

## OPERATION, CLEANING & MAINTENANCE

### READ ALL INSTRUCTIONS BEFORE USE

**This Manual must be viewed by Staff and Contractors involved in the operation, cleaning and maintenance of the MobiChef Ventilation System.**

### MobiChef



The Mobichef Local Air Cleaning Unit efficiently captures the cooking emissions and filters the effluent from the airflow. It contains multiple filters to progressively remove large and fine contaminants and adsorb odours from the kitchen exhaust so that the air can be discharged within the kitchen. To ensure ongoing performance, the unit must be cleaned regularly, and the filters must be serviced and/or replaced before they become overloaded.

#### **Models:**

HAL.MOBICHEF.1250.750

HAL.MOBICHEF.1650.750

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## Warranty & Registration

### 1.1 Australia and New Zealand Warranty

#### 1.1.1 Warranty Period

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty (minimum 12 month on-site parts and labour, terms and conditions apply). Further to this standard warranty, certain products have access to an extended warranty. Full terms, conditions and exclusions can be found using the below Link/QR code.

#### 1.1.2 Warranty Registration

To register your new product, Follow the below Link/QR code.



**Australia**

[www.stoddart.com.au/warranty-information](http://www.stoddart.com.au/warranty-information)



**New Zealand**

<https://stoddart.co.nz/warranty-information>

### 1.1 Attention

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand until commissioning has been completed. This manual is to be passed onto the owner at the project completion.

#### Disclaimer

The manufacturer and distributor cannot be held responsible or liable for any injuries or damages of any kind occurred to persons, units or others, due to **abuse and misuse** of this unit in regards to installation, removal, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer are assembled, where possible, and ready to install. Any installation, removal, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a **trained and authorised specialist** will result in the **immediate loss of the warranty**.

The manufacturer cannot be held responsible or liable for any **unauthorized modifications** or repairs. All modifications or repairs must be approved by the manufacturer in writing before initiating. All modifications or repairs performed to this unit **must** be performed at all times by a **trained and authorised specialist**.

### 1.2 General Information

When using any electrical unit, safety precautions must always be observed.

Our units have been designed for high performance. Therefore, the unit must be used exclusively for the purpose for which it has been designed.

Read these instructions carefully and retain for future reference.

- All units **MUST** be installed according to the procedures stated in the installation section of this manual
- In the case of new personnel, training is to be provided before operating the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- Keep fingers out of "pinch point" areas
- Only use this unit with voltage specified on the rating label
- Threaded fasteners can loosen in service. Regular inspection and tightening should be carried out as required
- If any fault is detected, refer to the troubleshooting guide


### 2.1 MobiChef Overview

**Note:** The bellow MobiChef is an example only. Your MobiChef will be a different size and may have more/less modules. However, the layout of the components/modules remains the same. It may also be supplied in separate parts, requiring site connections

Item	Function
A	Power Switch ON/OFF
B	Control Panel
C	Capture Jets
D	Down Lights
E	Grease Pot
F	Filter Compartment
G	Fan Compartment



### 2.2 Electrical Connection

	<b>WARNING</b>
	<p><b>This unit must be installed in accordance with AS/NZS 3000</b></p>
	<p><b>Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the power supply lead by the plug body.</b></p>
	<p><b>When handling the ESP, earth the cell to the body discharge any stored capacitance before touching the cell.</b></p> <p><b>IF the unit is taken out of service for repair works, attach a yellow "CAUTION-DO NOT OPERATE" tag.</b></p> <p><b>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</b></p>

- Supplied and fitted with a 230V AC 10A 3 pin plug and lead

#### Notes:

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The power cable must be dry and/or isolated from moisture or water

### 2.3 Inspection

#### 2.3.1 Remove Filter and Fan Compartment Panels


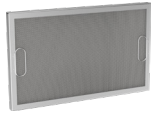



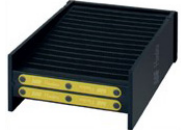

1. Turn the handles to loosen the latches holding in the access panels and check that they can be easily removed



### 2.3.2 Filter Overview and Inspection

- Remove and reinstall each of the filters. For the cyclonic and mesh filters refer to section 2.3.3



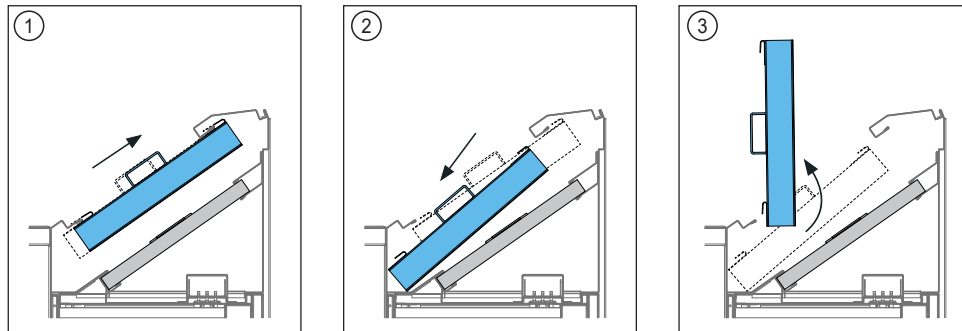
<b>A. Cyclonic Grease Filters</b> Stainless Steel Cyclonic Filters. UL1046 Classified. <b>Part ID:</b> CMHAL.0019 (Halton KSA, 500 x 330 x 50)	
<b>B. Mesh Filters</b> Stainless Steel Mesh Filters. <b>Part ID:</b> CMFIL.0007 (Mesh Screen;SS Frame 495 x 305 x 25)	
<b>C. Pleated Filter</b> Disposable MERV 8 (F5) grade filter <b>Part ID:</b> CMFIL.00?? (Pre-Stage;Pleated;Disposable; 289 x 594 x 48) <b>QTY.</b> x2 (HAL.MOBICHEF.1250.750) x1 (HAL.MOBICHEF.1650.750)	
<b>D. Electrostatic Precipitator</b> <b>Part ID:</b> CMHAL.0023 (Halton; Air Filter; Electrostatic Precipitator complete F300B) - CMHAL.0046 (Halton: ESP: Spare Cell F300B) - CMHAL.0058 (Halton ESP: Mesh Screen F300B)	
<b>E. HEPA Filter</b> Disposable MERV 16 (H11) grade filter <b>Part ID:</b> CMFIL.0036 (HAL.MOBICHEF.1250.750) (Filter; HEPA;6"; No Header; 289 x 594 x 144) CMFIL.0056 (HAL.MOBICHEF.1650.750) (Filter; HEPA;6"; No Header; 289 x 594 x 300)	
<b>F. Carbon Filters</b> Disposable Activated Carbon Filter <b>Part ID:</b> CMFIL.0048 (Carbon Cassette;6"x 12"x 18") <b>QTY.</b> 6	
<b>G. Pleated Filter</b> Fan Outlet Filter <b>Part ID:</b> CMFIL.0027 (Filter; Carbon; Pleated; Disposable; 289 x 594 x 44)	



