





C5 T-Series with Transport Armour™

Heavy-duty heated transport cabinets built for transport, not adapted. Keeps food hot twice as long.



C5 R-Series with Refrigeration Armour™

Heavy-duty mobile refrigerators for on-site holding, transport, and serving of chilled food and beverages.



MBQ

Heated banquet cabinets with features that put you in control of time, temperature, and taste.



C5 9,8, & 6 Series

High performance cabinets with 3 levels of control.



9 Precise temperature & humidity control with digital display.



8 Precise temperature control with digital display.



6 Traditional temperature control with analog display.

C5 4 Series

with Insulation Armour™ Plus

Performance & Value

High performance holding and energy efficiency at a lower initial investment.



C5 3 Series

with Insulation Armour™

Cool-to-touch design provides energy efficiency at a lower initial investment.



Based on initial investment and energy costs
Great VALUE



C5 1 Series

Reliable non-insulated solution for proofing and basic holding needs.





Full, 3/4 and 1/2 height stainless steel reach-in models with solid doors

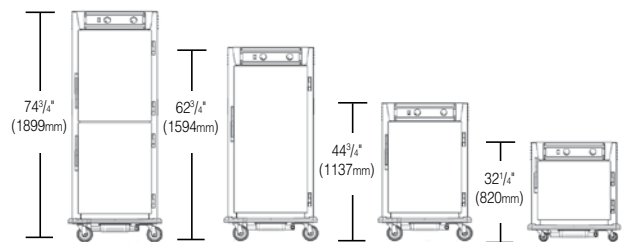


C5 9 Series

High performance insulated cabinets with precise temperature and humidity control.

Designed to maintain food quality for extended periods of time by continuously monitoring and controlling internal cabinet temperature and relative humidity levels. 9 Series cabinets put you in control of food quality.

Available Sizes



All cabinets are 30" (762mm) wide and 36.375" (924mm) deep.

Electrical Configurations



NEMA 5-20P
120V, 60Hz, 2000W



NEMA 5-15P
120V, 60Hz, 1440W



NEMA 6-15P
220-240V, 50/60Hz, 1681-2000W

Temperature
Measures and displays actual cabinet temperature.

Intuitive
Easy-to-use controls that anyone can understand.

Humidity
Measures and displays actual cabinet relative humidity.



Low-Water Alarm
A safety feature that indicates when water is needed. Water element will not be energized when water is low.



Low-Temp Alarm
Assures cabinet is operating at desired temperature.

Recall & Memory
View settings at the touch of a button. Settings are saved when turned off.

Temperature Priority

9 Series controller generates heat before humidity for food safety.



Top-Mounted Controls

Ergonomic, user-friendly controls are mounted at the top of the cabinet for improved access, to help prevent damage, and easy cleaning.



4 Gallon Reservoir

Allows you to maximize and control actual relative humidity levels inside the cabinet. Drip trough bumper is a standard feature on every 9 Series cabinet



Slides

Two systems to choose from that hold a variety of pan sizes. Universal option for maximum pan flexibility or lip load to maximize 18x26 sheet pan capacity.



Doors

Field reversible, solid or glass insulated doors with high strength magnetic pull latch for easy access.

Easy-to-Use Controls

Real-time temperature and relative humidity levels are constantly displayed, giving the foodservice professional valuable feedback. Simply turn the dial to the desired temperature or humidity setting and let the cabinet do the rest.

Heavily Insulated

2-1/2" thick, high density fiberglass insulation in your choice of stainless steel or aluminum construction.

32 ENERGY STAR rated models to choose from!



High Performance

High performance airflow design delivers uniform temperature and humidity throughout the cabinet by channeling hot air to the bottom of the cabinet and over the water reservoir, allowing it to rise naturally without blowing air directly over the food.



Full, $\frac{3}{4}$ and $\frac{1}{2}$ height stainless steel reach-in models with solid doors

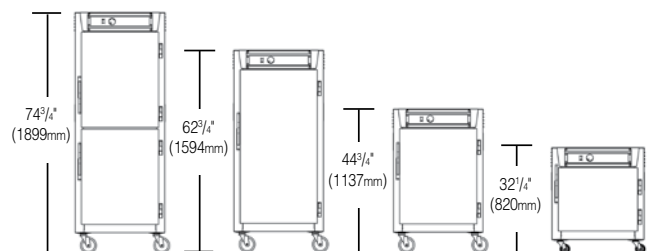


C5 8 Series

High performance insulated cabinets with precise temperature control.

