

Hold-o-mat®

Operating Instructions – Instructions de service – Operating instructions

323, 311, 411, 711



Read before use!
Read before use!

German: Page 3

Please read this user manual before using the device and observe the safety instructions.

French: Page 23

Please read these operating instructions before starting *the* device and observe the safety instructions.

English: Page 43

Please read these instructions before using the unit and observe the safety instructions.



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Congratulations!

With the Hold-o-mat, you have chosen the food warmer that was developed for professionals based on years of practical experience! Many have tried to copy it, but you have chosen the original. Congratulations!

Enjoy the unique advantages that only the Hold-o-mat offers, such as temperature accuracy of +/- 1 degree Celsius or effective dehumidification. We have placed great emphasis on ease of use so that you can operate the device efficiently and quickly in practice. If you still have any questions, please contact your nearest technical advisor. We hope you enjoy it.

This user manual contains the necessary information for the intended use, safe operation, and proper maintenance of the device. As with all electrically powered devices, special care is required to prevent injury, fire, or damage to the device. Persons who have not read the user manual must not use the device.



Reto Hugentobler
Owner, Hugentobler Schweizer Kochsysteme AG

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Introduction

This user manual cannot cover every conceivable application. For further information, or if you encounter problems not covered in sufficient detail in this user manual, please contact your local dealer or us directly. We will be happy to assist you.

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Safety Instructions

General Safety Instructions

Anyone involved in the commissioning, operation, and maintenance of the Hold-o-mat warming device must have read and understood the entire operating manual, particularly the chapter titled “Safety Instructions.”

This warming device has been manufactured and tested in accordance with applicable standards. When using electrical devices, certain safety precautions must always be taken to prevent potential injuries and damage. Therefore, please read these instructions carefully and keep them for future reference.

We assume no liability for accidents or damage resulting from failure to follow these instructions.

Warning Triangle



All safety instructions in this user manual alert the user in advance to potential dangers to life and limb. These sections, which are particularly important for the user, are marked with a triangle as a warning symbol. The user must read and follow this information.

Caution: Magnetic Field



Do not allow magnetic data carriers such as floppy disks, credit cards, debit cards, ID cards with magnetic strips, pacemakers, or watches to come into contact with the magnet near the door opening.

Intended Use and Scope of Application

The Hold-o-mat food warmer is intended exclusively for keeping food warm.

Never use the appliance to heat chemicals or other materials. This could lead to the formation of toxic or explosive gases.

Never use the appliance to dry textiles, paper, or similar materials. There is a risk of melting and fire.

Do not use the appliance to store dishes or cookbooks, either inside or on top of the appliance.

The appliance is intended for use in commercial kitchens such as restaurants or hotels, as well as in commercial establishments such as bakeries and butcher shops.

The appliance is not intended for use in rooms where special conditions prevail, such as corrosive or potentially explosive atmospheres (dust, steam, gas).

Requirements for Operating Personnel



Persons who are not familiar with the operating instructions, as well as children, must not operate the device or may do so only under the supervision of trained personnel. Persons with active medical devices (such as pacemakers) may use the device only under special precautions. The operator must ensure that persons not involved in operation who have active medical devices (such as pacemakers) do not come into contact with the magnets when the door opens.

Power Supply, Power Cord



Electricity can be fatal! Improper operation poses a fire hazard. For your own safety and that of others, please strictly adhere to the safety instructions listed in this manual!

Never touch live parts. These can cause an electric shock, which can lead to serious injury or even death.

Connect the device only to an AC power source with a voltage of 230 V (optional 110 V) / 50/60 Hz. The outlet must be fused with a minimum of 10 A. Never use the device with a defective power cord.

Have defective plugs and power cords replaced immediately by a qualified electrician.

Do not route the power cord over corners or sharp edges, and ensure that the power cord cannot become trapped. Never pull the device by the power cord. Never unplug the power cord from the outlet with wet hands.

Protect the power cord from oil and never lay it over hot objects.

The three-prong plug must not be replaced with a two-prong plug.

Location

Place the device on a stable surface and ensure that all openings on the device are always freely accessible to ensure proper air circulation.

Before Use

Do not use the device if damage or malfunctions have been detected.

