

# Valere Series

## Ki Mobile Induction Cooking Station

The Valere series mobile cooking station is an innovative approach to food preparation. Integrated with state of the art induction appliances, recirculating air-filtration and UL300 fire suppression systems, it eliminates the need for external ventilation. It's a self-contained front-of-house cooking solution that is perfect for hotels, restaurants, resorts, cafeterias, malls, grocery stores and convention centers or anywhere traditional Type-1 hoods and duct-work are impractical or too expensive. It gives food service operators the ability to fully engage their customers, expand their menu and grow their business in areas not possible before. It is a versatile, energy efficient cooking solution that meets NFPA-96 codes and is listed in compliance with ANSI/UL710B and ANSI/NSF-2 standards.



### Induction WOK Features

- ◆ 2 Integrated 3.5Kw Wok appliances
- ◆ Precise Temperature control
- ◆ Short cook times
- ◆ Very low heat dissipation results in cooler working environment and reduced energy costs
- ◆ Significant Energy Savings. More than 50% energy savings (compared to gas open tops)
- ◆ Instantaneous correction of temperature deviations
- ◆ Boil-Dry protection detects overheating conditions automatically
- ◆ Easy To Clean

### Electrical Specifications

- ◆ Plug Type: NEMA 6-50P
- ◆ Supply Voltage: 208/240VAC, Single Phase, 60Hz
- ◆ Installed Appliance Power: 7000W Max
- ◆ 38 Amps

### Mobile Cooking Station Features

- ◆ Four-Stage self-contained recirculating air-filtration system for evacuation of grease, smoke and odor.
- ◆ Buckeye BFR-5 UL300 Fire Suppression System
- ◆ Super quiet 55-58 dBA
- ◆ Only 170 CFM of make up air recommended
- ◆ Extremely efficient filtration captures emissions exceeding NFPA-96 and ANSI/UL710B requirements.
- ◆ Easy access to filters
- ◆ FLEX— Filter Life Extension Technology (Utilizing intelligent sensors and controls the FLEX system optimizes the air flow and noise levels extending the life of filters up to 200% when compared to fixed flow systems).
- ◆ Solid Stainless Steel construction with standard P-LAM finishes included. Premium panel P-LAM finishes available as an upgrade for front and sides to match adjacent millwork finishes.

### Additional Information

- ◆ 1 Year limited manufacturer warranty
- ◆ Dimensions: H51.5", W59", D35.5"
- ◆ Weight: 705 Lbs
- ◆ ETL Listed in compliance with ANSI/NSF-2 and ANSI/UL710B Standards



