

Metro[®] Heated Banquet Cabinets

INSTRUCTIONS FOR USE

This manual covers cabinets with electrical ratings of:
120V 1650W & 220V 1650W



When ordering electrical parts, always confirm the rating listed on data plate located on the lower left side of the unit. Differences on voltage, amps or wattage are listed with bold text in replacement part descriptions.

Metro Heated Cabinets are for Food Service applications only.



InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
For Product Information Call: 1-800-992-1776,
Visit Our Web Site: www.metro.com

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NOTICE

Regularly inspect this product. Tighten loose fasteners and replace worn or damaged parts with new InterMetro approved parts. For mobile units, replace worn or damaged casters immediately; lubricate casters regularly.

I. INTRODUCTION

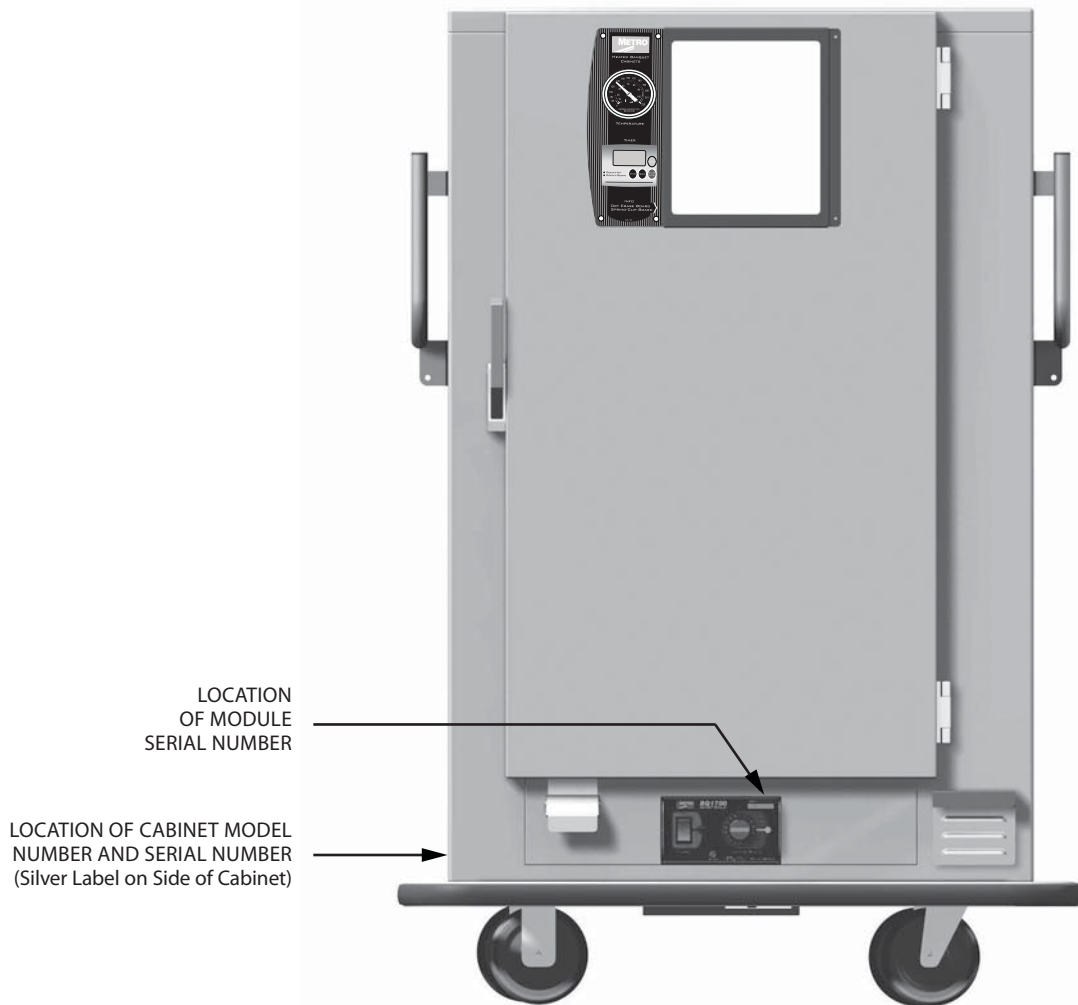
A. IDENTIFYING YOUR CABINET

There are two numbers, which you may want to record for future reference: the cabinet model number, serial number, and the module serial number. Refer to the photo below to locate these numbers. It is recommended that all numbers be recorded in an appropriate place, such as on this page (see below). Also, please record the cabinet model number and module serial number on the Warranty Card found at the back of this manual. Be sure to complete the remainder of the Warranty Card and return it to Metro within fifteen (15) days of delivery of the cabinet. Once you have located and recorded these numbers, refer to the sample numbers given to the right to identify the components of your cabinet.

SAMPLE OF CABINET LABELING

MBQX-200D-QHA

| | |
|-------------------------------------|------------------------------|
| Cabinet Series | MB |
| Cabinet Elect. Rating Type | Q |
| | <u>blank</u> = 120V, 1650W |
| | <u>X</u> = 220V, 60HZ, 1650W |
| Cabinet Size | 200 |
| Double Door (Blank for Single Door) | D |
| Quad-Heat (Dual Fuel) | Q |
| Accessories (If Applicable) | A |



| | |
|----------------------|----------------------|
| Model Number | <input type="text"/> |
| Serial Number | <input type="text"/> |
| Module Serial Number | <input type="text"/> |

NOTE: Please read this manual thoroughly before using your cabinet. If you have questions, please contact Metro customer service department.

B. FEATURES — ALL MODELS

In order to utilize your new cabinet to its full potential; take a minute to identify the following features that have been provided for your convenience.

