

METRO® HEATED BANQUET CABINETS



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Metro Heated Cabinets are for Food Service applications only.

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.

DESCRIPTION

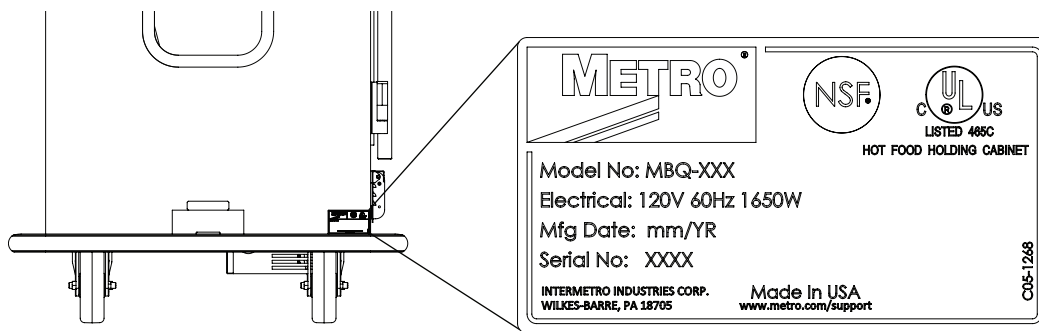
This manual covers cabinets with electrical ratings of: 120V 1650W & 220V 1650W

SAFETY INFORMATION

- WARNING:** Follow all food safety guidelines. Pre-heat the cabinet to the desired temperature before placing cooked, hot food into the cabinet. This is not a re-thermalizing cabinet. Food must be at the appropriate temperature before being placed into this cabinet. Use a food probe to check internal food temperature — the cabinet temperature is not necessarily the internal food temperature.
- WARNING:** Only factory-approved service agents should attempt to service, repair or replace electrical components, wiring or power cord.
- WARNING:** This cabinet is for hot food holding applications only.
- WARNING:** Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high pressure water.
- WARNING:** Allow the unit to cool before cleaning, as the interior of the cabinet may be hot enough to burn.
- CAUTION:** Do not spray or pour water into the module. To clean the cabinet, wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for Aluminum.
- CAUTION:** Never steam clean. Severe damage or electrical hazard could result.
- CAUTION:** Water dripping onto the floor from open doors can be a slip hazard.



IDENTIFYING YOUR CABINET

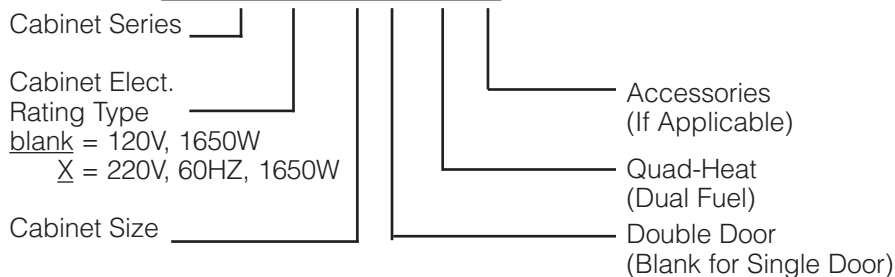


For future reference, note the serial and model number found on the data plate of the cabinet here:

Serial number _____

PART NUMBERING

MBQX-200D-QHA



INSTALLATION AND SETUP

1. Check the packaging and cabinet for shipping damage after unloading the unit, and after removing all the packaging.
2. The receiver of this product is responsible for filing freight damage claims. This equipment must be opened immediately for inspection. All visible damage must be reported to the freight company within 48 hours and must be noted on freight bill at the time of delivery.
3. Concealed damage is your responsibility — you must advise the carrier of any loss or damage within 15 days after receipt of the cabinet. If there is damage, retain the original packaging for inspectors.
4. Any protective covers (plastic or paper sheet) must also be removed before turning the cabinet on.

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.

