# Holdomat 711



- Highly reliable temperature distribution without a fan
- Precise electronic temperature maximum deviation of ± 1 °C
- Faster setting to the optimal temperature of 68 °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 insolation
- Integrated handles for safe, easy handling and transport
- Door locks and option to change door opening



# +/- 1 DEGREE - FIRST-CLASS PRECISION

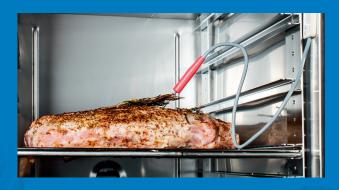
Thanks to its unique temperature and humidity control, the Holdomat is the most exact low-temperature product and warming device and is accurate to +/- 1 degree. A total of 18/24 metres of the finest heating cable ensures uniform warmth even when the doors are opened repeatedly. The Holdomat features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

# **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	7 x 1/1 65 mm GN or 4 x 1/1 100 mm GN		
Dimensions (w x d x h)	416 x 667 x 646 mm		
Weight	38 kg		
Total power	1,8 kW		
Fuse	10 A		
Voltage	1N~/230V/50/60 Hz		
Temperature	20 - 120 °C		

### **OPTIONAL ACCESSORIES**

- Wheeled stand
- 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**

# **Prepared in Holdomat**

### Classic preparation in a hot-air oven

Meal	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 %

