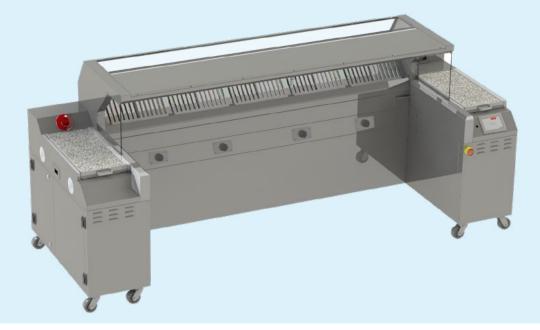
KMC - MobiChef

Ductless, Mobile Cooking Station with Owner Supplied Electric Appliances



The Halton MobiChef is a totally independent mobile cooking station for electric appliances. Unleashed from any ventilation ductwork, Halton's KMC brings cooking closer to customers and whereever it is needed. The unit is highly efficient and incorporates Halton's experience and knowledge in the field of ventilation and emission control for professional kitchens.

Halton KMC MobiChef is fast and easy to set up with plug and play functions.

- Standalone and mobile display cooking unit for canteens, restaurants, dining halls and hotels
- 39 possible electric cooking appliance combinations
- No need for a connection to exhaust ductwork
- Full length glass on the front and sides of the unit enable viewing of food preparation while isolating patrons from cooking smoke and effluents
- Low height design allows for easy communication between operator and customer.
- The front and sides Capture Jet[™] technology make it possible for the chef to have a large opening on the cooking surface
- User friendly integrated LCD touch screen
- The system automatically keeps constant exhaust airflow rates
- High-efficiency KSA multi-cyclone filters
- 2 convenience 15 amp outlets on left and right side
- Highly efficient multi-stage filtration exceeds UL 710B requirement. Removes smoke and grease during the cooking process while mitigating odors.
- Additional pull out quartz work surface located on both sides
- LED integrated recessed work surface lighting