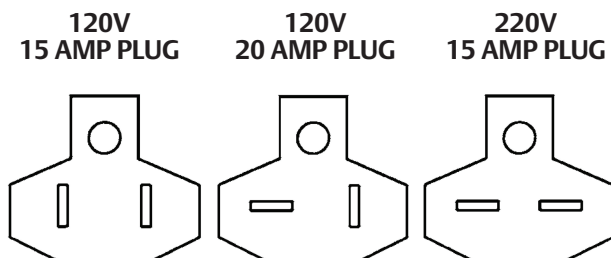
OPERATING INSTRUCTIONS

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.



NOTICE

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.

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.

NOTICE

Before proceeding with any activity strictly follow “Safety Information” on page 2 of this manual.

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).

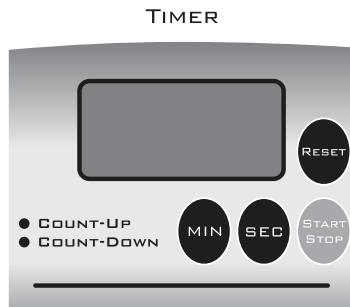
B. CANNED FUEL SYSTEM (Optional)

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

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.



CLEANING INSTRUCTIONS

NOTICE

Before proceeding with any **CLEANING** activity strictly follow “**Safety Information**” on page 2 of this manual.

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 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.

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.

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.

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.

