

ELRO Flexi-Pans 2300

Extra-flexible, rapid, healthy
cooking and roasting



+60% Ergonomics and
Efficiency

+50% Hygiene

+30% Energy Efficiency

E L R O



+60% Ergonomics and Efficiency

Using and controlling your appliances is child's play with the ELRO QCS: cooking programs can be called up according to food type and consistent cooking processes are guaranteed.

The main basic preparation methods have already been stored in the system in order to make best use of the multifunctional features of ELRO appliances. Methods are programmed into the ELRO QCS recipe book so that they can be called up quickly and easily.

The ergonomic placement of the ELRO QCS makes mode selection quick and simple. Easily understood symbols guide the user to the desired mode by the shortest possible route.



+50% Hygiene

ELRO HPC uses a high-pressure jet for ultra-fast cleaning. That makes for unbeatable cost savings.

For easy cleaning, it is essential that appliances are perfectly assembled. The ELRO hygienic link joins work surfaces and unit fronts almost seamlessly, making for quick, easy and hygienic cleaning.

For absolute hygiene, attention must be paid to every detail. The hinge meets the highest standards for easy cleaning, maximum stability and long service life.



+30% Energy Efficiency

Thanks to the ELRO PMS, you can reduce power requirements by up to 30% and cut costs when 3 to 12 appliances (e.g. 2 pans and 1 kettle) are connected.

Energy savings are guaranteed, thanks to the multi-layer insulation of the ELROlit frying bottom and the insulation of the entire pan body.

Thanks to the advanced technology of the sandwich construction with a material thickness of 79 mm, the ELROlit frying bottom guarantees even temperature distribution over the whole frying surface combined with minimum energy consumption.



Increase productivity and quality with ELRO Flexi-Pans



ELRO – the small but distinct difference



ELRO HPC, High Pressure Cleaning

Regardless of time, place and training, ELRO HPC means that everyone can quickly, easily and hygienically clean an appliance with high pressure.

Thanks to ELRO HPC, tedious and time-consuming cleaning of edges, corners and tight spaces is now definitely a thing of the past.

ELRO Hygienic Link

The ELRO hygienic link seals the gap between appliances so perfectly that food cannot get in either from above or from the front. The appliances are also inwardly protected by an all-round housing.

This means that, thanks to the ELRO hygienic link, appliances can be cleaned quickly and easily with a high-pressure jet from above, the front and below (the space between appliances).

ELRO Hygienic Hinge

The gap between the hinge unit and the lid can be easily cleaned using the ELRO HPC (High Pressure Cleaning) system.

Having one hinge on each side of ELRO appliances ensures stability and lid tightness. Obviously, this also significantly increases the life of the lid.

ELRO PMS, Power Management System

By using the ELRO PMS to reduce the power requirements for a cooking assembly consisting of 3 to 12 appliances or of several assemblies with 3 to 12 appliances, the costs for the basic fee can be reduced by 30%.

With the ELRO PMS, installation costs are considerably lower in comparison to other building management systems. No additional hardware is necessary – a main cable with a smaller cross-section can be used.

Autolift Fritomat

The programmable Autolift ensures that, regardless of the quantity, cooking processes are reproducible and that quality is consistent for various types of pasta or fried food.

The integrated shaker function in the Autolift cuts out a work step when shaking and draining food, which used to have to be done by hand.

Core Temperature Probe

The 6-point temperature probe is so accurate that it makes child's play of cooking to exactly the right degree and reproducing cooking processes.

The core temperature probe is the control element for cooking processes such as overnight cooking or delta temperature cooking in all pressure appliances and low temperature cooking in bratt pans.

Additional advantages of the ELRO Flexi-Pan:

Process Status Display: Quick and easy monitoring of operating status

easy-tilt and easy-tilt electronic: Easy and accurate portion dispensing

ELRO Drain Valve: Controlled portion dispensing, with no splashes or spills

Technical Data



| | | non-tilting | | | | | | tilting | | | |
|---|--------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|
| | | PGN21 | PGN22 | PGN23 | PGN31 | PGN32 | PGN33 | PKG22 | PKG23 | PKG32 | PKG33 |
| Dimensions / Capacity / Power | | | | | | | | | | | |
| Frying surface (mm) | width | 680 | 680 | 680 | 1030 | 1030 | 1030 | 680 | 680 | 1030 | 1030 |
| | depth | 550 | 550 | 550 | 550 | 550 | 550 | 550 | 550 | 550 | 550 |
| Capacity (litres) | | 54 | 90 | 112 | 82 | 136 | 170 | 86 | 108 | 131 | 165 |
| Pan depth (mm) | | 145 | 240 | 300 | 145 | 240 | 300 | 240 | 300 | 240 | 300 |
| External dimensions (mm) | width | 1050 | 1050 | 1050 | 1400 | 1400 | 1400 | 1200 | 1200 | 1550 | 1550 |
| | depth | 800 | 800 | 800 | 800 | 800 | 800 | 800 | 800 | 800 | 800 |
| | height | 700 | 700 | 700 | 700 | 700 | 700 | 700 | 700 | 700 | 700 |
| Connected load (kW / A) | | 15.1 / 21.7 | 15.1 / 21.7 | 15.1 / 21.7 | 23.5 / 33.9 | 23.5 / 33.9 | 23.5 / 33.9 | 15.1 / 21.7 | 15.1 / 21.7 | 23.5 / 33.9 | 23.5 / 33.9 |
| Voltage 400 V 3LPE 50/60 Hz | | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
| Installation types | | | | | | | | | | | |
| ELRO installation wall | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| ELRO hygienic installations | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| ELRO CNS base | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| ELRO feet | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| Wall mounting | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| Concrete plinth | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| Mobile version | | | ■ | ■ | | ■ | ■ | ■ | ■ | ■ | ■ |
| Options | | | | | | | | | | | |
| ELRO QCS (Quick Cook Select) | | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
| ELRO HPC (High Pressure Cleaning) | | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
| ELRO PMS (Power Management System) | | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
| ELRO WDS (Water Dosing System) | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| ELROlit frying bottom | | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
| ELRO hygienic link for assembly | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| ELRO hygienic hinge | | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
| ELRO drain valve | | ● | ● | ● | ● | ● | ● | ○ | ○ | ○ | ○ |
| Connection to external power limitation | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| Fritomat | | | ○ | ○ | | ○ | ○ | ○ | ○ | ○ | ○ |
| Autolift Fritomat | | | ○ | ○ | | ○ | ○ | ○ | ○ | ○ | ○ |
| Autolift Pastamat | | | ○ | ○ | | ○ | ○ | ○ | ○ | ○ | ○ |
| Overall height 400 mm | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| easy-tilt | | | | | | | | ● | ● | ● | ● |
| easy-tilt electronic | | | | | | | | ○ | ○ | ○ | ○ |
| Core temperature probe | | | ○ | ○ | | ○ | ○ | ○ | ○ | ○ | ○ |
| Process status display | | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |

We reserve the right to make technical modifications. ■ More detailed information and specific technical data on the ELRO Mobile System is set out in the «The ELRO Mobility Concept» and «The ELRO Range of Services» brochures.

● Standard ○ Optional



Menu plan analysis based on products, amounts, etc.



Selecting the ideal cooking methods

Coordinating and selecting appliance technology

Calculating the appliance capacity required

Optimising surface and energy requirements

Determining the type of installation



Calculating cost savings



Installation and start-up



User support by ELRO chefs



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