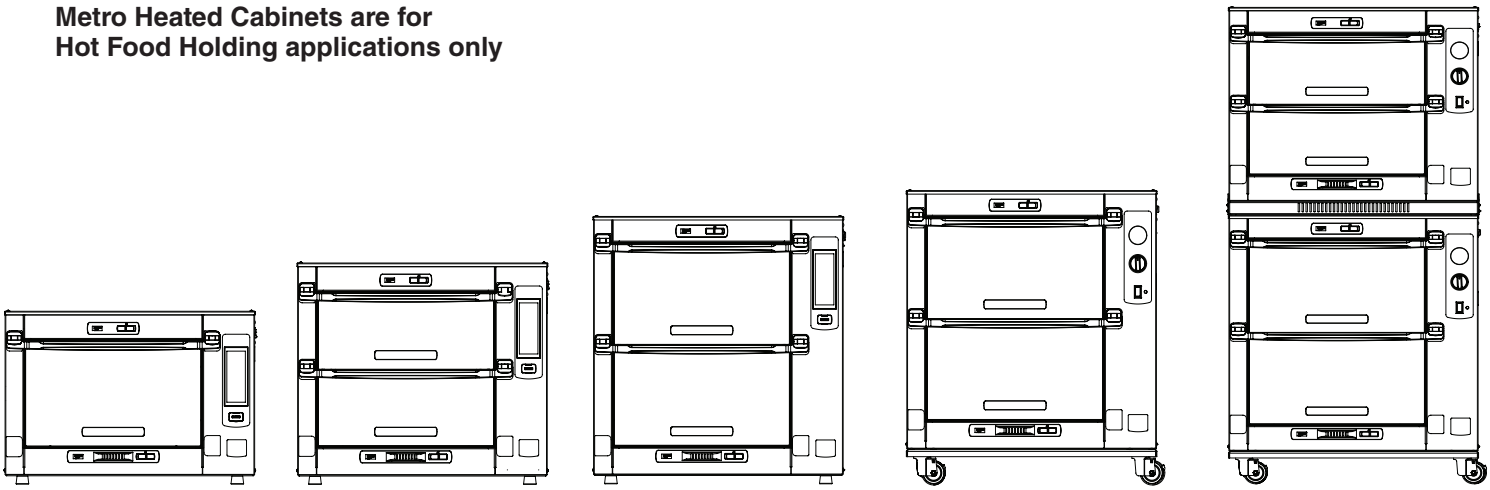
ASSEMBLY AND USE INSTRUCTIONS

HOTBLOX XPRESS QUICK ACCESS COUNTERTOP HOLDING CABINETS

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Metro Heated Cabinets are for Hot Food Holding applications only



DESCRIPTION

This manual covers cabinets with electrical ratings of: 120V 60Hz 875W & 220-240V 50/60Hz 735-875W.

Spanish Instructions
Instrucciones en español

SAFETY INFORMATION

WARNING: This cabinet is only for hot food holding applications.

WARNING: Follow all food safety guidelines. Pre-heat the cabinet to the desired temperature before placing hot cooked food into the cabinet. Food must be at the appropriate temperature before being placed into cabinet. Use a food probe to check internal food temperature - the cabinet temperature is not necessarily the internal food temperature.

WARNING: Do not block or hook anything into vent openings.

WARNING: Only factory approved service agents should attempt to service, repair or replace electrical components, wiring or power cord.

WARNING: Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high pressure water, do not hose wash/spray interior.

WARNING: Food Service Equipment must be electrically grounded. Failure to ground Food Service Equipment may result in serious injury or death from electrical malfunction.

WARNING: If stacking cabinets, carefully follow the cabinet stacking instructions to avoid potential injury. See page 7 for stacking instructions.

CAUTION: Do not spray or pour water into the top of the cabinet (control enclosure). Unplug the cabinet before cleaning and then wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for Aluminum and stainless steel.

SAFETY SYMBOLS

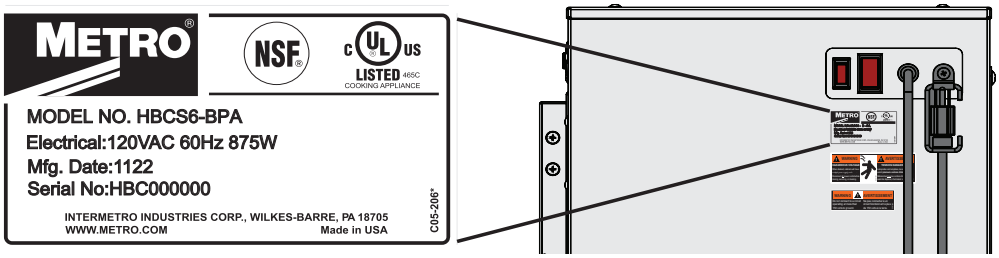


240V Units Only





IDENTIFYING YOUR CABINET



For future reference, note the serial and model number found on the data plate of the cabinet here:
Serial number _____
Date the cabinet was put into service _____
Fill out and return the warranty card located at the back of this manual.

PART NUMBERING

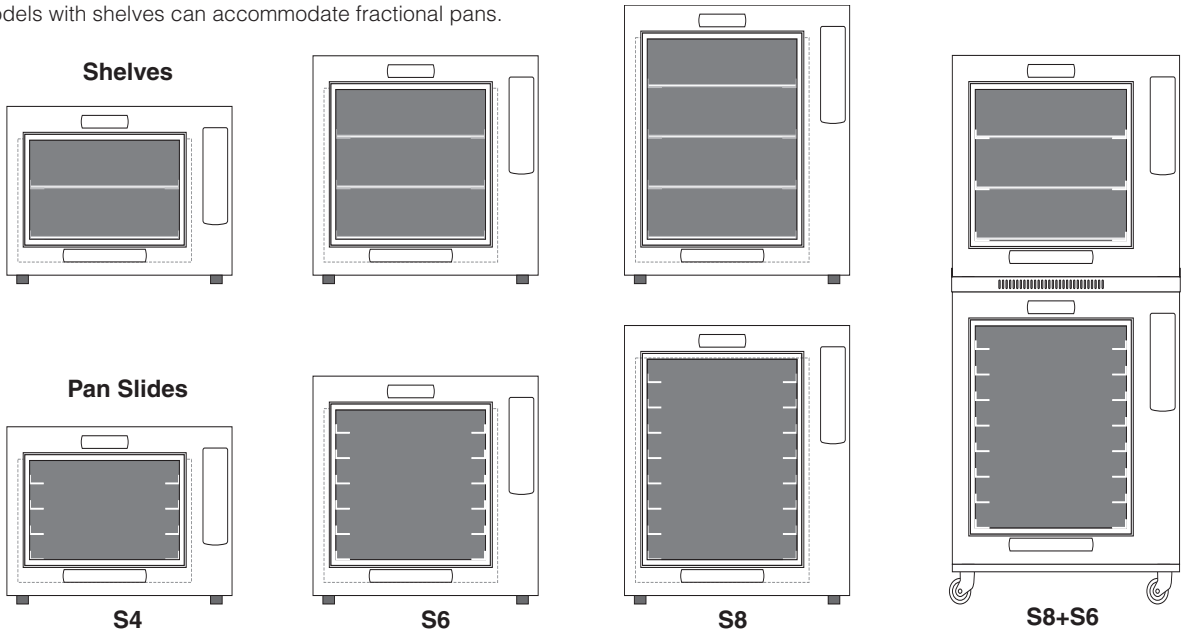
HBC S 6 - B X P A

- HBC — HOTBLOX Cabinet
- S — Width: Side Load
- 6 — Slide Levels: 4, 6, 8
- B — Controls: B- Basic; T- Touchscreen
- X — BLANK-120V; X- 220-240V
- P — Cabinet Construction: **BLANK** = Reach-In; **P** = Pass-Thru
- A — Add "A" for cabinets with factory-installed accessories

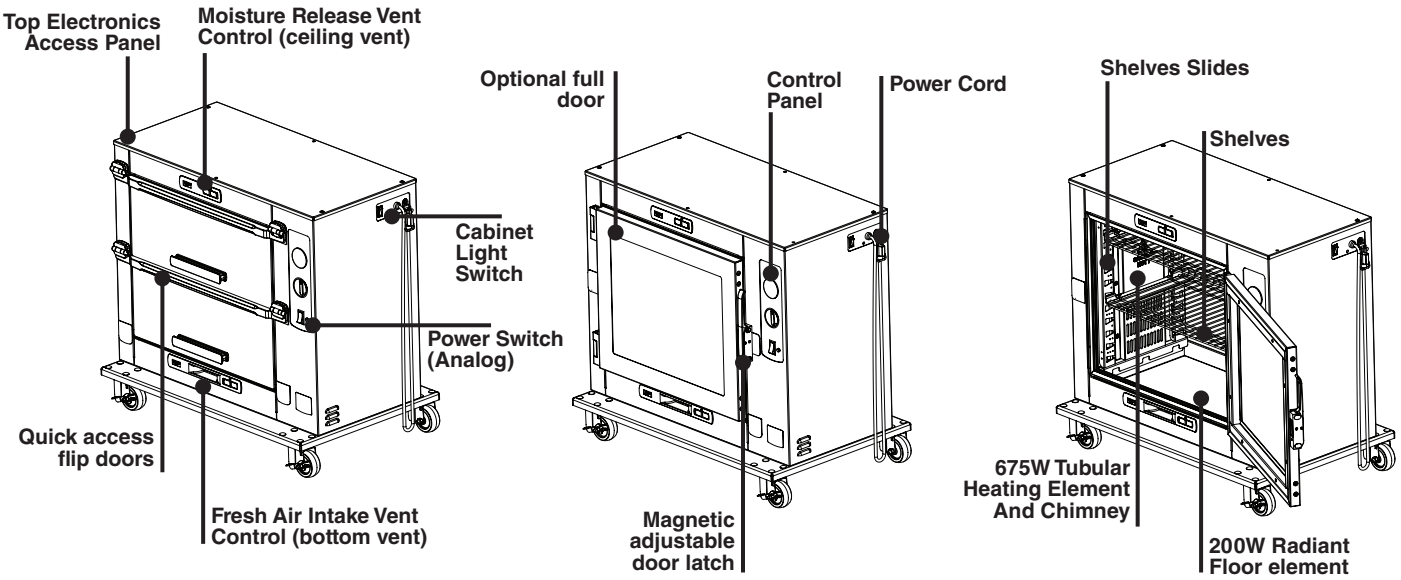
CABINET SIZES AND PAN CAPACITIES

Cabinet Size	Pan Capacities							
	Shelves				Pan Slides			
	12"x20" Steam - GN 1/1 Pans			Sheet Pans	12"x20" Steam - GN 1/1 Pans			Sheet Pans
	2.5" / 65mm	4" / 100mm	6" / 150mm	13" x 18"	2.5" / 65mm	4" / 100mm	6" / 150mm	13" x 18"
S4	2	2	1	2	4	2	1	4
S6	3	3	2	3	6	4	2	6
S8	4	4	3	4	8	5	3	8

Note: Models with shelves can accommodate fractional pans.



PRODUCT DETAILS



INSTALLATION AND SET-UP

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 5 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.
5. Refer to the data plate located near the power cord for the electrical specifications of the cabinet as shown on Page 2.
   - With the POWER switch OFF, plug the cord into the appropriate rated, grounded receptacle.
   - Cabinets rated at 120V must be plugged into a 15 amp or higher 125 VAC receptacle.
   - Cabinets rated at 220-240V must be plugged into a 15 amp 250V receptacle.

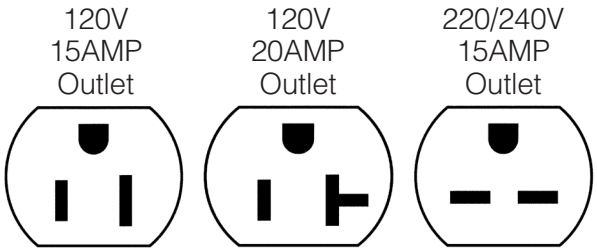


Figure 1: Wall Receptacles

CARE AND MAINTENANCE

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

Cleaning The Cabinet

WARNING: Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high pressure water.

CAUTION: Do not spray or pour water into the control enclosure. To clean the cabinet, wipe with a damp cloth and dry with a towel. Use only cleaning agents approved for Aluminum and stainless steel.

CAUTION: Do not use cleaners with chlorides or phosphates as they may cause damage to Aluminum and stainless steel.

1. Make certain that the cabinet has cooled down before cleaning. Use cleaners in proper concentrations. Follow the manufacturer's directions for the cleaning product used. After using any cleaning products, thoroughly rinse all surfaces to remove residue.
2. Use a damp cloth or sponge. Mild soap suitable for Aluminum and stainless steel is acceptable. Dry with a clean towel. Wipe up spills as soon as possible and regularly clean the cabinet to avoid staining and difficult to clean conditions.

Keeping the casters free of dirt build-up will go a long way in prolonging their life. Additionally, periodic tightening of door latch and hinge screws may be required.

