

Halton

MobiChef

Unleashed Business Opportunities!

INNOVATION
2014
PATENT PENDING



Enabling Wellbeing

Halton

Halton MobiChef: Unleashed business opportunities!



Catering is not just about eating food, it's an experience. The kitchen of today is resolutely open, putting on a show for guests who are every day more keen to live the preparation of what they are going to savour.

Halton MobiChef is a plug and play, high efficient and totally autonomous mobile cooking station. It concentrates all Halton's experience and knowledge in the field of ventilation and emission control for professional kitchens.

Unleashed from any ventilation ductwork, Halton MobiChef brings the show in the middle of traditional dining areas devoid of front cooking poles. It also provides additional flexibility and allows to be even closer to the guests for dining areas than

with existing fixed station cooking concepts. The average ticket gained by live cooking concepts, based on fresh ingredients is significantly higher. They increase as well significantly the restaurant profitability. Halton MobiChef: Unleashed business opportunities!

A lack of capture efficiency is unforgiving. Capture Jet™ technology rocks!



Drafts have to be declared public enemy number one for all show cooking concepts, especially mobile ones.

All tests made in Halton's R&D laboratories show that drafts can very easily ruin the capture efficiency of any kitchen ventilation system, even a draft generated by people walking past the cooking equipment. The ventilation of the dining area itself, the activity inside or its access area(s) can easily generate stronger drafts that are unpredictable.

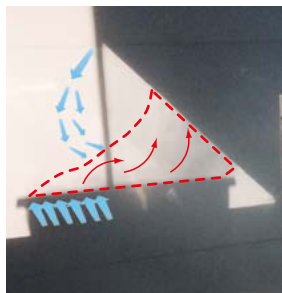
Totally open cooking stations can never be totally efficient on smoke capture because of these drafts. To prevent any spillage, the Halton MobiChef cooking area is closed on the front and the sides and "locked" by Halton's Capture Jet™ technology. The large use of glass does not decrease the show potential for the guests.

The Capture Jet technology prevents smoke spillage and enhances the working ergonomics for the chef.

Halton's MobiChef is equipped with the latest and patented generation of the Capture Jet™ technology. On chef's side, the upper part of the unit and its sides are "locked" by the Capture Jets. They create an air curtain which captures efficiently all the smoke released by the cooking appliances and steers it towards the first treatment step of the advanced and integrated recycling unit, the highly efficient KSA multi-cyclonic filters. Whilst allowing a large opening for the cooking appliances on the chef's side, the Capture Jet™ technology ensures that both the chef and the guests are not inconvenienced by cooking smoke and odours escaping from the unit

More efficient with less airflow rate: The Capture Jet™ technology is a must for the recycling unit integrated into Halton's MobiChef and for its silent operation.

Capture Jet™ technology efficiency reduces the exhaust airflow rates required to capture the smoke and pollutants released by the cooking appliances. This enables the recycling unit to be as small as possible. Halton's MobiChef remains surprisingly compact considering the cooking appliances it serves. An added advantage is that it is surprisingly quiet in operation.



A Shadow Graph shows the heat released by one cooking appliance on a screen aligned with the area being tested.

The test shown opposite was made in our R&D laboratory. It shows that the heat and steam released under Halton MobiChef is entirely captured, without spillage.

A safe and functional cooking area, yet open to view by the guests!



Facilitates chef's work whilst providing a clear view of the cooking operation from the guest's side.

Halton's MobiChef has been designed to provide a high ergonomic level for the chef while, at the same time, offering the guests an excellent view of the preparation of the dishes thanks to a full length glass screen on the front and full height glass screens on the sides.

Contrary to fully opened cooking stations, these glass screens play at the same time the role of sneeze guard and keep the hygiene level to its maximum level.



The front glass screen is protected from grease deposits by the Capture Jet™ technology.

One additional Capture Jet curtain has been integrated on top of the front glass screen. It literally isolates the inner side of the screen from the smoke and pollutants released during cooking.

Halton MobiChef affords a clear view of the chef's work whilst minimising the cleaning time of the glass screen.

Electric hob or 700/900 mm modular cooking appliances: It makes no difference!

