

# REQUEST FOR PROPOSAL EQUIPMENT - NUTRITION SERVICES

District 196: ROSEMOUNT-APPLE VALLEY-EAGAN

Due: April 29, 2024  
3:00p.m.



**DISTRICT196**

One District. Infinite Possibilities.

**Independent School District 196  
Rosemount, Apple Valley, Eagan  
3455 153rd Street  
Rosemount, MN 550668**

## **REQUEST FOR PROPOSAL: EQUIPMENT**

District 196 Nutrition Services  
4187 Braddock Trail  
Eagan, MN 55123

April 12, 2024

Independent School District 196 Nutrition Services is requesting proposals for a Nutrition Services Equipment Purchase.

Proposals are due on Monday, April 29, 2024 no later than 3:00 PM Local Time at District 196 Nutrition Services, 4187 Braddock Trail, Eagan, MN 55123. The most responsive proposal will be approved by the School Board of Independent District 196 on Monday, May 6, 2024.

Proposals shall be placed in a sealed envelope marked:

**“EQUIPMENT – Nutrition Services Proposal”**

and shall be addressed to Spencer Fischer, Coordinator of Nutrition Services, Independent School District 196, 4187 Braddock Trail, Eagan, MN 55123.

Proposals sent per facsimile machine will not be accepted. Proposal acceptance shall be conditional upon a guarantee from the distributor that specimen or sample items meeting or exceeding all specifications will be furnished to the school district if the school board requests.

**REQUEST FOR PROPOSAL: EQUIPMENT**

**Key Dates:**

**RFP Issue:** Friday, April 12, 2024 - RFP notice released and sent to known potential submitters

**RFP Opening:** Monday, April 29, 2024 - due by 3:00 pm to:

***District 196 Nutrition Services***

***4187 Braddock Trail***

***Eagan, MN 55123***

**School Board Approval:** Monday, May 6, 2024

**REQUEST FOR PROPOSAL: EQUIPMENT**

**TABLE OF CONTENTS**

**OBJECTIVES..... 6**

**CONTRACT SPECIFICATIONS & CONDITIONS.....6**

    1. General Directions.....6

        1.1 Notice to distributors:.....6

        1.2 Obligation of distributor to Examine Instructions and Specifications:..... 6

        1.3 Interpretations:.....6

        1.4 Inquiries Regarding RFP:..... 6

        1.5 Specifications:..... 6

        1.6 Preparation of Proposals:.....6

        1.7 Receiving Proposals:.....7

        1.8 Awarding Policy:..... 7

        1.9 Buying Group Rights:..... 7

        1.10 Contract Length:..... 7

    2. Specific Conditions.....7

        2.1 Quantities:..... 7

        2.2 Review and Award:.....7

        2.3 Lines of Communication:..... 8

        2.4 Delivery Time and Place:.....8

        2.1 Product Line:..... 8

        2.2 Capacity:.....8

        2.3 Reliability:..... 8

        2.4 Facilities and Equipment:..... 8

        2.5 Compliance:.....8

        2.6 Taxes:..... 8

        2.7 Prohibition Against Conflicts of Interest, Gratuities, and Kickbacks:..... 8

        2.8 Resolution of Protests and Disputes:..... 9

        2.9 Lobbying:..... 9

        2.10 Not Debarred:.....9

        2.11 Other Federally Required Contractual Provisions:..... 9

        4.1 Proposal Submission:.....9

        4.2 Verification of Cost Prices:.....10

        4.3 Transmittal of Orders:..... 10

        4.4 Product Codes:.....10

        4.5 Buyer-Distributor Relationship:.....10

        4.6 Terms of Payment:.....10

    3. Product Requirements.....10

        5.1 Item Numbers:..... 10

        5.2 Item Identification:..... 10

        5.3 Product Protection Guarantee:..... 10

    6. Checklist of Information to be furnished by distributor..... 10

        6.1 Delivery Procedures:..... 10

    7. Delivery Location:..... 11

**I.S.D. 196: Rosemount, Apple Valley, Eagan 4**

**REQUEST FOR PROPOSAL: EQUIPMENT**

Location: District 196 Central Receiving, Attn: Nutrition Services, 4187 Braddock Trail,  
Eagan, MN 55123..... 11  
PROPOSAL FORM..... 12  
Equipment Cut Sheet.....13-16

