of: 120V 2000W, 120V 1440W & 220-240V 1681-2000W.



CONTROLLED HUMIDITY CABINET BASIC OPERATING GUIDELINES

1. With the MAIN POWER switch OFF (Located on the back of the cabinet), plug the supply power cord into an appropriate, grounded, receptacle. (Refer to the cabinet data plate for voltage and ampere rating).
2. Turn the MAIN POWER switch on and move the cabinet into position.
3. Ensure that the cabinet's floor duct and water pan are installed. (refer to the cabinet operating instructions). This helps to distribute the heat evenly throughout the cabinet.
4. If extra humidity is desired, fill the water pan in the floor duct of the cabinet with clean warm water. The capacity of the reservoir is about one quart (one liter).
5. Turn on the cabinet with the touch screen interface.
6. The cabinet will cycle through the start-up sequence and begin Pre-Heat mode until the temperature and humidity set points are reached.
7. The larger characters on the display show the actual cabinet temperature and humidity. The set points are also visible in smaller characters. To change temperature or humidity set points, use "+ / -" symbols, or select the general Temperature or Humidity areas for larger changes.
8. Select the "Settings" button to configure Date/Time, Temperature scale, Low temp alarm, Timers, Auto start time, Language, Control lock, and to access cabinet information.
9. To clean cabinet, turn power off, unplug from wall outlet, allow the cabinet to cool, remove the floor duct and pan, wipe the cabinet with a damp cloth and dry with a towel.
10. Consult the instructions for use for additional operation and maintenance information.



CAUTION



- UNPLUG CABINET FROM POWER SOURCE, ALLOW CABINET AND WATER TO COOL, BEFORE CLEANING OR SERVICING.
- SOME SURFACES, WATER, AND ESCAPING VAPOR CAN BE HOT ENOUGH TO BURN. USE CAUTION WHEN OPENING DOORS AND WORKING IN AND AROUND THIS CABINET.
- DO NOT SPRAY OR POUR WATER INTO THE CONTROLLER ENCLOSURE. TO CLEAN CABINET, WIPE WITH A DAMP CLOTH AND DRY WITH A TOWEL. FLOOR OF CABINET AND WATER RESERVOIR MAY BE HOSED OUT AT LOW PRESSURE.
- KEEP THE CABINET CLEAN. ACCUMULATION OF GREASE AND DIRT MAY IGNITE.

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SAFETY INFORMATION

WARNING: Follow all food safety guidelines. Pre-heat the cabinet to the desired temperature before placing cooked, hot food into the cabinet. This is not a re-thermalizing cabinet. Food must be at the appropriate temperature before being placed into this cabinet. Use a food probe to check internal food temperature — the cabinet temperature is not necessarily the internal food temperature.

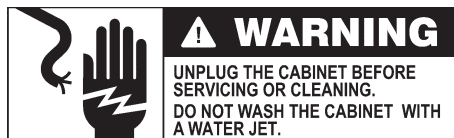
WARNING: Only factory approved service agents should attempt to service, repair or replace electrical components, wiring or power cord.

WARNING: Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high pressure water.

WARNING: This cabinet is for hot food holding applications only.

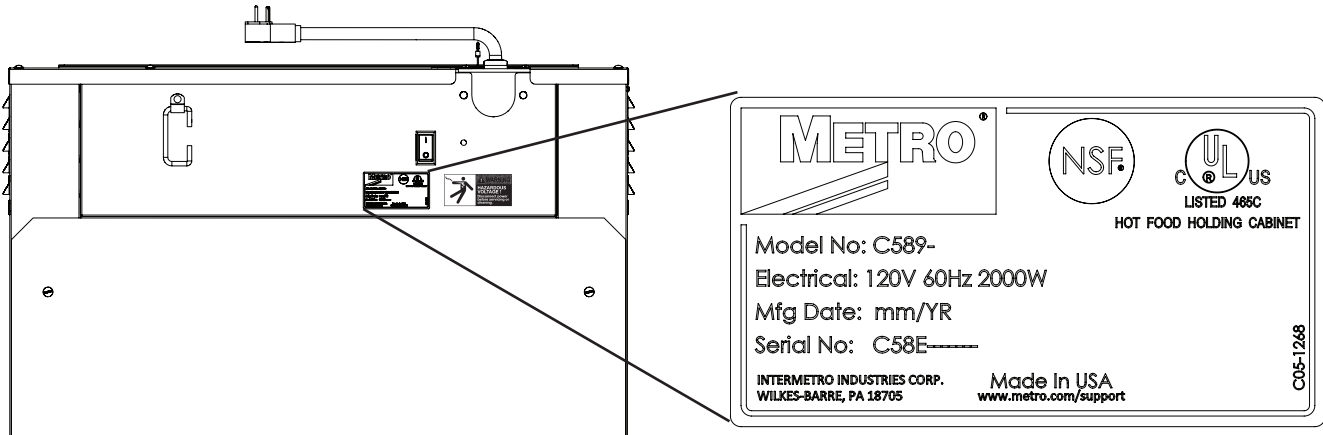
CAUTION: Do not spray or pour water into the top of the cabinet (control enclosure). To clean the cabinet, wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for stainless steel (depending on your cabinet construction).

CAUTION: Water dripping onto the floor from open doors can be a slip hazard.



IDENTIFYING YOUR CABINET

Model number, serial number, and electrical information can be found on the data plate that is affixed to the back of the cabinet.



NOTE: CUSTOMER CAN ENTER SERIAL # INTO CONTROLLER FOR CONVENIENCE AS PER BELOW STEPS.

SETTINGS → CABINET INFO → EDIT SERIAL → RENAME → ENTER SERIAL NUMBER → APPLY

PART NUMBERING

C5 8 9 X - S FS - L P FS A

CABINET NAME _____

CABINET TYPE _____

8 = 8 SERIES
(CONTROLLED TEMPERATURE)

CABINET SIZE (HEIGHT) _____

9 = FULL
7 = 3/4
5 = 1/2
3 = UNDER COUNTER

ELECTRICAL CABINET RATING _____

BLANK = 120V 2000W
L = 120V 1440W
X = 220-240V, 50/60HZ, 1681-2000W

MATERIAL _____

S = STAINLESS

A = ACCESSORIES
(IF APPLICABLE)

**REAR DOOR(S)
(PASS THRU)**
BLANK = NON-PASS THRU
FS = FULL SOLID
DS = DUTCH SOLID
FC = FULL CLEAR
DC = DUTCH CLEAR

CABINET CONSTRUCTION
BLANK = NON-PASS THRU
P = PASS-THRU, DOORS
(FRONT & REAR)

SLIDES
L = LIP LOAD (FIXED)
U = UNIVERSAL (ADJUSTABLE)

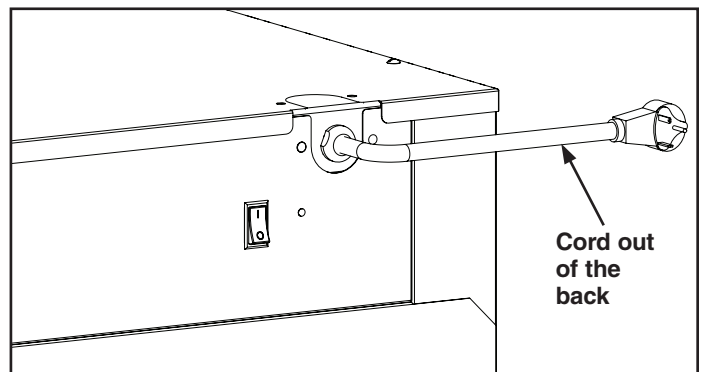
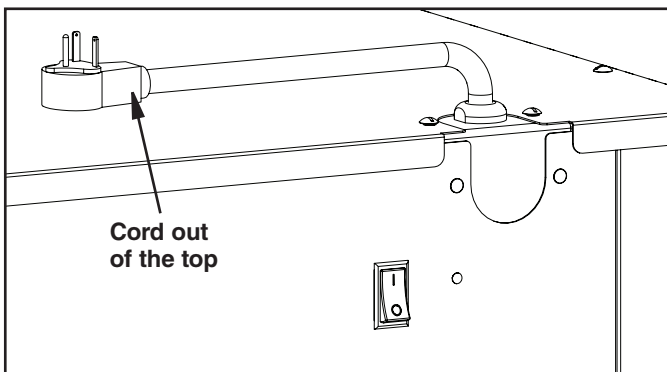
FRONT DOOR(S)
FS = FULL SOLID
DS = DUTCH SOLID
FC = FULL CLEAR
DC = DUTCH CLEAR

INSTALLATION AND SET-UP

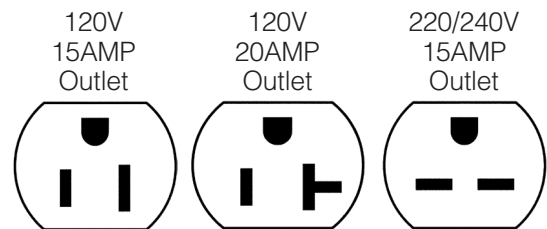
1. Check for Shipping Damage: Check the packaging and cabinet for shipping damage before and after unloading the unit, and after removing all the packaging.
2. The receiver of this product is responsible for filing freight damage claims. This equipment must be opened immediately for inspection. All visible damage must be reported to the freight company within 48 hours and must be noted on freight bill at the time of delivery.
3. Concealed damage is your responsibility — you must advise the carrier of any loss or damage within 5 days after receipt of the cabinet. If there is damage, retain the original packaging for inspectors.
4. After unpacking the cabinet, remove all tape and packing material from the inside as well as outside of the unit.
5. Any protective covers (plastic or paper sheet) on the sheet metal or clear door(s), if applicable, must also be removed before turning the cabinet on.

WARNING: Only factory approved service agents should attempt to service, repair or replace electrical components, wiring or the power cord.

