

C5 4 SERIES INSULATION ARMOUR[™] PLUS HOT FOOD HOLDING CABINETS



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Metro Heated Cabinets are for Hot Food Holding applications only

DESCRIPTION

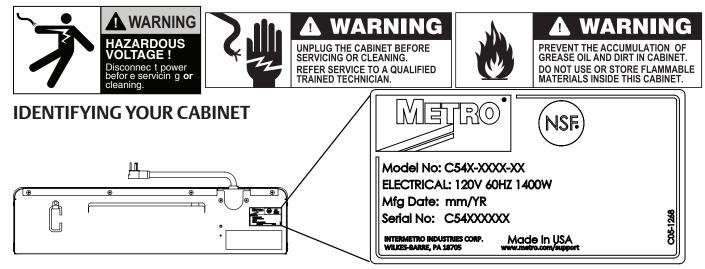
This manual covers cabinets with electrical ratings of: 120V, 60 Hz, 1400W and 220-240V, 50/60 Hz, 1176-1400W

SAFETY INFORMATION

WARNING: This cabinet is only for hot food holding applications.

- **WARNING:** Follow all food safety guidelines. Pre-heat the cabinet to the desired temperature before placing hot cooked food into the cabinet. Food must be at the appropriate temperature before being placed into cabinet. Use a food probe to check internal food temperature the cabinet temperature is not necessarily the internal food temperature.
- WARNING: Only factory approved service agents must attempt to service, repair or replace electrical components, wiring or power cord.
- WARNING: Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high pressure water, do not hose wash/spray interior.
- WARNING: Food Service Equipment must be electrically grounded. Failure to ground Food Service Equipment may result in serious injury or death from electrical malfunction.
- **CAUTION:** Do not spray or pour water into the top of the cabinet (control enclosure). Unplug the cabinet before cleaning and then wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for stainless steel.

SAFETY SYMBOLS



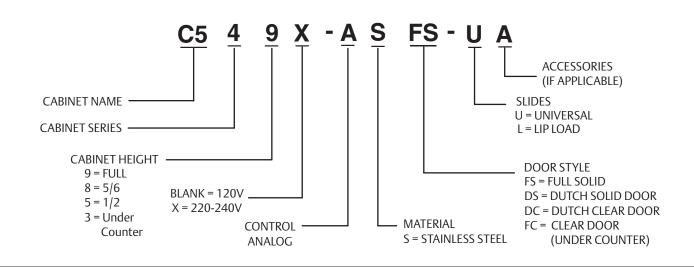
For future reference, note the serial and model number found on the data plate of the cabinet here:

Serial number _

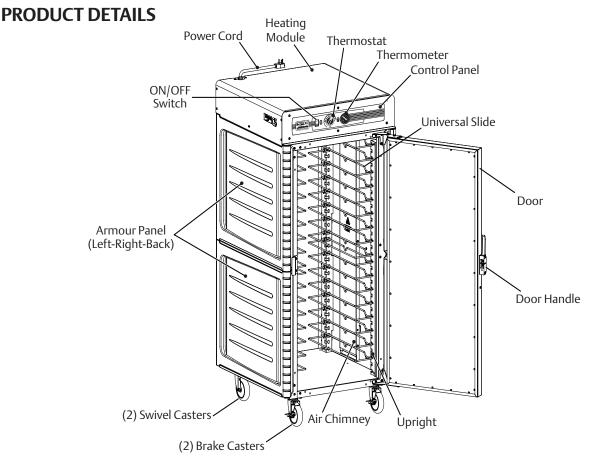
Date the cabinet was put into service

Fill out and return the warranty card located at the back of this manual.

