



3 Series 1 Series 220-240 Volt Export Heated Cabinets

USER MANUAL



3 Series



1 Series



220-240 VOLT



Metro Heated Cabinets are for Hot Food Holding applications only



InterMetro Industries Corporation
Wilkes-Barre, PA 18705
570-825-2741 www.metro.com





FOOD SETTINGS GUIDE

Breads

Biscuit, Buttermilk Mini	175° (79°C)
Croissants, Sliced	155° (68°C)
French Toast, Thin Slice	175° (79°C)
Waffles, Original	175° (79°C)
Pancakes	175° (79°C)
Pizza	175° (79°C)
Rolls	175° (79°C)
Dough (Proofing)	90-100° (32-38°C)

Meats

Prime Rib	175° (79°C)
Hamburgers	180° (82°C)
Hot Dogs	170° (77°C)
Roast Beef	175° (79°C)
Roast Pork	175° (79°C)
Ribs (Pork Spareribs)	175° (79°C)

Poultry

Chicken, Boneless, Skinless	175° (79°C)
Chicken, Thigh, Baked, Fried	175° (79°C)
Chicken, Full Breast	175° (79°C)
Chicken, Drum, Baked, Fried	175° (79°C)
Chicken, Leg	175° (79°C)
Chicken, Fried Full Breast	175° (79°C)
Chicken, Fried Thigh	175° (79°C)
Chicken, Fried Drum	175° (79°C)
Chicken, Fried Boneless Skinless	175° (79°C)
Chicken, Whole Roasted	170° (77°C)
Turkey	175° (79°C)

Vegetables

Broccoli, Spears	175° (79°C)
Carrots, Sliced, Crinkled	175° (79°C)
Cauliflower, Clusters IQF	175° (79°C)
Corn on the Cob	180° (82°C)
Mixed Vegetables	175° (79°C)

Starches

Fry, Regular 3/8"	195° (91°C)
Potatoes, Mashed	175° (79°C)
Potatoes, Baked	180° (82°C)
Potatoes, Scalloped	175° (79°C)
Pasta, Elbow Macaroni	180° (82°C)
Rice	180° (82°C)
Lasagna, Meat Sauce & Cheese	185° (85°C)
Beans	175° (79°C)

Fish

Fish, Baked (Cod Loin) IQF	170° (77°C)
Fish, Batter Dipped	175° (79°C)

Developed in conjunction with the Center for Food Innovation (CFI), Penn State University

CAUTION

- WATER PAN MUST BE IN PLACE DURING MODULE OPERATION.
- UNPLUG CABINET FROM WALL AND ALLOW CABINET (AND WATER) TO COOL BEFORE CLEANING OR SERVICING.
- DO NOT SPRAY OR POUR WATER ON THE MODULE WHEN CLEANING AND DO NOT IMMERSE THE MODULE IN WATER. WIPE WITH A DAMP CLOTH AND DRY WITH A TOWEL.
- KEEP CABINET AND MODULE CLEAN. ACCUMULATION OF GREASE AND OTHER DRIPPINGS MAY IGNITE.

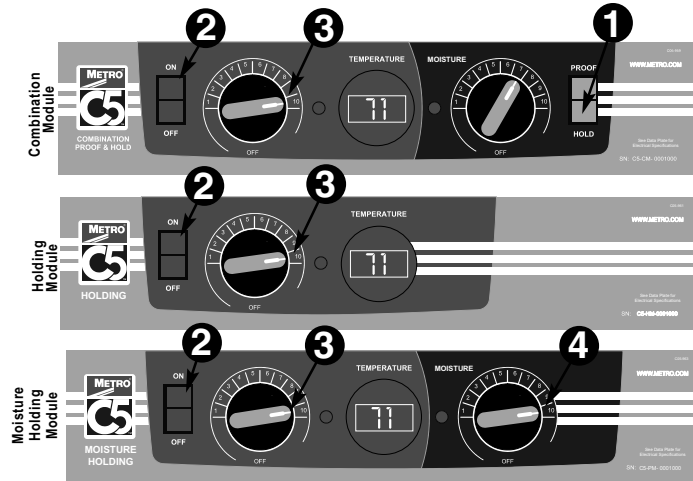
3 & 1 SERIES OPERATING INSTRUCTIONS



BASIC CABINET SETUP

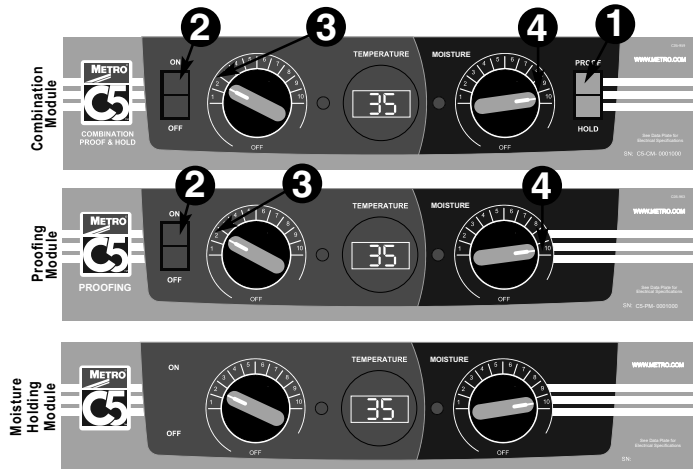
- Refer to DATA PLATE for electrical requirements. **DO NOT MODIFY CORD PLUG.**
- With POWER switch OFF, plug into 250 VAC grounded receptacle.
- Fill water pan to top with clean HOT tap water for Proofing or if moisture is desired for Holding. Check water level every 3 hours (2 hours when Proofing) and refill with clean HOT tap water as necessary. Water pan does not have to be filled for Holding. Proofing requires water pan to be filled.

HOLDING INSTRUCTIONS



- Set Combination Module switch to **HOLD**
- Set POWER switch to the **ON** position.
- Set TEMPERATURE control to **10**.
- Set MOISTURE control to **10** (or desired level) on Moisture Module Only.
- Pre-heat cabinet until desired temperature is reached (typical heat-up time from 72° (22°C) ambient to 160° (71°C) is approximately 45 minutes).
- Re-set TEMPERATURE control and adjust as necessary to reach desired temperature (setting 6-8 is typical for 150° (66°C) to 160° (71°C)). Power indicator light will turn on and off as the heat thermostat cycles.

PROOFING INSTRUCTIONS



- Set Combination Module switch to **PROOF**
- Set POWER switch to the **ON** position.
- Set TEMPERATURE control to **2**.
- Set MOISTURE control to **10**.
- Pre-heat cabinet until desired temperature and humidity is reached (typical heat-up time from 72° (22°C) ambient to 95° (35°C) and 95% relative humidity is approximately 30 minutes).
- Adjust settings as necessary to reach desired temperature and humidity levels. Power indicator lights will turn on and off as the heat and moisture thermostats cycle.

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SAFETY INFORMATION

WARNING: Follow all food safety guidelines. Pre-heat the cabinet to the desired temperature before placing cooked, hot food into the cabinet. This is not a re-thermalizing cabinet. Food must be at the appropriate temperature before being placed into this 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 should attempt to service, repair or replace electrical components, wiring or power cord.

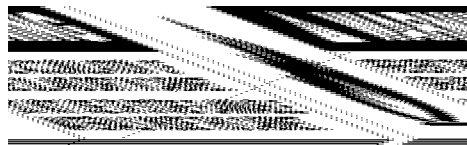
WARNING: Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high pressure water.

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

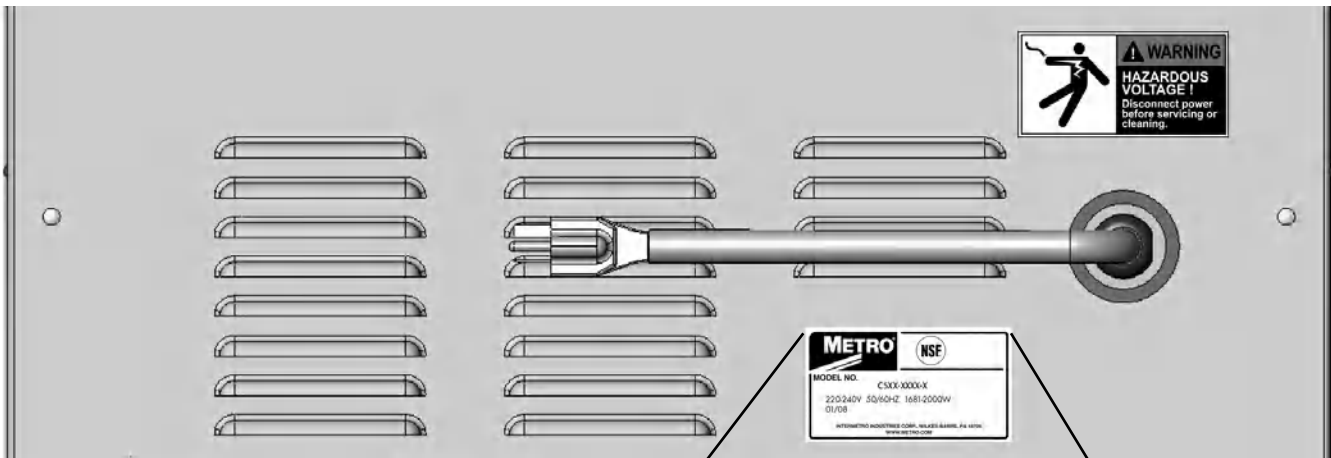
CAUTION: Do not spray or pour water into the module. To clean the cabinet, wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for aluminum.

CAUTION: Water dripping onto the floor from open doors can be a slip hazard.

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IDENTIFYING YOUR CABINET



For future reference, record the cabinet model number & manufactured date found on the date plate located at rear of cabinet. Also record the module serial number located inside the cabinet on module top right-hand corner.

Model number: _____

Cabinet manufactured date: _____

Module serial number: _____

Module manufactured date: _____

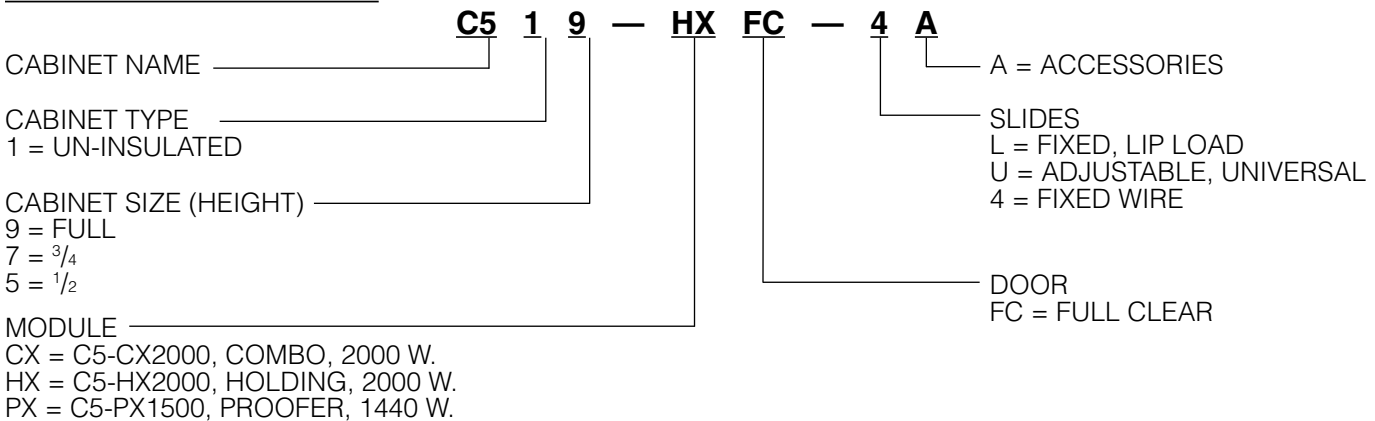
Fill out and return the warranty card located at the back of this manual.



