



We put space to work.

Metro® Heated Banquet Cabinets

Two-Door Models

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

Maximum Capacity: 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.

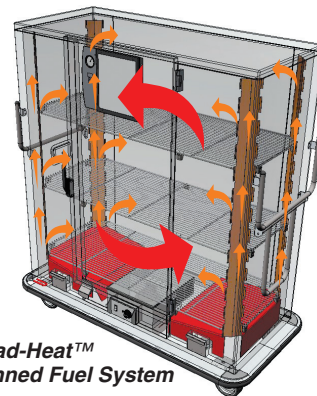
Removable Module: High-performance 1650 watt heating module is easy to remove, without tools, for scheduled cleaning and service. Side-mounted power cord is easy-to-access and does not obstruct doors.

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-180D-QH shown with optional Swing-up Pull Handle



Quad-Heat™ Canned Fuel System



200D



180D



150D



120D



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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 gaskets.
- **Latches:** 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, 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 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.
- **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-C2-14) — for 200D & 150D models
- Covered Plate Carrier (MBQ-C2-17) — for 180D & 120D models
- Open Plate Carrier (MBQ-P2-14) — for 200D & 150D models
- Open Plate Carrier (MBQ-P2-17) — for 180D & 120D models
- Mini-Rack for Pans (MBQ-MR-14) — for 200D & 150D models
- Mini-Rack for Pans (MBQ-MR-17) — for 180D & 120D models

Plated Meal Capacities:

Model No.	Thermal System	11 ³ / ₄ " Plate Capacity			12 ³ / ₄ " Plate Capacity Stacked	Stacked High	Shelf Size (in.)	Shelves	Shelf Clearance (in.)	Height (in.)	Depth (in.)	Width (in.)	Weight (lbs.)
		* Stacked	* Covered Carrier	* Open Carrier									
MBQ-200D	Standard	200	200	160	160	5	59x24	4	14	75.0	33.375	67.25	633
MBQ-200D-QH	Quad-Heat	200	200	160	160	5	59x24	4	14	75.0	33.375	67.25	668
MBQ-180D	Standard	180	180	150	144	6	59x24	3	17	69.5	33.375	67.25	595
MBQ-180D-QH	Quad-Heat	180	180	150	144	6	59x24	3	17	69.5	33.375	67.25	630
MBQ-150D	Standard	150	150	120	120	5	59x24	3	14	60.5	33.375	67.25	531
MBQ-150D-QH	Quad-Heat	150	150	120	120	5	59x24	3	14	60.5	33.375	67.25	566
MBQ-120D	Standard	120	120	100	96	6	59x24	2	17	52.0	33.375	67.25	483
MBQ-120D-QH	Quad-Heat	120	120	100	96	6	59x24	2	17	52.0	33.375	67.25	518

*Capacities based on maximum cover diameter of 11³/₄" (298mm), plate and cover height of 2³/₄" (70mm).

**Capacities based on maximum cover diameter of 12³/₄" (323mm), plate and cover height of 2³/₄" (70mm).

Above listed models are 120V, to order 220V model add "X" to model number (ex. MBQ-200D**X**).

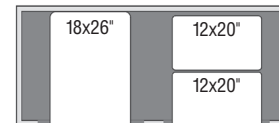
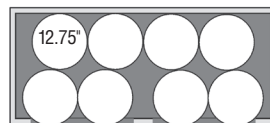
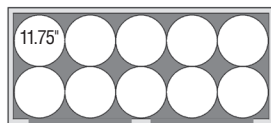
Add "A" suffix for cabinets with factory-installed accessories (ex. MBQ-200D**A**).



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



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



Metro Heated cabinets are for hot food holding applications only.