## REQUEST FOR PROPOSAL: EQUIPMENT

### OBJECTIVES

The mission of school nutrition services is to provide a variety of healthy school meals and other food services at affordable prices in support of the educational goals of students. The school district identified on page one (1) of the RFP participates in the National School Lunch Program (NSLP), The School Breakfast Program (SBP), and the Summer Food Service Program (SFSP) for reimbursement of meals that meet federal standards and are allocated U. S. Department of Agriculture (USDA) foods for use in school meals through the Food Distribution Program (FDP). In accordance with Federal law, the District desires to purchase EQUIPMENT.

At over 29,000 E-12 students, Independent School District 196: Rosemount-Apple Valley-Eagan is the third largest school district in the state of Minnesota.

### CONTRACT SPECIFICATIONS & CONDITIONS

#### 1. General Directions

##### 1.1 Notice to distributors:

Independent School District 196: Rosemount-Apple Valley-Eagan requests proposals in response to this Request for Proposal ("RFP") for purchasing commercial equipment to support operations.

##### 1.2 Obligation of distributor to Examine Instructions and Specifications:

Before submitting a proposal, each distributor is required to examine all proposal requirements and specifications. Submission of a proposal shall be proof that such examinations have been made and the distributor has conducted his or her own investigation and has become thoroughly familiar with the requirements.

##### 1.3 Interpretations:

Interpretations, classifications, modifications and supplemental instructions in the form of written addenda will be provided to all distributors on record. The District will not be responsible for, nor honor any claims resulting from, or alleged to be the result of misunderstanding by the distributor.

##### 1.4 Inquiries Regarding RFP:

Direct all inquiries concerning this RFP to Spencer Fischer, Coordinator of Nutrition Services, Independent School District 196, 4187 Braddock Trail, Eagan, MN 55123, (651) 683-6956. It is the distributor's responsibility to bring all discrepancies, ambiguities, omissions or matters that need clarification to the attention of the Coordinator of Nutrition Services.

##### 1.5 Specifications:

Specifications, Equipment Information Cut Sheets, and Proposal Form are included or attached to this RFP.

##### 1.6 Preparation of Proposals:

Submit proposals to District 196 Nutrition Services in accordance with the following requirements:

- Pricing to include prepaid freight, F.O.B. destination;
- distributor must submit pricing on all quantities listed;
- Where a brand is specified, provide the price and indicate if the product is non-stock;
- Where acceptable, alternatives to the primary brand are listed. Provide data only if the item is special order or if distributor is unable to supply the branded item;
- Proposals must be submitted on the supplied proposal forms;
- All blank spaces on the attached proposal form must be completely filled in with ink, without alteration or erasure;
- Proposals must be signed and executed by a principal duly authorized to enter into an agreement;

**REQUEST FOR PROPOSAL: EQUIPMENT**

- Include an executed Statement of Affirmative Action for Equal Opportunity Employment and an Affidavit of non-collusion.

**1.7 Receiving Proposals:**

Proposal must be sealed in an envelope with the name and address of the distributor and the words "Nutrition Services Equipment Proposal" on the outside of the envelope. Faxed proposals will not be accepted.

Proposals are due no later than 3:00 PM, Friday, April 12th, 2024. Proposals received after the stated time will be returned unopened.

**1.8 Awarding Policy:**

In determining the lowest responsible distributor, the Board will consider the ability of the distributor to fulfill contract and specification requirements, prior knowledge or experience with the products proposed, and/or distributor's past performance. The Board will award the contract on May 6th, 2024.

**1.9 Buying Group Rights:**

The District reserves the right to: 1) delete from, or add to, quantities listed; 2) reject any or all proposals; 3) waive minor irregularities or discrepancies as defined by the District in the request process.

**1.10 Contract Length:**

The duration of this contract is until equipment delivery is fulfilled. Review of contract and necessary contacts must be included on contract during bid opening.