- The module has been placed at the base of the cabinet for easy accessibility and efficient operation.
- Clearly marked control panel for easy viewing and allowing temperature adjustments without opening the door.
- Handles on each end of the cabinet.
- Optional swing-up handle.
- Thermometer, timer and dual function white board/ clipboard on the door.
- Easy pull magnetic door latch.
- Kick latch on all doors.
- All components — door, module and shelves are removable to permit thorough, obstruction-free cleaning.
- Optional swivel-lock caster system.
- Optional canned fuel system. Includes chimney, baffles and canned fuel drawers. All are removable to permit thorough, obstruction-free cleaning.
- Optional travel latch.

II. OPERATING INSTRUCTIONS

A. ELECTRIC HEATING SYSTEM

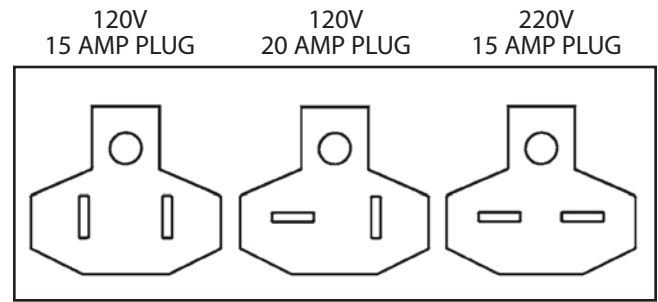
Your cabinet is designed to **MAINTAIN** the temperature of **HOT** prepared foods. The module is equipped with a thermostatically controlled heater and a blower for air circulation. A **POWER** switch is provided along with a red light to indicate when the unit is switched **ON**. Next to the **POWER** switch is the **TEMPERATURE** control.

A short, grounded, module power supply cord is supplied fixed to the module. This power supply cord must be unplugged from the cabinet power supply cord as the module is removed from the cabinet. The cabinet power supply cord is fixed to the underside of the cabinet. Likewise, when installing the module into a cabinet, the module power supply cord must be plugged into the cabinet power supply cord.

1. Refer to the data plate located near the power cord for the electrical specifications of cabinet. With the power switch off, plug the cord into the appropriate rated, grounded receptacle. Cabinets rated at 120V 20 amp must be plugged into a 125VAC 20 amp receptacle and must be used on an individual branch circuit. Cabinets rated at 120V 15 amp may be plugged into either a 15 amp or 20 amp receptacle.

Cabinets rated at 220V 1650W must be plugged into a 250VAC 15 amp receptacle.

NOTE: A 15 amp cabinet can be plugged into 20 amp service. A 20 amp unit must be plugged into a 20 amp receptacle.



2. Snap **POWER** switch to **ON**. The red **POWER** light will now glow and the blower will begin circulating air. Note: This is not a foot switch. Operating it with your foot can damage the switch and make the cabinet inoperable.
3. Turn the **TEMPERATURE** thermostat to a setting of 10. The holding unit is now in operation.
4. After allowing the cabinet to **PREHEAT FOR APPROXIMATELY 45/60 MINUTES**, reduce the thermostat setting to 6/8. In a room of average temperature (72°F) this should provide 150° to 170°F (65°-76°C). Adjustments to the temperature may be made as necessary.

THIS IS A **HOT** FOOD HOLDING CABINET AND IS NOT INTENDED TO **REHEAT** COLD FOOD. MAKE SURE FOOD AND CABINETS ARE AT PROPER TEMPERATURES BEFORE PLACING FOOD IN THE CABINET.

NOTE: The **POWER** (red) light will glow as soon as the **POWER** switch is switched **ON** and will continue to glow until switched **OFF**. The blower will operate as long as the **POWER** switch is **ON**.

It is not necessary at the end of the operating day to disrupt the **TEMPERATURE** setting in order to turn the unit **OFF**. By switching the **POWER** switch to **OFF**, the unit is no longer operating. By switching the **POWER** switch to **ON** when resuming operations, the cabinet will attain the preset level (or it can be preheated at a setting of 10 before adjusting to the desired temperature).

B. CANNED FUEL SYSTEM (Optional)

The Canned Fuel system does not require the electric heating module to be turned on for operation. Each bottom-mounted drawer holds 2 cans of fuel. Lift slightly and pull the drawer out until it stops or lift the drawer front and remove it from the cabinet. Place a fuel can into each round cutout and light the fuel. Close the drawer.

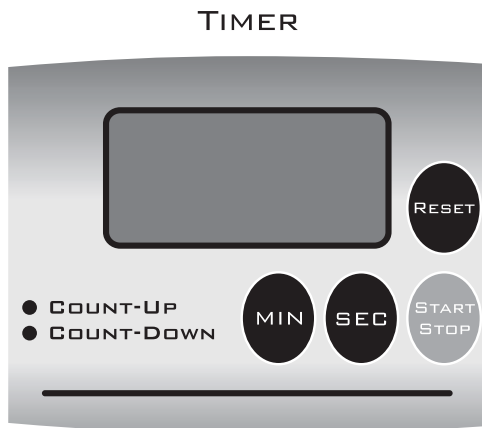
NOTE: Filling each canned fuel drawer with 2 cans of fuel will heat the unit to 200°F in approximately 45 minutes. In order to maintain a desired temperature, some of the canned fuel cans may need to be extinguished.

Follow manufacturer's guidelines for canned fuel usage.

C. TIMER

TO SET THE TIMER:

1. Press 'MIN' button to set minutes.
2. Press 'SEC' button to set seconds.
3. Press 'START/STOP' to start timer.
4. To pause the timer, press 'START/STOP'. Press again to restart countdown.
5. When alarm beeps, press 'START/STOP' to turn off alarm. The timer will recall the last set time.
6. Press 'RESET' to return display to 00:00".
7. The timer will also count up. Press START/STOP' when the display reads 00:00" and the time! will count up.
8. The timer will time up to 99 minutes and 59 seconds.
9. To attach using the magnets on the back of the timer, gently slide the clip out of the timer casing. To replace the clip, slide it back into the groove.