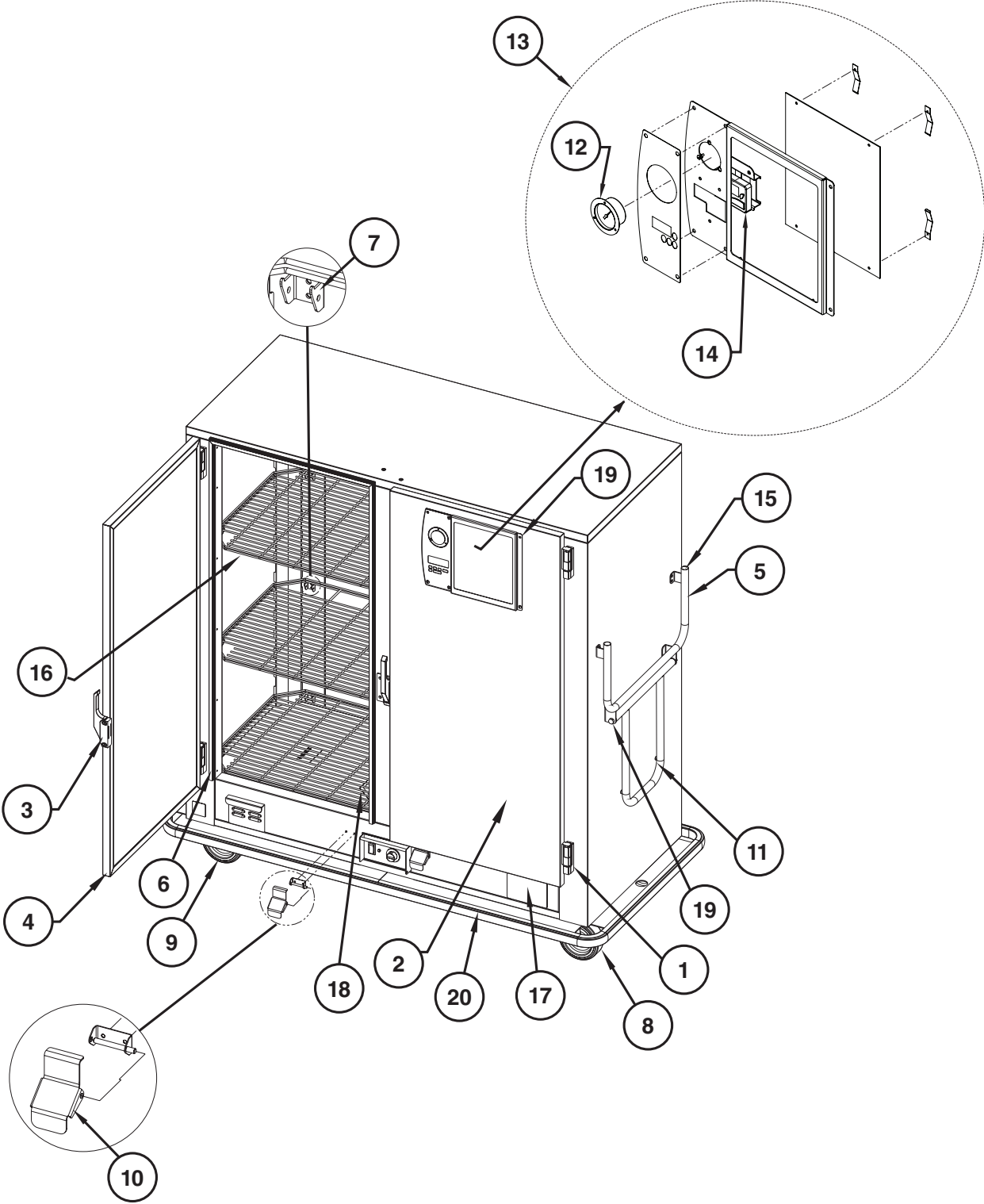
C. BLOWER MOTOR MAINTENANCE

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

REPLACEMENT PARTS LIST

A. CABINET — ALL MODELS

Refer to the Cabinet Replacement Parts List on page 8 to identify the replacement parts.



HEATED BANQUET CABINETS — INSTRUCTIONS FOR USE

CABINET REPLACEMENT PARTS LIST

| Item No. | Part No. | Description |
|----------|----------------|--|
| 1 | RPC14-042 | HINGE |
| 2 | RPSEFS-200RDOR | RIGHT DOOR MBQ-200D UNITS ONLY |
| | RPSEFS-180RDOR | RIGHT DOOR MBQ-180D, MBQ-180, MBQ-144 UNITS ONLY |
| | RPSEFS-150RDOR | RIGHT DOOR MBQ-150D, MBQ-120, MBQ-90 UNITS ONLY |
| | RPSEFS-120RDOR | RIGHT DOOR MBQ-120D & MBQ-72 UNITS ONLY |
| 3 | RPC14-118A | LATCH |
| 4 | RPSEFS-200LDOR | LEFT DOOR MBQ-200D UNITS ONLY |
| | RPSEFS-180LDOR | LEFT DOOR MBQ-180D UNITS ONLY |
| | RPSEFS-150LDOR | LEFT DOOR MBQ-150D UNITS ONLY |
| | RPSEFS-120LDOR | LEFT DOOR MBQ-120D UNITS ONLY |
| 5 | RPC11-446 | HANDLE |
| 6 | MBQ-DRGSKT-36 | DR GASKET X 36.313 HI, MBQ-72,-120D |
| | MBQ-DRGSKT-44 | DR GASKET X 44.813 HI, MBQ-90,-120,-150D |
| | MBQ-DRGSKT-54 | DR GASKET X 52.813 HI, MBQ-144,-180,-180D |
| | MBQ-DRGSKT-59 | DR GASKET X 59.313 HI, MBQ-200D |
| 7 | RPSHELF-HANG | SHELF SUPPORT KIT (INCLUDES HARDWARE) |
| 8 | C6PB | 6" BRAKE CASTER KIT |
| | C8PB | 8" BRAKE CASTER KIT |
| | C8SPNB | 8" SWIVEL SEMI-PNEUMATIC STYLE CASTER |
| 9 | C6PR | 6" RIGID CASTER KIT |
| | C8PR | 8" RIGID CASTER KIT |
| | C8SPNR | 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 | SHELF — ALL DOUBLE DOOR CABINETS |
| | RP180-SHELF | SHELF — MBQ-180 |
| | RP144-SHELF | SHELF — MBQ-144 & MBQ-120 |
| | RP90-SHELF | SHELF — MBQ-90 & MBQ-72 |
| 17 | RPCF-DDCOV | CANNED FUEL OPENING COVER-DOUBLE DOOR CABINETS WITH HARDWARE |
| | RPCF-SDCOV | CANNED FUEL OPENING COVER-SINGLE DOOR CABINETS WITH HARDWARE |
| 18 | RP15AMP-CORD | 120V, 15 AMP POWER CORD |
| | RP20AMP-CORD | 120V, 20 AMP POWER CORD |
| | RP220V-CORD | 220V, 15 AMP POWER CORD |
| 19 | RPF04-004C | HANDLE HDWE |
| 20 | RPDD-BUMPER | CABINET BUMPER ASSEMBLY — DOUBLE DOOR CABINETS |
| | RP180-BUMPER | CABINET BUMPER ASSEMBLY — MBQ-180 CABINETS ONLY |
| | RP144-BUMPER | CABINET BUMPER ASSEMBLY — MBQ-144 & MBQ-120 CABINETS ONLY |
| | RP90-BUMPER | 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.

