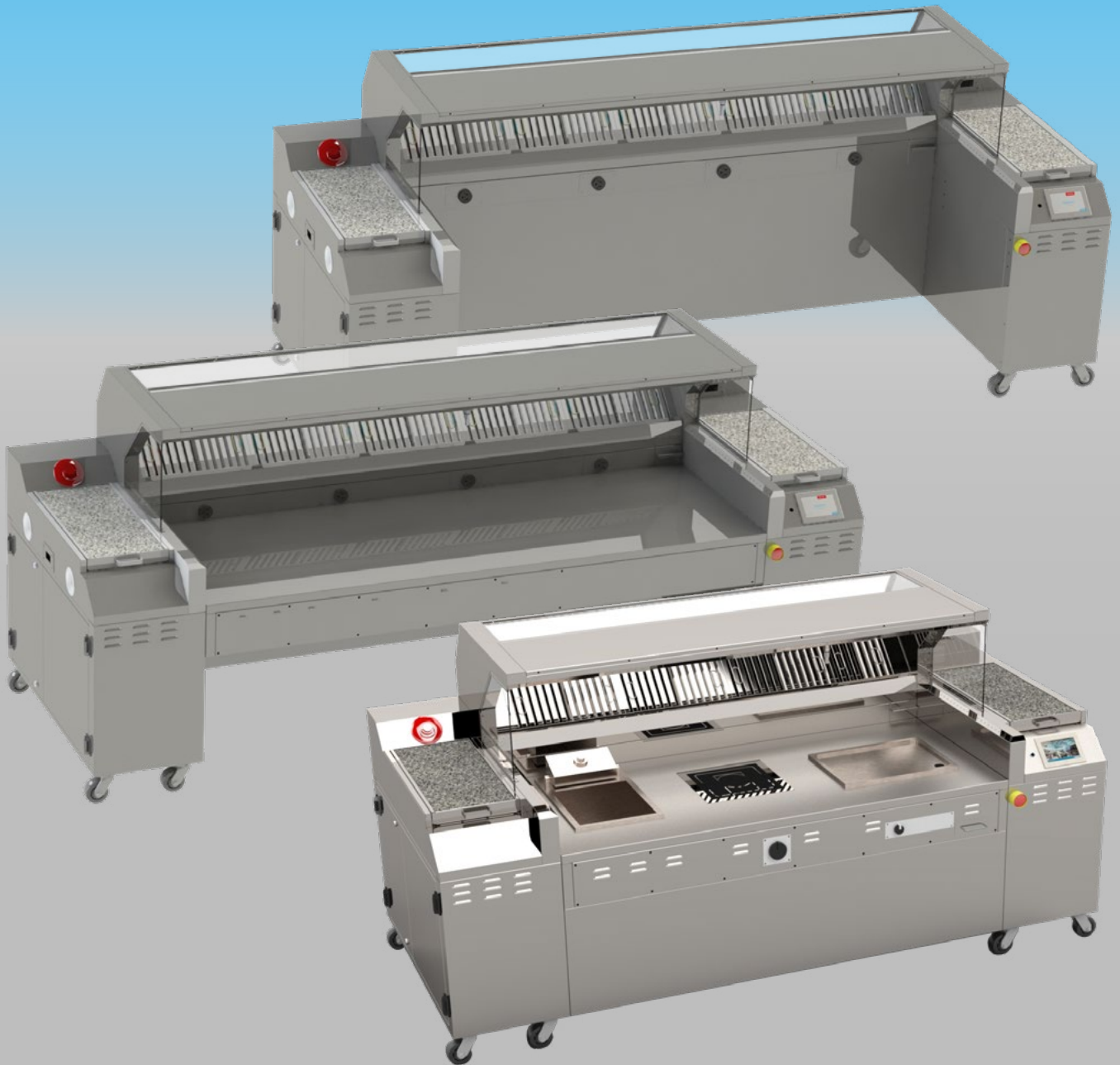


Rethink where a kitchen can go,
think **MobiChef**.



