



WWW.METRO.COM

METRO®
We put space to work.™

T-SERIES

PROTECTS AND INSULATES WITH
TRANSPORT ARMOUR™



C5 T-Series with Transport Armour™

Provides Durability, Efficiency, and Intelligence making it the
IDEAL solution for over-the-road transport of hot food.



9 SERIES

PROVIDES DIRECT TEMPERATURE
& HUMIDITY CONTROL



8 SERIES

OFFERS PRECISE
TEMPERATURE CONTROL

6 SERIES

DELIVERS PROFESSIONAL
RESULTS

1 SERIES

DELIVERS RELIABLE
PERFORMANCE

3 SERIES

DELIVERS VALUE WITH
INSULATION ARMOUR™



C5 3 Series with patented Insulation Armour™ is the
ultimate in value and style – delivering energy savings
and aesthetic appeal at an affordable price.



T-SERIES

with Transport Armour™

DURABLE, EFFICIENT,
INTELLIGENT.





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.

Travelsafe.™



Intelligent or Basic Controls

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



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

3 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)



Heavy-Duty

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



Uses
50% Less
Energy
than leading
fiberglass
insulated
cabinets!

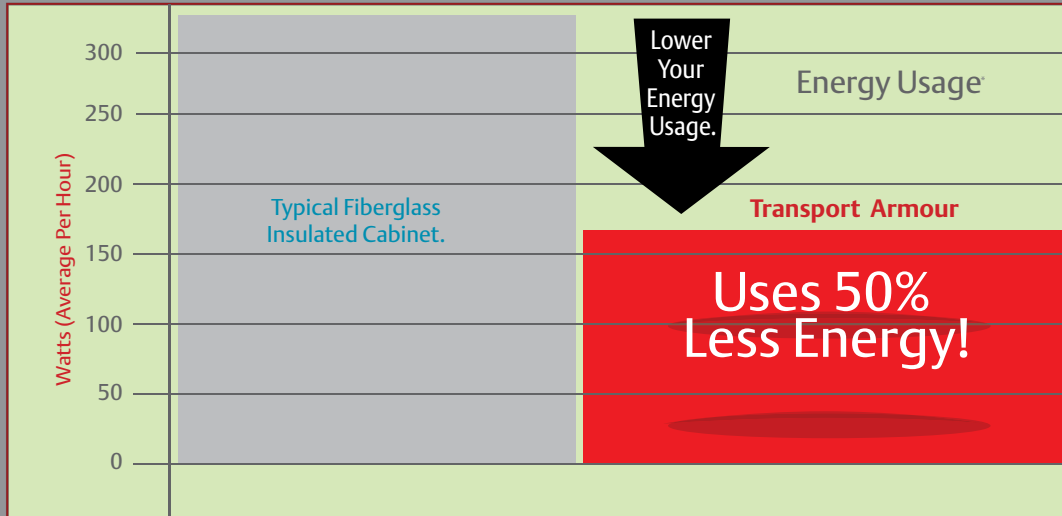


Keeps Food Hot for
5 Hours
or Longer.

Foamed-in-Place Insulation

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

Uses 50% Less Energy.



* Average hourly energy consumption. Based off ENERGY STAR Qualification, "Idle Energy, Rate-Dry" test. 150°F cabinet operating temperature. Based off full-height cabinet models.

With Energy costs on the rise, reducing energy usage is becoming more and more important. T-Series with Transport Armour™ utilizes 50% less Energy than the most efficient fiberglass insulated cabinets. Foamed-in-place polyurethane insulation delivers both Efficiency and Durability.

Uniform Temperature...

T-Series with Transport Armour™

Gentle circulation of air, while unplugged and in transit, eliminates hot and cold spots that endanger food safety. Temperature stratification is 3-1/2 times better with Metro's mobile power option.

To prolong battery life, air circulation and display will shut down after 3 hours. Simply turn unit back on if additional runtime is needed.



154°F
153°F
153°F
152°F
150°F



Digital Display

Low/High Temp Alarms

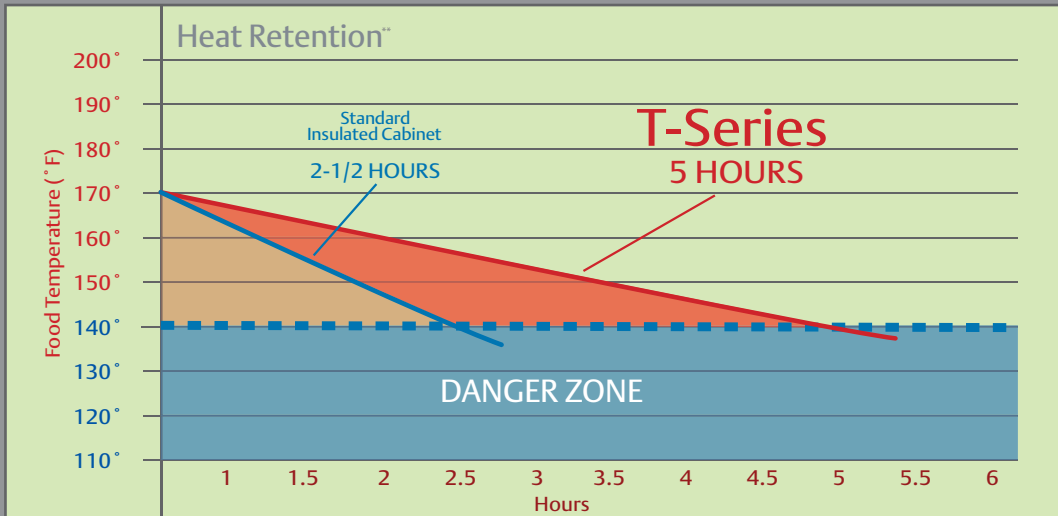
Mobile Power



Recall Memory

Diagnostic Troubleshooting

Keeps Food Hot Twice As Long.



** Average food temperature 170° F, cabinets preheated to 180°F. Four 12" x 20" x 4" uncovered steam pans were placed inside cabinets. Additional food mass and covered pans may result in longer heat retention.

while unplugged.

Traditional Cabinet



The number one consideration when transporting hot food to satellite locations is keeping food hot, appetizing, and out of the danger zone. Heat retention plays a vital role in the success of any meal delivery program. T-Series' foamed-in-place polyurethane insulation keeps food hot while unplugged for **5 hours or longer**, which is more than twice as long as a standard cabinet with fiberglass insulation. Schools, institutions, banquet facilities, and caterers, just to name a few—can now Travelsafe™ with Transport Armour™

Experience the Benefits.
Keep Food Safe.

T-Series

with Transport Armour™

Electro-Mechanical Temperature Control

Analog Thermometer



Flush Recessed Controls



T-SERIES WITH TRANSPORT ARMOUR™

Metro® C5™ **T-Series** Heated Holding Cabinets with Transport Armour™ are specifically designed for heavy-duty 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 T-Series make it the IDEAL solution for all mobile applications.





Options:

Small-Item Shelf

Travel Latch/Hasp

Straight Plug

Adjustable Bottom Load Slide Pairs

Adjustable Lip Load Slide Pairs

Correctional Packages

220-240 Voltage for Export

- > Transport Armour™
- > Foamed-In-Place Polyurethane Insulation
- > Steel Reinforced Polymer Handles Double as Bumpers
- > Polymer Armour Panels With Built-In Hand Holds.
- > Mobile Power for Better Temperature Stratification and Temperature Alerts
- > Heavy-Duty Construction
- > Heavy-Duty Vaulted Door, Hinges, and Flush Paddle Latch.
- > Adjustable Slides on 1.675" Spacing.
- > Fixed Lip Load Slides for 12X20 and GN Pans
- > Heavy-Duty 6" Casters
- > Easy-To-Clean Surfaces
- > Interchangable Slide Systems

T

Heated Holding	•
Heavy-Duty/Mobile Applications	•
Humidity Control	
Proofing	
Digital Solid State Controller	a
Analog Control	a
Perimeter Bumper	•
Handles	•
Low-Temp Alarm	a
High-Temp Alarm	a
Mobile Power (Battery)	a
FIP Polyurethane Insulation	•
Reach-In	•
Pass-Through	
Full Height	a
Dual Cavity	a
5/6 Height	a
1/2 Height	a
Insulated Doors	•
Clear Doors	
Vaulted Doors	•
Concealed Hinges	•
Field Reversible Doors	
15 Amp Service	•
Stainless Steel Construction	•
Aluminum Construction	
ENERGY STAR	•

• Standard Feature

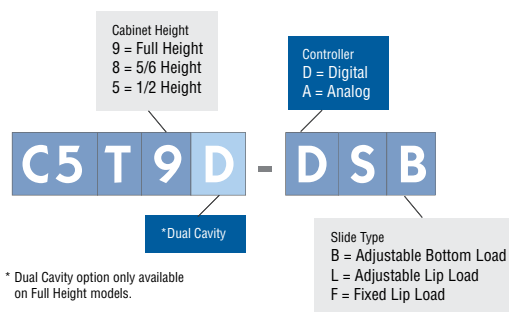
a Available Feature



Use small item shelf option for plated meals or odd sized pans.

T-SERIES 13.9T

HEAVY-DUTY HOLDING
SOLUTIONS FOR THE
MOST DEMANDING
MOBILE & STATIONARY
APPLICATIONS



Controls	Slides	Cat No.	Approx. Pkd. Wt. (lbs.)
Full Height			
Digital	Adjustable Bottom Load	C5T9-DSB	490
Digital	Adjustable Lip Load	C5T9-DSL	482
Digital	Fixed Lip Load	C5T9-DSF	437
Analog	Adjustable Bottom Load	C5T9-ASB	484
Analog	Adjustable Lip Load	C5T9-ASL	476
Analog	Fixed Lip Load	C5T9-ASF	431
Full Height Dual Cavity			
Digital	Adjustable Bottom Load	C5T9D-DSB	509
Digital	Adjustable Lip Load	C5T9D-DSL	502
Digital	Fixed Lip Load	C5T9D-DSF	461
Analog	Adjustable Bottom Load	C5T9D-ASB	503
Analog	Adjustable Lip Load	C5T9D-ASL	496
Analog	Fixed Lip Load	C5T9D-ASF	455
5/6 Height			
Digital	Adjustable Bottom Load	C5T8-DSB	456
Digital	Adjustable Lip Load	C5T8-DSL	449
Digital	Fixed Lip Load	C5T8-DSF	404
Analog	Adjustable Bottom Load	C5T8-ASB	450
Analog	Adjustable Lip Load	C5T8-ASL	443
Analog	Fixed Lip Load	C5T8-ASF	398
1/2 Height			
Digital	Adjustable Bottom Load	C5T5-DSB	383
Digital	Adjustable Lip Load	C5T5-DSL	378
Digital	Fixed Lip Load	C5T5-DSF	337
Analog	Adjustable Bottom Load	C5T5-ASB	377
Analog	Adjustable Lip Load	C5T5-ASL	372
Analog	Fixed Lip Load	C5T5-ASF	331



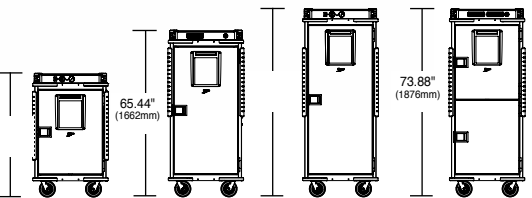
C5 T9 - D S B A

C5 T9 D - D S B A

C5 T9 X - D S B

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

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



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

Adjustable Bottom Load Pan Capacity

Cabinet Size	Slide Pairs		Sheet Pans 18"x26"	Steam Pans			Gastronorm 65mm Depth	
	Provided	Max**		12"x20"x2.5"	12"x20"x4"	12"x20"x6"	2/1	1/1
Full Height	16	32	16	32	22	16	16	32
Full Height Dual Cavity	14	28	14	32*	20*	16*	16*	32*
5/6 Height	14	27	14	28	18	14	14	28
1/2 Height	9	17	9	18	12	8	9	18

* Floor of cabinet used for one pan level, two levels for dual cavity.

** Maximum number of slide pairs @ 1.675" spacing. Additional slide pairs ordered separately.

Adjustable Lip Load Pan Capacity

Cabinet Size	Slide Pairs		Sheet Pans 18"x26"	Steam Pans			Gastronorm 65mm Depth	
	Provided	Max**		12"x20"x2.5"	12"x20"x4"	12"x20"x6"	2/1	1/1
Full Height	16	32	16	32	22*	16	16	32
Full Height Dual Cavity	14	28	14	28	20*	12	14	28
5/6 Height	14	27	14	26	18	12	13	26
1/2 Height	9	17	9	16	12*	8	8	16

* Floor of cabinet used for one pan level, two levels for dual cavity.

** Maximum number of slide pairs @ 1.675" spacing. Additional slide pairs ordered separately.

Fixed Lip Load

Cabinet Size	Slide Levels 18"x26"	Steam Pans			65mm Depth		Gastronorm 100mm Depth		150mm Depth	
		12"x20"x2.5"	12"x20"x4"	12"x20"x6"	2/1	1/1	2/1	1/1	2/1	1/1
Full Height	32	32	22	16	16	32	11	22	8	16
Full Height Dual Cavity	30	32	20	16	16	32	10	20	8	16
5/6 Height	27	28	18	14	14	28	9	18	7	14
1/2 Height	17	18	12	8	9	18	6	12	4	8



NEMA 5-15P
1400 Watt, 120 Volt,
Standard



9, 8 & 6 SERIES

LEVELS OF CONTROL



9 SERIES

CONTROLLED TEMPERATURE & HUMIDITY

Temperature
Measures and displays actual cabinet temperature.

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

Humidity
Measures and displays actual cabinet relative humidity.

Temperature Priority
9 Series controller generates heat before humidity for food safety.



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.

8 SERIES

CONTROLLED TEMPERATURE

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.



6 SERIES

HEATED HOLDING

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.