**2. Specific Conditions**

**2.1 Quantities:**

It shall be understood that any contract established as a result of this invitation will not obligate the District to receive any quantity in excess of actual requirements.

Distributors are required to propose and deliver all items listed. Any questions concerning a distributor's capability to propose or deliver an item must be raised with the District prior to submitting a proposal.

**2.2 Review and Award:**

The District may require fourteen (14) days for review prior to awards. It is important for distributors to understand that the reason for the review, line by line, is to assess the fairness of the proposal to distributors and the District alike, and to audit the proposed cost of items as may be deemed necessary.

Any proposal that, in the opinion of the District, violates the integrity or fairness of the RFP may be rejected in total.

The award will be based on price, customer service and experience. The maximum possible score for each criterion is shown in the table below.

| <b>Criteria</b> | <b>Maximum Score</b> |
|-----------------|----------------------|
| Price           | 100                  |

## REQUEST FOR PROPOSAL: EQUIPMENT

### 2.3 Lines of Communication:

As far as practical, all communications between the District and distributor shall be in writing. The district and the distributor shall designate a representative(s) to deal with equipment. Matters of policy are to be resolved by the District and a company official.

### 2.4 Delivery Time and Place:

The prices quoted shall be for deliveries to the Central Receiving warehouse designated by the District as shown in Section 7. All shipments shall be F.O.B. destination. The District will require deliveries in a timely manner.

Deliveries shall be made Monday through Friday, and may be inclusive of holidays and school closure days.

### 2.1 Product Line:

It must be evident to the District that the distributor is capable of promptly delivering items.

### 2.2 Capacity:

A distributor must clearly demonstrate to the District that they have the capacity, physically and financially, to supply items to the District in economical quantities as required.

### 2.3 Reliability:

A successful distributor must have a verifiable record of service, particularly with respect to delivering all items in a timely manner. A distributor may be designated as unacceptable if the specifications are violated and/or poor communication exists between the distributor and the District.

### 2.4 Facilities and Equipment:

Distributor must have adequate warehouses for supplying contract products.

### 2.5 Compliance:

Distributor shall comply with applicable federal, state, and local laws and regulations pertaining to wages, hours, and conditions of employment in connection with distributor's performance of work under this agreement. Distributor agrees not to discriminate against any employee(s) or applicant(s) for employment based on race, creed, national origin, religion, sex, age or disability.

### 2.6 Taxes:

Deliveries against the contract must be free of excise or transportation taxes except when such tax is part of a price and the District is not exempt. Excise Tax Exemption Registration Number may be used when required. The District is exempt from sales and use tax and shall provide a Certificate of Exemption form upon request.

### 2.7 Prohibition Against Conflicts of Interest, Gratuities, and Kickbacks:

Any employee or any official of the District, elective or appointive, who take, receive, or offer to take or receive, either directly or indirectly, any rebate percentage of contract, money, or other things of value, as an inducement or intended inducement, in the procurement of business, or the giving of business, for, or to or from any person, partnership, firm, or corporation offering, bidding for, or in open market seeking to make sales to the District shall be deemed guilty of a felony and upon conviction such person or persons shall be subject to punishment of a fine in accordance with state and/or federal laws.



## REQUEST FOR PROPOSAL: EQUIPMENT

### 2.8 Resolution of Protests and Disputes:

The District is responsible for the settlement of all contractual and administrative issues arising out of this contract. These issues include, but are not limited to source evaluation, protests, disputes and claims. All disputes from the distributor must be in writing and received by the contract leader within seven (7) days of the date of the award notice.

### 2.9 Lobbying:

If the negotiated contract exceeds \$100,000, Distributor certifies that no federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence any federal agency of congress with respect to the awarding of the federal contract. If the Distributor has paid or will pay, any funds other than federal appropriated funds to any person for influencing or attempting to influence an officer or an employee of a federal agency of congress, Distributor is required to submit a "Disclosure Form to report lobbying." At the time of the executed contract and at the time of any renewals.

### 2.10 Not Debarred:

If the negotiated contract exceeds \$10,000, Distributor certified that neither the company nor any of its principals has been debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded by any federal department agency.