III. CLEANING INSTRUCTIONS

CAUTION

AT NO TIME SHOULD THE MODULE OR CABINET BE WASHED OR FLOODED WITH WATER OR LIQUID SOLUTION. NEVER STEAM CLEAN. SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

1. Turn off power switch.
2. Unplug the unit from its power source.

WARNING

ALLOW THE UNIT TO COOL BEFORE CLEANING, AS THE INTERIOR OF THE CABINET MAY BE HOT ENOUGH TO BURN.

A. SHELF REMOVAL/INSTALLATION

To remove the shelves, all shelves must first be lowered onto the bottom shelf. Start with the shelf above the bottom shelf by lifting it off of the shelf hangers and by lowering the front edge and raising the rear edge so that it can be lowered onto the bottom shelf. Repeat the procedure until all of the shelves are on the stack on the bottom shelf.

On double door cabinets, lift the uppermost shelf off of the stack so that you are holding onto the long edge of the shelf and the shelf is hanging vertically. Position the shelf so one vertical edge is in one of the rear cabinet corners. Swing the other vertical edge out the door and remove the shelf. Repeat until all the shelves are removed.

On single door cabinets, lift each shelf off of the stack so that you are holding onto the long edge of the shelf and the shelf is hanging vertically. Position the shelf so that one vertical edge is in one of the rear cabinet corners and the other vertical edge is towards the diagonal front corner. Depending on the model of the one door cabinet, the shelf may have to be rotated towards a vertical position to remove it from the cabinet.

To install the shelves, reverse the above procedure. Before installing the shelves install the module (Section B below) and, if so equipped, the Quad-Heat Fuel System baffle(s) and chimney(s) (Section C below).

NOTE: The shelf wires that run from left to right in the cabinet should be on the top side of the installed shelves. Make sure the shelves are seated in the hangers correctly.

On single door MBQ-90 and 72 cabinets, the shelves have two 90° square corners and two 45° notched corners. The 45° corners go to the right end as you look into the cabinet.

B. ELECTRIC HEATING MODULE REMOVAL/INSTALLATION

1. Remove the module from the cabinet by lifting and sliding the module rearward. Lift the front of the module and stand it vertically

on the floor of the cabinet. The control panel will be facing the ceiling. Unplug the module power supply cord from the cabinet supply cord and remove the module from the cabinet.

2. Do not use abrasive cleaners. For every cleaning method, best results are always obtained when the cleaner and technique are matched to the soil conditions involved. Contact your detergent representative to ensure the cleaning product being used is recommended for use on stainless steel. Follow the manufacturer's directions on cleaners. Never mix cleaners.

CAUTION

DO NOT ALLOW THE CABINET POWER SUPPLY CORD RECEPTACLE TO COME IN CONTACT WITH WATER OR CLEANSERS. IT MUST BE DRY BEFORE PLUGGING THE MODULE POWER SUPPLY CORD INTO IT.

C. QUAD-HEAT DUAL FUEL SYSTEM REMOVAL/INSTALLATION

1. The heat conductive baffles spread the heat from the canned fuel drawers to the corner chimneys. The heat baffles are next to the standard electric module. First, remove the Electric Heating System module. To remove a baffle, lift up on the recessed handle to disengage the edge of the baffle from the locator pin in the bottom of the cabinet. Then slide the baffle away from the nearest end of the cabinet until it clears the shelf hangers and lift it out of the cabinet.
2. To remove the corner chimneys (after removing the heat conduction baffles) put your thumb and finger into the two holes near the upper end of the chimney and lift the chimney off its hanger and remove it from the cabinet.

To install the Quad-Heat dual fuel system, reverse the above instructions. When installing the chimneys, make sure they are securely seated on the hangers. When sliding the baffles to the end of the cabinet, make sure the slots in the bottom of the chimney engage the baffle and that the baffle is locked into the locator pins by pushing down on the recessed handle.

D. SPECIFIC CLEANING INSTRUCTIONS

CAUTION

DO NOT IMMERSE THE ELECTRIC HEATING MODULE WHEN CLEANING.

1. Use a damp cloth and dry with a towel. Special attention should be paid to keeping the air-inlet area and the controls area free of dirt build-up.

BE SURE TO THOROUGHLY DRY THE MODULE BEFORE RETURNING IT TO USE.

2. Do not neglect to clean the under-chassis area, especially the area above each caster.

3. The cabinet or component(s) must be thoroughly rinsed to remove any residue that may stain the materials.

E. GENERAL CLEANING INSTRUCTIONS

1. LIGHT SOIL

If routine (daily) cleaning is practiced, a mild soap and warm water should be sufficient to keep the unit clean.

2. HEAVIER SOIL

If cleaning has been postponed, solvent or emulsion type cleaners that can be applied with bare hands will give excellent results. Such cleaners are available under various brand names. Detergent suppliers can recommend materials appropriate for use on stainless steel.

NOTE: For every cleaning method, best results are always obtained when the cleaner and techniques are matched to the soil conditions involved. To ensure using the proper cleaner for stainless steel, contact your detergent representative.

IV. MAINTENANCE

A. CABINET MAINTENANCE

Your cabinet has been designed to require very little maintenance. With normal use, cleaning is the only form of maintenance that needs to be done on a regular basis. Keeping the casters free of dirt build-up will go a long way in prolonging their life.

If your cabinet is rolled over rough surfaces or transported over the road, the various threaded fasteners, i.e., screws and nuts, should be periodically inspected and tightened if necessary, particularly the handles, door hinges and caster fasteners.

B. ELECTRIC HEATING MODULE MAINTENANCE

The module in the base of your cabinet has also been designed to require very little maintenance. With normal use, cleaning is the only form of maintenance that needs to be done on a regular basis. When cleaning, do not spray or pour water on the module and do not immerse the module in water. Wipe with a damp cloth and dry with a towel. Keeping vital areas such as the air-inlet area and the controls area free of dirt build-up will go a long way in prolonging the life of the electrical components. No maintenance is required on the electrical components.

