

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

HOT FOOD HOLDING CABINETS — INSTRUCTIONS FOR USE

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.

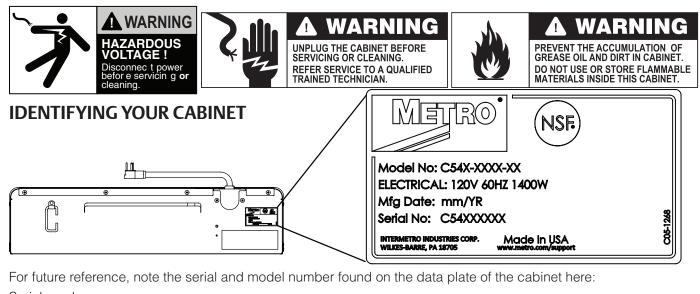
WARNING: Food Service Equipment must be electrically grounded. Failure to ground Food Service Equipment may result

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

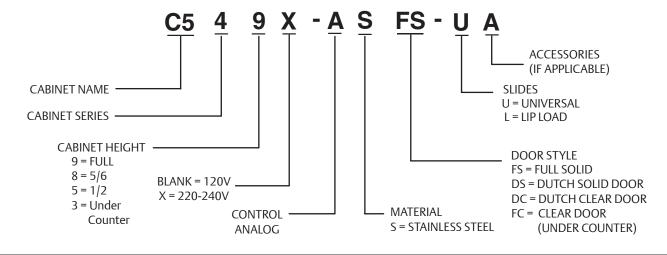


Serial number _____

Date the cabinet was put into service

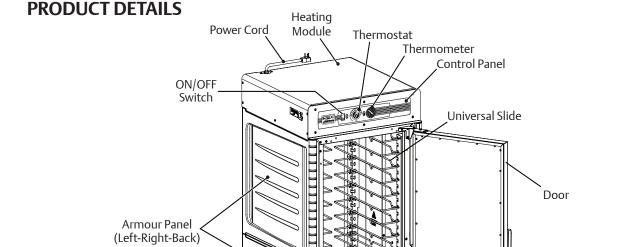
Fill out and return the warranty card located at the back of this manual.

PART NUMBERING





Door Handle



INSTALLATION AND SETUP

(2) Swivel Casters

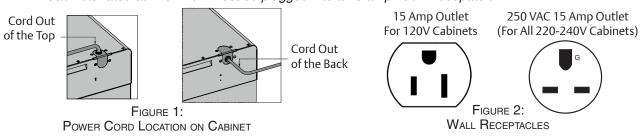
(2) Brake Casters

1. Check the packaging and cabinet for shipping damage after unloading the unit, and after removing all the packaging.

Upright

Air Chimney

- 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 5 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.





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.

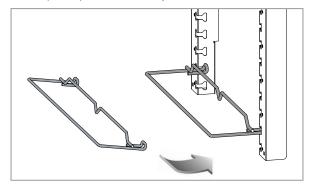
CAUTION: Allow 18" (46 cm) between the Armour panels and any cooking equipment. Do not allow hot kitchen

equipment whose surfaces exceed 200°F (90°C) to touch the panels.

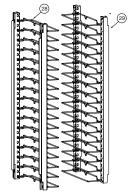
Slide Installation

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.

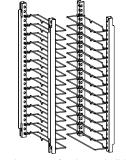


Slide Position to Maximize Universal Slide Pan Capacity when Slides are Spaced on 3" Centers



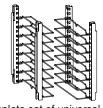
Complete set of universal slides
Complete set of universal slides
Complete set of universal slides and uprights for full height cabinet

Part No. RPC54-9-URACK 17 Levels



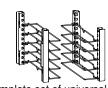
and uprights for 5/6 height cabinet

Part No. RPC54-8-URACK 14 Levels



and uprights for 1/2 height cabinet

Part No. RPC54-5-URACK 8 Levels

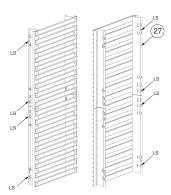


Complete set of universal slides and uprights for under counter cabinet

Part No. RPC54-3-URACK 5 Levels

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.