6. The power cord can be installed to exit the back of the cabinet for wall outlets or out the top of the cabinet for ceiling power drops. To change the position of the power cord, first make sure the cabinet power switch is off and the power cord is unplugged from any electrical outlet. Remove the (7) screws holding the cabinet top in place. Lift the rear portion of the cabinet top and slide it away from under the front control bezel, removing it from the cabinet. Remove the (2) screws on the rear of the cabinet that hold the cord bracket in place. Rotate the power cord bracket 90° to the desired position and reattach it with the (2) screws to the back of the cabinet. Make sure the green ground wire connection and the wire nuts on the black and white wires have not loosened. Do not alter the wiring of the power cord to the cabinet. Replace the cabinet top and the (7) screws holding it in place.



7. Refer to the data plate located near the power cord for the electrical specifications of cabinet. With the POWER switch OFF, plug the cord into the appropriate rated, grounded receptacle. Cabinets rated at 120V 2000W must be plugged into 125VAC 20 amp receptacle and must be used on an individual branch circuit. Cabinets rated at 120V 1440W may be plugged into either a 15 amp or 20 amp receptacle. Cabinets rated at 220-240V 1681-2000W must be plugged into a 250VAC, 15 amp receptacle.

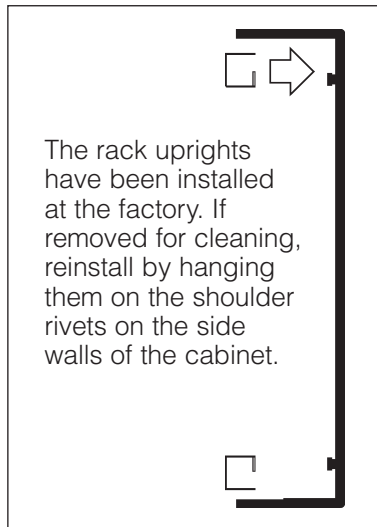


8. The factory setting for temperature is Fahrenheit. The temperature scale can be changed to Celsius in the “Settings” menu.
9. Your C5 cabinet is designed to operate next to walls and other kitchen equipment. However, the greater the clearance around the sides and the top of the cabinet, the cooler the electrical components will operate. This may result in a longer life expectancy for the electrical components.

WARNING: Do not allow combustible materials to be stored or accumulate on, under or next to the cabinet. Do not block any ventilation louvers or slots.

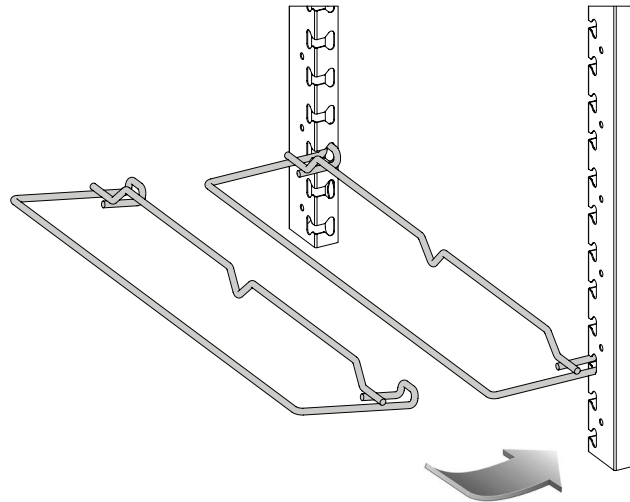
INSTALLATION AND SET-UP (continued)

SLIDE INSTALLATION



The rack uprights have been installed at the factory. If removed for cleaning, reinstall by hanging them on the shoulder rivets on the side walls of the cabinet.

TOP VIEW



SLIDE POSITION to MAXIMIZE 3" PAN CAPACITY OF UNIVERSAL SLIDES

29A *
RPC5-9-URT9
4 Required per cabinet

29B *
RPC5-9-URT7
4 Required per cabinet

29A *
RPC5-9-URT5
4 Required per cabinet

29C *
RPC5-9-URT3
4 Required per cabinet

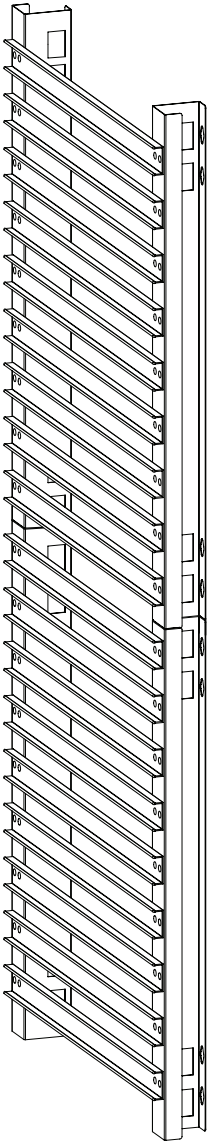
SiteSelect™ features make slide installation easier.

<p>Full Height Single Door 18 Levels (Position 2nd from Bottom) Part No. RPC5-U9 (includes slides and uprights)</p>	<p>Full Height Dutch Doors 17 Levels (Position Bottom) Part No. RPC5-U9 (includes slides and uprights)</p>	<p>3/4 Height Cabinet 14 Levels (Position 2nd from Bottom) Part No. RPC5-U7 (includes slides and uprights)</p>	<p>1/2 Height Cabinet 8 Levels (Position 3rd from Bottom) Part No. RPC5-U5 (includes slides and uprights)</p>	<p>Under Counter Cabinet 5 Levels (Position Bottom) Part No. RPC5-U3 (includes slides and uprights)</p>
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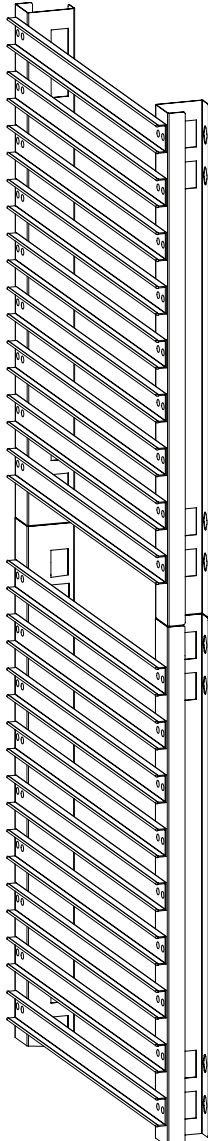
Slides sold in pairs. For additional pair of wire slides, order C5-USLIDEPR-C for Chrome or C5-USLIDEPR-S for Stainless Steel. To order individual universal uprights only, see item #'s 29A, 29B, 29C.

INSTALLATION AND SET-UP (continued)

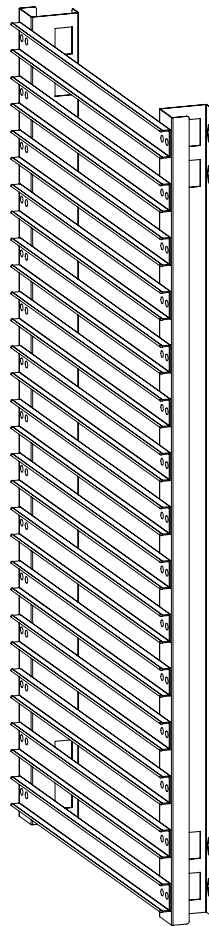
CORRECT ORIENTATION OF LIP LOADED SLIDE RACKS



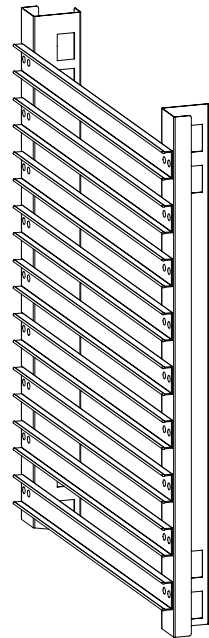
**Full Height
Single Door**
2-piece Construction
Part No. RPC5-L9



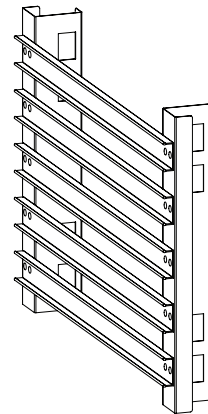
**Full Height
Dutch Doors**
2-piece Construction
Part No. RPC5-L9



**3/4 Height
Cabinet**
1-piece Construction
Part No. RPC5-L7



**1/2 Height
Cabinet**
1-piece Construction
Part No. RPC5-L5

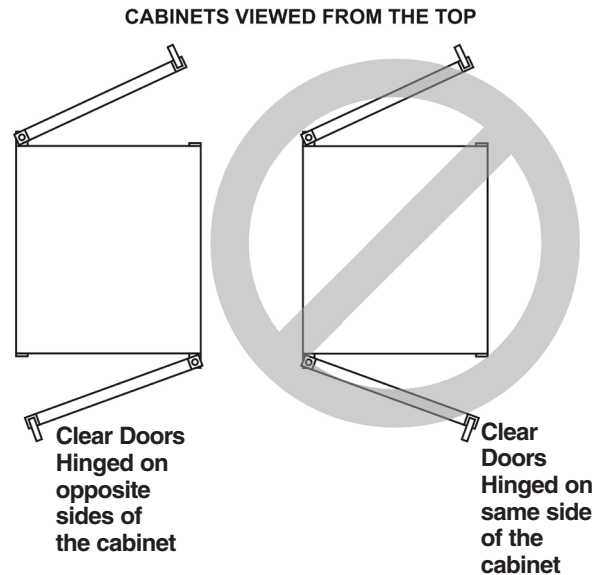
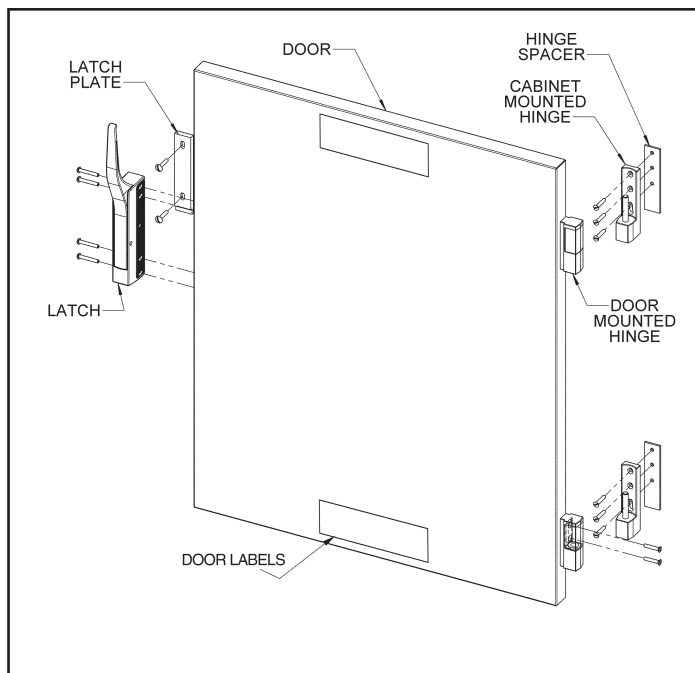


**Under Counter
Cabinet**
1-piece Construction
Part No. RPC5-L3

REVERSING THE DOORS

WARNING • TIP HAZARD

Tip Hazard: On Pass-Thru cabinets that include any clear doors, when field reversing, the front and back doors must be hinged from opposite sides of the cabinet. See illustration below.