NOTICE **Regularly inspect the casters. Tighten loose fasteners and replace worn or damaged parts with new InterMetro approved parts. Replace worn or damaged casters immediately. Additionally, periodic tightening of door latch and hinge screws may be required.**

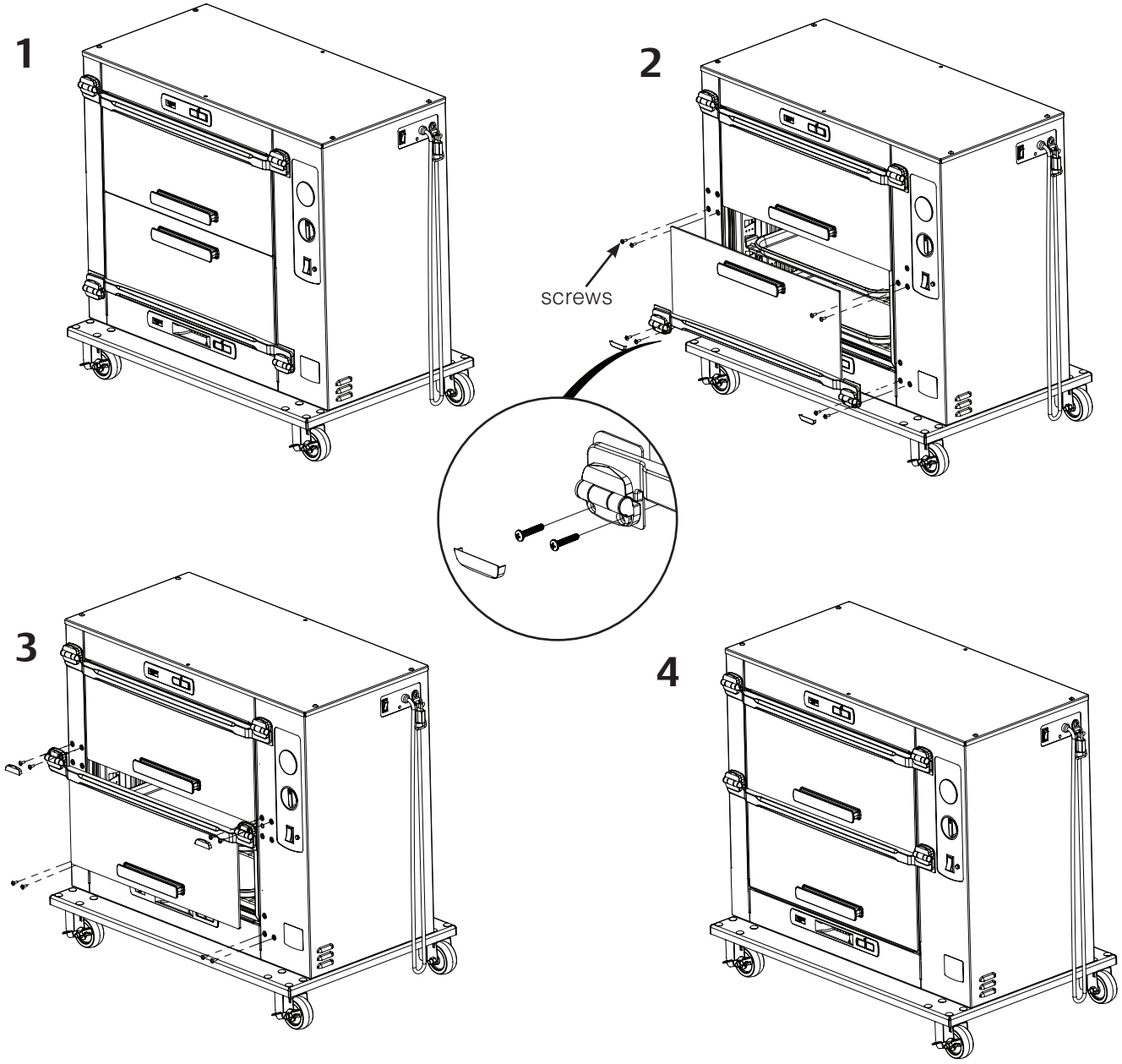
REVERSING THE DOOR

The door on your cabinet can be reversed to accommodate a Left or right hand and Top or Bottom opening. To reverse, follow the instructions listed below:

1. RECONFIGURING THE FLIP DOORS

The flip doors on your cabinet can be reconfigured to be hinged up or down.

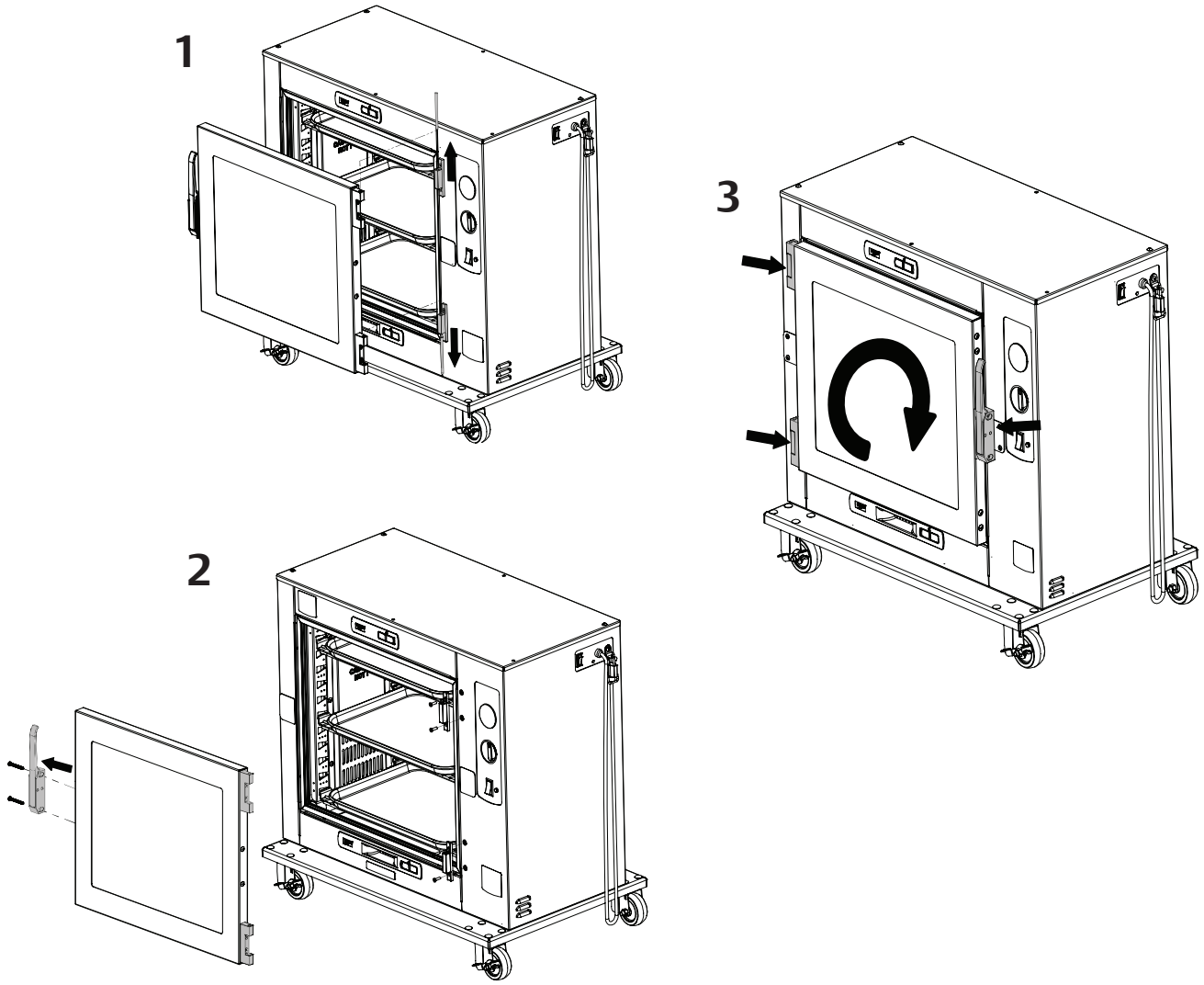
1. With the door in the closed position, remove the cabinet-side hinge screw covers by carefully prying-them off with a small blade or screwdriver. Remove the 4 screws and hinge shims while supporting the door and set-aside.
2. Remove the screws from the target hinge locations and move them to the remaining holes of the previous hinge location.
3. Attach the door and shims in the new location with the 4 screws, and replace the hinge screw covers.



2. REVERSING OPTIONAL FULL DOORS

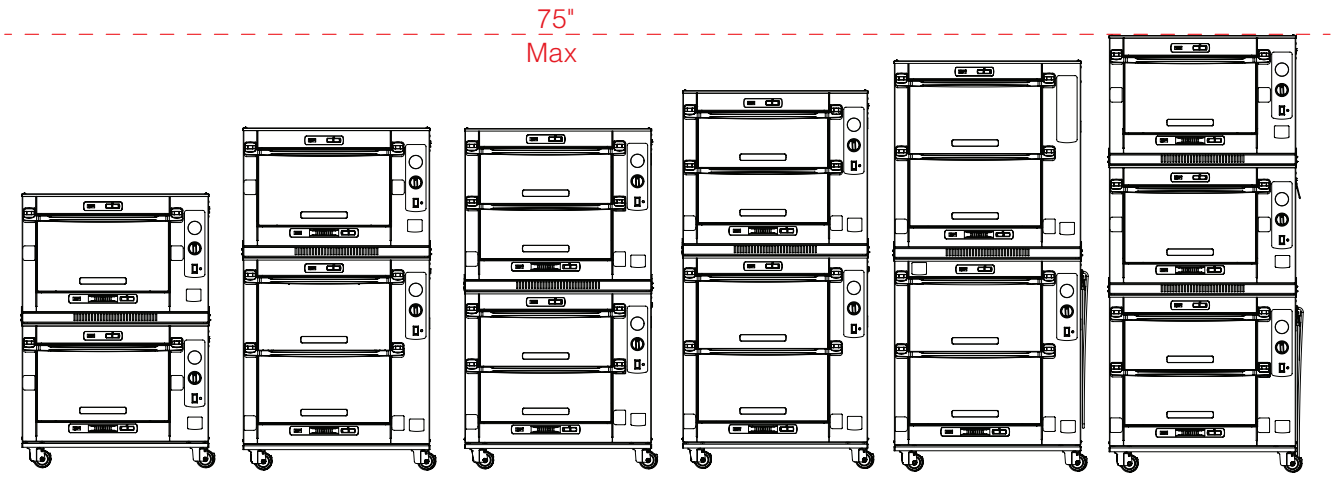
The door on your cabinet can be reversed to accommodate a right or left-hand opening. To reverse,follow the instructions listed below:

1. With the door in the closed position, remove the hinge pins by driving them up and out by using a hammer and a drive pin or small diameter screwdriver.
2. Once the pins are removed grasp the door firmly and pull the latch lever, this will release the door. Set the door on an appropriate work surface.
3. Remove the door latch by removing the black plastic screw covers and removing the screws holding the latch in place.
4. Rotate the door 180° as per arrow in below view and reinstall the door latch in the correct orientation. Tighten all screws before proceeding.
5. Remove the cabinet-mounted parts of the hinges by removing hinge screws from the left side of the cabinet and set aside. Then remount to the right side of the cabinet. Put the screws removed from the right side of the cabinet into the remaining holes on the left side. Tighten all screws before proceeding.
6. Place the door in-place, aligning the door latch, and the door mounted hinge parts with the cabinet mounted hinge parts. Tap the hinge pins into place so the top of the pin is flush with top of the cabinet mounted hinge part.



CABINET STACKING

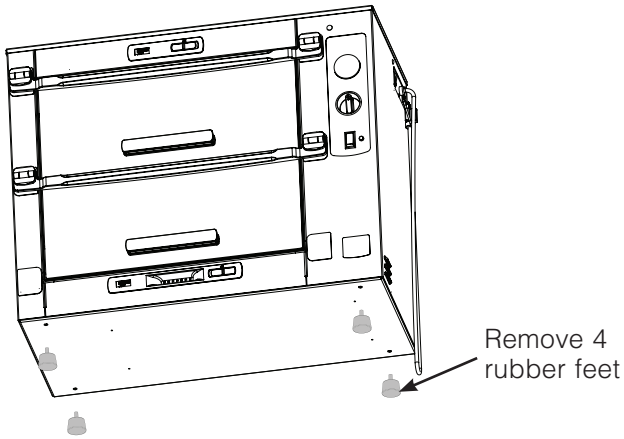
1. **Always use the stacking bracket to secure and maintain appropriate spacing and ventilation**
2. To avoid the risk of tipping, Stacked cabinets MUST NOT EXCEED 75” TOTAL HEIGHT.
3. To avoid injury, two people should be used to lift the upper cabinet(s) into place.
4. To avoid pinching injury, use caution when placing upper cabinets into stacking bracket.
5. To avoid damage to the cabinets, DO NOT LIFT CABINETS BY USING THE DOORS

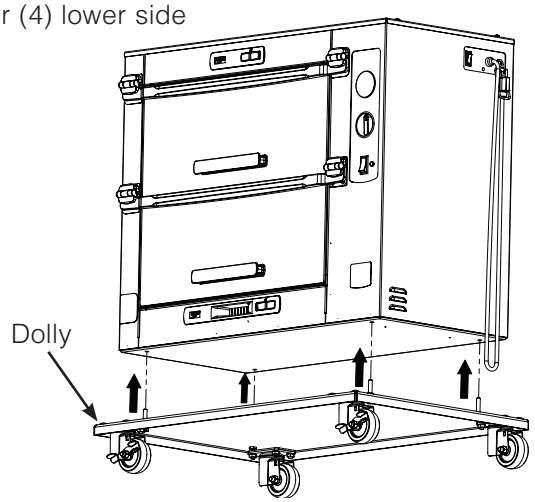


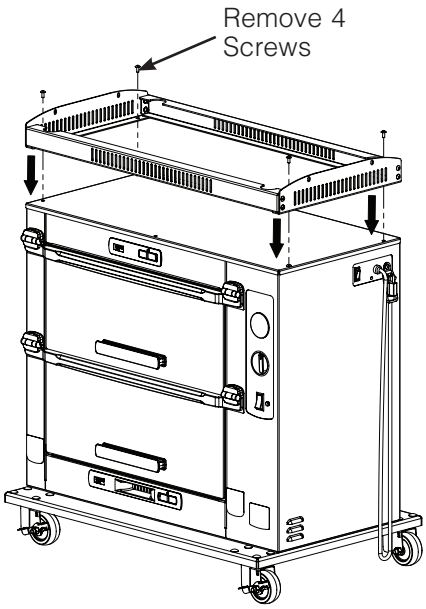
Stacking Requirements: Maximum stacked height shall never exceed 75” (1905mm). Maximum (2) S8, (2) S6 or (1) S6 and (2) S4 cabinets per stacked unit. Stacked cabinets must maintain 2” (51mm) spacing using proper stacking kit with proper ventilation.