PART NUMBERING

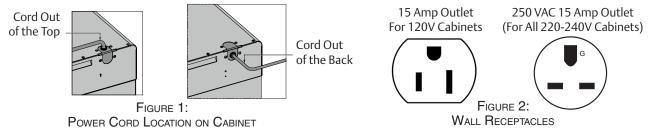






INSTALLATION AND SETUP

- 1. Check the packaging and cabinet for shipping damage after unloading the unit, and after removing all the packaging.
- 2. The receiver of this product is responsible for filing freight damage claims. This equipment must be opened immediately for inspection. All visible damage must be reported to the freight company within 48 hours and must be noted on freight bill at the time of delivery.
- 3. Concealed damage is your responsibility you must advise the carrier of any loss or damage within 15 days after receipt of the cabinet. If there is damage, retain the original packaging for inspectors.
- 4. Any protective covers (plastic or paper sheet) on the sheet metal, if applicable, must also be removed before turning the cabinet on.
- 5. To change the position of the power cord, first make sure the cabinet power switch is off and the power cord is unplugged from any electrical outlet. Remove the screws holding the cabinet top in place. Remove the screws on the rear of the cabinet that hold the cord bracket in place. Rotate the power cord bracket 90° to the desired position and reattach it with the screws to the back of the cabinet. Make sure the green ground wire connection and the wire nuts on the black and white wires have not loosened. Do not alter the wiring of the power cord to the cabinet. Replace the cabinet top and the screws holding it in place.
- 6. Refer to the data plate located near the power cord for the electrical specifications of the cabinet as shown on Page 2.
 - With the POWER switch OFF, plug the cord into the appropriate rated, grounded receptacle.
 - Cabinets rated at 120V 1400W must be plugged into a 15 amp 125 VAC receptacle.
 - Cabinets rated at 220-240V must be plugged into a 15 amp 250 V receptacle.





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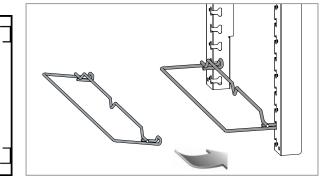
HOT FOOD HOLDING CABINETS - INSTRUCTIONS FOR USE

- WARNING: Do not allow combustible materials to be stored or accumulate on, under or next to the cabinet. Do not block any ventilation louvers or slots.
- CAUTION: Allow 18" (46 cm) between the Armour panels and any cooking equipment. Do not allow hot kitchen equipment whose surfaces exceed 200°F (90°C) to touch the panels.

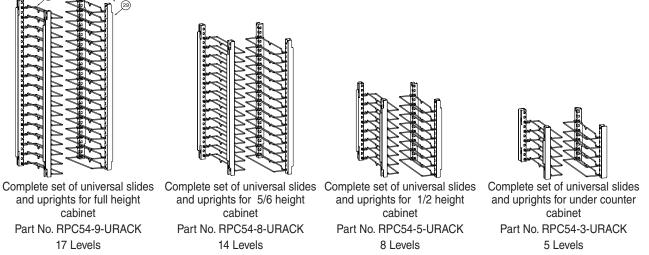
Slide Installation

The universal rack uprights or lip load slides have been installed at the factory.

If removed for cleaning, reinstall by hanging them on the rack hangers on the side walls of the cabinet.

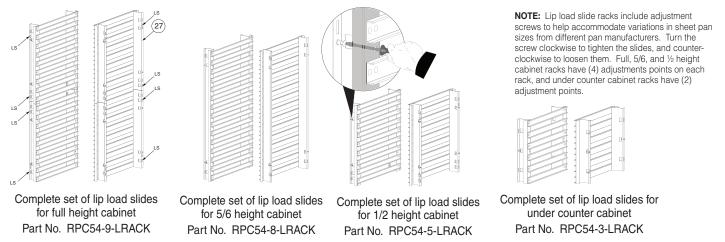


Slide Position to Maximize Universal Slide Pan Capacity when Slides are Spaced on 3" Centers



For additional pairs of wire slides, order C5-USLIDEPR-C for Chrome or C5-USLIDEPR-S for Stainless Steel. To order individual universal uprights only, see item # 29.