Suitable containers

Trays and racks in the 1/1 (2/3) standard made of chrome-nickel steel (CNS) Gastronorm trays according to EN 631 1/1 (2/3) 65 mm made of CNS Gastronorm trays according to EN 631 1/1 (2/3) 100 mm made of CNS

Unsuitable containers

Plastic, synthetic materials, and other non-heat-resistant containers.

Maintenance

Cleaning: Unplug the unit and allow it to cool down.

Repairs: In case of malfunctions or a defective appliance, immediately unplug the power cord from the outlet. Never operate a damaged appliance.

Note that the exterior of the appliance must not be sprayed with water or other liquids.

Repairs may only be performed by authorized electrical technicians or by our service department.

Scope of delivery

D

Contents

The delivery includes: 1 unit, 2 side guides, 1 user manual, 2 power cords (1 x EU/1 x CH). Optional: 1 core temperature probe. Check the delivery.

Contact the point of sale immediately if any accessories are missing. The appliance was delivered to you in a cardboard box. Dispose of the packaging material properly or return it to the supplier.

Shipping Damage

Inspect the device for visible damage.

Do not put a defective device into operation. Report the damage immediately to your point of purchase.

Requirements for the installation site

The Hold-o-mat is suitable for a wide variety of locations in the kitchen, but it should always be placed in a central location and not in the far corner. Thanks to its simple installation (no water, no drain, no exhaust air), the unit can be placed anywhere. Note that the power supply is 230 V (optional 110 V) / 50/60 Hz. If the Hold-o-mat is built-in, sufficient cooling air (at least 10 mm on all sides) must be able to circulate.

By the way: The Hold-o-mat does not have to be tied to a single location but can be used in various places, such as the kitchen, dining room, catering service, etc.

If the unit is installed in a fixed location and cannot be disconnected from the power supply with a switch, the plug of the power cord must remain accessible.



- Place the appliance on a stable surface.
- Operating temperature range: +10 °C to +40 °C. Do not place the appliance next to or on hot surfaces (radiators or hotplates): **Risk of melting, fire, or short circuit!**
- Never expose the appliance to water or other liquids: **risk of short circuit!**
- To ensure proper air circulation, the device must be at least 10 mm away from walls or other objects on all sides.

Pre-commissioning tasks

Customer service instructions Do not allow magnetic data carriers such as floppy disks, credit cards, debit cards, ID cards with magnetic strips, pacemakers, or watches to come into contact with the magnet in the door opening.

Warning:
Magnetic
field



Door re-hinging

Customer service personnel with active medical devices (such as pacemakers) may only use the device under special precautions. The operator must ensure that non-operational personnel with active medical devices (such as pacemakers) do not come into contact with the magnets in the door opening.

The door can be easily re-strapped within 10 to 15 minutes. Since the housing cover must be removed during this process, live parts become accessible. The door may only be re-wired by qualified personnel (licensed electricians, service technicians, or authorized sales representatives of Hugentobler AG) and only in accordance with the designated customer service instructions.

Unplug the power cord from the outlet. Disconnect the appliance plug from the control unit. Keep the power cord out of reach of others while service work is being performed. Loosen the two screws on the door hinge at the bottom and remove the door. Loosen the screws opposite the door hinge, and also loosen the two screws at the bottom of the housing. Loosen all screws on the back of the unit that connect the housing to the rear panel. Slide the unit housing backward and push the main insulation slightly backward in the front area to gain access to the two rear connection plates on which the four magnets are mounted. Remove the two rear connection plates and mount them on the opposite side. Push the main insulation forward again and slide the appliance casing into the front. Tighten all screws on the back completely and securely. Tighten the screws that secure the appliance casing at the front bottom. Loosen the upper door hinge shaft and install it on the opposite side.

Remove the cover caps located on the inside of the door where the door bearing bushings are mounted. Remove the cover caps on the narrow side of the door. Use a suitable flat-blade screwdriver to pry the door hinge bushings out of the holes and install them on the opposite side. Reinstall the cover caps on the narrow side and the inside of the door. The door must not be installed upside down, as in this case the

dehumidification vent would no longer function optimally. Therefore, the door handle must also be repositioned. To do this, remove the door handle and install it on the opposite side. Rehang the door on the upper door hinge shaft and secure it by firmly screwing the door hinge in place at the bottom.

Electrical Connection

Connect the power cord to a 230 V (optionally 110 V) / 50/60 Hz.

