



[WWW.METRO.COM](http://WWW.METRO.COM)

**METRO®**  
We put space to work.™



# 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.





# Travelsafe.™



## 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.



## 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!

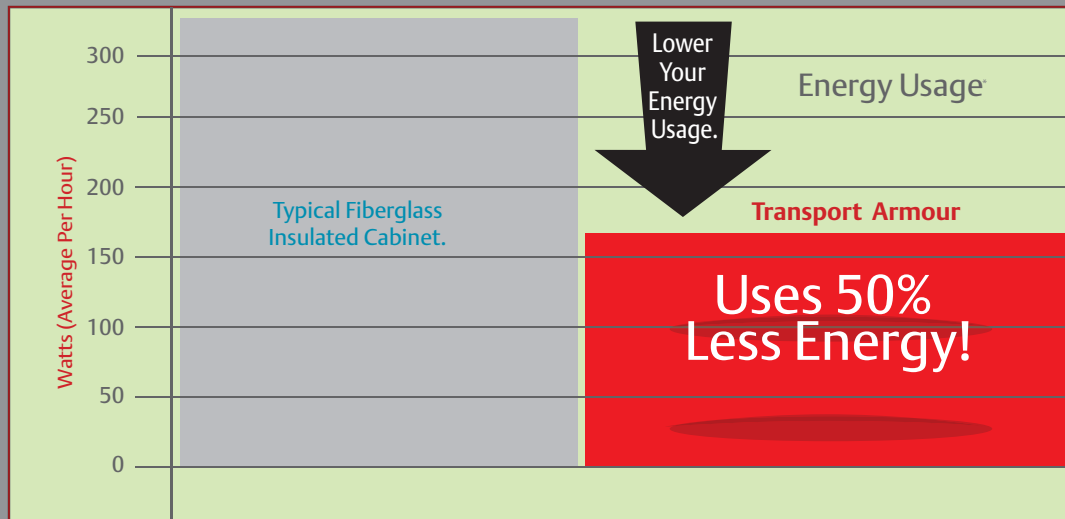


Keeps Food Hot for  
**5 Hours**  
or Longer.

## Foamed-in-Place Insulation

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

Uses 50% Less Energy.



Uniform Temperature...



## COMBINATION MODULE

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

**Temperature**  
 Easy-to-use dial puts you in control of cabinet temperature.

**Easy-to-read**  
 Digital Thermometer can be seen from a distance.

**Moisture**  
 In Proofing mode control the amount of moisture in the cabinet.

**Flexible**  
 Choose Holding or Proofing mode at the flip of a switch.



## HOLDING MODULE

Higher temperatures without moisture for holding.