Designed to precisely maintain food temperature and quality by continuously monitoring and controlling internal cabinet temperature. 8 Series cabinets give you consistent results.

Available Sizes



All cabinets are 29.125" (740mm) wide and 32.625" (829mm) deep (Pass-thru are 34.625" (880mm) deep).

Electrical Configurations



NEMA 5-20P
120V, 60Hz, 2000W



NEMA 5-15P
120V, 60Hz, 1440W




NEMA 6-15P
220-240V, 50/60Hz, 1681-2000W

Intuitive
Easy-to-use controls that anyone can understand.

Temperature
Measures and displays actual cabinet temperature.

Recall & Memory
View settings at the touch of a button. Settings are saved when turned off.


Low-Temp Alarm
Assures cabinet is operating at desired temperature.



Top-Mounted Controls
Ergonomic, user-friendly controls are mounted at the top of the cabinet for improved access, to help prevent damage, and easy cleaning.



Passive Humidity
Water pan is a standard feature on every 8 Series cabinet; hot air flows over water pan to help create moisture.



Slides
Two systems to choose from that hold a variety of pan sizes. Universal option for maximum pan flexibility or lip load to maximize 18x26 sheet pan capacity.



Doors
Field reversible, solid or glass insulated doors with high strength magnetic pull latch for easy access.

Easy-to-Use Controls

Real-time temperature is constantly displayed, giving the foodservice professional valuable feedback. Simply turn the dial to the desired temperature and let the cabinet do the rest.

Heavily Insulated

2-1/2" thick, high density fiberglass insulation in your choice of stainless steel or aluminum construction.

32 ENERGY STAR
rated models to choose from!



High Performance

High performance airflow design delivers uniform temperature throughout the cabinet by channeling hot air to the bottom of the cabinet and over the passive humidity pan, allowing it to rise naturally without blowing air directly over the food.



Full and 3/4 height stainless steel reach-in models with solid doors and all 1/2 height stainless steel reach-in models

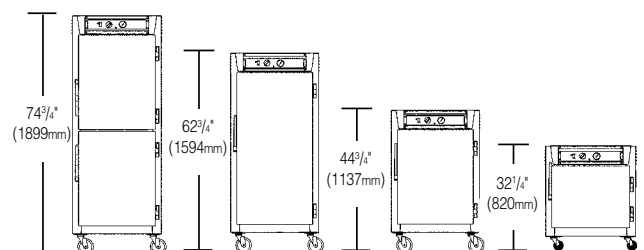


C5 6 Series

High performance insulated cabinets with traditional temperature control.

Designed to maintain food temperature and quality by continuously monitoring and controlling internal cabinet temperature. 6 Series cabinets give you professional results.

Available Sizes



All cabinets are 29.125" (740mm) wide and 32.625" (829mm) deep (Pass-thru are 34.625" (880mm) deep).

Electrical Configurations



NEMA 5-20P
120V, 60Hz, 2000W



NEMA 5-15P
120V, 60Hz, 1440W



NEMA 6-15P
220-240V, 50/60Hz, 1681-2000W

Temperature
The easy-to-use dial puts you in control of cabinet temperature.

Reliable Readout
Measures and displays actual cabinet temperature even when the cabinet is off.



Top-Mounted Controls
Ergonomic, user-friendly controls are mounted at the top of the cabinet for improved access, to help prevent damage, and easy cleaning.



Passive Humidity
Water pan is a standard feature on every 6 Series cabinet; hot air flows over water pan to help create moisture.



Slides
Two systems to choose from that hold a variety of pan sizes. Universal option for maximum pan flexibility or lip load to maximize 18x26 sheet pan capacity.



Doors
Field reversible, solid or glass insulated doors with high strength magnetic pull latch for easy access.

Traditional Controls

Electro-mechanical thermostat and “always-on” analog thermometer for continuous monitoring of cabinet temperature, even when turned off or unplugged.

Heavily Insulated

2-1/2” thick, high-density fiberglass insulation in your choice of stainless steel or aluminum construction.

36 ENERGY STAR
rated models to choose from!



High Performance

High performance airflow design delivers uniform temperature throughout the cabinet by channeling hot air to the bottom of the cabinet and over the passive humidity pan, allowing it to rise naturally without blowing air directly over the food.