C. BLOWER MOTOR MAINTENANCE

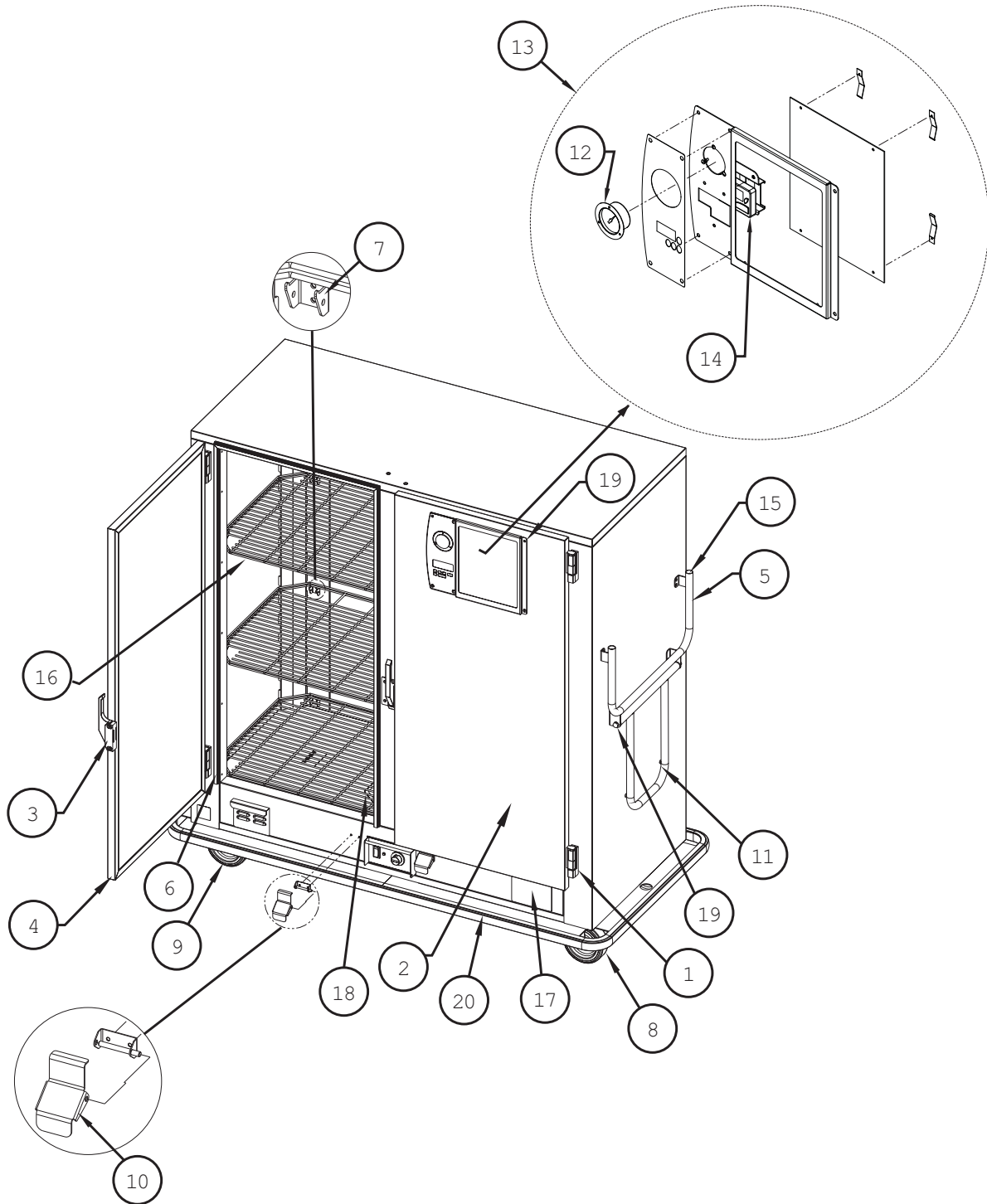
The blower motor requires no maintenance other than keeping the unit clear of dirt, dust and food particles.

V. REPLACEMENT PARTS AND REPLACEMENT LIST

A. CABINET — ALL MODELS

Refer to the Cabinet Replacement Parts List on page 7 to identify the replacement parts.