### 2.11 Other Federally Required Contractual Provisions:

Contract Work Hours and Safety Standards Act (40 U.S.C. 3701-3708). If the contract exceeds \$100,000, the Company certifies that it will comply with 40 U.S.C 3702 and 3704, as supplemented by the Department of Labor regulations, 29 CFR Part 5. Under 40 U.S.C 3702 of the Act, the Company is required to compute the wages of every laborer on the basis of a standard work week of forty (40) hours. Work in excess of the standard work- week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic rate of pay for all hours worked in excess of 40 hours in the work week.

Clean Air Act (42 U.S.C. 7401-1671q) and Federal Water Pollution Control Act (33 U.S.C. 1251-1387) as amended. If the contract exceeds \$150,000, Company certifies that it will comply with applicable standards, orders, and regulations issued pursuant to the Clean Air Act and the Federal Water Pollution Control Act. Violations must be reported to USDA and the Regional Office of the Environmental Protection Agency.

Company will comply with civil rights laws, as amended: Title VI of the Civil Rights Act of 1964; Title IX of the Education Amendments of 1972; Section 504 of the Rehabilitation Act of 1973; the Age Discrimination Act of 1975; 7 CFR Parts 15, 15a, and 15b; the Americans with Disabilities Act; and USDA-FNS Instruction 113-1, Civil Rights Compliance and Enforcement in School Nutrition Programs.

### 4.1 Proposal Submission:

The distributor is to show the following:

- Final unit price to District
- Extended price to District
- Grand Total of the equipment distributor proposal

### 4.2 Verification of Cost Prices:

Cost information must be available for audit upon request by the District. Freight prices are to reflect actual freight weight for products based on total weight of the shipment. Submit copies of invoices or other documentation to support the proposal.

## REQUEST FOR PROPOSAL: EQUIPMENT

### 4.3 **Transmittal of Orders:**

Orders will be transmitted electronically.

### 4.4 **Product Codes:**

Distributor shall designate items by product codes on invoices (delivery tickets). Codes shall be designated by number, e.g.123456

### 4.5 **Buyer-Distributor Relationship:**

The successful distributor is expected to:

- Make purchases of specified items at the lowest price, including freight;
- Respond within mutually agreed upon time frame to problems of delivery;
- Provide the necessary documents for product changes;
- Ensure all items ordered are delivered in time;
- Manage communication in the event of inclement weather deliveries.

### 4.6 **Terms of Payment:**

District is to pay invoices within thirty (30) days of receipt of the invoice.

## 3. **Product Requirements**

### 5.1 **Item Numbers:**

The item numbers shown on each product order guide will remain uniform and constant throughout the contract year. This will help establish a mutual reference to items by the District supervisor and the distributor.

### 5.2 **Item Identification:**

The items listed herein are identified by commonly understood- industry terminology. The item identifications listed herein are. They are the result of thorough research and represent the latest information available.

### 5.3 **Product Protection Guarantee:**

The District has "automatic" product protection recourse against distributors for products that are misrepresented. According to federal regulations, the distributor whose name and address appear on the package is the responsible party. If the successful distributor is the first and original packer, they become the last line of recourse in the chain. The successful distributor is expected to take immediate action to correct any situation in which product integrity is violated.

## 6. **Checklist of Information to be furnished by distributor**

### 6.1 **Delivery Procedures:**

- Explain how you ensure safety during transport

### 6.2 **Additional Information:**

- Signed Proposal Form and Equipment Distributor Information Sheet

## 7. **Delivery Location:**

Location: District 196 Central Receiving, Attn: Nutrition Services, 4187 Braddock Trail, Eagan, MN 55123

**REQUEST FOR PROPOSAL: EQUIPMENT**

**REQUEST FOR PROPOSAL: EQUIPMENT**

**PROPOSAL FORM**

**Equipment Distributor Information Sheet** – This list reflects the top two items to be purchased. It shall be understood by all parties concerned that as a result of this quotation, the District will not be obligated to receive any quantity in excess of actual requirements.