CONTROLLED TEMPERATURE & HUMIDITY

Metro® C5™ 9 Series Controlled Humidity Heated Holding & Proofing Cabinets are designed to maintain food quality for extended periods of time. By controlling both temperature and humidity, operators can be assured that their product will come out of the 9 Series as delectable as it went in. Realtime temperature and relative humidity levels are constantly displayed, giving the foodservice professional valuable feedback. With the 9 Series cabinet, operators can now specify holding criteria along with ingredients, preparation, cooking, and finishing for optimal results.





Options:
 Small Item Shelf
 Stainless Steel Legs
 Universal Slide Pairs
 Stainless Steel Universal Wire Slides
 Straight Plug
 Twist-Lock Plug
 Flush-Mounted Door Latch
 Twist Locking Flush-Mounted Door Latch
 Key Locking Flush-Mounted Door Latch
 Control Panel Cover
 Drain Hose Adapter
 6" Casters
 Stainless Steel Handles
 Rigid Rear Casters
 Factory Left Hand Hinging
 1440 Watt, 12 Amp Power
 220-240 Voltage for Export

- > Adjustable universal wire slides on 1-1/2" increments with SiteSelect™
- > Lip-load slides for sheet pans
- > Optional small item shelf
- > High-capacity water reservoir with drain
- > Easy-to-clean surfaces
- > Built-to-last door latches and lift-off hinges
- > Double pane, insulated, tempered glass doors
- > High-quality casters
- > Recessed handles on all four corners
- > Integrated polymer bumper drip trough
- > Interchangeable slide systems

9

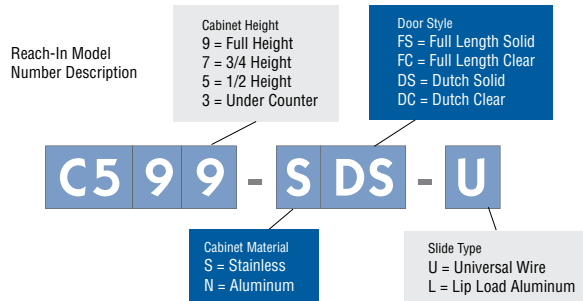
Heated Holding	•
Humidity Control	•
Proofing	•
Digital Solid State Controller	•
Analog Control	
Digital Display	•
Analog Thermometer	
Low-Temp Alarm	•
Low-Water Alarm	•
Corner Bumpers	•
Drip Trough and Pan	•
Active Water Reservoir	•
Passive Water Pan	
Fully Insulated	•
Insulation Armour™	
Reach-In	•
Pass-Thru	a
Full Height	a
3/4 Height	a
1/2 Height	a
Under Counter	a
Dutch Doors	a
Clear Doors	a
Insulated Doors	•
Universal Wire Slides	a
Lip Load Slides	a
Fixed Wire Slides	
Max Temp (F)	200°
2000 Watts	•
1440 Watts	a
20 Amp Service	•
15 Amp Service	a
Heavy-Duty Handle	•
Lift-Off Doors	•
Field Reversible Doors	•
Stainless Steel Construction	a
Aluminum Construction	a

• Standard Feature
 a Available Feature



9 SERIES - 13.99

EXCEPTIONAL
FOOD QUALITY
AND THE PERFECT
FIT FOR YOUR
OPERATION.



REACH-IN CABINETS

Doors	Slides	Cat. No. Stainless Steel	Approx. Pkd. Wt. (lbs.)	Cat. No. Aluminum	Approx. Pkd. Wt. (lbs.)
Full Height					
Full Solid	Universal	C599-SFS-U	400	C599-NFS-U	270
Full Solid	Lip Load	C599-SFS-L	390	C599-NFS-L	265
Dutch Solid	Universal	C599-SDS-U	410	C599-NDS-U	270
Dutch Solid	Lip Load	C599-SDS-L	400	C599-NDS-L	270
Full Clear	Universal	C599-SFC-U	410	C599-NFC-U	280
Full Clear	Lip Load	C599-SFC-L	400	C599-NFC-L	270
Dutch Clear	Universal	C599-SDC-U	410	C599-NDC-U	280
Dutch Clear	Lip Load	C599-SDC-L	400	C599-NDC-L	270
3/4 Height					
Full Solid	Universal	C597-SFS-U	310	C597-NFS-U	210
Full Solid	Lip Load	C597-SFS-L	300	C597-NFS-L	205
Full Clear	Universal	C597-SFC-U	307	C597-NFC-U	215
Full Clear	Lip Load	C597-SFC-L	297	C597-NFC-L	210
1/2 Height					
Full Solid	Universal	C595-SFS-U	200	C595-NFS-U	140
Full Solid	Lip Load	C595-SFS-L	190	C595-NFS-L	135
Full Clear	Universal	C595-SFC-U	197	C595-NFC-U	145
Full Clear	Lip Load	C595-SFC-L	187	C595-NFC-L	140
Under Counter (Not available in 120V, 2000W)					
Full Solid	Universal	C593L-SFS-U	105	C593L-NFS-U	70
Full Solid	Lip Load	C593L-SFS-L	95	C593L-NFS-L	65
Full Clear	Universal	C593L-SFC-U	100	C593L-NFC-U	75
Full Clear	Lip Load	C593L-SFC-L	90	C593L-NFC-L	70

Pass-Thru Model Number Description

Pass Thru

Door Style
FS = Full Length Solid
FC = Full Length Clear
DS = Dutch Solid
DC = Dutch Clear

C599 - SDS - UPDS

PASS-THRU CABINETS (Not available in 3/4 Height)

Doors/Rear Doors	Slides	Cat. No. Stainless Steel	Approx. Pkd. Wt. (lbs.)	Cat. No. Aluminum	Approx. Pkd. Wt. (lbs.)
Full Height Pass-Thru					
Full Solid/Full Solid	Universal	C599-SFS-UPFS	435	C599-NFS-UPFS	270
Full Solid/Full Clear	Universal	C599-SFS-UPFC	430	C599-NFS-UPFC	280
Full Solid/Full Solid	Lip Load	C599-SFS-LPFS	390	C599-NFS-LPFS	265
Full Solid/Full Clear	Lip Load	C599-SFS-LPFC	435	C599-NFS-LPFC	270
Dutch Solid/Dutch Solid	Universal	C599-SDS-UPDS	410	C599-NDS-UPDS	275
Dutch Solid/Dutch Clear	Universal	C599-SDS-UPDC	435	C599-NDS-UPDC	275
Dutch Solid/Dutch Solid	Lip Load	C599-SDS-LPDS	400	C599-NDS-LPDS	275
Dutch Solid/Dutch Clear	Lip Load	C599-SDS-LPDC	430	C599-NDS-LPDC	280
Full Clear/Full Clear	Universal	C599-SFC-UPFC	400	C599-NFC-UPFC	275
Full Clear/Full Solid	Universal	C599-SFC-UPFS	435	C599-NFC-UPFS	280
Full Clear/Full Clear	Lip Load	C599-SFC-LPFC	400	C599-NFC-LPFC	270
Full Clear/Full Solid	Lip Load	C599-SFC-LPFS	430	C599-NFC-LPFS	280
Dutch Clear/Dutch Clear	Universal	C599-SDC-UPDC	410	C599-NDC-UPDC	280
Dutch Clear/Dutch Solid	Universal	C599-SDC-UPDS	435	C599-NDC-UPDS	280
Dutch Clear/Dutch Clear	Lip Load	C599-SDC-LPDC	400	C599-NDC-LPDC	275
Dutch Clear/Dutch Solid	Lip Load	C599-SDC-LPDS	430	C599-NDC-LPDS	275

1/2 Height Pass-Thru

Full Solid/Full Solid	Universal	C595-SFS-UPFS	210	C595-NFS-UPFS	150
Full Solid/Full Clear	Universal	C595-SFS-UPFC	218	C595-NFS-UPFC	150
Full Solid/Full Solid	Lip Load	C595-SFS-LPFS	200	C595-NFS-LPFS	145
Full Solid/Full Clear	Lip Load	C595-SFS-LPFC	205	C595-NFS-LPFC	140
Full Clear/Full Clear	Universal	C595-SFC-UPFC	207	C595-NFC-UPFC	155
Full Clear/Full Solid	Universal	C595-SFC-UPFS	218	C595-NFC-UPFS	150
Full Clear/Full Clear	Lip Load	C595-SFC-LPFC	200	C595-NFC-LPFC	145
Full Clear/Full Solid	Lip Load	C595-SFC-LPFS	205	C595-NFC-LPFS	140

C599L - SDS - U

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



C599X - SDS - U

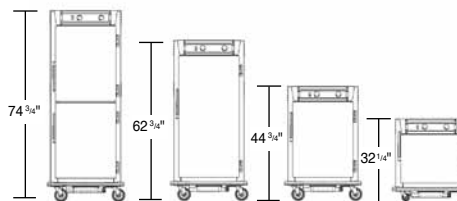
For Export (220-240V, 50/60Hz.) cabinets. (No Up-charge)



C599 - SDS - UA

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

C599 - SDS - UPDS A



All cabinets are 30" wide and 34" deep



NEMA 5-20P
2000 Watt, 120 Volt,
Standard



Cabinet Size	Universal Wire Pan Capacity						Lip Load Pan Capacity		
	Slide Pairs		Sheet Pans 18"x26"	Steam Pans			Gastronorm 65mm Depth		Sheet Pans 18"x26"
	Provided	Max*		12"x20"x2.5"	12"x20"x4"	12"x20"x6"	2/1	1/1	
Full Height	18	37	18	34	24	18	17	34	35
Full Height Dutch	18	35	17	32	22	16	16	32	34
3/4 Height	14	29	13	26	16	12	13	26	27
1/2 Height	8	17	8	16	10	8	8	16	17
Under Counter	5	10	5	10	6	4	5	10	10

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



CONTROLLED TEMPERATURE

Metro® C5™ **8 Series** Controlled Temperature Heated Holding Cabinets are designed to precisely maintain food temperature. Intelligent temperature control takes the guesswork out of holding your food product. Simply set the desired cabinet temperature and the proprietary 8 Series controller does the rest by continuously monitoring, displaying, and maintaining the internal temperature of the cabinet. Precise control gives professional results.





- > Adjustable universal wire slides on 1-1/2" increments with SiteSelect™
- > Lip-load slides for sheet pans
- > Optional small item shelf
- > Removable water pan for passive humidity generation
- > Double pane, insulated, tempered glass doors
- > Easy-to-clean surfaces
- > Built-to-last door latches and lift-off hinges
- > High-quality casters
- > Recessed handles on all four corners
- > Interchangeable slide systems

8

Heated Holding	•
Humidity Control	
Proofing	
Digital Solid State Controller	•
Analog Control	
Digital Display	•
Analog Thermometer	
Low-Temp Alarm	•
Low-Water Alarm	
Corner Bumpers	a
Drip Trough and Pan	a
Active Water Reservoir	
Passive Water Pan	•
Fully Insulated	•
Insulation Armour™	
Reach-In	•
Pass-Thru	a
Full Height	a
3/4 Height	a
1/2 Height	a
Under Counter	a
Dutch Doors	a
Clear Doors	a
Insulated Doors	•
Universal Wire Slides	a
Lip Load Slides	a
Fixed Wire Slides	
Max Temp (F)	200°
2000 Watts	•
1440 Watts	a
20 Amp Service	•
15 Amp Service	a
Heavy-Duty Handle	•
Lift-Off Doors	•
Field Reversible Doors	•
Stainless Steel Construction	a
Aluminum Construction	a

• Standard Feature

a Available Feature



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

C5 8 9 - S DS - U

Cabinet Material
S = Stainless
N = Aluminum

Slide Type
U = Universal Wire
L = Lip Load Aluminum



8 SERIES - 13.98

PRECISE, ACCURATE,
REPEATABLE THERMAL
PERFORMANCE, NO
MATTER WHICH
CONFIGURATION
YOU CHOOSE.

