

WHEN YOU CONTROL
TIME, TEMPERATURE, AND TASTE—
YOU'RE REALLY IN CONTROL.



We put space to work.™

Presenting the hottest banquet serving solution—the **Metro® Heated Banquet Cabinet line**. This innovative system—*patents pending*—puts you in control of **time, temperature**, and most importantly—**taste**. Features include an innovative dual heat system that plugs in or fires up; a control panel with temperature gauge, timer and dry-erase/clipboard all in one, so important details are right at hand; and a unique handle and swivel-lock caster system that allows you to maneuver a loaded cabinet in tight spaces with ease. All of which will delight chefs, managers, servers and patrons alike.





METRO

HEATED BANQUET
CABINETS



TEMPERATURE

TIME



C05-905



LISTED 465



(148) BEEF
(23) VEG.
(29) CHICKEN

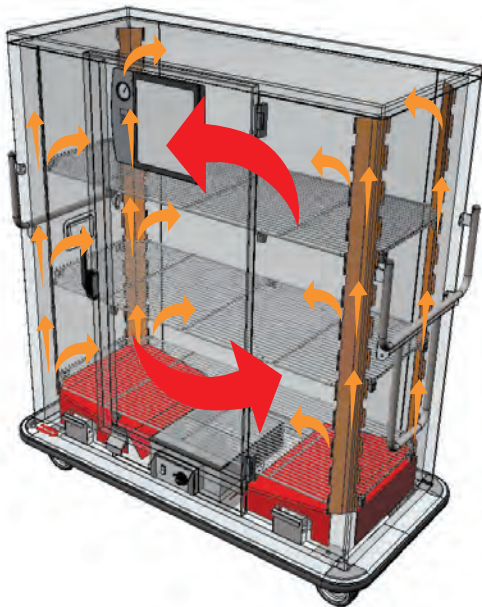
BETTER MONITORING

Here you'll find time, temperature, and contents all in one easy-to-read location. The easy-to-read thermometer clearly indicates the cabinet temperature and the critical holding zone. Exclusive multi-function timer tells you how long meals have been held and when to change canned fuel. Unique dual function labeling system integrates a white-board and low-profile clip board. Everything you need—at a glance

SUPERIOR PERFORMANCE WITH QUAD-HEAT™

Metro® Heated Banquet Cabinets are available in two thermal systems.

Our Standard Electric thermal system features an easy-to-remove heating module that offers superior heat-up time and performance.



Our patent-pending Quad-Heat™ Dual Fuel thermal system combines the standard heating module with the most unique canned fuel back-up system available, offering superior heat stratification and control. Quad-Heat™ corner chimneys utilize the “dead space” in the corners of the cabinet,

surrounding plated meals with even heat

distribution, minimizing the size of the cabinet, and maximizing heat efficiency.

Quad-Heat™ is available on both top-mount and bottom mount cabinet styles.

Our canned fuel drawers can be accessed without opening the cabinet doors for monitoring. Baffles above canned fuel

eliminate “hot spots” and

Metro Heated Banquet Cabinets retain heat

better than the competition, reducing costs

while maintaining food quality and taste.



A



B



C



D



E





BETTER MANEUVERABILITY

Exclusive swivel lock caster system option allows the 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.



- A.** Ergonomic **Three-Point-Control Handles** give you the control to move the cabinet from all sides.
- B.** **Hands-Free Access Kick Latches** give you easy access to the cabinet when your hands are full.
- C.** **Easy-to-Remove Heat Module** provides quick access for cleaning or repairs, saving you time and money.
- D.** **Quad-Heat™ Dual Fuel** thermal system combines the standard electric heating module with the most unique canned fuel back-up system available. **Quad-Heat™** corner chimneys and bottom heat baffle, channel and diffuse heat, eliminate “hot spots” and maintain a uniform and consistent temperature throughout the cabinet.
- E.** **Canned Fuel** can be easily maintained without opening the cabinet doors.
- F.** **Swing-Up Shelf** accessory provides better access to bottom shelves when loading and unloading.
- G.** Optional **Swing-Up Pull Handle** gives you more control and visibility over and around the cabinet.