**Temperature**  
 Easy-to-use dial puts you in control of cabinet temperature.

**Easy-to-read**  
 Digital Thermometer can be seen from a distance.



## 3 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.

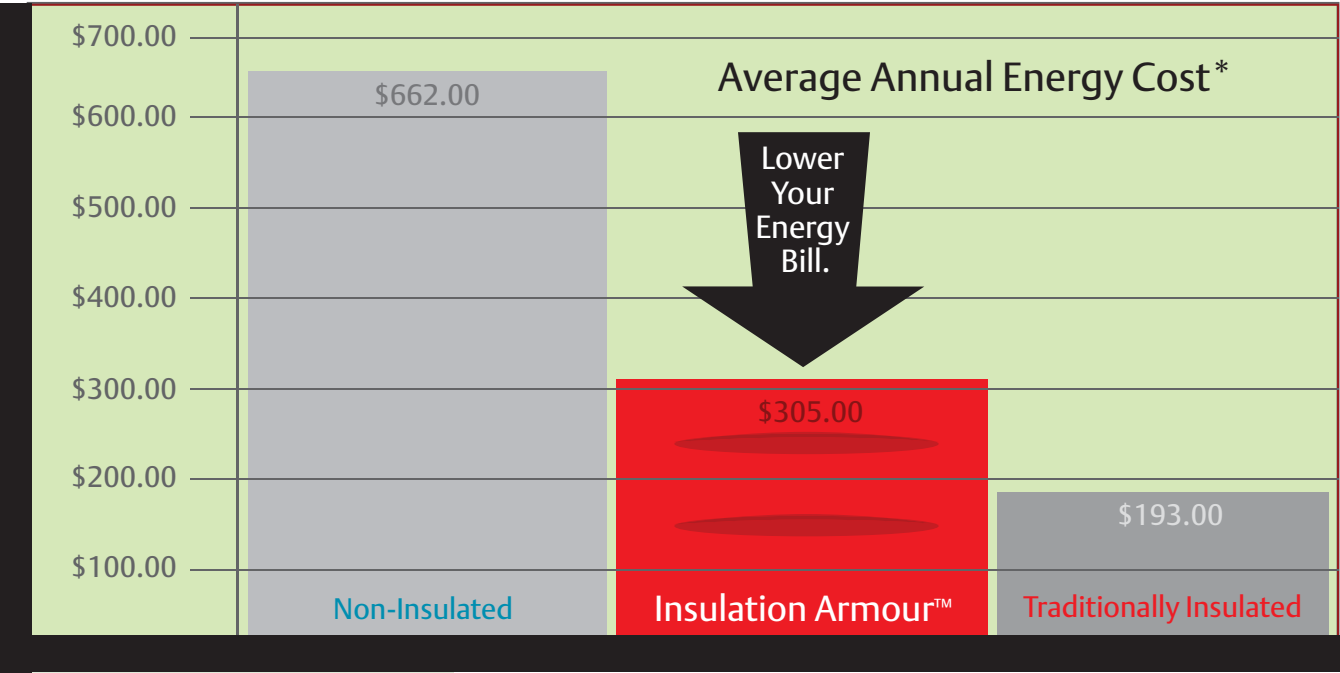


### PROOFING MODULE

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.

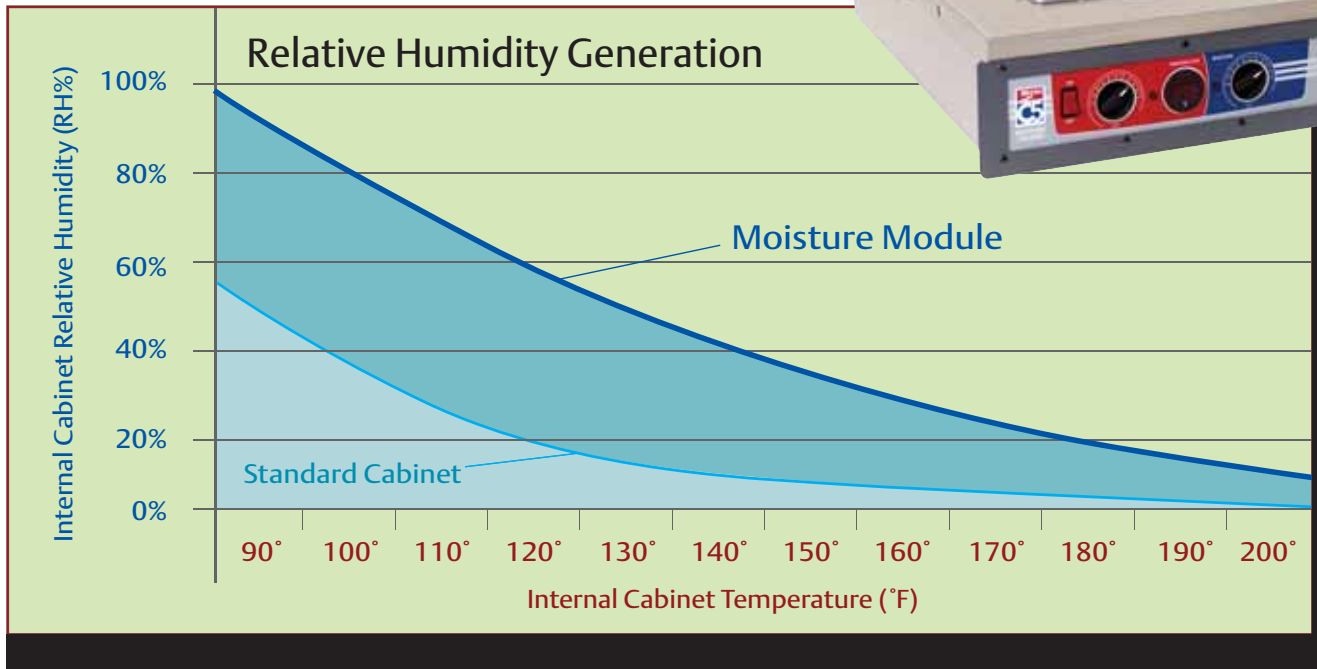
Intelligent design delivers  
**unique**