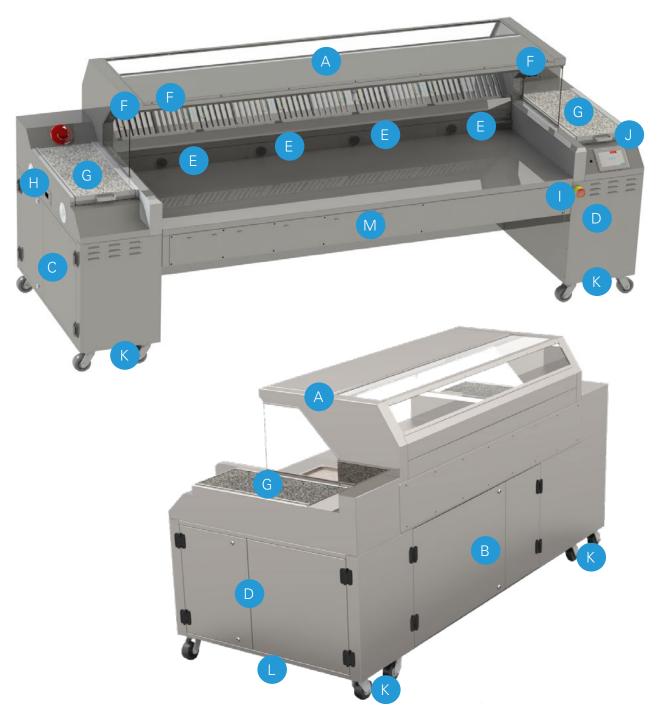




General Principles

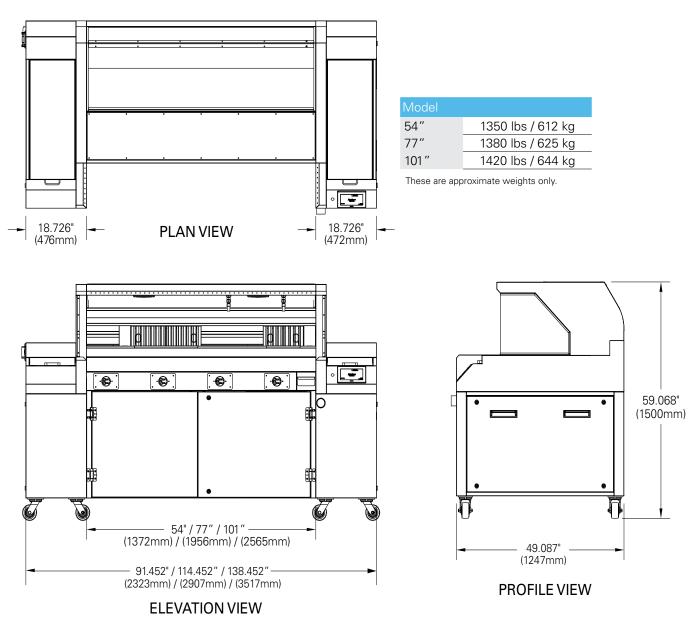
Item	Description
А	Hood
В	Air Recycling Unit Filter Access (front side)
С	Amerex Fire Suppression Cabinet/Electrical Cabinet
D	Fan/Controls Cabinet
E	Appliances Section/Surface
F	Front and Side Capture Jet

G	Quartz Work Surface
Н	15 amp Convenience Outlets
I	Emergency Stop Switch
J	Touch Screen
К	Mobility Casters
L	Air Discharge from Bottom of Fan Cabinet
М	Shelf for Table Top Electrical Appliances (Optional)



_





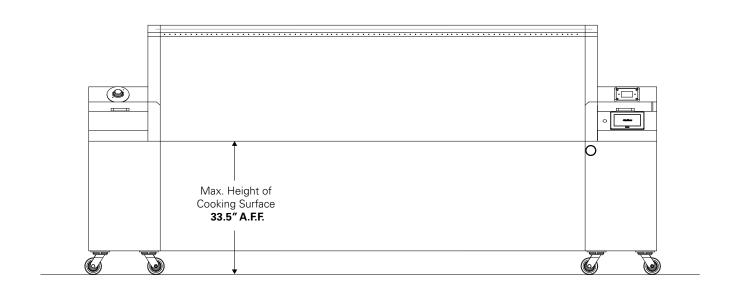


Appliance Information

Appliance	Max. Appliance Qty per MobiChef [*]	Max. Cooking Surface area per Appliance	Max. Cooking Surface Temperature	Max. Input per Appliance.	Max Current Rating per Appliance	Total Input
Induction Griddle	3**	260 sq. in.	450°F (232°C)	3.5 kW	17.0 A	10.5 kW
Broiler	1	312 sq. in.	600°F (316°C)	5.4 kW	26.0 A	5.4 kW
Fryer	3	109 sq. in.	350°F (177°C)	5.8 kW	27.7 A	17.3 kW
Induction Range	4	159 sq. in.	400°F (204°C)	3.5 kW	17.0 A	14.0 kW

*See appliance combinations on page 5.

** If broiler is present, max. qty. of griddles is 2.





Appliance Combinations by Model

MobiChef 54" Unit

Appliance		Applia	ance Quar	Total	Opening	Hood Size		
Combination Options	Griddle	Broiler	Fryer	Range	Total	Amps	Needed (in.)	(in.)
1				2	2	60	41.25	54
2			2		2	100	38.5	54
3	2				2	60	48.46	54
4			1	1	2	60	37.44	54
5		1		1	2	60	53.44	54
6	1			1	2	60	47.43	54
7	1		1		2	60	43.62	54

MobiChef 77" Unit

Appliance Combination		Applia	ance Quan	Total	Opening	Hood Size		
Options	Griddle	Broiler	Fryer	Range	Total	Amps	Needed (in.)	(in.)
8				3	3	60	64.24	77
9			3		3	100	56.25	77
10	3				3	60	72.48	77
11		1		2	3	100	76.43	77
12			1	2	3	100	60.43	77
13	1			2	3	60	70.42	77
14	2		1		3	100	67.64	77
15	2			1	3	60	71.45	77
16	1		2		3	100	61.37	77
17			2	1	3	100	55.19	77
18	1	1		1	3	100	76.31	77
19	1		1	1	3	100	71.48	77
20		1	1	1	3	100	71.19	77
21		1	1		2	100	54.5	77
22	1	1			2	60	59.59	77

