

{13.99}



Metro® C5 9 Series Controlled Humidity Heated Holding and Proofing Cabinet

Metro C5 9 Series controlled humidity heated holding and proofing cabinets maintain that just made taste for hours with uniform control of temperature & actual relative humidity.

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

Simple touch, intuitive controls:

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

Actual relative humidity: Actual percentages are measured & displayed giving you the ability to precisely control food moisture levels!

Temperature priority: Assures food safety by automatically prioritizing internal temperature over humidity.

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

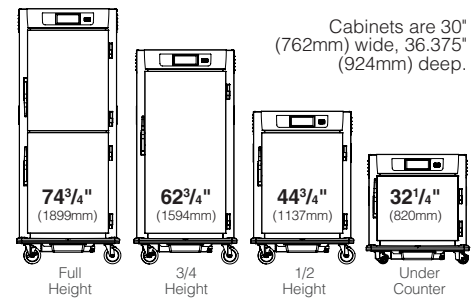
ENERGY STAR: Full height, ¾ height, and ½ height reach-in models with solid doors are ENERGY STAR.

Available sizes & configurations:

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



Full Height
Dutch Solid Doors



Precise Temperature & Humidity Control

One touch menu presets for repeatability.

Programmable timers to manage FIFO and holding times.

Auto-start feature gets your cabinet automatically running daily.

Alarms, training, HACCP data logging, and many other efficiency features.

Metro Heated cabinets are for hot food holding applications only.

All Metro Catalog Sheets are available on our website: metro.com

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Metro® C5 9 Series Controlled Humidity Heated Holding and Proofing Cabinet

Specifications

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

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

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

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

Gaskets: High temperature, cabinet mounted, Santoprene gaskets.

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

Handles: Four built-in polymer handles.

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

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

Bumper/Drip Trough: Non-marking polymer bumper & drip trough combination.

Display and Controls: 6.8" (173mm) high-resolution touch-screen displays cabinet temperature and relative humidity with individual control for each. User can select °F or °C temperature scale, and language choice of English, Spanish, or French.

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

Humidity Generation System: Closed loop controlled tubular heating element with ducted air system, low water sensor, and 4 gallon (15 L) water reservoir with drain.

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

Performance: 90°F (32°C) to 200°F (93°C), temperature range. Achievable humidity with reservoir full of water: 70–95% RH at 90°F (32°C), 34–95% RH at 160°F (71°C), 21–75% RH at 200°F (93°C),

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

Reach-In Model Number Description

Cabinet Height 9 = Full Height 7 = 3/4 Height 5 = 1/2 Height 3 = Under Counter **	Door Style FS = Full Length Solid FC = Full Length Clear DS = Dutch Solid * DC = Dutch Clear *	Slide Type U = Universal Wire L = Lip Load Aluminum
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C599-SDS-U

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

Pass-Thru Model Number Description
C599-SDS-UPDS

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

Low Watt Model Number Description
C599L-SDS-U

Export Model Number Description
C599X-SDS-U

Models with Accessories or Options
C599-SDS-UA
C599-SDS-UPDSA

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

Options/Accessories:

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

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

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

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