REACH-IN CABINETS

Doors	Slides	Cat. No. Stainless Steel	Approx. Pkd. Wt. (lbs.)	Cat. No. Aluminum	Approx. Pkd. Wt. (lbs.)
Full Height					
Full Solid	Universal	C589-SFS-U	375	C589-NFS-U	270
Full Solid	Lip Load	C589-SFS-L	365	C589-NFS-L	265
Dutch Solid	Universal	C589-SDS-U	385	C589-NDS-U	275
Dutch Solid	Lip Load	C589-SDS-L	375	C589-NDS-L	270
Full Clear	Universal	C589-SFC-U	415	C589-NFC-U	275
Full Clear	Lip Load	C589-SFC-L	415	C589-NFC-L	270
Dutch Clear	Universal	C589-SDC-U	415	C589-NDC-U	280
Dutch Clear	Lip Load	C589-SDC-L	415	C589-NDC-L	270
3/4 Height					
Full Solid	Universal	C587-SFS-U	285	C587-NFS-U	210
Full Solid	Lip Load	C587-SFS-L	307	C587-NFS-L	205
Full Clear	Universal	C587-SFC-U	307	C587-NFC-U	215
Full Clear	Lip Load	C587-SFC-L	280	C587-NFC-L	210
1/2 Height					
Full Solid	Universal	C585-SFS-U	175	C585-NFS-U	140
Full Solid	Lip Load	C585-SFS-L	175	C585-NFS-L	135
Full Clear	Universal	C585-SFC-U	205	C585-NFC-U	145
Full Clear	Lip Load	C585-SFC-L	205	C585-NFC-L	140
Under Counter (Not available in 120V, 2000W)					
Full Solid	Universal	C583L-SFS-U	80	C583L-NFS-U	70
Full Solid	Lip Load	C583L-SFS-L	70	C583L-NFS-L	65
Full Clear	Universal	C583L-SFC-U	105	C583L-NFC-U	75
Full Clear	Lip Load	C583L-SFC-L	100	C583L-NFC-L	70

Pass-Thru Model Number Description

Pass Thru

Door Style
FS = Full Length Solid
FC = Full Length Clear
DS = Dutch Solid
DC = Dutch Clear

C589 - SDS - UPDS


PASS-THRU CABINETS (Not available in 3/4 Height)

Doors/Rear Doors	Slides	Cat. No. Stainless Steel	Approx. Pkd. Wt. (lbs.)	Cat. No. Aluminum	Approx. Pkd. Wt. (lbs.)
Full Height Pass-Thru					
Full Solid/Full Solid	Universal	C589-SFS-UPFS	375	C589-NFS-UPFS	270
Full Solid/Full Clear	Universal	C589-SFS-UPFC	435	C589-NFS-UPFC	280
Full Solid/Full Solid	Lip Load	C589-SFS-LPFS	385	C589-NFS-LPFS	265
Full Solid/Full Clear	Lip Load	C589-SFS-LPFC	435	C589-NFS-LPFC	275
Dutch Solid/Dutch Solid	Universal	C589-SDS-UPDS	380	C589-NDS-UPDS	275
Dutch Solid/Dutch Clear	Universal	C589-SDS-UPDC	430	C589-NDS-UPDC	275
Dutch Solid/Dutch Solid	Lip Load	C589-SDS-LPDS	390	C589-NDS-LPDS	270
Dutch Solid/Dutch Clear	Lip Load	C589-SDS-LPDC	430	C589-NDS-LPDC	270
Full Clear/Full Clear	Universal	C589-SFC-UPFC	400	C589-NFC-UPFC	275
Full Clear/Full Solid	Universal	C589-SFC-UPFS	435	C589-NFC-UPFS	280
Full Clear/Full Clear	Lip Load	C589-SFC-LPFC	390	C589-NFC-LPFC	270
Full Clear/Full Solid	Lip Load	C589-SFC-LPFS	435	C589-NFC-LPFS	275
Dutch Clear/Dutch Clear	Universal	C589-SDC-UPDC	410	C589-NDC-UPDC	280
Dutch Clear/Dutch Solid	Universal	C589-SDC-UPDS	435	C589-NDC-UPDS	275
Dutch Clear/Dutch Clear	Lip Load	C589-SDC-LPDC	400	C589-NDC-LPDC	275
Dutch Clear/Dutch Solid	Lip Load	C589-SDC-LPDS	435	C589-NDC-LPDS	270

1/2 Height Pass-Thru

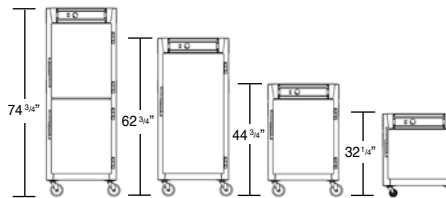
Full Solid/Full Solid	Universal	C585-SFS-UPFS	170	C585-NFS-UPFS	150
Full Solid/Full Clear	Universal	C585-SFS-UPFC	218	C585-NFS-UPFC	150
Full Solid/Full Solid	Lip Load	C585-SFS-LPFS	165	C585-NFS-LPFS	145
Full Solid/Full Clear	Lip Load	C585-SFS-LPFC	210	C585-NFS-LPFC	140
Full Clear/Full Clear	Universal	C585-SFC-UPFC	218	C585-NFC-UPFC	155
Full Clear/Full Solid	Universal	C585-SFC-UPFS	218	C585-NFC-UPFS	150
Full Clear/Full Clear	Lip Load	C585-SFC-LPFC	210	C585-NFC-LPFC	145
Full Clear/Full Solid	Lip Load	C585-SFC-LPFS	210	C585-NFC-LPFS	140

C589L - SDS - U For Lower Wattage (1440W, 120V, 60Hz) cabinets. (No Up-charge) 

C589X - SDS - U For Export (220-240V, 50/60Hz,) cabinets. (No Up-charge) 

C589 - SDS - UA
C589 - SDS - UPDS A

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



All cabinets are 28" wide and 30-1/2" deep (Pass-thru are 32-1/2" deep)

NAFEM DATA PROTOCOL COMPLIANT



NEMA 5-20P
2000 Watt, 120 Volt,
Standard



	Universal Wire Pan Capacity								Lip Load Pan Capacity
Cabinet Size	Slide Pairs		Sheet Pans	Steam Pans			Gastronorm 65mm Depth		Sheet Pans 18"x26"
	Provided	Max*	18"x26"	12"x20"x2.5"	12"x20"x4"	12"x20"x6"	2/1	1/1	
Full Height	18	37	18	34	24	18	17	34	35
Full Height Dutch	18	35	17	32	22	16	16	32	34
3/4 Height	14	29	13	26	16	12	13	26	27
1/2 Height	8	17	8	16	10	8	8	16	17
Under Counter	5	10	5	10	6	4	5	10	10

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



HEATED HOLDING

Metro® C5™ **6 Series** Heated Holding Cabinets are designed for the rigors of everyday use in the most demanding professional foodservice environments. Temperature controls and display are easy to use and understand. Many configuration options make the 6 Series ideal for a wide variety of uses, including mobile applications.





Options:

- Small Item Shelf
- Stainless Steel Legs
- Universal Slide Pairs
- Stainless Steel Universal Wire Slides
- Straight Plug
- Twist-Lock Plug
- Flush-Mounted Door Latch
- Twist Locking Flush-Mounted Door Latch
- Key Locking Flush-Mounted Door Latch
- Control Panel Cover
- 6" Casters
- Stainless Steel Handles
- Full Perimeter Bumper
- Polymer Bumper Drip Trough Pair
- Rigid Rear Casters
- Factory Left Hand Hinging
- 1440 Watt, 12 Amp Power
- 220-240 Voltage for Export

- > Adjustable universal wire slides on 1-1/2" increments with SiteSelect™
- > Lip-load slides for sheet pans
- > Optional small item shelf
- > Removable water pan for passive humidity generation
- > Double pane, insulated, tempered glass doors
- > Easy-to-clean surfaces
- > Built-to-last door latches and lift-off hinges
- > High-quality casters
- > Recessed handles on all four corners
- > Interchangeable slide systems

6

Heated Holding	•
Humidity Control	•
Proofing	•
Digital Solid State Controller	•
Analog Control	•
Digital Display	•
Analog Thermometer	•
Low-Temp Alarm	•
Low-Water Alarm	•
Corner Bumpers	a
Drip Trough and Pan	a
Active Water Reservoir	•
Passive Water Pan	•
Fully Insulated	•
Insulation Armour™	•
Reach-In	•
Pass-Thru	a
Full Height	a
3/4 Height	a
1/2 Height	a
Under Counter	a
Dutch Doors	a
Clear Doors	a
Insulated Doors	•
Universal Wire Slides	a
Lip Load Slides	a
Fixed Wire Slides	•
Max Temp (F)	200°
2000 Watts	•
1440 Watts	a
20 Amp Service	•
15 Amp Service	a
Heavy-Duty Handle	•
Lift-Off Doors	•
Field Reversible Doors	•
Stainless Steel Construction	a
Aluminum Construction	a

• Standard Feature

a Available Feature



6 SERIES- 13.96

PROFESSIONAL
HOLDING SOLUTIONS
FOR STATIONARY
OR MOBILE
APPLICATIONS

3/4 Height shown
with optional
Flush Door Latch,
Handles, and Full
Perimeter Bumper.

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

C5 6 9 - S DS - U

Cabinet Material
S = Stainless
N = Aluminum

Slide Type
U = Universal Wire
L = Lip Load Aluminum

REACH-IN CABINETS

Doors	Slides	Cat. No. Stainless Steel	Approx. Pkd. Wt. (lbs.)	Cat. No. Aluminum	Approx. Pkd. Wt. (lbs.)
Full Height					
Full Solid	Universal	C569-SFS-U	375	C569-NFS-U	270
Full Solid	Lip Load	C569-SFS-L	365	C569-NFS-L	265
Dutch Solid	Universal	C569-SDS-U	385	C569-NDS-U	275
Dutch Solid	Lip Load	C569-SDS-L	375	C569-NDS-L	270
Full Clear	Universal	C569-SFC-U	415	C569-NFC-U	275
Full Clear	Lip Load	C569-SFC-L	415	C569-NFC-L	270
Dutch Clear	Universal	C569-SDC-U	415	C569-NDC-U	280
Dutch Clear	Lip Load	C569-SDC-L	415	C569-NDC-L	270
3/4 Height					
Full Solid	Universal	C567-SFS-U	285	C567-NFS-U	210
Full Solid	Lip Load	C567-SFS-L	307	C567-NFS-L	205
Full Clear	Universal	C567-SFC-U	307	C567-NFC-U	215
Full Clear	Lip Load	C567-SFC-L	280	C567-NFC-L	210
1/2 Height					
Full Solid	Universal	C565-SFS-U	175	C565-NFS-U	140
Full Solid	Lip Load	C565-SFS-L	175	C565-NFS-L	135
Full Clear	Universal	C565-SFC-U	205	C565-NFC-U	145
Full Clear	Lip Load	C565-SFC-L	205	C565-NFC-L	140
Under Counter (Not available in 120V, 2000W)					
Full Solid	Universal	C563L-SFS-U	80	C563L-NFS-U	70
Full Solid	Lip Load	C563L-SFS-L	70	C563L-NFS-L	65
Full Clear	Universal	C563L-SFC-U	105	C563L-NFC-U	75
Full Clear	Lip Load	C563L-SFC-L	100	C563L-NFC-L	70

Pass-Thru Model Number Description

Pass Thru

Door Style
FS = Full Length Solid
FC = Full Length Clear
DS = Dutch Solid
DC = Dutch Clear

C5 6 9 - S DS - U P DS

PASS-THRU CABINETS (Not available in 3/4 Height)

Doors/Rear Doors	Slides	Cat. No. Stainless Steel	Approx. Pkd. Wt. (lbs.)	Cat. No. Aluminum	Approx. Pkd. Wt. (lbs.)
Full Height Pass-Thru					
Full Solid/Full Solid	Universal	C569-SFS-UPFS	375	C569-NFS-UPFS	270
Full Solid/Full Clear	Universal	C569-SFS-UPFC	435	C569-NFS-UPFC	280
Full Solid/Full Solid	Lip Load	C569-SFS-LPFS	385	C569-NFS-LPFS	265
Full Solid/Full Clear	Lip Load	C569-SFS-LPFC	435	C569-NFS-LPFC	275
Dutch Solid/Dutch Solid	Universal	C569-SDS-UPDS	380	C569-NDS-UPDS	275
Dutch Solid/Dutch Clear	Universal	C569-SDS-UPDC	430	C569-NDS-UPDC	275
Dutch Solid/Dutch Solid	Lip Load	C569-SDS-LPDS	390	C569-NDS-LPDS	270
Dutch Solid/Dutch Clear	Lip Load	C569-SDS-LPDC	430	C569-NDS-LPDC	270
Full Clear/Full Clear	Universal	C569-SFC-UPFC	400	C569-NFC-UPFC	275
Full Clear/Full Solid	Universal	C569-SFC-UPFS	435	C569-NFC-UPFS	280
Full Clear/Full Clear	Lip Load	C569-SFC-LPFC	390	C569-NFC-LPFC	270
Full Clear/Full Solid	Lip Load	C569-SFC-LPFS	435	C569-NFC-LPFS	275
Dutch Clear/Dutch Clear	Universal	C569-SDC-UPDC	410	C569-NDC-UPDC	280
Dutch Clear/Dutch Solid	Universal	C569-SDC-UPDS	435	C569-NDC-UPDS	275
Dutch Clear/Dutch Clear	Lip Load	C569-SDC-LPDC	400	C569-NDC-LPDC	275
Dutch Clear/Dutch Solid	Lip Load	C569-SDC-LPDS	435	C569-NDC-LPDS	270

1/2 Height Pass-Thru

Full Solid/Full Solid	Universal	C565-SFS-UPFS	170	C565-NFS-UPFS	150
Full Solid/Full Clear	Universal	C565-SFS-UPFC	218	C565-NFS-UPFC	150
Full Solid/Full Solid	Lip Load	C565-SFS-LPFS	165	C565-NFS-LPFS	145
Full Solid/Full Clear	Lip Load	C565-SFS-LPFC	210	C565-NFS-LPFC	140
Full Clear/Full Clear	Universal	C565-SFC-UPFC	218	C565-NFC-UPFC	155
Full Clear/Full Solid	Universal	C565-SFC-UPFS	218	C565-NFC-UPFS	150
Full Clear/Full Clear	Lip Load	C565-SFC-LPFC	210	C565-NFC-LPFC	145
Full Clear/Full Solid	Lip Load	C565-SFC-LPFS	210	C565-NFC-LPFS	140

C5 6 9 L - S DS - U

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



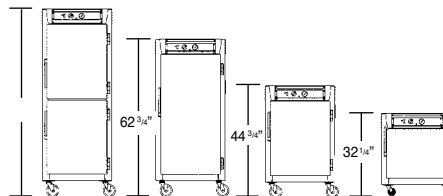
C5 6 9 X - S DS - U

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

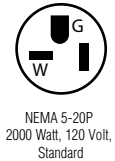


C5 6 9 - S DS - U A
C5 6 9 - S DS - U P DS A

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



All cabinets are 28" wide and 30-1/2" deep
(Pass-thru are 32-1/2" deep)



Cabinet Size	Universal Wire Pan Capacity						Lip Load Pan Capacity	
	Slide Pairs		Sheet Pans	Steam Pans			Sheet Pans	
	Provided	Max*	18"x26"	12"x20"x2.5"	12"x20"x4"	12"x20"x6"	Gastronorm 65mm Depth	18"x26"
Full Height	18	37	18	34	24	18	17	34
Full Height Dutch	18	35	17	32	22	16	16	32
3/4 Height	14	29	13	26	16	12	13	26
1/2 Height	8	17	8	16	10	8	8	16
Under Counter	5	10	5	10	6	4	5	10

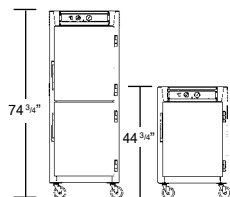
* Maximum number of slide pairs @ 1-1/2" spacing. Additional slide pairs ordered separately.





