

Item #	

Job _____

HALF-HEIGHT INSULATED CABINET* C190 FlavorHold™ Series

- **High Performance:** Cabinet holds hot prepared foods. Heating element, blower and thermostat provide quick heat-up and control to maintain an even operating temperature throughout the cabinet.
- **Economical:** Fiberglass insulation in cabinet and gasketed door insure maximum heat retention for economical operation.
- Mobile: 3" (76mm) non-marking neoprene casters (two with brakes) permit easy maneuverability. Cabinet provides a low center-of-gravity for safe transport. The cabinet has been designed for convenient under-counter storage and use.
- **Sanitary:** Smooth stainless steel cabinet interior cleans easily. Slides, water pan with cover, and door all remove for quick clean-up.
- **Versatile:** Dual Function pan slides handle either 18" x 26" (457 x 660mm) bun pans or 12" x 20" (305 x 508mm) steam table pans. Optional "converta-slide" allows cabinet to accommodate both sizes simultaneously.
- **Door Opens Easily:** Convenient kick latch provides easy "hands-free" opening. Magnetic door catch holds door shut securely.
- Water Pan: Provided to create passive humidity and prevent drying of certain prepared foods.









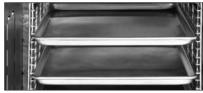


HALF-HEIGHT INSULATED CABINET C190 FlavorHold™ Series



Specifications

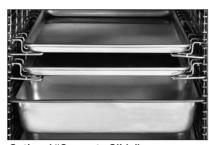
- Material: Stainless steel interior and .063" (1.8mm) high strength brushed aluminum exterior.
- Chassis: Brake-formed aluminum wrapper with integral reinforcements.
- Door: Brake-formed and welded construction.
 Double-hinged door allows a 270 degree swing. Built-in magnetic latch insures trouble-free operation.
- Chrome-Plated Tray Slide Racks: Accommodates twelve 18" x 26" (457 x 660mm) bun pans on 13/4" (44mm) centers or sixteen 20" x 21/2" (508 x 63mm) deep steam table pans. Optional "converta-slide" allows cabinet to accommodate both sizes simultaneously.
- Casters: 3" (76mm) double ball-bearing swivel, ball-bearing axle, nickel-plated, neoprene tires, pre-lubricated, bolted through 1/8" (3mm) thick aluminum chassis. Two on front same as above, with wheel brake.
- Electrical: 1400 watt, 120 VAC, 12 AMP, 60 cycle controlled by an adjustable thermostat. Operating range is from 120 degrees to 200 degrees Fahrenheit under normal room temperature conditions. Duct fed forced air circulates throughout cabinet. 6-foot (1829mm), 3-wire lead cord. NEMA 5-15P plug. UL, CUL, and NSF listed.



Standard Slides (Inboard)



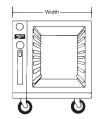
Standard Slides (Outboard)



Optional "Converta-Slide"

Metro Heated cabinets are for hot food holding applications only.







Dimensions

				Inside	Slide				Approx.
	Height	Width	Depth	Height	Spacing		Pan (Capacity	Pkd. Wt.
Model No.	(in.) (mm)	No.	Size (in.)	(mm)	(lbs.) (kg)				
C190	301/4 768	285/8 724	291/4 743	221/4 565	13/4 44	12	18x26	457x660	145 66
					31/2 89	16	12x20x2 ¹ / ₂	305x508x63	_
						8	12x20x4	305x508x102	
						6	12x20x6	305x508x152	

Accessory

Description	Model No.
"Converta-Slide" (1 pair)	A190

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



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Information and specifications are subject to change without notice. Please confirm at time of order.

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