Hugentobler Schweizer Kochsysteme AG
Gewerbestrasse 11
CH-3322 Schönbühl
Tel. +41 (0)848 400 900
Fax +41 (0)31 858 17 15
www.hugentobler.com

Service Center
Tel. +41 (0)848 400 100
Fax +41 (0)31 859 64 50
info@hugentobler.com

HUGENTOBLER
Swiss cooking systems®

Information about the most important CCP's with the Hold-o-mat

(CCP) Critical Control Point	Danger	Measures	Parameter	Adjustment	Remarks
Operation	· product has a qualitative flaw · appliance is damaged	· Read and understand instruction manual	· Application works well · No insecurities · Good manufacturing realization, in other words food legislations are being observed	· If not available where you are, order an instruction manual at the Hugentobler Corporation	· **Hot-Line** for instructions or post-instructions: **+41 (0)848 400 900**
Cleaning	· Transmission of bad flavor on meat	· cleaning with a moist rag after each use · Wash with lots of water once a day	· A clean appliance that smells good · No food leftovers in the appliance	· Training of employees · cleaning plan · Allow for detailed instruction by supplier	· Additional liquid desinfection is recommended
Cleaning	· Bacteria remains in the room and can contaminate food	· Regular cleaning · Sterilize at 120 °C	· Clean appliance, no covered dirty corners · After each thorough cleaning, clean at least once week	· Fulfill the requirements of the measures	· Leave door open overnight
Temperature ist too low	· Keeping food warm in dangerous temperature range below 65 °C	· Stick to maximal warm-keeping times · Follow the manufacturer's instructions	· Optimal cooking point of product · Observe recipes an core temperatures	· Follow instruction manual · Follow food legislations · Increase temperature (in relation to core temperature)	· Room temperature should never be set below 65 °C
Wrong timing	· Food overcooked · Temperature is below the legal limit	· In cases of doubt, work 2–3 °C above the desired temperature	· Satisfied guests · No visible changes	· Training of employees · Instruction of supplier	· Observation of optimal temperature equals constant quality
Warm-keeping times	· Warm-keeping times are too long · Ripeness level of meat undergoes changes	· Observe the recommendations of the instruction manual or the food legislations	· Fresh-looking product	· According to the law, max. 3 hours above 65 °C	· What does not sell in three hours was wrongly produced and cannot be used anymore
Right use of Hold-o-mat	Remains in the critical temperature range for too long through: · warming-up of food · wrong cooking	· Discuss experiments with suppliers · Set exact time and temperature	· Preheat product to 65 °C (exception: meat with a core temperature lower than 65 °C)	· Study instruction manual · Talk with kitchen management	· Put each appliance only to its suggested use

Please contact us if you need our assistance for company-specific solutions, Tel. +41 (0)848 400 900.

This CCP list was created by the Hugentobler Corporation, Swiss cooking systems, CH-3322 Schönbühl, and its supposed to serve as an important aid for the compliance with HACCP guidelines, as well as current food legislations. However, this list is not exhaustive.