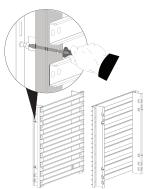
Fixed Lip Load Slide Configurations



Complete set of lip load slides for full height cabinet Part No. RPC54-9-LRACK

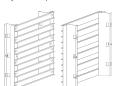


Complete set of lip load slides for 5/6 height cabinet Part No. RPC54-8-LRACK



Complete set of lip load slides for 1/2 height cabinet Part No. RPC54-5-LRACK

NOTE: Lip load slide racks include adjustment screws to help accommodate variations in sheet pan sizes from different pan manufacturers. Turn the screw clockwise to tighten the slides, and counterclockwise to loosen them. Full, 5/6, and ½ height cabinet racks have (4) adjustments points on each rack, and under counter cabinet racks have (2)



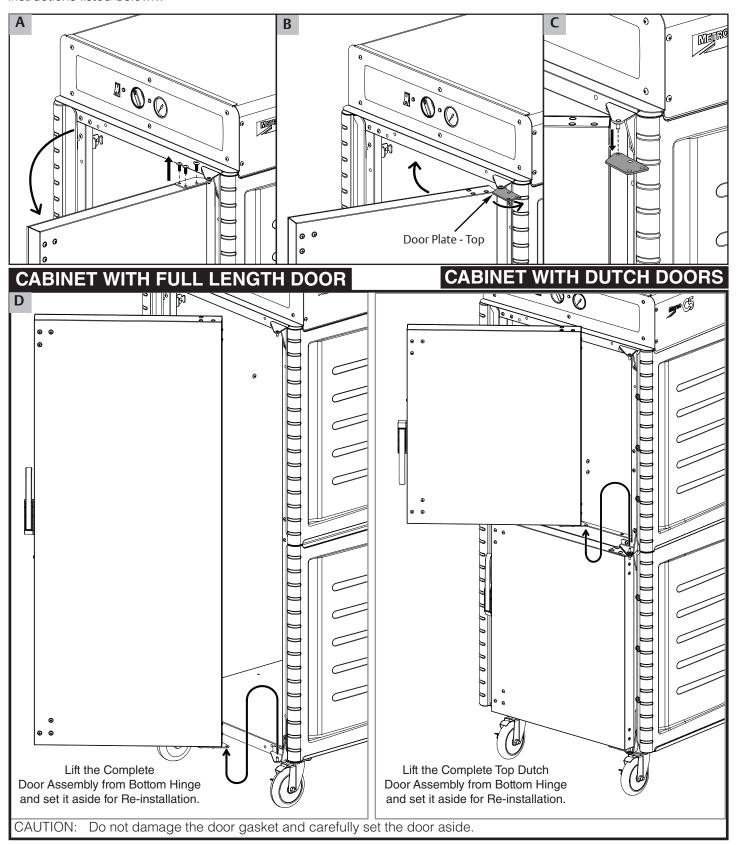
Complete set of lip load slides for under counter cabinet Part No. RPC54-3-LRACK

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.

