

- THE PRECISE AND ECONOMICAL WARMING OVEN
- COOKS AND KEEPS MEAT AND FISH WARM WHILE IMPROVING QUALITY
- PRECISE TEMPERATURE (+/- 1°C) AND HUMIDITY CONTROL
- 10 – 20% LESS WEIGHT LOSS
- REDUCES ENERGY CONSUMPTION
- THOUSANDS OF CHEFS ARE WORKING WITH LESS STRESS AND TIME-PRESSURE
- FOOD READY-PREPARED IN THE KITCHEN CAN BE TRANSPORTED IN THE HOLD-O-MAT® AND SERVED WARM
- UNIQUE IN THE WORLD, NO OTHER FOODWARMER HAS SUCH AN EXACT TEMPERATURE CONTROL

LIGHTEN YOUR WORK LOAD

- Store quick fried food and breaded dishes until serving in the Hold-o-mat. (Everything is always fresh and crispy because of the dehumidifier).
- Quick searing is sufficient, the Hold-o-mat gently simmers the food leaving your grill free to prepare more dishes.

MAKE MORE EFFICIENT USE OF YOUR COMBI-STEAMER

- The Hold-o-mat provides a <cook and hold> capability.
- Meat is kept warm in the Hold-o-mat and improves in quality.

ALSO SUITABLE FOR PARTIES AND OUTSIDE CATERING

- Food ready-prepared in the kitchen can be transported in the Hold-o-mat and served warm.
- The fold-out handles ensure optimum ease of carrying in quality.

CALM ORDERLINESS AT THE SERVING POINT

- From the Hold-o-mat directly to the guest.
- Continuously prepare set menus and...let's go!

		Dim in cm
025317	Hold-o-mat 411	67.5x41.5x42.3
	Cap. 4x GN 1/1 (65.0mm), precise temperature control, with 4 handles, temperature range from 20°C to 120°C, modern OLED display, intelligent dehumidification system, the goods remain crispy, can be built into any stove and kitchen furniture, core temperature probe not included 230V/50-60Hz, 10A, 1.5kW	



025383	Core temperature probe for Hold-o-mat 411, with magnet-plug
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