

More efficient, flexible, sustainable

Benefit from the advantages of the ELRO Professional Pro Line

Save money every day with ELRO kitchen technology

- up to 30 %* less energy
- cook up to 50 %* faster
- more productivity and flexibility
- up to 30 %* less cleaning effort
- minimised downtime due to the well-known ELRO quality design and preventive maintenance

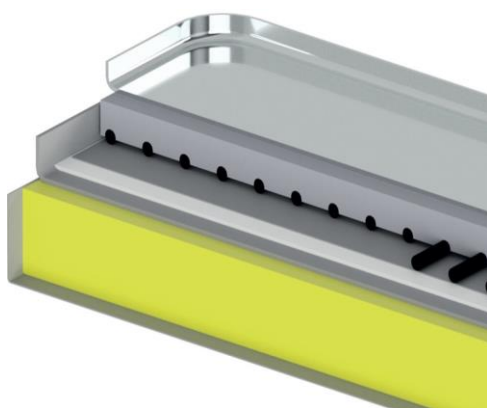
*Compared to conventional cooking technology

Contact us directly at:

+41 56 648 91 11 or pm@elro.ch



YOUR **KITCHEN** – OUR FOCUS



ELRO Professional Pro Line

That makes the difference



ELRO MetaTherm-Cooking System

ELROlit frying bottom

- both robust and extremely powerful
- even heat distribution
- highest energy savings

pressure cooking / High-speed

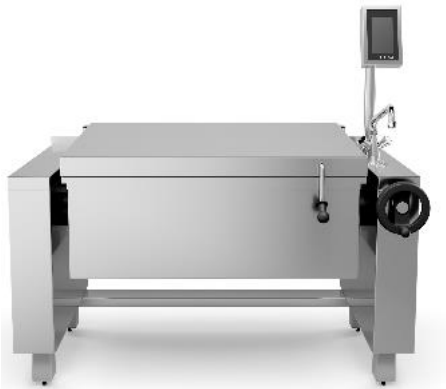
- unique quality and efficiency
- pressure generation – 50 %* faster
- invented and patented by ELRO

use of space

- compact design
- space and cost saving
- less ventilation / floor troughs necessary

power

- three power options selectable and thus different connected loads (kW / A)
- 5 cm insulation layer for optimal energy efficiency
- intelligent performance optimisation (PMS)



ELRO VacuTherm-Cooking Kettle

vacuum heating technology

- powerful and energy efficient
- shortest possible heating times
- even heat distribution
- temperatures of up to 125 °C are possible

pressure cooking / High-speed

- unique quality and efficiency
- pressure generation – 50 %* faster
- invented and patented by ELRO

use of space

- compact design
- space and cost saving
- less ventilation / floor troughs necessary

power

- three power options selectable and thus different connected loads (kW / A)
- double jacket construction for securing high pressure loads
- Intelligent performance optimisation (PMS)