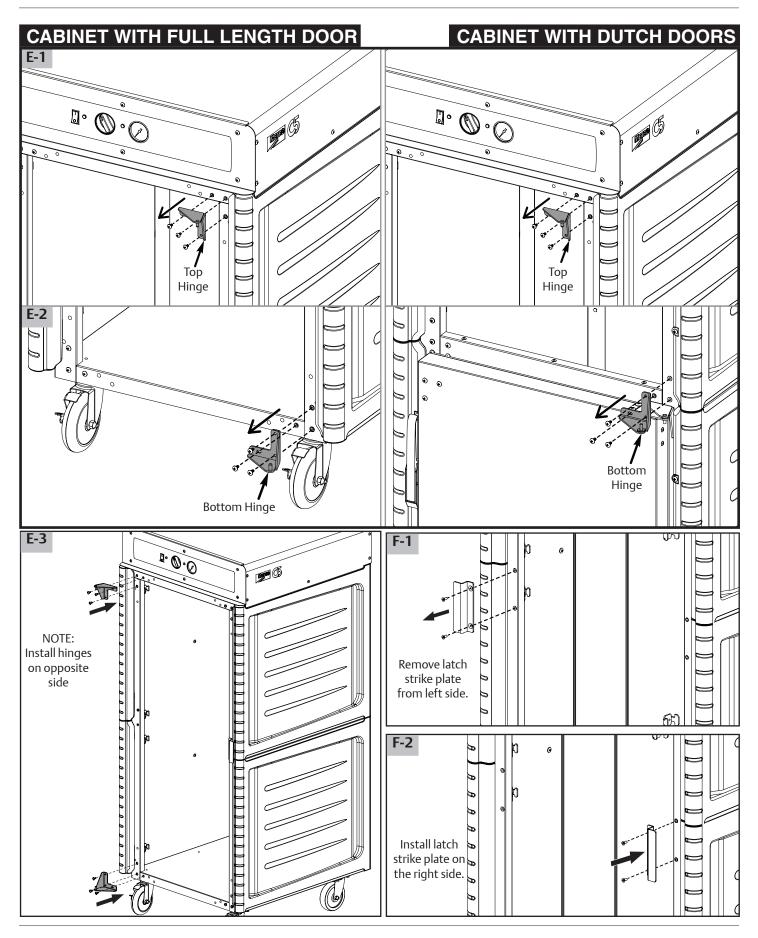


REVERSING THE DOOR HINGING (SOLID AND CLEAR)

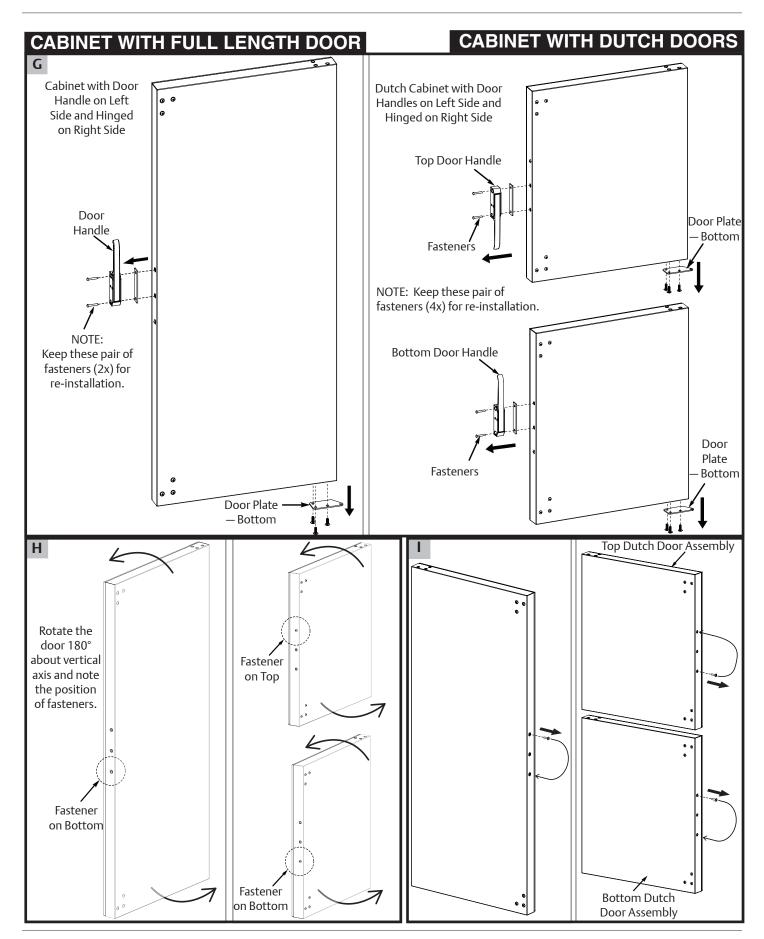
The door on your cabinet can be reversed to accommodate a right- or left-hand opening. To reverse, follow the instructions listed below:w



