

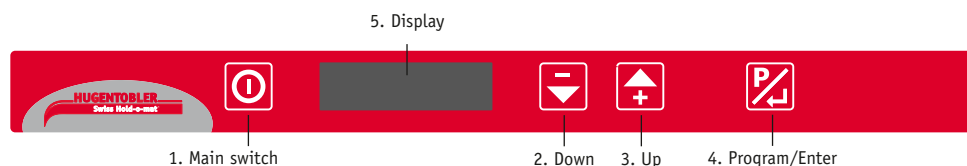
Additions Hold-o-mat® 411

The operating instructions Hold-o-mat page 1–15 and 18–23 are also valid for the Hold-o-mat 411. Please note the following additions:

Page 5, keyword "Suitable containers"

... conformity with EN 631 1/1 65mm (4 pcs.) made of CNS

Page 8, keyword "Functional description"



Page 8, 18, 19, 20, 21, keyword "Operation"

"Hold" function

By pressing button 1 (main switch), you can operate the unit like a 2nd generation Hold-o-mat. All details of operation are given in the operating instructions.

The only difference (advantage) is that the Hold-o-mat 411 displays the real and set temperature together.

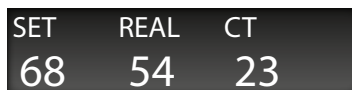
SET	REAL
68	54

Button 4 (Program/Enter) has no function, or press and hold to select program.

"Hold with informative core temperature" function

The optional (also retrofit) core temperature measuring sensor (CTM) is simply connected to the corresponding magnetic connector (on the inside, front right) with the magnetic contact switch. The cable must point downwards and the magnets align the connector automatically.

A third signal "CT" for core temperature then appears in the display.



SET	REAL	CT
68	54	23

Button 4 (Program/Enter) has no function, or press and hold to select program.

"Cook & Hold with fully automatic cooking phases" function

Press **and hold (2 sec.)** button 4 (Program/Enter) to show the programs in the display.

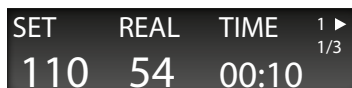


Delta T
> Program 0
Program 1

Use the buttons 2 (Down) or 3 (Up) to change between the programs 0–8 or the Delta-T program. The larger display in the middle is always active.

- Program 0 and Delta-T are not protected and can be reprogrammed daily depending on the day's offer.
- Programs 1–8 are protected against random changes since recurring processes are usually saved.
- If you wish to make a deliberate change you can also press the Up + Down buttons simultaneously to authorize a change.

Press button 4 (Program/Enter) briefly to start the active program.



SET	REAL	TIME	1 ▶
110	54	00:10	1/3

The "Play icon" in the top right shows that the program is running. You can also see that you are in phase 1 of 3.

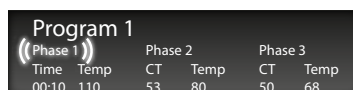
When the program is running, you can press and hold button 4 (Program/Enter) to change to the next phase. No changes can be entered when the program is running.

The following selections are possible:

- Press button 3 (Up) to find out the current core temperature during phase 1 (with time).
- Press button 2 (Down) to find out the overall programming when the program is running.

Important: programs only function with the connected core temperature measuring sensor (CTM), unless it is a simple time program with only phase 1. "Error messages" appear without this sensor; these are described later on.

Press **and hold** button 4 (Program/Enter) to start the programming mode in larger program in the middle.

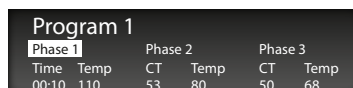


Program 1

Phase 1		Phase 2		Phase 3	
Time	Temp	CT	Temp	CT	Temp
00:10	110	53	80	50	68

- The value to be changed "flashes" and can be changed with the Up or Down button. Press button 4 (Program/Enter) briefly to change to the next value.

You can also deactivate phases by setting a value in the phase to below the minimum value. Deactivated phases have a white background.



Program 1

Phase 1		Phase 2		Phase 3	
Time	Temp	CT	Temp	CT	Temp
00:10	110	53	80	50	68

If phase 2 has been deactivated, phase 3 is also automatically deactivated and only phase 1 (with time) is activated. This would be now only a simple time program which would also work without a CTM sensor.

Page 12, keyword «Pay attention to the following in the event of technical faults»

The fine fuse is new in the rear electronics (spare fuse enclosed) and may only be changed by an electrician (Every time the unit is opened, you must unplug it from the mains and de-energize the unit).

The new overheat protection is mounted beneath the unit, approx. 10 cm from the door, and can easily be reset with a wooden toothpick (break and use the flat end).

Page 13, keyword «Cleaning»

Item 5: ... bring the integrated dehumidification unit into a 45°-angle position and move forward in one go ...