D

Cleaning

Before first use, be sure to remove the white protective film. We also recommend cleaning the appliance inside and out with a damp cloth.

Practical Tips

General Use

→ Thanks to its highly precise temperature control and special dehumidification system, the Hold-o-mat is able to keep food—especially meat and baked goods—warm for extended periods while enhancing quality. Of course, you can also keep vegetables and other side dishes warm.

Meat

→ The optimal holding temperature for meat over several hours is approximately 5 to 10 degrees above the desired core temperature (maximum 5 hours). If you wish to keep different cuts of meat—such as red and white meat, large cuts, and steaks—warm together, select a target temperature of 68° to 72°C.

→ With every hour that you keep the meat warm in the Hold-o-mat, it becomes more tender. However, keep in mind that the meat should not have been stored for too long, as this could negatively affect the flavor. You'll get the best results with relatively fresh meat and a warming time of less than 5 hours.

→ Ideally, meat should always be placed on racks in the Hold-o-mat. Any juices can be collected by placing a tray on the bottom rack. This method ensures a consistently precise ambient temperature, and the meat does not sit in its own juices as it would on a tray. The slight drying on the tray is easier to clean than if you were to use a tray on every level.

Cook & Hold

→ Thanks to the possible temperature of 120 °C, this cooking method is perfectly suited for the Hold-o-mat. Follow the basic rule below and consult a specialist for further details.

Searing phase: Sear the meat on the grill, griddle, or in a pan over high heat.

Cooking phase: Cook the meat for at least 10 minutes in the preheated Hold-o-mat at 120 °C. Larger cuts of meat can be cooked for 30 minutes at 120 °C.

Cooking phase: Set the ambient temperature 30 °C higher than the desired core temperature.

Hold phase: Once the desired core temperature is reached, set the Hold-o-mat 5 °C higher than the core temperature.

You can now keep the meat at the optimal cooking temperature for hours.

→ **dehumidification device** You can control the humidity inside the appliance using the “dehumidification device” on the door, which has 3 settings and provides immediate visual feedback . Generally, the dehumidifier is closed for vegetables and gratins, and fully open for baked goods, fried and breaded foods, etc. (min. 80 °C). We leave the semi-open setting for other foods entirely to your professional judgment. If you have any questions, please contact your specialist advisor.

Temperature Control

→ Please keep in mind that frequent door openings can cause the actual temperature—and consequently the temperature of the food—to drop slightly. (The display does not react as quickly due to its intentional lag.) If you notice this reaction, increase the set temperature by a few degrees.

→ If you place a product that is too hot directly from the hot combi-steamer into the Hold-o-mat, the actual temperature may rise significantly depending on the product. (The actual temperature flashes when the temperature is 5 degrees too high.) Please correct this normal behavior by leaving the door open longer, or, better yet, let the meat rest outside the unit for a moment and only place it inside once it has reached the optimal temperature.

Accessories

→ It is important to preheat the Hold-o-mat with the required racks and trays to avoid excessive temperature fluctuations.

→ Load the appliance only with warm food using racks or trays on the designated rails.

Cold/Frozen

→ Loading cold or frozen food can trigger the over-temperature protection.

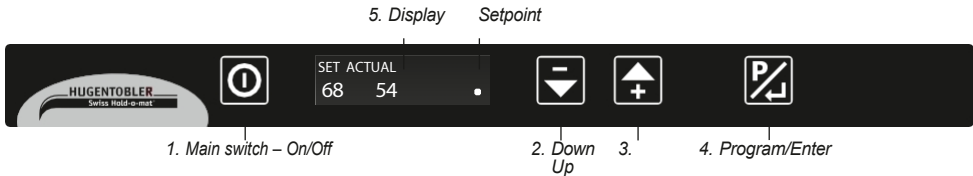
Cooking chamber floor

→ Using the cooking chamber floor as a work surface can cause the food to overheat (use the bottom rack).

Temperature sensor

→ If food comes into contact with the temperature sensor (located at the top of the cooking chamber), it can result in incorrect air temperature readings.

Function description



Startup







Improper operation poses a fire hazard. For your own safety and that of others, please strictly follow the safety instructions listed in this manual!

Turning on

Press the "" button.

Operation

Use the  or  buttons to set the desired setpoint temperature. The display always shows the setpoint and actual temperatures.