\* 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.

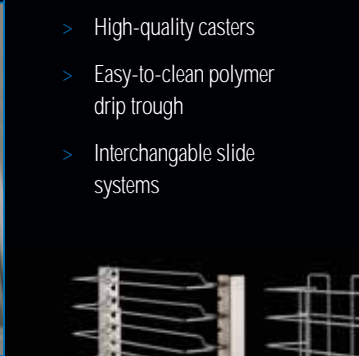
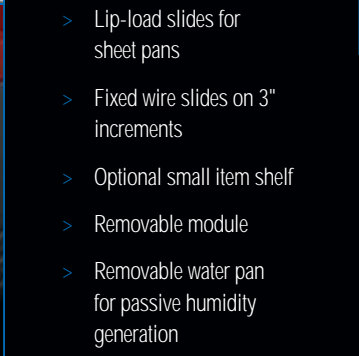
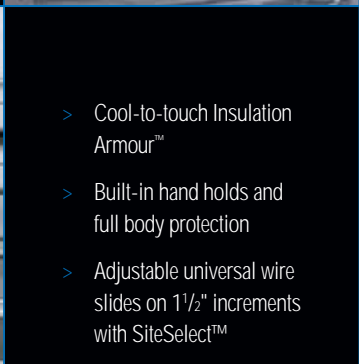
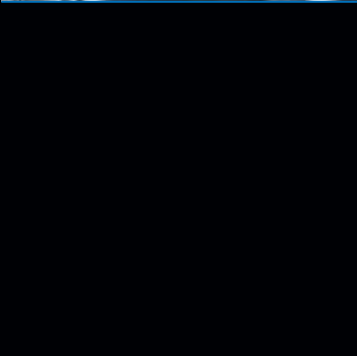
The most important consideration when choosing a heated holding cabinet is the food. Many foods, in particular proteins, hold best in a moist environment. The Moisture Module option for the C5 3 Series delivers 5 times the moisture-generating power of a standard "dry" cabinet at a price far below that 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™

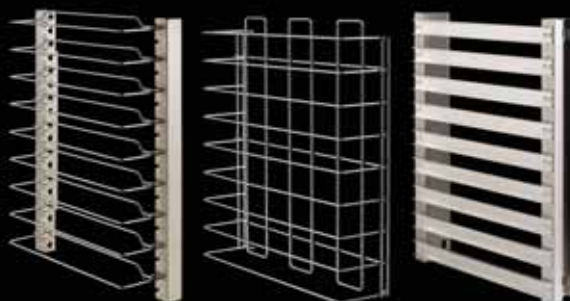
Metro® C5™ 3 Series Heated Holding & Proofing Cabinets with patented Insulation Armour™ protect you from the unpleasant effects of heat loss. Exclusive cool-to-touch Insulation Armour™ both insulates the cabinet, and protects employees from hot surfaces. Built-in hand holds make the cabinet easy to handle 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 1½" 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