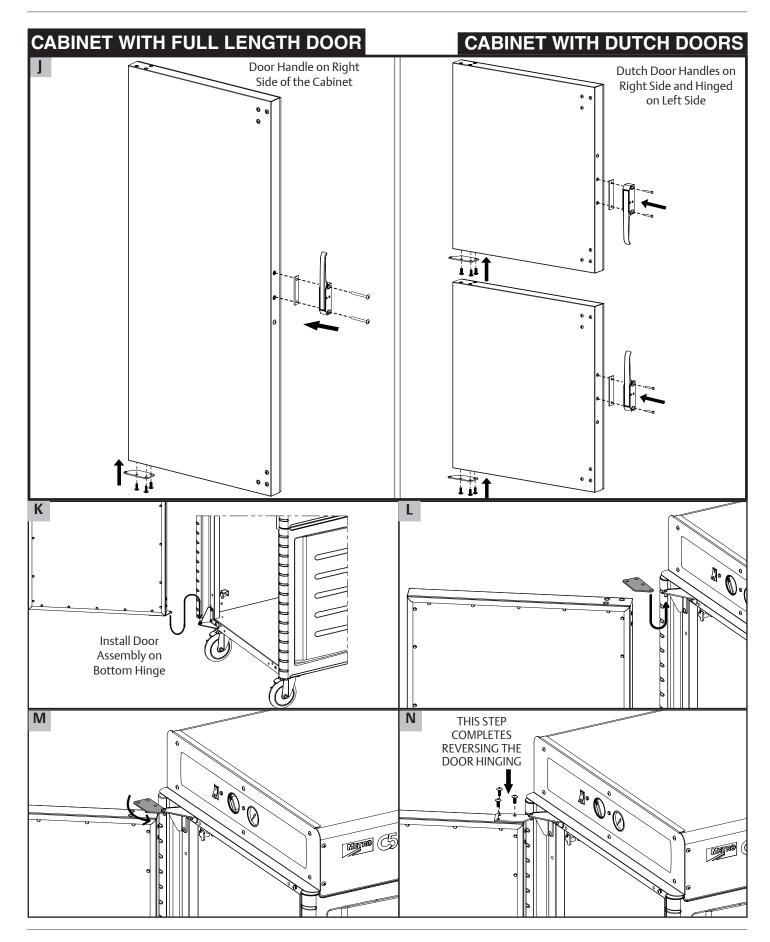












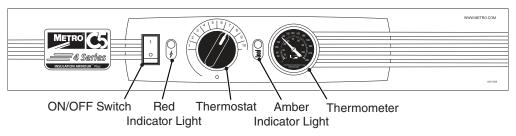


OPERATING INSTRUCTIONS

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



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.



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



HOT FOOD HOLDING CABINETS — INSTRUCTIONS FOR USE

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

Item#	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		
TOP MODULE				
	RPC11-191	Intelle cellen		
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	ET 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 Assembly		
	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		

CABINET BODY

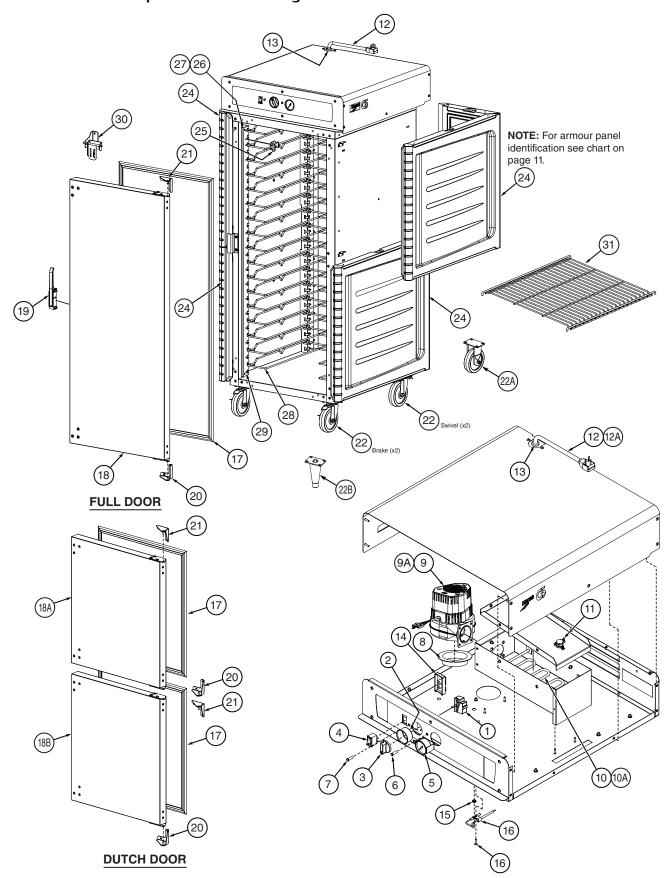
Item#	Replacement Part No.	Description	
22	RPC02-381	2" Swivel Caster (Under Counter)	
	RPC02-382	2" Swivel, Brake Caster (Under Counter)	
	B5DN	5" Swivel Caster	
	B5DNB	5" Swivel, Brake Caster	
	RPQC02-247	6" Swivel Caster	
	RPQC02-248	6" Swivel, Brake Caster	
22A	B5DNR	5" Rigid Caster	
22B	RPC5-SSLEG-1	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

