

## Hold-o-mat, range of application: **Cooking overnight**

### Meat / Sauce dishes

All dishes with meat juices, sauce or bouillon are cooked in the bowl, always covered with a lid, baking tray or clear film. Sauce and meat should be placed in the pre-heated Hold-o-mat when hot. (Good manufacturing practice is taken for granted).

For Cooking overnight (irrespective of time), very accurate temperatures are required, as guaranteed by the Hold-o-mat. Below 80 °C cooking is insufficient, over 80 °C a dish may be overcooked.

**Conclusion: the optimum temperature for meat /sauce dishes = 80 °C**

Product	Preparation	Cooking	Time	Vent
All types of ragout (pork, beef etc.)	Browning, simmer and if necessary thicken juices	80 °C	10 to 12 h	closed
All types of stew	Blanch or brown, simmer juices, add raw vegetables	80 °C	10 to 12 h	closed
Slice of veal breast	Brown, simmer and if necessary thicken juices	80 °C	10 to 12 h	closed
Pot roast (braised beef)	Brown, simmer juices, does not have to be completely covered with juices	80 °C	12 to 14 h	closed
All types of jugged meat	Browning, simmer and if necessary thicken juices	80 °C	10 to 12 h	closed
Rabbit or portions of poultry	Brown, cook with or without juices	80 °C	8 to 10 h	closed
Slices of boiled meat stewed in its own juices	In layers with onions (as in original recipe)	80 °C	10 to 12 h	closed
Boiled meat	Blanch, in bouillon, but does not need to be completely covered	80 °C	12 to 14 h	closed
Whole leg of ham	On rack with a little meat juice in the bowl	80 °C	12 to 14 h	closed
Caramel flan	Warm mass filled in separate portions (cocotte)	106 °C	2 h 30	closed

These are guidelines.

### Notes:

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