PIZZA HOLDING - 13.9Z

Metro® C5™ **Pizza Series** heated holding cabinets hold pizza hot and maintain that “straight from the oven” taste. Double deep box capacity allows you to hold two 16” pizza boxes per level. Simple and effective temperature controls, passive humidity generation system, and a wide variety of configurations make the C5 Pizza Series the ideal solution for the high volume pizza purveyor.



All cabinets are 28” wide and 38-1/4” deep
(Pass-thru are 40-1/2” deep)



	Universal Wire Pan Capacity							Wire Shelf Capacity		
Cabinet Size	Slide Pairs	16" Pizza Boxes	Sheet Pans	Steam Pans			Gastronorm 65mm Depth		Shelves Provided	16" Pizza Boxes
			18"x26"	12"x20"x2.5"	12"x20"x4"	12"x20"x6"	2/1	1/1		
Full Height Dutch	17	34	17	34	22	16	17	34	4	34+
1/2 Height	8	16	8	16	10	8	8	16	2	16+

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

> 6 Series Temperature Control

> Adjustable universal wire slides on 1-1/2" increments with SiteSelect™

> Wire shelf models

> Removable water pan for passive humidity generation

> Double pane, insulated, tempered glass doors

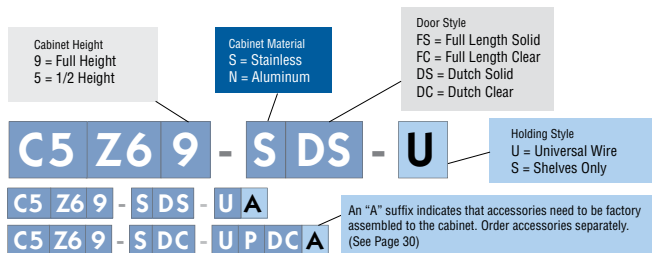
> Easy-to-clean surfaces

> Built-to-last door latches and lift-off hinges

> High-quality casters

> Recessed handles on all four corners

Options:
Small Item Shelf
Stainless Steel Legs
Universal Slide Pairs
Straight Plug
Twist-Lock Plug
Flush-Mounted Door Latch
Twist Locking Flush-Mounted Door Latch
Key Locking Flush-Mounted Door Latch
Control Panel Cover
6" Casters
Polymer Bumper Drip Trough Pair
Rigid Rear Casters
Factory Left Hand Hinging



NEMA 5-20P
2000 Watt, 120 Volt,
Standard

Doors	Slides	Cat. No. Stainless Steel	Approx. Pkd. Wt. (lbs.)	Cat. No. Aluminum	Approx. Pkd. Wt. (lbs.)
Full Height					
Dutch Solid	Universal	C5Z69-SDS-U	395	C5Z69-NDS-U	278
Dutch Solid	(4) Shelves	C5Z69-SDS-S	400	C5Z69-NDS-S	285
Dutch Clear	Universal	C5Z69-SDC-U	395	C5Z69-NDC-U	278
Dutch Clear	(4) Shelves	C5Z69-SDC-S	400	C5Z69-NDC-S	285

1/2 Height					
Full Solid	Universal	C5Z65-SFS-U	180	C5Z65-NFS-U	145
Full Solid	(2) Shelves	C5Z65-SFS-S	190	C5Z65-NFS-S	150
Full Clear	Universal	C5Z65-SFC-U	180	C5Z65-NFC-U	145
Full Clear	(2) Shelves	C5Z65-SFC-S	190	C5Z65-NFC-S	150

Doors/Rear Doors	Slides	Cat. No. Stainless Steel	Approx. Pkd. Wt. (lbs.)	Cat. No. Aluminum	Approx. Pkd. Wt. (lbs.)
Full Height Pass-Thru					
Dutch Clear/Dutch Clear	Universal	C5Z69-SDC-UPDC	400	C5Z69-NDC-UPDC	285
Dutch Clear/Dutch Clear	(4) Shelves	C5Z69-SDC-SPDC	400	C5Z69-NDC-SPDC	285

1/2 Height Pass-Thru					
Full Clear/Full Clear	Universal	C5Z65-SFC-UPFC	200	C5Z65-NFC-UPFC	155
Full Clear/Full Clear	(2) Shelves	C5Z65-SFC-SPFC	200	C5Z65-NFC-SPFC	155

	P
Heated Holding	•
Humidity Control	
Proofing	
Digital Solid State Controller	
Analog Control	•
Digital Display	
Analog Thermometer	•
Low-Temp Alarm	
Low-Water Alarm	
Corner Bumpers	a
Drip Trough and Pan	a
Large Water Reservoir	
Water Pan (Passive Humidity)	•
Fully Insulated	•
Insulation Armour™	
Reach-In	•
Pass-Thru	a
Full Height	a
3/4 Height	
1/2 Height	a
Under Counter	
Dutch Doors	a
Clear Doors	a
Insulated Doors	•
Universal Wire Slides	a
Lip Load Slides	a
Fixed Wire Slides	
Max Temp (F)	200°
2000 Watts	•
1440 Watts	
20 Amp Service	•
15 Amp Service	
Heavy-Duty Handle	•
Lift-Off Doors	•
Field Reversible Doors	•
Stainless Steel Construction	a
Aluminum Construction	a

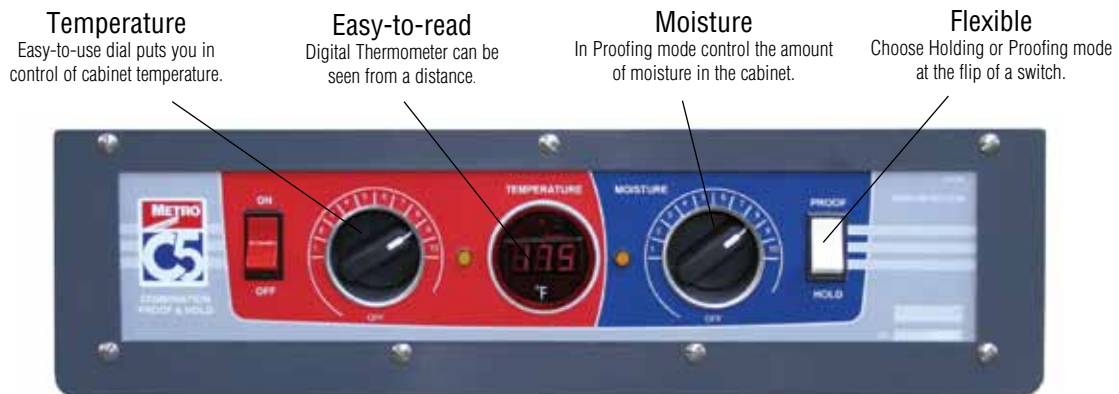
• Standard Feature
a Available Feature





COMBINATION MODULE

Higher temperatures without moisture for holding
OR lower temperatures and moisture for proofing.



HOLDING MODULE

Higher temperatures without moisture for holding.



3 & 1 SERIES MODULE CONTROL

THE OPTIONS YOU NEED TO KEEP YOU IN COMPLETE CONTROL

MOISTURE MODULE

Moisture control at any temperature for holding or proofing.
Exclusively available on 3 Series Cabinets.

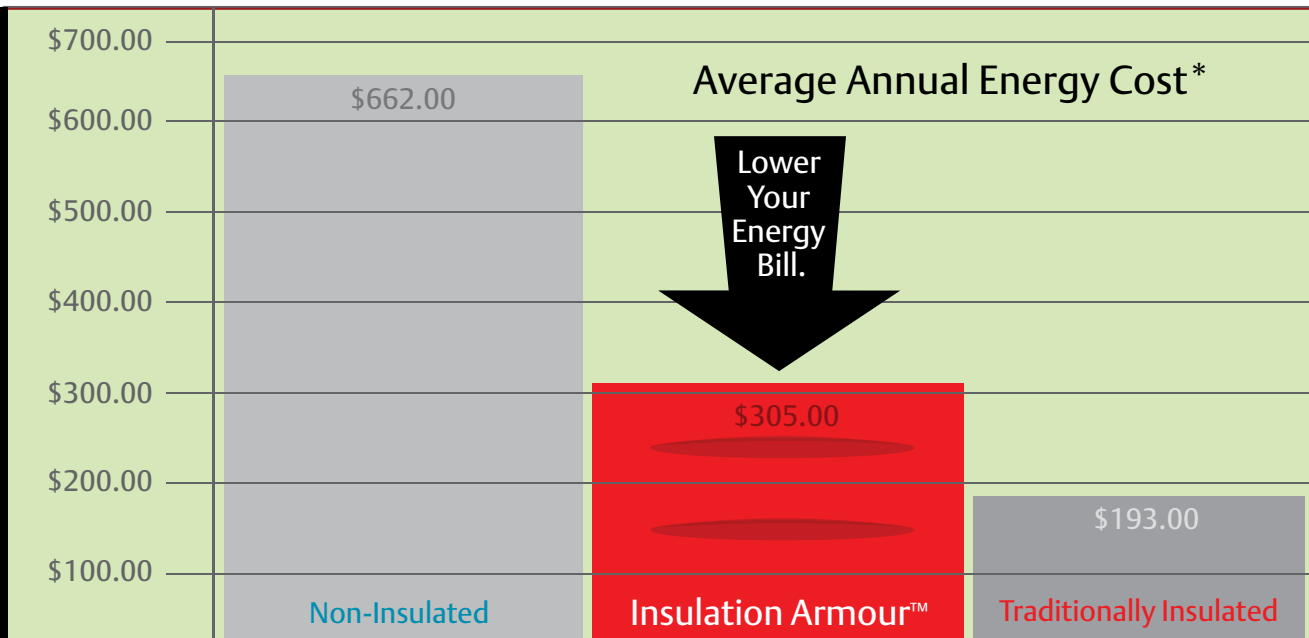


PROOFING MODULE

Lower temperatures and moisture for proofing.
Only available on 1 Series Cabinets.



Insulation Armour™



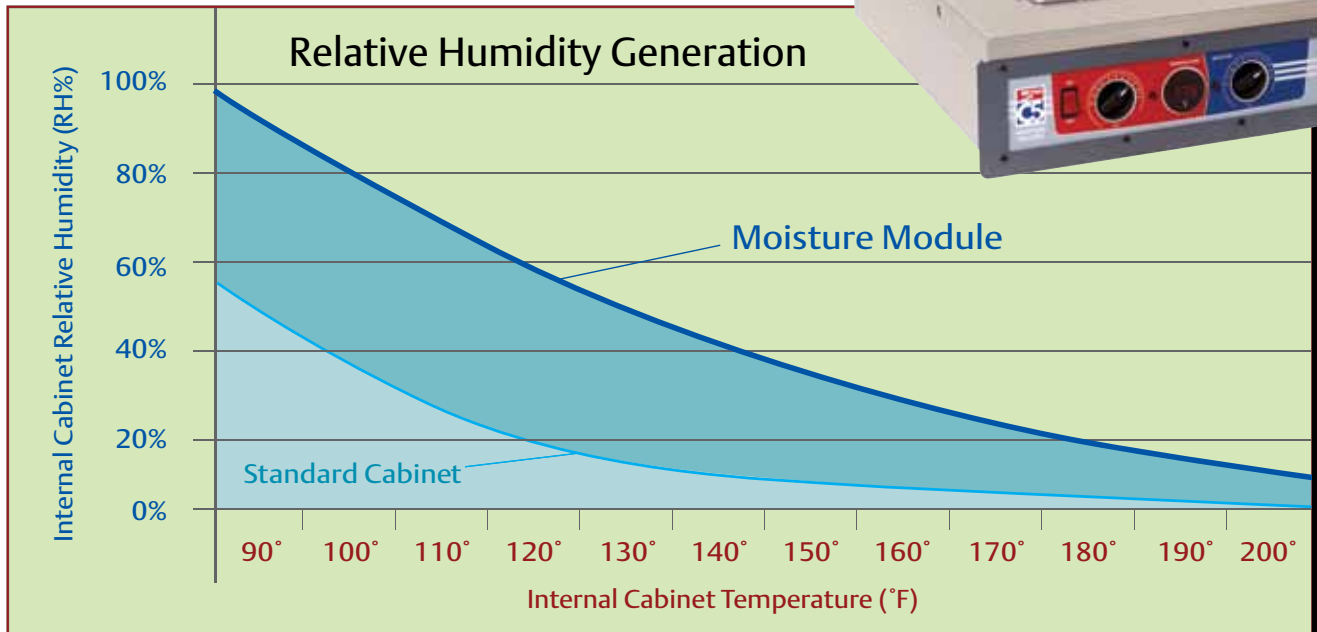
Energy usage is an important consideration when purchasing any piece of foodservice equipment. Historically, operators have had only two choices of heated holding cabinets; non-insulated (one metal wall) or traditionally insulated (two metal walls with insulation sandwiched in-between). Insulation Armour™ “changes the game” with its patented design and unique technology. By utilizing the low thermal conductivity of high density polyethylene (HDPE) and the lightweight strength of aluminum, Insulation Armour delivers energy efficiency at an affordable price. Combine this with interchangeable module and slide systems, award winning aesthetics, built-in handles and bumpers, and you have a value that cannot be equaled in the foodservice industry.

Intelligent design delivers
unique



*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.

Moisture Module



value.

The most important consideration when choosing a heated holding cabinet is the food. Many foods, in particular proteins, hold best in a moist environment. The Moisture Module option for the C5 3 Series delivers 5 times the moisture-generating power of a standard “dry” cabinet at a price far below that of conventional high-humidity alternatives. Metro delivers the ability to assure food safety and improve food quality in a “game changing” design. The Moisture Module inside an Insulation Armour cabinet is a one-of-a-kind product, and an unbelievable value!