**Grand Total from Equipment Distributor Information Sheet** \$ \_\_\_\_\_

**Metro C5 R-Series Refrigeration Armour Heavy-Duty Mobile Refrigerator Units Needed** 6

Metro C5 R-Series Refrigeration Armour Heavy-Duty Mobile Refrigeration \$ \_\_\_\_\_ per unit

**Metro C5 8 Series Precision Controlled Heated Holding Cabinet Units Needed** 30

Metro C5 8 Series Precision Controlled Heated Holding Cabinet \$ \_\_\_\_\_ per unit

Equipment Delivery Fee \$ \_\_\_\_\_ per unit

**SUBMITTED BY:**

SIGNATURE \_\_\_\_\_

TITLE \_\_\_\_\_

ADDRESS \_\_\_\_\_

TELEPHONE \_\_\_\_\_ FAX \_\_\_\_\_

DATE \_\_\_\_\_



We put space to work.

Item # \_\_\_\_\_

ISD 196 Schools  
# C5R9-SB


Job \_\_\_\_\_

# Metro C5 R-Series Refrigeration Armour™ Heavy-Duty Mobile Refrigerator

## • Refrigeration Armour™:


- Foamed-in-place polyurethane insulation with Type 304 stainless steel structure provides extreme durability and improved energy efficiency versus common fiberglass construction.
- Polymer Armour panels are optimally located to protect the cabinet from facility hazards such as door handles and panic bars and to help maintain a cleaner appearance. Molded in vertical handles provide ergonomic grab points for easy handling.
- Complete refrigeration system protection against shock and vibration associated with mobile applications.
- **Performance:** All-in-one, bottom mounted refrigerated cassette with environmentally friendly R134a refrigerant. Operating temperature range of 33°F to 40°F (1°C to 4°C). Pre-cooling time to 40°F (1°C ) in approximately 30 minutes.
- **Controls:** System controlled by electronic temperature control with automatic defrost, for precise consistent temperatures. Cabinet temperature pre-set at 35°F (2 °C). Powered by simple on/off switch.
- **Temperature Display:** "Always-on" analog thermometer is mounted on the door at eye level, for easy verification of internal cabinet temperature, whether the cabinet is plugged in and operating or unplugged and in transit.
- **Reliability:** Reliability and durability are designed from the ground up. High-quality heavy-duty components provide a long life of worry free use in mobile applications.





**Complete Refrigeration System Protection**

C5 R-Series features an all-in-one, easily removable refrigeration cassette mounted on vibration/shock isolators for complete refrigeration system protection. Built for transport, R-Series protects your food and your valuable investment



All Metro Catalog Sheets are available on our website: [www.metro.com](http://www.metro.com)



**InterMetro Industries Corporation**  
 North Washington Street, Wilkes-Barre, PA 18705  
 Product Information. U.S. and Canada: 1.800.992.1776  
 Outside U.S. and Canada: [www.metro.com/contactus](http://www.metro.com/contactus)

L03-288  
Printed in U.S.A. Rev. 5/18

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

Copyright © 2018 InterMetro Industries Corp.



Metro C5 R-Series Refrigeration Armour™ Heavy-Duty Mobile Refrigerator

13.9R

Job \_\_\_\_\_



We put space to work.

