

The precise and economical warming oven

Product Advantages:

- Precise temperature control thanks to the PT 500 system and its ingenious software.
- Intelligent dehumidification system guarantee optimum warming conditions.
- Store quick fried food and breaded dishes until serving in the Hold-o-mat (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.
- It provides a "cook and hold" capability.
- Meat is kept warm and improves in quality.
- Food ready-prepared in the kitchen can be transported and served warm.
- The fold-out handles ensure optimum ease of carrying in quality.
- The Hold-o-mat runs on domestic current 230 V and so avoids excessive energy use.

Technical Data:

Capacity	7 x 1/1 65 mm or 4 x 1/1 100 mm containers
Weight	38 kg
Power supply	240 1 phase AC – 1 x 10 A
Power consumption	1.8 kW