Pressing both buttons simultaneously ( ) automatically sets the setpoint temperature to 68 degrees.


Setpoint Temperature

The desired setpoint temperature is reached within 20 to 40 minutes, depending on your selection. The Hold-o-mat deliberately reacts slowly in this regard, but this ensures the desired temperature is maintained with an accuracy of +/- 1 °C. To shorten the heating time, set a higher temperature than you actually desire. However, do not forget to lower it again in good time (approx. 6–10 °C below the desired temperature), as the device will otherwise overheat.

If the Hold-o-mat overshoots by 5 °C or more, the actual temperature, thereby alerting the kitchen staff. To cool the unit down slowly, leave the door open a little longer. (Thanks to the excellent insulation, this takes a little longer than with other units.)

You can set the target temperature to any value between 20 °C and 120 °C with one-degree precision. The PT sensor and advanced electronics, which approach the target temperature slowly and in incremental steps (pulse-width modulation), ensure an accuracy of approximately ± 1 °C.

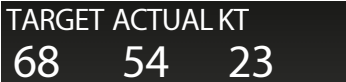
Turning Off

After use, you can turn the Hold-o-mat off again using the “” button. Please do not forget to thoroughly clean the device after use as described in detail under “Maintenance (Cleaning)” on page 18.

Models 323, 311, 411: **“Hold with informative core temperature” function**


The optional core temperature probe (KT), which can also be purchased later, is easily connected to the corresponding magnetic connector (inside, right front) via a magnetic contact. The cable must hang downward, and the magnets automatically align the connector.

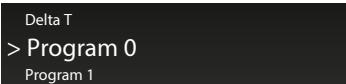
A third display, “KT” for core temperature, appears automatically on the screen.





TARGET	ACTUAL	KT
68	54	23

Models 323, 311, 411: **“Cook & Hold” function with fully automatic cooking phases**


Press **and** hold the “” (Program/Enter) button for 2 seconds to display the programs.



Delta T
> Program 0
Program 1

Use the “” or “” buttons to switch between programs 0 to 8 or the Delta-T program. The middle, larger display is always active.

- Program 0 and Delta-T are not protected and can be reprogrammed daily, depending on the daily menu.
- Programs 1 through 8 are protected against accidental changes, as they typically contain recurring processes.
- If you want to make a deliberate change, you can authorize the change by pressing the Up + Down buttons simultaneously.



Pressing the “” (Program/Enter) button **briefly** starts the active program.




In the top right corner, the "Play" icon indicates that the program is running. You can also see that you are in Phase 1 of 3.

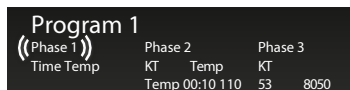
While the program is running, you can press and hold on button 4 (Program/Enter) to switch to the next phase. No changes can be made while the program is running.


The following queries are possible:

- Pressing the " " button during Phase 1 (with time) allows you to check the current core temperature.
- Press the " " button during the running program to view the entire program settings.

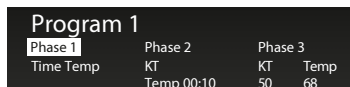
Important: Programs only work with the core temperature probe (KT) connected. Unless it is a pure time program with only Phase 1. Without the KT probe, "error messages" will appear, which are described later.

Press **and** hold the " " button to enter programming mode for the medium-sized, larger program.





- The value to be changed "blinks" and can be adjusted using the Up or Down button. Press briefly to move to the next value. 

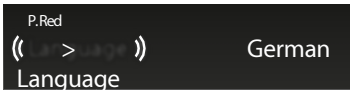
You can also deactivate phases by setting a value in the phase below the minimum. Deactivated phases are highlighted in white.





If Phase 2 has been deactivated, Phase 3 is automatically deactivated as well, and only Phase 1 (with time) is active. This would now be a pure time program that would also function without a KT probe.

Settings

Entering parameter mode = With the device turned off, press  or , hold this button, and simultaneously press the main switch. The following message appears on the display:



Use  and  to navigate through the various parameters. Press button 4 (Programs/Enter) briefly to select the middle, larger parameter (flashing). You can now change the right-hand value using Up + Down. Press button 4 again to save this changed value.

