



Media release

ELRO makes the professional kitchen mobile

Whatever your industry, the buzz words these days are productivity and efficiency enhancements. The degree to which a company's cost-effectiveness can be improved by planning, optimising and coordinating the utilisation of all the available and necessary resources should not be underestimated.

When looking at the potential for productivity gains, the first step is always to analyse the existing infrastructure. In a professional kitchen, this means not only the available personnel, but also the number of appliances, how they are used, and to which extent they are utilised. Furthermore, the physical space available for the kitchen is a key factor.

The new and revolutionary "Mobile Kitchen" concept from ELRO AG has been designed to address just these issues. The globally successful Swiss professional kitchens specialist has recognised that too many compromises are still having to be made far too often with respect to kitchen equipment, appliance utilisation, efficient energy consumption, hygiene and physical circumstances. For example, there may not be sufficient space to install the perfectly equipped kitchen, the appliances which are available may not be used to full capacity, or cleaning processes may have a disruptive effect on productive operations.

This is the forte of the "Mobile Kitchen" concept: physically separating the processes of production, appliance cleaning and storage allows a professional kitchen to be designed without compromise – a kitchen geared to maximum productivity. At the same time, the mobile versions of the ELRO Series 2300 appliances which are optionally available create the basis for implementing this forward-looking concept.

The result is impressive: for one thing, the production area of the ELRO "Mobile Kitchen" contains only those work tools which are actually needed (cookers, tables, drawer units etc.). For another, cleaning no longer interrupts the production process because it takes place in a separate area. As far as everyday work in a professional kitchen is concerned, this means – among other things – that fewer appliances are needed, so those that are there get used to full capacity. In addition, the spatial and financial requirements can be defined on a much more modest scale, when planning the kitchen, and operating costs are also maintained at a significantly lower level thanks to reduced power, water and ventilation needs. What is more, a lot less time – and therefore personnel – is required for cleaning thanks to the fact that all appliances can be cleaned in a separate area with the ELRO HPC (High Pressure Cleaning) system, with no disruption to the production process, and are ready for reuse in the shortest possible time. Depending on how much space is available, this cleaning area can also be used to park appliances which are not currently needed in production.

One aspect that makes the "Mobile Kitchen" concept so attractive for the tough everyday working environment of a professional kitchen is, of course, the general ad-



vantages offered by the ELRO Series 2300 appliances. For example, the fact that they are multifunctional – with one and the same appliance offering several different production and basic preparation methods – significantly reduces the need for different appliances, hugely increases flexibility in production and optimises the deployment of personnel for appliance cleaning.

Headquartered in Bremgarten in the Swiss canton of Aargau, ELRO AG has more than 50 years' experience in designing professional kitchens, primarily in the area of thermal cooker solutions. The company's portfolio of services includes advice and conceptualisation, solution and appliance design, as well as training and customer service. ELRO AG has worldwide operations and branch offices in Germany, Austria, France, England and the United Arab Emirates.

For further information, visit: www.elro.ch