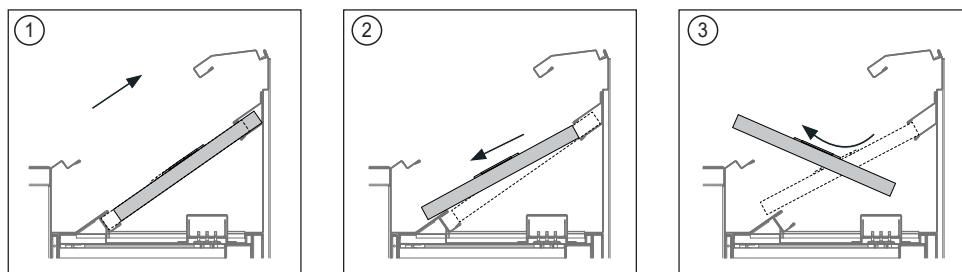
### 2.3.3 Cyclonic and Mesh Filter

- Remove the cyclonic filters to check the Mesh filters are installed

#### KSA Cyclonic Filter Removal:



#### Mesh Filter Removal:



### 2.3.4 Fan Compartment

- Check the fan by manually rotating the impeller and verify that it can move freely.



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

	<b>IMPORTANT</b>
	<p><b>This process confirms the MobiChef system is operating safely and efficiently after installation.</b></p>

### 3.1 Checklist

1. All filters (Cyclonic, Pleated, HEPA, Carbon, etc.) are installed and correctly seated.
  - ☐ Grease pot is fitted and clean
  - ☐ Access panels are securely closed and latched
  - ☐ Power is connected
  - ☐ Plastic protective films have been removed from all surfaces

### 3.2 System Start-Up

1. Switch the Main Power to ON.
2. On the Touchscreen Interface, press the power icon to start the unit.
3. Verify:
  - LED Lights turn on
  - Capture jets operate
  - Fan runs
  - Touchscreen responds without errors

### 3.3 Operational Verification

- Using a Manometer measure the air pressure through the centre capture jet. Record result.
- Use the touchscreen dashboard to:
  - View current filter pressure drops
  - Check for any system warnings or alarms
  - Record the Pressure reported on the touch screen

### 3.4 Final Handover

- Demonstrate to the operator the touchscreen controls and system status pages
- Show maintenance intervals and replacement procedures (Section 5.0).
- Provide this manual to the owner/operator for ongoing reference

### 4.1 Touch Screen Overview

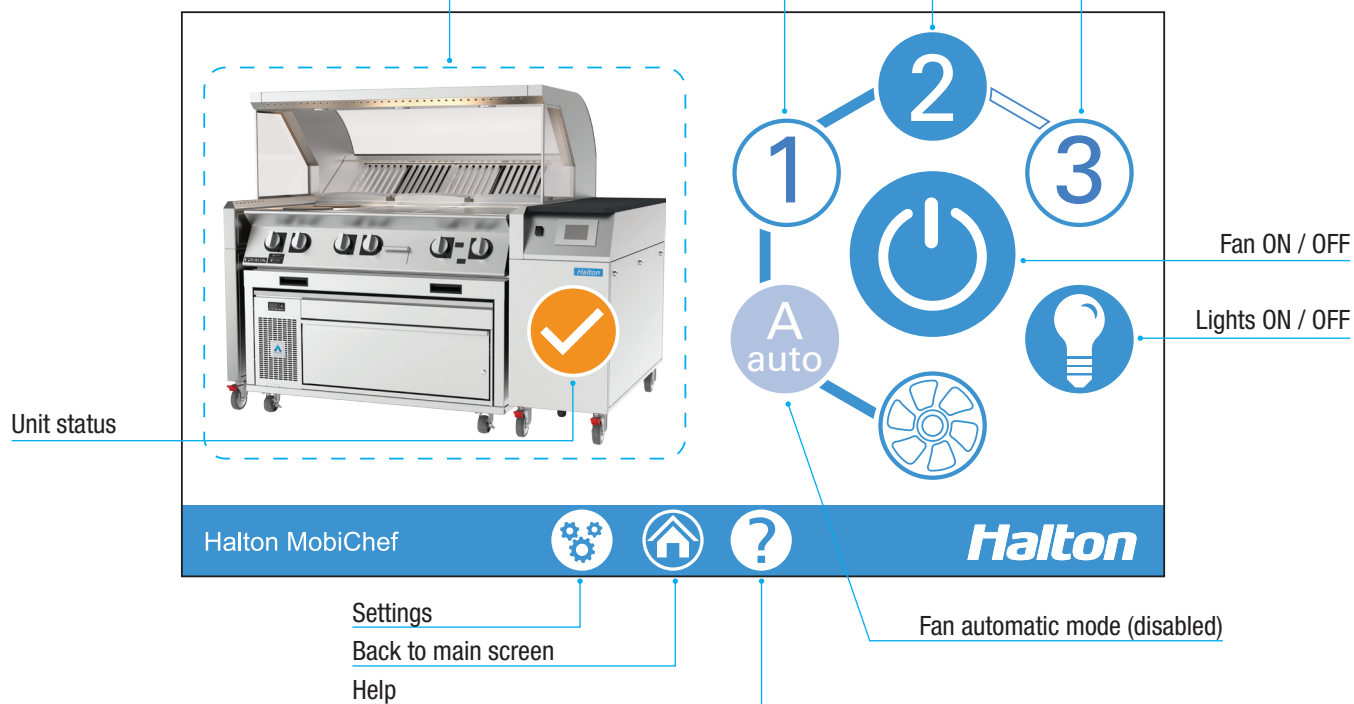
Touch screen interface display may vary depending on specific application. Below is a generic overview.