# 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.
<b>Full Height</b>			
Full Length Clear	Fixed Wire	248	<b>C539-CFC-4</b>
Full Length Clear	Universal	262	<b>C539-CFC-U</b>
Full Length Clear	Lip Load	257	<b>C539-CFC-L</b>
Full Length Solid	Fixed Wire	268	<b>C539-CFS-4</b>
Full Length Solid	Universal	282	<b>C539-CFS-U</b>
Full Length Solid	Lip Load	277	<b>C539-CFS-L</b>
Dutch Clear	Fixed Wire	250	<b>C539-CDC-4</b>
Dutch Clear	Universal	264	<b>C539-CDC-U</b>
Dutch Clear	Lip Load	259	<b>C539-CDC-L</b>
Dutch Solid	Fixed Wire	270	<b>C539-CDS-4</b>
Dutch Solid	Universal	283	<b>C539-CDS-U</b>
Dutch Solid	Lip Load	278	<b>C539-CDS-L</b>
<b>3/4 Height</b>			
Full Length Clear	Fixed Wire	173	<b>C537-CFC-4</b>
Full Length Clear	Universal	144	<b>C537-CFC-U</b>
Full Length Clear	Lip Load	178	<b>C537-CFC-L</b>
Full Length Solid	Fixed Wire	173	<b>C537-CFS-4</b>
Full Length Solid	Universal	191	<b>C537-CFS-U</b>
Full Length Solid	Lip Load	186	<b>C537-CFS-L</b>
<b>1/2 Height</b>			
Full Length Clear	Fixed Wire	132	<b>C535-CFC-4</b>
Full Length Clear	Universal	138	<b>C535-CFC-U</b>
Full Length Clear	Lip Load	135	<b>C535-CFC-L</b>
Full Length Solid	Fixed Wire	142	<b>C535-CFS-4</b>
Full Length Solid	Universal	150	<b>C535-CFS-U</b>
Full Length Solid	Lip Load	145	<b>C535-CFS-L</b>

## MOISTURE MODULE CABINETS

Doors	Slides	Approx. Pkd. Wt. (lbs.)	Cat. No.
<b>Full Height</b>			
Full Length Clear	Fixed Wire	248	<b>C539-MFC-4</b>
Full Length Clear	Universal	262	<b>C539-MFC-U</b>
Full Length Clear	Lip Load	257	<b>C539-MFC-L</b>
Full Length Solid	Fixed Wire	268	<b>C539-MFS-4</b>
Full Length Solid	Universal	282	<b>C539-MFS-U</b>
Full Length Solid	Lip Load	277	<b>C539-MFS-L</b>
Dutch Clear	Fixed Wire	250	<b>C539-MDC-4</b>
Dutch Clear	Universal	264	<b>C539-MDC-U</b>
Dutch Clear	Lip Load	259	<b>C539-MDC-L</b>
Dutch Solid	Fixed Wire	270	<b>C539-MDS-4</b>
Dutch Solid	Universal	283	<b>C539-MDS-U</b>
Dutch Solid	Lip Load	278	<b>C539-MDS-L</b>
<b>3/4 Height</b>			
Full Length Clear	Fixed Wire	173	<b>C537-MFC-4</b>
Full Length Clear	Universal	144	<b>C537-MFC-U</b>
Full Length Clear	Lip Load	178	<b>C537-MFC-L</b>
Full Length Solid	Fixed Wire	173	<b>C537-MFS-4</b>
Full Length Solid	Universal	191	<b>C537-MFS-U</b>
Full Length Solid	Lip Load	186	<b>C537-MFS-L</b>
<b>1/2 Height</b>			
Full Length Clear	Fixed Wire	132	<b>C535-MFC-4</b>
Full Length Clear	Universal	138	<b>C535-MFC-U</b>
Full Length Clear	Lip Load	135	<b>C535-MFC-L</b>
Full Length Solid	Fixed Wire	142	<b>C535-MFS-4</b>
Full Length Solid	Universal	150	<b>C535-MFS-U</b>
Full Length Solid	Lip Load	145	<b>C535-MFS-L</b>

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.
<b>Full Height</b>			
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
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
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.
<b>3/4 Height</b>			
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
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
<b>1/2 Height</b>			
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.