Introducing **MobiChef**

A unique mobile cooking platform

Catering is not just about eating food, it's an experience. The kitchen of today is often open, putting on a show for guests who are becoming more interested in viewing the preparation of what they are going to savor. Halton MobiChef is a plug and play, high efficient and totally independent mobile cooking station. It incorporates Halton's experience and knowledge in the field of ventilation and emission control for professional kitchens.



Halton MobiChef brings the show to where you want it to go. It also provides additional flexibility and allows the chef to be even closer to the guests as compared to fixed station cooking concepts. Restaurant industry sales data proves that higher restaurant sales occur when the experience includes fresh ingredients and live cooking.



- 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, top 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 the operator and customer.
- Side and Top Capture Jet™ technology allows for the hood to be shallow in depth; therefore the chef has complete visual & physical access to all cooking appliances and surfaces.
- User-friendly integrated LCD touch screen.
- The system automatically calibrates constant exhaust airflow rates.
- High-efficiency KSA multi-cyclone filters.
- Two convenience 15 amp outlets on the left and right side.
- Highly efficient filtration process exceeding the demanding UL 710B requirement. Removes smoke and grease during the cooking process while mitigating odors.
- Additional working surface on both sides in quartz and integrated LED spotlights.

A mobile kitchen offering that allows for the restaurant to feature their Executive Chef and their unique talents up close and in person.

Applications

- Stadiums
- Pool Side
- Strip Malls
- Food Trucks
- Banquet Halls
- Food Court Kiosk
- High Rise Roof Top
- Convention Centers
- Multi-Purpose Spaces
- Golf Course 9th Hole
- Lower Level of High Rise
- Hotel Restaurant Featured Curb Side Dining

Image is showing a MobiChef with integrated appliances and optional refrigeration base.



Image is showing a MobiChef with integrated appliances and optional refrigeration base.

No need to minimize your menu.

Unlike conventional single appliance ductless systems, MobiChef allows for 39 possible electric cooking application combinations (integrated or owner supplied).

MobiChef can accommodate a wide range of electric cooking appliances that allow for a full menu to be offered expanding your operational capabilities and profit potential.

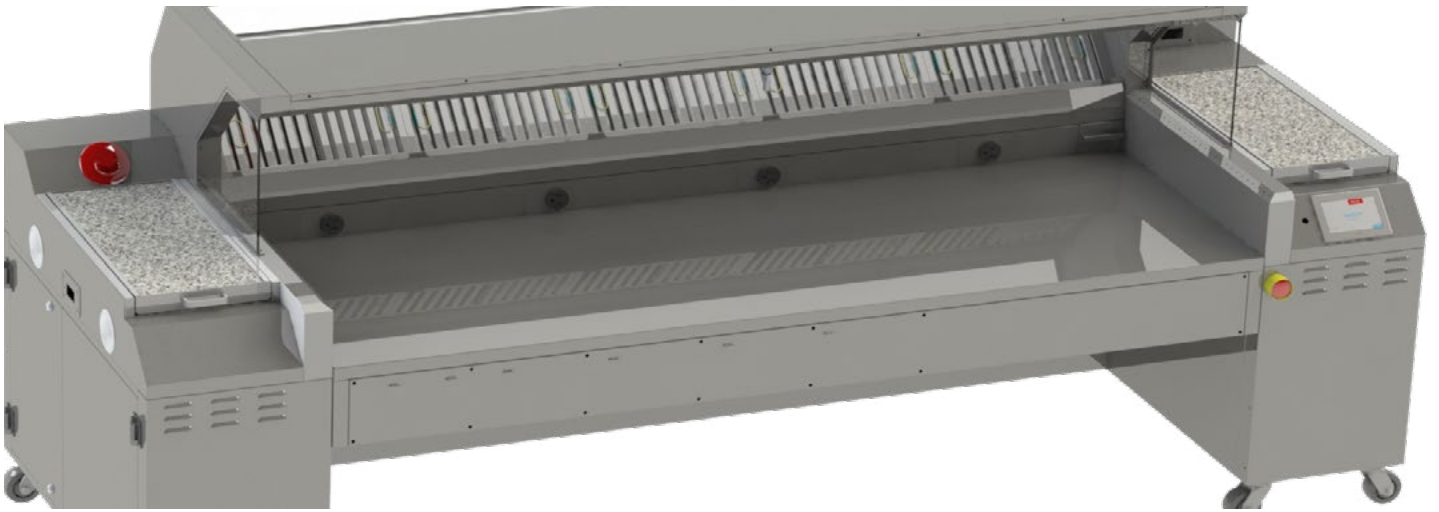
MobiChef is ETL listed to Standard UL 710B to accept the following appliances:

Appliance	Max. Appliance Qty	Max. Cooking Surface are per Appliance	Max. Cooking Surface Temperature	Max. Input per Appliance.
Induction Griddle	3	260 sq. in.	450°F (232°C)	3.5 kW
Broiler	1	312 sq. in.	600°F (316°C)	5.4 kW
Fryer	3	109 sq. in.	350°F (177°C)	5.8 kW
Induction Range	4	159 sq. in.	400°F (204°C)	3.5 kW

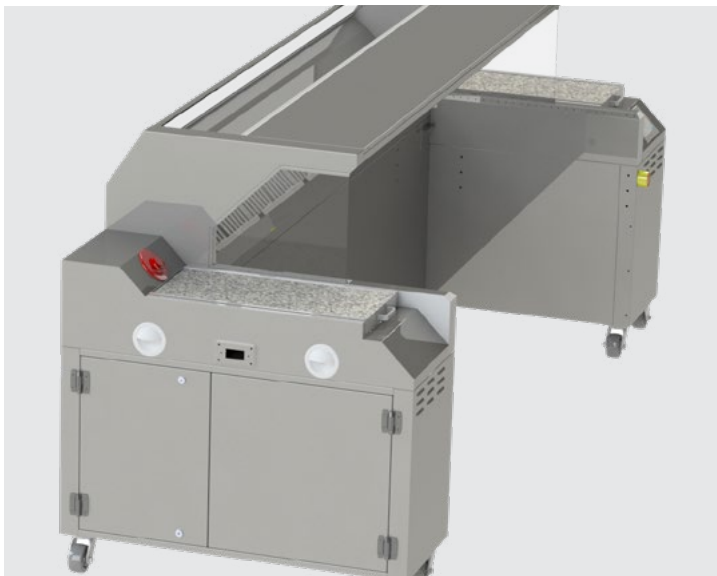
Mix and match appliances to suit your menu. MobiChef requires 208/3/60 and requires either 60 or 100 amp service depending on the appliance combination.

MobiChef is equipped with integrated appliance outlets.





A safe and functional cooking area, yet open and viewed by the guests.



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

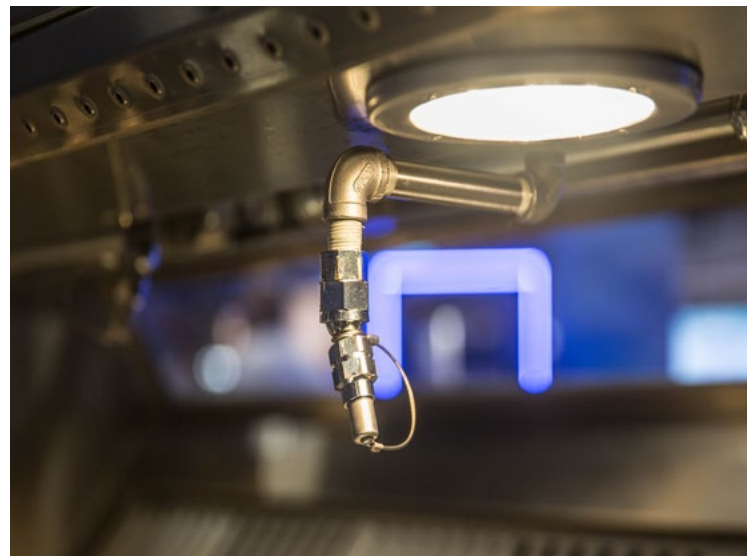
Halton's MobiChef has been designed to provide a high ergonomic level for the chef while, at the same time, offering the guests an excellent view of the preparation of the dishes thanks to a full-length glass screen on the front and full-height glass screens on the sides.