INSULATION ARMOUR™

Metro® C5™ **3 Series** Heated Holding & Proofing Cabinets with patented Insulation Armour™ protect you from the unpleasant effects of heat loss. Exclusive cool-to-touch Insulation Armour™ both insulates the cabinet, and protects employees from hot surfaces. Built-in hand holds make the cabinet easy to handle when used in mobile applications. 3 Series comes with a choice of holding modules and slide styles. Protection and control, in all the right configurations, make a difference you can see... and feel.





- > Cool-to-touch Insulation Armour™
- > Built-in hand holds and full body protection
- > Adjustable universal wire slides on 1-1/2" increments with SiteSelect™
- > Lip-load slides for sheet pans
- > Fixed wire slides on 3" increments
- > Optional small item shelf
- > Removable module
- > Removable water pan for passive humidity generation
- > High-quality casters
- > Easy-to-clean polymer drip trough
- > Interchangeable slide systems

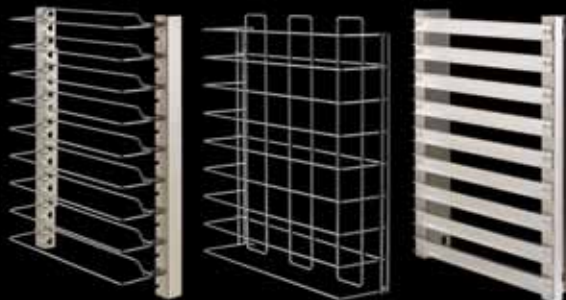
Options:
 Small Item Shelf
 Stainless Steel Legs
 Universal Slide Pairs
 Stainless Steel Universal Wire Slides
 Straight Plug
 6" Casters
 Travel Latch
 Flush Door Latch
 Rigid Rear Casters
 Factory Left Hand Hinging
 1440 Watt, 12 Amp Power
 220-240 Voltage for Export

3

Module Type	C	H	M
Heated Holding	•	•	•
Humidity Control			•
Proofing	•		•
Digital Solid State Controller			
Analog Control	•	•	•
Digital Display	•	•	•
Analog Thermometer			
Low-Temp Alarm			
Low-Water Alarm			
Corner Bumpers	•	•	•
Drip Trough and Pan	•	•	•
Active Water Reservoir			•
Passive Water Pan	•	•	
Fully Insulated	•	•	•
Insulation Armour™	•	•	•
Reach-In	•	•	•
Pass-Thru			
Full Height	a	a	a
3/4 Height	a	a	a
1/2 Height	a	a	a
Under Counter			
Dutch Doors	a	a	a
Clear Doors	a	a	a
Insulated Doors	a	a	a
Universal Wire Slides	a	a	a
Lip Load Slides	a	a	a
Fixed Wire Slides	a	a	a
Max Temp (F)	200°	200°	200°
2000 Watts	•	•	•
1440 Watts	a	a	
20 Amp Service	•	•	•
15 Amp Service	a	a	
Heavy-Duty Handle			
Lift-Off Doors			
Field Reversible Doors	•	•	•
Stainless Steel Construction			
Aluminum Construction	•	•	•

• Standard Feature
 a Available Feature

(C) Combination Module
 (H) Holding Module
 (M) Moisture Module



3 SERIES- 13.93 WITH INSULATION ARMOUR™



Model Number Description

Cabinet Height
9 = Full Height
7 = 3/4 Height
5 = 1/2 Height

Module Type
C = Combination
M = Moisture
H = Heated Holding

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
4 = Fixed Wire

C5 3 9 - C DS - U

COMBINATION MODULE CABINETS

Doors	Slides	Approx. Pkd. Wt. (lbs.)	Cat. No
Full Height			
Full Length Clear	Fixed Wire	248	C539-CFC-4
Full Length Clear	Universal	262	C539-CFC-U
Full Length Clear	Lip Load	257	C539-CFC-L
Full Length Solid	Fixed Wire	268	C539-CFS-4
Full Length Solid	Universal	282	C539-CFS-U
Full Length Solid	Lip Load	277	C539-CFS-L
Dutch Clear	Fixed Wire	250	C539-CDC-4
Dutch Clear	Universal	264	C539-CDC-U
Dutch Clear	Lip Load	259	C539-CDC-L
Dutch Solid	Fixed Wire	270	C539-CDS-4
Dutch Solid	Universal	283	C539-CDS-U
Dutch Solid	Lip Load	278	C539-CDS-L

3/4 Height

Full Length Clear	Fixed Wire	173	C537-CFC-4
Full Length Clear	Universal	144	C537-CFC-U
Full Length Clear	Lip Load	178	C537-CFC-L
Full Length Solid	Fixed Wire	173	C537-CFS-4
Full Length Solid	Universal	191	C537-CFS-U
Full Length Solid	Lip Load	186	C537-CFS-L

1/2 Height

Full Length Clear	Fixed Wire	132	C535-CFC-4
Full Length Clear	Universal	138	C535-CFC-U
Full Length Clear	Lip Load	135	C535-CFC-L
Full Length Solid	Fixed Wire	142	C535-CFS-4
Full Length Solid	Universal	150	C535-CFS-U
Full Length Solid	Lip Load	145	C535-CFS-L

MOISTURE MODULE CABINETS

Doors	Slides	Approx. Pkd. Wt. (lbs.)	Cat. No
Full Height			
Full Length Clear	Fixed Wire	248	C539-MFC-4
Full Length Clear	Universal	262	C539-MFC-U
Full Length Clear	Lip Load	257	C539-MFC-L
Full Length Solid	Fixed Wire	268	C539-MFS-4
Full Length Solid	Universal	282	C539-MFS-U
Full Length Solid	Lip Load	277	C539-MFS-L
Dutch Clear	Fixed Wire	250	C539-MDC-4
Dutch Clear	Universal	264	C539-MDC-U
Dutch Clear	Lip Load	259	C539-MDC-L
Dutch Solid	Fixed Wire	270	C539-MDS-4
Dutch Solid	Universal	283	C539-MDS-U
Dutch Solid	Lip Load	278	C539-MDS-L

3/4 Height

Full Length Clear	Fixed Wire	173	C537-MFC-4
Full Length Clear	Universal	144	C537-MFC-U
Full Length Clear	Lip Load	178	C537-MFC-L
Full Length Solid	Fixed Wire	173	C537-MFS-4
Full Length Solid	Universal	191	C537-MFS-U
Full Length Solid	Lip Load	186	C537-MFS-L

1/2 Height

Full Length Clear	Fixed Wire	132	C535-MFC-4
Full Length Clear	Universal	138	C535-MFC-U
Full Length Clear	Lip Load	135	C535-MFC-L
Full Length Solid	Fixed Wire	142	C535-MFS-4
Full Length Solid	Universal	150	C535-MFS-U
Full Length Solid	Lip Load	145	C535-MFS-L


Add two letter color designation to the catalog number for Blue(-BU) or Gray(-GY) Insulation Armour. Cabinets ordered without a color designation ship Red.

HOLDING MODULE CABINETS

Doors	Slides	Approx. Pkd. Wt. (lbs.)	Cat. No
Full Height			
Full Length Clear	Fixed Wire	248	C539-HFC-4
Full Length Clear	Universal	262	C539-HFC-U
Full Length Clear	Lip Load	257	C539-HFC-L
3/4 Height			
Full Length Solid	Fixed Wire	268	C539-HFS-4
Full Length Solid	Universal	282	C539-HFS-U
Full Length Solid	Lip Load	277	C539-HFS-L
1/2 Height			
Dutch Clear	Fixed Wire	250	C539-HDC-4
Dutch Clear	Universal	264	C539-HDC-U
Dutch Clear	Lip Load	259	C539-HDC-L
Dutch Solid	Fixed Wire	270	C539-HDS-4
Dutch Solid	Universal	283	C539-HDS-U
Dutch Solid	Lip Load	278	C539-HDS-L

Doors	Slides	Approx. Pkd. Wt. (lbs.)	Cat. No
3/4 Height			
Full Length Clear	Fixed Wire	173	C537-HFC-4
Full Length Clear	Universal	144	C537-HFC-U
Full Length Clear	Lip Load	178	C537-HFC-L
1/2 Height			
Full Length Solid	Fixed Wire	173	C537-HFS-4
Full Length Solid	Universal	191	C537-HFS-U
Full Length Solid	Lip Load	186	C537-HFS-L
1/2 Height			
Full Length Clear	Fixed Wire	132	C535-HFC-4
Full Length Clear	Universal	138	C535-HFC-U
Full Length Clear	Lip Load	135	C535-HFC-L
Full Length Solid	Fixed Wire	142	C535-HFS-4
Full Length Solid	Universal	150	C535-HFS-U
Full Length Solid	Lip Load	145	C535-HFS-L

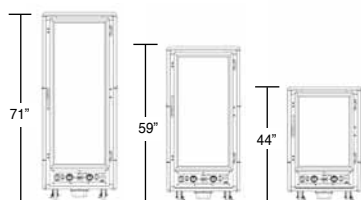
Add two letter color designation to the catalog number for Blue(-BU) or Gray(-GY) Insulation Armour. Cabinets ordered without a color designation ship Red.

C5 3 9 - C L D S - U For Lower Wattage (1440W, 120V, 60Hz) combination & holding cabinets. (No Up-charge)  NEMA 5-15P

C5 3 9 - C X D S - U For Export (220-240V, 50/60Hz,) cabinets. (No Up-charge)  NEMA 6-15P

C5 3 9 - C D S - U - BU Color
No Suffix = Red
BU = Blue
GY = Gray No Up-charge for Blue or Gray Insulation Armour. Contact your Metro representative for other color options.

C5 3 9 - C D S - U A
C5 3 9 - C D S - U - BU A An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.



All cabinets are 27 5/8" wide and 31 1/2" deep

18" clearance required from any cooking equipment. Avoid contact with surfaces that exceed 200° F.

Cabinet Size	Universal Wire Pan Capacity							Lip Load Pan Capacity		Fixed Wire Pan Capacity			
	Slide Pairs		Sheet Pans 18"x26"	Steam Pans			Gastronorm 65mm Depth 2/1 1/1	Sheet Pans 18"x26"	Sheet Pans 18"x26"	Sheet Pans 12"x20"x2.5"	Steam Pans 12"x20"x2.5"	Gastronorm 65mm Depth 2/1 1/1	Gastronorm 65mm Depth 2/1 1/1
	Provided	Max*		12"x20"x2.5"	12"x20"x4"	12"x20"x6"							
Full Height	18	37	18	34	24	18	17	34	35	18	34	17	34
Full Height Dutch	18	35	17	32	22	16	16	32	34	17	32	16	32
3/4 Height	14	29	14	26	16	12	13	26	27	14	26	13	26
1/2 Height	8	17	8	16	10	8	8	16	17	8	16	8	16

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



NEMA 5-20P
2000 Watt, 120 Volt,
Standard

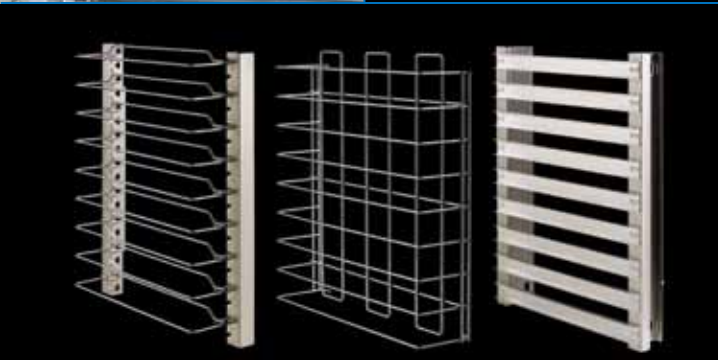




NON-INSULATED HEATED HOLDING & PROOFING

Metro® C5™ 1 Series Non-Insulated Heated Holding & Proofing Cabinets deliver reliable performance in a tried and true design. 1 Series comes with the choice of combination holding & proofing, holding, or proofing control modules. An improved design, more configurations, and additional options make the 1 Series a worthy successor to the number one dealer stocked cabinet in the industry.





Options:
 Small Item Shelf
 Stainless Steel Legs
 Universal Slide Pairs
 Straight Plug
 6" Casters
 Rear Push Handle
 Perimeter Bumper
 Travel Latch
 Rigid Rear Casters
 Factory Left Hand Hinging
 220-240 Voltage for Export

- > Adjustable universal wire slides on 1-1/2" increments with SiteSelect™
- > Lip-load slides for sheet pans
- > Fixed wire slides on 3" increments
- > Optional small item shelf
- > Removable module
- > Removable water pan for passive humidity generation
- > High-quality casters
- > Easy-to-clean polymer drip trough
- > Interchangeable slide systems

	1		
Module Type	C	H	P
Heated Holding	•	•	
Humidity Control			
Proofing	•		•
Digital Solid State Controller			
Analog Control	•	•	•
Digital Display	•	•	•
Analog Thermometer			
Low-Temp Alarm			
Low-Water Alarm			
Corner Bumpers	a	a	a
Drip Trough and Pan	•	•	•
Active Water Reservoir			•
Passive Water Pan	•	•	
Fully Insulated			
Insulation Armour™			
Reach-In	•	•	•
Pass-Thru			
Full Height	a	a	a
3/4 Height	a	a	a
1/2 Height	a	a	a
Under Counter			
Dutch Doors			
Clear Doors	•	•	•
Insulated Doors			
Universal Wire Slides	a	a	a
Lip Load Slides	a	a	a
Fixed Wire Slides	a	a	a
Max Temp (F)	190°	190°	120°
2000 Watts	•	•	
1440 Watts			•
20 Amp Service	•	•	
15 Amp Service			•
Heavy-Duty Handle			
Lift-Off Doors			
Field Reversible Doors	•	•	•
Stainless Steel Construction			
Aluminum Construction	•	•	•

• Standard Feature
 a Available Feature

(C) Combination Module
 (H) Holding Module
 (P) Proofing Module

1 SERIES- 13.91

THE ESSENTIAL HEATED HOLDING AND
PROOFING CABINET AVAILABLE IN JUST THE
RIGHT CONFIGURATION.