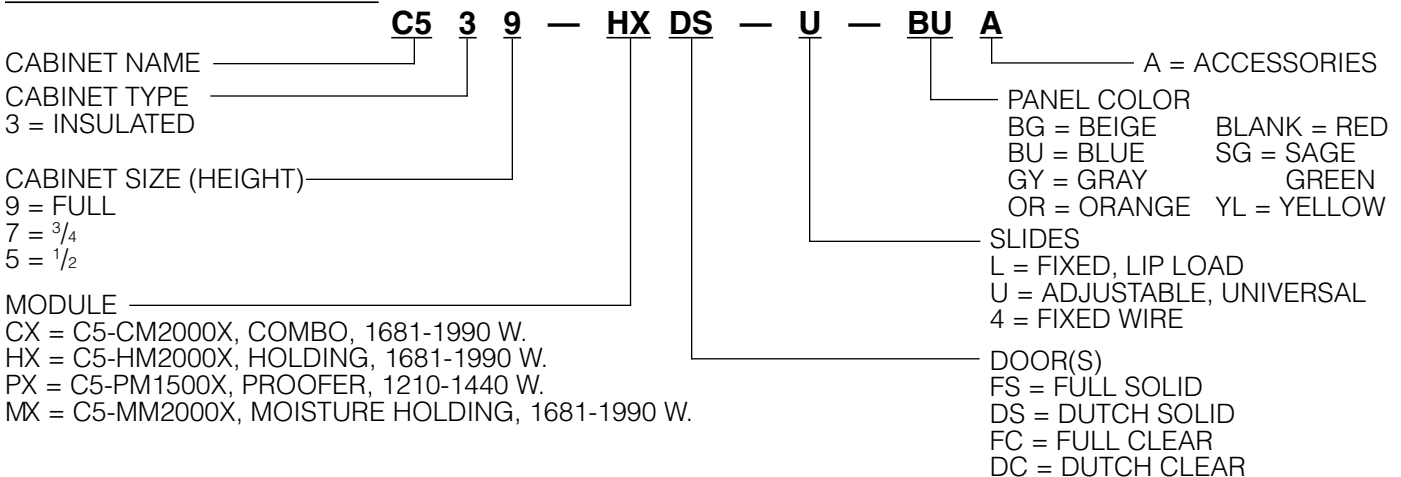
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PART NUMBERING

C5 1 SERIES CABINET



C5 3 SERIES CABINET





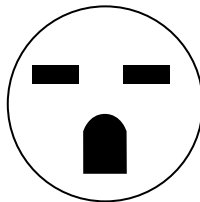
INSTALLATION AND SET-UP

1. Check for Shipping Damage: 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. After unpacking the cabinet, remove all tape and packing material from the inside as well as outside of the unit.
5. Any protective covers (plastic or paper sheet) on the sheet metal or clear door, if applicable, must also be removed before turning the cabinet on.

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

6. Refer to the data plate at the lower rear of the cabinet for the electrical specifications. With the power switch off, plug the cord into a 250 VAC, 15 amp, grounded receptacle.

250 VAC 15 Amp Outlet



All Modules

CAUTION: A 3 Series cabinet (polymer Insulation Armour panels on the sides, top and rear) must not be placed next to char broilers. Allow 18" (46cm) between the Insulation Armour and any cooking equipment. Do not allow hot kitchen equipment whose surfaces exceed 200°F (90°C) to touch the panels.

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.

NOTE: Temperature is displayed in °C.

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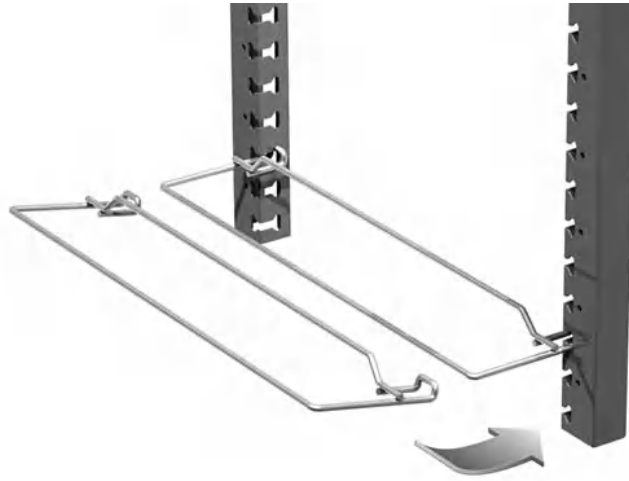
INSTALLATION AND SET-UP (continued)

SLIDE INSTALLATION

The rack uprights have been installed at the factory. If removed for cleaning, reinstall by hanging them on the rack brackets on the side walls of the cabinet.



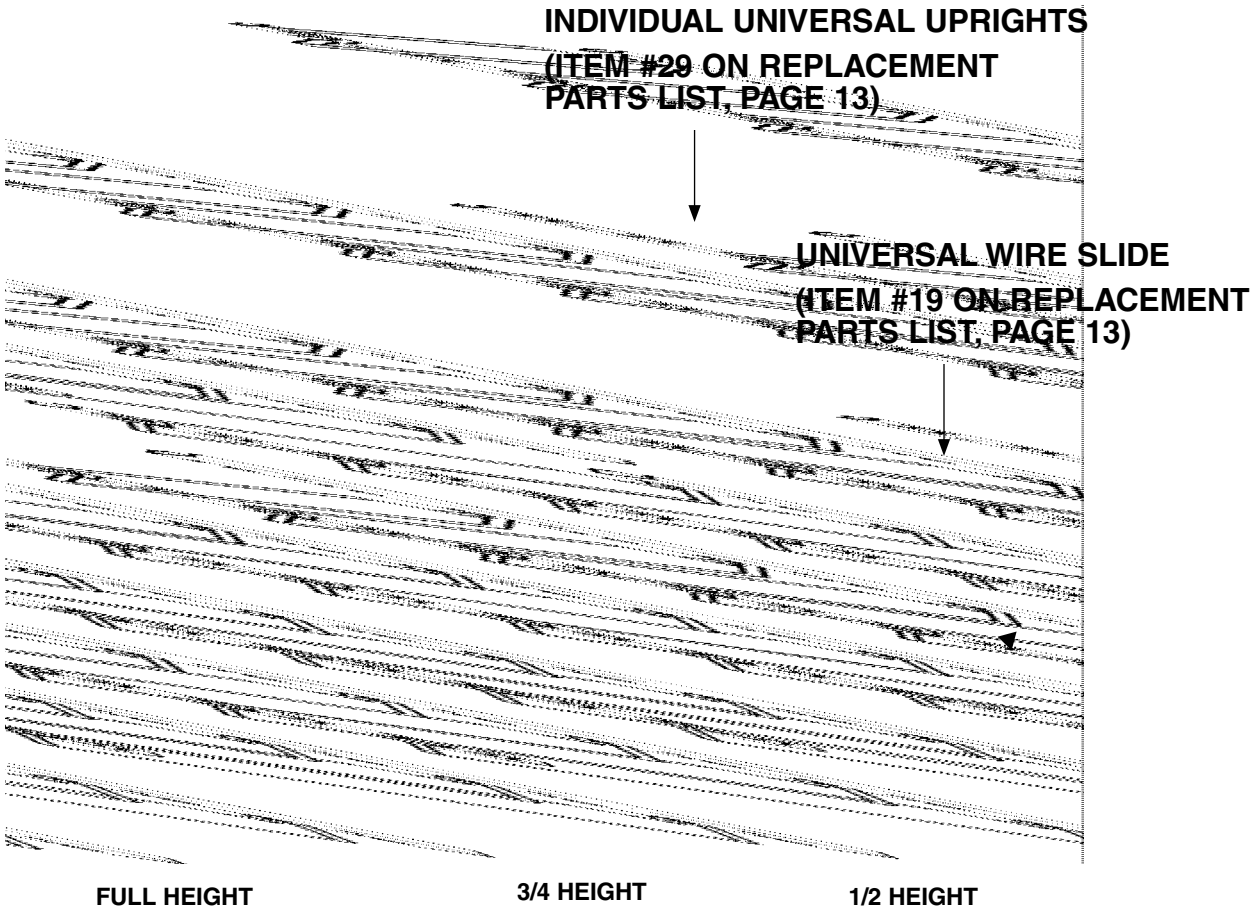
TOP VIEW



3" PAN CAPACITY UNIVERSAL SLIDES

(ITEM #17 ON REPLACEMENT PARTS LIST, PAGE 13)

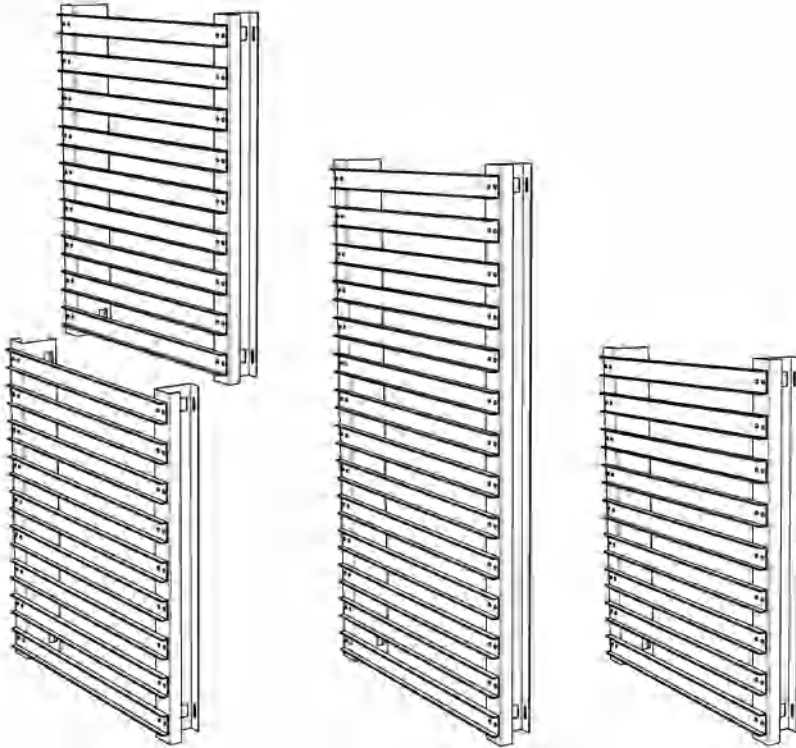
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INSTALLATION AND SET-UP (continued)