Fixed Lip Load Slide Configurations

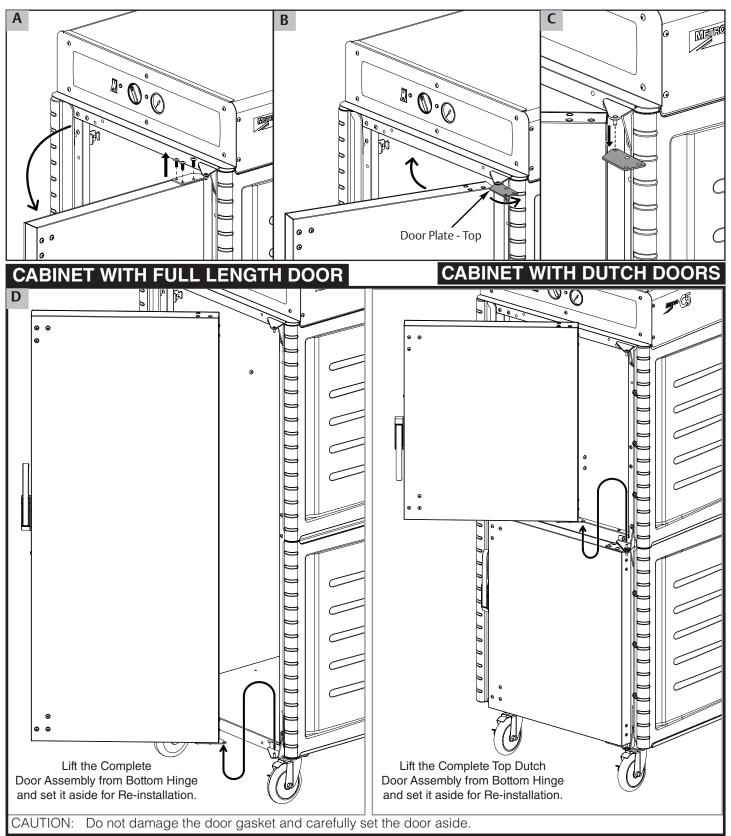


NOTE: Full and half height fixed lip load slides have two slots on the uprights, always use lower slot (LS) to install on rack hanger.



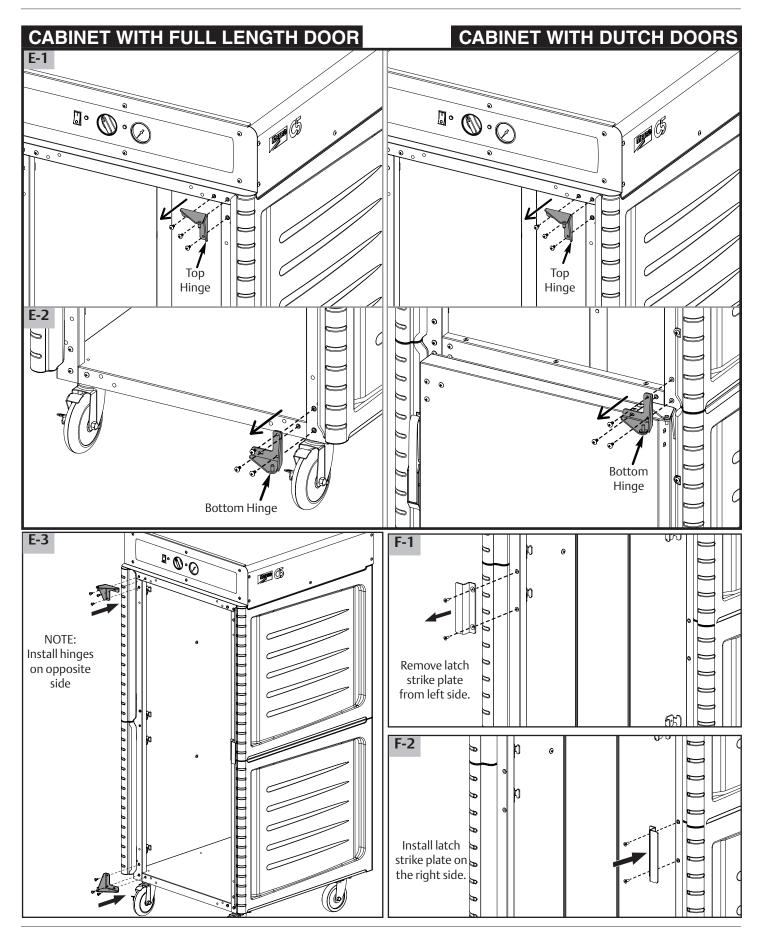
REVERSING THE DOOR HINGING (SOLID AND CLEAR)

The door on your cabinet can be reversed to accommodate a right- or left-hand opening. To reverse, follow the instructions listed below:w

