

Halton MobiChef



STODDART®

Stoddart Halton MobiChef: Unleashing business opportunities!

Stoddart's Halton MobiChef is a plug and play, highly efficient and totally autonomous mobile cooking station that is specifically designed for commercial grade, high output cooking equipment.

It brings together all Stoddart's and Halton experience and knowledge in the field of ventilation and emission control for professional kitchens.

Unleashed from any ventilation ductwork, MobiChef brings theatre into the middle of traditional dining or high traffic areas, which are normally devoid of any cooking.

MobiChef also provides flexibility allowing guests in the dining area to enjoy and experience the cooking action, free from constraints of fixed ducting.

Capture Jet technology

Prevents vapour spillage and enhances the working ergonomics for the chef

MobiChef is equipped with the latest and patented generation of Capture Jet™ technology.

The upper part of the unit and sides are "locked in" by Capture Jets. They create an air curtain which captures and contains all the vapours released by cooking appliances and focuses it towards the first treatment step of the advanced and integrated filtration unit.

Capture Jet™ technology reduces the exhaust airflow rates required to capture the smoke and pollutants released by the cooking appliances. This enables the recycling unit to be compact, efficient and surprisingly quiet to run.

Touch Screen Management

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

MobiChef's controls are part of the Foodservice Control Platform (FCP).

This user interface has been designed to manage advanced technologies while remaining simple and easy to use with the unique interface; Halton's Touch Screen control monitors the total on board operation. Users are kept well informed of filter life and when filters require cleaning or replacement.

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.



Efficient



Total control



Halton

MobiChef

Made in Australia

Clean



Air Recycling technology

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

- 1 Mechanical 2 stage primary filtration, comprising Halton's KSA cyclonic filters (95% efficient on 10 µm particles and above), and mesh filters. This combination removes medium sized particles and moisture. Both primary filters are cleanable in a dishwashing machine.
- 2 Disposable secondary pleated filters (EU5, F5 class), combined with the primary filters these 3 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 attracting them to collect on charged plates. ESP filters are extremely efficient on fine particles, including grease particles and vapour. The ESP is washable.
- 4 Absolute filters HEPA (efficiency > 95% DOP on 0,3 µm particles). They are used to remove ultra fine particles.
- 5 Double stage carbon and chemical Filters: The remaining odours are removed by a combination of activated carbon and chemical pellets. The first removes gases by absorption.
- 6 The second removes them by absorption and chemical reaction.



Flexible



Total flexibility and versatility

Focus on the show, Stoddart takes care of the rest!

Stoddart has developed an innovative and versatile cooking solution for MobiChef that puts the plug and play decision beyond simple.

With a fully integrated cassette that houses electrical management to just one cable, it clears up the untidiness and safety issues of multiple equipment modules. Changing the cassette is as easy as rolling one out and another in.

Full commercial grade quality electric cooking modules can be customised for specific applications. Depending on the focus of the catering, equipment can be selected to deliver high volume cuisine, cost effectively, of high quality but most of all.....profitably.

Refrigeration is taken care of with highly efficient Adande® Drawer unit integrated to the cassette as standard, that allows for continued, productive and cost effective delivery.

Stoddart delivers full service, spare parts and warranties for all products and equipment via it's extensive network across Australia.

- Full integrated cooking
- Commercial grade equipment
- On-board refrigeration
- Fully flexible equipment offer
- On board electrical management

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