CORRECT ORIENTATION OF LIP LOADED SLIDES

(ITEM #18 ON REPLACEMENT PARTS LIST, PAGE 13)



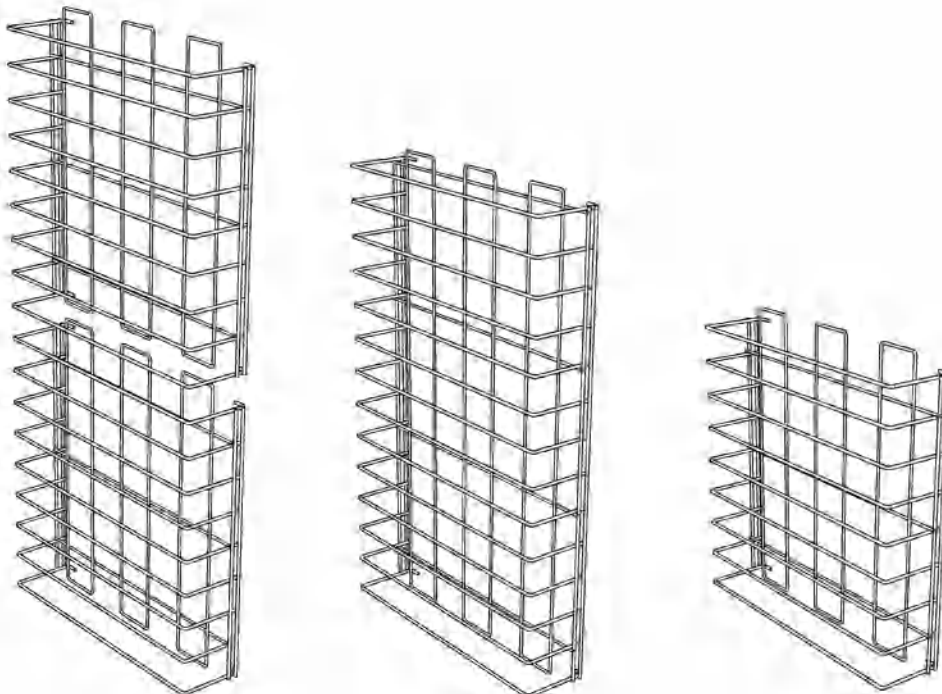
FULL HEIGHT

3/4 HEIGHT

1/2 HEIGHT

CORRECT ORIENTATION OF FIXED WIRE SLIDES

(ITEM #16 ON REPLACEMENT PARTS LIST, PAGE 13)



FULL HEIGHT

3/4 HEIGHT

1/2 HEIGHT

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REVERSING THE DOORS

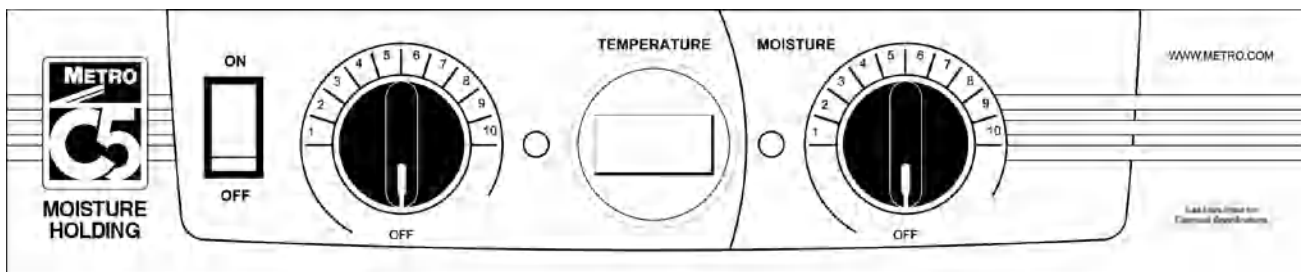
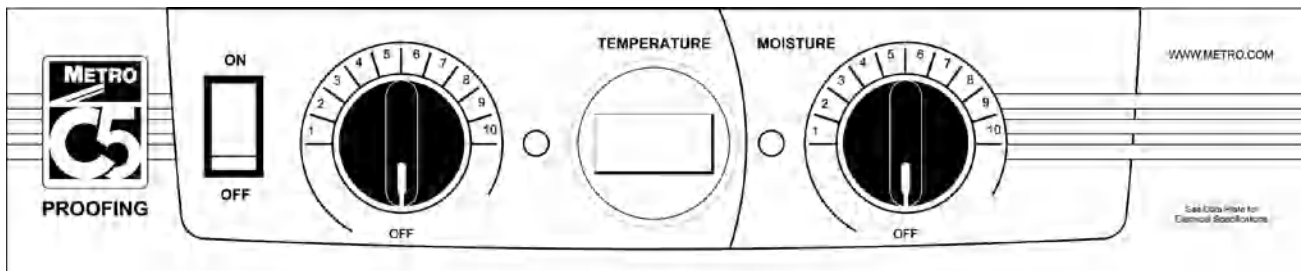
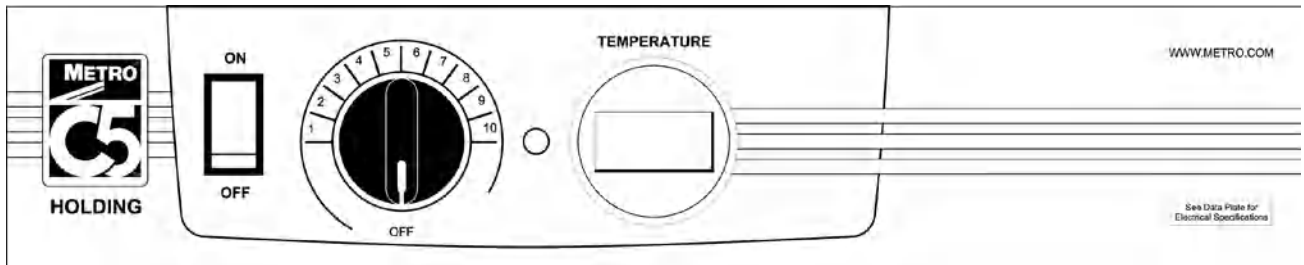
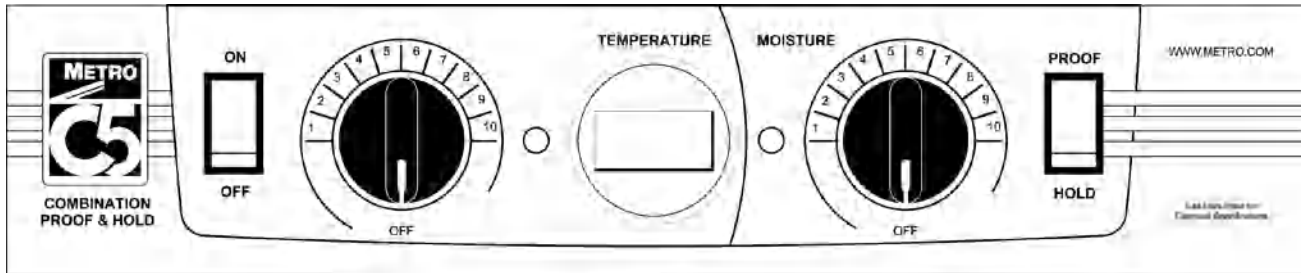
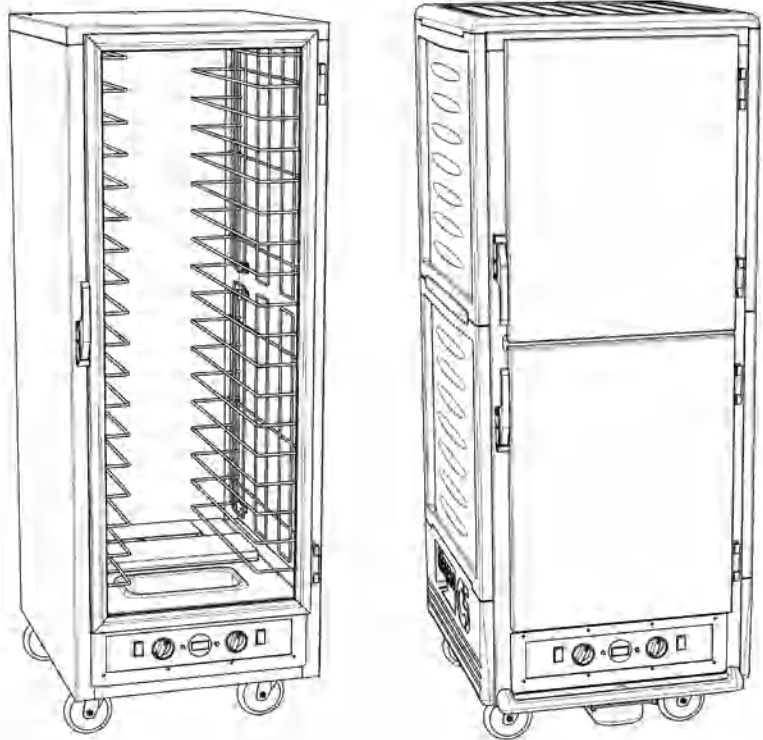
The door on your cabinet can be reversed to accommodate a right- or left-hand opening. The cabinet has been shipped with the hinges mounted on the right-hand side. To reverse, follow the instructions listed below:

1. With the door in the closed position, remove the hinge pin by driving it out using a hammer and a drive pin or small diameter screwdriver.
2. Once the pins are removed grasp the door firmly and pull the latch lever, this will release the door. Set the door aside being careful not to damage the gasket.
3. Remove the screws from the left side of the cabinet and set aside. Then remove the cabinet mounted part of the hinge and remount to the left side of the cabinet. Put the screws removed from the left side of the cabinet into the remaining holes on the right side of the cabinet. Tighten all screws before proceeding.
4. Relocate the latch plate(s) from the left side to the right by removing the two mounting screws. Tighten all screws before proceeding.
5. Rotate the door 180 degrees and align the door mounted hinge part with the cabinet mounted hinge part and tap the hinge pin into place so the top of the pin is flush with top of the cabinet mounted hinge part. Invert the door latch by removing the black plastic screw covers and remove the screws holding the latch in place.