**Performance
& Value**

Electrical Configurations



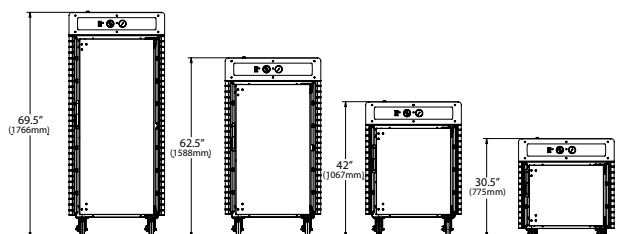
NEMA 5-15P
120V, 60Hz, 1400W

C5 4 Series with Insulation Armour™ Plus

High performance holding and energy efficiency at a lower initial investment.

Metro's innovative hybrid polymer - stainless steel design exceeds traditional double wall fiberglass cabinet construction by replacing the costly exterior layer of sheet metal with foamed-in-place polyurethane insulated polymer panels. Performance and value at the 4-front of innovation, Insulation Armour™ Plus provides superior energy efficiency, built-in vertical handles, and full body bumper protection at the right price!

Dimensions



All cabinets are 30" (762mm) wide and 33" (838mm) deep (Please contact your Metro representative for availability of 5/6 HT, 1/2 HT, and under counter options).

Innovative Design.

Superior Energy Efficiency

Polymer panels with foamed-in-place polyurethane insulation retain heat and save energy.



Top-Mounted Controls

Ergonomic, user-friendly controls are mounted at the top of the cabinet for improved access, to help prevent damage, and easy cleaning.



Consistent Airflow

High performance airflow design gently circulates hot air for improved temperature consistency. Air is channeled to the bottom of the cabinet, then rises naturally without blowing directly over the food.



Armour Panels

Panels have molded-in handles and act as a full-body bumper for improved handling and protection in mobile applications.



Slides

Two systems to choose from that hold a variety of pan sizes. Universal option for maximum pan flexibility or lip load to maximize 18x26 sheet pan capacity.



Heavy-Duty Door & Hinges

Field reversible stainless steel door with 2" thick high-density fiberglass insulation and 11-gauge stainless steel hinges.



Stainless Steel Construction

High-quality Type 304 stainless steel for easy cleaning and long-term durability.



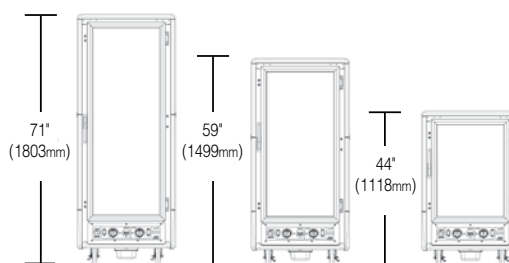


C5 3 Series with Insulation Armour™

Cool-to-touch design provides energy efficiency at a lower initial investment.

Insulation Armour insulates the cabinet and protects employees from hot surfaces. Built-in hand holds and full-body bumper protection make it easy to handle when used in mobile applications.

Available Sizes



All cabinets are 27⁵/₈" (702mm) wide and 31¹/₂" (800mm) deep (aluminum construction).



Electrical Configurations



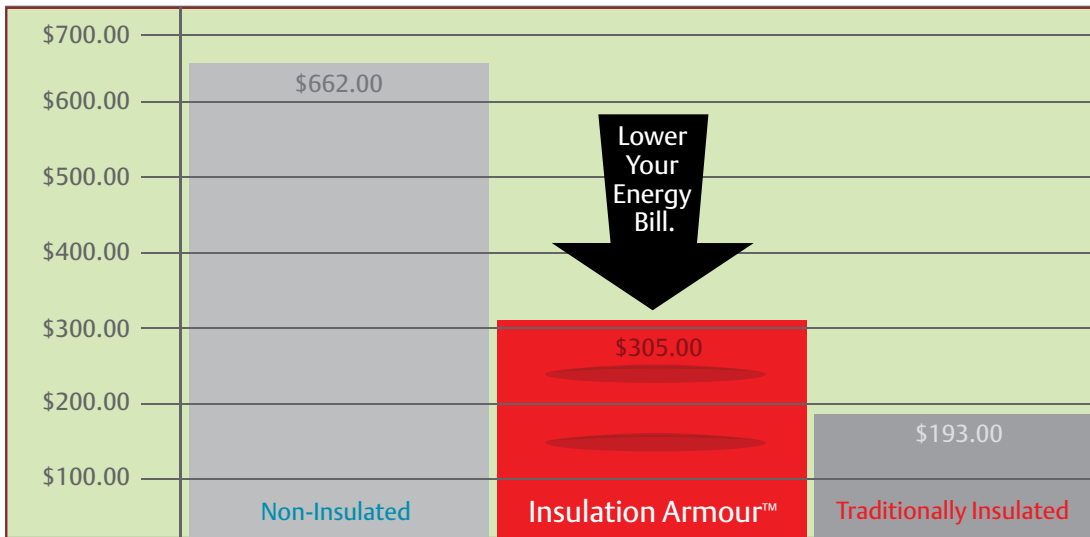
NEMA 5-20P
120V, 60Hz, 2000W
(Holding, Combination, Moisture)



