

KMC - MobiChef

Ductless, Mobile Cooking Station with Electric Appliances



Form#: SS0142_KMC-A-MobiChef
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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 wherever 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



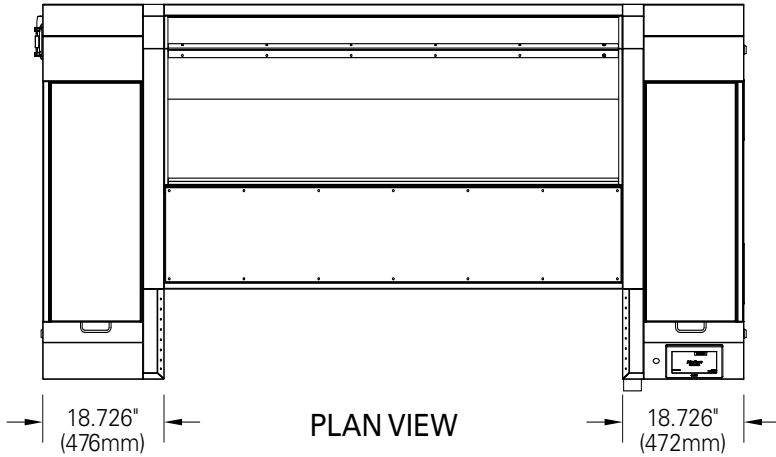
General Principles

Item	Description
A	Hood
B	Air Recycling Unit Filter Access (front side)
C	Amerex Fire Suppression Cabinet/Electrical Cabinet
D	Fan/Controls Cabinet
E	Integrated Appliances Section
F	Top and Side Capture Jet
G	Quartz Work Surface

H	15 amp Convenience Outlets
I	Emergency Stop Switch
J	Touch Screen
K	Mobility Casters
L	Air Discharge from Bottom of Fan Cabinet
M	Optional Refrigerated Base (not shown on diagram)

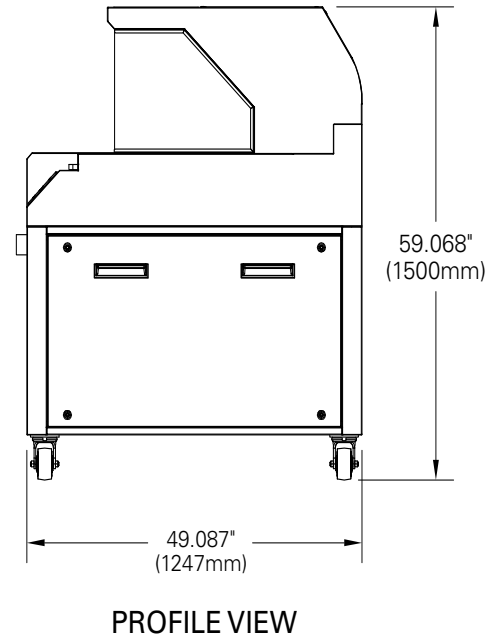
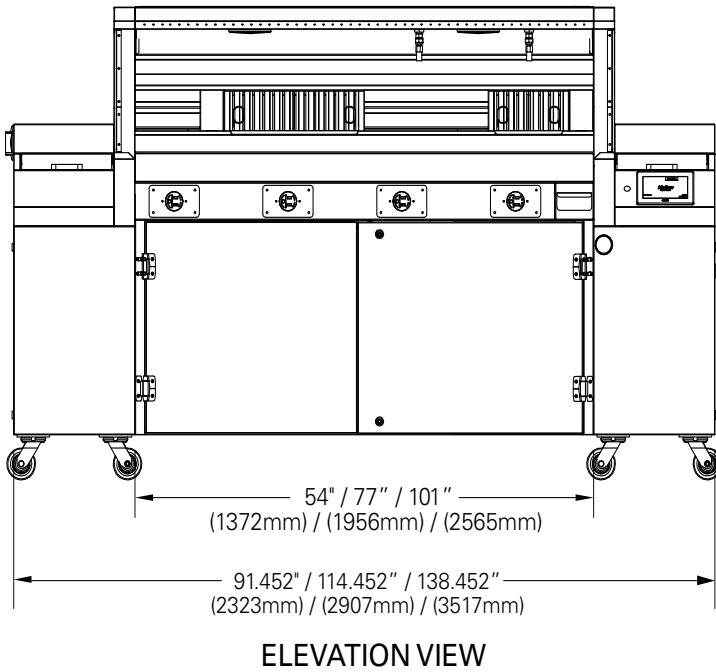