**Specifications**

- **Cabinet Material:** Type 304 stainless steel, 20-gauge polished exterior, 22-gauge interior.
- **Refrigeration Cassette:** All-in-one cassette with evaporator fan circulation. R134a refrigerant, 1/3 HP compressor, off cycle automatic defrost, condensate evaporation pan.
- **Insulation:** CFC free foamed-in-place polyurethane insulation. 2" thick on sides, back, top, and base. R Value = 12.
- **Door:** Vaulted, Type 304 stainless steel, 20-gauge welded doors with foamed-in-place polyurethane insulation. Multi-function information panel: temperature display, whiteboard, clipboard.
- **Slides:** Three slide systems to choose from. Adjustable bottom load and adjustable lip load slides hold 18"x26" (457x660mm) sheet pans, 12"x20" (305x508mm) steam pans, or GN pans on 1.65" (42mm) increments. Fixed lip load slides hold 12"x20" (305x508mm) pans or GN pans on 1.65" (42mm) spacing.
- **Bumper:** Over molded full perimeter bumper with 1/4" thick metal insert for reinforcement.
- **Casters:** Heavy-duty 6" diameter polyurethane casters with 2" tread width. Plate mounted to heavy-duty stainless steel caster channels. 2 swivel, 2 swivel with brake. Load capacity 600 lbs. each.
- **Hinges:** Type 304 stainless steel, 11-gauge concealed hinges mounted to cabinet body, reinforced by backer plates. Non-removable 3/8" diameter stainless steel pin. Hinges are removable with tools.
- **Door Latch:** Flush mounted, heavy-duty Type 304 stainless steel paddle latch.
- **Door Gaskets:** High quality, cabinet mounted santoprene gaskets. Removable without tools.
- **Cord:** 7 1/2' power cord with NEMA 5-15P plug end for 120V, NEMA 6-15P plug end for 220-240V.
- **Clearance Requirements:** 18" (46cm) away from cooking equipment. To maximize performance, allow 6" (15cm) clearance on each side for adequate air flow.
- **Dimensions:** 70.13" H x 30" W x 39.25" D (1782 H x 762 W x 997 D mm)
- **Slide Capacities:**

| Slide Type             | Pan Capacities |      |            |                  |                |                |            |     |             |     |             |     |
|------------------------|----------------|------|------------|------------------|----------------|----------------|------------|-----|-------------|-----|-------------|-----|
|                        | Slide Pairs    |      | Sheet Pans | Steam Pans       |                |                | Gastronom  |     |             |     |             |     |
|                        | Provided       | Max. | 18" x 26"  | 12" x 20" x 2.5" | 12" x 20" x 4" | 12" x 20" x 6" | 65mm Depth |     | 100mm Depth |     | 150mm Depth |     |
|                        |                |      |            |                  |                |                | 2/1        | 1/1 | 2/1         | 1/1 | 2/1         | 1/1 |
| Adjustable Bottom Load | 13             | 25*  | 13**       | 26               | 18             | 12             | 13         | 26  | 9           | 18  | 6           | 12  |
| Adjustable Lip Load    | 13             | 25*  | 13**       | 24               | 16             | 12             | 12         | 26  | 8           | 16  | 6           | 12  |
| Fixed Lip Load         | 26             | 26   | N/A        | 26               | 16             | 12             | 13         | 26  | 8           | 16  | 6           | 12  |

\* Maximum number of slide pairs @ 1.65" spacing. Additional slide pairs ordered separately.  
 \*\* Standard capacity @ 3.3" spacing. Increased capacity requires additional slide pairs.

**120V Model Number Description**

Slide Type  
 B = Adjustable Bottom Load  
 L = Adjustable Lip Load  
 F = Fixed Lip Load

**C5R9-SB**



NEMA 5-15P

(120V, 5.0A, 60Hz)



**220-240V Model Number Description (Add "X")**

**C5R9X-SB**



NEMA 6-15P

(220-240V, 2.5A, 50Hz)



**Models with Accessories or Options**

**C5R9-SBA**  
**C5R9X-SBA**

An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

**Options/Accessories**

- Small Item Shelf (C5T-SHELF)
- Travel Latch / Hasp (C5T-TRVL)
- Straight Plug (C5-STRPLG-15)
- Rear Push Handle (C5-UHANDLE)
- Rear Rigid Casters (C5T-6RDGCSTR)
- 8" Semi-Pneumatic Casters (C5T-8SEMPNEU)
- Correctional Package (C5R-CORR-9)
- Adjustable Bottom Load Slide Pair (C5T-BSLIDEPR)
- Adjustable Lip Load Slide Pair (C5T-LSLIDEPR)

an Ali Group Company



The Spirit of Excellence





We put space to work.

Item # \_\_\_\_\_

Job \_\_\_\_\_

ISD #196 schools  
C589-SDC-U with extra  
slides (TBD)

## Metro C5<sup>®</sup> 8 Series

### Precision Controlled Heated Holding Cabinet

**High performance:** Energy efficient insulated cabinets with precise temperature control. Gentle, natural convective airflow design maintains consistent temperature levels for optimal food quality.

