

HUGENTOBLER

Swiss Hold-o-mat®

Hold-o-mat®

The Swiss original. Now even better.



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

The Swiss champion from Hugentobler. Unbeaten since 1995.



*Precisely to the degree –
the Hold-o-mat uses quality-
enhancing measures whilst
keeping food warm and cooks
gently at low temperatures.*

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, 35 000 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. Its sophisticated dehumidifying system keeps even breaded food crispy.



*+/- 1 degree –
first-class precision*



Uniquely Swiss



*Magnetic core
temperature probe*



The Hold-o-mat is the most exact low-temperature production and warming device and is accurate to +/- 1 degree. A total of 18/24 metres of finest heating cable ensures uniform warmth even when the doors are opened repeatedly.



For years we have been developing and producing Hold-o-mats in Switzerland. Our design represents durability, precision and safety.



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.



Unmatched efficiency

The Hold-o-mat cooks pieces of meat with 10–20% less weight loss. In addition, it is powered by 230 V electricity, thereby preventing peak loads. A combi steamer devours 18 times the amount of energy.



Perfect view

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



*Mobile – ideal
for outside catering*

Food pre-prepared in the kitchen can be transported in the Hold-o-mat and served warm. From the Hold-o-mat direct to guests. The folding handles ensure optimum comfort when carrying.

"... juicier, more tender, tastier!"

Pierrot Ayer, President, Les Grandes tables de Suisse

"... for product quality without compromise!"
Karlheinz Hauser, 2 Michelin Star Chef



*"... a key companion – when competing
and in everyday life." Mario Garcia, 5th place in
the Bocuse d'Or 2019*



*"... indispensable, perfect for long-term
cooking, and ecological even in continuous
use." Marcus G. Lindner*

*"... 2000 portions of roast beef
guaranteed to be rare!" Rolf Oswald,
the largest caterer in Switzerland*



"... cooks gently and safely, maximizes the quality of the dishes!" Tanja Grandits, 19 Gault Millau points, Chef of the year 2020, 2 Michelin Star Chef



"... versatile, extremely efficient and almost indestructible." Rolf Fliegauf, 18 Gault Millau points, 2 Michelin Star Chef



"I'm a fan! ... absolutely perfect temperature control and easy handling!"

Rolf Straubinger, 17 Gault Millau points, 1 Michelin Star Chef, Best Fish Chef in the World Bocuse d'Or 1997

"... unique to work continuously with perfect cooking point!" Heinz Reitbauer, Cook of the Decade Gault Millau, 2 Michelin Star Chef

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 quality food to your tables – with no stress. That's quality of life!

Cook & hold

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 guarantees a tender and juicy quality of meat sauce dishes with less weight loss, using low night-time electricity and thereby reducing your energy bill.



Capture it on your camera phone!



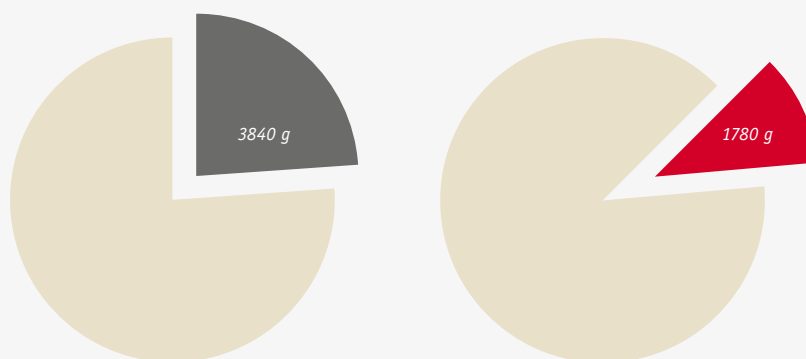
*User videos at
www.holdomat.ch/videos*

Win-win situation.

Less weight loss

Whether a large piece of meat or a stew:
The Hold-o-mat cooks pieces of meat with
10–20 % less weight loss.

Comparison of weight loss with 16 kg ragout:
Weight loss when conventionally cooked: 3840 g
Weight loss when cooked 'overnight': 1780 g



Savings on goods, energy and personnel costs – a practical example

Sixteen sauce dishes or large pieces of meat
(15–25 kg) per month, e.g. beef stew, roast
veal, braised beef, lamb shank, pork stew, beef
goulash.