WARNING: ELECTRICAL SHOCK Hazard. Disconnect power before servicing or cleaning.

The power supply plug configuration designates whether your module uses a 120V15 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).

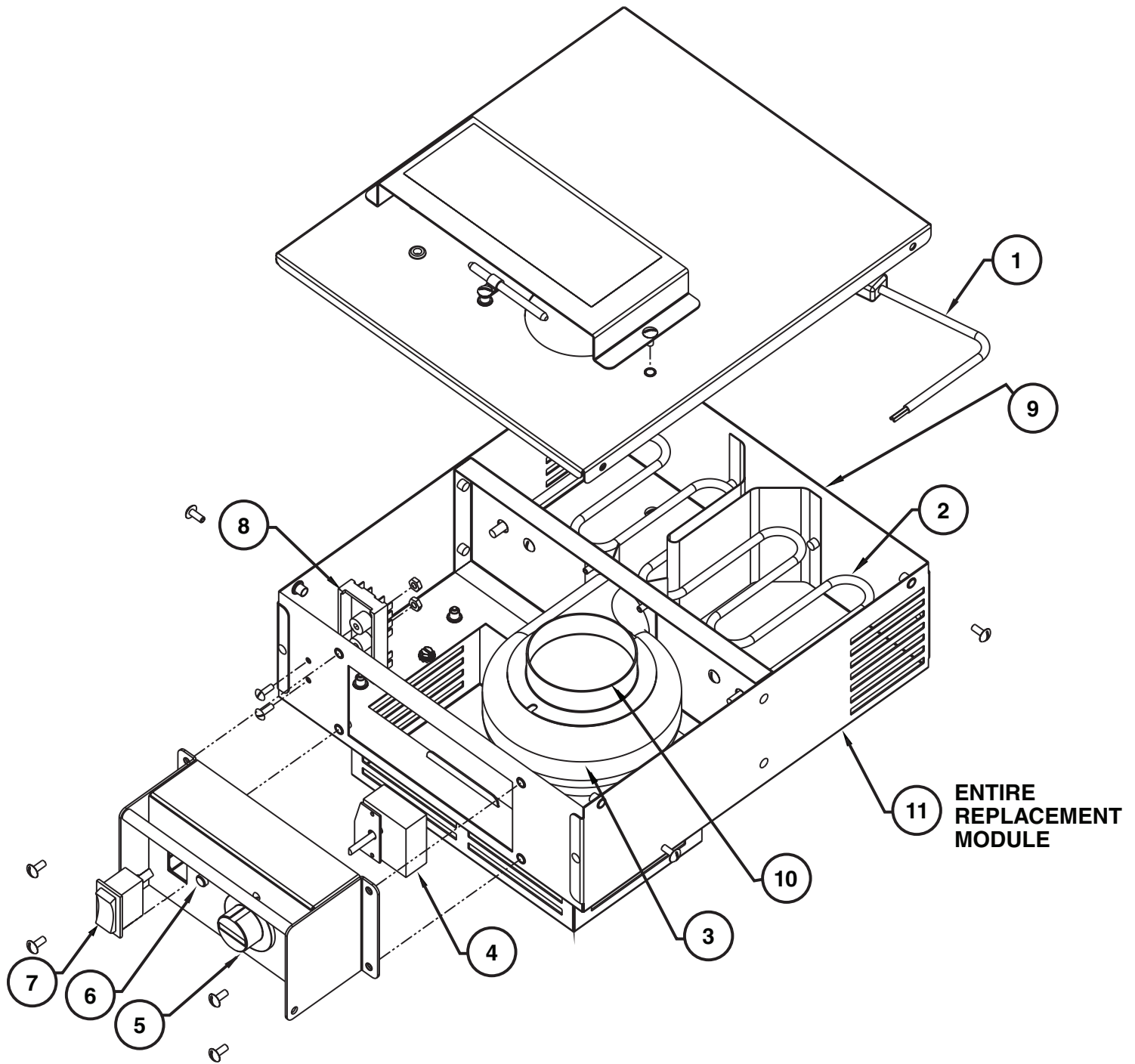
NOTE: Retain all hardware for reassembly.

