Item # _____

Job _____

Metro® Heated Banquet Cabinets

One-Door Models

Heated banquet cabinets that put you in control of time, temperature, and taste.

Efficient: Economic one-door versions are designed to hold up to 11" diameter covered plates and are available in smaller capacities.

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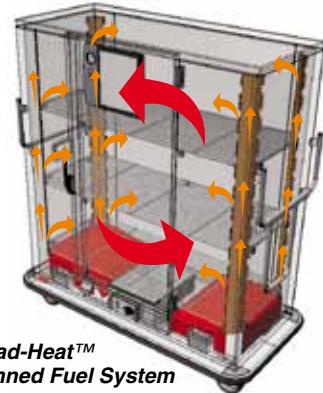
Removable Module: High-performance 1650 watt heating module is easy to remove, without tools, for scheduled cleaning and service. Side-mounted power cord is easy-to-access and does not obstruct doors.

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.

MBQ-72-QH shown with optional Swing-up Pull Handle

Quad-Heat™ Canned Fuel System

180

144

120

90

72

All Metro Catalog Sheets are available on our website: **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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Metro® Heated Banquet Cabinets
One-Door Models

METRO®

We put space to work®

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.
- **Insulation:** Full, 1" thick high-density fiberglass. R Value=4.2.
- **Doors:** Insulated, welded, double-panel Type 304 stainless steel door; 20-gauge polished exterior; 22-gauge interior.
- **Hinges:** Lift-off, double hinged, with long-life nylon bearings.
- **Gaskets:** High temperature, cabinet-mounted, santoprene gaskets.
- **Latches:** High-strength magnetic pull latch and bottom mounted kick latch on 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:** One-door models accomodate up to 11" covered plates (diameter of cover) and full-size sheet pans side-to-side 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, 15 ft., 3-wire lead cord with NEMA 5-15P plug (20 amp for CUL). Removable without tools.
- **Thermal Performance:** Electric pre-heat to 170° F (76° C), actual internal temperature, in approximately 30 minutes (based on 120 capacity size).
- **Canned Heat Fuel System — Quad-Heat™ Dual Fuel:** Bottom-mounted drawers with heat conduction baffles in combination with corner chimneys. Anti-tip drawers hold cans securely. Vented for proper combustion.
- **Power Options:** Available in 120V, 60Hz or 220V 50/60Hz electrical configurations.

- **Optional Accessories:**
  - Swing-up Pull Handle (MBQ-SUPH)
  - Travel Latch (MBQ-TRVL)
  - Swing-up Shelf Accessory (MBQ-SUSA)
  - 8" Casters (MBQ-8)
  - 8" Semi-Pneumatic-style Casters (MBQ-8AIR)
  - 20 Amp Plug for CUL (MBQ-P20A) — required for Canada (120V)
  - Covered Plate Carrier (MBQ-C1-14) — for 120 & 90 models
  - Covered Plate Carrier (MBQ-C1-17) — for 180, 144 & 72 models
  - Open Plate Carrier (MBQ-P1-14) — for 120 & 90 models
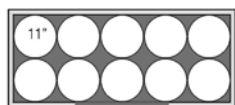 - Open Plate Carrier (MBQ-P1-17) — for 180, 144 & 72 models

Plated Meal Capacities:

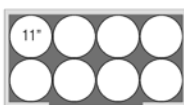| Model No.	Thermal System	*Stacked	*Covered Carrier	Open Carrier	Covered Plates Stacked High	Shelf Size (in.)	Shelves	Shelf Clearance (in.)	Height (in.)	Depth (in.)	Width (in.)	Shipping Weight (lbs.)
MBQ-180	Standard	180	180	150	6	55x22	3	17	69.5	30.625	63.625	521
MBQ-180-QH	Quad-Heat	180	180	150	6	55x22	3	17	69.5	30.625	63.625	556
MBQ-144	Standard	144	144	120	6	44x22	3	17	69.5	30.625	52.625	421
MBQ-144-QH	Quad-Heat	144	144	120	6	44x22	3	17	69.5	30.625	52.625	456
MBQ-120	Standard	120	120	96	5	44x22	3	14	60.5	30.625	52.625	408
MBQ-120-QH	Quad-Heat	120	120	96	5	44x22	3	14	60.5	30.625	52.625	443
MBQ-90	Standard	90	90	72	5	33x22	3	14	60.5	30.625	41.625	327
MBQ-90-QH	Quad-Heat	90	90	72	5	33x22	3	14	60.5	30.625	41.625	362
MBQ-72	Standard	72	72	60	6	33x22	2	17	52.0	30.625	41.625	302
MBQ-72-QH	Quad-Heat	72	72	60	6	33x22	2	17	52.0	30.625	41.625	337

*Capacities based on maximum cover diameter of 11" (279mm), plate and cover height of 2³/₄" (70mm).
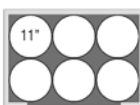Above listed models are 120V, to order 220V model add "X" to model number (ex. MBQ-180**X**).
Add "A" suffix for cabinets with factory-installed accessories (ex. MBQ-180**A**).

| 180 | 144 & 120 | 90 & 72 | 180 | 144 & 120 | 90 & 72 |

NEMA 5-15P
120V, 60Hz, 1650W

NEMA 6-15P
220V, 50/60Hz, 1650W

Metro Heated cabinets are for hot food holding applications only.

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The Spirit of Excellence