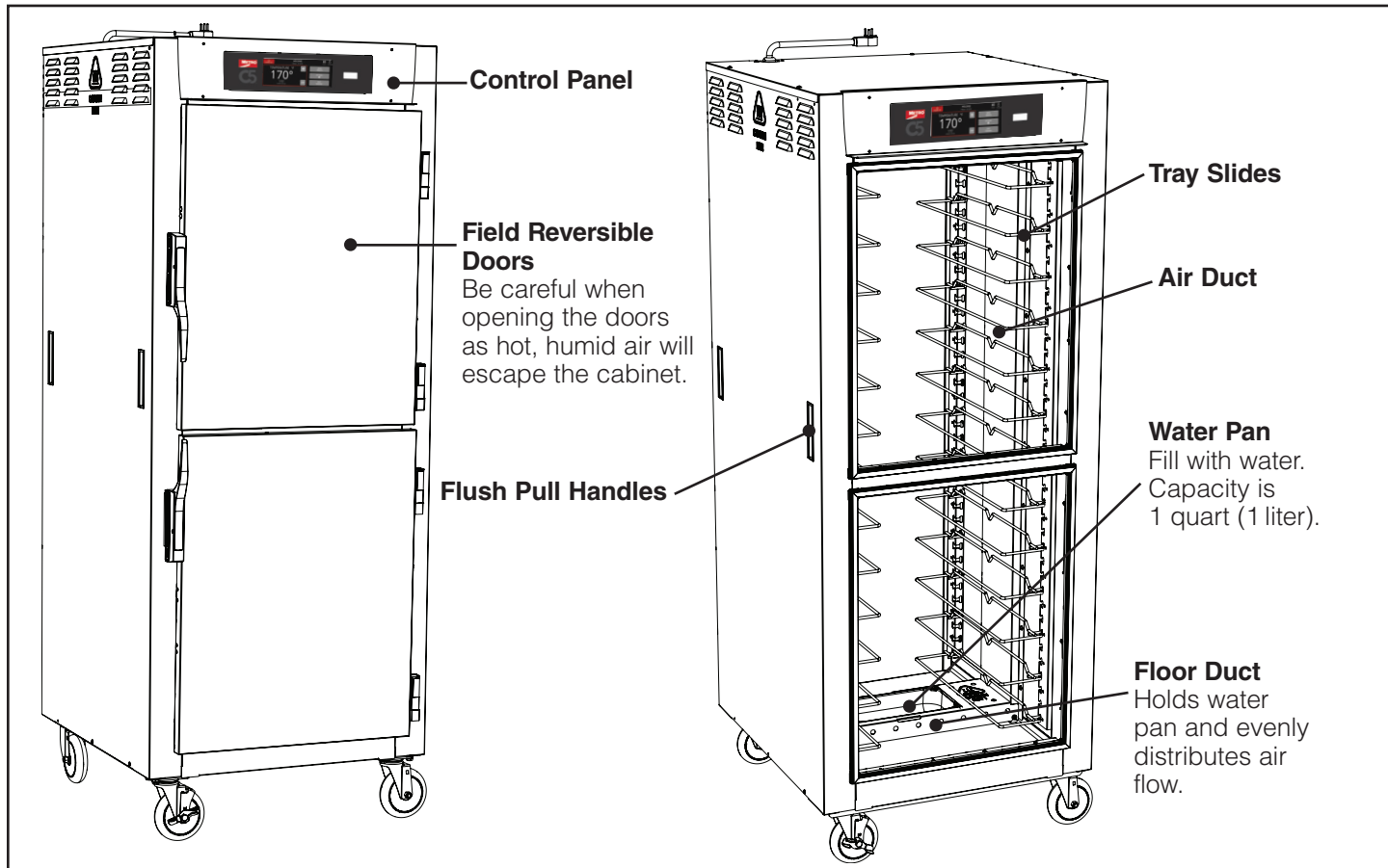


After reversing the door hinging direction, labels are now upside down. You may contact InterMetro for a new set of labels, part number RPC5-DRLBL, at no charge, to be placed in the proper orientation.

C5 doors are normally hinged on the right hand side at the factory. If the cabinet has been in operation, allow the door to cool before reversing the door hinging direction. Note: When finished, all holes will have screws in them and there will be no exposed holes left in the cabinet.

1. If the cabinet has Dutch Doors, note which is the top and which is the bottom door. Open the door, lift it off the cabinet hinges and set it aside noting which is the top and bottom of the door.
2. On the cabinet, remove the latch strike plate and hinges and install them on the other side of the cabinet. On the door, remove the hinge covers to access the mounting screws. Remove the hinges.
3. Rotate the door so the previous bottom is now the top and install the hinges. On Dutch Doors, do not remove the handles, the top door becomes the bottom and the bottom door the top. On single door units, rotate the handles 180° and reinstall.
4. On the cabinet mounted hinges, lift the white bushing and rotate it 180° and push it down to reset it on the hinge pin.
5. Install the door onto the cabinet hinges and check to make sure the door latches properly and the gaskets are in compression.

PRODUCT FEATURES

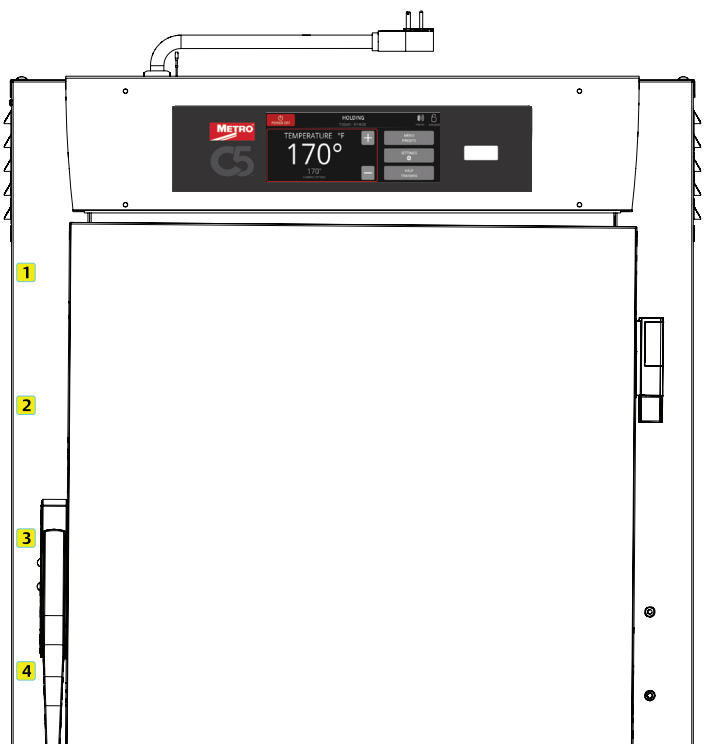
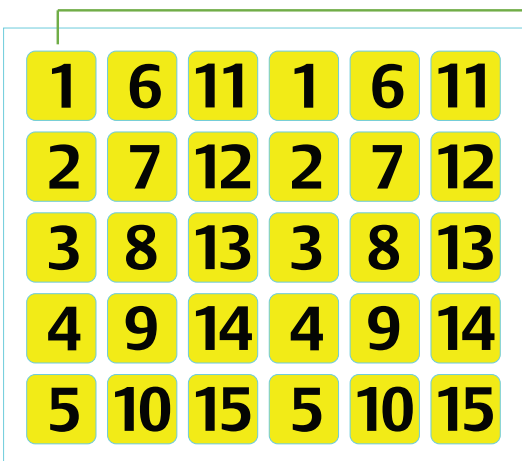


TIMER ZONE LABEL ILLUSTRATION

Use the supplied zone labels if planning to use multiple timers to monitor holding times.

