



MOBI CHEF



Overview:

Halton MobiChef KMC ductless mobile recirculating cooking station with Capture Jet technology

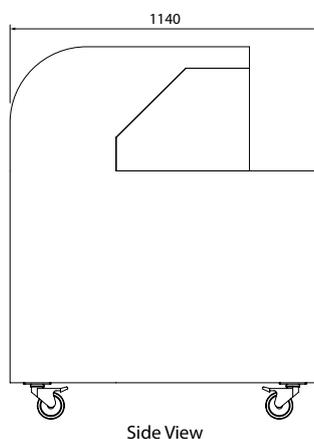
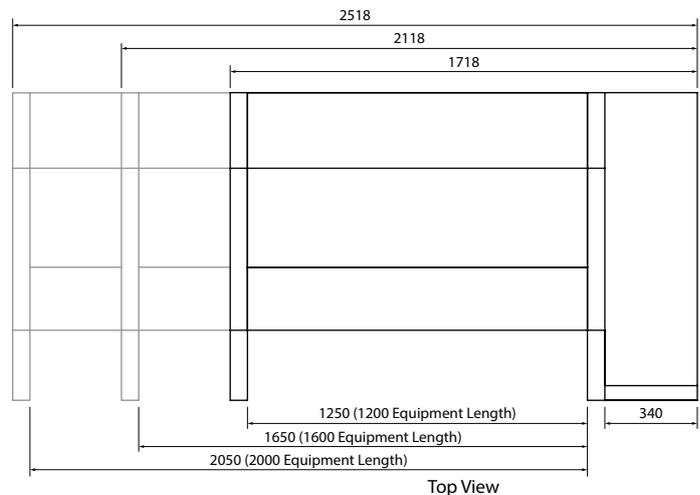
Features:

- Highly efficient totally automated plug & play mobile unit
- Unleashed from any ventilation ductwork Halton MobiChef enables live show cooking right in front of your guests
- Suitable for Banquets and Functions as well as Show Cooking and Kiosks. Food courts and pool bars as well as being perfect for Breakfast Stations
- High performance capture efficiency via latest and patented generation of Capture Jet™ technology
- Cooking emissions containing grease as well as smoke and odours are effectively treated by MobiChef's fully integrated filtration & emission control unit
- Exhausted air is filtered inside the unit by a process containing 6 effective filtration steps
- Multifunctional full length front glass screen and glass side skirts that maximize MobiChef's capture efficiency and provide guests an excellent view of chef's food preparation which enables an absolutely safe and hygienic cooking area
- MobiChef can be used with varies electrical cooking appliances

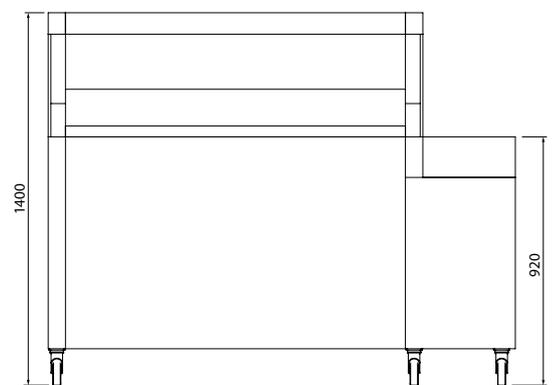
Technical Data:	
Model	HAL.MOBICHEF.1250.750
Height	1400
Width	1718
Depth	1140
Cassette	1250 x 750
Power	1.7kW
Connection	10 Amp (Plug and Lead)

Model	HAL.MOBICHEF.1650.750
Height	1400
Width	2118
Depth	1140
Cassette	1650 x 750
Power	1.7kW
Connection	10 Amp (Plug and Lead)

Model	HAL.MOBICHEF.2050.750
Height	1400
Width	2518
Depth	1140
Cassette	2050 x 750
Power	2kW
Connection	10 Amp (Plug and Lead)



Side View



Front View

Due to continuous product research and development, the information contained herein is subject to change without notice.

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