

## Metro<sup>®</sup> 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<sup>™</sup> 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<sup>™</sup> 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.

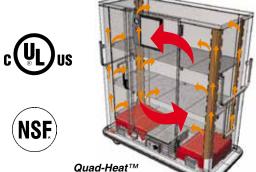
**Removable Module:** High-performance 1650 watt heating module is easy to remove, without tools, for scheduled cleaning and service. Side-mounted power cord is easy-to-access and does not obstruct doors.

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

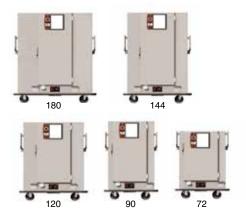
- Time Exclusive multi-function count-up/ count-down timer.
- Temperature Accurate and easy to read thermometer.
- Contents Dual function "white-board" and clip-board for labeling.



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



Quad-Heat™ Canned Fuel System





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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.
- 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. Heavyduty, 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<sup>™</sup> 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:** Covered Plate Capacity Plates Shelf Shelf Shippina Stacked Clearance Width Covered Open Size Height Depth Weight Model No Thermal System Stacked Carrie (in.) Shelves (lbs.) Carrie High (in.) 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-144 144 144 120 44x22 30.625 52.625 421 Standard 6 3 17 69.5 52.625 MBQ-144-QH Quad-Heat 144 144 120 6 44x22 З 17 69.5 30.625 456 MBQ-120 3 30.625 Standard 120 120 96 44x22 60.5 52.625 408 5 14 MBQ-120-QH Quad-Heat 120 96 44x22 3 14 30.625 52.625 443 120 5 60.5 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 72 2 Standard 72 60 6 33x22 17 52.0 30.625 41.625 302 MBQ-72-QH 52.0 Quad-Heat 72 72 60 33x22 2 17 30.625 41.625 337 6

\*Capacities based on maximum cover diameter of 11\* (279mm), plate and cover height of 2<sup>3</sup>/<sub>4</sub>\* (70mm) Above listed models are 120V, to order 220V model add "X" to model number (ex. MBQ-180X). Add "A" suffix for cabinets with factory-installed accessories (ex. MBQ-180A).