Possible parameters and their explanations:

Language	(Default = German) Select the desired language
Volume	(Default value = 3) Volume of the audio signal (0 – 5)
Power failure	(Default value = 5) Maximum value (in degrees Celsius) that the device is allowed to lose during a power outage in order to automatically turn back on—once power is restored—and continue the program. If the power outage lasts longer and the unit loses more than, for example, 5 °C, we have an HACCP quality issue. The unit will no longer turn on, and the error message “Power Outage” will appear.
Autostart	(Default value = Off) If the device is to switch on automatically (using a timer between the outlet and the Hold-o-mat), set this parameter to "On". Disadvantage: In the event of a power outage at night, the device will turn on when power is restored.
Editor's note	(Default value = On) Disables the second temperature sensor (heating sensor) if it is defective but you want to continue using the Hold-o-mat until a service technician can replace the sensor.

Interesting additional information

Side guides

The side guides are partially adjustable. A tool is required for this adjustment. The idea is not to adjust this before every service, but to adjust it once to the most frequently used tray sizes.

Heating point

You will occasionally see the heating point on the display. This is normally . If the heating point appears as a circle, this indicates "power reduction" because the heating wire is getting too hot. This reduction usually corrects itself automatically without the safety thermostat tripping.

Delta-T Program (Models 323, 311, 411)

Delta-T cooking takes place in Phase 2, where you can set the Delta-T and the core temperature. Depending on the size and initial temperature, the Hold-o-mat will then attempt to reach or maintain the Delta-T.

You can use or disable Phase 1. For example, as a preheating phase or to bring a large quantity of food to a base temperature.

You can use or deactivate Phase 3, which is intended for subsequent holding. Caution: due to the potentially large Delta-T, the core temperature may lag and must be corrected by switching modes earlier.

We leave it up to you and your expertise to use the Delta-T program. The Hold-o-mat is the only device in the world capable of this. The Hugentobler chefs recommend low-temperature cooking (Cook & Hold) using programs 1 through 8.

Temperature display (Models 323, 311, 411)

If the meat is very cold and the core temperature probe measures less than 0 °C, the Hold-o-mat will still operate, but the core temperature will not be displayed correctly until it reaches 1 °C. Even at room temperature, the device functions correctly between -20 °C and +160 °C, but the display only shows temperatures between 0 °C and 160 °C.

Sensor not in use (Models 323, 311, 411)

When not in use, store the core temperature probe externally (e.g., in the original packaging) in a place where it can be easily found when needed, or place it in the dehumidifier compartment on the door, as shown in the photo.






Application Issues and Their Solutions

Some tips if the product does not work as desired:

Problem	Reason	Possible solution
The product was overcooked and became dry.	The target temperature was higher than the Core temperature too high.	Set the correct target temperature or a piece of meat that was too hot from the oven, let it cool down a bit.
The product is very good, but not hot enough.	Target temperature was compared to the Core temperature too low.	Set the correct rolling temperature or due to frequent door opening , deliberately adjust the set temperature a few degrees higher.
The product is too dry or too damp.	Moisture content in the cooking chamber is not optimal.	With the dehumidifier Adjust the moisture level on the door product.
Taste, texture or general quality	Fundamental problem with the Preparation or incorrect expectations	Please consult the nearest specialist and
Satisfied with the product you don't like it.	From the final product after Warming phase.	discuss possible Look for solutions.

In case of technical malfunctions, please note the following

Problem	Possible solution
The appliance cannot be turned on, or the display does not light up.	The power supply is interrupted. Please check the house fuses, the fuse on the unit (inside the control panel)  and the two plugs on the power cord.
The actual temperature keeps dropping even though it should be rising.	A power fluctuation has caused a malfunction, and the control unit is no longer issuing heating commands. Unplug the unit for one minute and then plug it back in. If no heating indicator is visible after 1 minute of being plugged back in, repeat the entire process.

Problem	Possible solution
Heating indicator is lit, but the actual temperature drops or the unit remains cold.	<p>The over-temperature protection has tripped (the device was loaded with food that was too cold, or the control unit is defective).</p> <ol style="list-style-type: none"> 1. Turn off the device using the " " button and disconnect it from the power supply (unplug the power cord). 2. The over-temperature protection is located on the bottom of the appliance . It can be easily reset using a wooden toothpick (break it and use the flat part).

If none of these possible solutions have helped, please contact your nearest service center, an electrician, or a technical advisor!