PLATE CAPACITY (COVER DIA.)*

	200 (11-3/4") 2 door MBQ-200D or MBQ-200D-QH		180 (11-3/4") Top-Mount-2 door MBQT-180D or MBQT-180D-QH		120 (11") 1 door MBQ-120 or MBQ-120-QH
	180 (11-3/4") 2 door MBQ-180D or MBQ-180D-QH		150 (11-3/4") Top-Mount-2 door MBQT-150D or MBQT-150D-QH		90 (11") 1 door MBQ-90 or MBQ-90-QH
	150 (11-3/4") 2 door MBQ-150D or MBQ-150D-QH		180 (11") 1 door MBQ-180 or MBQ-180-QH		72 (11") 1 door MBQ-72 or MBQ-72-QH
	120 (11-3/4") 2 door MBQ-120D or MBQ-120D-QH		144 (11") 1 door MBQ-144 or MBQ-144-QH		

*Capacities based on maximum plate and cover height of 2-3/4"



F



G

Standard Features:

- Top or Bottom Mounted Heat Module
- Welded, Reinforced, Stainless Steel Construction
- Heavy Duty 6" Casters-2 Swivel, 2 Rigid-Staggered Offset Mounting
- Heavy Duty Wrap-Around Bumper
- 1" Thick Insulation
- Heavy Duty Long Life Lift-Off Hinges
- High Temperature Door Gaskets
- Flush High Strength Magnetic Pull Door Latches
- Ergonomic Three-Point-Control Handles
- Removable Nickel-Chrome Plated Shelves
- Heavy Duty Non-Flattening Shelf Brackets
- Easy-to-Read Analog Thermometer
- Multi-Function Count-Up/Count-Down Timer
- Dual Function White Board/Clip Board Labeling System
- Holds up to 12-3/4" Diameter Plates (2 Door Models)
- Holds Full Size Sheet Pans Front-to-Back (2 Door Models)
- 1650 Watt Heating Module-Easily Removable, No-Tools
- Standard 15 AMP Plug 15 AMP NEMA5-15
- Quad-Heat™ Dual Fuel Back-Up Canned Fuel System (Quad-Heat™ Models)
- Quad-Heat™ Corner Chimneys (Quad-Heat™ Models)
- Anti-Tip Canned Heat Drawers-External Access (Quad-Heat™ Models)
- Hands-Free Access Kick Latch

Options:

- Swivel Lock Caster System
- Swing-Up Pull Handle
- Travel Latch
- 8" Casters
- 8" Pneumatic Casters
- 8" Swivel Lock Casters
- 20-amp Plug
- Covered Plate Carriers
- Open Plate Carriers
- Mini-Rack
- Swing-Up Shelf Accessory
- 220 Volt, 50/60Hz





We put space to work.™

Metro® Heated Banquet Cabinets are designed with the end-user in mind.

Chefs, Banquet Managers, Stewards and Banquet Staff were extensively interviewed and

observed to create the most user friendly banquet cabinet ever.



Hands-Free Access was inspired by watching banquet personnel, their hands full of plated meals, loading the cabinet. Three-Point-

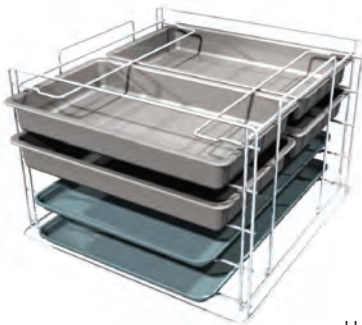
Control Handles were strategically placed where people naturally place their hands when moving a cabinet. A timer was incorporated

with the thermometer, because time and temperature are the two critical elements of food quality and food safety. The innovative

Mini-Rack was designed to make banquet cabinets more versatile—upon the request of chefs. And

Quad-Heat™ was a result of extensive testing to maintain

uniform heat throughout the cabinet when canned fuel is needed.



Heavy-duty, reliable, built-to-last, and truly innovative from top to bottom, the Metro®

Heated Banquet Cabinet puts you in control of time, temperature and taste. Now you're really in control.

