

KMC-A – MobiChef mobile cooking station with appliances (ETL)



Loading 3D model



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

Features and Benefits

- 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 makes it possible for the chef to have a large opening on the cooking surface.
- Totally plug and play with a 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 filtration process exceeding the demanding UL 710B requirement. Removes smoke and grease during the cooking process while mitigating odors.
- Additional working surface in quartz and integrated LED spotlights.