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PRODUCT FEATURES

- The module has been placed at the base of the cabinet for easy accessibility and efficient operation.
- Clearly-marked control panel for easy viewing allows climate adjustments without opening the door.
- Removable water pan.
- Cabinet designed with drip trough and catch pan to contain condensation drippage.
- Field reversible, gasketed door.
- Easy pull adjustable magnetic door latch.
- Cord keeper at rear of cabinet.
- All components — door, module, slide racks — are removable to permit thorough, obstruction-free cleaning.



220-240 VOLT

OPERATING INSTRUCTIONS

Power-Up & Pre-Heat

YOUR C5 1 SERIES OR 3 SERIES CABINET MAY BE EQUIPPED WITH SEVERAL DIFFERENT MODULES:

C5 1 SERIES

COMBINATION PROOF & HOLD MODULE
HOLDING MODULE
PROOFING MODULE

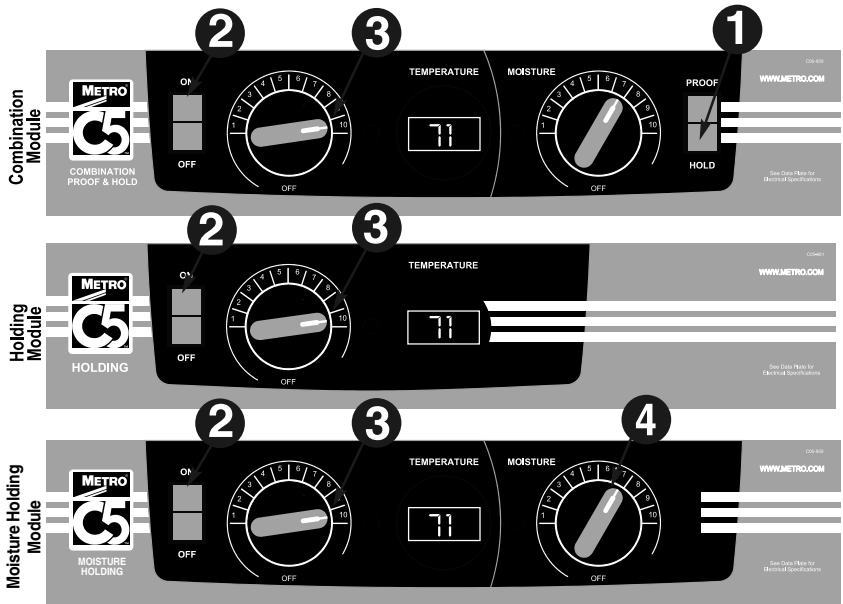
C5 3 SERIES

COMBINATION PROOF & HOLD MODULE
HOLDING MODULE
PROOFING MODULE
MOISTURE HOLDING MODULE

- Refer to the DATA PLATE for electrical requirements. **DO NOT MODIFY CORD PLUG.**
- With POWER switch OFF, plug into a 250 VAC grounded receptacle.
- Fill the water pan to 1/2" from the top with clean HOT tap water for Proofing or if moisture is desired for Holding. Check water level every 3 hours (2 hours when Proofing) and refill with clean HOT tap water as necessary. Water pan does not have to be filled for Holding. Proofing and Moisture Holding Module require water pan to be filled if moisture control is turned on.

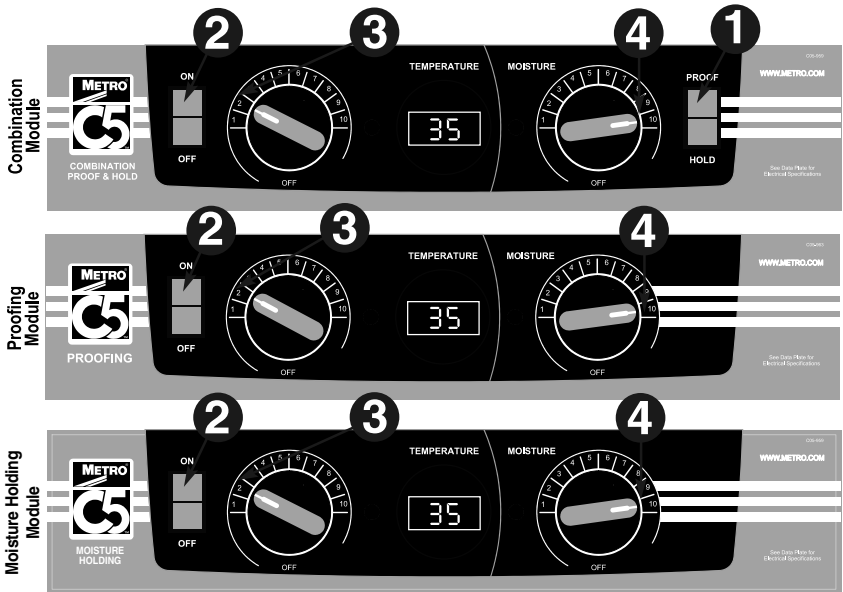
HOLDING INSTRUCTIONS

- Set Combination Module switch to **HOLD**.
- Set POWER switch to the **ON** position.
- Set TEMPERATURE control to **10**.
- Set MOISTURE control to **10**.
- Pre-heat cabinet until desired temperature is reached (typical heat-up time from 72°F (22°C) ambient to 160°F (71°C) is approximately 45 minutes).
- Re-set TEMPERATURE control and adjust as necessary to reach the desired temperature (setting 6-8 typical for 150°F (66°C) to 160°F (71°C)). Power indicator light will turn on and off as the heat thermostat cycles.
- Adjust **MOISTURE** control to desired level (10 being highest level, 1 lowest level, **OFF** being no heat to the water). The indicator lights will turn on and off as the heat and moisture thermostats cycle.



PROOFING INSTRUCTIONS

- Set Combination Module switch to **PROOF**.
- Set POWER switch to the **ON** position.
- Set TEMPERATURE control to **2**.
- Set MOISTURE control to **10**.
- Pre-heat cabinet until desired temperature and humidity is reached (typical heat-up time from 72°F (22°C) ambient to 95°F (35°C) and 95% relative humidity is approximately 30 minutes).
- Adjust settings as necessary to reach the desired temperature and humidity levels. Power indicator lights will turn on and off as the heat and moisture thermostats cycle.
- Adjust **MOISTURE** control to desired level (10 being highest level, 1 lowest level, **OFF** being no heat to the water). The indicator lights will turn on and off as the heat and moisture thermostats cycle.



When the power switch is on, the blower is always energized, circulating air, and the digital thermometer is always displaying the cabinet temperature. When the thermostat senses heat is required, the appropriate indicator will light and the heater element will begin to produce heat.

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- At the end of the operating day, it is not necessary to disrupt the temperature setting to turn the cabinet off. By switching the power switch off, the cabinet is no longer operating. When resuming operations, switch the power on and the cabinet will attain the previous temperature and moisture levels.

CAUTION: The water pan must be in place during module operation.

CAUTION: Water inside this cabinet's pan is hot during use! Turn off and allow the water to cool before emptying the pan.

NOTE: The POWER switch is not a foot switch. Using it as a foot switch can damage the switch and make the cabinet inoperable.

WARNING: Follow all food safety guidelines. Preheat the cabinet to the desired temperature before putting cooked, hot food into the cabinet. This is not a rethermalization cabinet. Food must be at the appropriate temperature before being placed into this cabinet.

- Your C5 1 Series or 3 Series cabinet is capable of creating some humid air. As you operate the cabinet and open and close the door(s), condensation may form on the inside surfaces of the cabinet. Some dripping of water may occur to the outside of the cabinet particularly at the door seals. Water may also drip off opened doors onto the floor.

CAUTION: Water dripping onto the floor from open doors can be a slip hazard.

NOTE: When turning the cabinet off at the end of the workday, it is recommended to leave the door(s) open to prevent heat and condensation build up within the cabinet.

FOOD HOLDING GUIDELINES

A. C5-CM2000/C5-HM2000 C5-CM1500/C5-HM1500

Recommended Food Holding Guidelines

Food Product	Covered/Uncovered	Temperature Setting*
Baked Fish	Uncovered	175°F (79°C)
Baked Potatoes	Uncovered	180°F (82°C)
Biscuit	Uncovered	180°F (82°C)
Broccoli	Covered	170-175°F (77-79°C)
Chicken Nuggets	Uncovered	175°F (79°C)
Corn on the Cob	Covered	170-175°F (77-79°C)
Croissants	Uncovered	175°F (79°C)
Egg Patties	Covered	180°F (82°C)
French Fries**	Uncovered	185°F (85°C)
Fried Chicken	Uncovered	180-185°F (82-85°C)
Fried Fish	Uncovered	180°F (82°C)
Hamburgers	Covered	180°F (82°C)
Lasagna	Covered	185° F (85°C)
Mashed Potatoes	Covered	175°F (79°C)
Mixed Veggies	Covered	170-175°F (77-79°C)
Pancakes	Covered	175°F (79°C)
Pasta	Covered	180°F (82°C)
Peas	Covered	170-175°F (77-79°C)
Pizza	Uncovered	175-180°F (79-82°C)
Roast Beef	Uncovered	170-180°F (77-82°C)
Roast Pork	Uncovered	170-180°F (77-82°C)
Scalloped Potatoes	Covered	175°F (79°C)
Strip Steak	Uncovered	160-170°F (71-77°C)
Turkey	Uncovered	170-180°F (77-82°C)
Waffles	Covered	175°F (79°C)
Whole Chicken	Uncovered	170-180°F (77-82°C)

*Temperatures are guidelines only, based on opening cabinet doors every 15 minutes.

**Lightly salted for best quality.

Developed by Penn State University School of Hotel, Restaurant, and Recreation Management

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CARE AND MAINTENANCE

Cleaning The Cabinet

WARNING: Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high-pressure water.

WARNING: Allow the unit to cool before cleaning, as the interior of the cabinet may be hot enough to burn. Also, allow the water in the pan to cool before removal.

CAUTION: Do not spray or pour water into the control module. To clean the cabinet and module, wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for aluminum.

CAUTION: Do not use strong alkalis as it may discolor aluminum.

- Use cleaners in the proper concentrations. Follow the manufacturer's directions for the cleaning product used. After using any cleaning products, thoroughly rinse all surfaces to remove all residue.
 - Use a damp cloth or sponge. Mild soap suitable for aluminum 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.
 - If a control knob needs to be removed for cleaning, remove the knob, clean the knob recess and knob, and replace the knob.
1. Make sure the power cord is NOT hooked onto the cord keeper. Open the door(s). If there is water in the pan, remove and empty. Remove the module from the cabinet by lifting up the front enough to clear its detent, and then pull the module away from the cabinet. The power cord slips through the clearance hole at the rear of the cabinet.
 2. Remove the slide racks.
 3. After cleaning, replace all components. Make sure the slide racks are seated in the hangers correctly.
 4. Push the power cord through the plastic snap bushing in the rear of the cabinet and install the module.