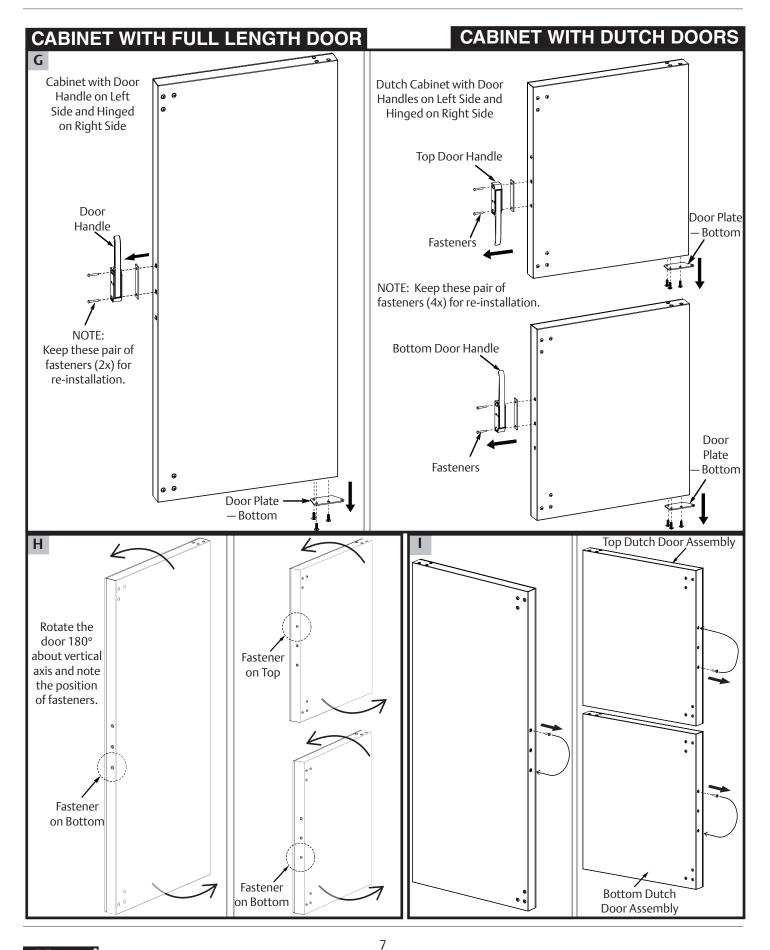


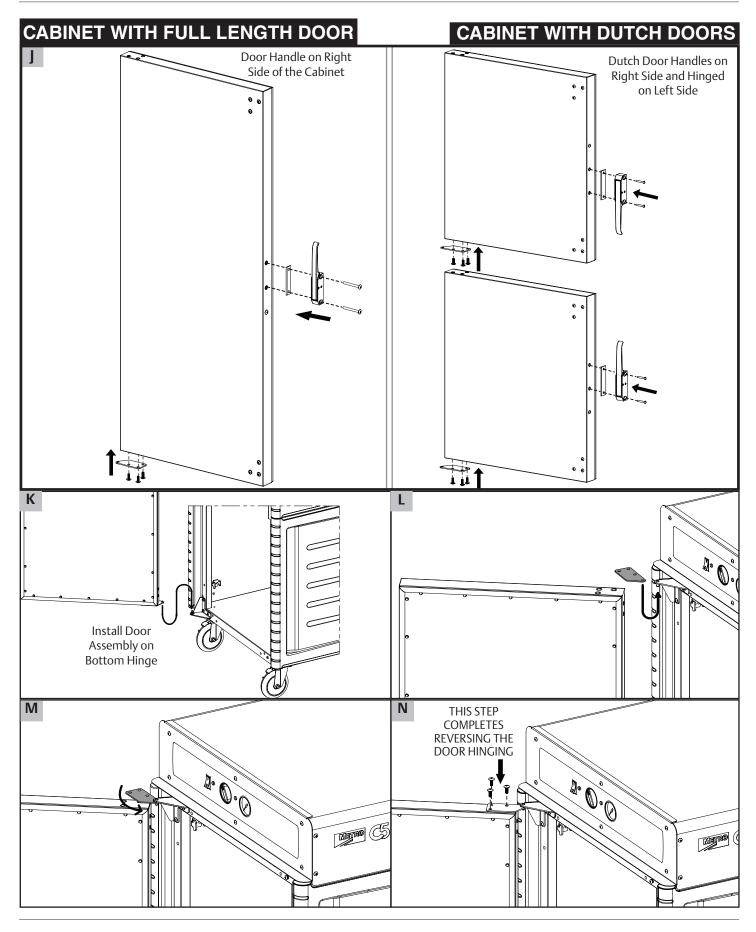


HOT FOOD HOLDING CABINETS - INSTRUCTIONS FOR USE











OPERATING INSTRUCTIONS

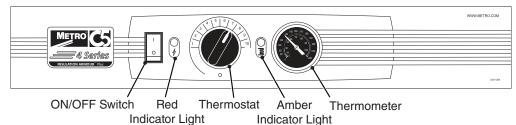
NOTE: Before using your cabinet for the first time clean cabinet thoroughly as described below, heat the cabinet to maximum temperature for 90 minutes to burn off oils left from manufacturing process. During this process slight smoke may be seen.

Power-Up and Pre-Heat

- Red ON/OFF switch is located on left side of control panel which is used to turn ON the cabinet. The red indicator light next to the switch indicates when the cabinet power is ON.
- The thermometer indicates the internal cabinet temperature.
- An amber indicator light is located between the thermostat and the thermometer and indicates when the thermostat cycles on to energize the heating element (to increase the cabinet temperature). When this light is not illuminated, it means the cabinet has reached the preset temperature level. It is normal for the thermostat to cycle on and off as the cabinet is operating.
- 1. Set the thermostat to the desired setting, and allow the cabinet to preheat without any food inside. The time required to reach the desired temperature is dependent upon the set point and ambient temperature where the cabinet is located. Setting 6 will produce a cabinet temperature of approximately 150° F (66° C) after allowing the cabinet to preheat for 30-40 minutes.
- **WARNING:** Follow all food safety guidelines. Pre-heat the cabinet to the desired temperature before putting cooked, hot food into the cabinet. This is not a re-thermalization cabinet. Food must be at the appropriate

temperature before being placed into this cabinet.

2. An amber indicator light next to the thermostat indicates when the temperature heater element is energized. As the thermostat setting is adjusted, it may take a few moments for the status of the indicator light to reflect the new control setting and cabinet condition depending on when in the thermostat cycle the setting is changed.



CARE AND MAINTENANCE

