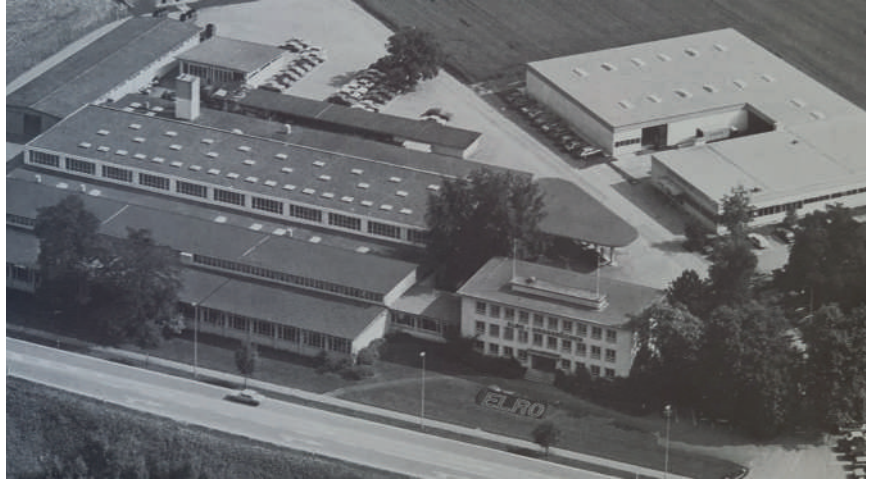




More efficient,  
flexible,  
sustainable

**MetaTherm-Cooking System**





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# Innovations and Swiss Quality for your kitchen

ELRO is a leading manufacturer of cooking equipment for commercial kitchens. Customers worldwide rely on ELRO cooking technology every day. For almost 90 years, we have stood for the highest **reliability, quality and durability.**

As a recognised, multi-award-winning innovator in the industry, we have made commercial kitchens more efficient around the world. Our daily motivation is to ensure that our customers are satisfied with us.

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**E L R  O**

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1934

Foundation of ELRO by Robert Mauch

1943

First cooking equipment with pressure cooking technology was invented by ELRO

1974

ELRO designed the robust and equally powerful ELROlit frying bottom bottom

1991

ELRO designed the leading technology of the Vacuum heating for kettles

2008

Power Management System for energy optimisation is designed and launched

2009

ELRO launches the new 2300 series

2019

In close collaboration with chefs, the intuitive ELRO touch display was created

2021

Market launch of ELRO Connect for digital device monitoring





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**Reto Mettler,**  
Head of Gastronomy, Jungfrau Railways

„THE HIGHEST LEVEL OF EFFICIENCY.  
THE ELRO METATHERM IS ABSOLUTELY  
CRUCIAL FOR A PRODUCTION  
KITCHEN WITH OUR ORGANISATIONAL  
PROCESSES.“



## **MetaTherm-Cooking System**

# Highest Variability – Highest Precision

The ELRO MetaTherm-Cooking System impresses with its heating power and flexibility. Only one unit is needed for boiling, stewing, braising, low-temperature cooking, delta-T cooking, roasting, frying and pressure cooking.

With temperatures up to 250 °C food is prepared with delicious roasted flavors. Thanks to fast heating, liquids can be prepared efficiently, powerfully or delicately.

### **Automatic lifting and lowering**

Optionally, with the MetaTherm-Cooking System pasta, rice or deep-fried products can be prepared automatically. The automated lifting and lowering system allows you to prepare food to your requirements – whilst you have your hands free to focus on additional food preparation.