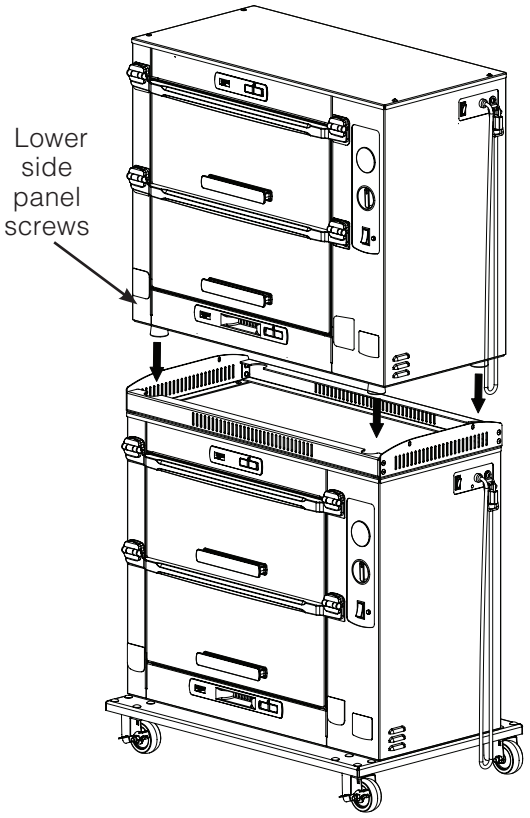
To Stack HOTBLOX Cabinets:

1. Remove the bottom rubber feet from cabinet.
2. Place cabinet on dolly and align with bottom panel screw and dolly screw holes.
3. Secure the cabinet in-place with the four dolly screws.
4. Remove the (4) screws on corners from top panel of the lower cabinet and set-aside. (leave the top panel in-place)
5. Place stacking bracket on top of the lower cabinet as-shown.
6. Secure the stacking bracket in-place with the four (4) top panel screws.
7. Remove the four (4) lower side panel screws and set-aside.
8. Carefully lift and place the upper cabinet on top of the stacking bracket, aligning and inserting the rubber feet into the notches of the stacking bracket.
9. Secure the upper cabinet to the stacking bracket with the four (4) lower side panel screws.



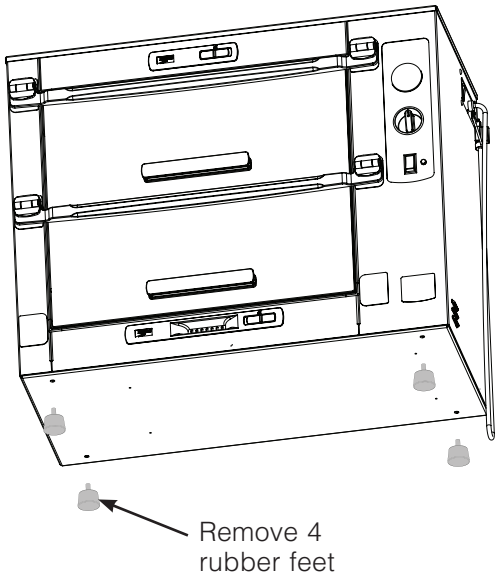


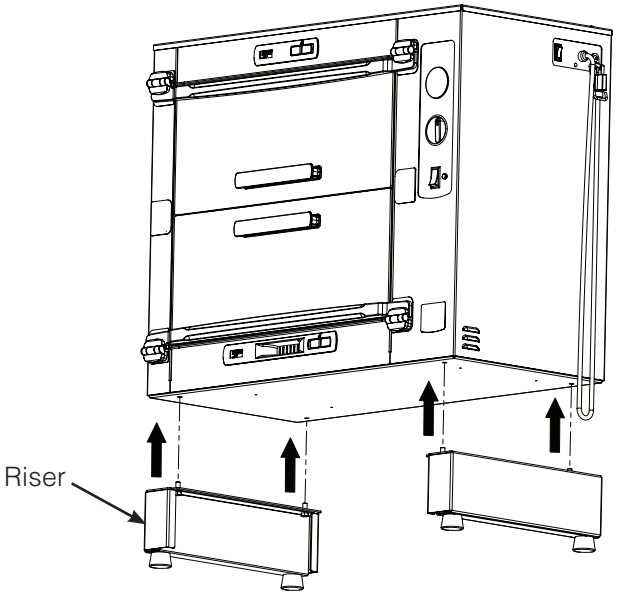




RISER INSTALLATION

1. Remove the bottom rubber feet from cabinet and install on riser panels.
2. Align the bottom panel screw holes and riser screw with the riser screw holes.
3. Secure the risers to the cabinet with the 4 screws provided.





OPERATING INSTRUCTIONS

Warning: Some surfaces, water and escaping vapor can be hot enough to burn. Use caution when opening doors and working in and around this cabinet.

Warning: Follow all food safety guidelines. Pre-heat the cabinet to the desired temperature before putting cooked, hot food into the cabinet. This is not a re-thermalization cabinet. Food must be at the appropriate temperature before being placed into this cabinet.

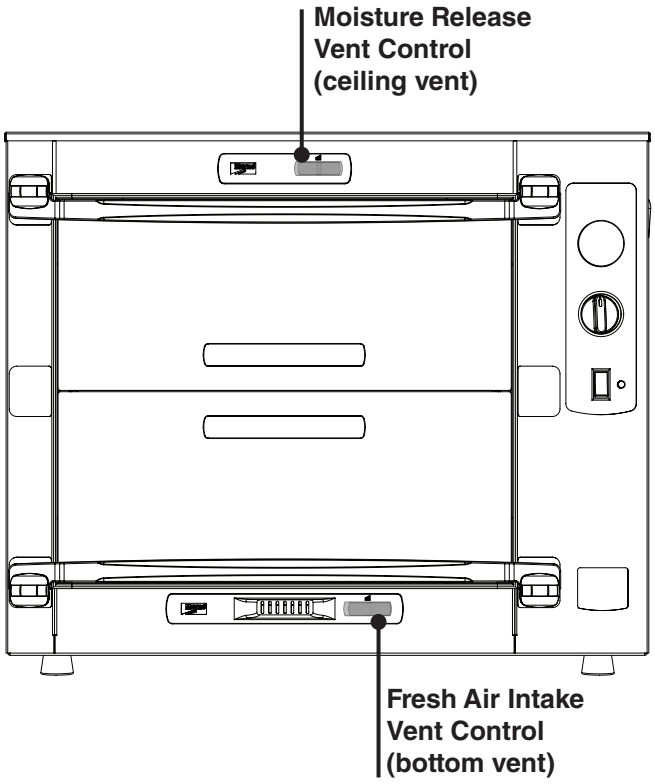
Note: Before using your cabinet for the first time clean cabinet thoroughly as described below, heat the cabinet to maximum temperature for 90 minutes to burn off oils left from manufacturing process. During this process slight smoke or smell may be noticed.



CABINET AND DOOR VENT OPERATION:

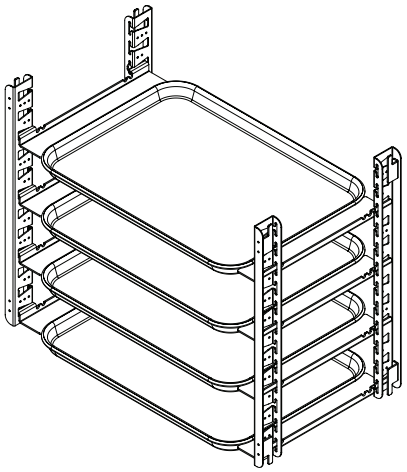
All HOTBLOX cabinets employ a dual vent system to help control humidity inside the cabinet. They can be configured differently depending on food holding requirements.

1. For basic holding applications, it is recommended that both the bottom and ceiling vents are closed.
2. For moist food holding, each cabinet is equipped with a heating element under the floor. In order to create humidity, simply add warm water in the pan, and close both the bottom and ceiling vents.
3. For crispy foods, make sure both the bottom and ceiling vents are open. This will allow humid air given off by the food to release through the ceiling vent with the assistance of fresh air entering through the bottom vent to replace the exhausted humid air. Note, in most cases water should NOT be added in the pan for crispy holding, but if holding some foods like certain styles of breaded chicken for longer periods of time, it may be beneficial to add a water in the pan and keep the vents open to maintain internal moisture (depending on the desired external food texture).

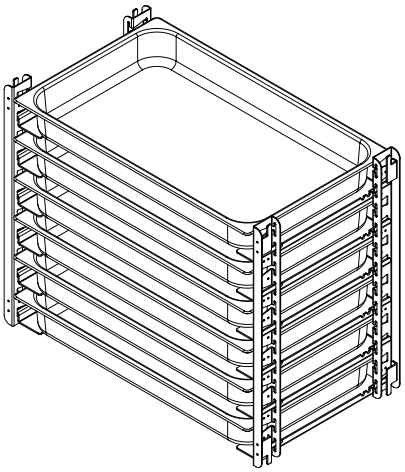


ADJUSTABLE SLIDES AND SHELVES

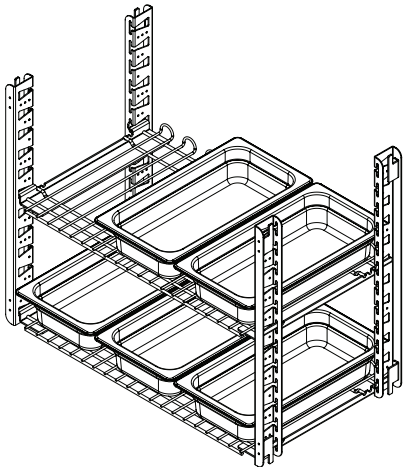
- The slides and shelves can be configured to accommodate a variety of convenient pan access modes. (shown below).
- Shelves can be slanted by one or two slots.
- Slanted one notch equals about 9°
- Slanted two notches equals about 18°



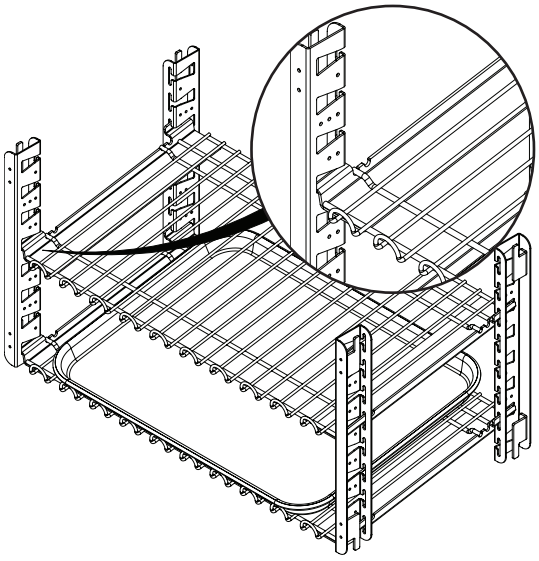
1. Flat Slides: Lip Load Sheet Pans



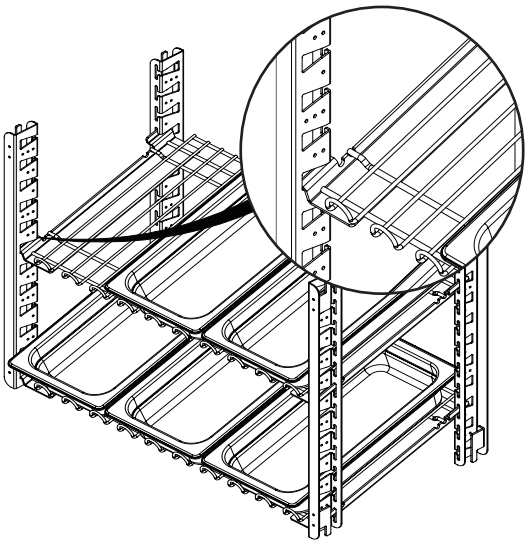
2. Flat Slides:
   Bottom-Load Food Pans



3. Flat Shelves: Sheet Pans
4. Flat Shelves: Food Pans
   Shelf ledges in back



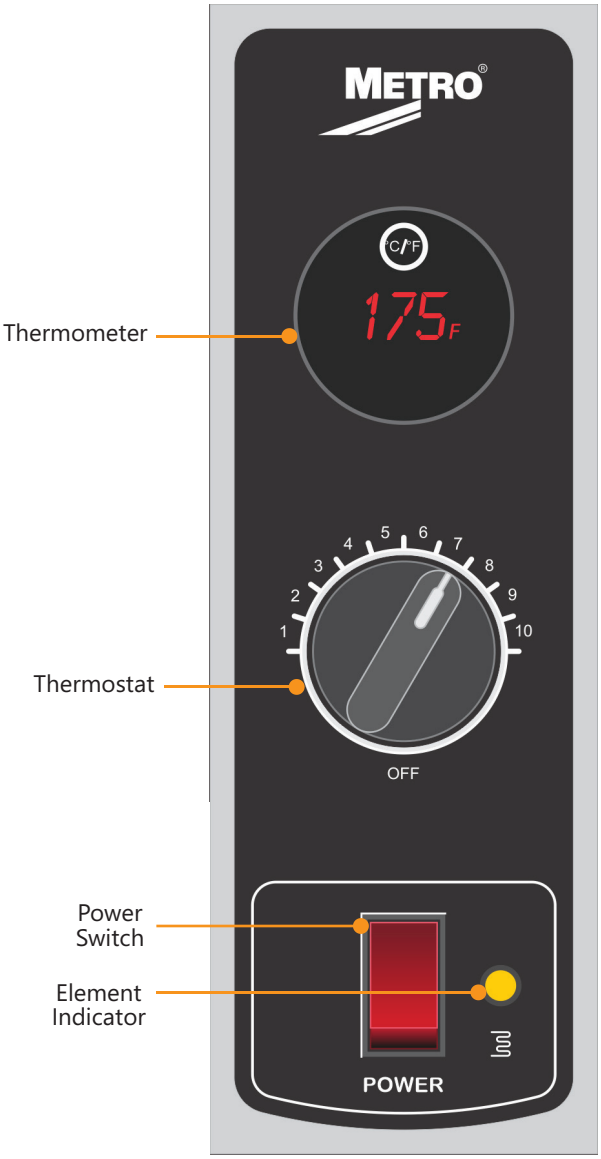
5. Slanted Shelves: Sheet Pans Shelf ledges in front Shelves in front notch



6. Slanted Shelves: Food Pans Shelf ledges in front Shelves in rear notch

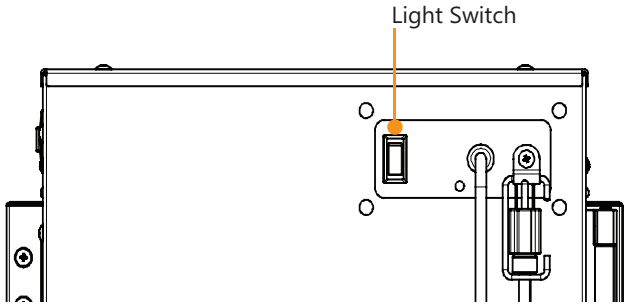
OPERATING INSTRUCTIONS - BASIC CONTROLS

- Red ON/OFF switch is located on the control panel which is used to turn the cabinet on or off.
- The amber indicator light next to the switch indicates when the cabinet elements are energized. During the initial pre-heat phase this will remain on continuously. When the cabinet reaches it's set-point the light will turn off. It is normal for the thermostat to cycle on and off as the cabinet is operating.
- The thermometer indicates the internal cabinet temperature.
- Set the thermostat to the desired setting, and allow the cabinet to preheat without any food inside. The time required to reach the desired temperature is dependent upon the set point and ambient temperature where the cabinet is located. Setting 7 will produce a cabinet temperature of approximately 150°F (66° C) after allowing the cabinet to preheat for 18-35 minutes.
- Press C/F button to toggle between °F and °C.