- Turn the power switch on



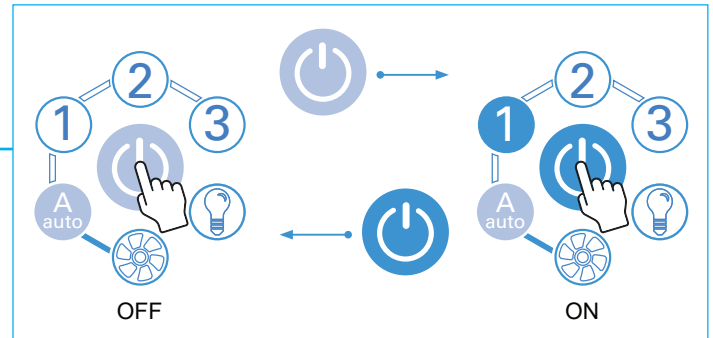
Access to the unit's dashboard

Fan speeds - Low / Medium / High



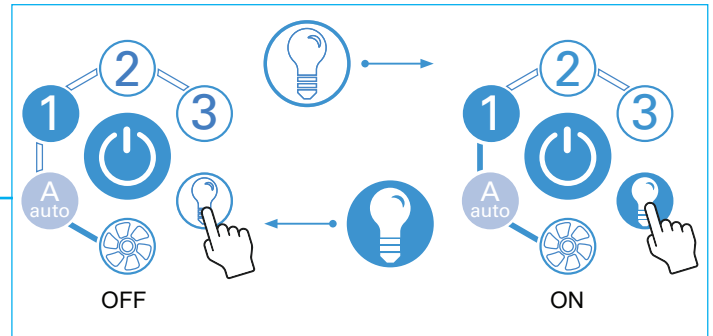
#### 4.1.1 Starting the Unit

- With the power switch on, press the power icon on the display to turn the system on