**C539 - CLDS - U** For Lower Wattage (1440W, 120V, 60Hz) combination & holding cabinets. (No Up-charge) 

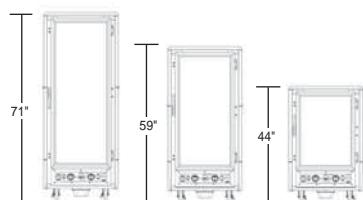
**C539 - CXDS - U** For Export (220-240V, 50/60Hz) cabinets. (No Up-charge) 

**C539 - CDS - U - BU** No Up-charge for Blue or Gray Insulation Armour. Contact your Metro representative for other color options.

**C539 - CDS - UA**  
**C539 - CDS - U - BU**  
 An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.



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



All cabinets are 27<sup>5</sup>/<sub>8</sub>" wide and 31<sup>1</sup>/<sub>2</sub>" deep

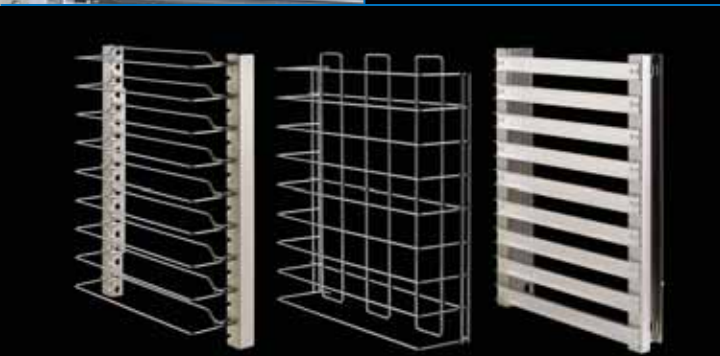
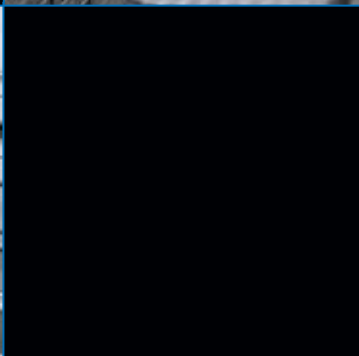
18" clearance required from any cooking equipment. Avoid contact with surfaces that exceed 200° F.

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

\*Maximum number of slide pairs @ 1<sup>1</sup>/<sub>2</sub>" spacing. Additional slide pairs ordered separately.



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
- > Interchangable 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

## RECOMMENDED C5 FOOD SETTINGS



PRODUCT	TEMPERATURE °F (°C)	RELATIVE HUMIDITY %*	PRODUCT	TEMPERATURE °F (°C)	RELATIVE HUMIDITY %*
<b>MEATS</b>			<b>VEGETABLES</b>		
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			
<b>FISH</b>			<b>STARCHES</b>		
Fish, Baked (Cod Loin) IQF	170 (77)	45	Fry, Regular 3/8"	195 (91)	OFF <sup>2</sup>
Fish, Batter Dipped	175 (79)	30	Potatoes, Mashed	175 (79)	70
			Potatoes, Baked	180 (82)	65
<b>POULTRY</b>			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	<b>BREADS</b>		
Chicken, Fried Thigh	175 (79)	45	Biscuit, Buttermilk Mini	175 (79)	OFF <sup>1</sup>
Chicken, Fried Drum	175 (79)	45	Croissants, Sliced	155 (68)	OFF <sup>1</sup>
Chicken, Fried Boneless Skinless	175 (79)	45	French Toast, Thin Slice	175 (79)	OFF <sup>1</sup>
Chicken, Whole Roasted	170 (77)	65	Waffles, Original	175 (79)	OFF <sup>1</sup>
Turkey	175 (79)	70	Pancakes	175 (79)	OFF <sup>1</sup>
			Pizza	175 (79)	OFF <sup>2</sup>
			Rolls	175 (79)	OFF <sup>1</sup>
			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

### REAR PUSH HANDLE

Stainless steel tubular handle mounted on rear side of the cabinet for mobile applications.

