

Holdomat 411

VISION

- Highly reliable temperature distribution without a fan
- Precise electronic temperature maximum deviation of $\pm 1\text{ }^{\circ}\text{C}$
- Faster setting to the optimal temperature of $68\text{ }^{\circ}\text{C}$
- Special chamber dehumidifying system for fried and roast meals
- Clear OLED display
- Door with ventilation holes and magnetic lock
- Removable cooking container handles
- Double-coat heat insulation
- Integrated handles for safe, easy handling and transport
- Door locks and option to change door opening



+/- 1 DEGREE – FIRST-CLASS PRECISION

Thanks to its unique temperature and humidity control, the Holdomat is the most exact low-temperature product and warming device and is accurate to ± 1 degree. A total of 18/24 metres of the finest heating cable ensures uniform warmth even when the doors are opened repeatedly. The Holdomat features a sophisticated dehumidifying system that keeps breaded dishes crispy.



PERFECT VIEW

The OLED display provides a perfect view of temperatures and allows easy programming. The Holdomat shows the set, real and core temperature at a glance.



MAGNETIC CORE TEMPERATURE PROBE

The 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.

WIN-WIN SITUATION – SAVE MONEY

Less weight loss: Whether a large piece of meat or a stew: The Holdomat cooks pieces of meat with 10-20% less weight loss. Lower your energy consumption: The Holdomat runs on domestic current 230 V and so avoids excessive energy use. For simmering roast beef a fully-loaden Holdomat uses only 0.4 kW/h. A combi oven needs 10 times the amount of energy.



TECHNICAL PARAMETERS

Capacity	4 x 1/1 65 mm GN or 2 x 1/1 100 mm GN
Dimensions (w x d x h)	416 x 667 x 423 mm
Weight	27,5 kg
Total power	1,5 kW
Fuse	10 A
Voltage	1N~/230V/50/60 Hz
Temperature	20 - 120 °C

OPTIONAL ACCESSORIES

- Magnetic core probe
- Wheeled stand
- Stand under the combi oven with room for Holdomat
- Console for fastening to the wall

The Holdomat is yet another way to save while achieving high quality meals

COOK AND HOLD

Slow, low-temperature roasting without hot air circulation renders perfectly prepared meat, maintained at serving temperature with minimum weight loss, which is around 10–25% less in comparison with classic preparation. The result appears in the smiles of satisfied customers and in your cost savings.

OVERNIGHT COOKING

A very simple process taking place just when you're asleep after a hard day's work. Meat roasted overnight will be tender and juicy, and you spend less on electricity by using the cheaper night rate.

COMPARING WEIGHT LOSSES OF SEVERAL POPULAR MEALS

Meal	Prepared in Holdomat			Classic preparation in a hot-air oven		
	Raw	Cooked	Weight loss	Raw	Cooked	Weight loss
Beef in sauce	25 kg	19,7 kg	21 %	25 kg	15,7 kg	37 %
Pork neck	25 kg	22,5 kg	10 %	25 kg	15,2 kg	39 %
Duck – quarters	25 kg	20,2 kg	19 %	25 kg	13,7 kg	45 %
Meatloaf	25 kg	22,5 kg	10 %	25 kg	13,7 kg	45 %
Chicken – quarters	25 kg	22 kg	12 %	25 kg	16,2 kg	35 %
Roastbeef	25 kg	23,7 kg	5 %	25 kg	21,2 kg	15 %