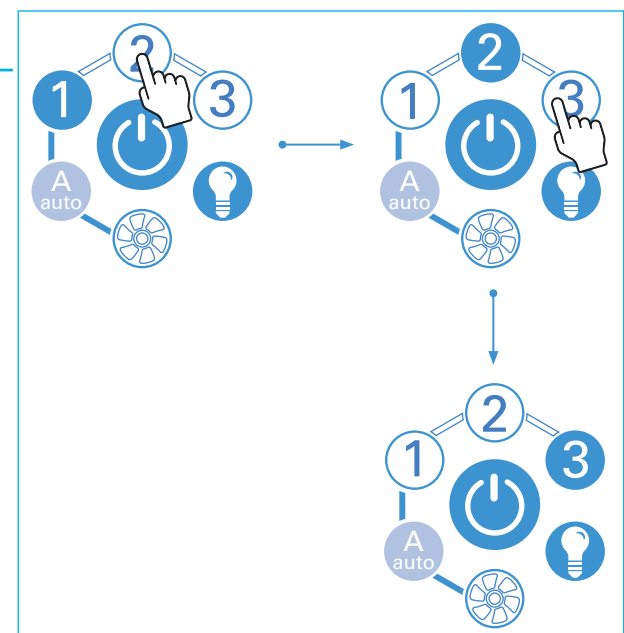
#### 4.1.2 Turning the Lights ON/OFF

- Press the light icon on the display to turn the lights ON/OFF



#### 4.1.3 Fan Speed Selection

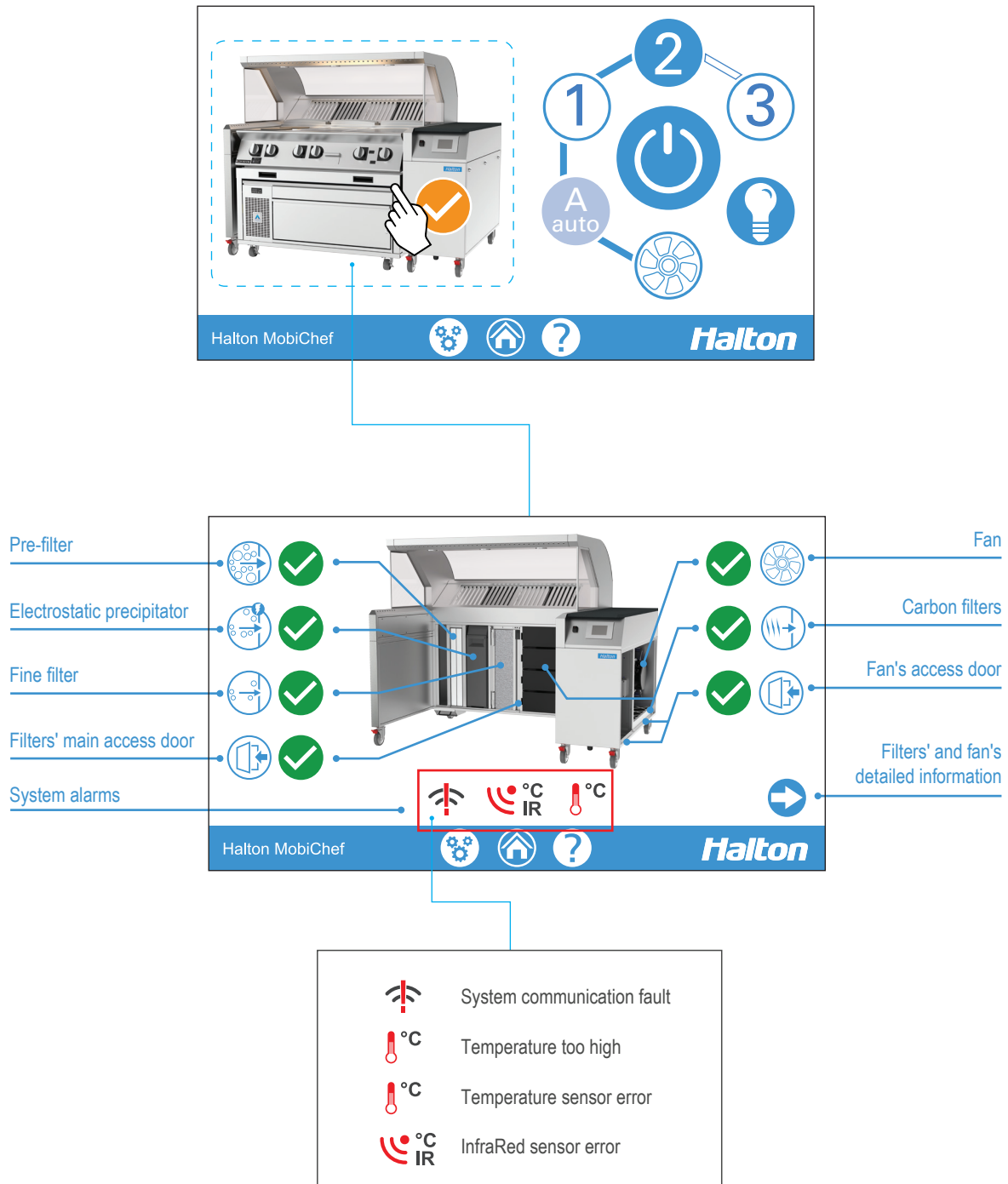
- Select the fan speed by pressing 1, 2 or 3



### 4.2 Main Dashboard

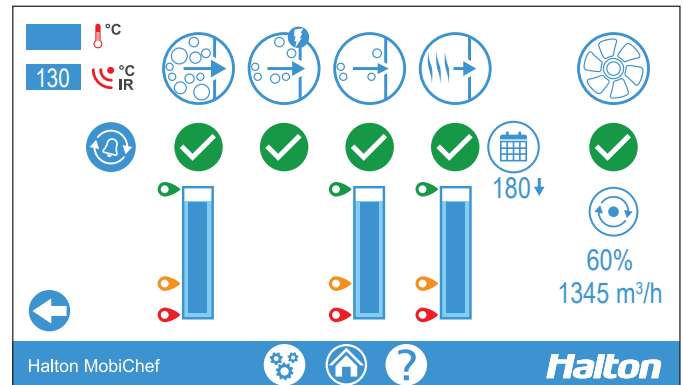
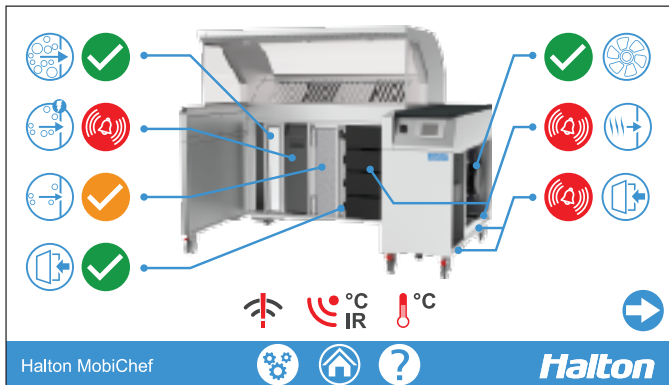
#### 4.2.1 System Status

