

# ELRO Pressure Cookers 2300

Healthy, efficient cooking with or without pressure



**+65%** Productivity

**+30%** Energy Efficiency

**+50%** Hygiene

**E L R O**



## +65% Productivity

The High-speed system increases productivity by factors: it features the performance of a combi-steamer – but, unlike conventional devices, does it in a matter of seconds and directly inside the pans or kettles.

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 multi-functional features of ELRO appliances. Methods are programmed into the ELRO QCS recipe book so that they can be called up quickly and easily.



## +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 containment is the chief design priority. That means keeping energy and heat where they belong, by insulating the entire cooking chamber for example.

The closed ELRO vacuum heating system is so effective that it guarantees ultra-fast heating-up times, with minimum energy consumption and no maintenance costs.



## +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.



Increase productivity and quality  
using ELRO cookers



# ELRO – the small but distinct difference



## ELRO High-speed

The High-speed system reduces preparation time by 50% – regardless of whether the appliance is completely or only partially filled. When combined with pressure cooking, the complete cooking process can be reduced by up to 50%.

Thanks to High-speed performance, heat is transferred to food faster and penetrates right to the core of any Gastronorm container, so the quality of the cooked food is not only better but also more consistent.

The High-speed system uses significantly less power than, for example, a combi-steamer.

## 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.

Improved venting results in a shorter and more constant cooking process.

The more precise venting and post-venting of the ELRO PCS ensure accurate reproduction of the cooking process.

## 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 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.

## 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.

## Process Status Display

Thanks to the process status displays, the operating status of an appliance can be read and monitored quickly and easily, even from a distance.

The process status displays are distinguished by colour according to their function and give a clear and continuous overview of the operating status of the appliances.

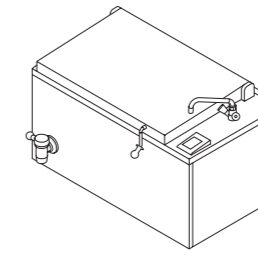
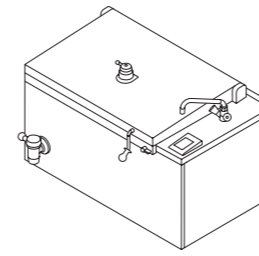
## Additional advantages of the ELRO pressure cookers:

**ELRO WDS, Water Dosing System:** For simpler and more accurate filling

**ELRO Vacuum Heating System:** Minimum energy consumption and no maintenance costs

**ELRO Hygienic Hinge:** Meets the highest standards for hygiene and stability

# Technical Data



	Pressure Cookers		Non-pressure Cookers	
	DGN2	DGN3	JGN2	JGN3
<b>Dimensions / Capacity / Power</b>				
Capacity (litres)	194	295	194	295
Pan dimensions (mm)	width	680	1030	680
	depth	550	550	550
	height	531	531	531
External dimensions (mm)	width	1050	1400	1050
	depth	800	800	800
	height	700	700	700
Electric heating system, connected load (kW / A)	30.0 / 43.5	45.0 / 65.0	30.0 / 43.5	45.0 / 65.0
Voltage 400 V 3LPE 50/60 Hz	●	●	●	●
<b>Installation types</b>				
ELRO installation wall	○	○	○	○
ELRO hygienic installations	○	○	○	○
ELRO CNS base	○	○	○	○
ELRO feet	○	○	○	○
Wall mounting	○	○	○	○
Concrete plinth	○	○	○	○
<b>Mobile version</b>	■	■	■	■
<b>Options</b>				
ELRO QCS (Quick Cook Select)	●	●	●	●
ELRO HPC (High Pressure Cleaning)	●	●	●	●
ELRO PMS (Power Management System)	●	●	●	●
ELRO PCS (Pressure Control System)	●	●	●	●
ELRO WDS (Water Dosing System)	○	○	○	○
ELRO drain valve	●	●	●	●
ELRO High-speed extern	○	○	○	○
ELRO hygienic link for assembly	○	○	○	○
ELRO hygienic hinge	●	●	●	●
ELRO vacuum heating system	●	●	●	●
Connection to external power limitation	○	○	○	○
Type DD direct steam heating system, max. 1.5 bar	○	○	○	○
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 kitchen chefs



ELRO After Sales Service Worldwide

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