Cabinet Replacement Parts Diagram



CABINET REPLACEMENT PARTS LIST

| Item No. | Part No. | Description |
|----------|--|---|
| 1 | RPC14-042 | HINGE |
| 2 | RPSEFS-200RDOR RPSEFS-180RDOR RPSEFS-150RDOR RPSEFS-120RDOR | RIGHT DOOR MBQ-200D UNITS ONLY RIGHT DOOR MBQ-180D, MBQ-180, MBQ-144 UNITS ONLY RIGHT DOOR MBQ-150D, MBQ-120, MBQ-90 UNITS ONLY RIGHT DOOR MBQ-120D & MBQ-72 UNITS ONLY |
| 3 | RPC14-118A | LATCH |
| 4 | RPSEFS-200LDOR RPSEFS-180LDOR RPSEFS-150LDOR RPSEFS-120LDOR | LEFT DOOR MBQ-200D UNITS ONLY LEFT DOOR MBQ-180D UNITS ONLY LEFT DOOR MBQ-150D UNITS ONLY LEFT DOOR MBQ-120D UNITS ONLY |
| 5 | RPC11-446 | HANDLE |
| 6 | MBQ-DRGSKT-36 MBQ-DRGSKT-44 MBQ-DRGSKT-54 MBQ-DRGSKT-59 | DR GASKET X 36.313 HI, MBQ-72,-120D DR GASKET X 44.813 HI, MBQ-90,-120,-150D DR GASKET X 52.813 HI, MBQ-144,-180,-180D DR GASKET X 59.313 HI, MBQ-200D |
| 7 | RPSHELF-HANG | SHELF SUPPORT KIT (INCLUDES HARDWARE) |
| 8 | C6PB C8PB RPQC02-291 | 6" BRAKE CASTER KIT 8" BRAKE CASTER KIT 8" SWIVEL SEMI-PNEUMATIC STYLE CASTER |
| 9 | C6PR C8PR RPQC02-301 | 6" RIGID CASTER KIT 8" RIGID CASTER KIT 8" RIGID SEMI-PNEUMATIC STYLE CASTER |
| 10 | RPKICK-LATCH | KICK LATCH KIT |
| 11 | RPC06-201 | BUMPER-SWING HANDLE |
| 12 | RPC13-189 | THERMOMETER (INCLUDES BULB CLAMP) |
| 13 | RPINFOPANEL | INFO PANEL ASSEMBLY (INCLUDES TIMER, BRACKET, THERMOMETER, BEZEL AND WHITE BOARD) |
| 14 | RPC13-1085 | TIMER (INCLUDES BRACKET) |
| 15 | RPC06-035 | HANDLE CAP, QTY. 1 |
| 16 | RPDD-SHELF RP180-SHELF RP144-SHELF RP90-SHELF | SHELF — ALL DOUBLE DOOR CABINETS SHELF — MBQ-180 SHELF — MBQ-144 & MBQ-120 SHELF — MBQ-90 & MBQ-72 |
| 17 | RPCF-DDCOV RPCF-SDCOV | CANNED FUEL OPENING COVER-DOUBLE DOOR CABINETS WITH HARDWARE CANNED FUEL OPENING COVER-SINGLE DOOR CABINETS WITH HARDWARE |
| 18 | RP15AMP-CORD RP20AMP-CORD RP220V-CORD | 120V, 15 AMP POWER CORD 120V, 20 AMP POWER CORD 220V, 15 AMP POWER CORD |
| 19 | RPF04-004C | HANDLE HDWE |
| 20 | RPDD-BUMPER RP180-BUMPER RP144-BUMPER RP90-BUMPER | CABINET BUMPER ASSEMBLY — DOUBLE DOOR CABINETS CABINET BUMPER ASSEMBLY — MBQ-180 CABINETS ONLY CABINET BUMPER ASSEMBLY — MBQ-144 & MBQ-120 CABINETS ONLY CABINET BUMPER ASSEMBLY — MBQ-90 & MBQ-72 CABINETS ONLY |

B. ELECTRIC HEATING MODULE

CAUTION

DO NOT ATTEMPT TO SERVICE THE MODULE UNLESS YOU ARE QUALIFIED AND KNOWLEDGEABLE OF ELECTRICAL REPAIRS AND ELECTRICAL SAFETY.

Your module has been designed to be user-serviceable, assuming a basic knowledge of the operation of electrical devices. This section has been written to guide the user step by step, and in layman's terms, through the dismantling and servicing of the module. Before attempting to service your module, read the appropriate Module Repair Procedures (found elsewhere in this section) thoroughly. If you do not understand the Repair Procedures or prefer not to service your module yourself, or if your warranty is still in effect, please contact our Customer Service Department for the factory authorized service agency nearest you. See back cover for contact information.

DANGER

ELECTRICAL SHOCK HAZARD.
DISCONNECT POWER BEFORE SERVICING OR CLEANING.

The power supply plug configuration designates whether your module uses a 120V 15 amp, 120V 20 amp or 220V 15 amp service. Refer to the illustration on page 3 to identify your plug.

CAUTION

IT IS IMPORTANT THAT ALL SAFETY PRECAUTIONS PERTAINING TO THE SERVICING OF ELECTRICAL DEVICES BE OBSERVED AT ALL TIMES.

1. Dismantle your Electric Heating System module for servicing per the following instructions.

NOTE: To replace the Thermostat Knob it is not necessary to dismantle the module.

- a. Make sure the power supply cord is not plugged into an outlet. Be certain that the module has cooled to a temperature safe for handling.
- b. Remove module by lifting and sliding the module rearward. Lift the front of the module and stand it vertically on the floor of the cabinet. The control panel will be facing the ceiling. Unplug the module from the power supply cord and remove the module from the cabinet.
- c. Place the module on a dry, non-flammable work surface.

