



**C5<sup>®</sup> 8 Series**  
Heated Holding Cabinets

# Precise temperature control.



**Simple touch, precise holding for that oven-fresh taste.**

**Powerful Performance.**

Metro C5<sup>®</sup> 8 Series high-performance insulated cabinets maintain that just made taste for hours with precise & uniform control of temperature.

Precise temperature control, passive humidity, high-density fiberglass insulation and our unique airflow design ensures uniform holding from top to bottom resulting in the best possible food quality.



32 models to choose from.



**One Touch Menu Presets**  
Ensure repeatability & take the guess work out of temperature settings.



# Simple, intuitive controls improve food quality & operational efficiency.



**Programmable Timers**  
Manage first-in-first-out (FIFO) and holding times.



**Auto-start Feature**  
Get your cabinet automatically running daily.



**Other Efficiency Features**  
Help/Training, alarms, HACCP data logging, and more.



**Passive Humidity**  
Integrated water pan allows hot air to flow over water to create humidity.

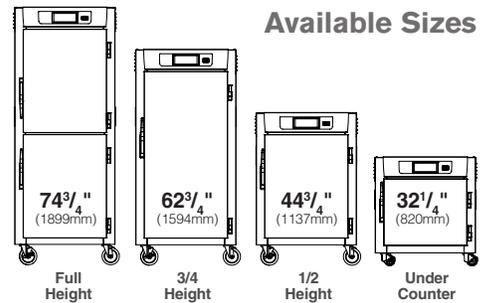


Universal Slides



Lip Load Slides

**Slide Options**  
Two systems to choose from that hold a variety of pan sizes. Universal option for maximum pan flexibility or lip load to maximize 18x26 sheet pan capacity.



8 Series cabinets are 29.125" (740mm) wide, 32.625" (829mm) deep. Pass-thru models are 34.625" (880mm) deep.



We put space to work.



LO8-033

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The Spirit of Excellence