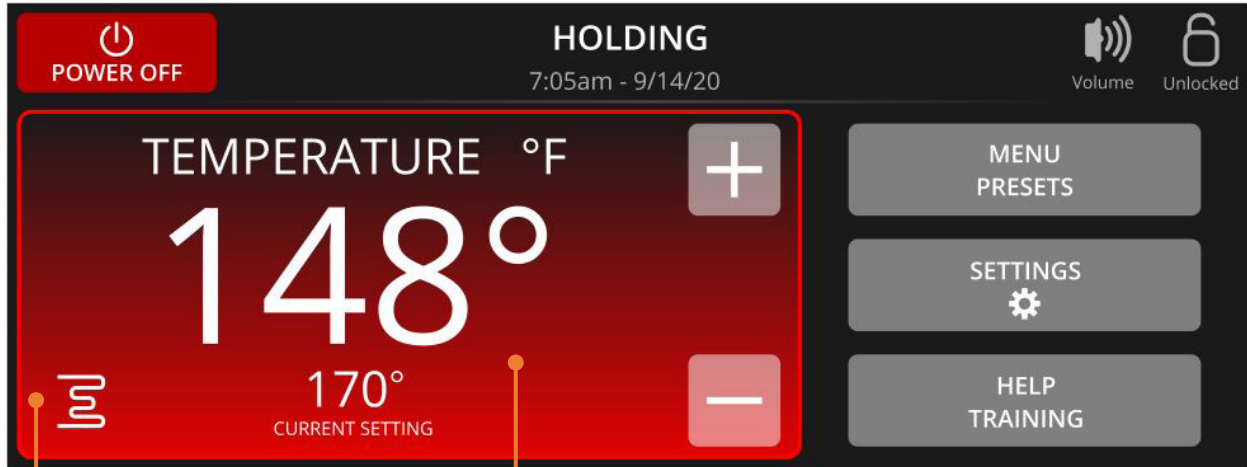
After configuring the timers, place the labels on the front of the cabinet corresponding to the timer “zones” or holding locations. For example, if eight(8) timer zones are set, use only labels 1-8.

See the section on Timer Holding, for more information.



Main Display (Pre-Heat)

After POWER ON, Pre-heat mode is active until the temperature setpoints is reached. Menu presets, Settings, and Help/Training function are all accessible during pre-heat. Temperature setpoint can be changed during pre-heat.

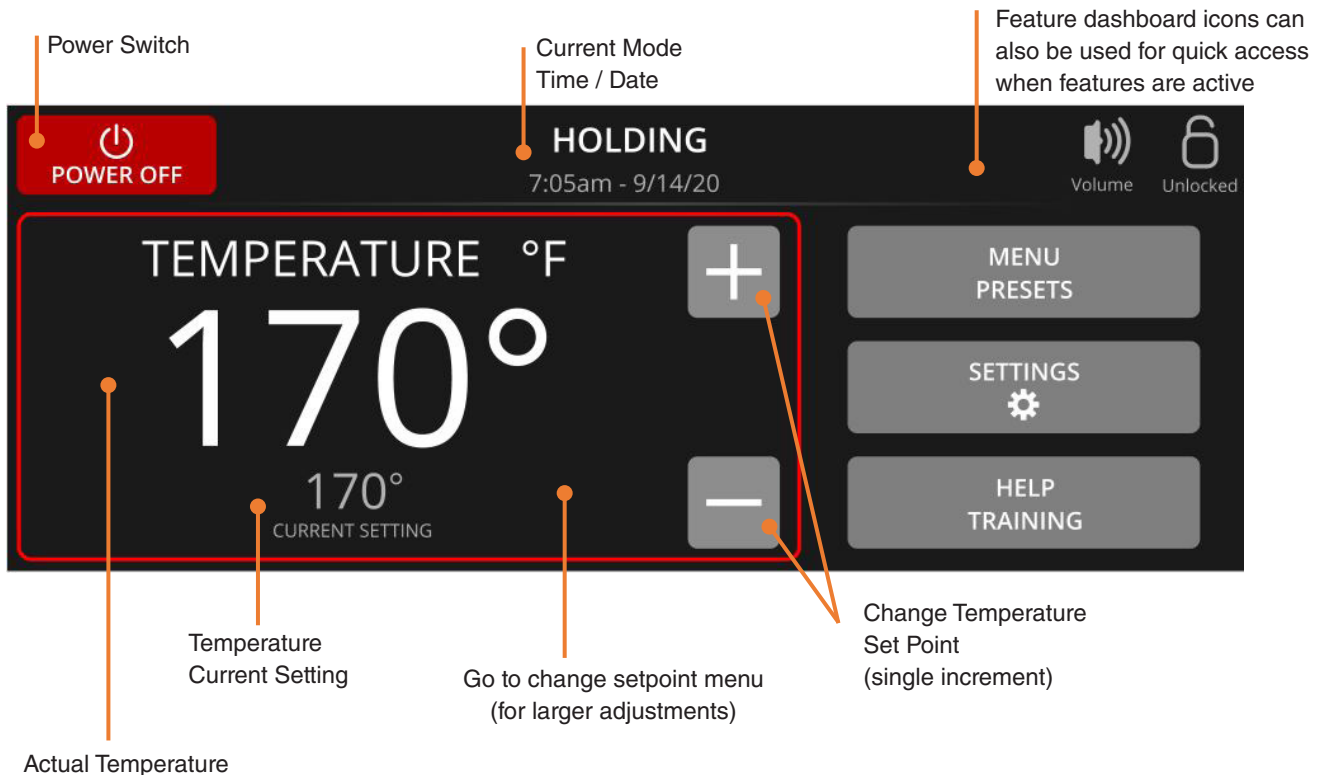


Element Indicators for heat is shown whenever elements are energized

Temperature area shows a red animation until set point is reached

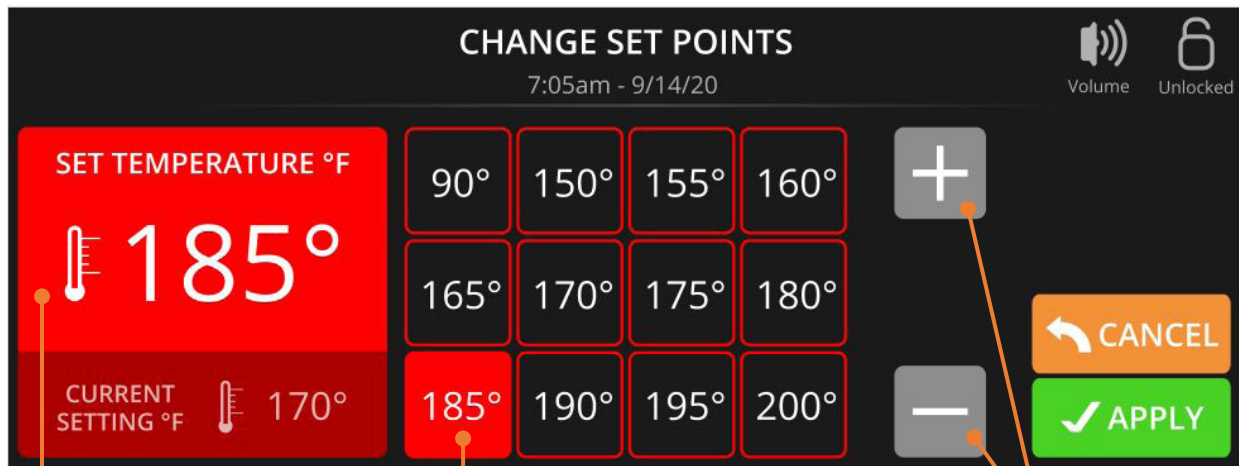
Main Display (After Pre-Heat)

After Pre-heat mode is complete the “Steady State” main display screen is displayed.



Change Set Points Screen (temperature)

The change set points screen is activated by selecting the large (actual temperature) display on the main screen OR selecting the Set Temperature field in the screen below.



The "set temperature" field updates as new temperature is selected. "current setting" displays the temperature prior to the change.

Temperature presets allow quick selection of common temperature settings

+ and – buttons can be used for single increment changes

Menu Preset Categories

The main menu for Menu Presets displays the main food categories that contain the individual menu presets.

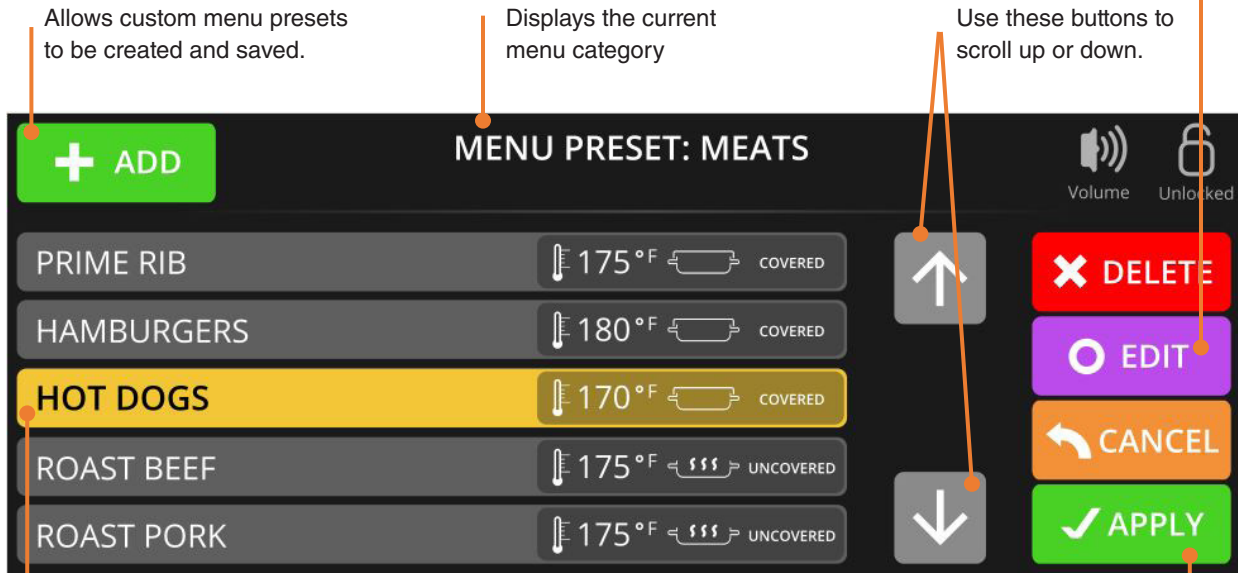


The menu category buttons advance to a list of specific menu presets where presets can be selected, edited, added, or deleted

The HOME button exits and returns to the main screen.

Menu Presets Select / Edit Screen

This screen displays the list of menu presets for the selected category.



Allows custom menu presets to be created and saved.

Displays the current menu category

Select the edit button to modify a selected menu item.

