



Item # _____

We put space to work.

Job _____

Metro C5[®] 8 Series

Precision Controlled Heated Holding Cabinet

High performance: Energy efficient insulated cabinets with precise temperature control. Gentle, natural convective airflow design maintains consistent temperature levels for optimal food quality.

Simple touch, intuitive controls:

- Menu presets help assure repeatability across your operation and take the guesswork out of temperature settings for any given item.
- Programmable timers help manage holding times and first-in-first-out (FIFO), giving you better control over food quality and consistency
- Auto-start feature that automatically gets your cabinet up and running daily so it is ready to work when you start your day off!
- Low temperature alarm to alert you when attention is needed.
- Help / training support that quickly links you to valuable resources so everything you need is at your fingertips.
- USB port with built-in HACCP data logging to enhance food safety and save / load customized settings.
- Control lock feature allows password protected locking to prevent unwanted changes to settings and help maintain food quality & safety

Passive humidity: Integral water pan system can be used to add humidity to the cabinet environment, improving food quality.

Power: 120V (20 Amp & 15 Amp), and 220-240V electrical configurations.

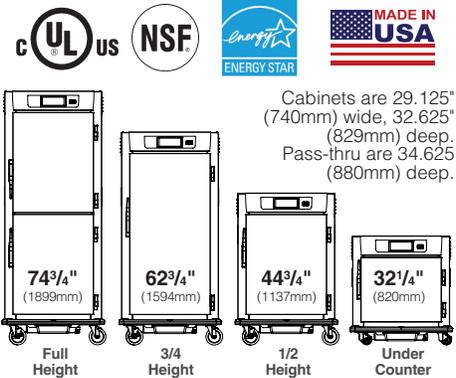
ENERGY STAR: Full height, ¾ height, and ½ height reach-in models with solid doors are ENERGY STAR.

Available sizes & configurations:

- *Sizes: Full, ¾, half, and under counter models*
- *Doors: Full length or dutch solid and clear insulated to choose from*
- *Pan slides: Universal to accommodate 12"x20" steam / GN pans and 18"x26" sheet pans, adjustable on 1.5" increments. Lip load to exclusively accommodate 18"x26" sheet pans on 1.5" fixed increments.*
- *Pass-thru: On full and half height models.*



Full Height
Dutch Solid Doors



Precise Temperature Control

- ✓ One touch menu presets for repeatability.
- ✓ Programmable timers to manage FIFO and holding times.

- ✓ Auto-start feature gets your cabinet automatically running daily.
- ✓ Alarms, training, HACCP data logging, and many other efficiency features.

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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13.98



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Specifications

Cabinet Material: Type 304 stainless steel; 20-gauge polished exterior; 22-gauge interior.

Insulation: Full perimeter, 2.5" thick, high-density fiberglass. R Value=9.9

Casters: Four casters with 5" donut neoprene wheel, double ball bearing swivel, ball bearing axle, nickel plated, two with brake. 3" rubber casters on Under Counter models.

Doors: Solid doors are fully insulated, double-panel construction. Clear doors are double-pane, tempered glass. Argon filled with Low-E coating. Self-closing, lift-off, with long-life nylon bearings. Field reversible.

Gaskets: High temperature, cabinet mounted, Santoprene gaskets.

Latches: Chrome plated, high-strength magnetic pull latch with lever-action release.

Handles: Four built-in polymer handles.

Universal Wire Slides: 1/4" (6.4mm) diameter nickel-chrome wire adjustable on 1-1/2" (38mm) increments. Type 304, stainless steel vertical uprights.

Lip Load Slides: 1 1/2" x 1/2" x.063" (38mm x 13mm x 1.6mm) extruded aluminum channel slides on stainless steel vertical uprights.

Display and Controls: 6.8" (173mm) High-resolution touch-screen displays cabinet temperature. User can select °F or °C temperature scale, and language choice of English, Spanish, or French.

Heat Generation System: Thermostatically controlled closed loop feedback with tubular heating elements, ball bearing blower motor, and ducted air system.

Cord: 7 1/2' (229cm) cord with NEMA 5-20P plug on 120V 2000W models, NEMA 5-15P plug on 120V 1440W models, and NEMA 6-15P plug on 220-240V 1681-2000W models. Cord mounted on top (Full, 3/4 heights or back (1/2 height, Under Counter) can be field reversed without re-wiring.

Performance: 90°F (32°C) to 200°F (93°C), temperature range.

Recommended Clearances for Enclosures: 1 1/2" (38mm)" clearance from cabinet walls on sides and back, and 6" (152mm) clearance on top. Minimum 1/2" (13mm) clearance above under counter units is required.

Reach-In Model Number Description

Cabinet Height 9 = Full Height 7 = 3/4 Height 5 = 1/2 Height 3 = Under Counter **	Door Style FS = Full Length Solid FC = Full Length Clear DS = Dutch Solid * DC = Dutch Clear *	Slide Type U = Universal Wire L = Lip Load Aluminum
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C589-SDS-U

*Dutch doors only available on full-size models.
**Under counter not available in 120V, 2000W
NEMA 5-20P For Standard Wattage Cabinets (120V, 16A, 60Hz, 2000W)

C589-SDS-UPDS

*Please note: Pass-Thru is only available on Full and 1/2 Height Models

C589L-SDS-U

NEMA 5-15P Add "L" for Lower Wattage Cabinets (120V, 12A, 60Hz, 1440W)

C589X-SDS-U

NEMA 6-15P Add "X" for Export Cabinets (220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)

Models with Accessories or Options

C589-SDS-UA
C589-SDS-UPDSA

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)
- Universal Slide Pair, chrome (C5-USLIDEP-R-C)
- Universal Slide Pair, stainless (C5-USLIDEP-R-S)
- Flush Door Latch (C5-LATCHFLUSH)*
- Key Locking Door Latch (C5-LATCHLOCK)*
- Travel Latch/Hasp (C59-TRVL)*
- Rear Push Handle (C5-HANDLE)
- 6" Stainless Steel Legs (C5-SLEGS)
- 6" Casters (C5-6CASTER)
- 5" Rear Rigid Casters (C5-5RDGCSTR)
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Twist Lock Plug, 20 Amp, 120V (C5-RTWSTPLG)
- Twist Lock Plug, 15 Amp, 120V (C5-RTWSTPLG-15)
- Factory Left Hand Hinging (DD3768)
- Factory Same-Side Pass-thru Door Hinging (C5-SAMESIDE)
- Stainless Steel Universal Slide Upgrades
 - Full Height (C5-USLIDE-9S)
 - 3/4 Height (C5-USLIDE-7S)
 - 1/2 Height (C5-USLIDE-5S)
 - Under Counter (C5-USLIDE-3S)

*Please note: (1) door latch must be ordered for each door (i.e. - dutch doors require (2) door latches; pass-thru dutch doors require (4) door latches)

Cabinet Size	Universal Wire Pan Capacity						Lip Load Pan Capacity		
	Slide Pairs		Sheet Pans	Steam Pans			Gastronorm 65mm Depth		Sheet Pans
	Provided	Max*	18"x26"	12"x20"x2.5"	12"x20"x4"	12"x20"x6"	2/1	1/1	18"x26"
Full Height	18	36	18	34	24	14	17	34	35
Full Height Dutch	18	35	17	32	22	12	16	32	34
3/4 Height	14	28	13	26	16	12	13	26	27
1/2 Height	9	17	8	16	10	6	8	16	17
Under Counter	5	9	5	10	6	4	5	10	10

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

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