Contrary to fully open cooking stations, these glass screens act at the same time as sneeze guards and maintain hygienic conditions.

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

Halton's MobiChef offers a clear view of the chef's work while minimizing the cleaning time of the glass screen.

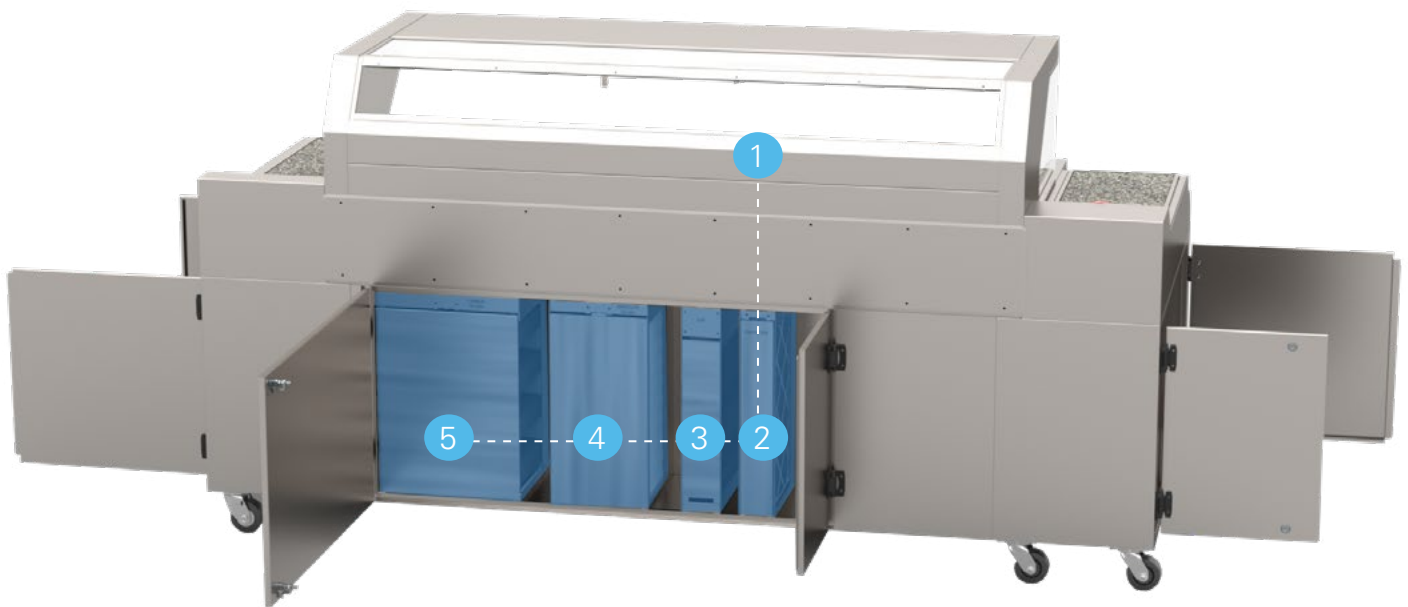
Halton's MobiChef comes complete with a self-contained Amerex UL300 listed fire suppression system.