Error Messages


Error message	Reason	Possible solution
Sensor defective	<p>Temperature sensor (cooking chamber) Defective or not connected to the control unit . Do not proceed possible.</p>	<p>Request service: Check and replace the probe or re-establish contact (plug) Reconnect.</p>
Connect KTM	<p>Connect the KT probe to the magnetic contact not connected or magnetic contact not connected to the control unit connected. Variant: KT probe is Defective. Can continue working, but without KT probe.</p>	<p>KT probe not connected via magnetic plug not connected to the control unit via the magnetic contact or defective KT probe Replace. Request service: connecting the magnetic contact or Replace.</p>
Heating sensor defective	<p>Second sensor, which heating temperature is defective or not connected . Work can continue by with button 4 (Program/Enter). Parameter is automatically deactivated, triggering</p>	<p>Acknowledge the error with P/Enter "P.Red" is deactivated. Request service: connecting the probe or Change. (If "P.Red" is disabled, trigger the Klixon)</p>

no longer appears – "P.Red" is
deactivated.

Error message	Reason	Possible solution
Power outage	Power outage lasted longer than in the "Powerfail" parameter. HACCP safety is no longer , so the device no longer turns on and the Food must be discarded.	Not an error, but only an information HACCP safety is no longer If this occurs frequently, it must be the device no longer turns on check.
Does not heat	Despite the heating indicator on the display, the appliance does not get hot. Heating wire is broken; reset Safety thermostat has tripped or Electronics are defective.	Safety thermostat (bottom on the appliance) using a toothpick reset. Request service: Replace the heater or control electronics.
No program	No program stored if it is to be started.	First, a program must be programmed program or select another program number.
Insert KTM	When starting the program with a core temperature was forgotten; Insert the KT probe into the meat Insert the KT probe into the meat.	insert the KT probe into the meat and press button 4 (Program/Enter) Acknowledge the error.

Maintenance

Cleaning

1. Turn off the device using the " " button and disconnect it from the power supply.
2. Remove the trays, racks, and pans from the Hold-o-mat and clean them separately.
3. Also tilt the side guides from below (individually via the hemispheres) toward the center of the cooking chamber and remove them toward the front.
4. Clean the entire interior and the outer walls thoroughly with a mild degreaser and let them dry. Do not use corrosive, abrasive, or toxic cleaning agents.

5. If necessary, clean the “air intake opening” on the back wall. Depending on the level of soiling, you can remove the “dehumidification device” integrated into the door by pulling it forward (45° angle) and clean it separately. If necessary, the door seal can also be removed, cleaned, and reinstalled. (Important: Never use the appliance without the door seal.)

6. After each thorough cleaning, briefly heat the appliance to 120 °C. This temperature ensures the appliance is sterilized and any microorganisms are killed. Please ensure that the dehumidification device on the door is closed to achieve better sterilization due to increased humidity.



7. Note that the exterior of the unit must not be sprayed with water or other liquids. High-pressure washers and steam cleaners must not be used.

Maintenance

The Hold-o-mat does not require any specific service intervals. However, always ensure it is functioning properly, and contact the service center promptly if you notice any changes.

Repairs and Maintenance

The technical aspects have been kept as simple as possible, allowing any licensed electrician to perform all repairs with a little effort and the use of genuine replacement parts. Our specialized service is, of course, available to you, but depending on the situation, it may be more cost-effective to consider a local solution first.

Warranty

We provide a **1-year full warranty** on the Hold-o-mat.

We are not liable for damage:

- caused by improper operation
- due to improper use
- due to improper repairs
- if non-original replacement parts or accessories are used or installed. In all these cases, any warranty claim is void.

The warranty remains valid only if original replacement parts are used.

