

Indispensable.

Hold-o-mat 411



smart cooking





The indispensable hold and production device from Salvis.

In use day and night



The success story of the Hold-o-mat continues.

For more than 20 years now, Salvis AG has been selling the Hold-o-mat, originally designed as holding units to increase quality. The possible uses have constantly expanded thanks to creative chefs. For example, in the fields of low-temperature cooking, cooking fish and tempering chocolate, drying fruits and vegetables and in catering.

“One of the best inventions for the professional kitchen”, is the most common argument given by chefs in feedback to us. Based on its temperature accuracy and the perfect dehumidification.

The Hold-o-mat is now adult. The new generation, called 411, is fitted with new, practical features.



NEW: 4 tray slides

4 x 1/1 GN: The extra tray slide provides additional capacity. Thanks to the individually adjustable side guides, you can make even better use of the space in the Hold-o-Mat 411.



NEW: Magnetic probe

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.



NEW: Perfect view

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.



Low-temperature cooking

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!

Holding

Break 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!

Overnight cooking

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.

Catering

The Hold-o-mat is the perfect companion to your banquet. At only 230 V and 1.5 kW, it can be used everywhere and, if necessary, it can manage in the holding mode up to 10 minutes without any energy supply!

Perfect cooking results guaranteed!



Mature. Sophisticated.
Crowning. Outstanding.
Accomplished. Unrivalled.
Innovative. Groundbreaking.
Intelligent. Complete.
Flexible. Efficient.
Multi-functional. **Indispensable.**



Technical data in brief.

Item No.	BJ997346
Item No. CTP	BJ997347
Capacity	4 x 1/1 65 or 2 x 1/1 100
Dimensions	W x D x H (mm): 415 x 675 x 423
Weight	28 kg
Connected load	1,5 kW
Voltage	230 V 50/60 Hz
Fuse	10 A

- Precise temperature control thanks to 2 x PT 1000
- 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

Circuit diagrams and technical details are included in the operating instructions.
Subject to changes in power, dimension and construction.

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