CAUTION

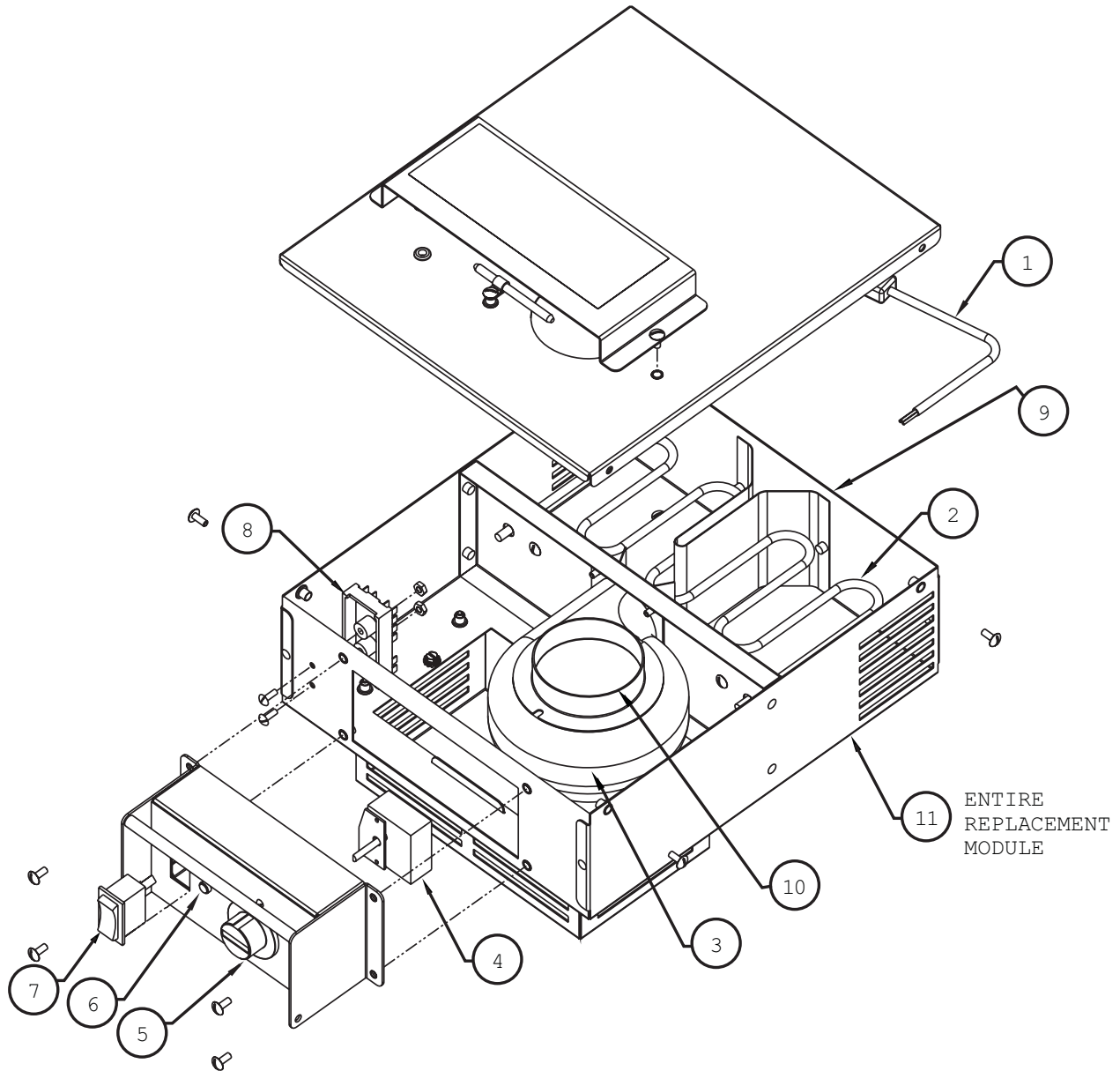
IF NECESSARY TO RECONNECT POWER WHILE SERVICING, PRACTICE EXTREME CAUTION SO AS NOT TO RECEIVE AN ELECTRICAL SHOCK FROM EXPOSED COMPONENTS.

- d. To replace the thermostat, switch or indicator light, remove the four screws that hold the control panel to the main body of the module to gain access to the part needing replacement. It will also be necessary to remove the cover from the top of the module to gain access to the terminal block. See diagram on page 9.
- e. To replace the element or blower it is only necessary to remove the (4) screws around the perimeter of the module top and remove the cover (carefully laying it to the side of the module to prevent damage to the thermostat capillary tube which is attached to the module top).

NOTE: Retain all hardware for reassembly.

2. Refer to the Module Replacement Parts Diagram to identify the internal components. Determine malfunctioning component(s) by electrical diagnostic procedures.
 3. After servicing, be sure to verify the routing of each wire with the wiring schematic on page 12 before installing electrical cover and connecting module to power source. Be sure that the thermostat sensor tube does not contact any electrical connections.
 4. Assemble components using the retained hardware, making sure that no wires are pinched between the cover and the component chassis.
 5. Install the module after plugging the pigtail into the supply cord. For installation procedure, reverse directions in step 1B above.
- C. BATTERY REPLACEMENT OF TIMER
1. To replace the batteries remove the (6) screws holding the bezel panel in place. See item 19 page 6.
 2. Pull the panel away from the door to gain access to the back of the timer. See item 14 page 6.
 3. Remove the battery door from the timer back and replace with (1) AAA 1.5V battery and install by matching the battery polarity with the polarity noted in the battery compartment.

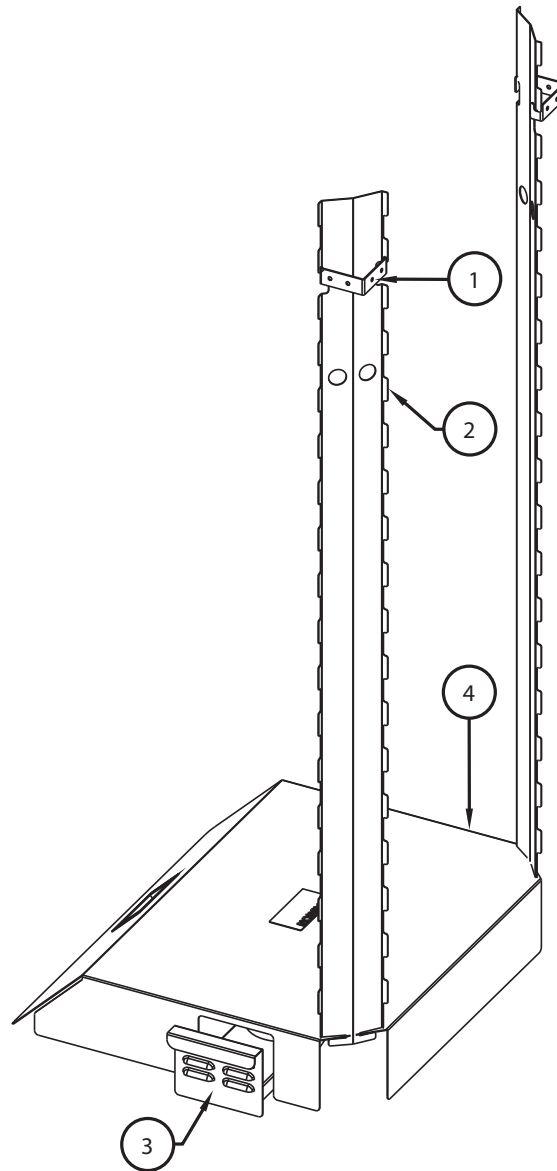
Heat Module — BQ1700 and BQ1700X
 Confirm the electrical rating of the cabinet before ordering components.