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 7.
2. Pull the panel away from the door to gain access to the back of the timer. See item 14 page 7.
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.

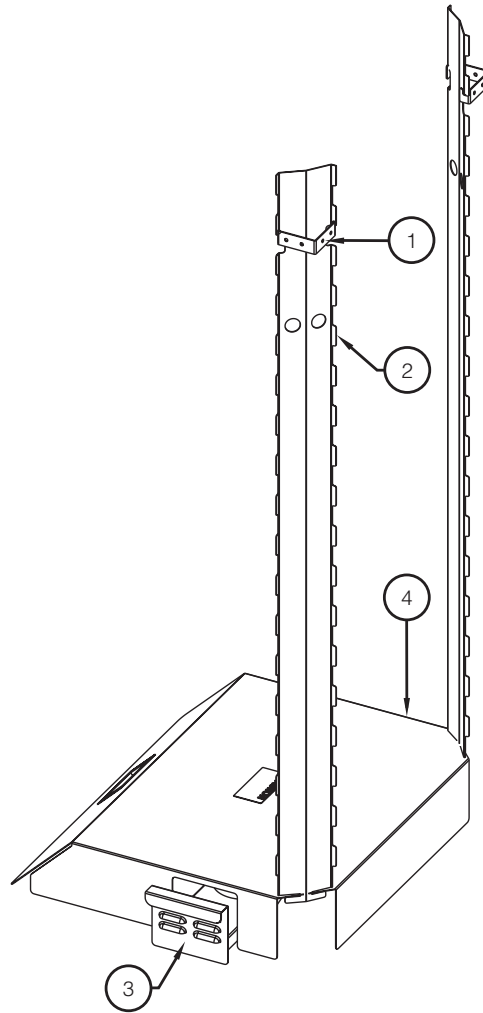


Refer to the Replacement Parts List on page 11 to identify the replacement parts.

REPLACEMENT PARTS LIST

| Item No. | Part No. | Description |
|----------|---------------|-------------------------------|
| 1 | RP15A-MODCORD | 22" MODULE CORD, 120V, 15 AMP |
| | RP20A-MODCORD | 22" MODULE CORD, 120V, 20 AMP |
| | RPC13-280 | 22" MODULE CORD, 220V, 15 AMP |
| 2 | RPC13-166 | HEAT ELEMENT, 120V 1650W |
| | RPC13-196 | HEAT ELEMENT, 220V 1650W |
| 3 | RPHM20-2103 | BLOWER, 120V |
| | RPHX20-2103 | 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 | STRAIN RELIEF, 15 AMP CORD |
| | RPC13-098 | STRAIN RELIEF, 20 AMP CORD |
| 10 | RPC11-191 | INTAKE COLLAR |
| 11 | RPBQ1700 | 120V MODULE ASSEMBLY |
| | RPBQ1700X | 220V MODULE ASSEMBLY |