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

Halton's MobiChef integrates a highly efficient recycling unit based on a process composed of 5 steps. It has been designed to meet or exceed the UL710B requirement of 5 mg/m^3 as well as reducing grease and smoke particles including the cooking smell 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. Halton's MobiChef does not require any connection to an exhaust ductwork system. It can be installed anywhere in the dining area and is 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 $10 \mu\text{m}$ particles and above), and mesh filters. This combination efficiently removes medium-sized particles. Both are cleanable in a dish washing machine.
- 2 Additional disposable pre-filter (Pre-filter is MERV 8). 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 in the cell. ESP filters are extremely efficient on fine particles, including grease particles. They are cleanable.
- 4 Absolute filters (average media efficiency of 95%). They are used to remove ultra fine particles.
- 5 Part of the odors are contained and carried by the grease particles and vapors. The remaining odors are removed by a combination of activated carbon pellets. The filter removes gases by adsorption.



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

Halton MobiChef's controls are part of the Halton Foodservice Control Platform. 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.

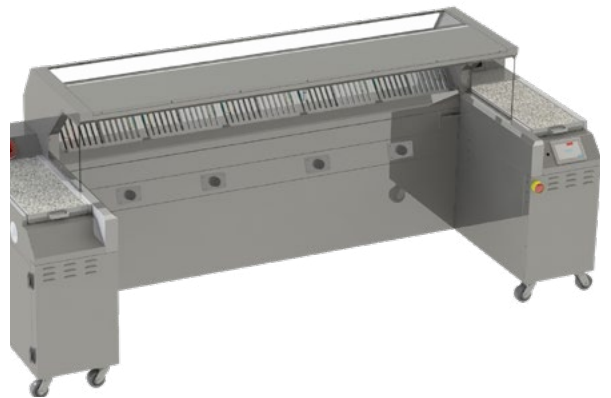
This user interface has been designed to manage advanced technologies while remaining simple and easy to use. Halton MobiChef at your fingertips!

Easy to use functions and clear information about the filters.

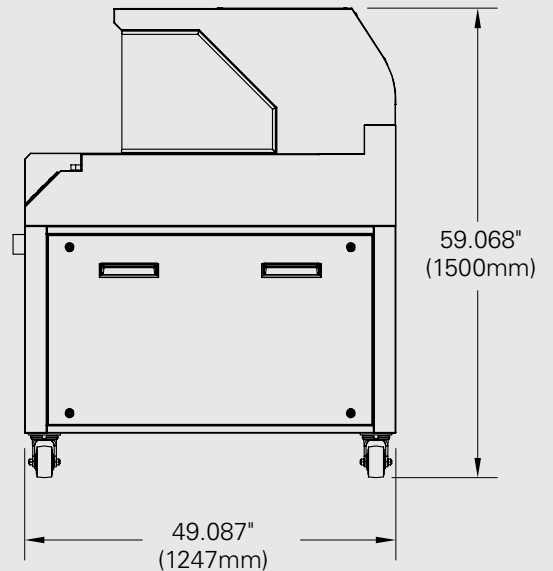
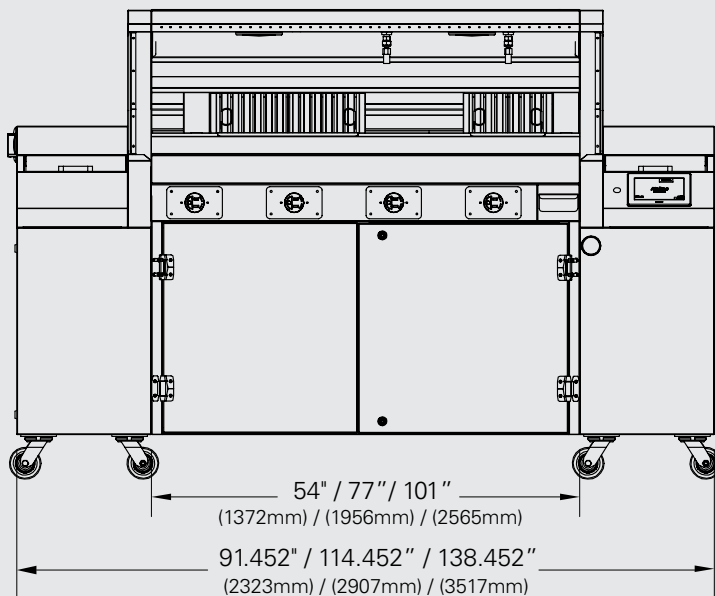
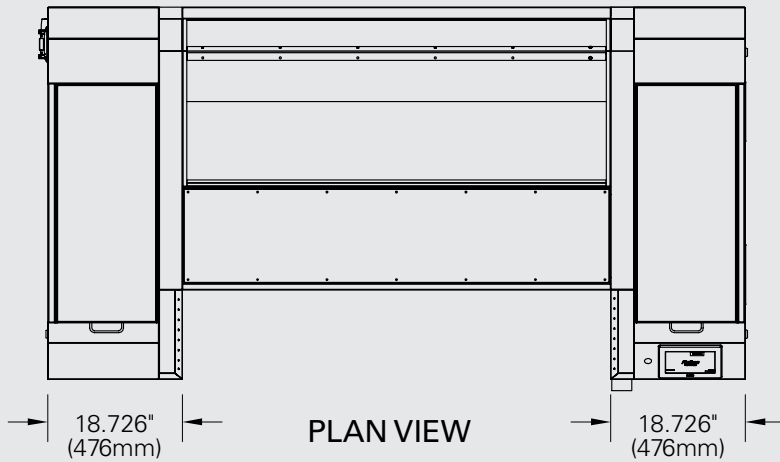
Halton's Touch Screen is based on the use of clear visuals which allows easy control of the main functions. The remaining lifetime of the filters is clearly displayed so that the maintenance operations can be easily planned.