MobiChef 101" Unit

Appliance		Applia	ince Quan	_ Total	Opening	Hood Size		
Combination Options	Griddle	Broiler	Fryer	Range	Total	Amps	Needed (in.)	(in.)
23				4	4	100	87.23	101
24			1	3	4	100	83.42	101
25	1			3	4	100	93.41	101
26	3		1		4	100	91.66	101
27	3			1	4	100	95.47	101
28			2	2	4	100	83.3	101
29	2			2	4	100	94.44	101
30	2		2		4	100	85.39	101
31	2		1	1	4	100	84.33	101
32	1		2	1	4	100	89.23	101
33		1	1	2	4	100	99.05	101
34	1		1	2	4	100	88.17	101
35	1	1	1	1	4	100	97.36	101
36	2	1			3	100	83.64	101
37		1	2		3	100	78.25	101
38	1	1	1		3	100	77.37	101
39		1		3	4	100	101.29	110

Form#: SS0142_KMC-NA-MobiChef Date: 04-2020 - Rev3

Air Recycling Unit

- Mechanical double-stage pre-filtration comprising of Halton's KSA cyclonic filters (95% efficient on 10 μm particles and above), and mesh filters. This combination very efficiently removes medium sized particles. Both are cleanable in a dishwasher machine.
 - Additional disposable MERV 8 pre-filter. The three pre-filtration steps allow the ESP to work at maximum efficiency, i.e. on small particles.
- 3 ESP filter (Electrostatic Precipitator) induces an electrostatic charge on the particles allowing them to collect on plates which generate a magnetic field. ESP filters, which are cleanable, are extremely efficient on fine particles, including grease particles and vapour.
- 4 Absolute disposable filters (Average media efficiency of 95%). They are used to remove ultra fine particles.

Suggested Specifications

Mobichef Specification

Supply a Halton ETL listed to standard UL 710 B and CSA 22.2-109 listed. NSF 4 Certification self-contained mobile cooking platform Mobichef, complete with the following;

Agency Listings:

ETL listed to UL Standard 710B CSA 22.1-109 listed NSF Standard 4 certified

Capture Jet[™]

Halton's KMC MobiChef is equipped with Capture Jet technology that "locks" the upper part and sides of the units by creating an air curtain that efficiently captures the smoke and odors released by the cooking process. The Capture Jets steer the smoke and odors to the KSA multicyclone filters of the air recycling unit.

Glass

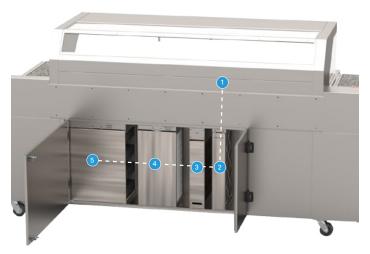
Tempered safety glass complying with ANSI Z97.1-2015 shall be used in viewing areas.

Air Recycling Unit

The MobiChef shall be integrated with a highly efficient air recycling unit based on a 5 step process.

- Mechanical double stage pre-filter comprising Halton's KSA cyclonic filters (95% efficient on 10µm particles and above) and secondary grease particle separator (GPS)
- 2. Disposable pre-filter, MERV 8

5 Part of the odors are contained and carried by the grease particles and vapours. The remaining odors are reduced by an activated carbon media.



- 3. ESP, Electrostatic Precipitator cell
- 4. Absolute 95% DOP filter
- 5. Activated carbon odor absorbent media

KSA and mesh filter accessible from operator side of the unit. Disposable filters and washable ESP cell accessible from customer side of the unit for servicing.