NEMA 5-15P
120V, 60Hz, 1440W
(Holding, Combination)



NEMA 6-15P
220-240V, 50/60Hz, 1681-2000W
(Holding, Combination, Moisture)



*Average annual energy cost based on \$.12 KWH electricity rate, 12 hours of daily use, 365 days a year. Energy cost and savings will vary depending on usage, electricity cost, and comparative model.

Colors

Insulation Armour is available in red, blue, or gray.



Removable Control Module

Entire module is removable without tools for easy cleaning and servicing. Three modules to choose from: holding, moisture holding, and combination proofing and holding.



Slides

Three systems to choose from that hold a variety of pan sizes: universal, lip load, fixed wire.



Doors

Field reversible, solid insulated or clear polycarbonate doors. Full-height cabinets available with full length or dutch doors.



Unique Design

Cool-to-touch design provides energy efficiency at a lower initial investment. Patented technology retains heat and saves energy!



Insulation Armour™

Durable polymer exterior insulates the cabinet and is dent, impact, and stain resistant. Molded-in hand holds create vertical handles for mobile applications.



C5 1 Series

Non-insulated holding and proofing cabinets.

Reliable performance for proofing and basic holding needs.

Electrical Configurations



NEMA 5-20P
120V, 60Hz, 2000W
(Holding, Combination)

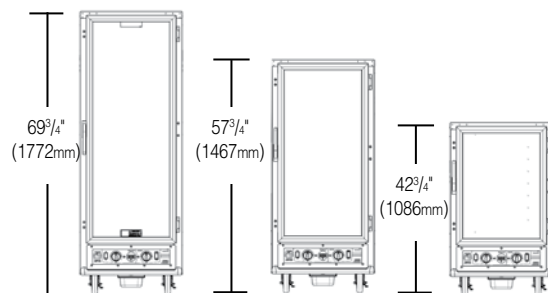


NEMA 5-15P
120V, 60Hz, 1440W
(Proofing)



NEMA 6-15P
220-240V, 50/60Hz, 1681-2000W (Holding, Combination)
220-240V, 50/60Hz, 1210-1440W (Proofing)

Available Sizes



All cabinets are 25 1/8" (638mm) wide and 30 1/4" (768mm) deep (aluminum construction).



Removable Control Module

Entire module is removable without tools for easy cleaning and servicing. Three modules to choose from: holding, proofing, or combination proofing and holding.



Universal Slides

Maximum flexibility to hold 12x20 steam, 18x26 sheet, and GN pans.



Lip Load Slides

Maximize 18x26 sheet pan capacity.



Fixed Wire

Spaced on 3" centers to hold 12x20x2.5 steam, 18x26 sheet, and GN pans (65mm deep).

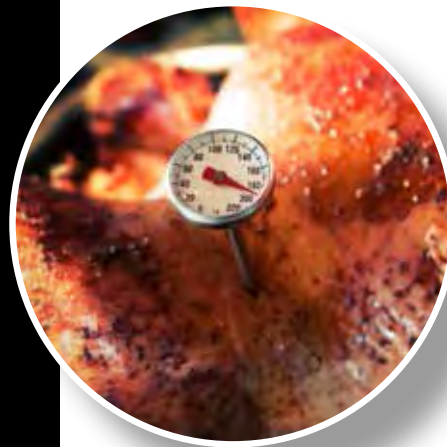


Shelf Option

For covered plates or odd size pans and dishes.

Clear Door

Clear polycarbonate doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.



More Power for Food Safety

2000 watt power for increased performance and food safety in holding applications.





All T-Series models are ENERGY STAR rated.



C5 T-Series with Transport Armour™ Heavy-duty heated transport cabinets built for over-the-road applications.

Foamed-in-place polyurethane insulation provides SUPERIOR heat retention and structural rigidity. While unplugged and in transit, an available mobile power option gently circulates air inside the cabinet, eliminating hot and cold spots that endanger food safety. The durability, efficiency, and intelligence of the T-Series make it the IDEAL solution for all mobile applications.