CLEANING INSTRUCTIONS for CLEAR, POLYCARBONATE DOORS (if applicable):

The protective masking on the polycarbonate door may be removed by simply peeling it from the door, starting at a top corner and working downward. For regular cleaning, a soft cotton flannel cloth and a cleaner recommended by its manufacturer for use on polycarbonate plastics is suggested. Do not use synthetic cloths or cleaners not intended for polycarbonate plastics as these will scratch and dull the polycarbonate door panel. Additional hints for keeping the door panel clean and clear:

- a. Isopropyl (rubbing) alcohol, used as a cleaner, will aid in removing grease smudges and fingerprints.
- b. A small amount of liquid dish detergent in a bucket of water will help remove heavier dirt and will help make the clear panel antistatic and therefore less likely to attract dust.
- c. A paste-wax recommended for polycarbonate plastics and approved for food service equipment will hide small scratches and return the luster and clarity to the clear door panel as well as reduce the electrostatic attraction of dust.

CLEANING INSTRUCTIONS for 3 SERIES INSULATION ARMOUR PANELS ON SIDES, TOP AND BACK:

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 insure the cleaner is recommended for use on plastics and follow any special instructions from the manufacturer.

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BASIC TROUBLESHOOTING

Module operation basics:

When the power switch is on, the blower is always energized, circulating air, and the digital thermometer is always displaying the cabinet temperature. A thermostat controls whether an element will be energized depending on the thermostat setting and the air temperature it is sensing. The control knob is used to change the thermostat setting. When a thermostat senses the temperature has gone below its set point, the thermostat contacts close, the appropriate indicator will light and the heater element will begin to produce heat. When the thermostat senses the temperature has reached its set point, the contacts open, the indicator light will go out and the heater element will stop producing heat.

Holding Module: The holding module has one heating element. It is in the air duct and heats up the air as it is circulated in the cabinet. The thermostat senses the return air temperature and will energize the air duct element as required to heat up the cabinet air. Some moisture can be introduced by filling the water pan with warm water and allowing the warm air to pick up the water vapor as the blower circulates the air. There is no heating element to heat the water.

Moisture Holding and Proofing Module: There are two heating elements in these modules. One is in the air duct to heat the air, and one is under the water pan to heat the water and introduce moisture into the cabinet. One thermostat senses the return air temperature and will energize the air duct element as required to heat up the cabinet air. The other thermostat senses the air temperature around the water pan. It will energize the water pan element to heat the water and release moisture into the cabinet.

Combination Proof and Hold Module: A combination proof and hold module has a mode switch, which allows the module to act as either a holding module or a proofing module. Therefore, it has all the elements of both a holding module and a proofing module. When the mode selector switch is set to HOLD, only the larger wattage air element is used. The water pan element is not used. When the mode selector switch is set to PROOF, the lower wattage air element and the water pan element are used but independently controlled by individual thermostats. See the appropriate paragraph above for more detail on how the Combination Proof and Hold Module operates in either holding or proofing mode.

Element wattages are shown in the chart below:

	220-240V, 1681-2000W cabinet		220-240V, 1210-1440W cabinet	
	Air Duct element	Water Pan element	Air Duct element	Water Pan element
Combination module	1950 watt and 675 watt	675 watt		
Holding module	1950 watt	none		
Proofing module			675 watt	675 watt
Moisture Holding module	1360 watt	590 watt		

Note: The amp draw for the blower and digital thermometer is approximately 0.4 to 0.45 amps. Add the appropriate amp draw per the element chart above when an element(s) is energized.

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

1. Controls do not work (digital thermometer and indicator light(s) not lit):

- Check that the cabinet is plugged in.
- Check that the outlet has power. Is electrical service fuse blown or circuit breaker tripped?
- 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 terminal block.
- Power switch could be bad.

2. Temperature too hot:

- Temperature set point is too high. Turn control knob down to a lower setting. Wait several minutes and see if the displayed temperature decreases.
- Thermostat may have failed with contacts closed. Check thermostat.
- If displayed temperature exceeds 220°F (104°C):
 - Blower wiring is faulty or disconnected.
 - Blower needs replacing. Check blower.
 - The thermostat or blower may have failed and the thermal overload device is controlling the temperature. Stop using the cabinet immediately and contact a factory approved service agent.

3. Temperature too low:

- The cabinet may still be in pre-heat or recovering from a door being opened.
- Temperature set point is too low. Turn temperature control knob to a higher setting. Wait several minutes and see if the displayed temperature increases.
- A door is not closed or sealing properly.
- Blower is not circulating air:
 - Blower wiring is faulty or disconnected.
 - Blower needs replacing.

4. Indicator light is not working:

It is rare that an indicator light will be 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 pilot light and their respective wiring.

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BASIC TROUBLESHOOTING (continued)

5. No heat generated:

- a. If the heat indicator light is on, but the cabinet does not draw the appropriate amperage per the chart on page 11:
 - i. Air heater element may be faulty.
 - ii. The wiring to the air heater element may be faulty or disconnected.
 - iii. The thermostat may be faulty.
- b. If the heat indicator light is not on, the thermostat contacts may not be closing and therefore the heater element is not being energized. It is rare that the indicator light will be defective but it is possible. Check the thermostat and pilot light and their respective wiring.

6. Moisture level is too low:

- a. If the heat indicator light is on, and the cabinet draws the appropriate amperage per the chart on page 11:
 - i. Check that the water pan has water.
 - ii. A door is not closed or sealing properly.
 - iii. Moisture set point is too low. Turn moisture control knob to a higher setting.
- b. If the heat indicator light is on, but the cabinet does not draw the appropriate amperage per the chart on page 11:
 - i. Air heater element may be faulty.
 - ii. The wiring to the air heater element may be faulty or disconnected.
 - iii. The thermostat may be faulty.
- c. If the heat indicator light is not on, the thermostat contacts may not be closing and therefore the heater element is not being energized. It is rare that the indicator light will be defective but it is possible. Check the thermostat and pilot light and their respective wiring.

7. Cabinet trips GFCI (ground fault circuit interrupter):

A GFCI receptacle protects against “ground faults” whenever an electrical product is plugged into the GFCI outlet by constantly monitoring the electricity for any loss of current. If the current flowing out of the receptacle differs by a small amount from that returning, the GFCI quickly switches off power to that circuit. The GFCI interrupts power extremely fast to minimize the possibility of an electric shock.

- a. The heater element may absorb some moisture into its casing and insulation during shipment or during long periods of not being used (such as during the summer in a closed school kitchen). Plug the cabinet (without water in the water pan) into a non-GFCI outlet, set the temperature to “10” and let it run for 30-60 minutes to dry out any moisture the element may have absorbed. (If it trips the standard circuit breaker call factory approved service agent.) After drying the element, plug the cabinet into the GFCI outlet; the cabinet should run without tripping the GFCI.
- b. If the cabinet still trips the GFCI, call a factory approved service agent.

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SERVICE and REPLACEMENT PARTS

C5 1 & 3 SERIES EXPORT CABINETS

Item #	Replacement Part No.	Description
CABINET BODY		
1	RPC5-19-FCDR RPC5-17-FCDR RPC5-15-FCDR RPC5-39-TCDR RPC5-39-BCDR	COMPLETE FULL HEIGHT CLEAR DOOR COMPLETE 3/4 HEIGHT CLEAR DOOR COMPLETE 1/2 HEIGHT CLEAR DOOR COMPLETE TOP CLEAR DUTCH DOOR COMPLETE BOT. CLEAR DUTCH DOOR
2	RPC5-39-FSDR RPC5-37-FSDR RPC5-35-FSDR RPC5-39-TSDR RPC5-39-BSDR	COMPLETE FULL HEIGHT SOLID DOOR COMPLETE 3/4 HEIGHT SOLID DOOR COMPLETE 1/2 HEIGHT SOLID DOOR COMPLETE TOP SOLID DUTCH DOOR COMPLETE BOT. SOLID DUTCH DOOR
3	RPC14-119	DOOR HINGE (QTY. 1)
4	RPC14-118 RPC14-118A	DOOR LATCH, OFFSET HANDLE DOOR LATCH, FLUSH HANDLE
5	RPC06-910A RPC06-910B RPC06-910C RPC06-910D	FULL HEIGHT CLEAR DOOR GASKET 3/4 HEIGHT CLEAR DOOR GASKET 1/2 HEIGHT CLEAR DOOR GASKET CLEAR DUTCH DOOR GASKET
6	RPC06-916A RPC06-916B RPC06-916C RPC06-916D	FULL HEIGHT SOLID DOOR GASKET 3/4 HEIGHT SOLID DOOR GASKET 1/2 HEIGHT SOLID DOOR GASKET SOLID DUTCH DOOR GASKET
7	B5DNB RPQC02-248	5" BRAKE CASTER 6" BRAKE CASTER
8	B5DN B5DNR RPQC02-247	5" SWIVEL CASTER 5" RIGID CASTER 6" SWIVEL CASTER
9	RPC5-SSLEG-1	STATIONARY EQUIPMENT LEG (QTY. 1)
10	RPC5-DPTRH	POLY DRIP THROUGH & SCREWS
11	RPC06-179	DRIP PAN
12	RPC5-RHANDLE	REAR HANDLE & SCREWS (USED ONLY ON 1 SERIES)
13	RPC5-TRVL	TRAVEL LATCH
14	RPC5-1-BMPR	1 SERIES CORNER BUMPERS (2 FRONT, 2 REAR & SCREWS)
15	RPC13-106	POWER CORD BUSHING
16*	C5-13-FW-9 C5-13-FW-7 C5-13-FW-5	FULL HEIGHT FIXED WIRE SLIDES 3/4 HEIGHT FIXED WIRE SLIDES 1/2 HEIGHT FIXED WIRE SLIDES
17*	C5-13-U-9 C5-13-U-7 C5-13-U-5	FULL HEIGHT UNIV SLIDES & UPRIGHTS 3/4 HEIGHT UNIV SLIDES & UPRIGHTS 1/2 HEIGHT UNIV SLIDES & UPRIGHTS
18*	C5-13-L-9 C5-13-L-7 C5-13-L-5	FULL HEIGHT LIP LOAD SLIDES 3/4 HEIGHT LIP LOAD SLIDES 1/2 HEIGHT LIP LOAD SLIDES
19	C5-USLIDECPR C5-USLIDESPR	CHROME UNIV WIRE SLIDES — 1 PAIR SS UNIVERSAL WIRE SLIDES —1 PAIR
20	C5-SHELF	ACCESSORY SHELF (USED WITH UNIVERSAL UPRIGHTS)

Item #	Replacement Part No.	Description
OUTSIDE POLY PANELS ON C5 3 SERIES CABINETS		
23	RPC3-TPNL-BG RPC3-TPNL-BU RPC3-TPNL-GY RPC3-TPNL-RE	BEIGE TOP PANEL — INCLUDES SCREWS BLUE TOP PANEL — INCLUDES SCREWS GRAY TOP PANEL — INCLUDES SCREWS RED TOP PANEL — INCLUDES SCREWS
24	RPC3-SD27-BG RPC3-SD27-BU RPC3-SD27-GY RPC3-SD27-RE	BEIGE 27" SIDE PANEL — INCLUDES SCREWS BLUE 27" SIDE PANEL — INCLUDES SCREWS GRAY 27" SIDE PANEL — INCLUDES SCREWS RED 27" SIDE PANEL — INCLUDES SCREWS
25	RPC3-SD21-BG RPC3-SD21-BU RPC3-SD21-GY RPC3-SD21-RE	BEIGE 21" SIDE PANEL — INCLUDES SCREWS BLUE 21" SIDE PANEL — INCLUDES SCREWS GRAY 21" SIDE PANEL — INCLUDES SCREWS RED 21" SIDE PANEL — INCLUDES SCREWS
26	RPC3-IA-BTPNL	BOTTOM SIDE PANEL — INCLUDES SCREWS
27	RPC3-IA-RTNR	MIDDLE PANEL RETAINER — INCLUDES SCREWS
28	RPC5-3-BASECLP	BOTTOM PANEL CLAMP & SCREWS
29	RPC53-5URT* RPC53-7URT	FULL & 1/2 HEIGHT UNIV UPRIGHTS (QTY. 1) <i>*(Full height cabinet uses same uprights)</i> 3/4 HEIGHT UNIV UPRIGHTS (QTY. 1)
30	RPC519-PKG RPC515-PKG	FULL & 3/4 HEIGHT 1 AND 3 SERIES CABINET RETURN PACKAGING 1/2 HEIGHT 1 AND 3 SERIES CABINET RETURN PACKAGING

*See pages 4 and 5 for slide identification. All slides sold in pairs. Universal slides include uprights.