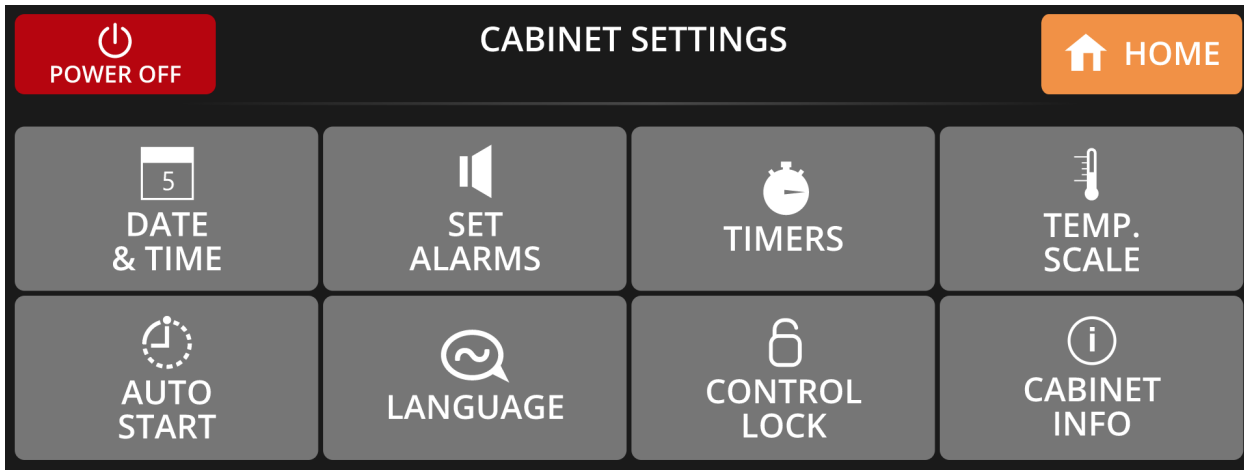
Use these buttons to scroll up or down.

Select a menu item to apply, edit or delete it.

Select Apply to activate a selected menu item or cancel to return to the previous menu without saving changes.

Cabinet Settings

Configure Date/Time, Temperature scale, Low temp alarm, Timers, Auto start time, Language, Control lock, and to access cabinet information. -



1. **DATE & TIME:** Allows the time, date, and formats to be set. Date and time need to be set before the AUTO START feature can be used.
2. **SET ALARMS:** Allows the setting of the low temperature alarm set point, and alarm volume. Alarm volume can also be turned off. Visual indicators and icons will still be activated for low temperature and low water alerts if alarm volume is set to off.
3. **TIMERS:** Allow the programming of between 1 and 15 timers or “zones” within the cabinet. Timers can be set to “count-up” or “count-down”. The timers make it possible to easily manage first-in-first-out (FIFO), monitor holding times within the zones for maintaining food quality and consistency.
4. **TEMPERATURE SCALE:** Allows the temperature scale to be changed to Fahrenheit or Celsius.
5. **AUTO START:** Allows the programming of timers that will automatically turn the cabinet on at specific times for different days of the week.
6. **LANGUAGE:** Allows the user interface language to be changed to English, Spanish, or French.
7. **CONTROL LOCK:** Allows passcode-protected locking of the controller to prevent changes from being made to the cabinet settings. Some functions (Help, Menu Preset selection, and Change Setpoints) can be enabled if desired. “1969” is the default PIN for the user lock-out function. This PIN can be changed if desired.
8. **CABINET INFO:** Allows the cabinet serial number to be entered and saved for future reference. USB functionality allows the cabinet data (menu presets, alarm, auto start, and timer settings) to be saved to and loaded from a USB flash drive. Controller firmware can also be updated through the USB port. A factory reset can also be performed here.

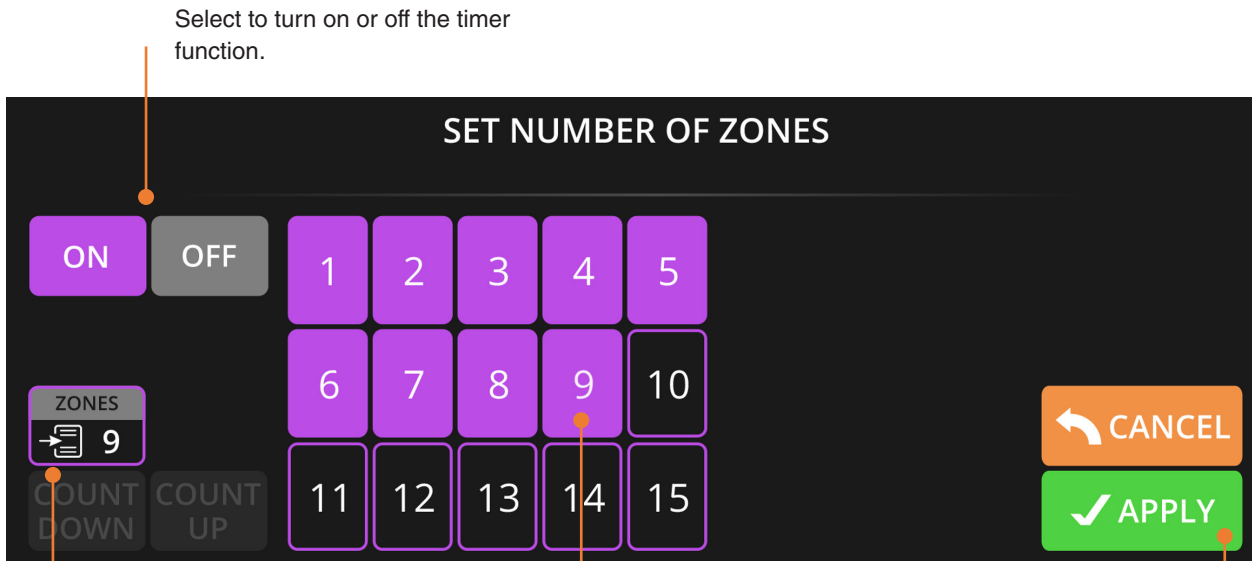
Help Function



1. Scan the QR Code on the cabinet display or in this document with the QR code reader on your phone or device to access detailed information and videos....
2. You can navigate to the Metro C5 Support portal at <https://metro.com/support-c58/>

Timer Setup

This screen is the first step in programming count-up or count-down timers.



Select to turn on or off the timer function.

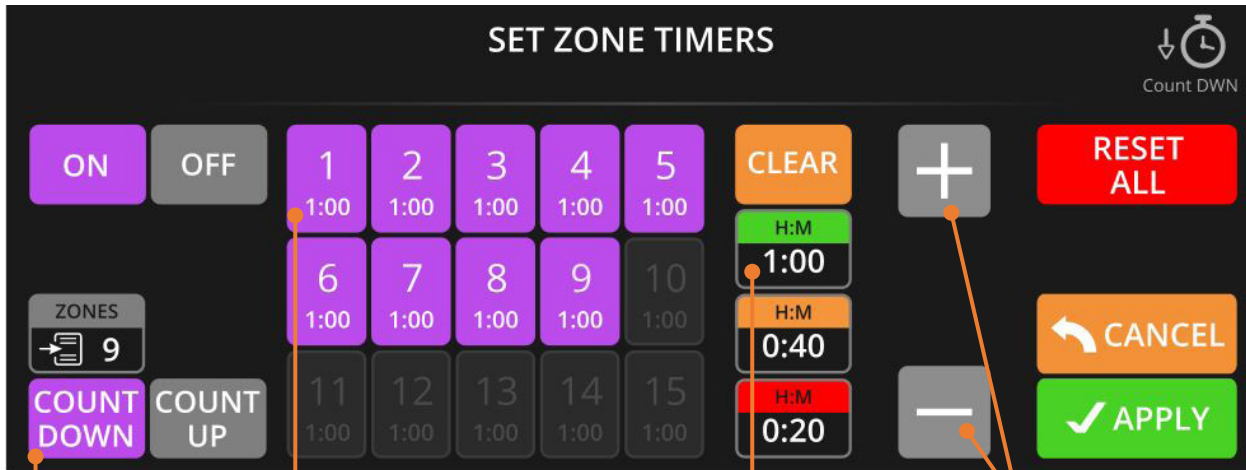
Displays the current # of zones or timers to be configured. (default is one zone)
Labels supplied with the cabinet can be applied to the front of the cabinet to correspond to the number and location of the zones

Select the number of desired zone timers. To be programmed.

Select Apply to go to the next step or Cancel to return to the Settings menu without saving changes.

Timer Setup

This screen allows count-up or count-down timers to be programmed. Count-down timers have programmable “Green, Orange, and Red” zones to make it easy to manage maximum holding times and perform a FIFO process or manage different food holding times.



Select Count-down to activate the count-down timer

Select one, a group or all-of the available timers. After setting one group, additional groups can be set.

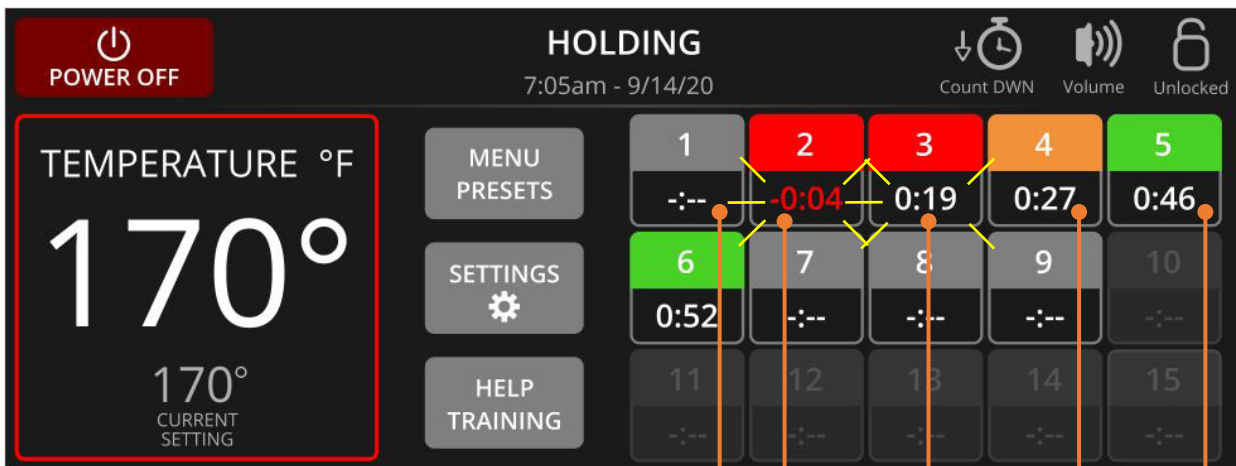
Use the +/- buttons to change the max time (green zone). Orange and red zones will change automatically. They can be modified independently if desired

Timer Holding

When timers are active, the main screen is displayed like this.