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's MobiChef is available in sizes: 54", 77" & 101"

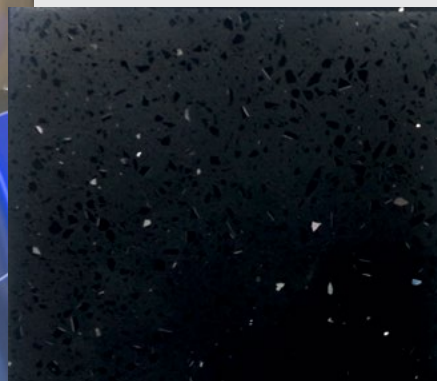


PROFILE VIEW



Integrated powerful LED spots (warm white)

Quartz stone sliding table top (material available)



MobiChef is ETL listed to standard UL 710B



Intertek

Global leader in designing High Performance Kitchens

A global presence

With 8 of our own factories, a further 3 under license and 5 R&D centers dedicated to ventilation for professional kitchens, Halton Foodservice is the world leader in ventilation solutions for professional open or closed kitchens.

We develop solutions that combine energy efficiency, safety, indoor air quality, and respect for the environment. Based on a genuine passion for innovation and simplicity, our know-how and expertise are recognized by professionals. Halton Foodservice operates in all types of professional kitchens all over the world and throughout their entire life cycle: from the initial concept through to solution development, manufacturing, on-site installation, commissioning, and maintenance phases.

Every year, 5000, new kitchens are equipped with Halton solutions.