Saving goods, energy and staff

Per month	CHF 1088.00
Saving per year	CHF 13 056.00

Cooking 'overnight' with the Hold-
o-mat saves the kitchen over the
course of a year

CHF 13 056.00

Lower your energy consumption

The Hold-o-mat runs on domestic current 230V and so avoids
excessive energy use. For simmering roast beef a fully-laden Hold-
o-mat uses only 0.4 kW/h. A combi steamer needs 10 times the
amount of energy.

If a kitchen produces a large piece of meat 3 times a week, you
will save CHF **526.00** per year at an energy price of CHF 0.25
per kWh.

Comparison of energy consumption over 12 hours (stew):

Combi-steamer (400 V / 12–18 kW)

Hold-o-mat 411 (230 V / 1,5 kW)



Hold-o-mat 411: 1,5 kW



Combi-steamer: 15 kW

Hold-o-mat. The models.

Options

- Magnetic core-temperature probe
- Catering design with metal carrying handles
- Catering design with hard plastic rails
- Catering design door lock



Technical data

Model	Hold-o-mat 323	Hold-o-mat 311
Capacity (container)	3 x 2/3-65 or 2 x 2/3-100	3 x 1/1-65 or 2 x 1/1-100
Size WxDxH	410 x 506 x 346 mm	416 x 667 x 346 mm
Weight	21 kg	24 kg
Power supply	1050 W	1050 W
Fuse	10 A	10 A
Voltage	230 V / 50/60Hz	230 V / 50/60Hz
CT-ready	yes	yes
Applications	Cooking, warming	Cooking, warming

- 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)

CT

CT-ready: For these models the core-temperature probe is available.



Hold-o-mat 411

4 x 1/1-65 or 2 x 1/1-100

416 x 667 x 423 mm

27,5 kg

1500 W

10 A

230V / 50/60Hz

yes

Cooking, warming

Hold-o-mat 711

7 x 1/1-65 or 4 x 1/1-100

416 x 667 x 646 mm

38 kg

1800 W

10 A

230V / 50/60Hz

no

Warming

KT-MAG

Magnetic coupling

1-point probe

Length 500 mm

A photograph of two chefs in a kitchen. On the left, a man with glasses and a beard, wearing a white chef's coat, is smiling and looking towards the right. On the right, a woman wearing a white chef's hat and a white chef's coat is smiling and looking towards the man. They are both holding pens, suggesting they are working together on a task. The background is a blurred kitchen environment with a window showing a bright blue sky.

*"We want to run
our own kitchen
profitably – now and
in the future."*

Hugentobler – our vision.

Happy chefs, better quality dishes, higher returns

Our cooking systems draw on more than 50 years of experience and the passion and commitment of a family of Swiss entrepreneurs. We supply more than just appliances: We are revolutionising your kitchen with innovative processes and solutions that inspire, massively simplify everyday life in the kitchen and increase profitability by 15 %

Smart networking of appliances and cooking systems and support from our experts help chefs to become more flexible in purchasing and producing food and to develop a more attractive working schedule. Even in a busy kitchen, you can focus on doing what you enjoy, namely cooking for guests. And your guests in turn will appreciate the short waiting times and outstanding quality of your dishes.

We supply you with a cooking system solution, which won't change everything, but which will make a big difference to your business. We offer support from concept analysis, planning and implementation through to operation and getting started with new cooking methods. And, most importantly, we're on hand to help make your ideas a reality.



Financing? We can help

Having plenty of investment behind you is obviously the ideal situation when purchasing a new kitchen system. The reality is often quite different, however. We can be there for you as your financing partner. Our leasing company can help you find the finance solution that suits best your project.

Training and coaching

We have six training centres in different regions of the country. There you can learn how to use your equipment in the best way possible. You can find a list of our current courses on www.hugentobler.com. Our chefs can also offer you individual coaching at your premises.

Service 24/7

Service technicians and installation engineers are experts in their field. We organise and coordinate service calls or help you to resolve any problems yourself by giving you expert advice over the phone. Your call will be answered 24 hours a day, 7 days a week.



*Unrivalled 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

HUGENTOBLER
Swiss cooking systems®

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