Doors	Slides	Module	Cat. No	Approx. Pkd. Wt. (lbs.)
Full Height				
Full Length Clear	Fixed Wire	Combination	C519-CFC-4	197
Full Length Clear	Universal	Combination	C519-CFC-U	211
Full Length Clear	Lip Load	Combination	C519-CFC-L	206
Full Length Clear	Fixed Wire	Holding	C519-HFC-4	197
Full Length Clear	Universal	Holding	C519-HFC-U	211
Full Length Clear	Lip Load	Holding	C519-HFC-L	206
Full Length Clear	Fixed Wire	Proofing	C519-PFC-4	197
Full Length Clear	Universal	Proofing	C519-PFC-U	211
Full Length Clear	Lip Load	Proofing	C519-PFC-L	206

3/4 Height				
Full Length Clear	Fixed Wire	Combination	C517-CFC-4	130
Full Length Clear	Universal	Combination	C517-CFC-U	139.5
Full Length Clear	Lip Load	Combination	C517-CFC-L	135
Full Length Clear	Fixed Wire	Holding	C517-HFC-4	130
Full Length Clear	Universal	Holding	C517-HFC-U	139.5
Full Length Clear	Lip Load	Holding	C517-HFC-L	130
Full Length Clear	Fixed Wire	Proofing	C517-PFC-4	130
Full Length Clear	Universal	Proofing	C517-PFC-U	139.5
Full Length Clear	Lip Load	Proofing	C517-PFC-L	135

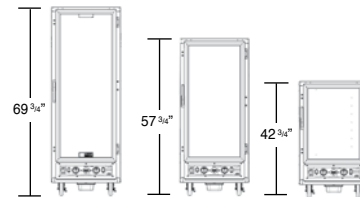
1/2 Height				
Full Length Clear	Fixed Wire	Combination	C515-CFC-4	98
Full Length Clear	Universal	Combination	C515-CFC-U	104
Full Length Clear	Lip Load	Combination	C515-CFC-L	101
Full Length Clear	Fixed Wire	Holding	C515-HFC-4	98
Full Length Clear	Universal	Holding	C515-HFC-U	104
Full Length Clear	Lip Load	Holding	C515-HFC-L	101
Full Length Clear	Fixed Wire	Proofing	C515-PFC-4	104
Full Length Clear	Universal	Proofing	C515-PFC-U	98
Full Length Clear	Lip Load	Proofing	C515-PFC-L	101



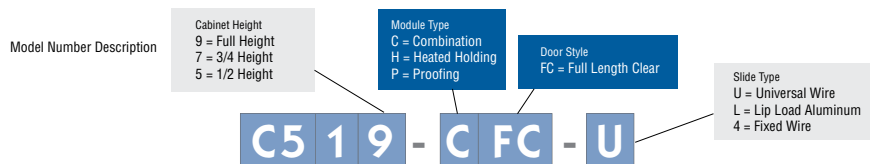
NEMA 5-20P
2000 Watt, 120 Volt,
Standard on
Combination & Holding



NEMA 5-15P
1440 Watt, 120 Volt,
Standard on
Proofing



All cabinets are 25 1/8" wide and 30 1/4" deep



C5 1 9 - C X FC - U For Export (220-240V, 50/60Hz.) cabinets. (No Up-charge)

C5 1 9 - C FC - U A An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

	Universal Wire Pan Capacity								Lip Load Pan Capacity		Fixed Wire Pan Capacity			
Cabinet Size	Slide Pairs		Sheet Pans	Steam Pans			Gastronorm 65mm Depth		Sheet Pans	Sheet Pans	Steam Pans	Gastronorm 65mm Depth		
	Provided	Max*	18"x26"	12"x20"x2.5"	12"x20"x4"	12"x20"x6"	2/1	1/1	18"x26"	18"x26"	12"x20"x2.5"	2/1	1/1	
Full Height	18	37	18	34	24	18	17	34	35	18	34	17	34	
3/4 Height	14	29	14	26	16	12	13	26	27	14	26	13	26	
1/2 Height	8	17	8	16	10	8	8	16	17	8	16	8	16	

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

RECOMMENDED C5 FOOD SETTINGS

PRODUCT	TEMPERATURE °F (°C)	RELATIVE HUMIDITY %*	PRODUCT	TEMPERATURE °F (°C)	RELATIVE HUMIDITY %*
MEATS			VEGETABLES		
Prime Rib	175 (79)	75	Broccoli, Spears	175 (79)	70
Hamburgers	180 (82)	60	Carrots, Sliced, Crinkled	175 (79)	70
Hot Dogs	170 (77)	70	Cauliflower, Clusters IQF	175 (79)	70
Roast Beef	175 (79)	65	Corn on the Cob	180 (82)	75
Roast Pork	175 (79)	65	Mixed Vegetables	175 (79)	70
Ribs (Pork Spareribs)	175 (79)	70			
FISH			STARCHES		
Fish, Baked (Cod Loin) IQF	170 (77)	45	Fry, Regular 3/8"	195 (91)	OFF ²
Fish, Batter Dipped	175 (79)	30	Potatoes, Mashed	175 (79)	70
			Potatoes, Baked	180 (82)	65
POULTRY			Potatoes, Scalloped	175 (79)	75
Chicken, Boneless, Skinless	175 (79)	70	Pasta, Elbow Macaroni	180 (82)	55
Chicken, Thigh, Baked, Fried	175 (79)	70	Rice	180 (82)	75
Chicken, Full Breast	175 (79)	70	Lasagna, Meat Sauce & Cheese	185 (85)	70
Chicken, Drum, Baked, Fried	175 (79)	55	Beans	175 (79)	65
Chicken, Leg	175 (79)	70			
Chicken, Fried Full Breast	175 (79)	45	BREADS		
Chicken, Fried Thigh	175 (79)	45	Biscuit, Buttermilk Mini	175 (79)	OFF ¹
Chicken, Fried Drum	175 (79)	45	Croissants, Sliced	155 (68)	OFF ¹
Chicken, Fried Boneless Skinless	175 (79)	45	French Toast, Thin Slice	175 (79)	OFF ¹
Chicken, Whole Roasted	170 (77)	65	Waffles, Original	175 (79)	OFF ¹
Turkey	175 (79)	70	Pancakes	175 (79)	OFF ¹
			Pizza	175 (79)	OFF ²
			Rolls	175 (79)	OFF ¹
			Dough (Proofing)	90 - 100 (32 - 38)	80 - 90

Developed in conjunction with the Center for Food Innovation (CFI), Penn State University
Temperature settings remain the same for non-humidity controlled cabinets.

(1) Water Reservoir **FULL**

(2) Water Reservoir **EMPTY**

* NOTE: Recommended Humidity Set point. Readout will display relative humidity inside the cabinet based on actual conditions and may vary from set point based on door opening, quantity and temperature of food, and moisture content of food. Use feedback to vary settings as required for individual products and desired results.

** NOTE: When Relative Humidity is set to OFF the cabinet will not generate additional humidity but will continue to display the actual relative humidity inside the cabinet.
To reduce humidity further, increase the temperature setting and/or drain the water reservoir.

For holding and transporting hot prepared foods.



ACCESSORIES

SIDE HANDLES

Stainless steel tubular handles (pair) mounted to each side of the cabinet for mobile applications.

Description	Availability	Cat. No.
Pair of Stainless Steel Handles	9,8,6	C5-HANDLE



BUMPER & DRIP TROUGH

Polymer drip trough bumper (pair) mounts to the front and back of the cabinet. Standard on 9 Series cabinets.

Description	Availability	Cat. No.
Polymer Corner Bumper/Drip Trough	8,6	C5-BUMPDRIP



FULL PERIMETER BUMPER

Aluminum and vinyl extrusion full perimeter bumper for mobile applications.

Description	Availability	Cat. No.
Full Perimeter Bumper	8,6	C5-PERMBUMP



1 SERIES PERIMETER BUMPER

Description	Availability	Cat. No.
Perimeter Bumper	1	C5-PERMBUMP-1



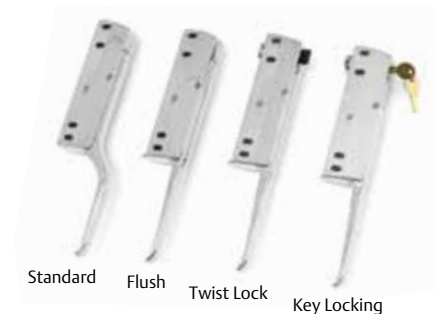
DOOR LATCH OPTIONS

Description	Availability	Cat. No.
Flush Latch Handle	9,8,6,P	C5-LATCHFLUSH
Twist Locking Handle*	9,8,6,P	C5-LATCHTWST
Key Locking Latch Handle*	9,8,6,P	C5-LATCHLOCK
Flush Door Latch	3,1	C5-LATCHFLUSH-1
Travel Latch/Hasp	T	C5T-TRVL
Travel Latch	3,1	C5-TRVL

Note: Order (1) per door. Ex: Dutch Pass-Thru models require (4) each
* Not available on under counter units.



C5-TRVL & C5-LATCHFLUSH-1

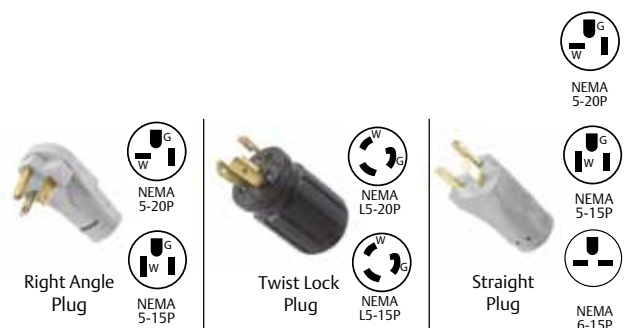


Standard Flush Twist Lock Key Locking

PLUG OPTIONS

- Right angle plug standard on all 120V and T-Series 220-240V units.
- Straight plug standard on all 220-240V units except T-Series.

Description	Availability	Cat. No.
Twist Lock Plug (20 Amp, 120V)	9,8,6,P	C5-RTWSTPLG
Twist Lock Plug (15 Amp, 120V)	9,8,6	C5-RTWSTPLG-15
Straight Plug (20 Amp, 120V)	9,8,6,P,3,1	C5-STRPLG-20
Straight Plug (15 Amp, 120V)	9,8,6,3,1	C5-STRPLG-15
Coiled Cord with Straight Plug (15 Amp, 120V)	T	C5T-STRPLG



Right Angle Plug

Twist Lock Plug

Straight Plug

CONTROL PANEL COVER

Locking cover protects settings but allows cabinet to be turned on and off.

Description	Availability	Cat. No.
Control Panel Cover	9,8,6,P	C5-COVER



1 SERIES REAR PUSH HANDLE

Stainless steel tubular handle mounted to the back of the cabinet.

Description	Availability	Cat. No.
Rear Push Handle	1	C5-RHANDLE



CASTER & LEG OPTIONS

Description	Availability	Cat. No.
5" Rear Rigid Casters (pair)	9,8,6,3,P,1	C5-5RDGCSTR
6" Casters (set of 4)	9,8,6,3,P,1	C5-6CASTER
6" Stainless Steel Legs (set of 4)	9,8,6,3,P,1	C5-SSLEGS



UNIVERSAL/ADJUSTABLE SLIDE OPTIONS

Description	Availability	Cat. No.
Universal Slide Pair (2 pieces) Chrome	9,8,6,3,1	C5-USLIDECPR
Pizza Universal Slide Pair (2 pieces) Chrome	P	C5-ZUSLIDECPR
Full Height Stainless Steel Universal Slide Upgrade*	9,8,6,3,1	C5-SSUSLIDE-9
3/4 Height Stainless Steel Universal Slide Upgrade*	9,8,6,3,1	C5-SSUSLIDE-7
1/2 Height Stainless Steel Universal Slide Upgrade*	9,8,6,3,1	C5-SSUSLIDE-5
Under Counter Stainless Steel Universal Slide Upgrade*	9,8,6	C5-SSUSLIDE-3
Universal Slide Pair (2 pieces) Stainless Steel	9,8,6,3,1	C5-USLIDESPR
Transport Adjustable Bottom Load Slide Pair (2 pieces)	T	C5T-BSLIDEPR
Transport Adjustable Lip Load Slide Pair (2 pieces)	T	C5T-LSLIDEPR

*Note: Must order "U" model.



Universal



Adjustable Lip Load



Adjustable Bottom Load

SMALL ITEM WIRE SHELF

Description	Availability	Cat. No.
Small Item Shelf*	9,8,6,3,1	C5-SHELF
Small Item Shelf for Pizza Series	P	C5-ZSHELF
Small Item Shelf for T-Series**	T	C5T-SHELF

*Note: Can only be used with universal slides ("U" cabinets). Does not work with lip-load or fixed wire.

** Note: Can only be used with adjustable slides ("B" or "L"). Does not work with fixed lip-load.



SHELF ONLY CABINETS

Description	Shelves	Availability	Cat. No.
Full Height Models*	4	9,8,6,3,1	C5-SHELFONLY-9
3/4 Height Models*	3	9,8,6,3,1	C5-SHELFONLY-7
1/2 Height Models*	2	9,8,6,3,1	C5-SHELFONLY-5
Under Counter Models*	2	9,8,6	C5-SHELFONLY-3
Full Height / Dual Cavity T-Series Models**	4	T	C5T-SHELFONLY-9
5/6 Height T-Series Models**	3	T	C5T-SHELFONLY-8
1/2 Height T-Series Models**	2	T	C5T-SHELFONLY-5

*Note: Shelves (C5-SHELF) in lieu of universal slides (Must order "U" model).