- Press the MobiChef image to show the system status

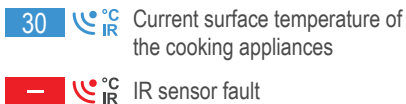


#### 4.2.2 Filters and fans detailed dashboard

- Press the arrows to switch between dashboards



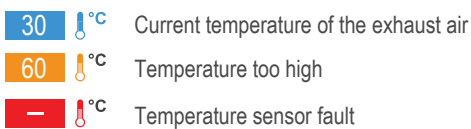
##### Infrared sensor status



##### Electrostatic precipitator status



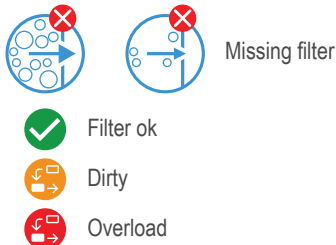
##### Temperature sensor status



##### Fan status



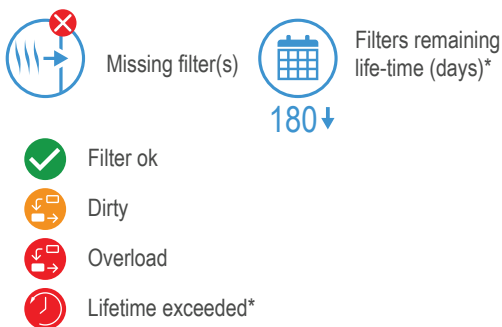
##### Pre-filter and fine filter status



##### Warnings acknowledgement



##### Carbon filters status



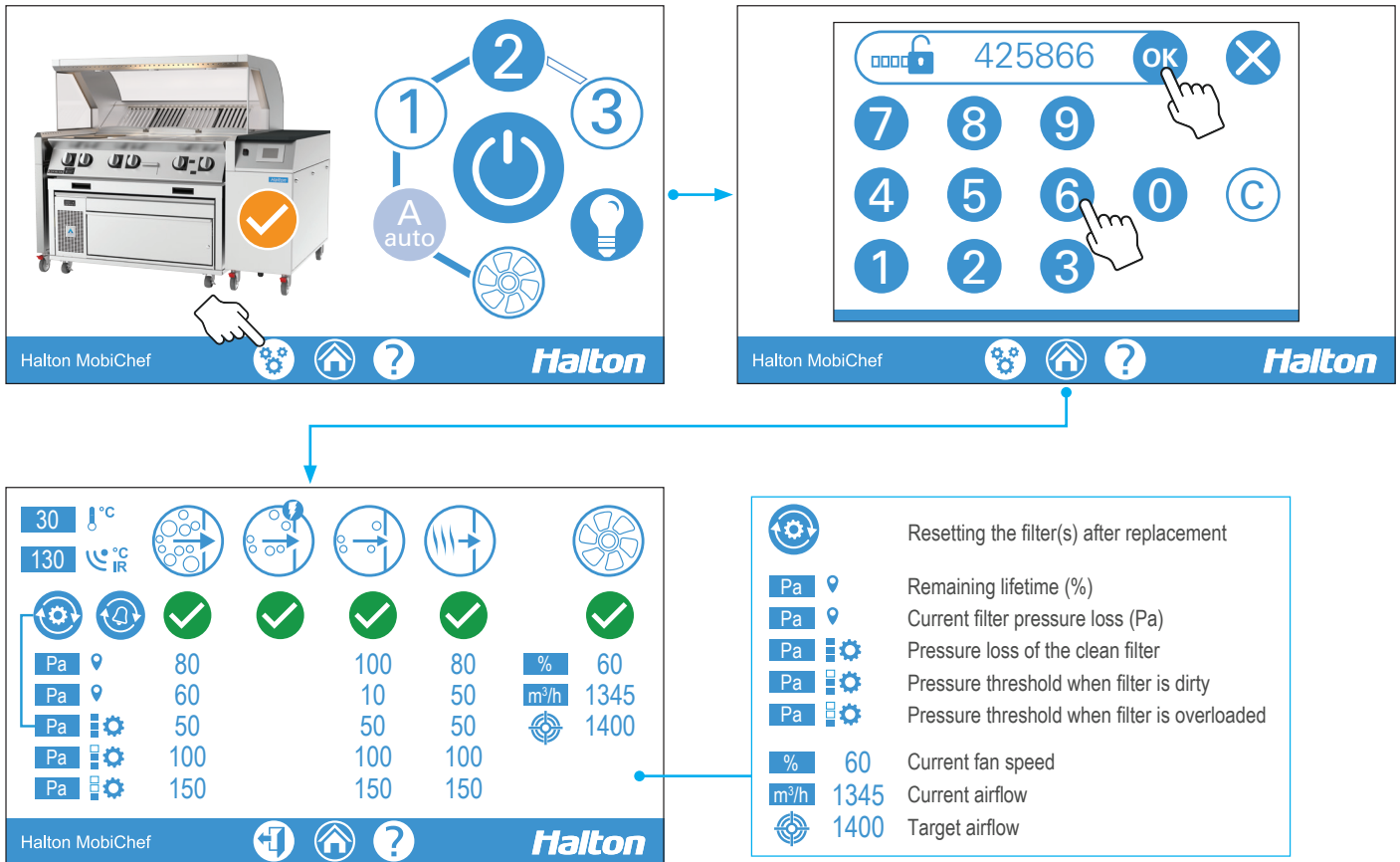
##### Remaining lifetime for pre, fine and carbon - filters



\* Carbon filters's efficiency naturally decreases over time, even if the unit is not used. They have to be replaced when overloaded or 180 days after they have been removed from their sealed package.