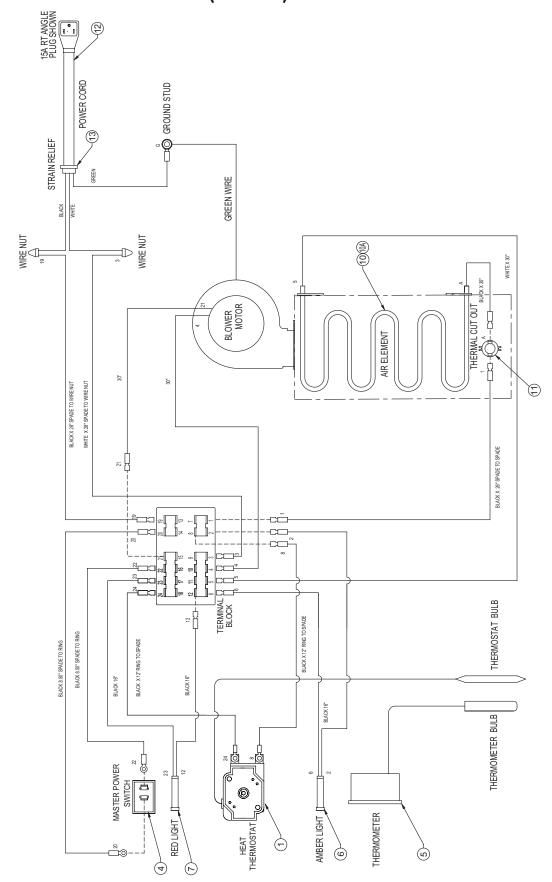


C5 4 Series Tall Cabinet Replacement Parts Diagram





SERVICE AND REPLACEMENT PARTS (CIRCUIT)





Warranty

WARRANTY, EXCLUSION OF WARRANTIES AND LIMITATION OF LIABILITY. InterMetro Industries Corporation (hereinafter referred to as "Seller") warrants to the original purchaser that all products in its catalog, or custom products, delivered hereunder will be free from defects in workmanship and material. THE FOREGOING WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESS, IMPLIED OR STATUTORY, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. This Warranty shall be for a period of one (1) year from the date of shipment from Seller's warehouse or factory. If any product delivered hereunder does not meet the Warranty specified above, providing the product has not been altered in any way by anyone other than Seller's factory-authorized representative, and assuming normal and proper use and maintenance, Seller will, at its option, repair or replace any part or material it determines, upon inspection, to be defective; provided however, that a charge for labor will be made except during a period of one (1) year from the date of original shipment from Seller's warehouse or factory. No product, or part thereof, is to be returned to Seller without prior written approval from Seller's factory. All exchanges and replacement shipments will be F.O.B. Seller's factory. Warranties for equipment or articles not manufactured by the Seller are solely the warranties of the manufacturers thereof and they are hereby assigned to the purchaser without recourse to the Seller.

SELLER'S LIABILITY FOR ANY CLAIM OF ANY KIND, WHETHER BASED ON CONTRACT, NEGLIGENCE OR STRICT LIABILITY IN TORT, AND BY WHOMEVER MADE, FOR ANY DIRECT, INDIRECT, INCIDENTAL OR CONSEQUENTIAL LOSS, DAMAGE OR INJURY, RESULTING TO THE PURCHASER OR ANY THIRD PARTIES, arising out of, connected with or resulting from this Agreement, or from the performance or breach thereof, or from the manufacture, sale, delivery, resale, installation, inspection, repair or use of any product covered by or furnished under this Agreement, WHETHER OR NOT CAUSED BY SELLER'S NEGLIGENCE, SHALL IN ALL EVENTS BE EXCLUSIVELY LIMITED TO THE COST OF CORRECTING DEFECTIVE, DAMAGED OR NON-CONFORMING PARTS OR MATERIAL AS HEREIN PROVIDED, and upon the expiration of one (1) year, all such liability shall terminate.

SELLER DOES NOT AUTHORIZE any person to assume for it any obligations or liabilities greater than or different than those set forth in this Warranty. The terms under which any of Seller's products may be resold must be limited in accordance with this Warranty.

THIS AGREEMENT, and all the rights and obligations arising hereunder, shall be construed in accordance with, and be governed by, the law of the Commonwealth of Pennsylvania, U.S.A.

TO INSURE WARRANTY implementation, return the completed registration card within 15 days of cabinets' receipt to: InterMetro Industries Corp., Wilkes-Barre, PA 18705



InterMetro Industries Corporation Wilkes-Barre, PA 18705

02/2022

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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