Initially all timer buttons will be gray (OFF).

Select the zone buttons to start or reset the individual timers, when adding or removing pans.



Timer OFF (reset)

Timer Expired. Timer begins counting-up (displayed in blinking red)

Timer in Red Zone. Lowest time blinks.

Timer in Orange Zone

Timer in Green Zone

OPERATING INSTRUCTIONS

Power-Up & Pre-Heat

- When the cabinet is turned on with the touch screen, the cabinet will cycle through the start-up sequence and begin Pre-Heat mode until the temperature set point is reached.
 - The larger characters on the display show the actual cabinet temperature. The set points are also visible in smaller characters.
 - To change temperature set points, use "+ / -" symbols, or select the general Temperature areas for larger changes.
 - Select the "Settings" button to configure Date/Time, Temperature scale, Low temp alarm, Timers, Auto start time, Language, Control lock, and to access cabinet information.
1. Allow the cabinet to pre-heat without food for 30 minutes to an hour. The time required to reach the temperature set point is dependent on the set point, the size of the cabinet, the door type (solid or clear) and the temperature of the room the cabinet is in.

Warning: Follow all food safety guidelines. Pre-heat the cabinet to the desired temperature before putting cooked, hot food into the cabinet. This is not a re-thermalization cabinet. Food must be at the appropriate temperature before being placed into this cabinet.

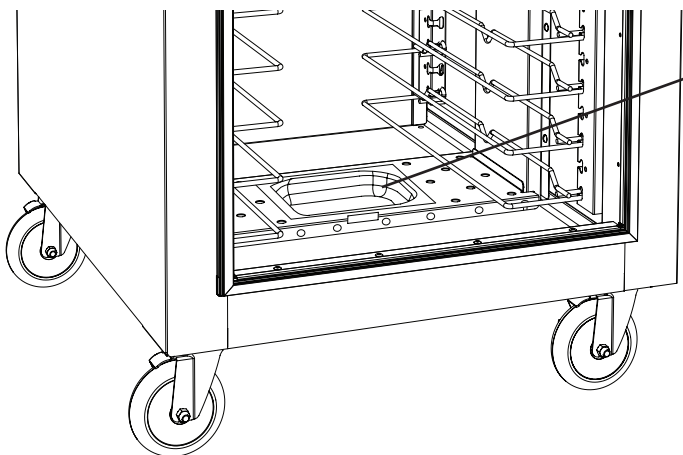
Low Temperature Alarm

This cabinet is equipped with a low temperature alarm system that will alert you if the temperature falls below the alarm set point for more than 5 minutes during operation (unless the low temperature alarm has been turned off).

- The temperature display will turn red and an audible alarm will be activated if a low temperature condition is detected.
 - Go to **SETTINGS/SET ALARMS** to adjust the alarm settings
 - If the cabinet's **TEMPERATURE** set point set below the low-temperature alarm set point, the alarm is disabled.
 - The low temperature alarm is also disabled during pre-heat.
2. The cabinet controls will "remember" their settings when the cabinet is turned off. Therefore, when the unit is turned on the settings will be the same as they were during the previous use.
 3. An element symbol below each digital display indicates when the temperature heater element is energized. As the control settings are adjusted, it may take a few moments for the status of the indicator lights to reflect the new control settings and cabinet conditions depending on when in the control cycle the settings are changed.

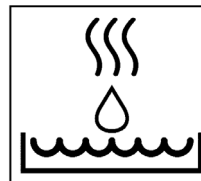


4. If humidity is required, fill the water pan in the bottom of the cabinet. Potable (suitable for drinking) water should be used.



Water Pan

Fill with water. Capacity is about 1 quart (1 liter).



WARNING

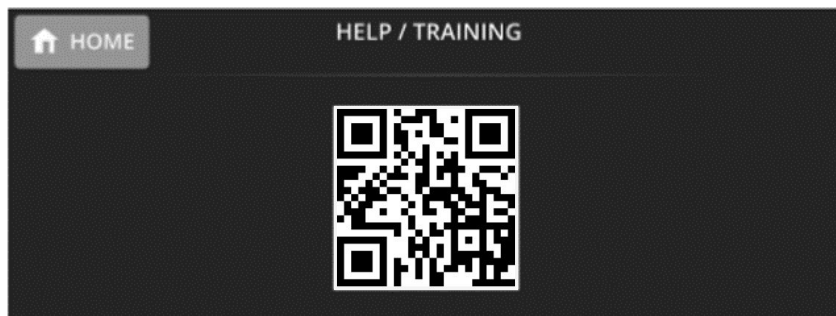
**WATER INSIDE THIS CABINET'S PAN IS HOT DURING USE!
TURN OFF AND ALLOW TO COOL BEFORE DRAINING THE WATER.**

- To remove the water from the water pan, allow the cabinet and water to cool and remove the water pan.

Note: When turning the cabinet off at the end of the work day, it is recommended to leave the door(s) open to prevent heat and condensation build up within the cabinet.

Note: If the cabinet is not going to be used for an extended period of time, all water should be removed from the water pan and the cabinet completely cleaned and dried out.

- Click on "HELP TRAINING" detailed instructions on controller features please go to help section and scan QR code or go to URL to view detailed videos.



CARE & MAINTENANCE

Cleaning The Cabinet

Warning: Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high pressure water.

Caution: Do not spray or pour water into the control enclosure. To clean the cabinet, wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for stainless steel (depending on your cabinet construction).

Caution: Do not use cleaners with chlorides or phosphates as they may cause damage to stainless steel.

- Use cleaners in the proper concentrations. Follow the manufacturer's directions for the cleaning product used. After using any cleaning products, thoroughly rinse all surfaces to remove all residue.
- Use a damp cloth or sponge. Mild soap suitable for stainless steel is acceptable. Dry with a clean towel. Wipe up spills as soon as possible and regularly clean the cabinet to avoid staining and difficult to clean conditions.

If the control knob needs to be removed for cleaning, use a 5/64" Allen key to loosen the set screw on the control knob. Remove the knob, clean the control face and/or knob and replace the knob and tighten the set screw.

- For Cleaning the LCD Display:

- Use mild soap and water
- Do not use any citrus based cleaners

BASIC TROUBLESHOOTING

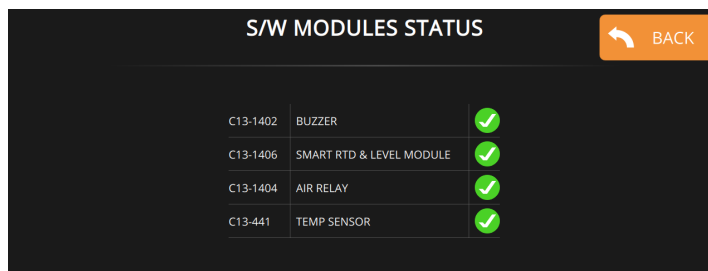
Warning: Only factory approved service agents should attempt to service, repair or replace electrical components, wiring or power cord.

1. Controls do not work (no display):

- a. Check that the rear power switch is in the “On” position.
- b. Check that the cabinet is plugged in.
- c. Check that the outlet has power & correct voltage (Refer to fuse box / breaker box).
- d. Check the cabinet wiring from the power cord to the power switch and to the controller assembly. (Approved service agent only)
- e. Controller is faulty.

2. Temperature Display with “---” (No reading):

- a. Check Single Wire Interface status.
 - i. Path: **SETTINGS** → **CABINET INFO** → **S/W STATUS**.
 - ii. If the screen shows all tick "✓" green colored then the communication harness is ok.



- iii. If any component and/or the Single Wire harness itself is faulty or the connector is not seated properly then display will show "x" mark in red circle to the right of all the component including that component. **For example**, If the Smart RTD & Level Module is faulty then "x" mark in red circle will appear to the right of Smart RTD & Level Module, Air Relay and Temp Sensor. But that should not be interpreted as the Air Relay and Temp Sensor are also faulty. In this case, the Smart RTD & Level Module and/or the Single wire harness can be faulty, or the connector on Smart RTD & Level Module is not seated properly.

3. Temperature too hot:

- a. Set point is too high. Turn temperature set point down to the desired temperature.
- b. During initial pre-heat some over temperature may occur but will quickly return to the set point.
- c. Temp sensor faulty.
- d. If displayed temperature exceeds 220°F (104°C):
 - i. Blower wiring is faulty or disconnected.
 - ii. Blower needs replacing.
 - iii. The thermostat may have failed and the thermal overload device is controlling the temperature. Stop using the cabinet immediately and contact a factory approved service agent.

4. Temperature too low:

- a. The cabinet may still be in pre-heat or recovering from a door being opened.
- b. Set point is too low. Turn temperature set point up to the desired temperature.
- c. A door is not closed or sealing properly.
- d. Temp sensor faulty.
- e. Air element may be faulty.

5. No heat generated

- a. If the element icon is on but the cabinet does not draw approximately 16 amps for 120V 2000W units; 12 amps for 120V 1440W units; or 8 to 9 amps for 220-240V units:
 - i. Air heater element may be faulty.
 - ii. The wiring to the air heater element may be faulty or disconnected.
 - iii. The controller (air heater relay) may be faulty.
- b. If the element icon does not come on, the controller may be faulty.