Unit comes complete with internal centrifugal exhaust fan equipped with electronically commutated motor (ECM) sized based on unit length. After processing the air, the highly efficient air recycling unit enables discharge of air back into the space. The KMC does not require any connection to exhaust ductwork.

Electrical Power

Unit provided with corded, single point power connection. Cord factory wired to unit and terminated with 3 phase Y 120/208V, 4 pole, 5 wire pin and sleeve plug. 3 phase Y 120/208V, 4 pole, 5 wire pin and sleeve connector provided for field installation and wiring."

Lighting

MobiChef comes complete with prewired LED light fixture with the following certifications U.L., CSA, NSF and CE for use in grease exhaust hoods in quantity sufficient to provide 50 foot candles at the cooking surface LED light fixture is complete with die cast aluminum junction box with integral fins for natural heat dissipation.



Form#: SS0142_KMC-NA-MobiChef Date: 04-2020 - Rev3

Slide Out Work Trays

Included in integrated housing is quartz surface slide out work trays, one per side, mounted over fire cabinet and fan cabinet.

Appliances:

MobiChef is complete with electrical power distribution for owner-supplied appliances only, including charbroilers, griddles, fryers and ranges. Maximum KW rating and total amp draw constraints are identified on the drawings. Maximum electrical service is 100 amps total. Unit provided with corded, single point power connection. Cord factory wired to unit and terminated with 3 phase Y 120/208V, 4 pole, 5 wire pin and sleeve plug. 3 phase Y 120/208V, 4 pole, 5 wire pin and sleeve connector provided for field installation and wiring."

Approved Appliances:

Induction Griddle:

Maximum cooking surface area, 260 sq. in. Max input 3.5KW, Duty rating max 450°F

Broiler:

Maximum cooking surface area, 312 sq.in. Max input rating 5.4kW, Duty rating max 600°F

Fryer:

Maximum cooking surface area 109 sq. in. Max input rating 5.8 kW, Max duty rating 350°F

Induction Range:

Maximum cooking surface area 159 sq.in. Max input rating 3.5 kW, Max duty rating 400°F

Refrigerated Base (optional):

Interior back and bottom are constructed of a 22-gauge 2BF stainless steel. Exterior bottom and back are made of 22-gauge galvanized steel. Exterior sides are made of stainless steel. Both left and right interior sides are formed of ABS plastic. The base is injected with 2.00" of high density polyurethane foam between the exterior and interior. Refrigerated base fronts are made of .095" thick ABS thermoformed plastic and backed up by ridged polyurethane water blown injection molded frames.

Touch Screen

The MobiChef comes with a touchscreen user interface designed to manage advanced technologies by use of clear visuals which allows easy control of the main functions. The remaining life of the filters are clearly displayed so that the maintenance operations can be easily planned.

Halton's KMC MobiChef controls ensure that the system is always working at the correct airflow. The speed of the fan is adjusted automatically to compensate for increased pressure as the filters become dirty. The exhaust air flow is then kept constant ensuring that the capture efficiency remains at its maximum level whatever the state of the filters.

MobiChef lights are controlled through the touchscreen.

Fire System

MobiChef shall be furnished with a complete wet chemical Amerex fire suppression system in compliance with U.L. 300 standards. The system shall be factory prepiped for appliance drops. Automatic actuation shall be by means of fusible links with no visible conduit.

Prior to operation, fire system must be commissioned by a certified fire system installer

Clearance to combustibles

MobiChef is listed for 0" rear and side clearance to combustibles.

Note: The heat generation from the appliances should be considered when designing for an interior space. When calculating the general ventilation requirements this load should be taken into account. Consult Halton for guidance.

The company has a policy of continuous product development, therefore we reserve the right to modify design and specifications without notice. For more information, please contact your nearest Halton agency. To find it: www.halton.com/foodservice

Halton Company 101 Industrial Drive Scottsville, KY 42164 USA Tel: 270-237-5600 Fax: 270-237-5700

Halton Indoor Climate Systems 1021 Brevik Place Mississauga, ON L4W 3R7, Canada Tel: 905-624-0301 Fax: 905-624-5547

Halton