

Practical advice for RETIGO Hold-o-mat use

Simplify your work

- Store fried or roasted meals. Thanks to special moisture elimination feature of the chamber food will always be crispy.
- Just fry the meat quickly and then put it inside the RETIGO Hold-o-mat, which will take care of the rest and your grill will stay open for other cooking.

Use you combi steamer efficiently

- The RETIGO Hold-o-mat machine also offers the functions of a holding cabinet and the "Cook & Hold" feature and will thus free up the capacity of your combi steamer.
- The meat is cooked and held at ideal temperature with minimal weight loss, same as in the combi steamer.

Suitable appliance for parties and outdoor catering

- Meals prepared in the kitchen can be transported in the RETIGO Hold-o-mat and served hot.
- Practical handlebars enable safe carrying of the appliance.



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RETIGO Hold-o-mat





What is RETIGO Hold-o-mat?

RETIGO Hold-o-mat is a simple appliance, which can be used in two ways:

1] Holding meals at required temperature and at flawless final quality

This machine has been specifically developed for keeping food hot. Clever technical design of the RETIGO Hold-o-mat's inner chamber enables holding of miscellaneous meat and fish types ready to be served at 65 °C–75 °C for an unbelievably long time periods. We recommend ideal holding times less than three hours, but this time period could be exceeded.

Some people may ask: "Is the meat quality going to suffer?" Quite the opposite is true – the meat quality is the same (if not better) than quality of the same meat served directly from the grill. All the sauces inside the meat gain time to settle. The sauces do not get burned and consequently their quality is not compromised. This technology can be for example used for the "à la carte" service. You can prepare all the meat and fish before the arrival of your guests. As soon as you reach the desired level of meat roasting, place the food into the RETIGO Hold-o-mat and maintain its ideal inner temperature. Your guests will thus be served food of the best quality possible.

2] Food preparation at low temperature and a long time (overnight roasting)

Slow cooking at low temperature is a contemporary trend, which is gaining popularity not only among cooks but also among dining establishment operators as well. Why is that? The answer is simple.

RETIGO Hold-o-mat can be automatically or manually set up for slow cooking and production of the desired level of roasting and quality of the resulting meal. The meat is cooked/ roasted at very low and precisely set temperature for a very long time. This way you achieve perfect meat processing and minimal weight loss. Following this type of food preparation, the meal can be kept at ideal temperature and perfect quality for many hours.

Cooks also save time this way, because it is used mainly for overnight cooking. The establishment operator can achieve significant savings thanks to improved meat yield and also save on electric energy consumption thanks to cheaper night rate.

Main advantages of the RETIGO Hold-o-mat

- Holds meat and fish at precise temperature for several hours
- Excellent final quality of the product
- Less waste thanks to slow cooking
- 100% Swiss quality
- Easy service
- Simple maintenance
- Option to reach temperatures as high as 120 °C
- Highly accurate heat probe with +/- 2 °C sensitivity
- Easily portable appliance needing only following power supply: 1N~/220 V/50–60 Hz/10 A
- Minimal energy use - 300–400 W (stabilized input)



Technical data

- Precise temperature measurement thanks to the PT 500 system
- Intelligent moisture elimination of the cooking chamber assures optimal temperature conditions
- Option to mount the appliance inside kitchen cabinets or to insert it into the combi steamer stand
- Option of left or right door opening
- 18 meters of heated filaments around the cooking chamber

Model	RETIGO Hold-o-mat 2/3 (household use)	RETIGO Hold-o-mat standard (without temperature probe)	RETIGO Hold-o-mat standard (with temperature probe)	RETIGO Hold-o-mat „big“
Capacity	3x2/3 GN, 65 mm or 2x2/3 GN, 100 mm	3x1/1 GN, 65 mm or 2x1/1 GN, 100 mm	3x1/1 GN, 65 mm or 2x1/1 GN, 100 mm	7x1/1 GN, 65 mm or 4x1/1 GN, 100 mm
Dimensions (W x H x D) [mm]	415 x 343 x 515	415 x 343 x 675	415 x 343 x 675	415 x 638 x 675
Weight	21 kg	24 kg	24 kg	38 kg
Total power	1 kW	1 kW	1 kW	1.8 kW
Voltage	1 N~/230 V/50–60 Hz	1 N~/230 V/50–60 Hz	1 N~/230 V/50–60 Hz	1 N~/230 V/50–60 Hz
Fuse	10 A	10 A	10 A	10 A
Temperature	20–120 °C	20–120 °C	20–120 °C	20–120 °C