LIGHTING OPERATION

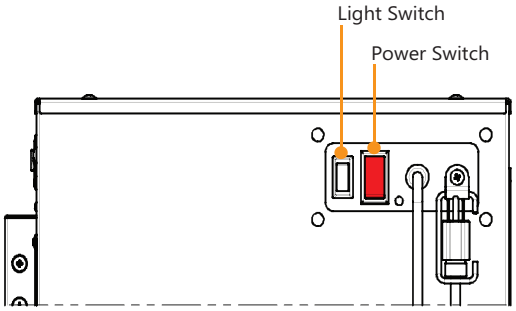
- This cabinet comes equipped with LED Lighting to improve visibility of the cabinet contents.
- If the lights are switched on, they will automatically turn on with the cabinet.



OPERATING INSTRUCTIONS - TOUCHSCREEN CONTROLS

POWER-UP & PRE-HEAT

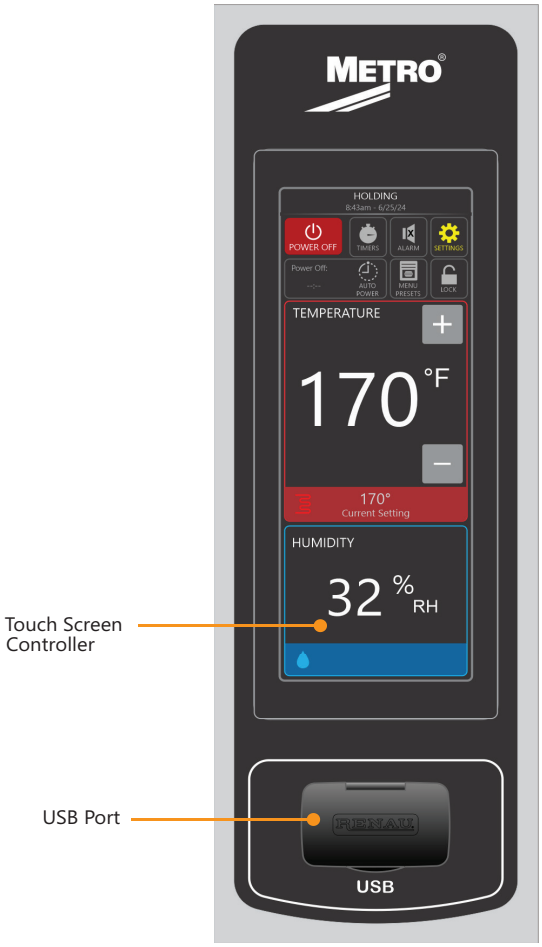
- Ensure that the Master Power switch on the rear of the cabinet is in the ON position. The touch screen will then initialize and a POWER ON button will be visible.
- When the cabinet is turned on and touch screen is active, the cabinet will cycle through the start-up sequence and begin Pre-Heat mode until the temperature set point is reached.
- The larger characters on the display show the actual cabinet temperature. The temperature set point is also visible in smaller characters. Cabinet humidity is also displayed and can be affected with the cabinet and door vents.
- To change the temperature set point, select the large temperature characters and use "+ / -" symbols.
- Select the "Settings“ button to configure Date/Time, Temperature scale, Low temperature alarm, Timers, Language, Control lock, Autopower and to access cabinet information.
- Only way to get to menu presets. Allow the cabinet to pre-heat without food for 18-35 minutes. The time required to reach the temperature set point is dependent on the set point, the size of the cabinet, and the temperature of the room the cabinet is in.
- The cabinet controls will “remember” their settings when the cabinet is turned off. Therefore, when the unit is turned back on, the settings will be the same as they were during the previous use.



Low Temperature Alarm

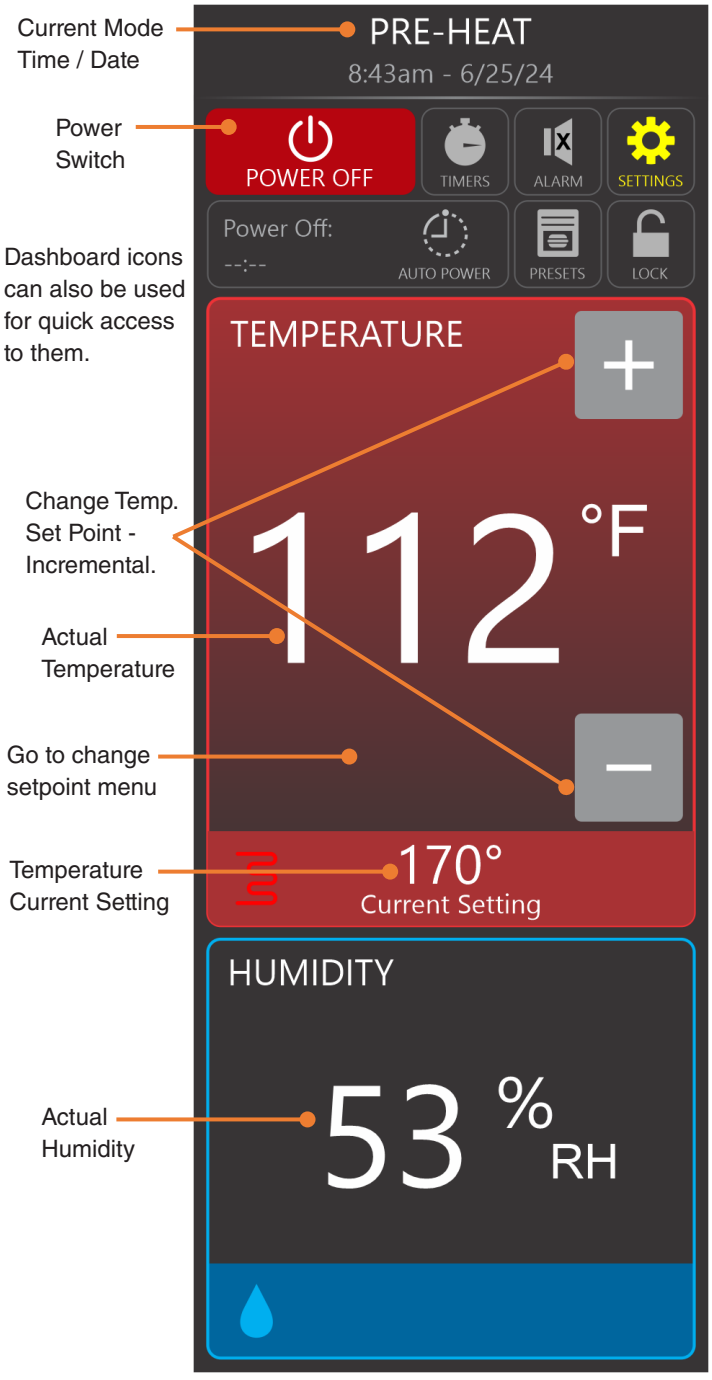
This cabinet is equipped with a low temperature alarm system that (when enabled) will alert you if the temperature falls below the alarm set point for more than 5 minutes during operation.

- The temperature display will turn red and an audible alarm will be activated if a low temperature condition is detected.
- Go to SETTINGS/SET ALARMS to adjust the alarm settings
- If the cabinet’s TEMPERATURE set point is set below the low-temperature alarm set point, the alarm is disabled.
- The low temperature alarm is also disabled during pre-heat.



Main Display (Pre-Heat)

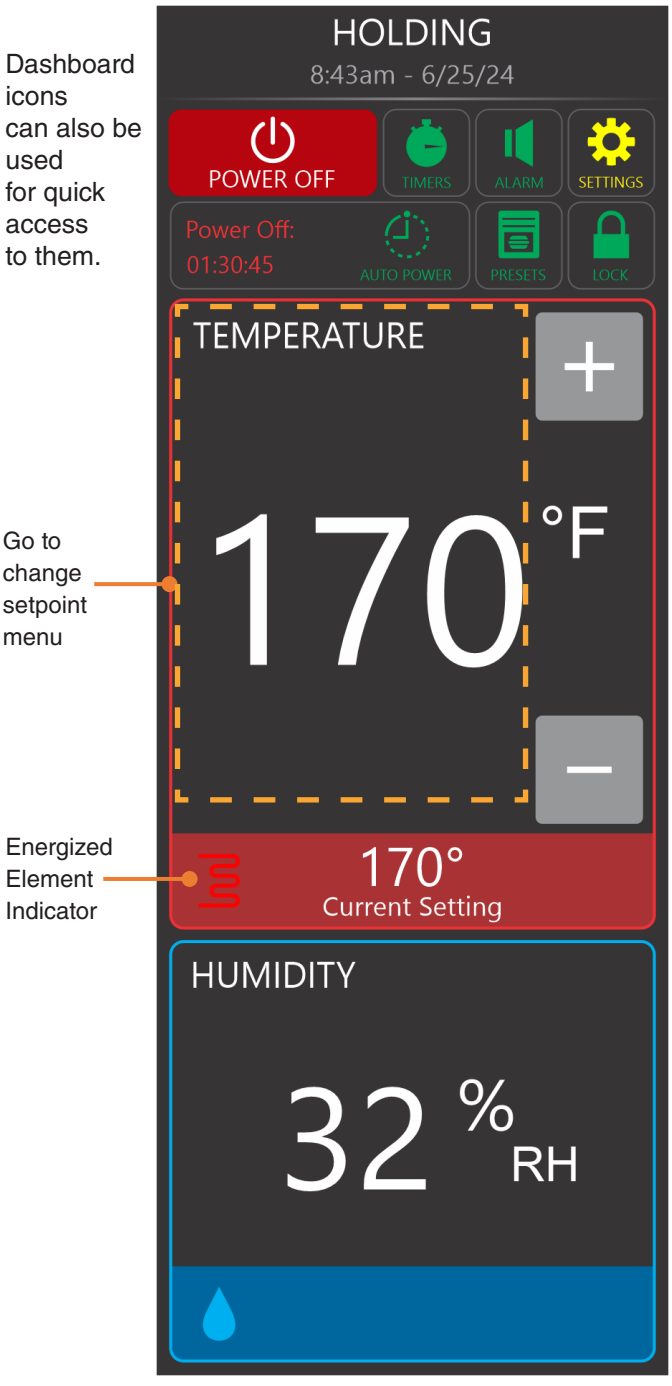
- After POWER ON, Pre-heat mode is active until the temperature set point is reached.
- Menu presets and Settings functions are accessible during pre-heat.
- Temperature set point can be changed during pre-heat.



Change Temperature Set Point buttons (single increment)

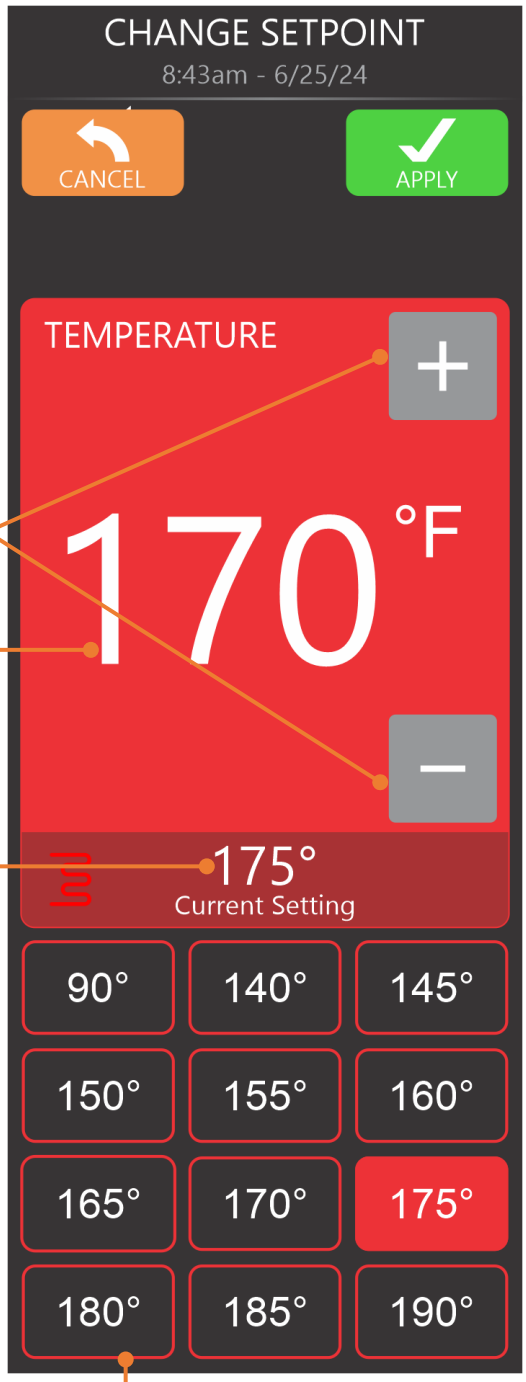
Main Display (After Pre-Heat)

After Pre-heat mode is complete the “Steady State” main display screen is displayed.



Change Set Point

The change set points screen is activated by selecting the large (actual temperature) display on the main screen.



Change Temp. Set Point - Incremental.

Actual Temperature

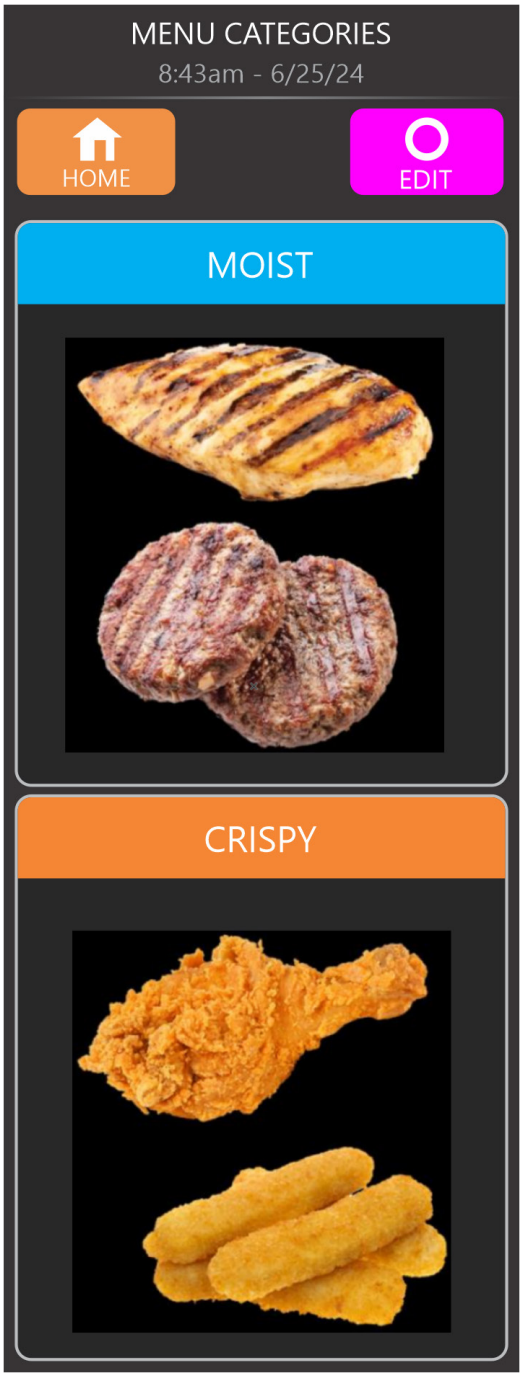
Updates and blinks as the new temperature is selected

Temperature presets allow quick selection of common temperature settings

Menu Preset Categories

The main menu for Menu Presets displays the main food categories that contain the individual menu presets.