REPLACEMENT PARTS LIST

| Item No. | Part No. | Description |
|----------|---|---|
| 1 | RP15A-MODCORD RP20A-MODCORD RPC13-280 | 22" MODULE CORD, 120V, 15 AMP 22" MODULE CORD, 120V, 20 AMP 22" MODULE CORD, 220V, 15 AMP |
| 2 | RPC13-166 RPC13-196 | HEAT ELEMENT, 120V 1650W HEAT ELEMENT, 220V 1650W |
| 3 | RPHM20-2103 RPHX20-2103 | BLOWER, 120V BLOWER, 220V |
| 4 | RPC13-129 | THERMOSTAT |
| 5 | RPC06-313 | CONTROL KNOB |
| 6 | RPC13-245 | RED INDICATOR LIGHT |
| 7 | RPC13-375 | POWER SWITCH |
| 8 | RPC13-096 | TERMINAL BLOCK |
| 9 | RPC13-083 RPC13-098 | STRAIN RELIEF, 15 AMP CORD STRAIN RELIEF, 20 AMP CORD |
| 10 | RPC11-191 | INTAKE COLLAR |
| 11 | RPBQ1700 RPBQ1700X | 120V MODULE ASSEMBLY 220V MODULE ASSEMBLY |

E. QUAD-HEAT REPLACEMENT PARTS DIAGRAM



REPLACEMENT PARTS LIST

CABINET MODEL #

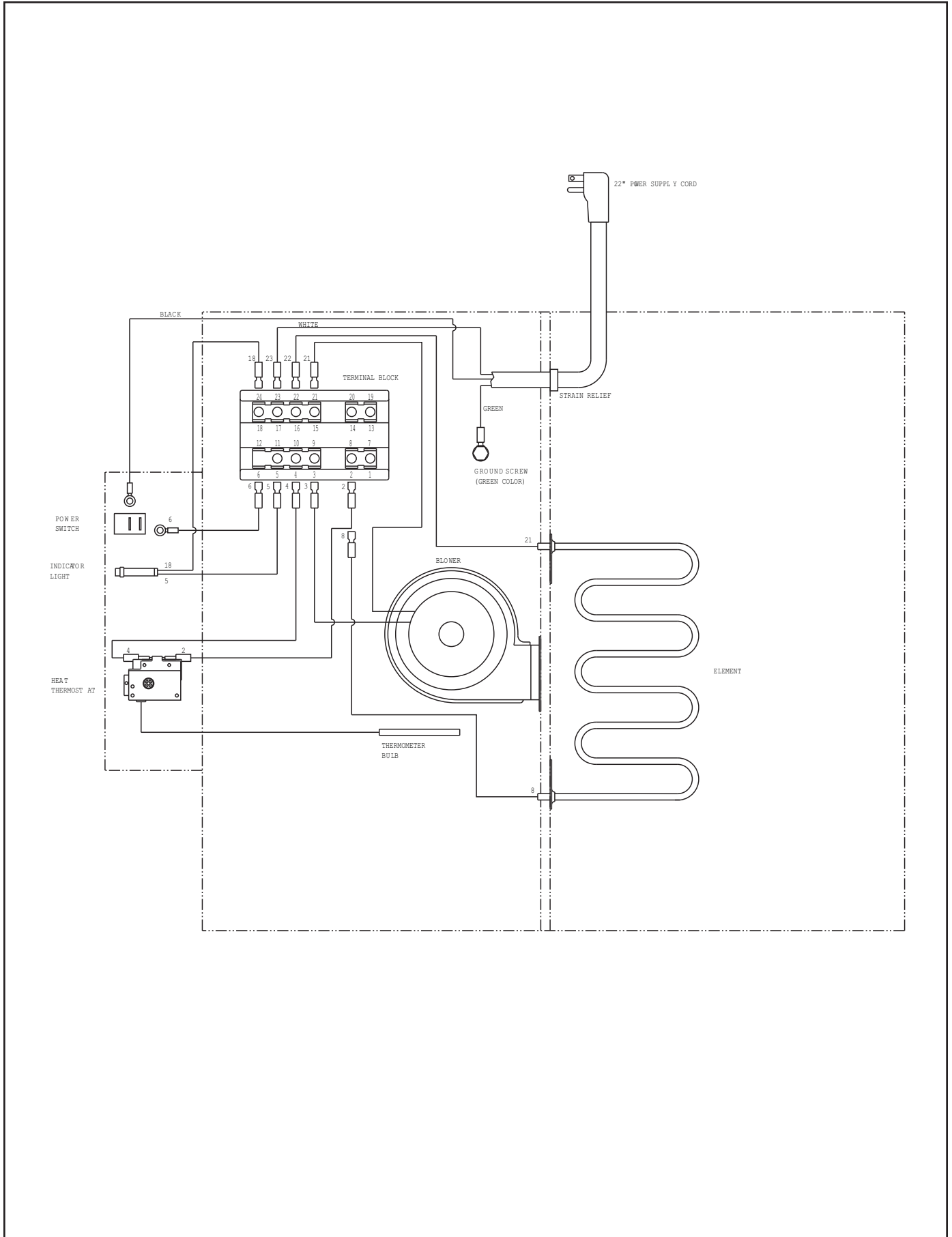
| Item No. | Description | MBQ-200D-QH | MBQ-180D-QH | MBQ-150D-QH | MBQ-120D-QH |
|----------|--------------------|--------------|--------------|--------------|--------------|
| 1 | CHIMNEY HANGER | RPQH-HANG | RPQH-HANG | RPQH-HANG | RPQH-HANG |
| 2 | CHIMNEY | RPQH-200CHIM | RPQH-180CHIM | RPQH-150CHIM | RPQH-120CHIM |
| 3 | CANNED FUEL DRAWER | RPQH-DRAWER | RPQH-DRAWER | RPQH-DRAWER | RPQH-DRAWER |
| 4 | FLUE | RPQH-DDFLUE | RPQH-DDFLUE | RPQH-DDFLUE | RPQH-DDFLUE |