Description	Availability	Cat. No.
Rear Push Handle	9,8,6	C5-HANDLE*

\*Not available on pass-thru models.



### 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-BUMPDRIIP



### 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

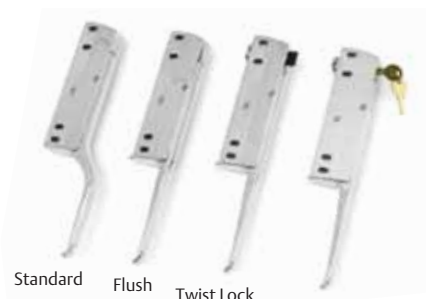
Description	Availability	Cat. No.
Flush Latch Handle	9,8,6,P	C5-LATCHFLUSH
Twist Locking Handle*	9,8,6,P	C5-LATCHTWST
Key Locking Latch Handle*	9,8,6,P	C5-LATCHLOCK
Flush Door Latch	3,1	C5-LATCHFLUSH-1
Travel Latch/Hasp	T	C5T-TRVL
Travel Latch	3,1	C5-TRVL

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.

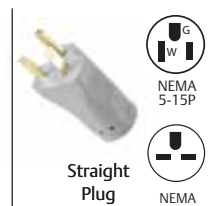
Description	Availability	Cat. No.
Twist Lock Plug (20 Amp, 120V)	9,8,6,P	C5-RTWSTPLG
Twist Lock Plug (15 Amp, 120V)	9,8,6	C5-RTWSTPLG-15
Straight Plug (20 Amp, 120V)	9,8,6,P,3,1	C5-STRPLG-20
Straight Plug (15 Amp, 120V)	9,8,6,3,1	C5-STRPLG-15
Coiled Cord with Straight Plug (15 Amp, 120V)	T	C5T-STRPLG



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-USLIDEPR-C†
Pizza Universal Slide Pair (2 pieces) Chrome	P	C5-ZUSLIDECPR
Full Height Stainless Steel Universal Slide Upgrade*	9,8,6,3,1	C5-USLIDE-9S†
3/4 Height Stainless Steel Universal Slide Upgrade*	9,8,6,3,1	C5-USLIDE-7S†
1/2 Height Stainless Steel Universal Slide Upgrade*	9,8,6,3,1	C5-USLIDE-5S†
Under Counter Stainless Steel Universal Slide Upgrade*	9,8,6	C5-USLIDE-3S
Universal Slide Pair (2 pieces) Stainless Steel	9,8,6,3,1	C5-USLIDEPR-S†
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.

†Confirm part number with customer service or via online specification sheet prior to ordering on 3 and 1 series cabinets.



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-S†
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.

†Confirm part number with customer service or via online specification sheet prior to ordering on 3 and 1 series cabinets.



## SHELF ONLY CABINETS

Description	Shelves	Availability	Cat. No.
Full Height Models*	4	9,8,6,3,1	C5-SHELFONLY-9S†
3/4 Height Models*	3	9,8,6,3,1	C5-SHELFONLY-7S†
1/2 Height Models*	2	9,8,6,3,1	C5-SHELFONLY-5S†
Under Counter Models*	2	9,8,6	C5-SHELFONLY-3S
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-S) in lieu of universal slides (Must order "U" model).

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

†Confirm part number with customer service or via online specification sheet prior to ordering on 3 and 1 series cabinets.

## 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.



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L04-171 Rev. 04/12

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