Dimensions



Model	without Refrigeration Base Option	with Refrigeration Base Option
54"	1500 lbs / 680 kg	1898 lbs / 861 kg
77"	1610 lbs / 730 kg	2150 lbs / 975 kg
101"	1725 lbs / 782 kg	2450 lbs / 1111 kg

These are approximate weights only.



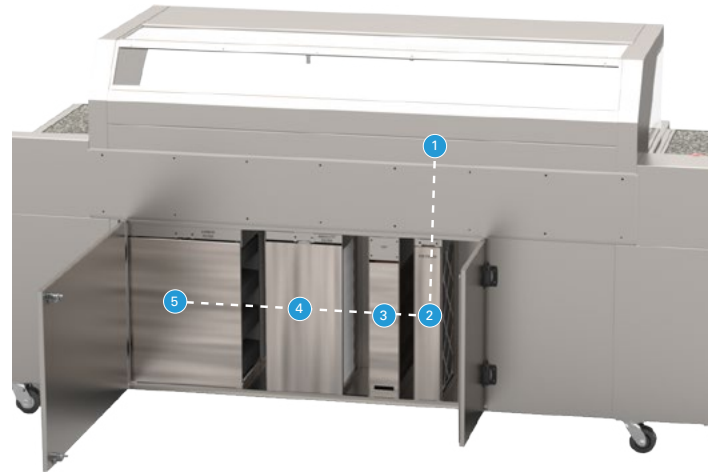
Appliance	Max. Appliance Qty per MobiChef*	Max. Cooking Surface area per Appliance	Max. Cooking Surface Temperature	Max. Input per Appliance.
Induction Griddle	3	260 sq. in.	450°F (232°C)	3.5 kW
Broiler	1	312 sq. in.	600°F (316°C)	5.4 kW
Fryer	3	109 sq. in.	350°F (177°C)	5.8 kW
Induction Range	4	159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

*Consult factory for appliance combinations and quantities.

Air Recycling Unit

- 1 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.
- 2 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.

- 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.



Suggested Specifications

Mobichief 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 Mobichief, 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 multi-cyclone 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.

1. 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

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.

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 appliances only, including char-broilers, 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."

Induction Griddle: Built with a durable easy to clean stainless steel exterior and a griddle plate, manufactured with a fine match of mechanical, chemical and electrolytic surface coatings. Rotary dial thermostat control with LED read out 69°- 450°F.

Broiler: Stainless steel top, is one of the most durable in the industry. Self-cleaning elements are protected by the Heavy- duty cast-iron grate and provide two heat zones for a Variety of broiling options.

Fryer: Provided with two rear hanging 1/2-size fry baskets as standard. Deep drawn fry pot is removable and made of stainless steel for strength, durability and long life. The fry pot holds 15 Lbs. of oil.

Induction Range: Robust stainless steel casting with ceran ceramic glass work top. Compact powerful electronic system for years of reliable service. Overheat sensors help to prevent damage to the unit if pan is run dry. Easy to operate system supplied with rotary mounted control.

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.

The frames are an excellent thermo-break and superior structural material for fastening doors and drawers. Finished stainless steel ends are standard. Louver, coil panel and drawer faces are all standard with stainless steel construction.

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 pre-piped 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