NOTICE Before proceeding with any maintenance activity strictly follow "Safety Information" on page 2 of this manual.

Cleaning The Cabinet

- WARNING: Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high pressure water.
- CAUTION: Do not spray or pour water into the control enclosure. To clean the cabinet, wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for stainless steel.
- CAUTION: Do not use cleaners with chlorides or phosphates as they may cause damage to stainless steel.
- 1. Make certain that the cabinet has cooled down before cleaning. Use cleaners in proper concentrations. Follow the manufacturer's directions for the cleaning product used. The floor of the cabinet may be hosed out with low pressure water. After using any cleaning products, thoroughly rinse all surfaces to remove residue.
- 2. Use a damp cloth or sponge. Mild soap suitable for stainless steel is acceptable. Dry with a clean towel. Wipe up spills as soon as possible and regularly clean the cabinet to avoid staining and difficult to clean conditions.

Cabinet Maintenance – All Models

This cabinet has been designed to require very little maintenance. Keeping the casters free of dirt build-up will go a long way in prolonging their life.

NOTICE

Regularly inspect the casters. Tighten loose fasteners and replace worn or damaged parts with new InterMetro approved parts. Replace worn or damaged casters immediately.



Armour Panel Cleaning

Use soft cloth, mild soap water solution to clean lightly-soiled surfaces. Then wipe dry with a clean, soft cloth. For heavily-soiled areas, use a soft brush and solvent or emulsion-based cleaner. Always ensure the cleaner is recommended for use on plastics and follow any special instructions from the manufacturer.

BASIC TROUBLESHOOTING

WARNING: Only factory approved service agents must attempt to service, repair or replace electrical components, wiring or power cord.

1. Controls do not work (no indicator lights):

- Check that the cabinet is plugged-in.
- Check that the outlet has power.
- Check that the power switch is in the "On" position.
- Check the cabinet wiring from the power cord to the power switch and to the thermostat.