The HOME button exits and returns to the main screen.

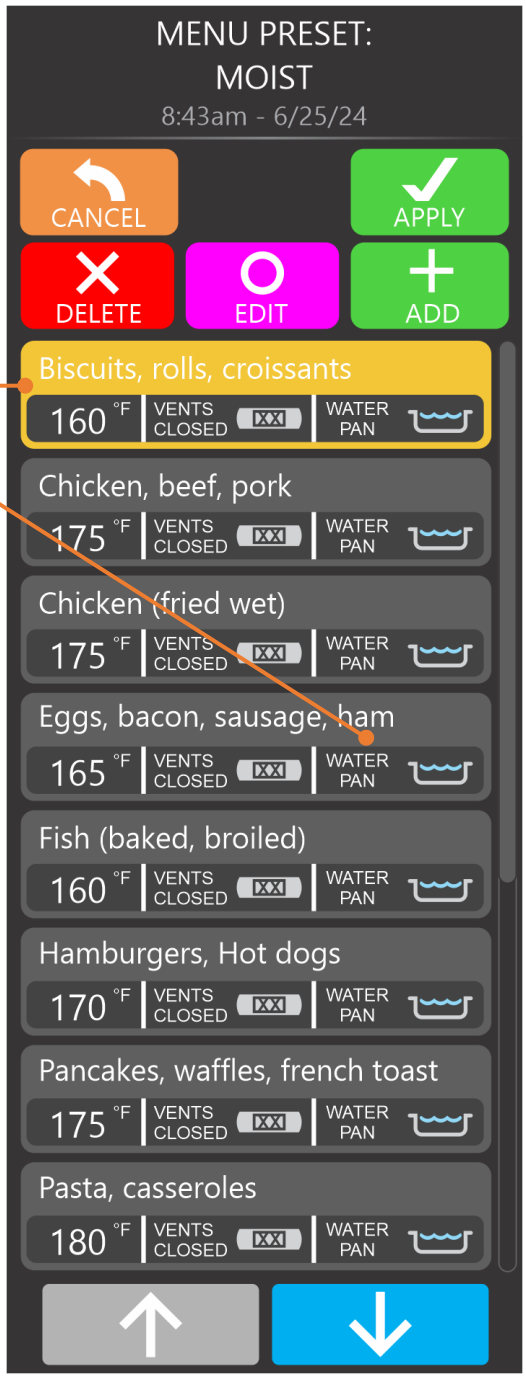


The menu category buttons advance to a list of specific menu presets where presets can be selected, edited, added, or deleted.

Menu Presets

This screen displays the list of menu presets for the selected category.

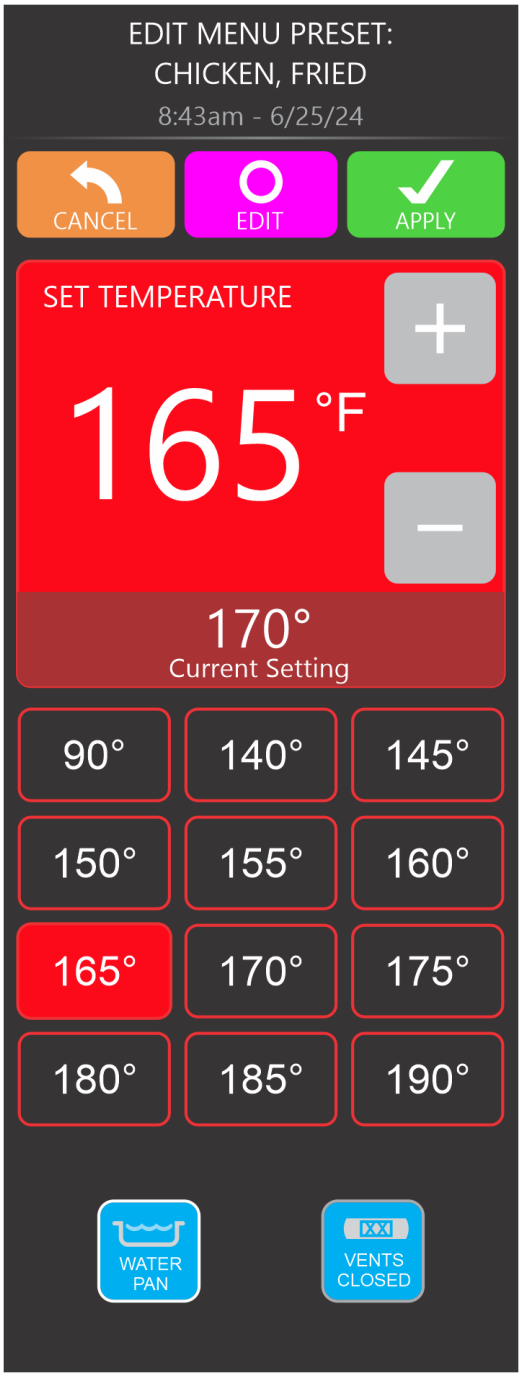
Select a menu item to apply, edit or delete it.



Edit Menu Presets

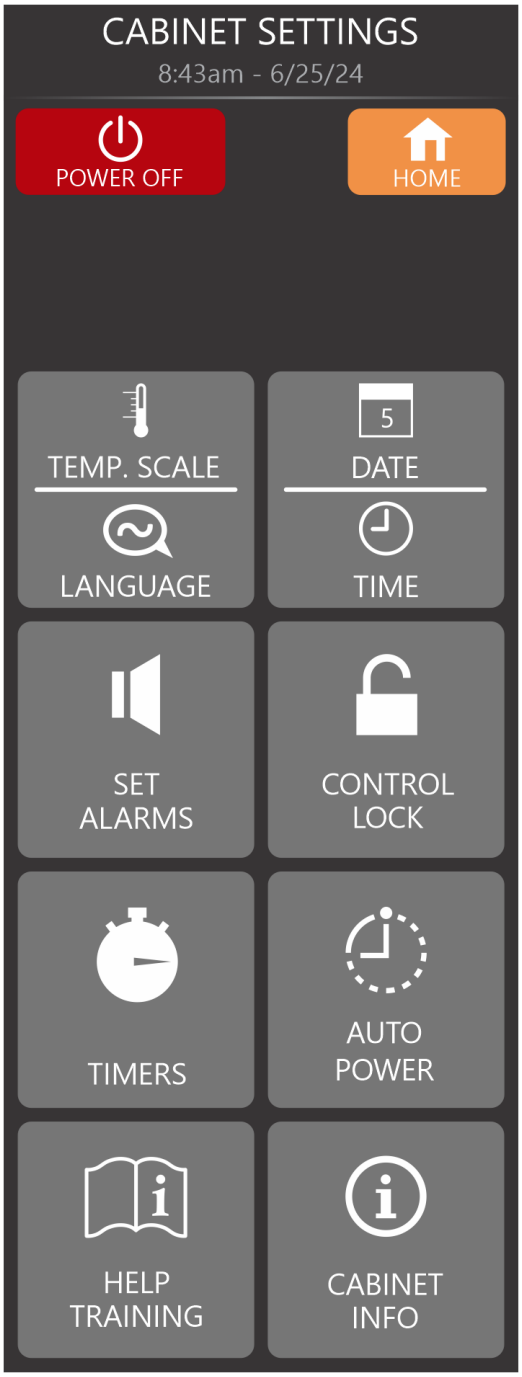
Set temperature, water pan and vent conditions for the menu preset.

Select EDIT to rename the preset



Settings

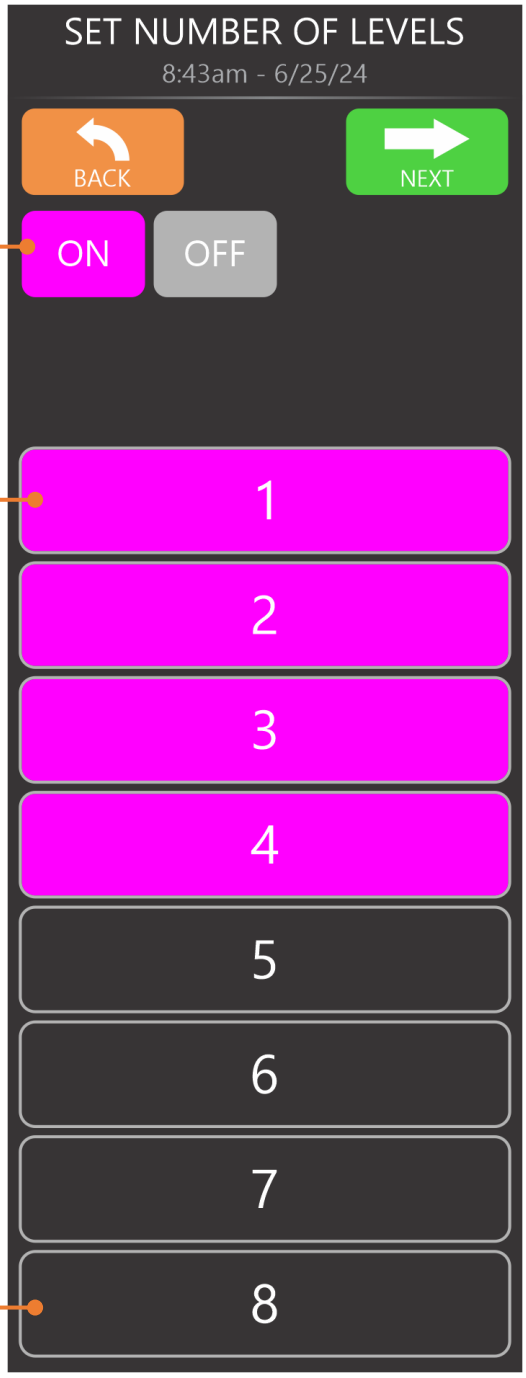
Configure Temperature scale/Language, Date/Time, Low temperature alarm, Control lock, Timers, Auto power, and to access cabinet information.



- TEMPERATURE SCALE & LANGUAGE: Allows the temperature scale to be changed to Fahrenheit or Celsius and allows the user interface language to be changed to English, Spanish, or French.
- DATE & TIME: Allows the time format, time, date format and date to be set. Date and time need to be set before the AUTO START feature can be used.
- SET ALARMS: Allows the setting of the low temperature alarm set point, and alarm volume. Alarm volume can also be turned off. Visual indicators and icons will still be activated for low temperature and low water alerts if alarm volume is set to off.
- CONTROL LOCK: Allows passcode-protected locking of the controller to prevent changes from being made to the cabinet settings. Some functions (Help, Menu Preset selection and Change Setpoints) can be enabled if desired.
- TIMERS: Allows the programming of between 1 and 24 timers; up to 3 timers on up to 8 levels. Timers can be set to count-up or count-down. Timers facilitate FIFO (first-in-first-out) to manage food quality and safety.
- AUTO POWER: Allows the programming of timers that will automatically turn the cabinet on at specific times for different days of the week.
- HELP & TRAINING: Provides a QR Code link to access detailed information and videos.
- CABINET INFO: Allows the cabinet serial number to be entered and saved for future reference. USB functionality allows the cabinet data (menu presets, alarm, auto start, and timer settings) to be saved to and loaded from a USB flash drive. Controller firmware can also be updated through the USB port. A factory reset can also be performed here.

Timer Setup

This screen is the first step in programming count-up or count-down timers.

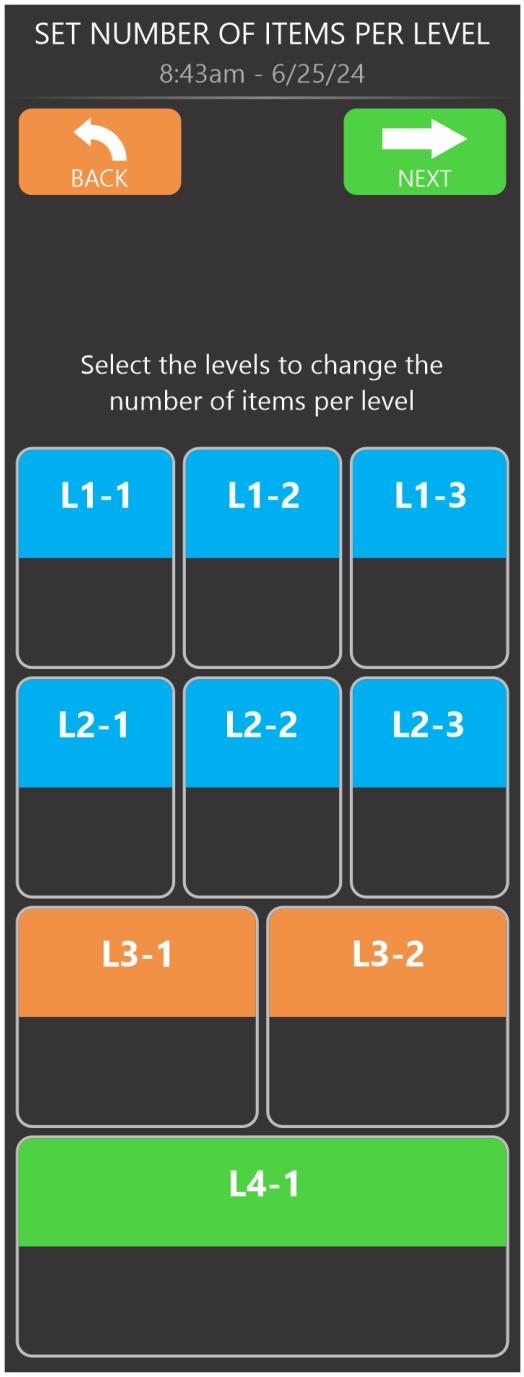


Select to turn the timer function on or off

Select the number of shelves or slide levels in the cabinet.