Page 14, keyword «Unit information»

Model:	Hold-o-mat 411
Product no.:	411 (optional CTM sensor = KT-411)
Power supply:	230V, 50/60Hz, 1500W
Size:	W 415 x D 675 x H 423 mm
Weight:	27.5 kg
Splash protection:	IPX3

Page 22, keyword «Setting the buzzer volume»

As a user you can change more than just the buzzer volume for the Hold-o-mat 411.

Start the parameter mode = With the unit switched off, press Up or Down, keep this button pressed and simultaneously press the main switch. The following then appears in the display:



Scroll through the various parameters with Up + Down. Press button 4 (Program/Enter) briefly to select the larger parameter in the middle (flashes) and you can now change the value on the right with Up + Down. This altered value is saved by pressing button 4 again.

Possible parameters and their explanation:

Language (default = German)
Select the desired language

Volume (default = 3)
Volume of audio signal (0 - 5)

Powerfail (default = 5)

- Highest value (in degrees Celsius), which the unit may lose in the event of a power failure to restart automatically – when power is restored – and continue with the program.
- If the power is interrupted for longer and the unit loses more than 5 °C, for example, we have an HACCP quality problem. The unit does not switch back on and the error message "Power failure" appears.

Autostart (default = off)

- If the unit is to switch on automatically (by means of a timer between the socket and Hold-o-mat) this parameter has to be switched over to "On".
- Disadvantage: In the event of a power failure overnight, the unit switches back on when the power is restored.

P. Red. (default = on)

Switches the second temperature sensor (heat sensor) off if this is faulty but you wish to continue using the Hold-o-mat until the service engineer can change the sensor.

Page 22+23, keyword «Sensor not in use»

If the CTM sensor is not in use store elsewhere (e.g. in the original packaging) so that you can find it again when needed or put it away in the dehumidification unit in the door as shown in the photo.



List of faults and the correct reaction to these

Error message	Situation	Possible solution
Sensor fail	Temperature sensor (interior) defective or not connected to the control system. No further work possible.	Call for service: check and change sensor or reconnect contact (connector).
No core probe	CTM sensor not connected to magnetic contact or magnetic contact not connected to control system. Variant: CTM sensor is defective. Work still possible, but without CTM sensor.	Connect CTM sensor to the magnetic contact with magnetic connector or replace faulty CTM sensor. Call for service: Connect or replace magnetic contact.
Heatsensor fail	Second sensor to check the heating temperature is defective or not connected to the control system. Continued work possible by acknowledging with button 4 (Program/Enter). Parameter is automatically deactivated, error message no longer appears – "P.Red" is deactivated.	Acknowledge the fault with P/Enter (P.Red. is deactivated). Call for service: Connect or replace sensor. (The Klixon can trigger if P.Red. is deactivated)
Powerfail	Power failure for longer than defined in the "Powerfail" parameter. HACCP safety no longer guaranteed, thus the unit does not switch back on and the meat has to be disposed of.	Not a fault, simply information. If this occurs frequently, have your house installations checked by an electrician.
No heating	The unit does not heat up despite the heating indicator in the display. heating wire broken, safety thermostat has triggered or electronics are faulty.	Reset safety thermostat (beneath unit) with a toothpick. Call for service: Replace heating or control electronics.
No program	No program saved when it should be started.	First program a program or select a different program number.
Set core probe	You have forgotten to insert the CTM sensor into the meat when starting a program with core temperature.	Insert the CTM sensor into the meat and acknowledge fault with button 4 (Program/Enter).

Interesting additional information about the Hold-o-mat 411

Delta-T program	<p>Delta-T cooking takes place in phase 2 where you can determine the Delta-T and the core temperature. The Hold-o-mat now tries to always reach or hold the Delta-T depending on the weight and starting temperature. You can use or deactivate phase 1. For example, as a time phase for pre-heating or to bring large amounts of food up to a base temperature. Phase 3 can be used or deactivated and conceived for subsequently keeping food warm. Warning: if the Delta-T is quite high, the core temperature may follow suit and has to be corrected by a prompt switchover. We leave it up to you and your expertise to use the Delta-T program. The Hold-o-mat 411 is the only unit in the world that allows this. Hugentobler master chefs recommend low-temperature cooking (Cook & Hold) with the programs 1–8.</p>
Temperature indication	<p>If the meat is very cold and the CT sensor measures below 0 °C, the Hold-o-mat will work, but the core temperature will only be shown correctly above 1°C. The unit also works correctly between –20 °C and +160 °C at room temperature, though the temperature is only shown in the display between 0 °C and 160 °C.</p>
Lateral rails	<p>Some of the lateral rails are adjustable. Tools are needed for this adjustment. The idea is not to change this before each service but to adjust it once for the most commonly used size of container.</p>
Heating indicator	<p>The heating indicator appears between times in the display. This is normally filled out completely. If the heating indicator appears as a circle, this means "Power reduction" because the heating wire has become too hot. This reduction is usually corrected automatically without the safety thermostat being triggered.</p>