2. Temperature too hot:

- a. During initial pre-heat, cabinet may overshoot set point.
- b. If displayed temperature exceeds 220°F (104°C):
 - Blower wiring is faulty or disconnected. Blower needs replacing.
 - The thermostat may have failed and the thermal cut-out device is controlling the temperature.
 - Thermal cut-out device may have failed.

3. Temperature too low:

- a. The cabinet may still be in pre-heat or recovering from the door being opened.
- b. Door(s) is not closed or sealing properly.
- c. Worn out door gaskets. Replace gaskets.
- d. Blower is not circulating air:
 - Blower wiring is faulty or disconnected.

4. No heat generated

- a. If the heat indicator light is on but the cabinet does not draw approximately 12 amps for 120V units and 6 amps for 220-240V units.
 - · Air heater element may be faulty.
 - The wiring to the air heater element may be faulty or disconnected.
 - Thermostat may be faulty.
 - The thermal cut out may be open or have any disconnected wire coming to it or going from it to the element.
- b. If the heat indicator light does not come on, the thermostat may be faulty.
 - The hot (BLK) wire may not be connected from the terminal block to the thermostat.

5. Indicator light is not working:

• It is rare that an indicator light is defective but it is possible. The thermostat contacts may not be closing and therefore the heater element is not being energized. Check the thermostat and indicator light and their respective wiring.



C5 4 SERIES SERVICE AND REPLACEMENT PARTS*

WARNING: Only factory approved service agents must attempt to service, repair or replace electrical components, wiring or power cord.

CONTROL PANEL

CABINET BODY

ltem#	Replacement Part No.	Description	
1	RPC13-721	Thermostat	
2	RPC09-213	Thermostat Mounting Cup	
3	RPC06-913	Knob	
4	RPC13-375	Master Switch	
5	RPC13-218	Analog Thermometer	
6	RPC13-246	Amber Indicator Light	
7	RPC13-245	Red Indicator Light	
		The indicator Eight	
		1	
8	RPC11-191	Intake collar	
9	RPHM20-2103	Blower 120V	
9A	RPHX20-2103	Blower 220-240V 50/60 HZ	
10	RPC13-114	Element 120V, 1360W	
10A	RPC13-1109	Element 240V, 1360W	
11	RPC13-198	Thermal Cutout	
12	RPC5-RTANGLE-15	Power Cord 125V 15A Right Angle Plug	
	RPC5-RTWSTPLG-15	Power Cord, 125V, 15A Twist Lock Plug	
	RPC5-STRPLG-15	Power Cord, 125V, 15A Straight Plug	
12A	RPC5-STRPLG-240V	Power Cord, 240V, 15A Straight Plug	
13	RPC13-083	Strain Relief	
14	RPC13-096	Terminal Block	
15	RPC07-055	Sensor Cable Grommet	
16	RPC5-SCLP	Sensor Clamps and Screw	
CABIN	IET BODY		
17	RPC06-1130A	Full Height Door Gasket	
	RPC06-1130B	5/6 Height Door Gasket	
	RPC06-1130C	1/2 Height and Dutch Door Gasket	
	RPC06-1130D	Under Counter Door Gasket	
18	RPC54-9SFS-DOOR	Solid Full Height Door Assembly	
	RPC54-8SFS-DOOR	Solid 5/6 Height Door Assembly	
	RPC54-3SFS-DOOR	Solid Under Counter Door Assembly	
	RPC54-3SFC-DOOR	Clear Under Counter Door Assembly	
18A	RPC54-9SDS-TDOOR	Solid Top Dutch Door Assembly	
	RPC54-9SDC-TDOOR	Clear Top Dutch Door Assembly	
18B	RPC54-9SDS-BDOOR	Solid Bottom Dutch and 1/2 Height Door As- sembly	
	RPC54-9DC-BDOOR	Clear Bottom Dutch Door Assembly	
19	RPC14-118A	Door Latch Flush Handle	
20	RPC54-BOTHINGEASY	Bottom Hinge Assembly	
21	RPC54-TOPHINGEASY	Top Hinge Assembly	