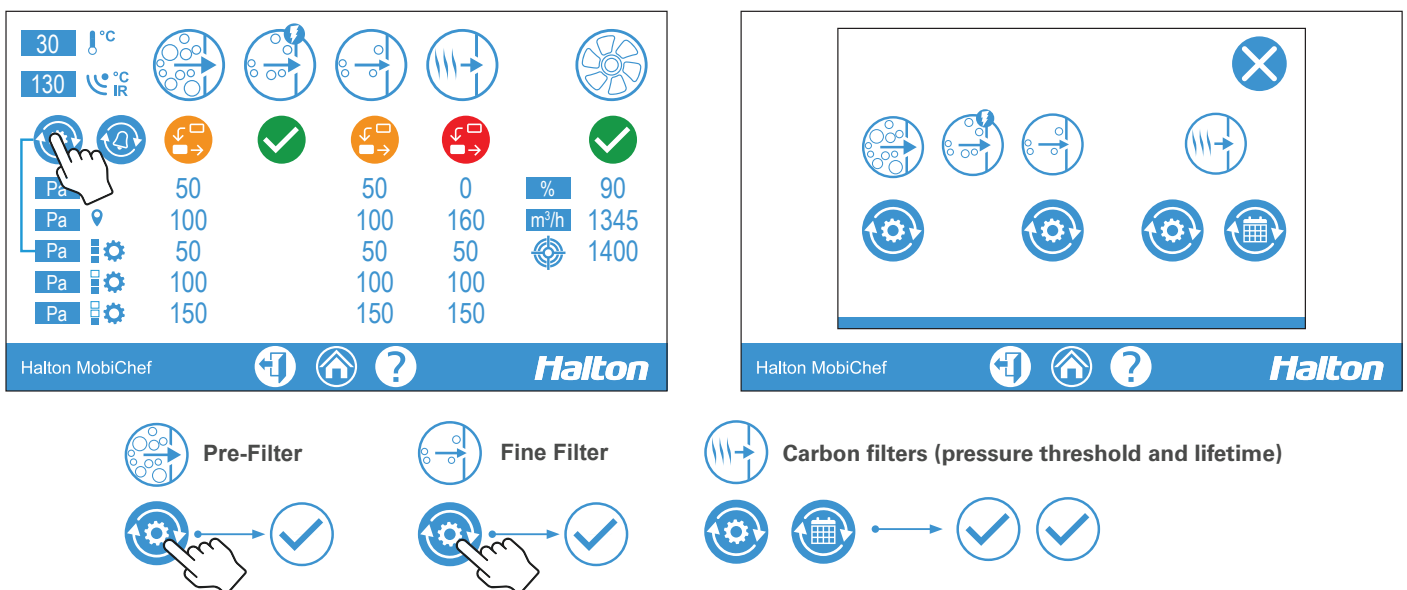
### 4.3 Administrator Mode

#### 4.3.1 Administrator Access



#### 4.3.2 Set Filters Thresholds And Reset Carbon Filters Lifetime

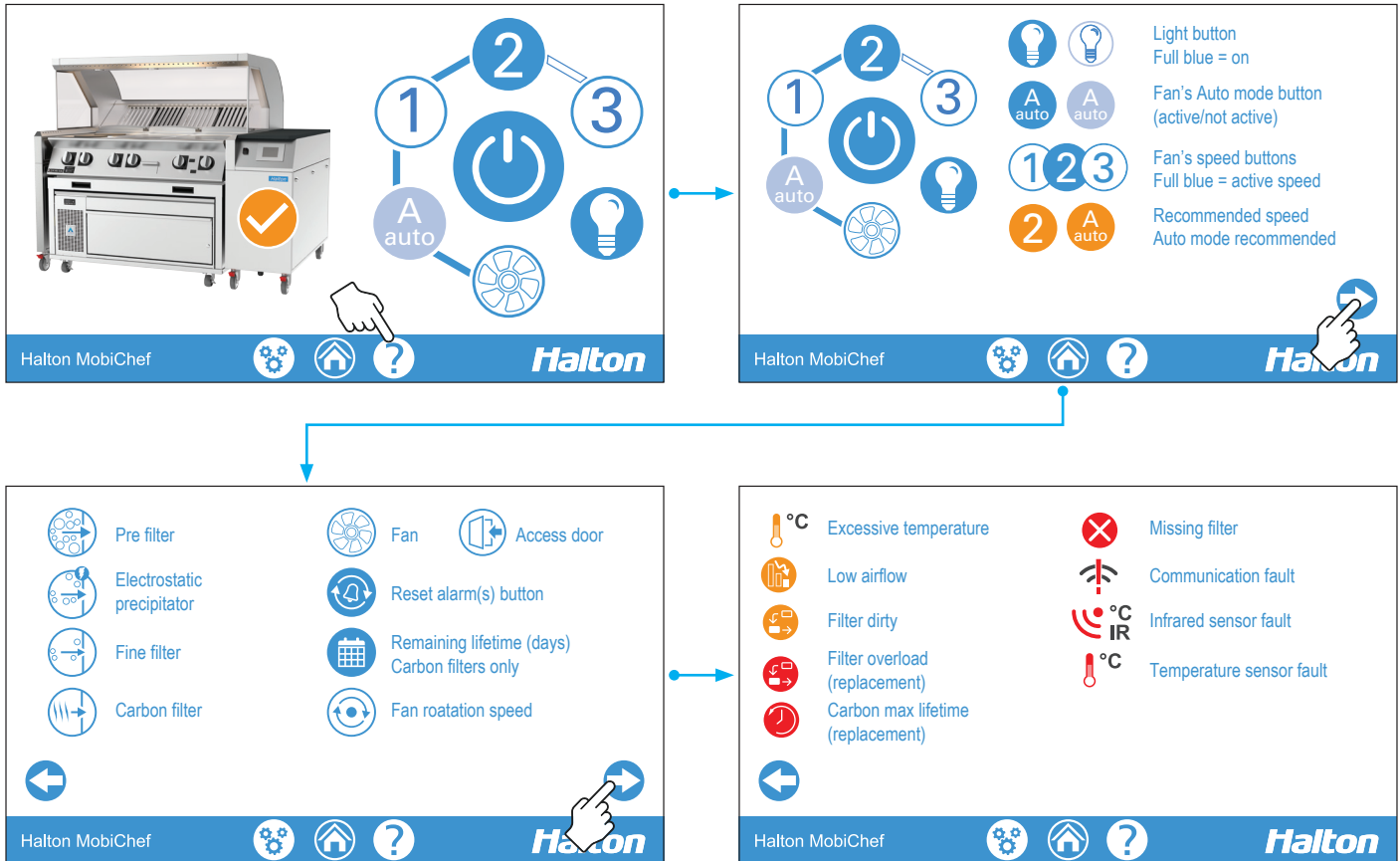
The following procedure has to be implemented when one or all filters have been replaced, in order to set the clean filter(s) pressure threshold(s). The thresholds when the filters are dirty or have to be replaced are calculated by the system. When the carbon filters are replaced, their lifetime has to be also reset.







## 4.4 Access to the help section

The Help section of the MobiChef serves as an index for each icon. To access it, press the ? icon at the bottom of the display. Use the arrow buttons to navigate between screens.