Timer Setup

This screen allows the configuration of the number of pans per shelf level. The default is one pan per shelf and the maximum is three.



Timer Setup

This screen allows count-up or count-down timers to be programmed. Count-down timers have programmable “Green, Orange, and Red” zones to make it easy to manage maximum holding times and perform a FIFO process or mange different food holding times.

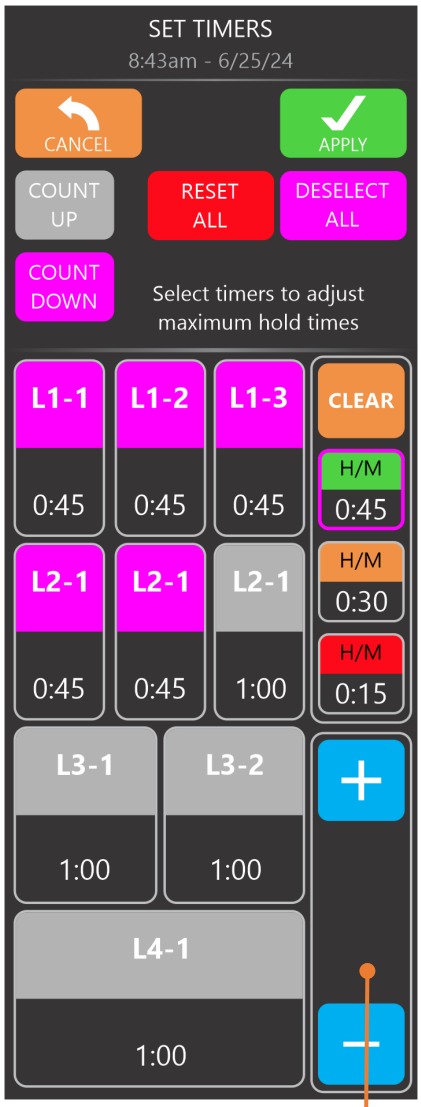
Select Countdown to activate the count-down timer

If COUNT UP is selected, there is no option to set individual times.

Select one, a group or all of the timers.

Select timers to be set.

After setting, deselect and then select additional timers to be set.



Select the timers to be set. Use the +/- buttons to change the max time (green zone). Orange and red zones will change automatically. They can be modified independently if desired.

Timer Holding

When timers are active, the main screen displays all configured timers.
Initially all timer buttons will be gray (OFF).
Select the timer buttons to start or reset the individual timers when adding or removing pans.

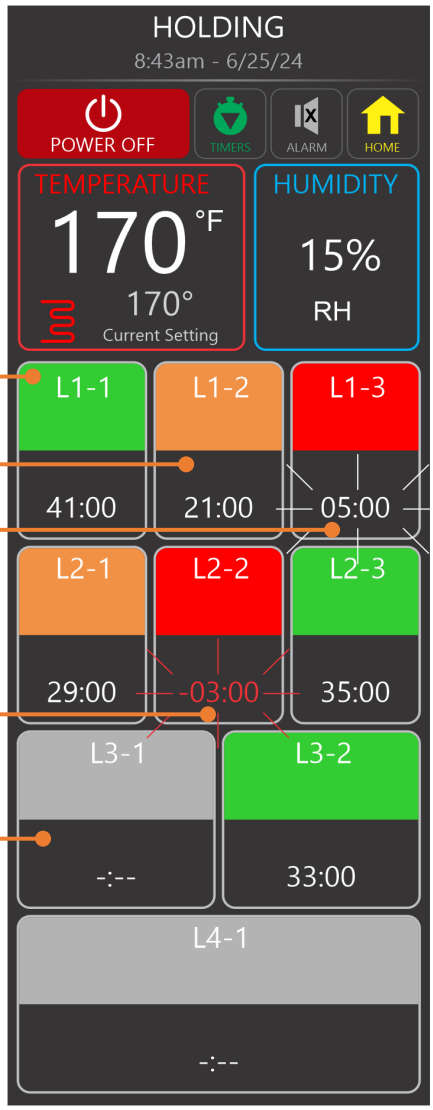
Timer in Green Zone.

Timer in Orange Zone.

Timer in Red Zone. Lowest time blinks.

Timer Expired. Counts-up (blinking red)

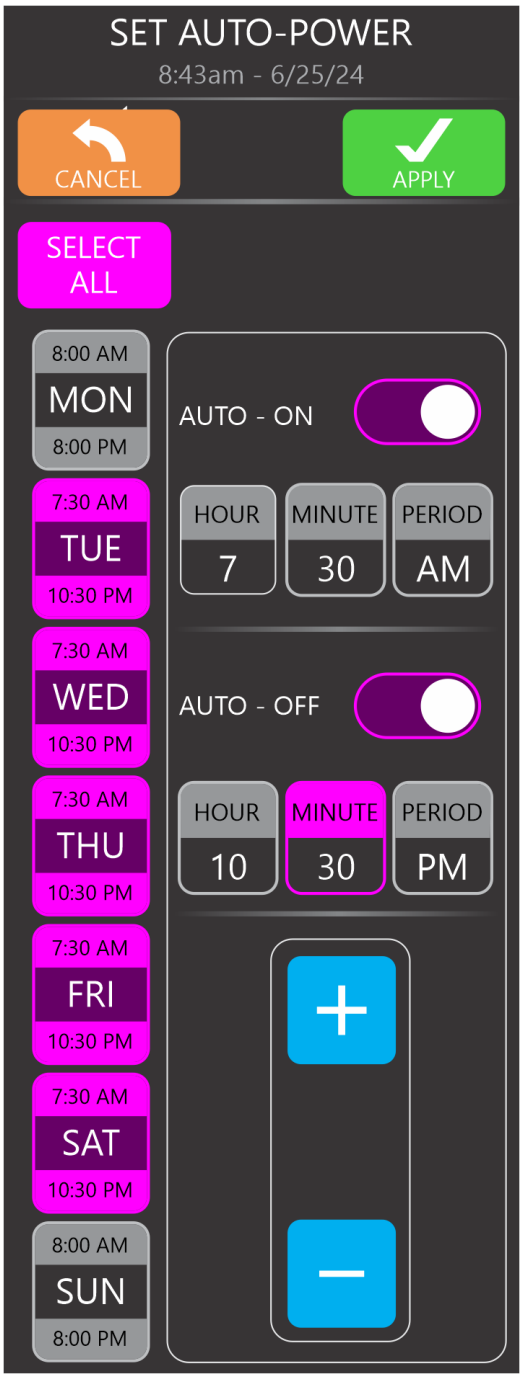
Timer OFF (reset)

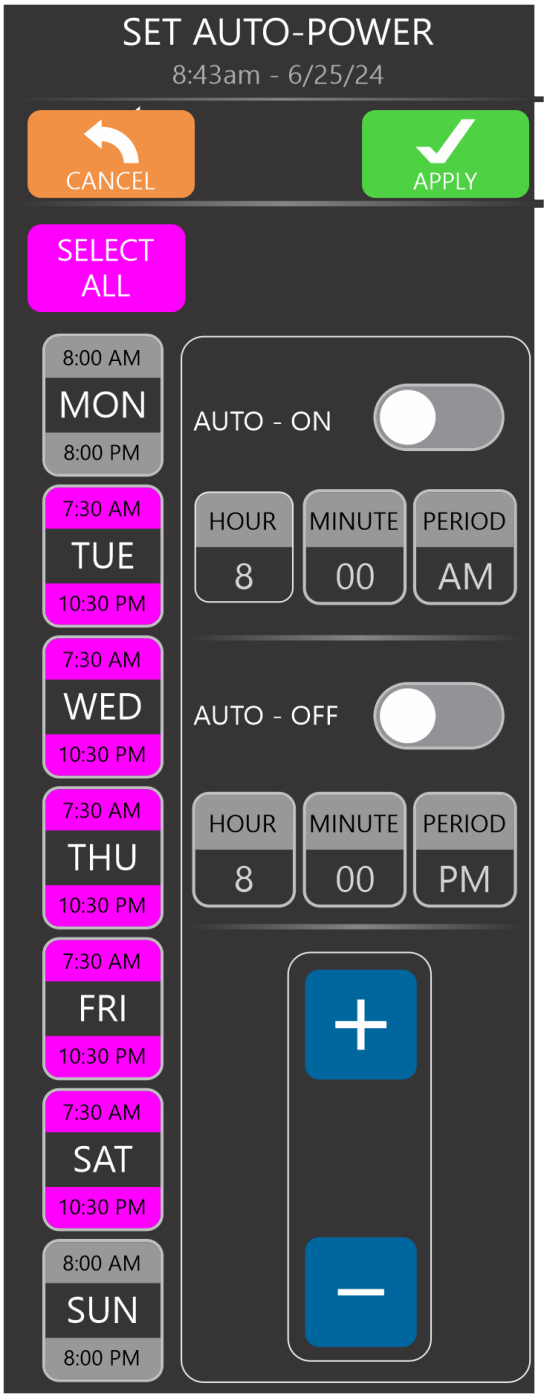


Select the HOME button to access all other controller functionality. this will not affect the active timers.

Auto Power

This screen allows automatic power on and off on specific days of the week. Auto power on might be used to ensure the cabinet is pre-heated and ready when needed. Power off might be used to ensure that the cabinet is not accidentally left on.





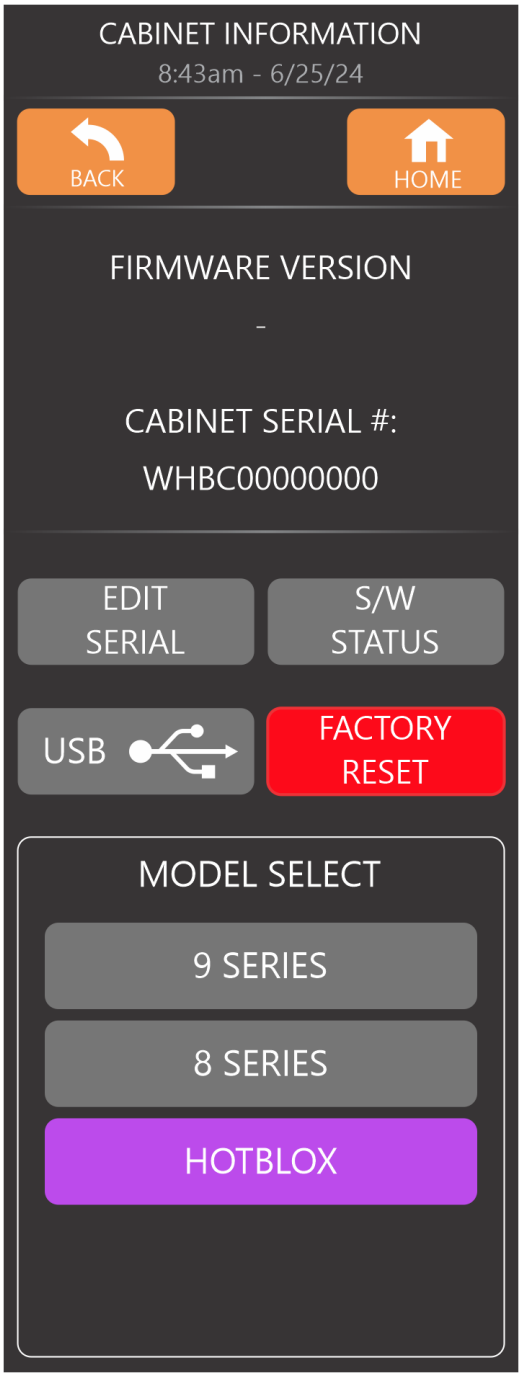
Help / Training Screen

Scan the QR Code on the cabinet display or in this document with the QR code reader on your phone or device to access detailed information and videos.



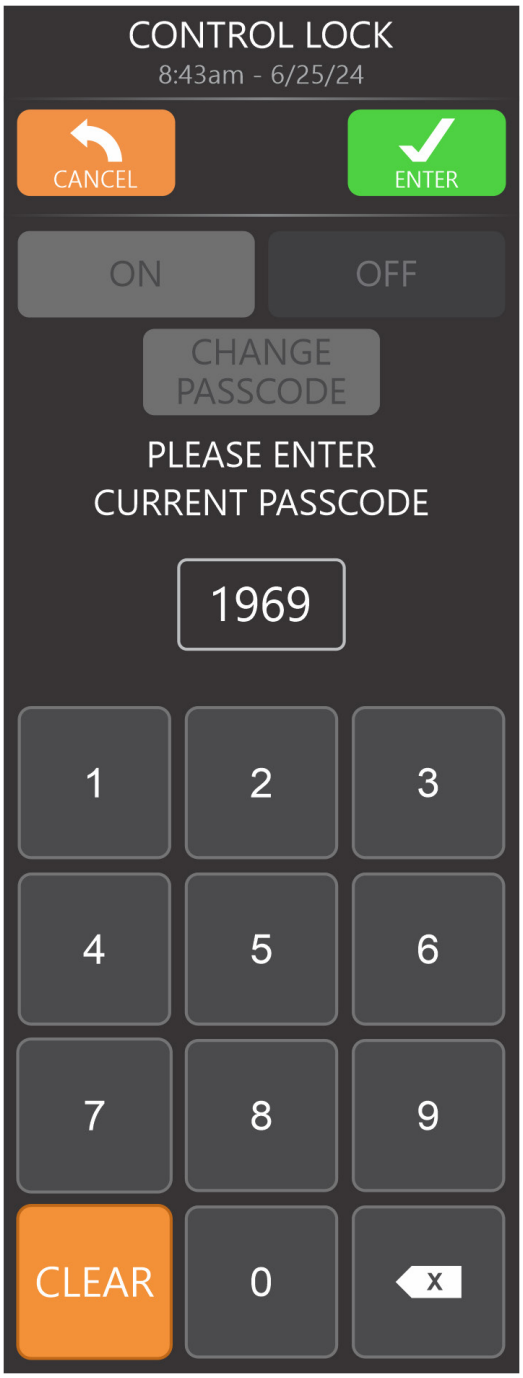
Cabinet Info

Access to firmware version, all usb functionality, controller communication troubleshooting (SW status), and Factory reset.