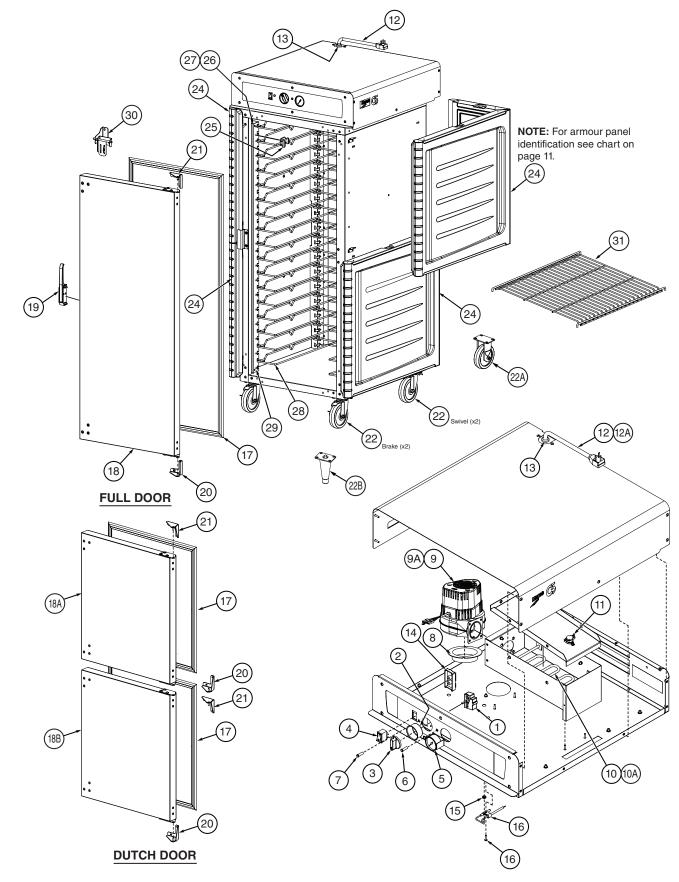
ltem#	Replacement Part No.	Description
22	RPC02-381	2" Swivel Caster (Under Counter)
	RPC02-382	2" Swivel, Brake Caster (Under Counter)
	B5DN	5" Swivel Caster
	B5DNB	5" Swivel, Brake Caster
	RPQC02-247	6" Swivel Caster
	RPQC02-248	6" Swivel, Brake Caster
22A	B5DNR	5" Rigid Caster
22B	RPC5-SSLEG-1	Stationary Equipment Leg (Qty.1)
24	RPC54-8-REDPNLF RPC54-9-REDPNLF	Armour Panel with Screws (FOR PANEL IDENTIFICATION SEE CHART)
25	RPC53-HGRKIT	Replacement Rack Hanger Kit
26	RPC54-9-URACK	Full Height Universal Slide Assembly
	RPC54-8-URACK	5/6 Height Universal Slide Assembly
	RPC54-5-URACK	1/2 Height Universal Slide Assembly
	RPC54-3-URACK	Under Counter Universal Slide Assembly
27	RPC54-9-LRACK	Full Height Lip Load Slide Assembly
	RPC54-8-LRACK	5/6 Height Lip Load Slide Assembly
	RPC54-5-LRACK	1/2 Height Lip Load Slide Assembly
	RPC54-3-LRACK	Under Counter Lip Load Slide Assembly
28	C5-USLIDEPR-C	Chrome Wire Slide, 1 Pair
	C5-USLIDEPR-S	Stainless Steel Wire Slide, 1 Pair
29	RPC54-9-UNIVUP	Individual Full Height Universal Upright
	RPC54-8-UNIVUP	Individual 5/6 Height Universal Upright
	RPC54-5-UNIVUP	1/2 Height Universal Upright
	RPC54-3-UNIVUP	Individual Under Counter Universal Upright
30	RPC54-TRVL	Travel Latch
31	C5-SHELF-S	Wire Shelf (Used with Universal Uprights)

ARMOUR SIDE PANEL IDENTIFICATION				
Height	Top Panel	Bottom Panel		
Full Height	RPC54-9-REDPNLF	RPC54-9-REDPNLF		
5/6 Height	RPC54-8-REDPNLF	RPC54-9-REDPNLF		
1/2 Height		RPC54-9-REDPNLF		
Under Counter	RPC54-8-REDPNLF			

