



hold-o-mat

68°



Cool and calm in every respect

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!



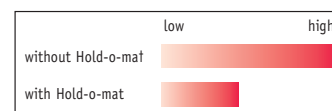
Reduce energy consumption

- The Hold-o-mat runs on domestic current 230 V and so avoids excessive energy use.
- Comparison:
combi-steamer
power consumption:
400 V/12-18 kW
Hold-o-mat
power consumption:
230 V/1 kW

Example:

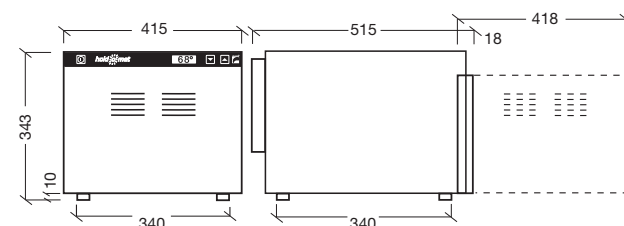
- For simmering roast beef a fully-laden Hold-o-mat uses only 0.4 kW/h

Energy consumption



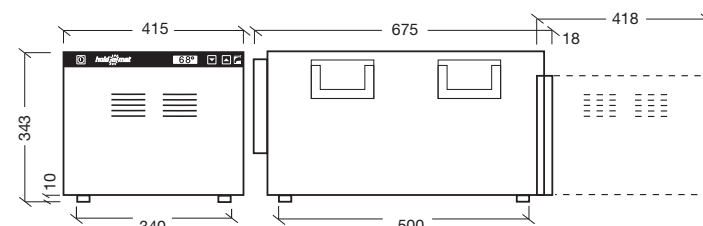
Technical data:

- Precise temperature control thanks to the PT 500 system and its ingenious software
- Intelligent dehumidification system guarantees optimum warming conditions
- Can be built into all ranges and kitchen furniture
- Door hinging can be adjusted to open to left or right
- Power supply: 230 V/50 Hz/10 A
- Power consumption: 1 kW/ 1.8 kW



Hold-o-mat (Household) (Power consumption: 1 kW)

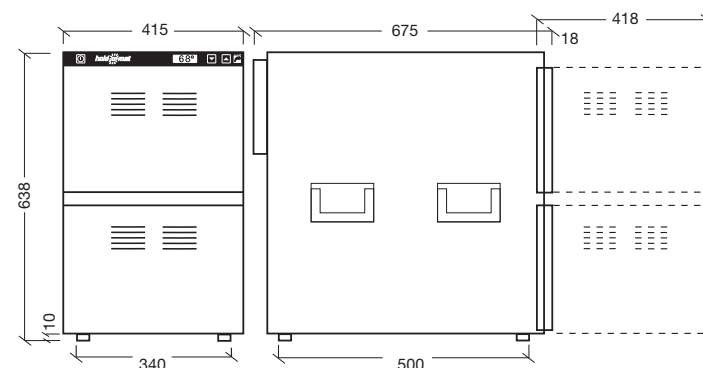
- Capacity: 3 x 2/3 65 mm or 2 x 2/3 100 mm containers
- Weight: 21 kg



Hold-o-mat small (Power consumption: 1 kW)

Hold-o-mat small with internal temperature gauge (Power consumption: 1 kW)

- Capacity: 3 x 1/1 65 mm or 2 x 1/1 100 mm containers
- Weight: 24 kg



Hold-o-mat «big model» (Power consumption: 1.8 kW)

- Capacity: 7 x 1/1 65 mm or 4 x 1/1 100 mm containers
- Weight: 38 kg

HUGENTOBLER
Kochsysteme HG 3000®

www.hugentobler.ch

HUGENTOBLER

Hold-o-mat®

The precise and economical warming oven

Keeps food warm with its precise temperature and humidity control, enhancing the quality of meat dishes in particular

Developed by kitchen professionals for professional cooks

Intelligent dehumidification system guarantees optimal internal climate

Door hinges can be mounted on the right or the left

Reduce those ultimately expensive electrical surges



NEW
also with internal
temperature gauge



IN THE HEAT OF THE NIGHT

While you sleep peacefully, the Hold-o-mat cooks tomorrow's menu of the day for you! Slowcooking «overnight» in the Hold-o-mat utilises cheap off-peak electricity – allowing you to keep your cool while keeping your electricity bill down. The Hold-o-mat is also your perfect partner for keeping joints, à la carte and menu grilled meats hot – and at top quality – as leading chefs from all over the world testify.



Hans Haas, Chef of the Year 1995 Gourmet Restaurant Tantris, Munich:

«Thanks to this temperature control system, the most precise in the world, I was able to develop new fish creations that were greatly acclaimed by my discerning guest, for example lightly warmed wild salmon with leek purée and brown butter. Creative recipes with remarkable quality and taste are obtained from the low-temperature cooking in the Hold-o-mat. Here the precise temperature maintenance – accurate to the degree – is of decisive importance for the quality and consistency of the end product.»



Horst Petermann, Restaurant Petermann's Kunststuben, Küssnacht (Zurich):

«With Sisteron lamb, for example, I have totally amended the preparation method since I have had the Hold-o-mat in my kitchen. It is seared, then cooked for an extended period in the Hold-o-mat at 68°C together with a mirepoix. In this way we obtain a wonderful pink colour that is unequalled.»

«The veal sweetbread crepinettes with a little foie gras and truffles turn out so well in the Hold-o-mat that our guests really get ecstatic.»



Roland Jöhri, Restaurant Jöhri's Talvo, St. Moritz:

«We are very satisfied with the hold-o-mat. We use it mainly for interim storage of meat fried à la minute, which we only briefly turn in olive oil or butter before serving. This enables us to achieve outstanding meat quality.»

«We sear whole knuckles of veal at midday, cook them the whole afternoon in the Hold-o-mat and serve them in the evening this level of quality is scarcely achievable using traditional methods.»



Anton Mosimann, Mosimann's Ltd., Belgrave Square, London:

«Outstanding, this Swiss invention – especially suited for meat fried à la minute, for poaching fish, for slow-cooking ranging from turkey breast to gigot and of course for our first-class catering.»
Officer of the British Empire (OBE)