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SERVICE and REPLACEMENT PARTS (continued)

C5 1 & 3 SERIES EXPORT CABINET MODULES

ITEM#	PART #	MODULE TYPE: DESCRIPTION	COMBO QTY	HOLDING QTY	PROOFER QTY	MOISTURE HOLDING QTY
30	RPC13-127	POWER SWITCH (RED)	1	1	1	1
31	RPC13-128	SELECTOR SWITCH (WHITE)	1	1		N/A
32	RPC06-913	THERMOSTAT KNOB	2	1	2	2
33	RPC13-234	THERMOSTAT	2	1	2	2
34	RPC09-213	THERMOSTAT MOUNTING CUP	2	1	2	2
35	RPC13-246	AMBER INDICATOR LIGHT	2	1	2	2
36	RPC13-248	°C THERMOMETER & 220-240V TRANSFORMER	1	1	1	1
38	RPC11-191	BLOWER INTAKE COLLAR	1	1	1	1
39	RPHX20-2103	BLOWER, 220-240V, 50/60HZ	1	1	1	1
40	RPC13-243	HEAT ELEMENT, "M" SHAPED, 240V, 1950W	1	1		N/A
40A	RPC13-292	HEAT ELEMENT, "M" SHAPED, 240V, 1360W				1
41	RPC13-242	HEAT ELEMENT, "U" SHAPED, 240V, 675W	2		2	N/A
42	RPC13-198	THERMAL CUT-OUT	1	1	1	1
43	RPC13-247	POWER CORD, 250VAC 15A, NEMA 6-15P	1	1		1
44	RPC13-083	STRAIN RELIEF BUSHING	1	1		1
45	RPC13-096	TERMINAL BLOCK	1	1	1	1
46	RPC07-055	GROMMET	1	1	1	2
47	RPC56-SCLP	SENSOR & BULB CLAMP KIT	1	1	1	1
48	RPC11-185	SS WATER PAN	1	1	1	1
49	RPC06-206	STEM BUMPER, MODULE STOP	2	2	2	2
50	RPC13-291	HEAT ELEMENT, 240V, 590W				1

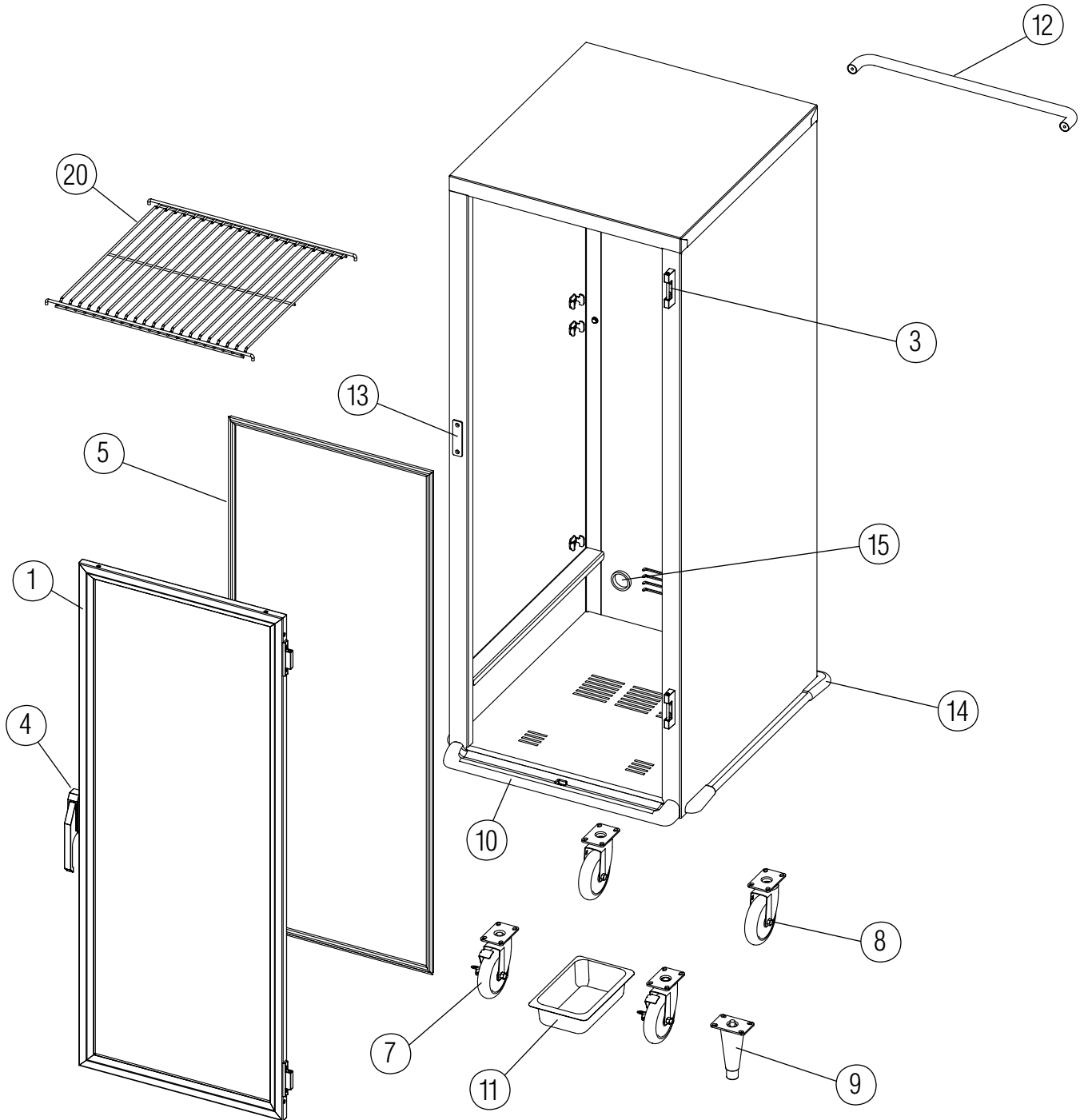
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REPLACEMENT MODULES

- 51 RPC5-CM2000X REPLACEMENT COMBO, 220-240V, 1681-1990W MODULE
- 52 RPC5-HM2000X REPLACEMENT HOLDING, 220-240V, 1681-1990W MODULE
- 53 RPC5-PM1500X REPLACEMENT PROOFING, 220-240V, 1210-1440W MODULE
- 54 RPC5-MM2000X REPLACEMENT MOISTURE HOLDING, 220-240V, 1681-1990W MODULE

SERVICE and REPLACEMENT PARTS (continued)

C5 1 Series Cabinet Replacement Parts Diagram



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FOR RETURN CABINET PACKAGING
SEE ITEM #30, PAGE 13.

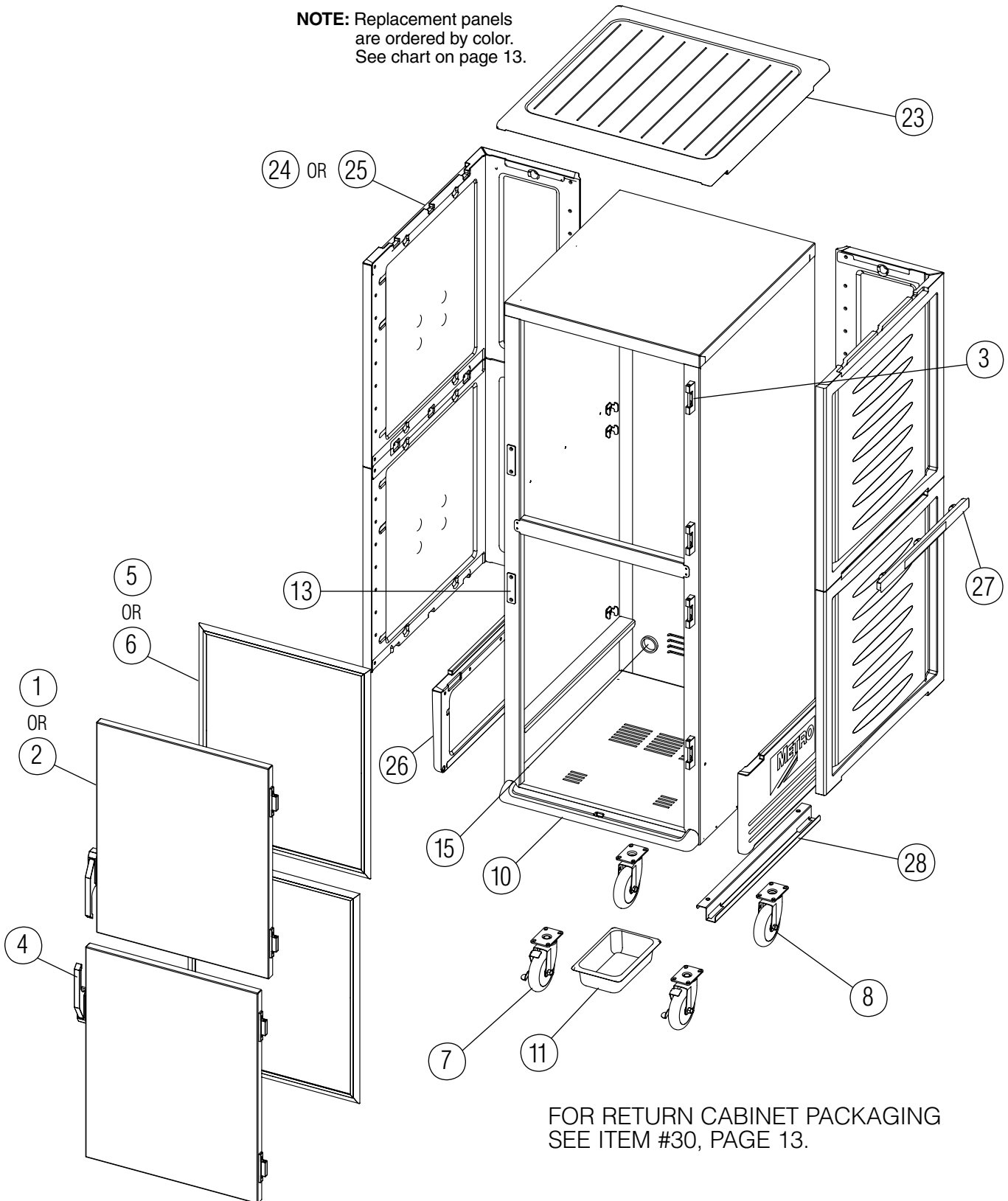
*See pages 4 and 5 for slide identification. All slides sold in pairs.

