

HUGENTOBLER
Swiss Hold-o-mat®

Hold-o-mat® 411

The Swiss original. Now even better.



*"I want **tender meat**
and **no stress** in the kitchen."*

The champion from Hugentobler. Unbeaten since 1995.



*We have revised
the champion and made it
even better.*

We presented the first Hold-o-mats in 1995. In 2006 the device received the ICD Award for the best invention in Europe's professional kitchens. In the meantime, 30000 devices are delighting top chefs around the world. No wonder: our Hold-o-mat is the world market leader when it comes to temperature accuracy, dehumidification and improving the quality of meals. Overnight cooking? Keeping warm to improve the quality? Cook & hold? No problem for the champion. The new Hold-o-mat 411 is a further development with a number of practical benefits for daily work in the kitchen.



More space



*Magnetic core
temperature probe*



Perfect view



4 x 1/1 GN: the extra guide makes for a higher capacity. The individually adjustable lateral rails means that you can now make even better use of the space in the Hold-o-mat 411.



The new, optional core temperature probe is magnetically coupled and can be stowed away safely when not in use. It can be connected at any time and is detected automatically.



The OLED display provides a perfect view of temperatures and allows easy programming. The Hold-o-mat 411 shows the set, real and core temperature at a glance.

In action day and night.

Quality-enhancing warming

Beat the peaks in your workday – keep quick-roast food and fried dishes in the Hold-o-mat until serving. The meal components are integrated directly into the prepared menus and served in succession. From now on, you can simply send out the tables stress-free – that's quality of life!

Cook & hold

Gentle low-temperature cooking with non-circulating heat – Gentle low-temperature cooking with non-circulating heat – leave it to the Hold-o-mat and free up your combi-steamer for other jobs. Meat is cooked and kept warm with 10%–20% less weight loss in the Hold-o-mat. This not only increases the tenderness of the meat but also has a positive effect on your profitability. Your guests will become your fans!

In the heat of the night

Simple overnight cooking – while you're enjoying a restful night's sleep, the Hold-o-mat cooks the next day's menu for you! Low-temperature cooking 'overnight' in the Hold-o-mat ensure that meat sauce-based dishes are tender and juicy, makes use of cheaper night-time electricity rates and lowers your overall bill.

Lower your energy consumption – save money

The Hold-o-mat runs on domestic current 230 V and so avoids excessive energy use. For simmering roast beef a fully-laden Hold-o-mat uses only 0.4 kW/h.

Combi-steamer



Hold-o-mat 411



Energy consumption comparison:

Hold-o-mat 411 230V / 1.5 kW, combi-steamer 400V / 12–18 kW



Uniquely Swiss.

Developed and manufactured in Switzerland, the Hold-o-mat 411 controls temperature and humidity like no other low-temperature, production and warming oven – namely with an accuracy of +/- 1 degree. 24 meters of the finest heating cable guarantee an even temperature – even if the door is opened several times. The Hold-o-mat 411 has a clever dehumidification system that keeps au gratin dishes crispy.

Technical data for the Hold-o-mat 411

Capacity (container)	4 x 1/1 65 or 2 x 1/1 100
Size	W x D x H (mm): 415 x 675 x 423
Weight	28 kg
Power supply	1.5 kW
Fuse	10 A
Voltage	230 V 50/60 Hz

- Precise temperature control thanks to 2 x PT 1000 and sophisticated software
- Stackable, can be installed in all ranges and commercial kitchens
- Door hinge on left or right (can be changed by user)

Options

- Core temperature probe
- Catering design with metal carrying handles and hard plastic rails



Unrivaled energy efficiency.



Developed and manufactured in Switzerland.

Your partner for innovative kitchen concepts and profitable kitchen management.
Now and in the future.

www.hugentobler.com



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