

Hold-o-mat, range of application: Keeping warm

Warning: When keeping dishes warm for à la carte service, the temperatur should generally be set 15 °C higher.

Important: Put the meat always on a grid, so it will not be in its own juice.

Tip: A baking tray on the bottom makes the cleaning easier.

Product	Preparation	Keeping warm	Vent
Keeping large piece warm:			
Roastbeef	Ready prepared	68 °C, max. 3 h	open
Roast Pork	Ready prepared	75 °C, max. 3 h	open
Beef Wellington	Ready prepared	65 °C, max. 1 h	open
Leg of lamp	Ready prepared	72 °C, max. 3 h	open
Haunch of venison	Ready prepared	68 °C, max. 2 h	open
Meat loaf	Ready prepared	77 °C, max. 3 h	open
Boiled meat, cooked ham	Ready prepared	85 °C, max. 3 h	closed

Keeping quickly cooked items warm:			
Breadet veal escalopes, Cordon bleu	Ready prepared	82 °C, ideal 2 h	removed
Pork steaks and escalopes	Ready prepared	75 °C, ideal 2 h	open
Veal steaks and escalopes	Ready prepared	72 °C, ideal 2 h	open
Chicken escalops and breasts	Ready prepared	75 °C, ideal 2 h	open
Chicken breast and escalopes	Ready prepared	84 °C, ideal 2 h	open
Medallions of filet of beef and entrecôte	Ready prepared	65 °C, ideal 2 h	open
Rack of lamp	Ready prepared	68 °C, ideal 2 h	open
Duck breast	Ready prepared	72 °C, ideal 2 h	open
Game specialities such as saddle of venison, venison escalopes, wild roar etc.	Ready prepared	68 °C, max. 1 h	open
Various à la carte pieces of meat together	Ready prepared	68-72 °C, ideal 2 h	open

Fish:			
Poached fish, e.g. cod etc.	Raw, seasoned on buttered baking tray with a little liquid, allow to poach for a minimum of 45 mins. at 70 °C	70 °C, max. 2 h	closed
Poached fish, e.g. cod etc.	Ready poached	75 °C, max. 2 h	closed
Fried fish	Ready fried	80 °C, max. 2 h	open
Deep-fried fish, e.g.perch in beer batter	Ready deep-fried	85 °C, max. 1 h	open

Baked goods:			
Ham croissants, sausage rolls	Ready baked	85 °C, max. 2 h	removed
Baked items for aperitivs made from puff pastry	Ready baked	85 °C, max. 2 h	removed

Special:			
Steamed vegetables	Cooked and ready to be served	92 °C, max. 1 h	closed
Rice / pasta / spaetzle	Cooked and ready to be served	88 °C, max. 2 h	closed
Gratins, baked dishes	Cooked and ready to be served	92 °C, max. 2 h	half open
Roesti pick /vegetable rissoles	Cooked and ready to be served	95 °C, max. 2 h	removed
Egg meals like omlets, boiled egg	convencional method, tender juicy	68 °C ideal 1 h	half open

These are guidelines.