Electrical Configurations

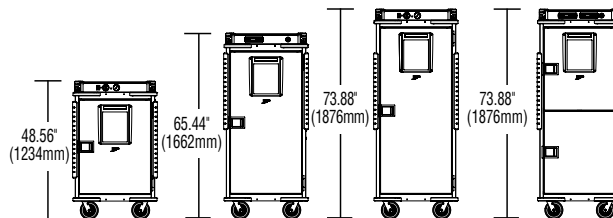


NEMA 5-15P
120V, 60Hz, 1400W



NEMA 6-15P
220-240V, 50/60Hz, 1176-1400W

Available Sizes



All cabinets are 30" (762mm) wide and 39.25" (997mm) deep.



Ergonomic Handles and Bumpers

Steel reinforced polymer handles that double as bumpers; protect the cabinet from impact; and provide ergonomic grab points for easy handling while pushing, pulling, and crossing thresholds.



Rigid Door

Foamed-in-place vaulted door for maximum structural integrity. 11-gauge stainless steel hinges, flush paddle latch, and multi-functional information panel.



Slides

Three systems to choose from to hold a variety of pan sizes. Heavy-duty extrusions designed for transport.



Armour Panels

Polymer panels are optimally located to protect the cabinet from facility hazards. Molded-in hand holds create additional grab points.



Mobile Power

Battery powered fan that gently circulates air for superior stratification while cabinet is unplugged and in transit (digital version Only).



Intelligent or Basic Controls

Digital control option with mobile power gently circulates air in cabinet and provides temperature alerts while unplugged and in transit!



Heavy-Duty

One piece base bolted to heavy-duty caster channels, reinforced with foamed-in-place polyurethane insulation provides superior rigidity and durability.

Keeps Food Hot for
5 Hours
or Longer.



Uses
50% Less
Energy
than leading
fiberglass
insulated
cabinets!



Foamed-in-Place Insulation

Stainless steel structure with foamed-in-place polyurethane insulation provides superior heat retention and energy efficiency.



C5 R-Series with Refrigeration Armour™

**Heavy-duty mobile refrigerators.
Built for transport.**

Engineered to withstand the shock and vibration associated with mobile applications. Stainless steel construction with foamed-in-place polyurethane insulation provides superior rigidity and improved energy efficiency versus common fiberglass construction.



Electrical Configurations



NEMA 5-15P
120V, 5.4A, 60Hz



NEMA 6-15P
220-240V, 2.7A, 50Hz

Dimensions

70-1/8" H (1782mm) x 30" W (762mm) x 39-1/4" D (997mm)

Well Protected

Protection of the refrigeration system in mobile applications is essential. C5 R-Series features an all-in-one, easily removable refrigeration cassette mounted on vibration / shock isolators for complete refrigeration system protection.



Rigid Door

Foamed-in-place vaulted door for maximum structural integrity. 11-gauge stainless steel hinges and multi-functional information panel.



Slides

Three systems to choose from to hold a variety of pan sizes. Heavy-duty extrusions designed for transport.



Door Latch

Flush mounted, heavy-duty stainless steel paddle latch provides protection during transport.



Wire Shelf Option

Configurable with wire shelves to hold plated meals or odd sized pans and dishes.



Rear Push Handle Option for added control

Easy to move

Stylish, durable armour panels with built-in vertical handles provide protection from impact and ergonomic grab points for easy handling.

Versatile

Perfect for banquet / catering applications that require transport of chilled food to serving locations. Also great for instant back-up capacity in cafeterias and buffet areas.





Quad-Heat™ unit shown with optional Swing-Up Pull Handle.



MBQ

Heated banquet cabinets that put you in control of time, temperature, and taste.

Engineered to withstand the heavy-duty use and abuse of the real world, while offering one-of-a-kind tools to help improve your operation.