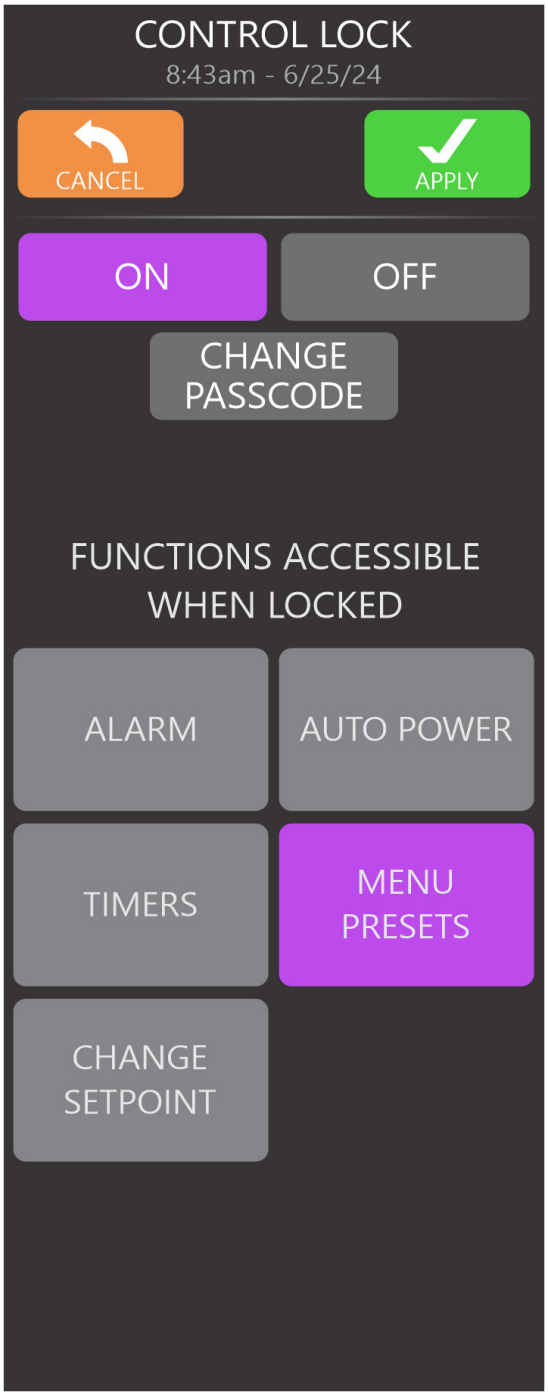
Control Lock

To turn on the control lock, enter the default pass code (1969). The pass code can then be changed to another 4 digit pass code.



Control Lock

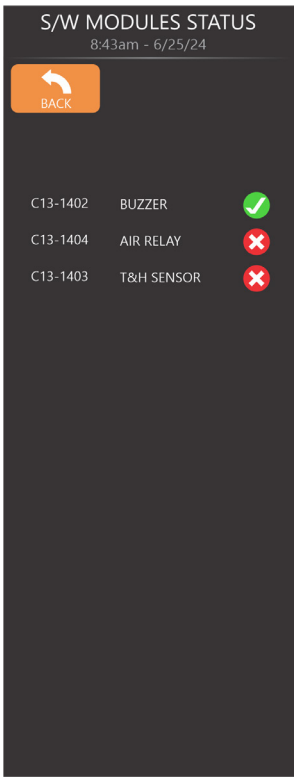
Select cabinet functions that are accessible to the user when the control lock is turned on.



BASIC TROUBLESHOOTING

WARNING: Only factory approved service agents must attempt to service, repair or replace electrical components, wiring or power cord.

1. **Controls do not work (no heat being generated or fan does not run):**
   a. Check that the cabinet is plugged-in.
   b. Check that the outlet has power.
   c. Check that the power switch is in the “On” position.
   d. Check the cabinet wiring from the power cord to the power switch.
   e. For Basic Controls check wiring to thermostat.
   f. For Touchscreen controls, check wiring to power supply and/or check power supply output (5V) DC.



2. **Temperature Display with “---” (No reading): (Touchscreen Models Only)**
   a. Check Single Wire Interface status.
      i. Path: SETTINGS → CABINET INFO → S/W STATUS.
      ii. If the screen shows all tick " √ " green colored then the communication harness is ok**.**
      iii. If any component and/or the Single Wire harness itself is faulty or a connector is not seated properly, then the display will show an “X” mark in a red circle to the right of any component not communicating. However, this does not mean that all of those components are faulty or have a bad connection. The first component that has a fault will prevent all downstream components from communicating. The status screen helps to begin the troubleshooting, starting with the first non-communicating device. The order of components is the controller (not shown on the display), the buzzer (C13-1402), the relay (C13-1404), and the temperature and humidity sensor (C13-1403).

3. **Temperature too hot:**
   a. During initial pre-heat, cabinet may overshoot set point.
   b. If displayed temperature exceeds 210°F (99°C):
      - Fan wiring may be faulty or disconnected. Fan may need replacing.
      - For Basic Controls the thermostat may have failed and the thermal cut-out device is controlling the temperature.
      - Thermal cut-out device may have failed.
      - For Touchscreen controls, Relay may be faulty/shorted.

3. **Temperature too low:**
   a. The cabinet may still be in pre-heat or recovering from the door being opened.
   b. Door is not closed or sealing properly.
   c. Worn out door gasket. Replace gasket.
   d. Fan is not circulating air, check fan wiring. Fan may also be faulty and need replacement.
   e. For Basic controls, thermostat may be faulty.
   f. For Touchscreen controls, relay may be faulty.

4. **No heat generated**
   When power is on, amp draw for 120V units should be approximately 7.3 amps and 3.6 amps for 220-240V models.
      - Air heater element may be faulty.
      - Surface element may be faulty.
      - The wiring to the surface element may be faulty or disconnected.
      - The wiring to the air heater element may be faulty or disconnected.
      - Thermostat may be faulty. (Basic Controls)
      - The thermal cut out may be open or have a disconnected wire coming to it or going from it to the element.
      - Relay may be faulty (Touchscreen Controls).

SERVICE and REPLACEMENT PARTS

(BOTH 120V & 220-240V)

WARNING: Only factory approved service agents must attempt to service, repair or replace electrical components, wiring or power cord.

Item/	Part No.	Description
1	RPC13-1430	Fan, 120V
	RPC13-1431	Fan, 240V
2	RPC13-375	Master Power Switch
3	RPHBC-CORD-120V	Power Cord, 120V
	RPHBC-CORD-240V	Power Cord, 240V
4	RPC13-1415	Strain Relief
5	RPC13-1436	Thermal cut-out
6	RPC13-096	Terminal Block
7	RPC13-367	Tubular Heating Element, 120V 675W
	RPC13-369	Tubular Heating Element, 240V 675W
8	RPC13-1380A	Foil Heating Element, 120V 200W
	RPC13-1380B	Foil Heating Element, 240V 200W
9	RPC06-913	Thermostat Knob
10	RPC09-213	Thermostat Mounting Cup
11	RPC13-1432	Thermostat
12	RPC13-246	Amber Indicator Light
13	RPC13-1400	Digital Control Screen
14	RPC13-1402	Digital Control Sound Module
15	RPC13-1401	Digital Control USB Module
16	RPC13-1404	Digital Control Relay Module
17	RPC13-1405	Digital Control Power Supply
18	RPC13-1403	Digital Control Temp-Humd Sensor
-	RPC13-1408	USB Wire Harness
	RPC13-1449	Main Wire Harness
19	RPC07-055	Sensor Grommet
20	RPHB-SCLP	Analog Sensor Clamp Kit
21	RPC07-114A	Door Gasket, 12.44" x 21.94" (S4 models)
	RPC07-114B	Door Gasket, 18.44" x 21.94" (S6 models)
	RPC07-114C	Door Gasket, 24.44" x 21.94" (S8 models)
22	RPC14-119	Hinge (Full Door)

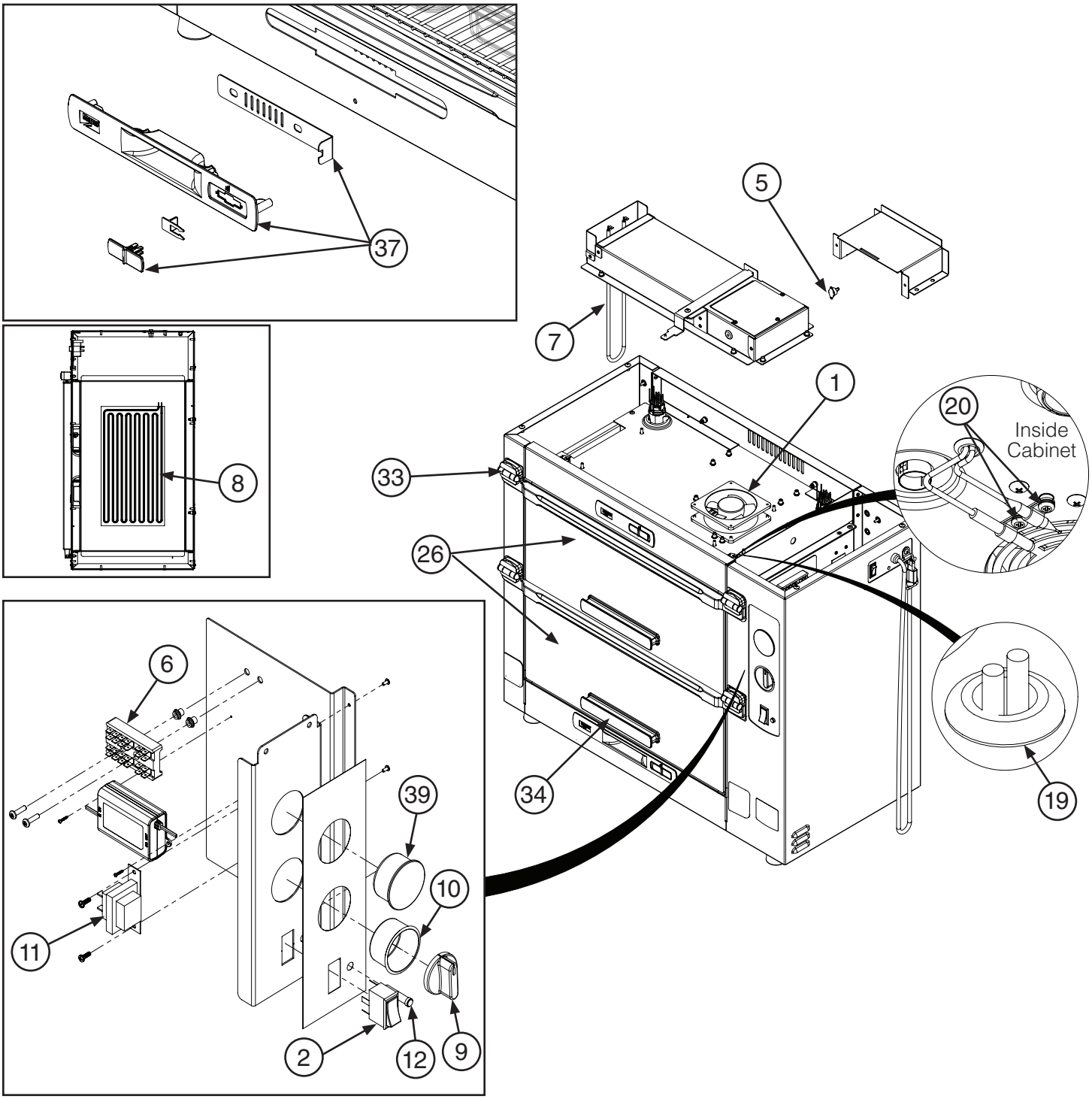
Item/	Part No.	Description
23	RPC14-118A	Door Handle (Full Door)
	RPC14-118	Optional Offset Door Latch (Full Door)
24	B3B	3" Swivel Brake Caster
25	B3	3" Swivel Caster
26	RPHBCS4-FLIPDR	S4 Flip Door
	RPHBCS6-FLIPDR	S6 Flip Door
	RPHBCS8-FLIPDR	S8 Flip Door
	RPHBCS4-FULLDR	S4 Full Door
	RPHBCS6-FULLDR	S6 Full Door
	RPHBCS8-FULLDR	S8 Full Door
27	HBCS-SHELF	Wire Shelf
28	HBCS-SLIDEPR	Slide Pair
29	RPHBCS4-URT	S4 Slide Upright
	RPHBCS6-URT	S6 Slide Upright
	RPHBCS8-URT	S8 Slide Upright
30	HBCS-STACK	Stacking Kit
31	HBCS-RISER	Riser
32	HBCS-3CASTER	Dolly Base
33	RPC14-402	Flip Door Hinge
34	RPHBCS-HANDLE	Flip Door Handle
35	RPC13-1447	LED Light
36	RPC13-1451	LED Light Power Supply
37	RPHBC-DRVENT	Bottom Vent Assembly
38	RPC13-183	Simple Control Thermometer Transformer
39	RPC13-1450	Simple Control Thermometer
40	RPC11-185	Water Pan
41	RPC13-1411	Light Switch

SERVICE and REPLACEMENT PARTS (BASIC CONTROLS + OTHER COMMON PARTS)

(BOTH 120V & 220-240V)

WARNING: Only factory approved service agents must attempt to service, repair or replace electrical components, wiring or power cord.

*Check data plate at rear of cabinet to confirm cabinet voltage before selecting replacement parts.

