

Item # _____

Job _____

METRO® HEATED BANQUET CABINETS

Top Mount — Two-Door Versions

Control to serve meals hot and on time, every time.

Maximum Capacity: Top mount — two-door versions offer the greatest accessibility to the contents of the cabinet. Designed to hold 11³/⁴" (up to 12³/⁴") diameter covered plates. Also holds full-size sheet pans front-to-back on shelves or in optional Mini Rack slide system.

Versatile Thermal Performance: Standard Electric and Quad-Heat™ Dual Fuel thermal systems available.

Superior Thermal Stratification: Available Quad-Heat™ Dual Fuel canned fuel system utilizes corner chimneys to provide even thermal stratification, channeling warm air throughout the cabinet, surrounding meals with uniform heat. By utilizing the "dead" space in the corners, Quad-Heat™ maximizes the volume of the cabinet while minimizing the space it requires. Easy-to-access drawers allow canned fuel to be monitored and replaced without opening doors.

Control: Three-Point-Control Handle is designed with the user in mind. Ergonomically designed for pushing and pulling from both the side and the front. Optional Swing-Up Handle provides additional control and visibility when moving the cabinet.

Hands-Free Access: Kick-Latch provides access to the cabinet when hands are full.

Maneuverability: Optional swivel lock caster system allows cabinet to be moved in-and-out-of-line without "dragging". Rigid casters can be made to swivel for movement in tight spaces and automatically switch back to rigid when needed for moving down halls.

Reliability: High-performance 1650 watt top-mounted heating module is easy to remove, without tools, for scheduled cleaning and service. Power cord is easy-to-access and does not obstruct doors.

Intelligence: All important information is found in one easy-to-use, easy-to-read place.

- Time Exclusive multi-function count-up/count-down timer.
- Temperature Accurate and easy to read thermometer.
- Contents Dual function "white-board" and clip-board for labeling.









Quad-Heat[™] Dual Fuel Thermal System

Options and Accessories:

- Swing-Up Handle
- 8" Casters
- 8" Pneumatic Casters
- Swivel Lock Casters
- 8" Swivel Lock Casters
- 20 amp Plug

- Swing-Up Shelf Accessory
- Covered Plate Carrier
- Open Plate Carrier
- Mini-Rack





METRO® HEATED BANQUET CABINETS TOP-MOUNT — TWO-DOOR VERSIONS



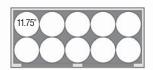
Specifications

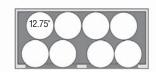
- Construction: Welded, reinforced, stainless steel "edgeless" construction.
- Cabinet Materials: Type 304 stainless steel; 20-gauge polished exterior; 22-gauge interior.
- Casters: Heavy-duty, 6" diameter polyurethane casters with 2" tread width. Ball bearing swivel race and roller bearing axle with zerk grease fittings. Plate-mounted and staggered. Two rigid and two swivel with brakes.
- Bumper: Non-marking, solid vinyl bumper mounted to 1/8" thick aluminum support channel with closed corners.
- **Insulation:** Full, 1" thick high-density fiberglass. R Value=4.2.
- Doors: Insulated, welded, double-panel Type 304 stainless steel doors; 20-gauge polished exterior; 22-gauge interior.
- Hinges: Lift-off, double hinged, with long-life nylon bearings.
- Gaskets: High-temperature, cabinet-mounted, Santoprene
- Latches: Flush mounted high-strength magnetic pull latch and bottom-mounted kick latch on each door.
- Handle: Unique Three-Point-Control Handle. 1" diameter stainless steel construction with integral cord wrap standoffs.
- Shelves: Nickel-chrome plated, removable wire shelves. Heavy-duty, non-flattening shelf brackets.

- Thermometer: Easy-to-read analog thermometer with remote protected sensing bulb.
- Timer: Dual-function count-up and count-down timer.
- Content Labeling: Multi-function white-board/clipboard for use with dry-erase marker or any size paper label.
- Size and Capacity: Two-door models accommodate 11³/₄" (up to 123/4") covered plates (diameter of cover) and full-size sheet pans, front-to-back on shelves.
- Electric Heating System: Bottom, mounted heat module. Dial thermostatic control. High-temperature ball bearing blower motor. 1650 watt, 120 VAC, 13.8 amp, 9 ft., 3-wire lead cord with NEMA 5-15P plug (20 amp for CUL). Removable without tools.
- Canned Fuel System Quad-Heat[™] Dual Fuel: Bottom-mounted drawers on each side of the cabinet, with heat conduction baffles in combination with corner chimneys. Anti-tip drawers hold cans securely. Vented for proper combustion.
- Thermal Performance: Electric pre-heat to 140° F (60° C), actual internal temperature, in approximately 40 minutes (based on 180 capacity size).

Metro Heated cabinets are for hot food holding applications only.



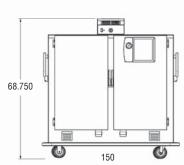












	113/4" Plate Capacity											
Model No. Thermal System	Stacked	Covered Carrier	Open Carrier	123/4" Plate Capacity Stacked	Stacked High	Shelf Size (in.)	Shelves	Shipping Clearance (in.)	Height (in.)	Depth (in.)	Width (in.)	Weight (lbs.)
MBQT-180D Standard	180	180	150	144	6	59x24	3	17	77.75	33.375	67.625	595
MBQT-180D-QH Quad-Heat	180	180	150	144	6	59x24	3	17	77.75	33.375	67.625	630
MBQT-150D Standard	150	150	120	120	5	59x24	3	14	68.75	33.375	67.625	531
MBQT-150D-QH Quad-Heat	150	150	120	120	5	59x24	3	14	68.75	33.375	67.625	566

NOTE: Capacities based on maximum plate and cover height of 23/4".

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



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