Halton's MobiChef can be used without restriction with all electric cooking appliances, from light-duty table top equipment to traditional 700 and 900 mm deep modular equipment. Fryers, grills, woks, etc, are all easily managed by this innovative mobile cooking station. This result has been achieved thanks to a unique combination of two highly efficient systems:

- The Capture Jet™ technology which assures the highest efficiency in capturing the smoke and cooking odours;
- A highly efficient, fully integrated and compact recycling unit which negates the need to connect the cooking station to a ductwork system.

Move the show amongst your guests, not the grease and odours!



Halton's MobiChef integrates a highly efficient recycling unit based on a process composed of not less than 6 steps. It has been designed to remove all grease and smoke particles as well as cooking smells released by the cooking appliances, whatever their type.

The air can then be freely discharged back into the dining area where the cooking station is installed. As a matter of fact, Halton's MobiChef does not require any connection to an exhaust ductwork system. It can be installed anywhere in the dining area and is totally plug-and-play.

No compromise has been used on the recycling process:

- 1 Mechanical double stage pre-filtration comprising Halton's KSA cyclonic filters (95% efficient on 10 µm particles and above), and mesh filters. This combination removes very efficiently medium sized particles. Both are cleanable in a dishwashing machine.
- 2 Additional disposable pre-filter (EU5, F5 class). 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 to collect them on plates which generate a magnetic field. ESP filters are extremely efficient on fine particles, including grease particles and vapour. They are cleanable.
- 4 Absolute filters (efficiency > 95% DOP on 0,3 µm particles). They are used to remove ultra fine particles.
- 5 6 Part of the odours are contained and carried by the grease particles and vapours. The remaining odours are removed by a combination of activated carbon and chemical pellets. The first removes gases by adsorption. The second removes them by adsorption, absorption and chemical reaction (which mitigates the risk of desorption).

Focus on the show, Halton controls will take care of the rest!



Halton MobiChef's controls are part of the Halton Foodservice Control Platform (FCP). It has been developed to handle and manage all the solutions of Halton's High Performance Kitchen. Whatever the type and number of technologies installed in one kitchen, they are managed by one unique interface: Halton's Touch Screen.

This user interface has been designed to manage advanced technologies while remaining simple and easy to use.

Halton MobiChef at your finger tips!

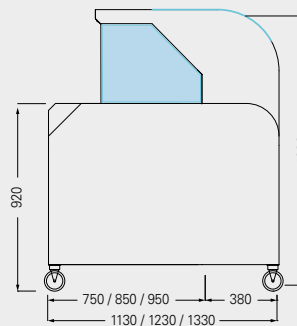
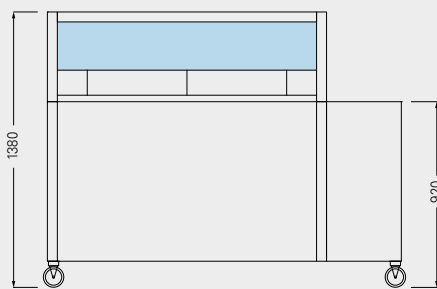
Easy to use functions and clear information about the filters.

Halton's Touch Screen is based on the use of clear visuals which allows easy control of the main functions. The remaining life time of the filters are clearly displayed so that the maintenance operations can be easily planned.

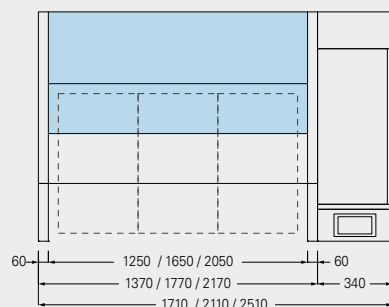
Halton MobiChef controls ensure that you always work at the correct airflow, no more, no less.

The speed of the fan is adjusted automatically to compensate for filter pressure losses as they become dirty. The exhaust airflow is then kept constant, ensuring that the capture efficiency remains at its maximum level whatever the state of the filters.

Halton MobiChef dimensions



Quartz stone table top (material available)



Integrated powerful LED spots (warm white)





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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.