**Note: Shelves (C5T-SHELF) in lieu of universal slides (Must order "B" model).

CORRECTIONAL PACKAGES

Includes Lockable Control Panel Cover, Lockable Travel Latch / Hasp, Tamper Proof Screws on Exterior (Padlocks NOT included)

Description	Availability	Cat. No.
Dual Cavity Correctional Package*	T	C5T-CORR-9D
Full Height Correctional Package	T	C5T-CORR-9
5/6 Height Correctional Package	T	C5T-CORR-8
1/2 Height Correctional Package	T	C5T-CORR-5

*Note: Includes (2) Lockable Travel Latch Hasps.



METRO HEATED BANQUET CABINETS

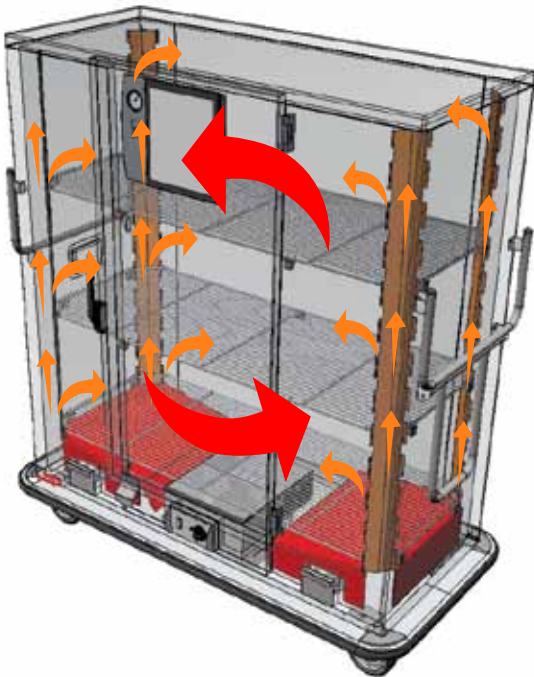
Rugged and Intelligent...

Metro Heated Banquet Cabinets are 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. The thermometer is easy-to-read and ergonomically located. The dry erase white-board makes labeling the cabinet simple and doubles as a clip board for printed paper. The timer adds a level of intelligence not found on common “cart-ers”. No other banquet cabinet can match a Metro MBQ!



SUPERIOR PERFORMANCE WITH QUAD-HEAT™

Metro® Heated Banquet Cabinets are available in two thermal systems. Our Standard Electric thermal system features an easy-to-remove heating module that offers superior heat-up time and performance. Our patented Quad-Heat™ Dual Fuel thermal system combines the standard heating module with the most unique



canned fuel back-up system available, offering superior heat stratification and control. Quad-Heat™ corner chimneys utilize the “dead space” in the corners of the cabinet, surrounding plated meals with even heat distribution, minimizing the size of the cabinet, and maximizing heat efficiency. Our canned fuel drawers can be accessed without opening the cabinet doors for monitoring.

Radiators above canned fuel eliminate “hot spots” and Metro Heated Banquet Cabinets retain heat better than the competition, reducing costs while maintaining food quality and taste.





IT'S ALL ABOUT CONTROL

The hottest serving solution—

Metro® Heated Banquet Cabinets

This innovative, patented system puts you in control of time, temperature, and most importantly—taste. Features include an innovative dual heat system that plugs in or fires up; a control panel with temperature gauge, timer and dry-erase/clipboard all in one, so important details are right at hand; and a unique handle and swivel-lock caster system that allows you to maneuver a loaded cabinet in tight spaces with ease. All of which will delight chefs, managers, servers and patrons alike.





Options:

- Swivel Lock Caster System
- Swing-Up Pull Handle
- Travel Latch
- 8" Casters
- 8" Pneumatic Casters
- 8" Swivel Lock Casters
- 20-amp Plug (for CUL)
- Covered Plate Carriers
- Open Plate Carriers
- Mini-Rack
- Swing-Up Shelf Accessory
- 220-240 Voltage for Export



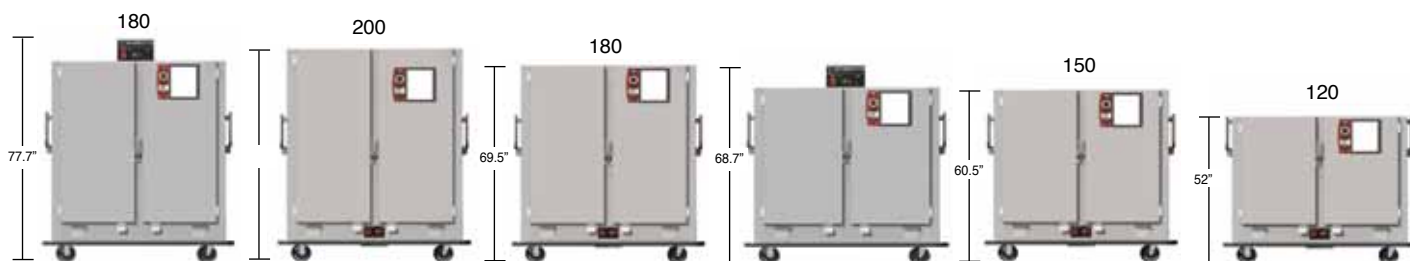
NEMA 5-15P
1650 Watt, 120 Volt,
Standard

Note: cabinets destined for
Canada require NEMA 5-20P

- > Three-Point-Control Handles give you the control to move the cabinet from all sides.
- > Optional Swing-Up Pull Handle gives you more control and visibility over and around the cabinet.
- > Kick Latches give you hands-free access to the cabinet when your hands are full.
- > Easy-to-Remove Heat Module provides quick access for cleaning or repairs, saving you time and money.
- > Canned Fuel can be easily maintained without opening the cabinet doors.
- > Quad-Heat™ Dual Fuel thermal system combines the standard electric heating module with a canned fuel back-up system. Quad-Heat™ corner chimneys and bottom heat baffle, channel and diffuse heat, eliminate "hot spots" and maintain a uniform and consistent temperature.
- > Swing-Up Shelf accessory provides better access to bottom shelves when loading and unloading.

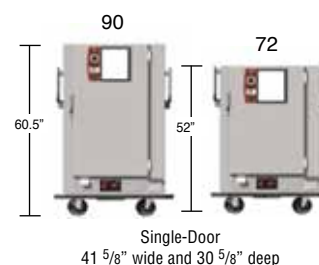
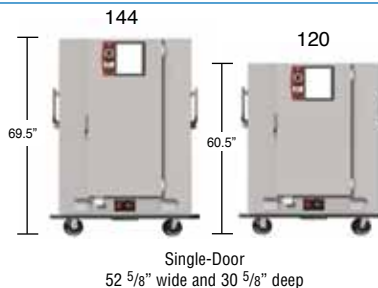
Standard Features:

- Top or Bottom Mounted Heat Module
- Welded, Reinforced, Stainless Steel Construction
- Heavy Duty 6" Casters—2 Swivel, 2 Rigid—Staggered Offset Mounting
- Heavy Duty Wrap-Around Bumper
- 1" Thick Insulation
- Heavy Duty Long Life Lift-Off Hinges
- High Temperature Door Gaskets
- Flush High Strength Magnetic Pull Door Latches
- Ergonomic Three-Point-Control Handles
- Removable Nickel-Chrome Plated Shelves
- Heavy Duty Non-Flattening Shelf Brackets
- Easy-to-Read Analog Thermometer
- Multi-Function Timer
- Dual Function White Board/Clip Board Labeling System
- Holds up to 12-3/4" Diameter Plates (2 Door Models)
- Holds Full Size Sheet Pans Front-to-Back (2 Door Models)
- 1650 Watt Heating Module—Easily Removable, No-Tools
- Standard 15 AMP Plug NEMA 5-15P
- Quad-Heat™ Dual Fuel Back-Up Canned Fuel System (Quad-Heat™ Models)
- Quad-Heat™ Corner Chimneys (Quad-Heat™ Models)
- Anti-Tip Canned Heat Drawers—External Access (Quad-Heat™ Models)
- Hands-Free Access Kick Latch



All Double-Door cabinets are 67 1/4" wide and 33 3/8" deep

CABINET SIZES



TWO-DOOR BANQUET CABINETS - 13.32

Two-door cabinets offer maximum accessibility, come with either standard electric or Quad-Heat™ thermal systems, and are designed to hold 11-3/4" (298mm) diameter covered plates. Covered plates up to 12-3/4" (324mm) diameter can be held in smaller quantities. Full-size sheet pans can be held front-to-back in two-door cabinets.



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

Two-Door Banquet Cabinets

Thermal System	11-3/4" Plate Capacity Stacked	11-3/4" Plate Capacity Covered Carrier	11-3/4" Plate Capacity Open Carrier	12-3/4" Plate Capacity Stacked	Covered Plates Stacked High	Shelf Size (in.)	Shelves	Shelf Clearance (in.)	Height/Depth/Width (in.)	Shipping Weight (lbs.)	Cat. No.
Standard	200*	200	160	160	5	59x24	4	14	75.0x33.375x67.25	633	MBQ-200D
Quad-Heat	200*	200	160	160	5	59x24	4	14	75.0x33.375x67.25	668	MBQ-200D-QH
Standard	180*	180	150	144	6	59x24	3	17	69.5x33.375x67.25	595	MBQ-180D
Quad-Heat	180*	180	150	144	6	59x24	3	17	69.5x33.375x67.25	630	MBQ-180D-QH
Standard	150*	150	120	120	5	59x24	3	14	60.5x33.375x67.25	531	MBQ-150D
Quad-Heat	150*	150	120	120	5	59x24	3	14	60.5x33.375x67.25	566	MBQ-150D-QH
Standard	120*	120	100	96	6	59x24	2	17	52.0x33.375x67.25	483	MBQ-120D
Quad-Heat	120*	120	100	96	6	59x24	2	17	52.0x33.375x67.25	518	MBQ-120D-QH

*Capacities based on maximum **cover diameter** of 11-3/4" (298mm), **plate and cover height** of 2-3/4" (70mm).

NOTE: To order 220V Export Model, add X to catalog number. (ex. MBQ-200DX)



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

ONE-DOOR BANQUET CABINETS - 13.33

One-door cabinets are economical, come with either standard electric or Quad-Heat™ thermal systems, and are designed to hold up to 11" (279mm) diameter covered plates. Smaller capacity cabinets are available in one-door configurations.

One-Door Banquet Cabinets

Thermal System	11" Plate Capacity Stacked	11" Plate Capacity Covered Carrier	Open Carrier	Covered Plates Stacked High	Shelf Size (in.)	Shelves	Shelf Clearance (in.)	Height/Depth/Width (in.)	Shipping Weight (lbs.)	Cat. No.
Standard	180*	180	150	6	55x22	3	17	69.5x30.625x63.625	521	MBQ-180
Quad-Heat	180*	180	150	6	55x22	3	17	69.5x30.625x63.625	556	MBQ-180-QH
Standard	144*	144	120	6	44x22	3	17	69.5x30.625x52.625	421	MBQ-144
Quad-Heat	144*	144	120	6	44x22	3	17	69.5x30.625x52.625	456	MBQ-144-QH
Standard	120*	120	96	5	44x22	3	14	60.5x30.625x52.625	408	MBQ-120
Quad-Heat	120*	120	96	5	44x22	3	14	60.5x30.625x52.625	443	MBQ-120-QH
Standard	90*	90	72	5	33x22	3	14	60.5x30.625x41.625	327	MBQ-90
Quad-Heat	90*	90	72	5	33x22	3	14	60.5x30.625x41.625	362	MBQ-90-QH
Standard	72*	72	60	6	33x22	2	17	52.0x30.625x41.625	302	MBQ-72
Quad-Heat	72*	72	60	6	33x22	2	17	52.0x30.625x41.625	337	MBQ-72-QH

*Capacities based on maximum **cover diameter** of 11" (279mm), **plate and cover height** of 2-3/4" (70mm).

NOTE: To order 220V Export Model, add X to catalog number. (ex. MBQ-120X)



Quad-Heat™ unit shown.

TOP-MOUNT BANQUET CABINETS - 13.35

Top-Mount two-door cabinets offer top-mounted control, maximum accessibility, come with either standard electric or Quad-Heat™ thermal systems, and are designed to hold 11-3/4" (298mm) diameter covered plates. Covered plates up to 12-3/4" (324mm) diameter can be held in smaller quantities. Full-size sheet pans can be held front-to-back in two-door cabinets.

Top-Mount Banquet Cabinets

Thermal System	11-3/4" Plate Capacity Stacked	11-3/4" Plate Capacity Covered Carrier	Open Carrier	12-3/4" Plate Capacity Stacked	Covered Plates Stacked High	Shelf Size (in.)	Shelves	Shelf Clearance (in.)	Height/Depth/Width (in.)	Shipping Weight (lbs.)	Cat. No.
Standard	180*	180	150	144	6	59x24	3	17	77.75x33.375x67.25	595	MBQT-180D
Quad-Heat	180*	180	150	144	6	59x24	3	17	77.75x33.375x67.25	630	MBQT-180D-QH
Standard	150*	150	120	120	5	59x24	3	14	68.75x33.375x67.25	531	MBQT-150D
Quad-Heat	150*	150	120	120	5	59x24	3	14	68.75x33.375x67.25	566	MBQT-150D-QH

*Capacities based on maximum **cover diameter** of 11-3/4" (298mm), **plate and cover height** of 2-3/4" (70mm).

BANQUET CABINET ACCESSORIES

13.34

Exclusive swivel-lock caster system option allows the cabinet to be moved in and out of line without “dragging.” Rigid casters can be made to swivel for movement in tight spaces and automatically switch back to rigid when needed for moving down halls.



SWIVEL-LOCK CASTER SYSTEM

Allows cabinet to be moved in- and out-of-line without “dragging.” Rigid casters can be made to swivel for movement in tight spaces and automatically switch back to rigid when needed for moving down halls. Available on both one- and two-door models.

