

Item #

# Metro C5 R-Series Refrigeration Armour™ Heavy-Duty Mobile Refrigerator

## Refrigeration Armour™

• Foamed-in-place polyurethane insulation with Type 304 stainless steel structure provides extreme durability and improved energy efficiency versus common fiberglass construction.

• **Polymer Armour panels** are optimally located to protect the cabinet from facility hazards such as door handles and panic bars and to help maintain a cleaner appearance. Molded in vertical handles provide ergonomic grab points for easy handling.

• **Complete refrigeration system** protection against shock and vibration associated with mobile applications.

• **Performance:** All-in-one, bottom mounted refrigerated cassette with environmentally friendly R134a refrigerant. Operating temperature range of 33°F to 40°F (1°C to 4°C). Pre-cooling time to 40°F (1°C ) in approximately 30 minutes.

• **Controls:** System controlled by electronic temperature control with automatic defrost, for precise consistent temperatures. Cabinet temperature pre-set at 35°F (2 °C). Powered by simple on / off switch.

• **Temperature Display:** "Always-on" analog thermometer is mounted on the door at eye level, for easy verification of internal cabinet temperature, whether the cabinet is plugged in and operating or unplugged and in transit.

• **Reliability:** Reliability and durability are designed from the ground up. High-quality heavy-duty components provide a long life of worry free use in mobile applications.

### **Complete Refrigeration System Protection**

C5 R-Series features an all-in-one, easily removable refrigeration cassette mounted on vibration / shock isolators for complete refrigeration system protection. Built for transport, R-Series protects your food and your valuable investment.





InterMetro Industries Corporation North Washington Street Wilkes-Barre, PA 18705 www.metro.com







6

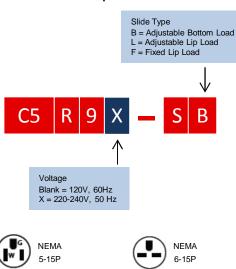


**3.9**R

## Metro C5 R-Series Refrigeration Armour™ Heavy-Duty Mobile Refrigerator

## Specifications

- **Cabinet Material:** Type 304 stainless steel, 20-gauge polished exterior, 22-gauge interior.
- **Refrigeration Cassette:** All-in-one cassette with evaporator fan circulation. R134a refrigerant, 1/3 HP compressor, off cycle automatic defrost, condensate evaporation pan.
- **Insulation:** CFC free foamed-in-place polyurethane insulation. 2" thick on sides, back, top, and base. R Value = 12.
- **Door:** Vaulted, Type 304 stainless steel, 20-gauge welded doors with foamed-in-place polyurethane insulation. Multi-function information panel: temperature display, whiteboard, clipboard.
- Slides: Three slide systems to choose from. Adjustable bottom load and adjustable lip load slides hold 18"x26" (457x660mm) sheet pans, 12"x20" (305x508mm) steam pans, or GN pans on 1.65" (42mm) increments. Fixed lip load slides hold 12"x20" (305x508mm) pans or GN pans on 1.65" (42mm) spacing.
- **Bumper:** Over molded full perimeter bumper with ¼" thick metal insert for reinforcement.
- **Casters:** Heavy-duty 6" diameter polyurethane casters with 2" tread width. Plate mounted to heavy-duty stainless steel caster channels. 2 swivel, 2 swivel with brake. Load capacity 600 lbs. each.
- **Hinges:** Type 304 stainless steel, 11-gauge concealed hinges mounted to cabinet body, reinforced by backer plates. Non-removable 3/8" diameter stainless steel pin. Hinges are removable with tools.
- **Door Latch:** Flush mounted, heavy-duty Type 304 stainless steel paddle latch.
- **Door Gaskets:** High quality, cabinet mounted santoprene gaskets. Removable without tools.
- Cord:  $7\frac{1}{2}$ ' power cord with NEMA 5-15P plug end for 120V, NEMA 6-15P plug end for 220-240V.
- Clearance Requirements: 18" (46cm) away from any cooking equipment.
- Dimensions: 72" H (1829mm) x 30" W (762mm) x 39.25" D (997mm)
- Slide Capacities:



For Standard Voltage Cabinets (120V, 5.3A, 60Hz, 640W)

Model Number Description

For Standard Voltage Cabinets (220-240V, 3A, 50Hz, 640W)

### Models with Accessories or Options



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

#### **Options / Accessories:**

- Small Item Shelf (C5T-SHELF)
- Travel Latch / Hasp (C5T-TRVL)
- Straight Plug (C5-STRPLG-15)
- Rear Push Handle (C5-UHANDLE)
- Rear Rigid Casters (C5T-6RDGCSTR)
- 8" Semi-Pneumatic Casters (C5T-8SEMPNEU)
- Adjustable Bottom Load Slide Pair (C5T-BSLIDEPR)
- Adjustable Lip Load Slide Pair (C5T-LSLIDEPR)
- Correctional Package (C5R-CORR-9)

	Pan Capacities											
Slide Type	Slide Pairs		Sheet Pans	Steam Pans			Gastronorm					
	Provided	Max	18"x26"	12"x20"x2.5"	12"x20"x4"	12"x20"x6"	65 mm 2/1	Depth 1/1	100mm 2/1	Depth 1/1	150mm 2/1	Depth 1/1
Adjustable Bottom Load	13	25*	13**	26	18	12	13	26	9	18	6	12
Adjustable Lip Load	13	25*	13**	24	16	12	12	26	8	16	6	12
Fixed Lip Load	26	26	N/A	26	16	12	13	26	8	16	6	12

\* Maximum number of slide pairs @ 1.65" spacing. Additional slide pairs ordered separately.

\*\* Standard capacity @ 3.3" spacing. Increased capacity requires additional slide pairs.

All Metro Catalog Sheets are available on our Web Site: www.metro.com

For Product Information:

U.S. and Canada: 1.800.992.1776



InterMetro Industries Corporation North Washington Street, Wilkes-Barre, PA 18705 Phone: 570-825-2741 Fax: 570-825-2852

Outside U.S. and Canada: www.metro.com/contactus

LO3-288