E. QUAD-HEAT REPLACEMENT PARTS DIAGRAM



REPLACEMENT PARTS LIST

CABINET MODEL

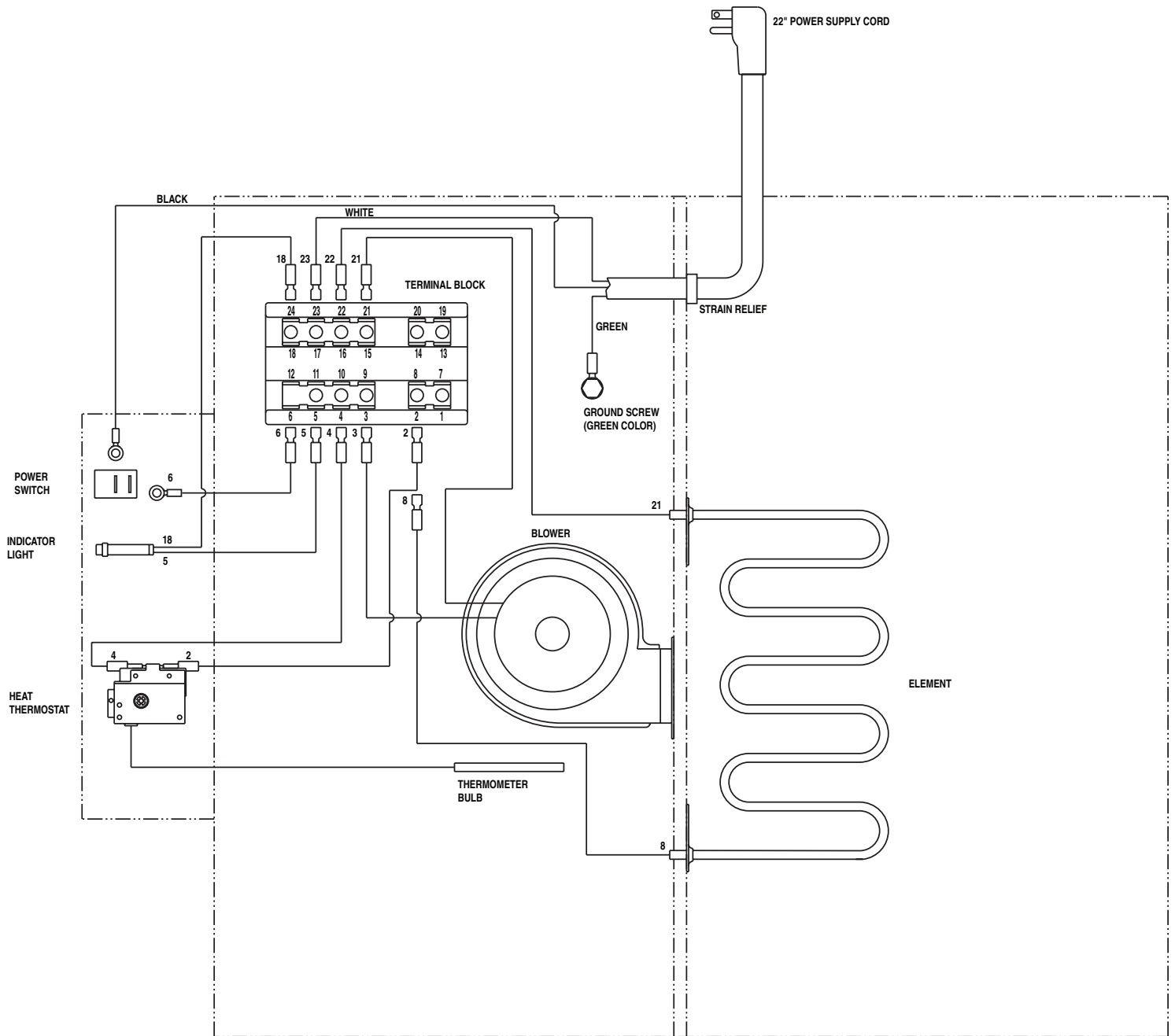
| Item No. | Description | MBQ-200D-QH | MBQ-180D-QH | MBQ-150D-QH | MBQ-120D-QH |
|----------|--------------------|--------------|--------------|--------------|--------------|
| 1 | CHIMNEY HANGER | RPQH-HANG | RPQH-HANG | RPQH-HANG | RPQH-HANG |
| 2 | CHIMNEY | RPQH-200CHIM | RPQH-180CHIM | RPQH-150CHIM | 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 |

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

02/2020

For online warranty registration, please go to www.metro.com/service-support/thermal-cabinets to register electronically

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* Save this document for future application, load rating and/or safety reference.

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an Ali Group Company



The Spirit of Excellence