

The ELRO Range of Services

Increase productivity instead
of losing money!



100% Quality

100% Service

100% Economy

E L R O



100% Quality

Maximum durability and useful life of ELRO appliances, even under extreme conditions, are guaranteed by the exclusive use of high quality materials in production (e.g. CNS), as well as the particularly robust method of construction.



100% Service

The unique quality of total solutions – even beyond that of the actual appliances themselves – is the result of our high level of specialist expertise and our decades of experience in the field of thermal cooking solutions and customised services.

The objective of ELRO's proven consultancy service is for you to be able to significantly optimise your investment level by achieving maximum production output from the minimum of appliances that exactly fulfil your requirements.



100% Economy

Our intelligent ELRO technology assures you of a clear reduction in operating costs (energy and water consumption, operating expenditure, production and cleaning time, as well as space requirements).



Increase productivity instead of losing money!



ELRO – The Leading Cooking Appliance Technology



ELRO HPC,
High Pressure Cleaning

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



ELRO PMS, Power
Management System

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.



ELRO QCS,
Quick Cook Select

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.



ELRO PCS,
Pressure Control System

With the ELRO PCS, cooking times can be further reduced, continued cooking is more constant and cooking process reproducibility is assured.



ELRO WDS,
Water Dosing System

Thanks to the ELRO WDS, you now can go and do another job while your kettles and pans are filling with water.



ELRO EMF,
ELRO Multi Functionality

Thanks to the ELRO EMF, the appliance rate of use can be increased from 30% to up to 70% on the average. The active return on investment is thus significantly improved.



ELRO ERS,
ELRO Resources Saving

Economic use of resources adds up. That's why we have continuously perfected our appliances in terms of energy and water consumption reduction with the Power Management System (PMS), the best insulation technology, pressure cooking technology and High Pressure Cleaning (HPC).

The ELRO Mobility Concept



Reduction in required investment

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.

The multifunctional cooking appliances can be utilised several times during the same production cycle to produce different food.

Increased productivity and flexibility

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.

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.

Maximised hygiene

After each production batch, appliances can be simply and hygienically cleaned using the ELRO HPC (High Pressure Cleaning) system and are once again available for production.

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.

The ELRO services



ELRO Situation Analysis

Clarification of operationally specific requirements for central planning factors, such as

- space conditions
- room available
- energy sources

Menu plan analysis in terms of

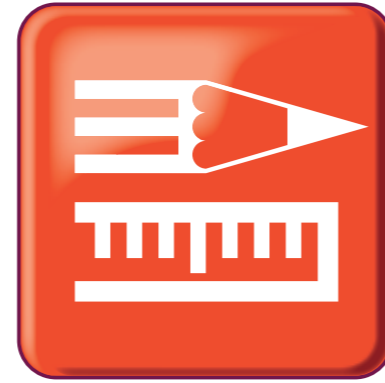
- products
- quantities
- type of production (e.g. Cook & serve or Cook & Chill)
- catering times
- number of covers



ELRO Solution Concept

Establishing the optimum components for efficient and economic operation according to criteria such as

- selecting the ideal cooking method
- coordinating the appliance technology
- calculating the appliance technology required
- optimising surface and energy needs
- determining the type of installation
- calculating the cost savings resulting from all components



ELRO Planning

The preparation of detailed execution plans for your cooking range. These include

- the arrangement of your appliances
- installation provisions (e.g. installation walls)
- connections (power, gas, water, steam etc.)



ELRO Installation and Commissioning

This is done exclusively by ELRO after-sales staff and features

- installation that is guaranteed to conform to specification
- a functional test of your appliances
- introduction and basic training of your staff

This is a prerequisite for the comprehensive ELRO full warranty.



ELRO Training

This is performed by ELRO appliance training chefs and includes

- operation and use of the appliances
- the Cook & Chill and Cook & Serve processes
- cooking methods such as pressure cooking and overnight cooking
- organisation of the cooking process procedure
- quality assurance and hygiene monitoring

ELRO training (initial or ongoing) takes place either on-location or at the ELRO premises.

In addition, users have telephone advice at their disposal. This communicates tips from chef to chef, from professional to professional.



ELRO After Sales Service

This service assures the availability and operational safety of ELRO appliances around the world and is performed by ELRO technicians. The ELRO after-sales service features

- preventive operationally specific maintenance offers
- safety control such as pressure testing or electrical control
- testing of the mechanical and electrical components, as well as functional testing
- worldwide decentralised spare parts storage

The service hotline is also available to ELRO customers as an expert point of contact.

The spare parts warranty extends to 15 years after the end of production of a series.

The ELRO Products



ELRO Pressure Bratt Pans

Multifunctionality and superb performance for health-conscious cooking and roasting



ELRO Flexi-Pans

Extra-flexible, rapid, healthy cooking and roasting



ELRO Pressure Cookers

Healthy, efficient cooking with or without pressure



ELRO Kettles

Simple, efficient perfection – proven thousands of times over



ELRO High-speed

Increased productivity thanks to high-speed performance



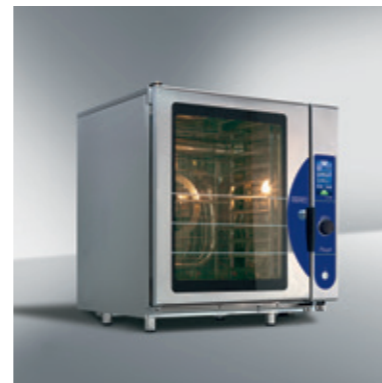
ELRO Kettles with integrated mixer

The perfect solution for liquid foods



ELRO Cooking Island Range 600

Either you already have one – or you want one. Simple, robust and custom-built



Combi-Steamer

Efficient, reliable production at the touch of a button

The ELRO customer sectors

ELRO provides customised solutions to fulfil customers requirements in catering from 100 to 80000 people daily.
Our most important customer sectors:

- Homes, schools and boarding schools
- Homes for the elderly, nursing homes, shelters
- Catering and delicatessen companies
- Regional hospitals, clinics and institutions
- Military barracks
- Company catering and central kitchens
- Gastronomy, hotels
- Cruise ships, shipping lines
- Airline catering

www.elro.ch

ELRO-Werke AG
Wohlerstrasse 47
5620 Bremgarten
Schweiz
Tel. +41 (0)56 648 91 11
verkauf@elro.ch

ELRO Grossküchen GmbH
Industriering Ost 31
47906 Kempen
Deutschland
Tel. +49 (0)2152 20 559 - 0
verkauf@elro-d.de

ELRO Grossküchen GmbH
Gewerbepark Habach 19
5321 Koppl
Österreich
Tel. +43 (0)6221 20499
verkauf@elro.at

E L R O