Device specifications

Type	Hold-o-mat 323	Hold-o-mat 311	Hold-o-mat 411	Hold-o-mat 711
Item No.	323 KT Probe: KT-MAG	311 KT probe: KT-MAG	411 KT probe: KT-MAG	711
Capacity	3 x 2/3-65 mm or 2 x 2/3-100 mm	3 x 1/1-65 mm or 2 x 1/1-100 mm	4 x 1/1-65 mm or 2 x 1/1-100 mm	7 x 1/1-65 mm or 4 x 1/1-100 mm
Dimensions W x D x H (mm)	410 x 506 x 346	416 x 667 x 346	416 x 667 x 423	416 x 667 x 646
Weight	21 kg	24 kg	27.5 kg	38 kg
Electrical specifications	1050 W	1050 W	1500 W	1800 W
Voltage, fuse rating	230 V 50/60 Hz, 10 A (Option at extra cost: 110 V, except 711)			
Storage temperature	0 °C to +50 °C			
Ambient temperature	+10 °C to +40 °C			
Temperature range	+20 °C to +120 °C			
Average power consumption: approx. per hour	approx. 300 W	approx. 300 W	approx. 300 W	approx. 500 W
Splash-proof	IPX3			
A-weighted sound pressure level	< 70 dB(A)			
Safety distances	At least 10 mm from walls and other devices			
Heat dissipation: sensitive	0.5 kW	0.5 kW	0.6 kW	0.8 kW
Latent heat release	0.2 kW	0.2 kW	0.3 kW	0.35 kW
Use	Cooking, keeping warm Keeping warm		Cooking, keeping warm	Cooking, keeping warm

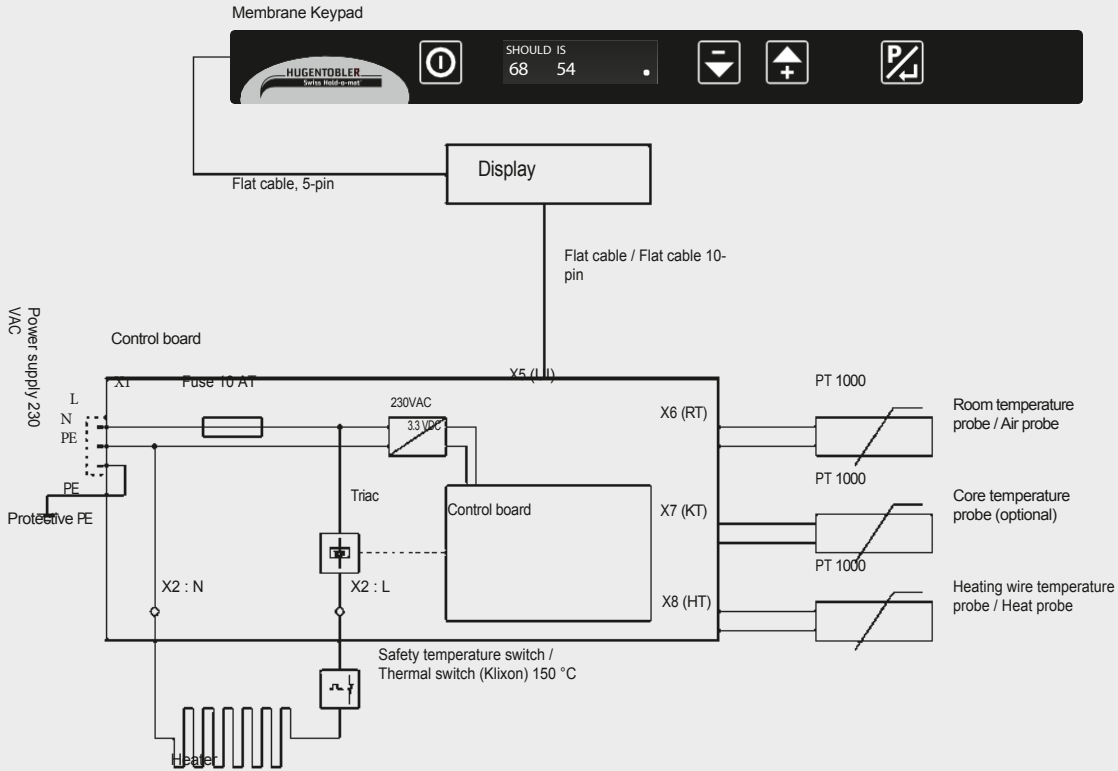
Keep this user manual in a safe place. If you sell the appliance to someone else, be sure to include the user manual.

Disposal

At the end of its service life, the appliance must be disposed of in accordance with national regulations. It is recommended that you contact a company specializing in disposal.

Appendix – Annexe – Annex

Circuit diagram – Schéma de câblage – Circuit diagram





Swiss-made

09/2019

Cook more efficiently, eat better.

More efficiency in the kitchen. More flavor on the plate. Cook more efficiently, eat better.

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