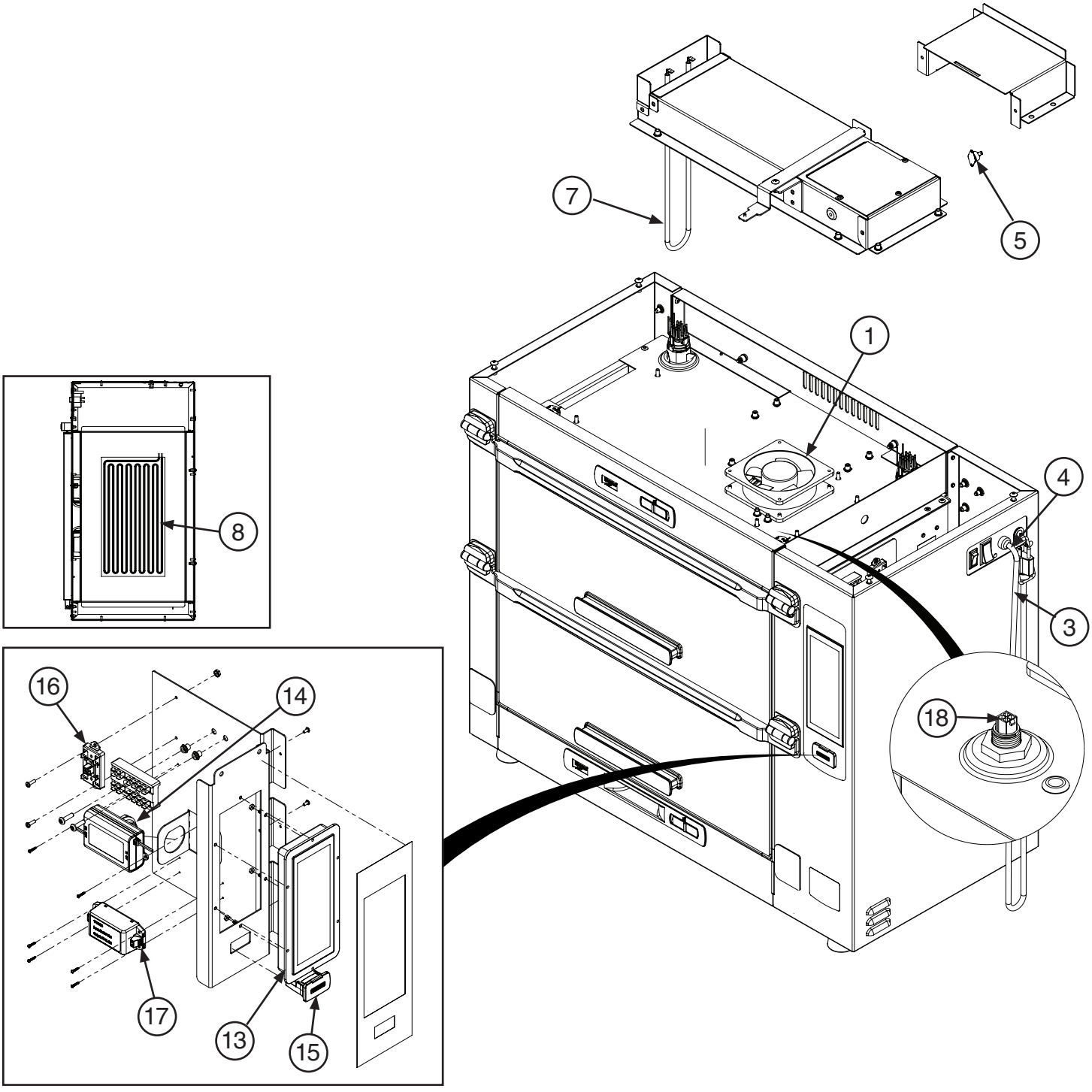


SERVICE and REPLACEMENT PARTS (TOUCHSCREEN CONTROLS + OTHER COMMON PARTS)

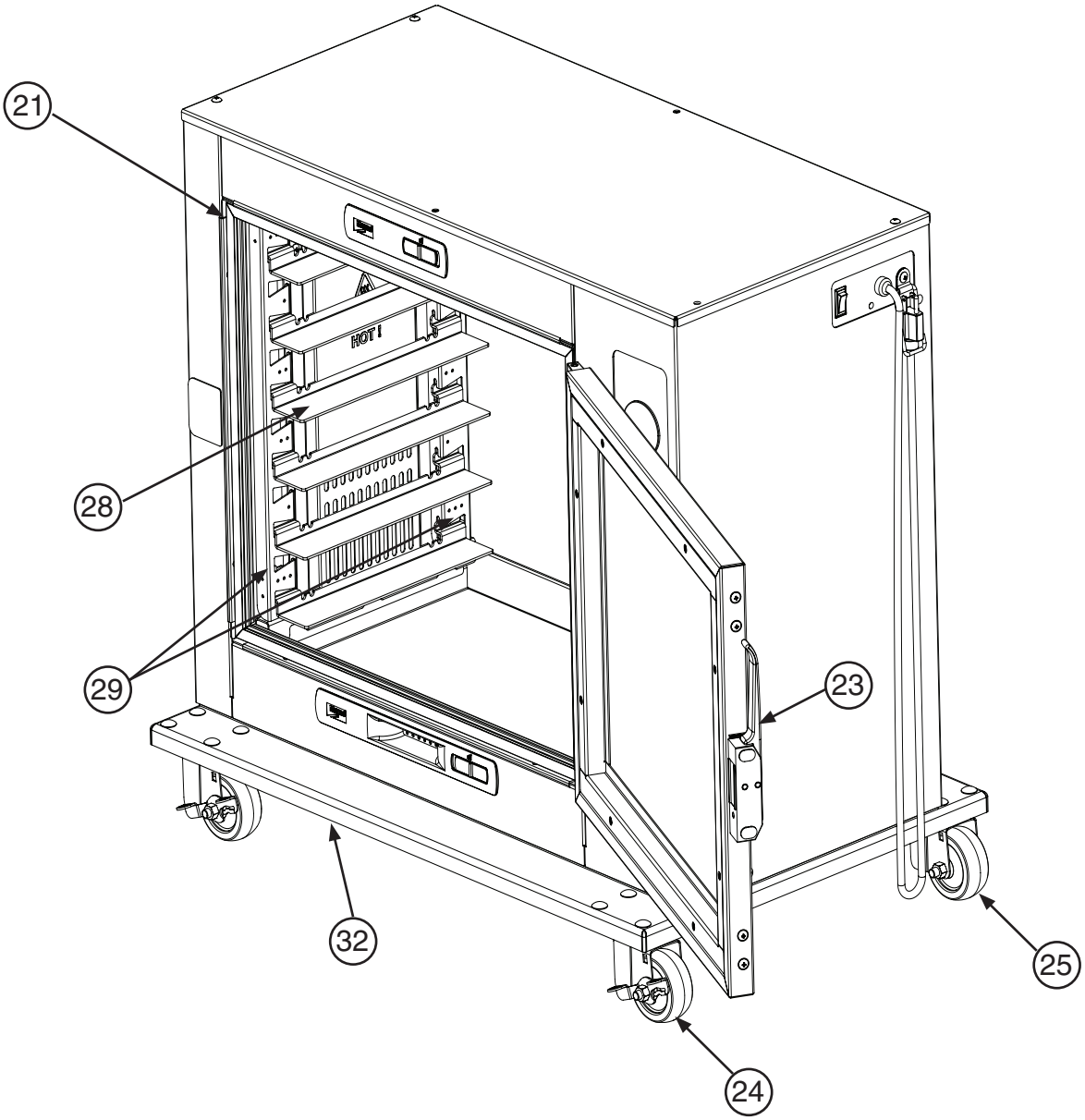
(BOTH 120V & 220-240V)

WARNING: Only factory approved service agents must attempt to service, repair or replace electrical components, wiring or power cord.

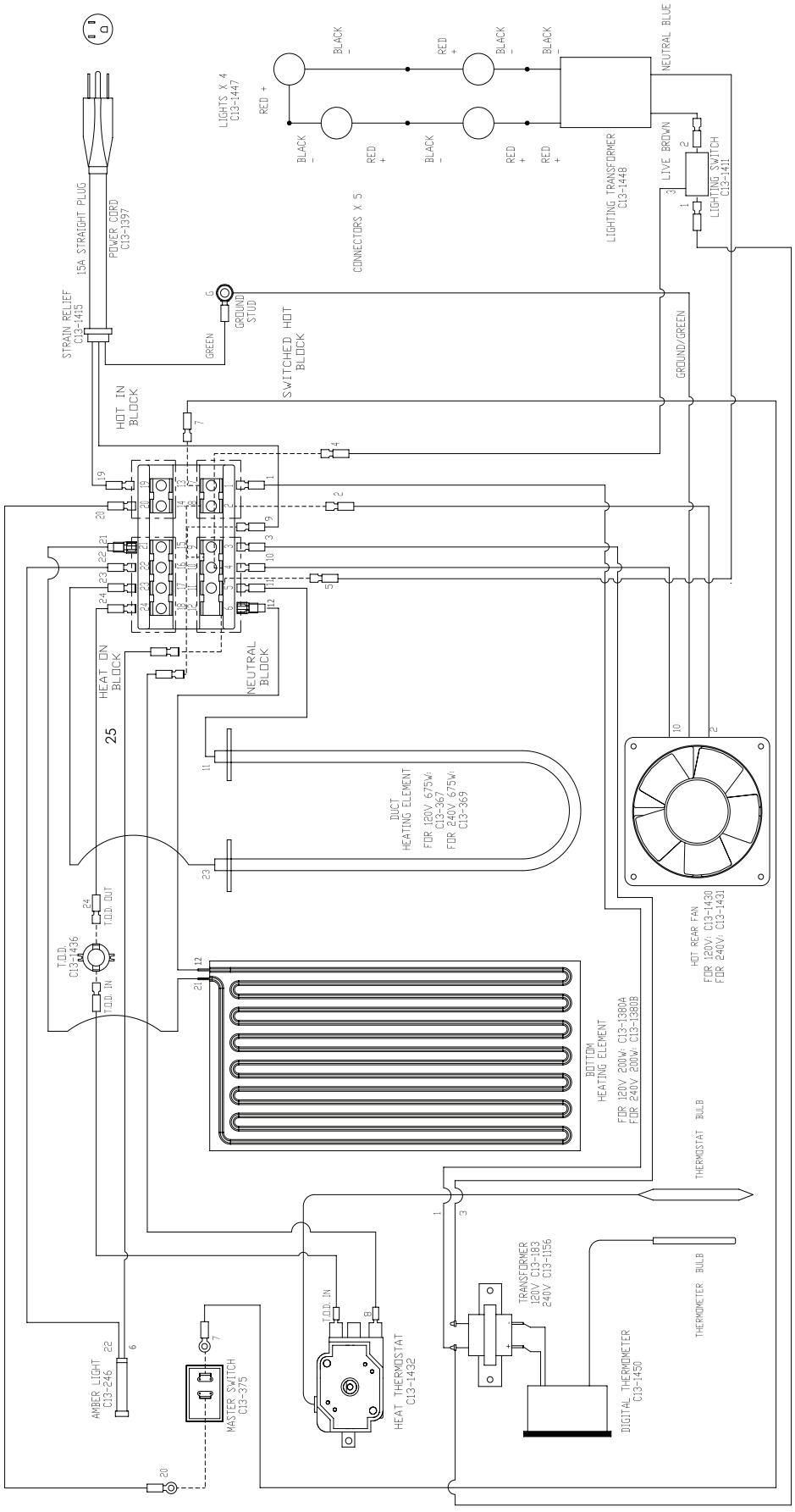
*Check data plate at rear of cabinet to confirm cabinet voltage before selecting replacement parts.



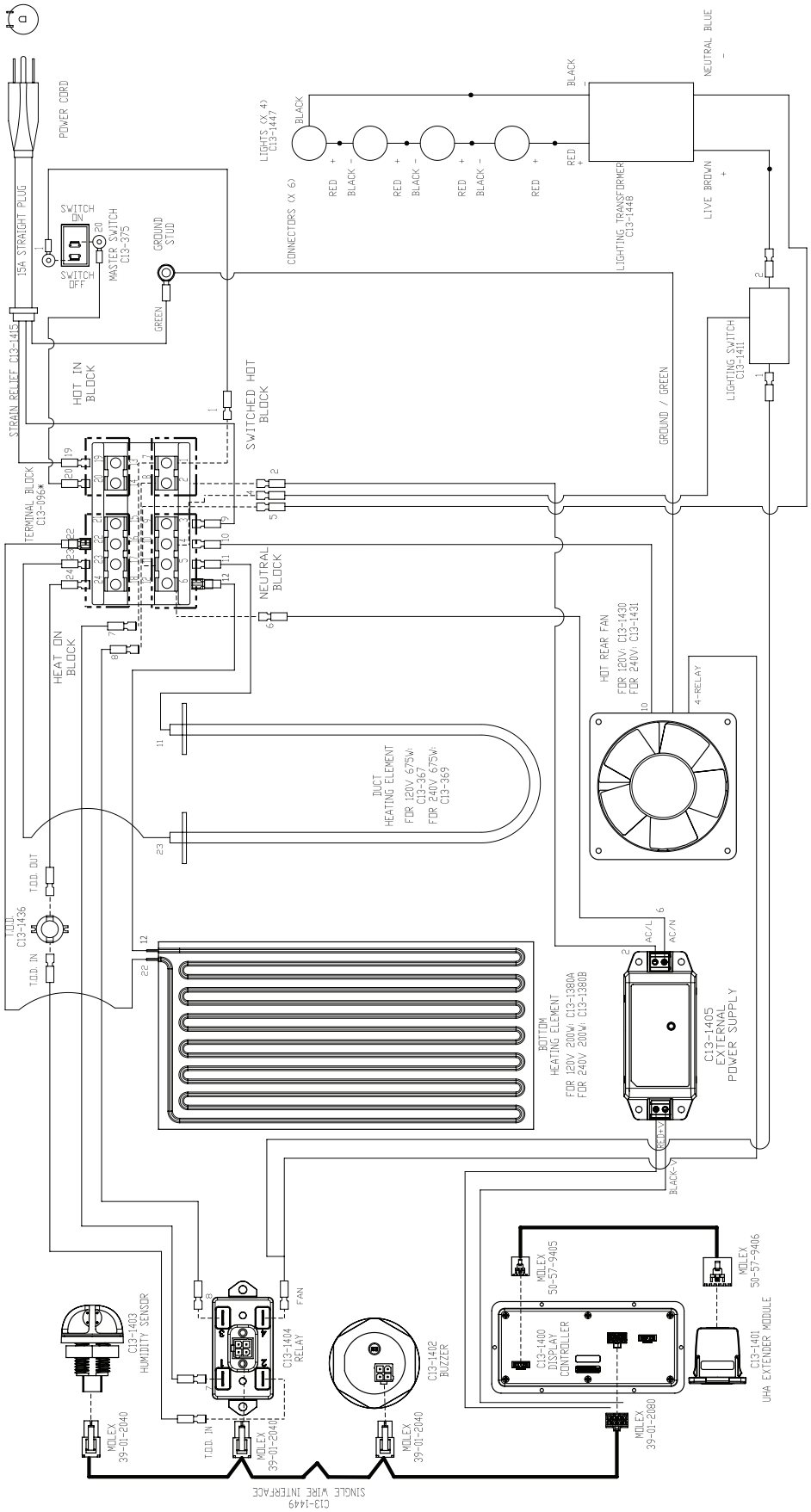
SERVICE and REPLACEMENT PARTS (OPTIONAL PAN SLIDES AND DOLLY BASE)



BASIC WIRING DIAGRAM



TOUCHSCREEN WIRING DIAGRAM



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09/2025

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

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