**Simple touch, intuitive controls:**

- Menu presets help assure repeatability across your operation and take the guesswork out of temperature settings for any given item.
- Programmable timers help manage holding times and first-in-first-out (FIFO), giving you better control over food quality and consistency
- Auto-start feature that automatically gets your cabinet up and running daily so it is ready to work when you start your day off!
- Low temperature alarm to alert you when attention is needed.
- Help / training support that quickly links you to valuable resources so everything you need is at your fingertips.
- USB port with built-in HACCP data logging to enhance food safety and save / load customized settings.
- Control lock feature allows password protected locking to prevent unwanted changes to settings and help maintain food quality & safety

**Passive humidity:** Integral water pan system can be used to add humidity to the cabinet environment, improving food quality.

**Power:** 120V (20 Amp & 15 Amp), and 220-240V electrical configurations.

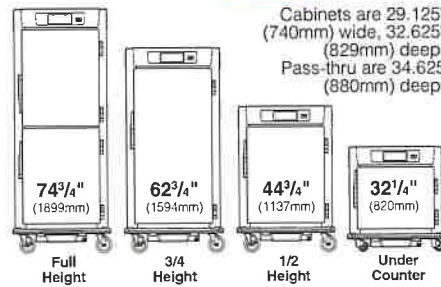
**ENERGY STAR:** Full height, ¾ height, and ½ height reach-in models with solid doors are ENERGY STAR.

**Available sizes & configurations:**

- Sizes: Full, ¾, half, and under counter models
- Doors: Full length or dutch solid and clear insulated to choose from
- Pan slides: Universal to accommodate 12"x20" steam / GN pans and 18"x26" sheet pans, adjustable on 1.5" increments. Lip load to exclusively accommodate 18"x26" sheet pans on 1.5" fixed increments.
- Pass-thru: On full and half height models.



Full Height  
Dutch Solid Doors



### Precise Temperature Control

- ✓ One touch menu presets for repeatability.
- ✓ Programmable timers to manage FIFO and holding times.
- ✓ Auto-start feature gets your cabinet automatically running daily.
- ✓ Alarms, training, HACCP data logging, and many other efficiency features.

All Metro Catalog Sheets are available on our website: [www.metro.com](http://www.metro.com)

Metro Heated cabinets are for hot food holding applications only.



**InterMetro Industries Corporation**  
 North Washington Street, Wilkes-Barre, PA 18705  
 Product Information: U.S. and Canada: 1.800.992.1776  
 Outside U.S. and Canada: [www.metro.com/contactus](http://www.metro.com/contactus)

L03-265  
Printed in U.S.A. Rev. 8/21

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

Copyright © 2021 InterMetro Industries Corp.



Metro C5<sup>®</sup> 8 Series Precision Controlled Heated Holding Cabinet

13.98

Job \_\_\_\_\_

# Metro C5<sup>®</sup> 8 Series Precision Controlled Holding Cabinet



We put space to work.

## Specifications

**Cabinet Material:** Type 304 stainless steel; 20-gauge polished exterior; 22-gauge interior.

**Insulation:** Full perimeter, 2.5" thick, high-density fiberglass. R Value=9.9

**Casters:** Four casters with 5" donut neoprene wheel, double ball bearing swivel, ball bearing axle, nickel plated, two with brake. 3" rubber casters on Under Counter models.

**Doors:** Solid doors are fully insulated, double-panel construction. Clear doors are double-pane, tempered glass. Argon filled with Low-E coating. Self-closing, lift-off, with long-life nylon bearings. Field reversible.

**Gaskets:** High temperature, cabinet mounted, Santoprene gaskets.

**Latches:** Chrome plated, high-strength magnetic pull latch with lever-action release.

**Handles:** Four built-in polymer handles.

**Universal Wire Slides:** 1/4" (6.4mm) diameter nickel-chrome wire adjustable on 1-1/2" (38mm) increments. Type 304, stainless steel vertical uprights.