## 5.1 Recommended Cleaning And Maintenance Schedule

	<b>IMPORTANT</b> Some commercial stainless steel cleaners leave residue or film on the metal that may entrap fine particles of food, deeming the surface not <b>FOOD SAFE</b>		<b>WARNING</b> Wait until the unit has cooled to a safe temperature before undertaking any cleaning or maintenance. Contact with hot surfaces can cause burns and serious injury
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For good kitchen hygiene, the exhaust hood should be visually inspected by management. Regular tasks for the operator include cleaning the hood's surfaces, emptying the grease pots and washing the filters. Additionally, a service technician is required to periodically perform routine maintenance tasks.

This schedule is only a guide. The frequency of cleaning will depend on the type and duration of cooking as well as the product and cooking oils used.

Legend:

- X – extreme usage
- H – heavy usage
- L – light usage

Item	6-12 Hours	Daily	Weekly	2 Weeks	1 Month	3 Months	6 Months	12 Months
Check Indicator Lights Match Operation	X	H	L					
Clean Exposed MobiChef Surfaces	X	H	L					
Grease Pot Drawer - Inspect and Empty	X	H	L					
Cyclonic Filters – Inspect and Wash as required		X	H	L				
Replace Pleated Filters (when touchscreen shows dirty or before) Maximum period cycle is monthly			X	H	L			
Inspect ESP drip tray and inspect ESP Cell for dirt build up. Clean as required.					X	H	L	
Replace HEPA Filter (when touchscreen shows dirty or before) Maximum period cycle is 6 monthly					X	H	L	
Replace Carbon Filters (when touchscreen indicates or before) Maximum period cycle is 12 months						X	H	L
** Inspect And Service Exhaust Fan						X	H	L
Check Exhaust Hood Airflow Balance						X	H	L
Clean and Service Capture Jet Fans Check fasteners are all tight								X, H, L
Test Emergency Stop Button								X, H, L

## 5.2 Exposed MobiChef Surface

Check all metal surfaces for accumulation of grease, dirt or surface damage that could harbour dirt and bacteria. Clean exposed interior and exterior surfaces of hood and light fixture with mild soapy water or a neutral product. Carefully rinse away all surplus cleaning product.

Cleaning Task	Cleaning Agent	Comments
Routine cleaning	Use mild detergent and warm water	Use a sponge or clean cloth, rinse with clean water, wipe dry if necessary
Oil or Grease	Use cleanser or organic solvents (e.g. acetone, alcohol or methylated spirits)	Apply cleanser to a damp cloth or sponge and rub cleanser on the metal
Stubborn stains, soil and burnt deposits	Mild cleaning solutions (e.g. specialty stainless steel cleaners)	Use rag or fibre brush (soft nylon or natural bristle) or scotch-brite™ scouring pads. Do not use steel wool. Rub in the direction of the grain and polish lines. Rinse well with clean water and wipe dry

## 5.3 Grease Pot – Inspect and Empty

1. Regularly check grease collection pot (the grease pot collects the oil separated from the exhaust air)
2. To remove the pot, roll the cassette out of the MobiChef, then remove grease pot drawer (carefully if it is full and hot)
3. Empty the oil into a waste oil container for recycling
4. Wash the pot with hot soapy water before re-fitting it to the hood
5. Replace the pot immediately as oil will continue to drip from the drain

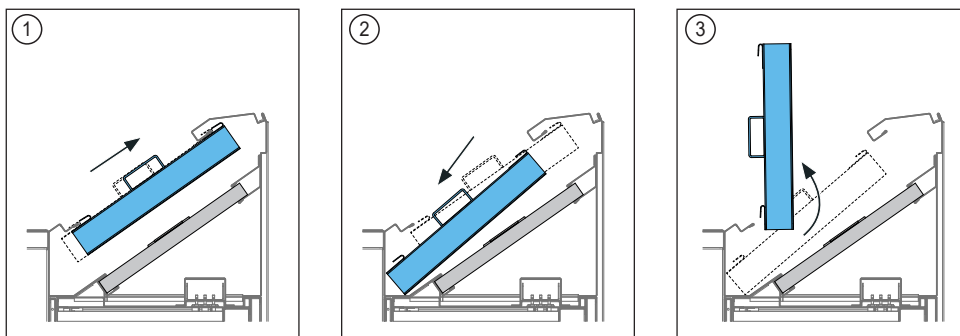


### 5.4 Cyclonic / Mesh Filters – Inspect and Wash

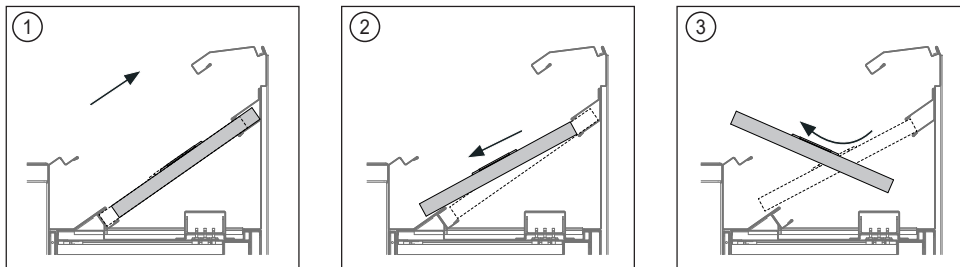
The cyclonic filters in the exhaust hood should be inspected daily and removed for washing as required. Depending on the cooking activity and intensity the frequency of cleaning can range from daily to weekly.

