

Operator's Manual

Mobile Culinary Station



Model #	Description
MCS1800	(2) 1800 W range, (1) Air Filter System, (2) Refrigerated Drawers
MCS3572	(2) 2600 W range, (1) Air Filter System, (2) Refrigerated Drawers



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Before You Begin

To ensure safe operation, read the following instructions in their entirety.

WARNING

Warning is used to indicate the presence of a hazard that can cause severe personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

Caution is used to indicate the presence of a hazard that will or can cause minor personal injury or property damage if the caution is ignored.

NOTICE

Notice is used to note information that is important but not hazard-related.

To reduce risk of injury or damage to the equipment:

- Plug only into grounded electrical outlets matching the nameplate rated voltage.
- Do not power the equipment with extension cords, power strips, or multipurpose sockets.
- Equipment should only be used in a flat, level position.
- Do not obstruct or cover the equipment in any way when in use.
- Do not operate unattended.
- Do not leave an empty vessel on the equipment when in use.
- Closely supervise equipment operating in public areas and/or around children.
- Do not operate if equipment has been damaged or is malfunctioning in any way.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Unplug equipment and let it cool before cleaning.
- Unplug when not in use.

Function

The Mobile Culinary Station is a cooking station with heavy duty casters making it easy to transport the unit to wherever it is needed. Each station includes flush mounted induction ranges for high-speed cooking, refrigerated drawers for easy replenishment of food items and a quiet, efficient air filtering system that removes grease laden vapor and odors.



**Flush Mounted
Induction Range**



Refrigerated Drawers



**Downdraft
Air Filter System**

Each induction range has two modes: COOK and TEMP. COOK mode offers high-speed heating used for sautéing, omelet stations, pasta bars or demonstration cooking. TEMP mode offers thermostatically controlled holding temperatures for use with soups, sauces, buffets or pastry work.

Specifications

Each Mobile Culinary Station comes with its own Power Management System, powering the entire unit with a single receptacle, eliminating the need for multiple receptacles at various voltages. The Power Management System includes five receptacles and can combine 120 volt and 240 volt power into one central power source of 240 volt.

Below are the requirements of the Power Management System per the specific Mobile Culinary Station model.

Model #	Voltage	Phase	Hertz	kW	Amps	Plug
MCS1800	208-240	1	60	4.43	22.4	NEMA 14-50P
MCS3572	208-240	1	60	6.03	23.4	NEMA 14-50P

NOTICE

For requirements of the individual please see their corresponding specification sheets.

Operation

To use the Mobile Culinary Station follow the below steps.

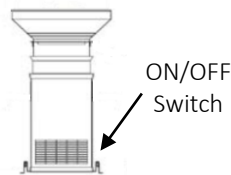
1. The refrigerated drawers do not have a separate ON/OFF switch. When the Power Management System for the unit is plugged in and turned on, the refrigerated drawers will automatically start to cool.

NOTICE

Pre-cool the drawers for 60 minutes before placing food inside.

2. Turn on the Downdraft Air Filter System (model #AF-350) by pressing the ON/OFF switch located near the base and on the side of the air filter system. See Figure 1 for reference.

Figure 1. Model #AF-350



3. Turn the induction range(s) on by turning the large knob on the control box clockwise. See Figure 2 for reference. The range(s) will default to COOK mode and the red light next to "Cook" will illuminate on the control box.

Figure 2. Induction Range Control Box



4. "E0" will be displayed in the panel on the control box. An induction-ready vessel must be placed on the range first to clear the "E0" from the display and allow for changing the mode and/or setting the temperature. Place the vessel on the range and the range will begin to heat.

NOTICE

As a safety precaution, if no induction-ready vessel is placed on the induction range after 2.5 minutes, the unit will shut off.

5. In the default COOK mode, the power level can be set from 1-20. To change the level, simply turn the knob clockwise to increase and counter-clockwise to decrease. The current power level will be shown in the display panel. The range will continue to cook until the unit is manually shut off or the mode is changed to TEMP.
6. To change to TEMP mode, touch the COOK/TEMP button on the control box. See Figure 2 for reference. The red light next to "Temp" will illuminate on the control box. To change the temperature, simply turn the knob clockwise to increase and counter-clockwise to decrease. The temperature can be set from 110°F-400°F (43°C – 204°C). The range will continue to heat up until the set temperature has been reached. Once reached, the range will maintain the temperature setting until manually shut off or the mode is changed to COOK.

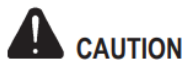
NOTICE

Actual temperatures may vary due to a number of variables which include but are not limited to: ambient temperature in the immediate surrounding area, content and volume of food being heated, and use of a cover on the serving vessel.

7. To turn the Mobile Culinary Station off, turn the knob on each of the induction range control panels counter-clockwise until the display is no longer illuminated. Press the ON/OFF switch located near the base and on the side of the air filter system.

Maintenance

To clean The Mobile Culinary Station, turn the unit off and unplug it from its power source.



CAUTION

Never touch the glass top of the induction range immediately after cooking. The glass may remain hot due to the heat transferred from the cookware.

Wipe the unit down with a sponge or cloth with a mild dishwashing liquid. Dry with a clean, soft cloth. Never use any abrasive pads or scouring powders.

Clean the vent located on the underside and at the back of the induction ranges daily. Clean the Downdraft Air Filter System (model #AF-350) daily. For specific instructions on cleaning the #AF-350 refer to its operator's manual found on the Spring USA website.

Trouble Shooting

Review the below chart for induction range error codes.

Error	Cause	Solution
E0	An induction-ready vessel is not detected on the range.	Place an induction-ready vessel on the range.
E1	The range has overheated due to blocked ventilation and has shut down.	Clear vents, let the range cool and restart the range.
E2	Overheating protection has been activated and the range has shut down.	Remove vessel from the range, let the range cool and restart the range.
E3	The range is experiencing temporary voltage overload.	Remove vessel from the range, let the range cool and restart the range. Review dedicated power requirements under <i>Installation</i> in the corresponding induction range operator's manual.

Service & Repair

Never attempt to service any part of The Mobile Culinary Station. Attempting to service the cooking station on your own, or through an unauthorized repair facility, automatically voids your warranty. Contact our Service Department at 630-527-8600 when service is needed. For service forms, visit the Spring USA website.

Warranty

For Limited Warranty information, visit the Spring USA website.