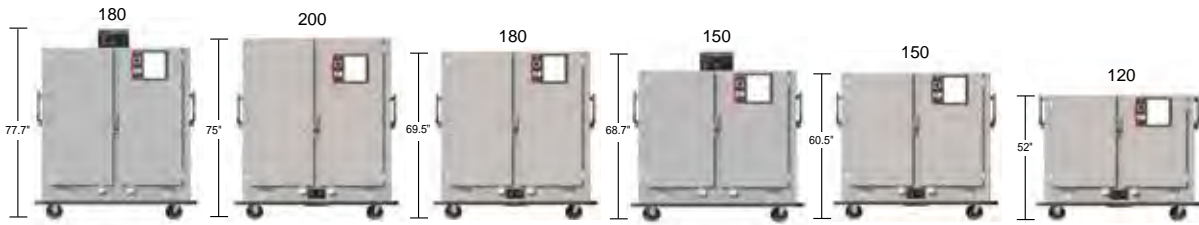
Electrical Configurations



NEMA 5-15P
120V, 60Hz, 1650W

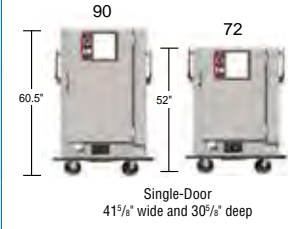
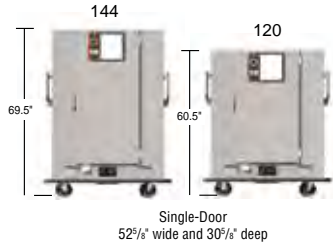


NEMA 6-15P
220V, 50/60Hz, 1650W



All Double-Door cabinets are 67¹/₂\"/>

Available Sizes



Information Panel
Dry-erase white board doubles as a clip board. Integrated thermometer and timer help you keep track time and temperature, all in one convenient place.



Kick Latch
Hands-free access to the cabinet when your hands are full.



Handles
Three-point control handles give you control to move the cabinet from all sides.



Removable Module
Entire module is removable for easy cleaning and servicing.

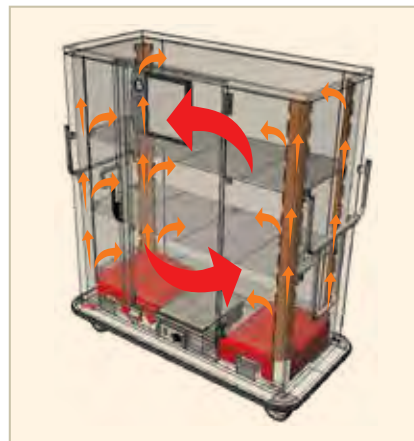


Intelligent, Ergonomic Features

Unique features like white board information panel, ergonomic handles, and hands-free kick latch provide the tools you need for improved efficiency and maneuverability.

Rugged

Heavy-duty welded, reinforced, stainless steel construction with fiberglass insulation.



Unique Canned Fuel System

Available Quad-Heat™ dual fuel system combines the standard heating module with a canned fuel back up system, utilizing corner chimneys to evenly distribute heat and eliminate "hot spots" commonly caused by ordinary canned fuel systems.



C5 U-Series

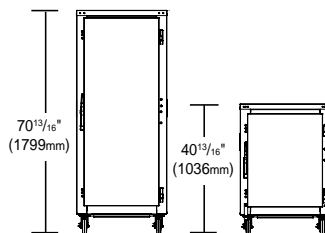
Heavily insulated non-powered cabinets for transport of hot or cold food.

Insulated with high-performance, 2.5" thick high density fiberglass insulation to help maintain hot or cold temperatures while transporting food. Built-in pocket handles and 4 swivel casters for improved maneuverability. Flush, twist locking door latch keeps door securely closed during transport.



Non-Powered

Available Sizes



All cabinets are 29.125" (740mm) wide and 32.625" (829mm) deep (stainless steel or aluminum construction).

TC90 Series

Half Height insulated transport cabinets

Convenient, safe hot food transport. Low center of gravity assures safe transport, “hands-free” kick latch for easy opening, and “always-on” analog thermometer to view internal temperature while cabinet is unplugged. Aluminum exterior with stainless steel interior, 12x20 steam pan, and 18x26 sheet pan models available.



TC90B (for 18x26 sheet pans)
37" H (940mm) x 27.25" W (693mm) x 30.75" D (782mm)

Electrical Configurations



NEMA 5-15P
120V, 60Hz, 950W



TC90S (for 12x20 steam pans)
37" H (940mm) x 21.25" W (540mm) x 24.75" D (629mm)

If you need to hold it or move it... we've got it.



For more information on other holding & transport products,
contact your local Metro representative or visit www.metro.com.



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Phone: 1.800.992.1776

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www.metro.com/contactus

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The Metro C5 Cabinet Line:
CONTROL, CAPACITY, CONFIGURATIONS, CONFIDENCE, and CARE.



WWW.METRO.COM/C5

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Information and specifications are subject to change without notice. Please confirm at time of order. Standard Metro Terms & Conditions apply. See current Metro Foodservice Solutions Guide for details.

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We put space to work.