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.

C5 3 Series
with Insulation Armour™
Cool-to-touch design provides energy efficiency at a lower initial investment.

C5 1 Series
Reliable non-insulated solution for proofing and basic holding needs.

C5 4 Series
with Insulation Armour™ Plus
High performance holding and energy efficiency at a lower initial investment.
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
气温

温度

措施并显示实际机柜温度。

湿润

湿度

测量并显示实际机柜相对湿度。

优先级

9系列控制器在食品安全的情况下优先生成热量，然后是湿度。

直观

易用的控制

直观易用的控制，任何人都能理解。

低水位警报

一个安全功能，指示何时需要水。当水位低时，水元件将不会被激活。

忆回与记忆

在触摸按钮时查看设置。设置在关闭时被保存。

低温警报

保证机柜按期望温度运行。

高功能

高性能气流设计通过引导热气到机柜底部并在水箱上方循环，允许其自然上升，而不会直接吹过食物。

易用控制

实时温度和相对湿度水平始终显示，使食品服务专业人员获得宝贵的反馈。只需转动旋钮设置到所需的温度或湿度设置，让机柜继续工作。

重保温

2-1/2”厚，高密度玻璃纤维绝缘，您可以选择不锈钢或铝制结构。

32能源之星

32款能源之星认证机型供您选择！

滑梯

两种系统供您选择，每种都有不同尺寸的托盘。

通用选项

用于最大托盘灵活性或唇负载，以最大限度地提高18x26张纸托盘容量。

门

可现场更换的、坚固的或玻璃绝缘的门，配以强力磁性推拉，便于出入。

4加仑水箱

允许您最大限度地控制实际相对湿度水平。滴水槽防撞器是每个9系列机柜的标准功能。

顶置控制

人体工程学、方便使用的控制装置安装在机柜顶部，以提高访问性，防止损坏，并方便清洁。

智能

9系列控制

以食物安全为优先，在生热之前先生热。

直观

简单易懂的控制。

低温警报

确保机柜按所选温度运行。
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

Electrical Configurations

- NEMA 5-20P
  120V, 60Hz, 2000W
- NEMA 5-15P
  120V, 60Hz, 1440W
- NEMA 6-15P
  220-240V, 50/60Hz, 1681-2000W

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

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.

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.
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

An “A” suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

For Lower Wattage (1440W, 120V, 60Hz) combination & holding cabinets. (No Up-charge)

For Export (220-240V, 50/60Hz,) cabinets. (No Up-charge)

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

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

No Up-charge for Blue or Gray Insulation Armour. Contact your Metro representative for other color options.
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.

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

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

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

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

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

Energy Star rated models to choose from!

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.
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!

**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).
Heavy-Duty Door & Hinges
Field reversible stainless steel door with 2” thick high-density fiberglass insulation and 11-gauge stainless steel hinges.

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.

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

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.

Innovative Design.

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.

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 27 5/8" (702mm) wide and 31 1/2" (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)

An “A” suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

For Lower Wattage (1440W, 120V, 60Hz) combination & holding cabinets. (No Up-charge)

For Export (220-240V, 50/60Hz,) cabinets. (No Up-charge)

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

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

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.
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)

An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

Available Sizes

- 69 7/8" (1772mm)
- 57 3/4" (1467mm)
- 42 3/4" (1086mm)

All cabinets are 25 1/4" (638mm) wide and 30 3/4" (768mm) deep (aluminum construction).
Shelf Option
For covered plates or odd size pans and dishes.

Fixed Wire
Spaced on 3" centers to hold 12x20 steam, 18x26 sheet, and GN pans (65mm deep).

Lip Load Slides
Maximize 18x26 sheet pan capacity.

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

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.

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

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.

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

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.

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

Armor 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).

Keeps Food Hot for 5 Hours or Longer.

Uses 50% Less Energy than leading fiberglass insulated cabinets!
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 39-1/2" 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.

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.
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

Quad-Heat™ unit shown with optional Swing-Up Pull Handle.
All Double-Door cabinets are 67 1/4” wide and 33 3/8” deep.

Available Sizes

Single-Door
63 5/8” wide and 30 5/8” deep

Single-Door
52 5/8” wide and 30 5/8” deep

Single-Door
41 5/8” wide and 30 5/8” deep

Information Panel
Dry-erase white board information panel, ergonomic handles, and hands-free kick latch provide the tools you need for improved efficiency and maneuverability.

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.

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.

Electrical Configurations

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

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

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

WWW.METRO.COM/C5

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.

© 2015 InterMetro Industries Corporation, Wilkes-Barre, PA 18705
The Emerson logo is a trademark and a service mark of Emerson Electric Company.