*CHECK DATA PLATE ON REAR OF CABINET TO CONFIRM CABINET VOLTAGE BEFORE SELECTING PARTS

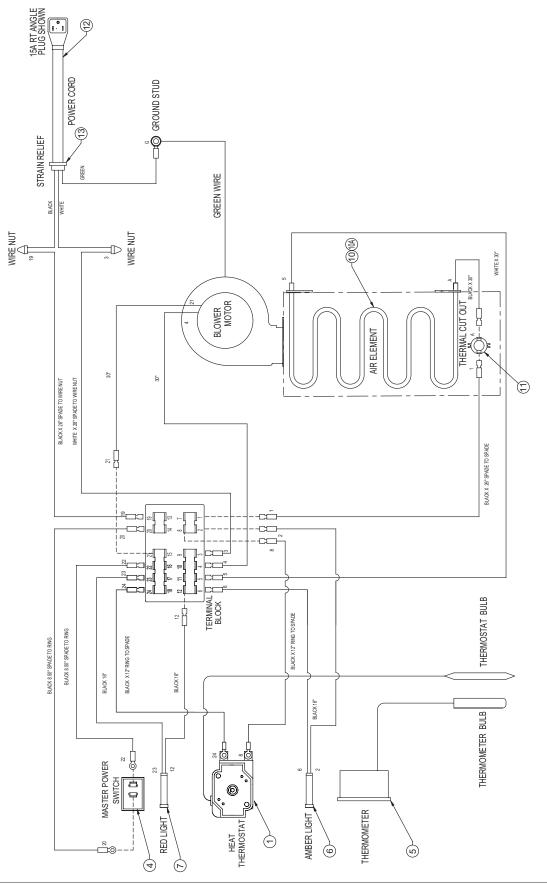


C5 4 Series Tall Cabinet Replacement Parts Diagram

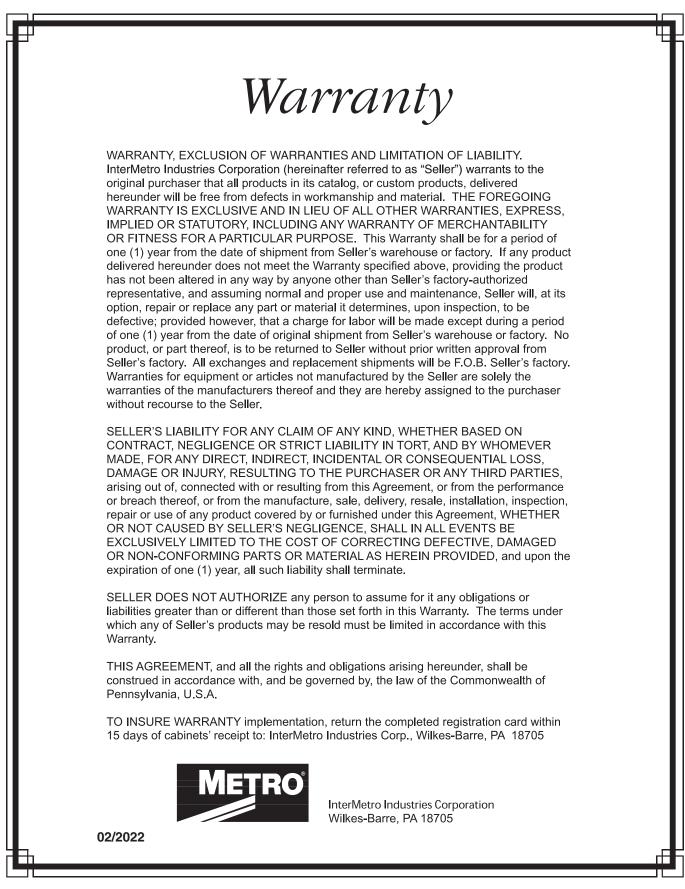




SERVICE AND REPLACEMENT PARTS (CIRCUIT)







For online warranty registration, please go to <u>www.metro.com/service-support/thermal-cabinets</u> to register electronically



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* Save this document for future application, load rating and/or safety reference.

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