SERVICE and REPLACEMENT PARTS (continued)

C5 3 Series Cabinet Replacement Parts Diagram

NOTE: Replacement panels are ordered by color. See chart on page 13.

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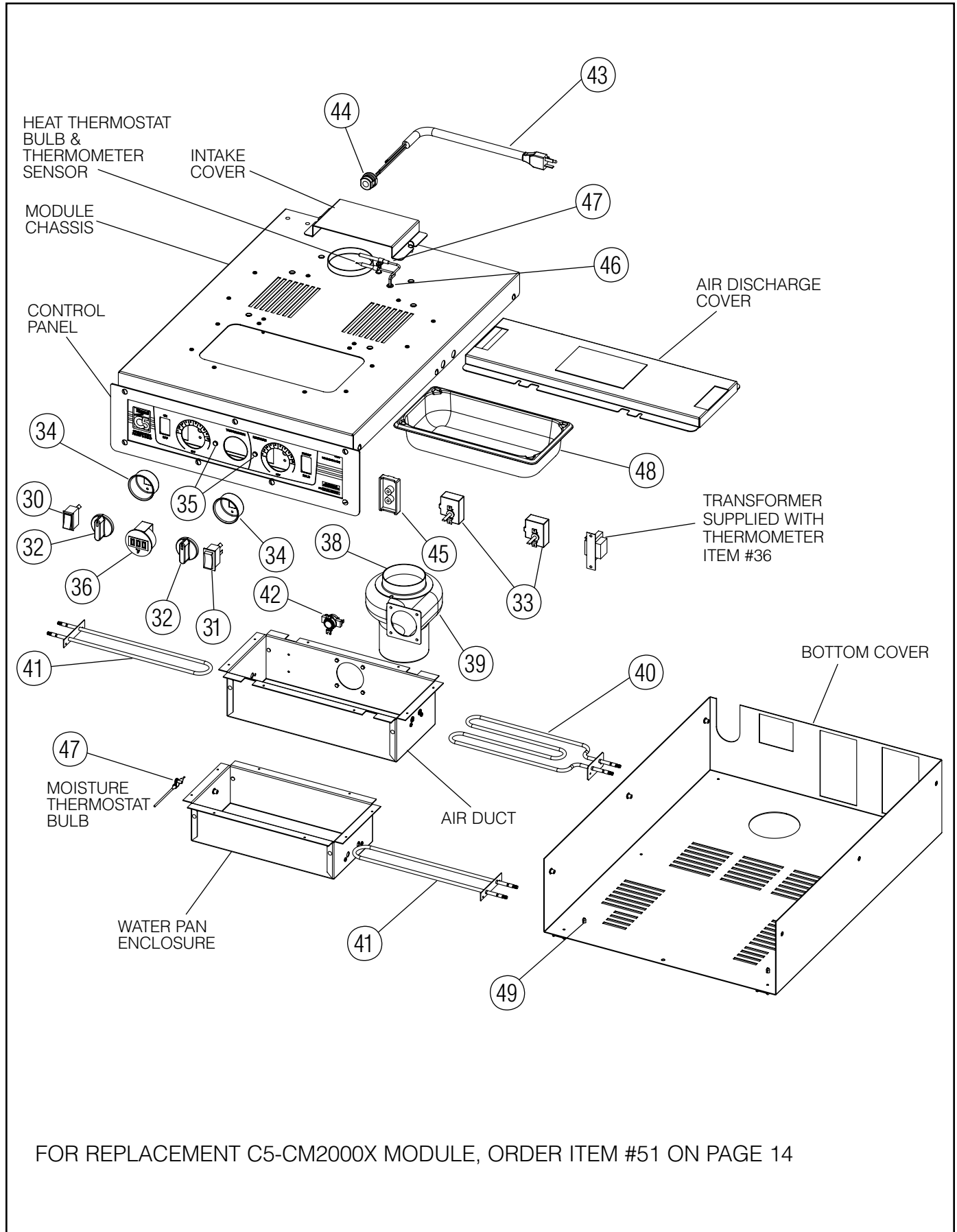


FOR RETURN CABINET PACKAGING
SEE ITEM #30, PAGE 13.

*See pages 4 and 5 for slide identification. All slides sold in pairs.

SERVICE and REPLACEMENT PARTS (continued)

C5-CM2000X EXPORT COMBO MODULE



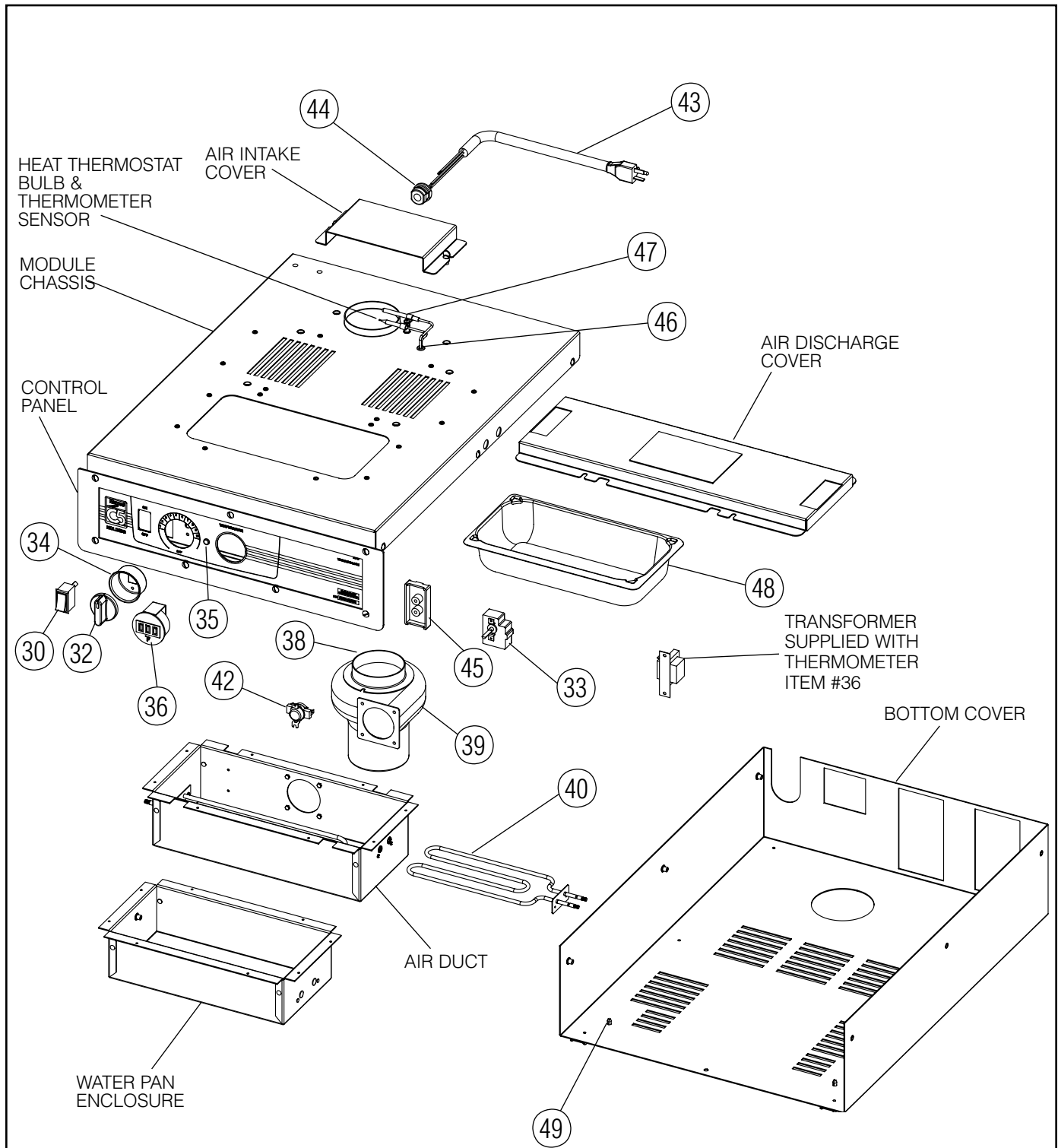
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FOR REPLACEMENT C5-CM2000X MODULE, ORDER ITEM #51 ON PAGE 14

SERVICE and REPLACEMENT PARTS (continued)