1. Switch off the exhaust fan
2. Remove the cassette
3. Remove each cyclonic filter from the MobiChef
4. Remove each Mesh filter from the MobiChef
5. Wash particulate off the filters in the pot sink with detergent, using spray-rinse and a brush or cloth
6. Place filters in a dishwasher basket, and pass through the dishwasher
7. Dry the filters & re-fit into the MobiChef
8. Make sure the filters are properly located in the rails. (If there is a Filter to fan interlock, the fan will not restart when a filter is removed or not positioned properly)

#### KSA Cyclonic Filter Removal:



#### Mesh Filter Removal:



## 5.5 MobiChef Filter Inspection and Replacement

**(Must be completed by Qualified & Trained Service operator)**



The touch screen filter indicates the pressure drop across each filter. The filters should be replaced when dirty (or earlier - according to an agreed service schedule). The filters must not be left in service when overloaded. If the filters are not replaced before pressure increases to "overload" the shutdown timer will commence & the system will shut down the fan and cooking appliances if the filters are not serviced. Spare filters should be kept ready so that productivity is not unduly interrupted.

- Turn the Fan off and switch the Power isolation switch to OFF
- Use the Key to unlock the filter panels
- Loosen and rotate the off-centre latches
- Note the direction of the filters (arrows, marks, etc.)
- Slide the dirty filter out and dispose of the dirty filters responsibly.



- Wipe down the area to remove free oil and dirt
- Inspect the foam tape around the sealing surfaces. Replace foam tape if damaged
- Insert the new filters. (Check arrows and marks are correctly orientated)
- Refit doors and ensure the off-centre latches are secured. Tighten latches so the door is secure and sealed
- Lock the panels & return the key to the storage spot so it can be found next time
- Restart the system and inspect the touch panel to see pressures measured are consistent with new filters

## 5.6 Down Lights:

	<b>IMPORTANT</b>
	Before accessing the lights, Ensure all power to the hood is switched off
	<b>WARNING</b>
	A qualified electrician or service technician is required for removing/ replacing the Down Lights and/or Driver.

1. Pull the down light down and out of the hood, this can be difficult. There are two spring clamps holding the lamp in. You may need to pry the light off the surface of the hood and use a screwdriver (or similar) to hold the clamps back. If it is possible, reach on top of the hood and hold the clamps back
2. Disconnect the light and replace it with a new one



### 5.7 Troubleshooting Procedures

- If any faults/issues occur with the unit, follow the below troubleshooting procedures
- If the troubleshooting procedures do not correct the problem, contact the Stoddart Service Department

Problem / Alarm Indication	Possible Cause(s)	Corrective Action(s)
<b>Exhaust Fan not operating</b>	<ul style="list-style-type: none"> <li>• Power Isolated and/or "Fan Run" button is off</li> <li>• Filters not fitted properly or missing will interrupt fan start</li> <li>• Emergency stop</li> <li>• Shutdown</li> <li>• Fan run switch fault</li> <li>• Fan failure</li> </ul>	<ul style="list-style-type: none"> <li>• Check Isolator and Fan run button is on (Red LED illuminated and Hood Lights are illuminated). Check Touch screen Fan Tab for Fan. Run Signal (dot should be green)</li> <li>• Check Filter error status on touch screen. Fit filters properly. Reset Alarms</li> <li>• Filter Missing Alarm activates the Emergency Stop</li> <li>• Overloaded Filters initiates Fan shut down timer. (shuts when timed out)</li> <li>• Switch off and isolate for 10 seconds, try to restart. If fault persists, call to service switch or control module</li> <li>• Check status, contact Stoddart service department</li> </ul>
<b>Measured exhaust pressures at hood not as per rating plate</b>	<ul style="list-style-type: none"> <li>• Target Set Pressure in Touch screen is incorrect</li> <li>• Fan is in hand mode &amp; manual speed set is not suited for the operation</li> </ul>	<ul style="list-style-type: none"> <li>• Check values on the touch screen (admin mode)</li> <li>• Set system to auto mode. The system adjusts the speed for the operating requirements</li> </ul>
<b>Exhaust is not capturing cooking emissions</b>	<ul style="list-style-type: none"> <li>• Filters are blocked or missing</li> <li>• Capture Jet not operating</li> <li>• Exhaust air not operating</li> </ul>	<ul style="list-style-type: none"> <li>• Check filter pressures and check filters are in position</li> <li>• Check capture jet fan is operating</li> <li>• Check exhaust fan is operating</li> </ul>
<b>Lights not working</b>	<ul style="list-style-type: none"> <li>• LED Bulbs or Drivers are faulty</li> <li>• LED Bulbs or Drivers are faulty</li> </ul>	<ul style="list-style-type: none"> <li>• Replace defective component</li> <li>• Fix damaged wiring</li> </ul>
<b>Cooking appliances not working</b>	<ul style="list-style-type: none"> <li>• The exhaust fan is not running</li> <li>• The exhaust fan has shut down</li> <li>• Cooking appliance fault</li> </ul>	<ul style="list-style-type: none"> <li>• Power Isolated or "Fan Run" button is off. Turn on</li> <li>• Emergency stop activates if filter missing alarm activates. Fit filters. Fan shuts down if filters are not replaced before reaching Overload status. Replace Filters</li> <li>• Contact Stoddart service department</li> </ul>



## Australia

Australian Business Number: 16009690251

### Service / Spare Parts

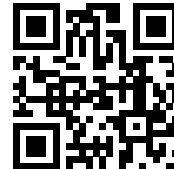
<https://customerservice.stoddart.com.au>

### Sales

Tel: 1300 79 1954

Email: [sales@stoddart.com.au](mailto:sales@stoddart.com.au)

Web: [www.stoddart.com.au](http://www.stoddart.com.au)



Customer  
Service Portal

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## New Zealand

New Zealand Business Number: 6837694

### Service / Spare Parts

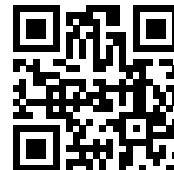
<https://customerservice.stoddart.com.au>

### Sales

Tel: 0800 79 1954

Email: [sales@stoddart.co.nz](mailto:sales@stoddart.co.nz)

Web: [www.stoddart.co.nz](http://www.stoddart.co.nz)



Customer  
Service Portal