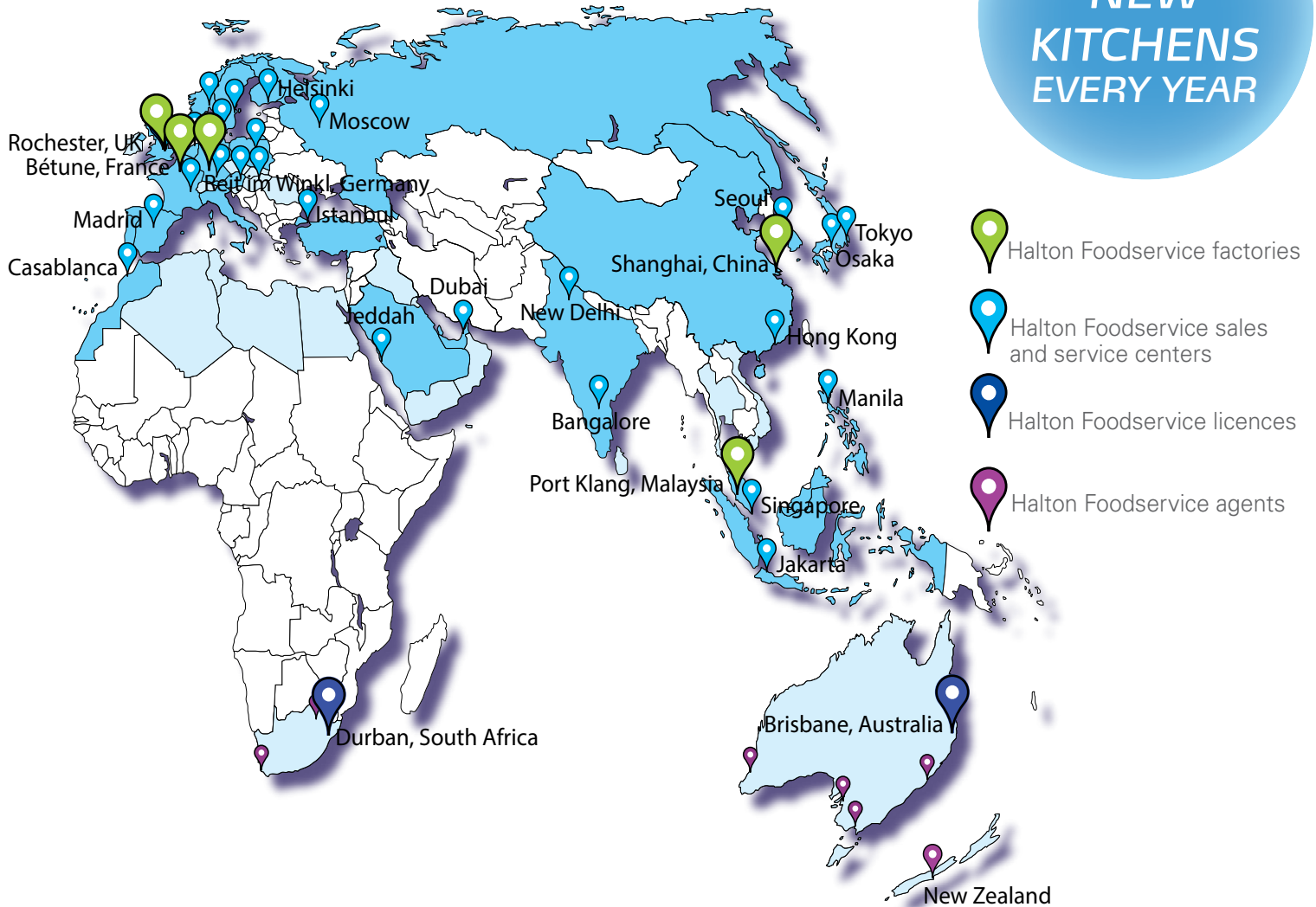


760
PEOPLE
DEDICATED TO
FOODSERVICE
PROJECTS



Halton

**5,000
NEW
KITCHENS
EVERY YEAR**



Halton's Innovation Hub is at your disposal for design collaboration and product development.

- Assessment of your ventilation design
- Access to Halton's certified laboratories
- Computer Modeling capabilities
- Optimization of the ventilation system

ABOUT US

Halton Group is the global technology leader in indoor air solutions for demanding spaces. The company develops and provides solutions for commercial and public premises, healthcare institutions and laboratories, professional kitchens and restaurants as well as energy production environments and marine vessels. Halton's mission is to provide its end-users with safe, comfortable and productive indoor environments that are energy-efficient and comply with sustainable principles.

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