C5-HM2000X EXPORT HOLDING MODULE

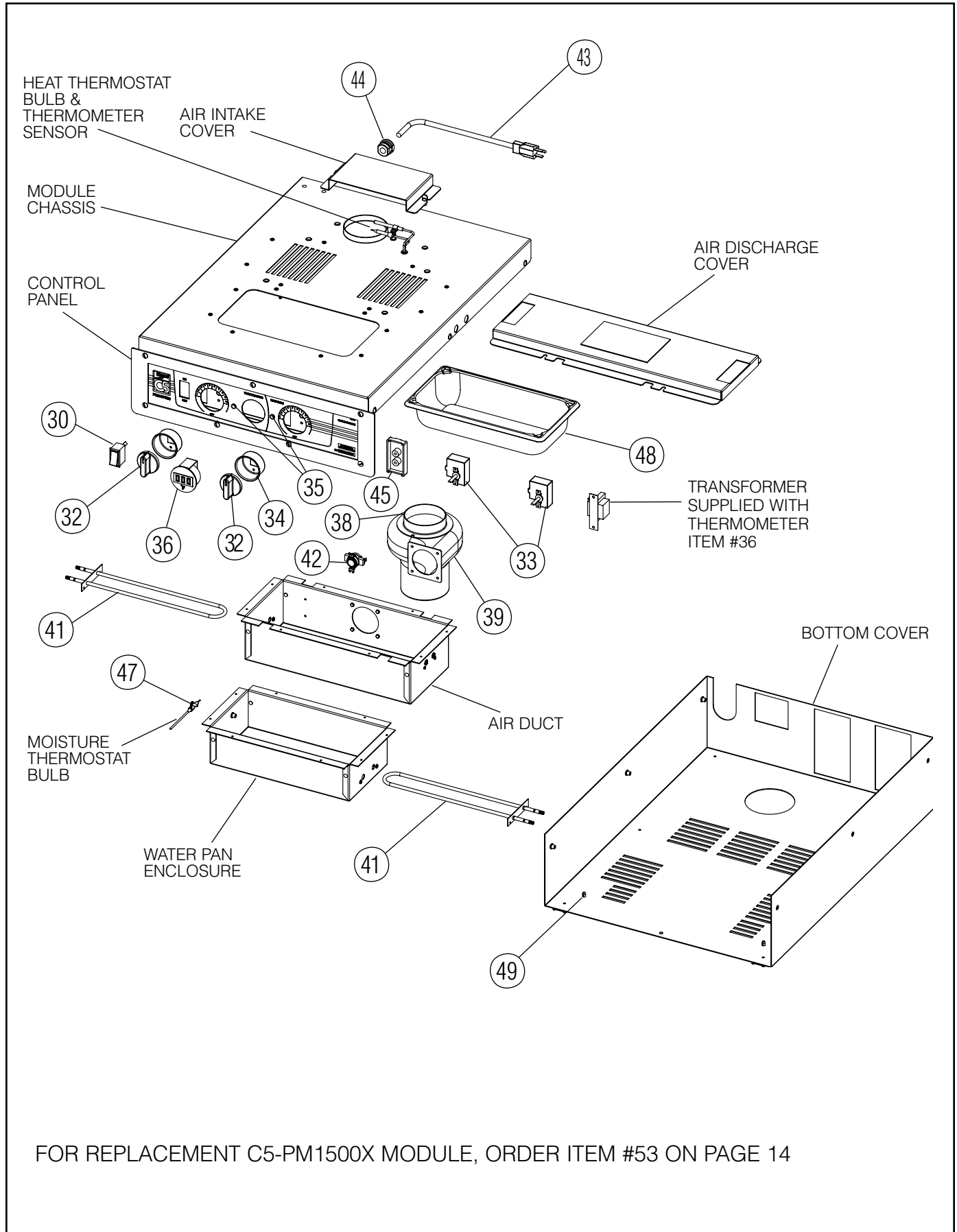
220-240 VOLT



FOR REPLACEMENT C5-HM2000X MODULE, ORDER ITEM #52 ON PAGE 14

SERVICE and REPLACEMENT PARTS (continued)

C5-PM1500X EXPORT PROOFING MODULE

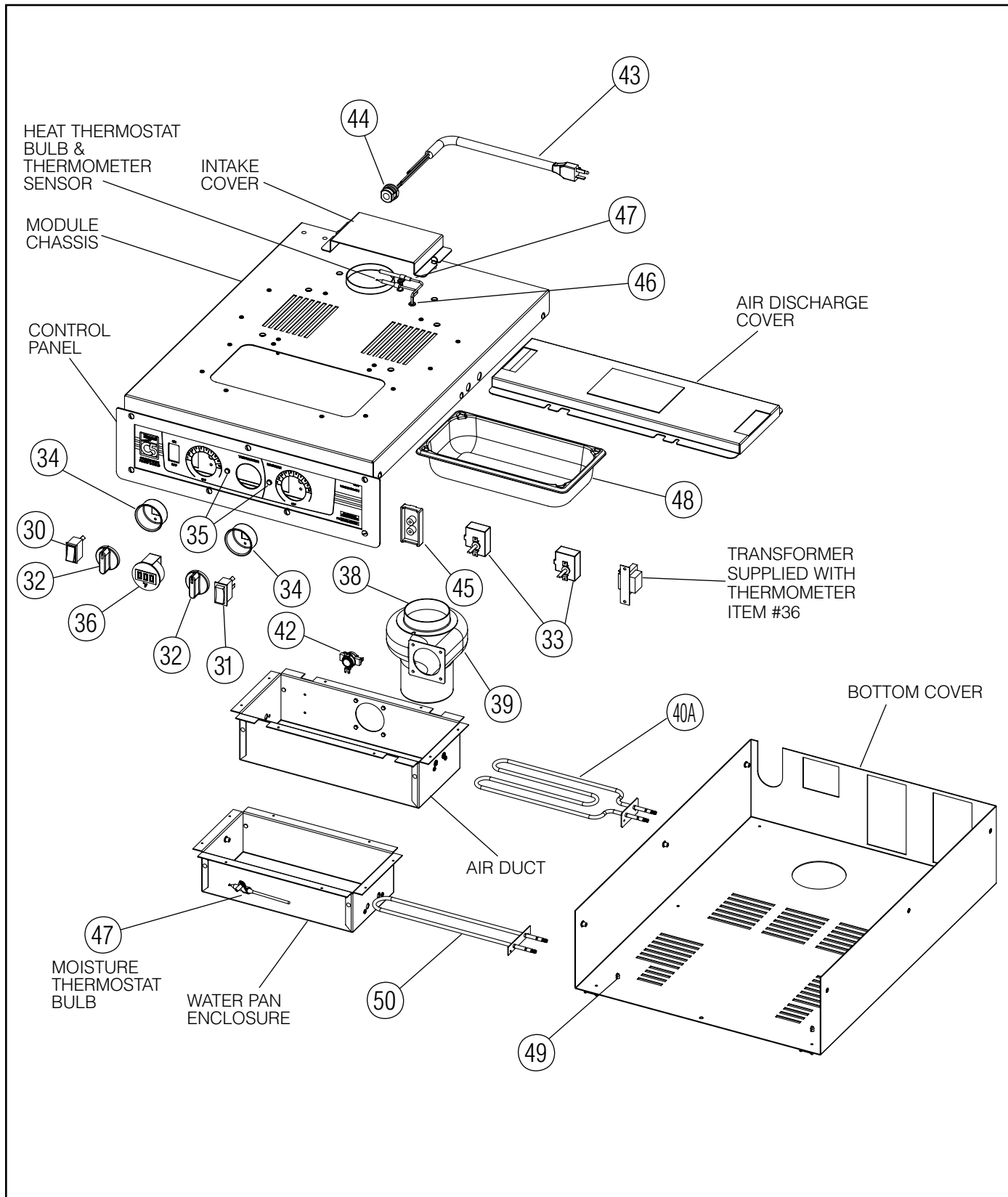


FOR REPLACEMENT C5-PM1500X MODULE, ORDER ITEM #53 ON PAGE 14

SERVICE and REPLACEMENT PARTS (continued)

C5-MM2000X EXPORT MOISTURE HOLDING MODULE

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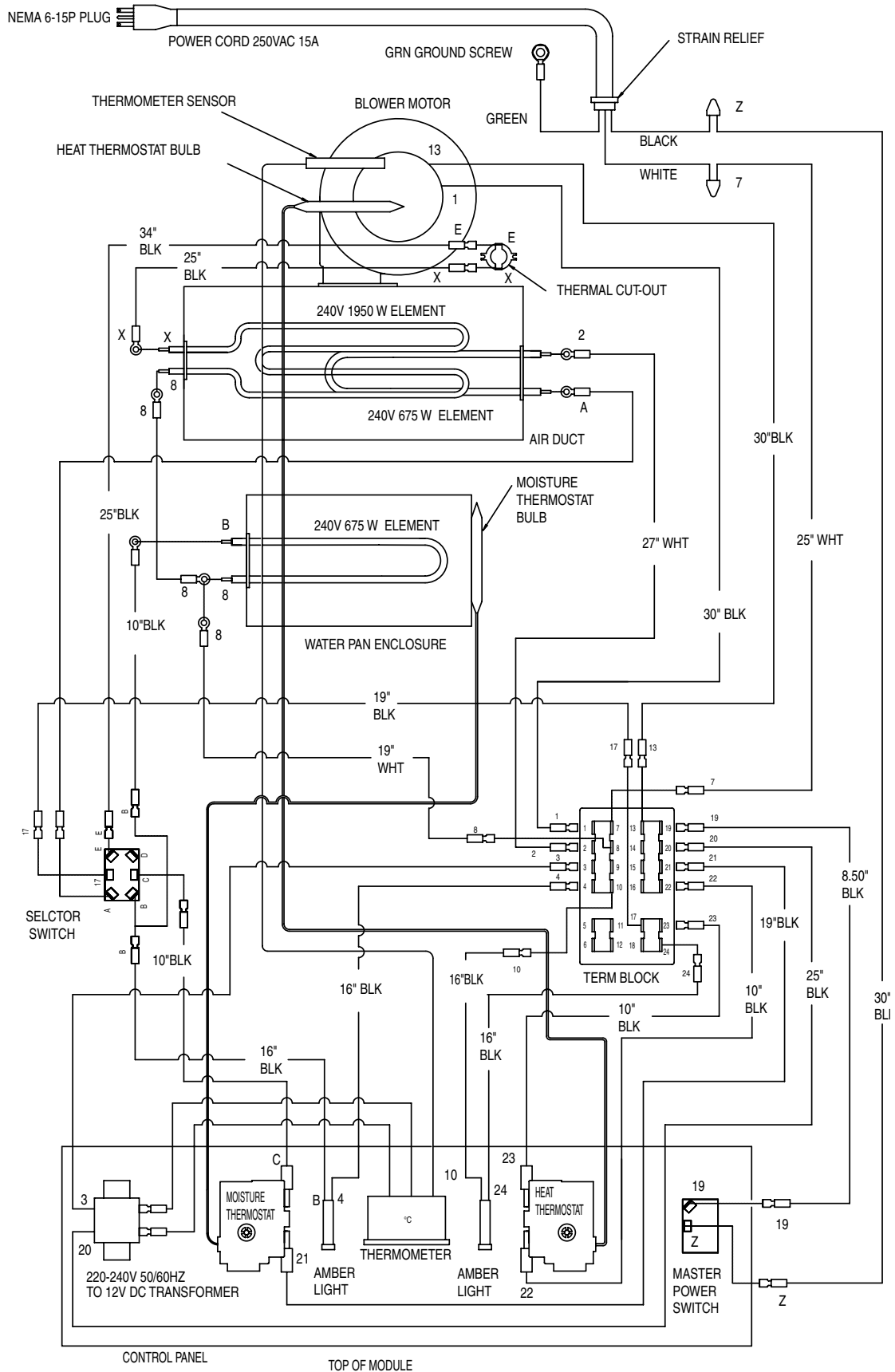


FOR REPLACEMENT C5-MM2000X MODULE, ORDER ITEM #54 ON PAGE 14

SERVICE and REPLACEMENT PARTS (continued)

WIRING DIAGRAM

C5-CM2000X EXPORT COMBO MODULE



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SERVICE and REPLACEMENT PARTS (continued)

WIRING DIAGRAM

C5-MM2000X EXPORT MOISTURE HOLDING MODULE