6. Cabinet trips GFCI (ground fault circuit interrupter):

A GFCI receptacle protects against “ground faults” whenever an electrical product is plugged into the GFCI outlet by constantly monitoring the electricity for any loss of current. If the current flowing out of the receptacle differs by a small amount from that returning, the GFCI quickly switches off power to that circuit. The GFCI interrupts power extremely fast to minimize the possibility of an electric shock.

- a. The heater elements may absorb some moisture into their casing and insulation during shipment or during long periods of not being used (such as during the summer in a closed school kitchen). Plug the cabinet (without water in the water reservoir) into a non-GFCI outlet, set the temperature to 200°F (93°C) and let it run for 30-60 minutes to dry out any moisture the elements may have absorbed. (If it trips the standard circuit breaker call factory approved service agent.) After drying the elements, plug the cabinet into the GFCI outlet; the cabinet should run without tripping the GFCI.
- b. If the cabinet still trips the GFCI, call a factory approved service agent.

Note: The temperature controls do not require field calibration.

SERVICE and REPLACEMENT PARTS

C5 8 SERIES REPLACEMENT PARTS — ELECTRICAL

Confirm the cabinet electrical rating before ordering components.

Warning: Only factory approved service agents should attempt to service, repair or replace electrical components, wiring or power cord.

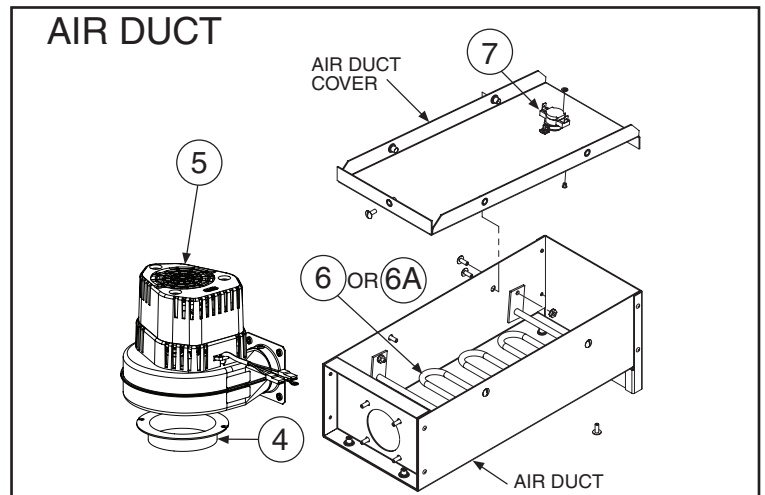
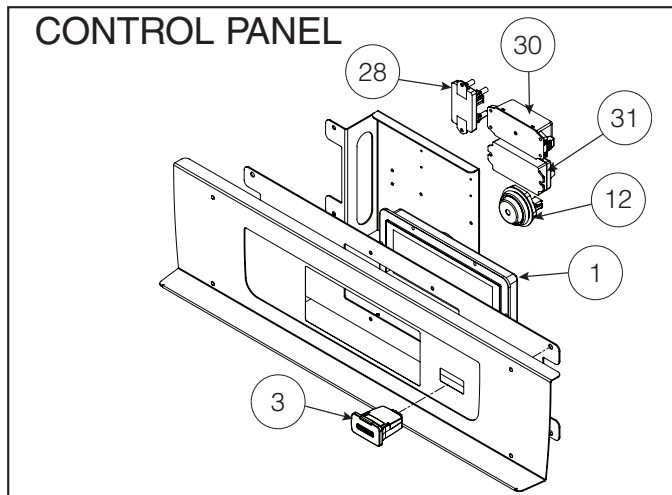
To access the controller area, remove the (7) screws holding the cabinet top in place. Lift the rear portion of the cabinet top and slide it away from under the front control bezel, removing it from the cabinet. After servicing, replace the cabinet top and the (7) screws holding it in place.

120V 1440W OR 2000W

ITEM #	Replacement Part No.	Description
1	RPC13-1400	CONTROL SCREEN
2	RPC13-375	MASTER SWITCH
3	RPC13-1401	CONTROL USB MODULE
4	RPC11-191	INTAKE COLLAR
5	RPHM20-2103	BLOWER, 120V
6	RPC13-093	ELEMENT, 120V 1950W
6A	RPC13-114	ELEMENT, 120V 1360W
7	RPC13-198	THERMAL CUT OUT
8	RPC5-RTANGLE-20	POWER CORD, 20A RT ANGLE PLUG
	RPC5-STRPLG-20	POWER CORD, 20A STR PLUG
	RPC5-RTWSTPLG	POWER CORD, 20A TWIST LK PLUG
8A	RPC5-RTANGLE-15	POWER CORD, 15A RT ANGLE PLUG
	RPC5-STRPLG-15	POWER CORD, 15A STR PLUG
	RPC5-RTWSTPLG-15	POWER CORD, 15A TWIST LK PLUG
9	RPC13-098	STRAIN RELIEF, 20A CORD
9A	RPC13-083	STRAIN RELIEF, 15A CORD
10	RPC13-096	TERMINAL BLOCK
11	RPC07-055	SENSOR CABLE GROMMET
12	RPC13-1402	CONTROL SOUND MODULE
28	RPC13-1404	CONTROL RELAY MODULE
30	RPC13-1405	CONTROL POWER SUPPLY
31	RPC13-1406	CONTROL SENSOR MODULE
32	RPC5TD-SNR	CURRENT C5T TEMP SENSOR RP
-	RPC13-1407	MAIN WIRE HARNESS
-	RPC13-1408	USB WIRE HARNESS
-	RPC13-1409	TEMP SENSOR WIRE HARNESS

220-240V 1681W OR 2000W

ITEM #	Replacement Part No.	Description
1	RPC13-1400	CONTROL SCREEN
2	RPC13-375	MASTER SWITCH
3	RPC13-1401	CONTROL USB MODULE
4	RPC11-191	INTAKE COLLAR
5	RPHX20-2103	BLOWER, 220V-240V
6	RPC13-117	ELEMENT, 240V 1950W
7	RPC13-198	THERMAL CUT OUT
8	RPC5-STRPLG-240V	POWER CORD, 240V 15A
9	RPC13-083	STRAIN RELIEF, 15A CORD
10	RPC13-096	TERMINAL BLOCK
11	RPC07-055	SENSOR CABLE GROMMET
12	RPC13-1402	CONTROL SOUND MODULE
28	RPC13-1404	CONTROL RELAY MODULE
30	RPC13-1405	CONTROL POWER SUPPLY
31	RPC13-1406	CONTROL SENSOR MODULE
32	RPC5TD-SNR	CURRENT C5T TEMP SENSOR RP
-	RPC13-1407	MAIN WIRE HARNESS
-	RPC13-1408	USB WIRE HARNESS
-	RPC13-1409	TEMP SENSOR WIRE HARNESS



