

The ELRO Mobility Concept

Perfecting the economically efficient production kitchen



+50% Economy

+100% Flexibility

+50% Hygiene

E L R O



+50% Economy

By subdividing a production kitchen into a production, cleaning and storeroom, the room program is optimally adapted to actual requirements.

Downsizing the production room also results in infrastructure cost reductions (e.g. for extractor hood, ventilation, floor channels and grids, etc.).

The number of appliances, work tables, drawer units, etc. is reduced to the absolute minimum necessary for dealing with the planned production. The production room is no longer encumbered with unnecessary equipment.



+100% Flexibility

The multifunctional cooking appliances can be utilised several times during the same production cycle to produce different food. After each production batch, they can be simply and hygienically cleaned using the ELRO HPC (High Pressure Cleaning) system and are once again available for production.

The appliances are rolled to any location in the production room and connected to current, water, soft water and the data control system via either a wall supply beam or central supply column.



+50% Hygiene

Only mobile appliances (pans, kettles, combi-steamers, work tables, drawer units, etc.) are used in the production room. When production is completed they are pushed out of the room.

The result is a kitchen without corners, recesses and edges. Everything is rendered easily accessible; the production room can be cleaned with either a cleaning machine or with high pressure. Providing the appropriate IPx9 safety class requirements are satisfied, appliances can be speedily and hygienically cleaned with the high pressure cleaner.



Increase productivity instead of losing money!

The ELRO Mobility Concept



Wall supply beam

Central supply column

Connection by plug or plug-in connector

Working equipment on castors

Hygienic cleaning after each batch

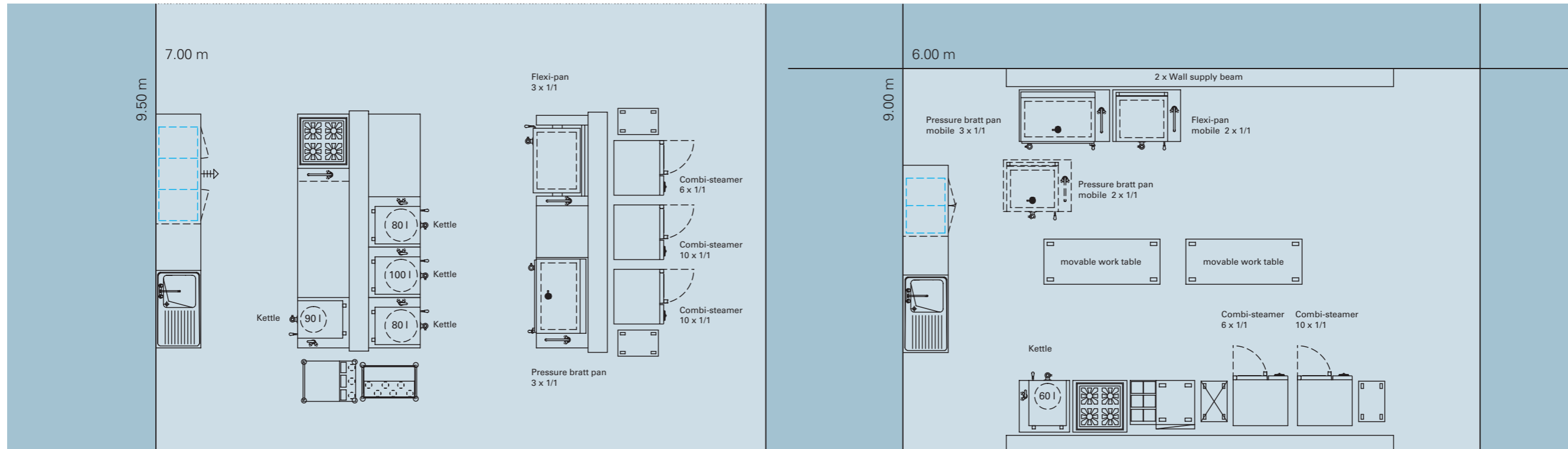
Two variants are available for connecting appliances: the wall-mounted supply beam or a centrally installed supply column. Both supply facilities are equipped to enable all available appliances to be connected at any required location. Thanks to the ELRO HPC (High Pressure Cleaning) system, both the wall-mounted supply beam and the supply column can be spray-cleaned.

Depending on the appliance configuration, the necessary cables – e.g. the data cable for the ELRO PMS (Power Management System) or ELRO CPMS (Cooking Process Management System) – and hoses (e.g. for hot and cold water) are taken into the production room. Connection is either via plug or plug-in connectors. The plug-in connectors are coded to prevent misconnections.

All necessary equipment is only rolled into the production room as required. The room contains only those appliances, tables, etc. necessary for the actual requirements. Passageways are kept free and unobstructed. The work place is individually configured for the production batch or can be adapted to the needs of the staff.

To ensure the highest possible level of hygiene in the production room, appliances are spray-cleaned with the high pressure cleaner in a separate room after each batch. After this simple and rapid cleaning the appliances are available for the next batch. The cleaned multifunctional appliance can be used straight away to cook different food with no transfer of taste.

The ELRO Mobility Concept – opens up entirely new kitchen planning possibilities



Conventional kitchen

Mobile kitchen



66.50m²



54.00m²

Planning example for a 300-bed hospital

- space requirements reduced by around 20%
- corresponding cut in infrastructure costs (e.g. for extractor hood, ventilation, floor channels and grids, etc.)
- reduction in the number of required cooking appliances by 30%
- corresponding cut in investment costs
- reduction in production time of up to 50%
- striking increases in flexibility and production capacity

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 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.



ELRO QCS, Quick Cook Select

ELRO QCS can be used in different ways:

- by temperature and/or time
- by basic preparation methods
- by pre-programmed cooking programs
- by individually programmable cooking programs

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.



ELRO WDS, Water Dosing System

During manual filling, i.e. direct filling from the mixer tap, the ELRO WDS continuously displays how much water has already been filled.

Use ELRO QCS (Quick Cook Select) to enter any quantity of water and start the filling process.



Autolift Pastamat/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.



ELRO Hygienic Hinge

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.

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

The ELRO Mobile Appliances



ELRO Mobile
Pressure Bratt Pans

Multifunctionality and superb performance for health-conscious cooking and roasting



ELRO Mobile Flexi-Pans

Extra-flexible, rapid, healthy cooking and roasting



ELRO Mobile
Pressure Cookers

Healthy, efficient cooking with or without pressure



ELRO Mobile Kettles

Simple, efficient perfection – proven thousands of times over



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 kitchen chefs



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