Description	Cat. No.
6" (152mm) Swivel Lock Caster Upgrade for One-Door Cabinets	MBQ-SWLC-1
6" (152mm) Swivel Lock Caster Upgrade for Two-Door Cabinets	MBQ-SWLC-2
8" (203mm) Swivel Lock Caster Upgrade for One-Door Cabinets	MBQ-SWLC-18
8" (203mm) Swivel Lock Caster Upgrade for Two-Door Cabinets	MBQ-SWLC-28

Note: 8" (203mm) swivel lock upgrade includes caster upgrade.



SWING-UP SHELF ACCESSORY

Allows middle shelves to be lifted out of the way providing easy access for loading and unloading lower shelves. Available on both one- and two-door models.

Description	Cat. No.
Swing-Up Shelf Accessory	MBQ-SUSA



NEMA 5-20P

20 AMP PLUG FOR CUL *

Description	Cat. No.
NEMA 5-20P plug for CUL	MBQ-P20A

*Note: Required for cabinets destined for Canada.



TRAVEL LATCH

Provides extra security when traveling longer distances in uncontrolled areas. Lockable design works on both one- and two-door models.

Description	Cat. No.
Travel Latch	MBQ-TRVL

Note: Two required for Top-Mount Cabinets

CASTER UPGRADES

Standard caster upgrades (non-swivel lock).

Description	Cat. No.
8" (203mm) Caster Upgrade	MBQ-8
8" (203mm) Pneumatic Caster Upgrade*	MBQ-8AIR

Note: Pneumatic casters are not available with swivel lock.

*Pneumatic casters are not available on 200 plate capacity cabinet. (MBQ-200D and MBQ-200D-QH)

SWING-UP PULL HANDLE

Provides additional control and visibility when moving the cabinet. Available on both one- and two-door models.

Description	Cat. No.
Swing-Up Pull Handle	MBQ-SUPH

MINI-RACK

Unique system holds 18"x26" (457x660mm) sheet pans. 12"x20"x3" (305x508x76mm) steamtable pans, or a combination of both. Available for 2 door models only.

Description	Cat. No.
Mini-Rack for 200 & 150 Two-Door Models (3 Levels at 3.4" Spacing)	MBQ-MR-14
Mini-Rack for 180 & 120 Two-Door Models (4 Levels at 3.4" Spacing)	MBQ-MR-17

CABINET MINI-RACK CAPACITIES

200 Two-Door holds (8) MBQ-MR-14	150 Two-Door holds (6) MBQ-MR-14
180 Two-Door holds (6) MBQ-MR-17	120 Two-Door holds (4) MBQ-MR-17



OPEN PLATE CARRIERS

Wire carrier for holding up to ten uncovered plated meals.

Description	Cat. No.
8-Plate Capacity Carrier for One-Door Cabinets	MBQ-P1-14
10-Plate Capacity Carrier for One-Door Cabinets	MBQ-P1-17
8-Plate Capacity Carrier for Two-Door Cabinets	MBQ-P2-14
10-Plate Capacity Carrier for Two-Door Cabinets	MBQ-P2-17

CABINET CARRIER CAPACITIES

200 Two-Door holds (20) MBQ-P2-14	144 One-Door holds (12) MBQ-P1-17
180 Two-Door holds (15) MBQ-P2-17	120 One-Door holds (12) MBQ-P1-14
150 Two-Door holds (15) MBQ-P2-14	90 One-Door holds (9) MBQ-P1-14
120 Two-Door holds (10) MBQ-P2-17	72 One-Door holds (6) MBQ-P1-17
180 One-Door holds (15) MBQ-P1-17	



COVERED PLATE CARRIERS

Wire carrier for holding up to twelve covered plated meals.

Description	Cat. No.
10-Plate Capacity Carrier for One-Door Cabinets	MBQ-C1-14
12-Plate Capacity Carrier for One-Door Cabinets	MBQ-C1-17
10-Plate Capacity Carrier for Two-Door Cabinets	MBQ-C2-14
12-Plate Capacity Carrier for Two-Door Cabinets	MBQ-C2-17

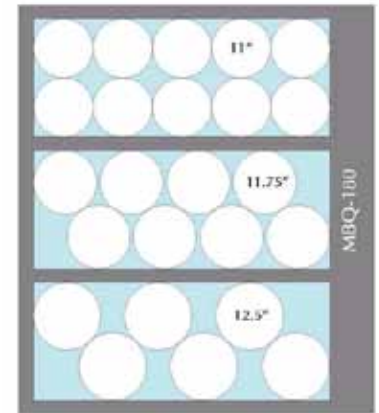
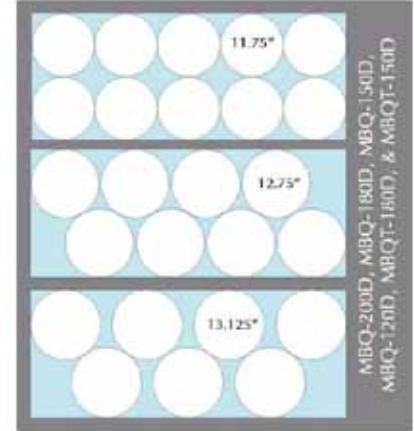
CABINET CARRIER CAPACITIES

200 Two-Door holds (20) MBQ-C2-14	144 One-Door holds (12) MBQ-C1-17
180 Two-Door holds (15) MBQ-C2-17	120 One-Door holds (12) MBQ-C1-14
150 Two-Door holds (15) MBQ-C2-14	90 One-Door holds (9) MBQ-C1-14
120 Two-Door holds (10) MBQ-C2-17	72 One-Door holds (6) MBQ-C1-17
180 One-Door holds (15) MBQ-C1-17	



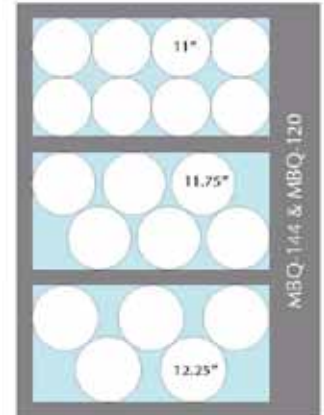
BANQUET CABINET CAPACITIES

2 Door Models	Plate & Cover Height	Cover Dia	Plate Capacity	Cover Dia	Plate Capacity	Cover Dia	Plate Capacity
MBQ-200D	up to 2.75"	up to 11.75"	200	11.875" to 12.75"	160	12.875" to 13.125"	140
	2.875" - 3.375"		160		128		112
	3.5" - 4.625"		120		96		84
	4.75" - 6.875"		80		64		56
	7" & Over		40		32		28
MBQ-180D & MBQT-180D	up to 2.75"	up to 11.75"	180	11.875" to 12.75"	144	12.875" to 13.125"	126
	2.875" - 3.375"		150		120		105
	3.5" - 4.125"		120		96		84
	4.25" - 5.625"		90		72		63
	5.75" - 8.375"		60		48		42
	8.5" & Over		30		24		21
MBQ-150D & MBQT-150D	up to 2.75"	up to 11.75"	150	11.875" to 12.75"	120	12.875" to 13.125"	105
	2.875" - 3.375"		120		96		84
	3.5" - 4.625"		90		72		63
	4.75" - 6.875"		60		48		42
	7" & Over		30		24		21
MBQ-120D	up to 2.75"	up to 11.75"	120	11.875" to 12.75"	96	12.875" to 13.125"	84
	2.875" - 3.375"		100		80		70
	3.5" - 4.125"		80		64		56
	4.25" - 5.625"		60		48		42
	5.75" - 8.375"		40		32		28
	8.5" & Over		20		16		14
(10) Plates per Level			(8) Plates per Level		(7) Plates per Level		

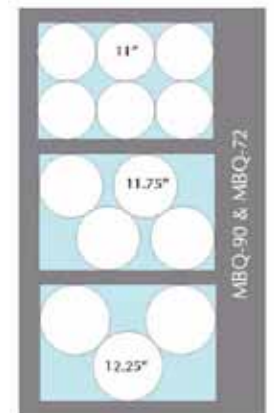


1 Door Models	Plate & Cover Height	Cover Dia	Plate Capacity	Cover Dia	Plate Capacity	Cover Dia	Plate Capacity
MBQ-180	up to 2.75"	up to 11"	180	11.125" to 11.75"	144	11.875" to 12.5"	108
	2.875" - 3.375"		150		120		90
	3.5" - 4.125"		120		96		72
	4.25" - 5.625"		90		72		54
	5.75" - 8.375"		60		48		36
	8.5" & Over		30		24		18
		(10) Plates per Level	(8) Plates per Level		(6) Plates per Level		

1 Door Models	Plate & Cover Height	Cover Dia	Plate Capacity	Cover Dia	Plate Capacity	Cover Dia	Plate Capacity
MBQ-144	up to 2.75"	up to 11"	144	11.125" to 11.75"	108	11.875" to 12.25"	90
	2.875" - 3.375"		120		90		75
	3.5" - 4.125"		96		72		60
	4.25" - 5.625"		72		54		45
	5.75" - 8.375"		48		36		30
	8.5" & Over		24		18		15
MBQ-120	up to 2.75"	up to 11"	120	11.125" to 11.75"	90	11.875" to 12.25"	75
	2.875" - 3.375"		96		72		60
	3.5" - 4.625"		72		54		45
	4.75" - 6.875"		48		36		30
	7" & Over		24		18		15
	(8) Plates per Level				(6) Plates per Level		(5) Plates per Level



1 Door Models	Plate & Cover Height	Cover Dia	Plate Capacity	Cover Dia	Plate Capacity	Cover Dia	Plate Capacity
MBQ-90	up to 2.75"	up to 11"	90	11.125" to 12"	60	12.125" to 13.125"	45
	2.875" - 3.375"		72		48		36
	3.5" - 4.625"		54		36		27
	4.75" - 6.875"		36		24		18
	7" & Over		18		12		9
MBQ-72	up to 2.75"	up to 11"	72	11.125" to 12"	48	12.125" to 13.125"	36
	2.875" - 3.375"		60		40		30
	3.5" - 4.125"		48		32		24
	4.25" - 5.625"		36		24		18
	5.75" - 8.375"		24		16		12
	8.5" & Over		12		8		6
		(6) Plates per Level	(4) Plates per Level		(3) Plates per Level		





TC90 SERIES—HALF-HEIGHT HEATED INSULATED TRANSPORT CABINETS- 13.28

- Low center of gravity assures safe transport and use.
- Analog thermometer for consistent and accurate readings, even when unit is not plugged in.
- Stainless interior and removable slide racks provide easy cleaning.
- Convenient kick latch provides “hands-free” easy opening.
- Slide spacing is 2-5/8” (67mm) lip loaded for steam table pans and bottom loaded for bun pans.



NEMA 5-15P
950 W



TC90 Series– Half-Height Heated Insulated Transport Cabinets

Cat. No.	Style	Dimensions (HxWxD)	Pan Capacity				Approx. Pkd. Wt. (lbs.)
			Sheet Pans 18"x26"	12"x20"x2.5"	Steam Pans 12"x20"x4"	12"x20"x6"	
TC90S	Without Bumper	37"x 21-1/4"x 24-3/4"	NA	9	4	3	110
TC90SB	With Bumper	37"x 22-7/16"x 27-1/4"	NA	9	4	3	110
TC90B	Without Bumper	37"x 27-1/4"x 30-3/4"	9	NA	NA	NA	128
TC90BB	With Bumper	37"x 28-7/16"x 33-1/4"	9	NA	NA	NA	128



C190 SERIES—UNDER COUNTER HEATED INSULATED CABINET- 13.30

- Designed to hold hot prepared foods.
- Thermostat control provides quick heat-up and even operating temperature throughout.
- Fiberglass insulation and gasketed door keep heat in.
- 3" (76mm) casters allow for safe and convenient under-counter storage.
- Pan slides accommodate 18"x26" (457x660mm) or 12"x20" (305x508mm) pans. Optional “Converta-Slide” accommodates both sizes simultaneously.
- “Hands-free” kick latch for door opening.
- Humidifying water pan.
- Slide Spacing is 1-3/4" (44mm).



NEMA 5-15P
1400 W

C190 Series– Half-Height Heated Insulated Cabinets

Cat. No.	Dimensions (HxWxD)	Pan Capacity				Approx. Pkd. Wt. (lbs.)
		Sheet Pans 18"x26"	12"x20"x2.5"	Steam Pans 12"x20"x4"	12"x20"x6"	
C190	30-1/4"x 28-5/8"x 29-1/4"	12	16	8	6	145

U.S. CUSTOMER SERVICE

Phone: 1.800.992.1776

Fax (PA): 1.800.638.9263

Fax: (CA): 1.800.638.3292

CANADA CUSTOMER SERVICE

Phone: 1.905.676.9890

Fax: 1.905.676.9262

OUTSIDE U.S. & CANADA

www.metro.com/contactus

**PRODUCT INFORMATION/
LITERATURE**

(U.S. and Canada Only)

U.S./Canadian Toll-Free

Phone: 1.800.992.1776

CORPORATE HEADQUARTERS

651 North Washington Street

Wilkes-Barre, PA 18705

Phone: 1.570.825.2741

Fax: 1.570.825.2852

See how good a heated cabinet can be.™

The Metro C5 Cabinet Line:

CONTROL, CAPACITY, CONFIGURATIONS, CONFIDENCE, and CARE.

C₁ – CONTROL: Over not only the cabinet, but most importantly, the food;

C₂ – CAPACITY: The ability to hold more of what you want, exactly the way you want it;

C₃ – CONFIGURATIONS: Having the right cabinet for your application;

C₄ – CONFIDENCE: From the ground up, a product that you can count on day-in and day-out;

C₅ – CARE: A cabinet that is as easy to take care of as it is to use.

WWW.METRO.COM/C5

L04-171 Rev 10/11

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.

© 2011 InterMetro Industries Corporation, Wilkes-Barre, PA 18705
The Emerson logo is a trademark and a service mark of Emerson Electric Company.



We put space to work.™



EMERSON

EMERSON. CONSIDER IT SOLVED.™