**Lip Load Slides:** 1 1/2" x 1/2" x .063" (38mm x 13mm x 1.6mm) extruded aluminum channel slides on stainless steel vertical uprights.

**Display and Controls:** 6.8" (173mm) High-resolution touch-screen displays cabinet temperature. User can select °F or °C temperature scale, and language choice of English, Spanish, or French.

**Heat Generation System:** Thermostatically controlled closed loop feedback with tubular heating elements, ball bearing blower motor, and ducted air system.

**Cord:** 7 1/2' (229cm) cord with NEMA 5-20P plug on 120V 2000W models, NEMA 5-15P plug on 120V 1440W models, and NEMA 6-15P plug on 220-240V 1681-2000W models. Cord mounted on top (Full, 3/4 heights or back (1/2 height, Under Counter) can be field reversed without re-wiring.

**Performance:** 90°F (32°C) to 200°F (93°C), temperature range.

**Recommended Clearances for Enclosures:** 1 1/2" (38mm)" clearance from cabinet walls on sides and back, and 6" (152mm) clearance on top. Minimum 1/2" (13mm) clearance above under counter units is required.

### Reach-In Model Number Description



### Options/Accessories:

- Small Item Shelf (C5-SHELF-S)
- **Universal Slide Pair, chrome (C5-USLIDEPR-C)**
- Universal Slide Pair, stainless (C5-USLIDEPR-S)
- Flush Door Latch (C5-LATCHFLUSH)\*
- Key Locking Door Latch (C5-LATCHLOCK)\*
- Travel Latch/Hasp (C59-TRVL)\*
- Rear Push Handle (C5-HANDLE)
- 6" Stainless Steel Legs (C5-SSLEGS)
- 6" Casters (C5-6CASTER)
- 5" Rear Rigid Casters (C5-5RDGCSTOR)
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Twist Lock Plug, 20 Amp, 120V (C5-RTWSTPLG)
- Twist Lock Plug, 15 Amp, 120V (C5-RTWSTPLG-15)
- Factory Left Hand Hinging (DD3768)
- Factory Same-Side Pass-thru Door Hinging (C5-SAMESIDE)
- Stainless Steel Universal Slide Upgrades
  - Full Height (C5-USLIDE-9S)
  - 3/4 Height (C5-USLIDE-7S)
  - 1/2 Height (C5-USLIDE-5S)
  - Under Counter (C5-USLIDE-3S)

\*Please note: (1) door latch must be ordered for each door (i.e. - dutch doors require (2) door latches; pass-thru dutch doors require (4) door latches)

| Cabinet Size      | Universal Wire Pan Capacity |                  |                    |                         |                       |                       | Gastronorm 65mm Depth |     | Lip Load Pan Capacity |                    |
|-------------------|-----------------------------|------------------|--------------------|-------------------------|-----------------------|-----------------------|-----------------------|-----|-----------------------|--------------------|
|                   | Slide Pairs Provided        | Slide Pairs Max* | Sheet Pans 18"x26" | Sheet Pans 12"x20"x2.5" | Sheet Pans 12"x20"x4" | Sheet Pans 12"x20"x6" | 1/1                   | 1/2 | Sheet Pans 18"x26"    | Sheet Pans 18"x26" |
| Full Height       | 18                          | 35               | 18                 | 34                      | 24                    | 14                    | 17                    | 34  | 35                    | 35                 |
| Full Height Dutch | 18                          | 35               | 17                 | 32                      | 22                    | 12                    | 16                    | 32  | 34                    | 34                 |
| 3/4 Height        | 14                          | 28               | 13                 | 26                      | 16                    | 12                    | 13                    | 26  | 27                    | 27                 |
| 1/2 Height        | 8                           | 17               | 8                  | 16                      | 10                    | 6                     | 8                     | 16  | 17                    | 17                 |
| Under Counter     | 5                           | 9                | 5                  | 10                      | 6                     | 4                     | 5                     | 10  | 10                    | 10                 |

\*Maximum number of slide pairs @ 1 1/2" spacing. Additional slide pairs ordered separately.

an Ali Group Company



The Spirit of Excellence