SERVICE and REPLACEMENT PARTS (continued)**C5 8 SERIES REPLACEMENT PARTS — CABINET BODY**

ITEM # Replacement Part No. Description

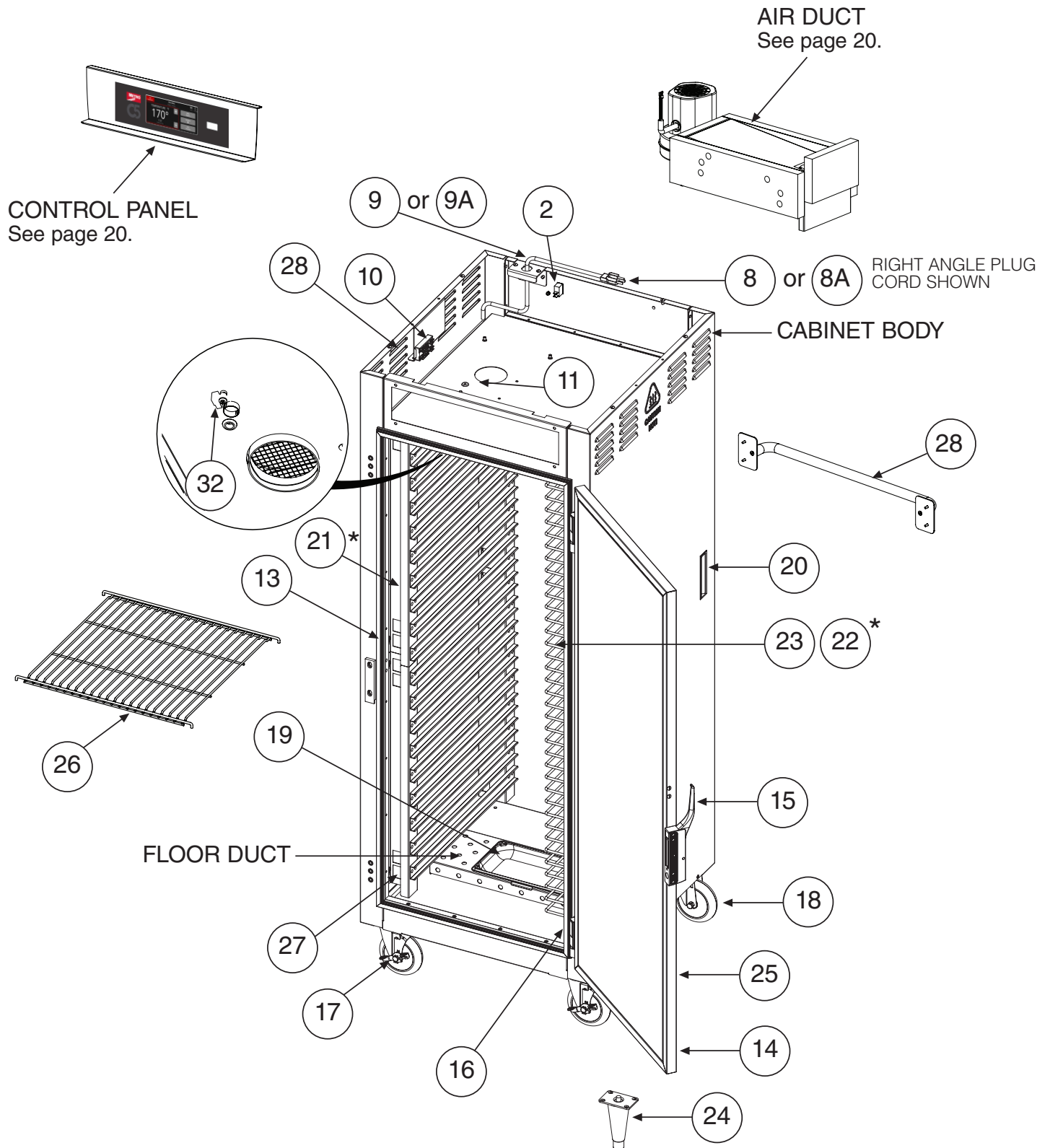
ITEM # Replacement Part No. Description

CABINET BODY**CABINET BODY (continued)**

13	RPC06-873B	FULL HEIGHT DOOR GASKET	*22	RPC5-U9	TALL CABINET UNIVERSAL SLIDE ASSEMBLY (INCLUDES WIRE SLIDES & UPRIGHTS)	
	RPC06-873C	$\frac{3}{4}$ " HEIGHT DOOR GASKET				
	RPC06-873A	$\frac{1}{2}$ " HEIGHT & DUTCH DOOR GASKET		RPC5-U7	$\frac{3}{4}$ " HEIGHT CABINET UNIVERSAL SLIDE ASSEMBLY (INCLUDES WIRE SLIDES & UPRIGHTS)	
	RPC06-873D	UNDER COUNTER DOOR GASKET		RPC5-U5	$\frac{1}{2}$ " HEIGHT CABINET UNIVERSAL SLIDE ASSEMBLY (INCLUDES WIRE SLIDES & UPRIGHTS)	
14	RPC5-S9DR	STAINLESS STEEL FULL HEIGHT SOLID DOOR		RPC5-U3	UNDER COUNTER CABINET UNIVERSAL SLIDE ASSEMBLY (INCLUDES WIRE SLIDES & UPRIGHTS)	
	RPC5-S7DR	STAINLESS STEEL $\frac{3}{4}$ " HEIGHT SOLID DOOR	*23	C5-USLIDEPR-C	CHROME UNIVERSAL WIRE SLIDE — 1 PR.	
	RPC5-S5DR	STAINLESS STEEL $\frac{1}{2}$ " HEIGHT & BOT D SOLID DOOR		C5-USLIDEPR-S	STAINLESS STEEL UNIVERSAL WIRE SLIDE — 1 PR.	
	RPC5-S9TDDR	STAINLESS STEEL TOP DUTCH SOLID DOOR	24	RPC5-SSLEG-1	EQUIPMENT LEG — QTY. 1	
	RPC5-S3DR	STAINLESS STEEL UNDER COUNTER SOLID DOOR	25	RPC5-DRLBL	DOOR LABELS — QTY. 2 (USED WHEN REVERSING DOORS)	
	RPC5-S9CDR	STAINLESS STEEL FULL HEIGHT CLEAR DOOR	26	C5-SHELF-S	ACCESSORY SHELF (USED WITH UNIVERSAL UPRIGHTS)	
	RPC5-S7CDR	STAINLESS STEEL $\frac{3}{4}$ " HEIGHT CLEAR DOOR	27	RPC59-HGR	RACK HANGER REPAIR KIT (4 PCS)	
	RPC5-S5CDR	STAINLESS STEEL $\frac{1}{2}$ " HEIGHT & BOT D CLEAR DOOR	28	RPC5-9-HANDLE	CABINET HANDLE	
	RPC5-S9CTDDR	STAINLESS STEEL TOP DUTCH CLEAR DOOR	29A	RPC5-9-URT5	INDIVIDUAL UNIVERSAL UPRIGHT, FULL & $\frac{1}{2}$ " HEIGHT	
	RPC5-S3CDR	STAINLESS STEEL UNDER COUNTER CLEAR DOOR	29B	RPC5-9-URT7	INDIVIDUAL UNIVERSAL UPRIGHT, $\frac{3}{4}$ " HEIGHT	
15	RPC11-274	DOOR LATCH — 1 PIECE	29C	RPC5-9-URT3	INDIVIDUAL UNIVERSAL UPRIGHT, UC CABINET	
	RPC14-253	FLUSH HANDLE DOOR LATCH — 1 PIECE		-	RPC05-1291	TIMER ZONE LABELS
	RPC14-129	DOOR LATCH WITH KEY LOCK — 1 PIECE				
16	RPC14-042	DOOR HINGE — 1 PIECE				
17	B5DNB	5" BRAKE CASTER				
	B3B	3" BRAKE CASTER				
	RPQC02-248	6" BRAKE CASTER				
18	B5DN	5" SWIVEL CASTER				
	B3	3" SWIVEL CASTER				
	B5DRN	5" RIGID CASTER				
	RPQC02-247	6" SWIVEL CASTER				
19	RPC11-185	WATER PAN				
20	RPC06-872	POCKET HANDLE				
*21	RPC5-L9	TALL CABINET LIP LOADED SLIDE ASSEMBLY				
	RPC5-L7	$\frac{3}{4}$ " HEIGHT CABINET LIP LOADED SLIDE ASSEMBLY				
	RPC5-L5	$\frac{1}{2}$ " HEIGHT CABINET LIP LOADED SLIDE ASSEMBLY				
	RPC5-L3	UNDER COUNTER CABINET LIP LOADED SLIDE ASSEMBLY				

SERVICE and REPLACEMENT PARTS (continued)

Replacement Parts Diagram

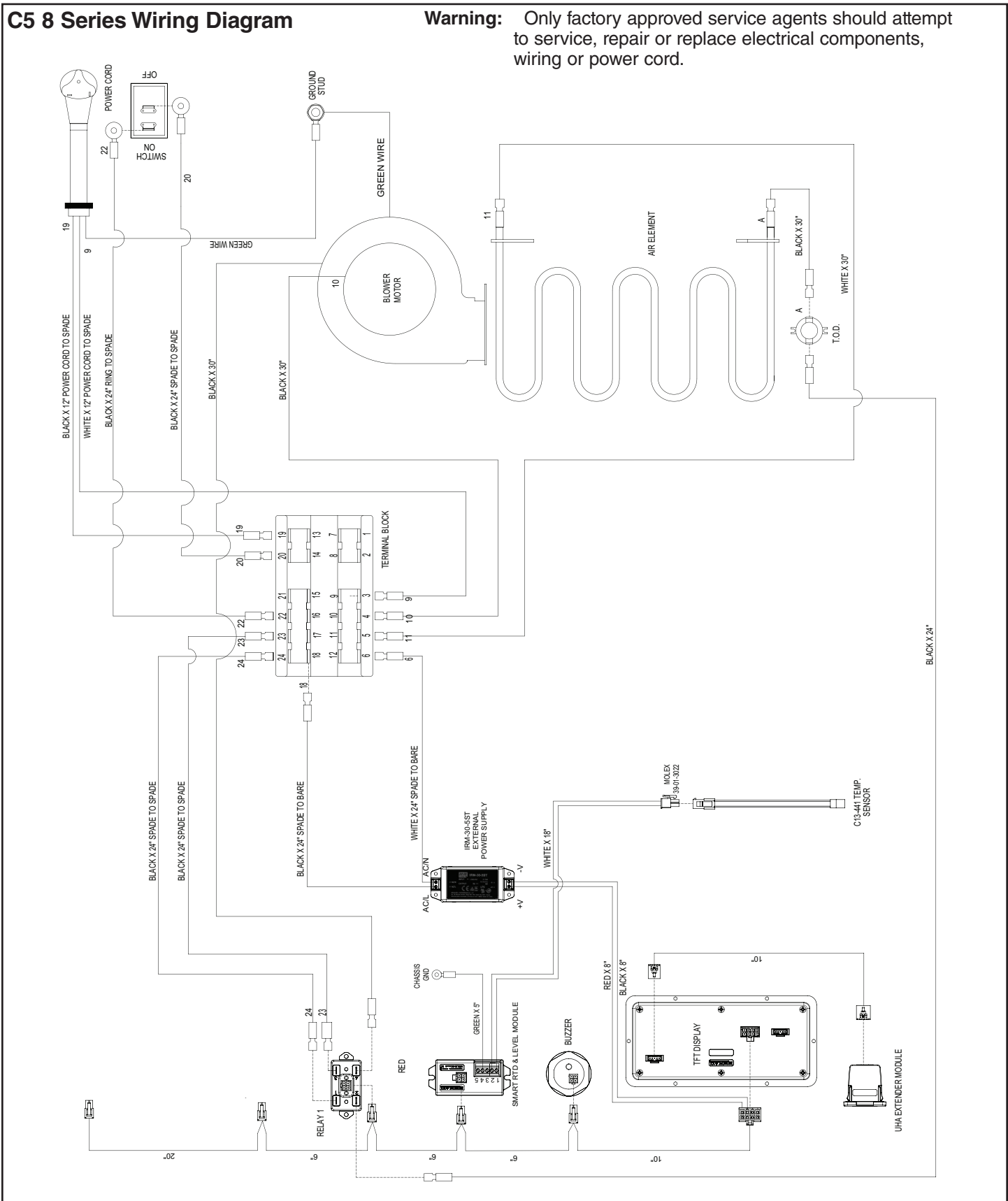


*For slide identification, see pages 6 and 7.

SERVICE and REPLACEMENT PARTS (continued)

C5 8 Series Wiring Diagram

Warning: Only factory approved service agents should attempt to service, repair or replace electrical components, wiring or power cord.



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TO INSURE WARRANTY implementation, return the completed registration card within 15 days of cabinets' receipt to: InterMetro Industries Corp., Wilkes-Barre, PA 18705



InterMetro Industries Corporation
Wilkes-Barre, PA 18705

11/2022

For online warranty registration, please go to www.metro.com/service-support/thermal-cabinets to register electronically



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