CABINET MODEL #

| Item No. | Description | MBQ-180-QH | MBQ-144-QH | MBQ-120-QH | MBQ-90-QH | MBQ-72-QH |
|----------|--------------------|--------------|--------------|--------------|--------------|--------------|
| 1 | CHIMNEY HANGER | RPQH-HANG | RPQH-HANG | RPQH-HANG | RPQH-HANG | RPQH-HANG |
| 2 | CHIMNEY | RPQH-180CHIM | RPQH-180CHIM | RPQH-150CHIM | RPQH-150CHIM | RPQH-120CHIM |
| 3 | CANNED FUEL DRAWER | RPQH-DRAWER | RPQH-DRAWER | RPQH-DRAWER | RPQH-DRAWER | RPQH-DRAWER |
| 4 | FLUE | RPQH-180FLUE | RPQH-144FLUE | RPQH-144FLUE | RPQH-90FLUE | RPQH-90FLUE |

VI. WIRING SCHEMATICS

BQ1700 MODULE WIRING DIAGRAM



Warranty

WARRANTY, EXCLUSION OF WARRANTIES AND LIMITATION OF LIABILITY.

InterMetro Industries Corporation (hereinafter referred to as "Seller") warrants to the original purchaser that all products in its catalog, or custom products, delivered hereunder will be free from defects in workmanship and material. THE FOREGOING WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESS, IMPLIED OR STATUTORY, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. This Warranty shall be for a period of one (1) year from the date of shipment from Seller's warehouse or factory. If any product delivered hereunder does not meet the Warranty specified above, providing the product has not been altered in any way by anyone other than Seller's factory-authorized representative, and assuming normal and proper use and maintenance, Seller will, at its option, repair or replace any part or material it determines, upon inspection, to be defective; provided however, that a charge for labor will be made except during a period of one (1) year from the date of original shipment from Seller's warehouse or factory. No product, or part thereof, is to be returned to Seller without prior written approval from Seller's factory. All exchanges and replacement shipments will be F.O.B. Seller's factory. Warranties for equipment or articles not manufactured by the Seller are solely the warranties of the manufacturers thereof and they are hereby assigned to the purchaser without recourse to the Seller.

SELLER'S LIABILITY FOR ANY CLAIM OF ANY KIND, WHETHER BASED ON CONTRACT, NEGLIGENCE OR STRICT LIABILITY IN TORT, AND BY WHOMEVER MADE, FOR ANY DIRECT, INDIRECT, INCIDENTAL OR CONSEQUENTIAL LOSS, DAMAGE OR INJURY, RESULTING TO THE PURCHASER OR ANY THIRD PARTIES, arising out of, connected with or resulting from this Agreement, or from the performance or breach thereof, or from the manufacture, sale, delivery, resale, installation, inspection, repair or use of any product covered by or furnished under this Agreement, WHETHER OR NOT CAUSED BY SELLER'S NEGLIGENCE, SHALL IN ALL EVENTS BE EXCLUSIVELY LIMITED TO THE COST OF CORRECTING DEFECTIVE, DAMAGED OR NON-CONFORMING PARTS OR MATERIAL AS HEREIN PROVIDED, and upon the expiration of one (1) year, all such liability shall terminate.

SELLER DOES NOT AUTHORIZE any person to assume for it any obligations or liabilities greater than or different than those set forth in this Warranty. The terms under which any of Seller's products may be resold must be limited in accordance with this Warranty.

THIS AGREEMENT, and all the rights and obligations arising hereunder, shall be construed in accordance with, and be governed by, the law of the Commonwealth of Pennsylvania, U.S.A.

TO INSURE WARRANTY implementation, return the completed registration card within 15 days of cabinets' receipt to: InterMetro Industries Corp., Wilkes-Barre, PA 18705



InterMetro Industries Corporation
Wilkes-Barre, PA 18705

02/16

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Thank you for purchasing a Metro Heated Banquet Cabinet. We are certain you will be more than satisfied with its quality and performance. Please fill in the warranty information space below so we may register your warranty. Also, so that we may learn more about our customers and hopefully be of continued service in the future, please take a moment to fill in the customer information space below.

Thank You

CUT ALONG DOTTED LINE

CUSTOMER INFORMATION

1. Which one of the following best describes your establishment?
- a. Full-Service Restaurant
 - b. Banquet Hall
 - c. Hotel/Motel
 - d. Hospital/Nursing Home
 - e. College/University
 - f. School
 - g. Employee Feeding
 - h. Other _____

WARRANTY INFORMATION:

Cabinet Model No. _____
 Module Serial No. _____
 Date Purchased _____
 Customer Name _____
 Address _____

 Phone No. _____

For warranty coverage, this card must be returned to Metro.

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2. Please indicate the two product benefits that were of major interest to you.
- a. 3-point handle control.
 - b. Swivel-lock caster system maneuverability.
 - c. Quad-Heat Canned Fuel System performance.
 - d. Easy-to-clean, removable heating module.
 - e. Hands-free access kick-latch.
 - f. Control panel information (timer/white-board).
 - g. Reliable design and construction.
 - h. Flexibility provided by mini-rack accessory.
 - i. Other _____

3. Main factor that led to your decision to purchase this product?
- a. Product operating and functional features
 - b. Overall quality
 - c. Price
 - d. Availability
 - e. Other _____
4. Three sources that led to the purchase of his product — in the order of their impact (1 — being most impact; 3 — being least impact).
- a. Trade Journal Ad
 - b. Trade Show
 - c. Sales Call
 - d. Direct Mail
 - e. Previous Purchase
 - f. Other _____

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INTERMETRO INDUSTRIES CORPORATION
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InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA USA 18 705
For Product Information Call: 1-800-992-1776
Visit Our Web Site: www.metro.com

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Information and specifications are subject to change without
notice. Please confirm at time of order.