- 
- ▶ DURABLE AND ROBUST TECHNOLOGY
  - ▶ REWARDING INVESTMENT
  - ▶ EFFICIENT AND SUSTAINABLE FOOD PREPARATION





# ELROLit frying bottom – strength and endurance

**The ELROLit frying bottom is both robust and extremely powerful.**

**The multilayer heat-conducting base ensures even heat distribution.**

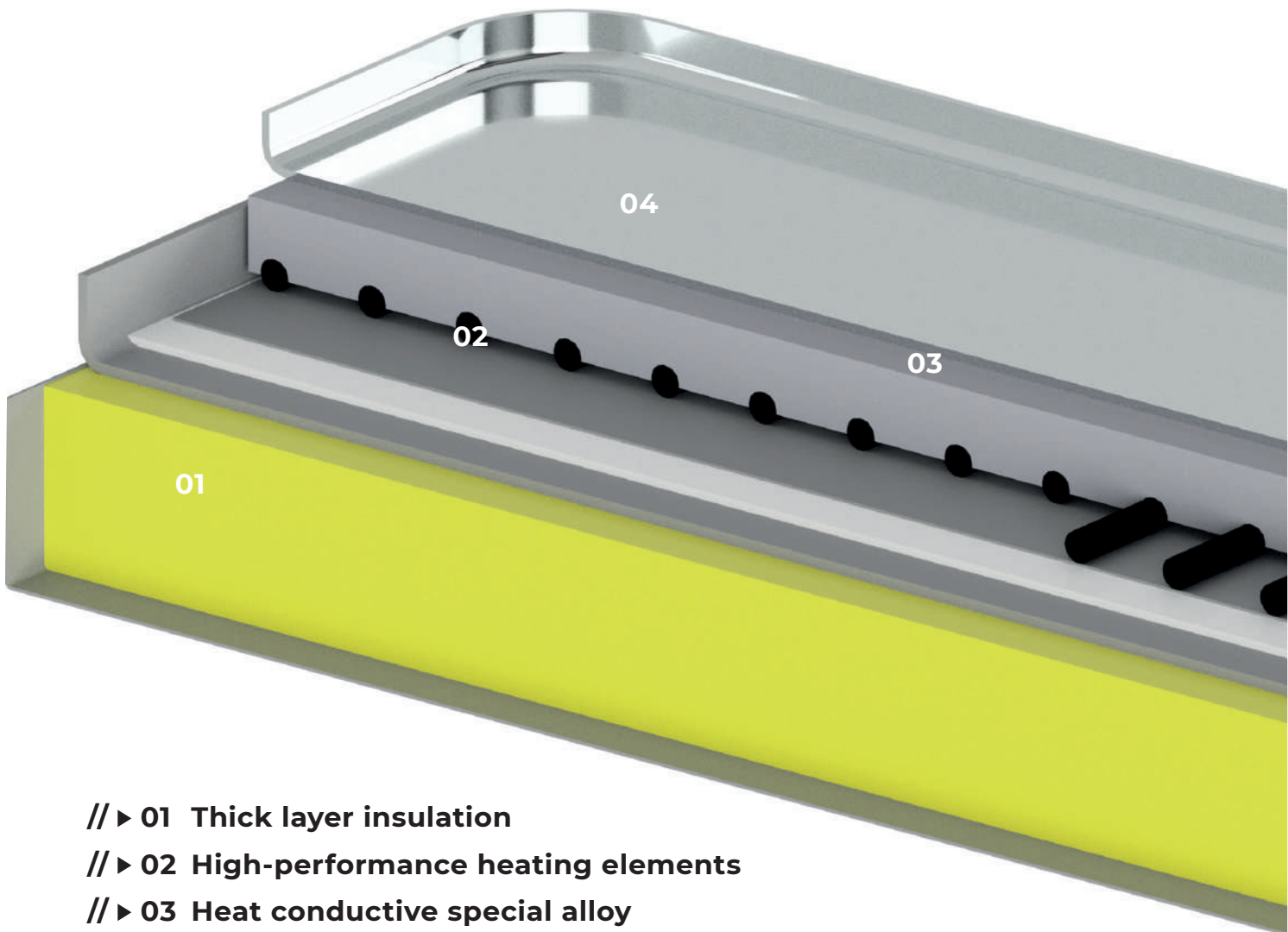
Prepare high-volume quantities efficiently.

Thanks to the design of the base, heat is stored and this enables the highest energy savings.

The special surface of the frying bottom minimises food burning and prevents food sticking to the bottom. This as well as the hygienic pan design allows for easy and fast intermediate and final cleaning.



- ▶ FLEXIBLE USE,  
LOWER INVESTMENT COSTS
  - ▶ LARGE QUANTITIES IN A SHORT TIME
  - ▶ FAST CLEANING
- 



- // ▶ 01 Thick layer insulation
- // ▶ 02 High-performance heating elements
- // ▶ 03 Heat conductive special alloy
- // ▶ 04 Robust stainless steel surface



# ELRO pressure cooking – unique quality and efficiency


An invention of ours. With ELRO pressure cooking, you enter a new world of efficiency and quality.

The patented high-speed pressure-cooking technology enables efficient and sustainable pressure generation.





### High-speed pressure generation – 50 %\* faster.

 An optional external steam generator produces saturated steam right at the beginning of the process. The pressure of 0.34 bar builds up in the cooking chamber in just a few seconds. It is a must, especially for sensitive foods such as broccoli, green asparagus or spinach. The only way to preserve flavour, colour, vitamins and minerals to the maximum.

Pressure reduction system – in only 15 seconds (depending on the load). Just as fast pressure build-up is crucial for outstanding food quality and efficient processes, so is fast pressure release. Thanks to the unique, actively cooled lid, the pressure is released in just a few seconds. Conventional devices need up to 15 minutes for this.

### Pressure Control System – consistent quality.

It ensures that no unwanted air remains in the cooking chamber during pressure cooking. These are detected by a sensor and quickly removed via the valve. The result: Saturated fresh steam in the entire cooking chamber will ensure outstanding and uniform food quality.

\*Compared to conventional cooking devices

# MetaTherm-Cooking System

## That makes the difference

### **ELRO Touch // ▶ 01**

Visible from afar, ergonomically and safely arranged, it makes operation child's play.

### **Quick Cook Select**

Programmes automate processes and ensure outstanding food quality at all times without effort.

### **Core temperature sensor**

6 measuring points always detect the correct core temperature, in a hygienically designed receptacle. Positioned on the lid and is ready when you need it.

### **Tilting // ▶ 02**

Whether electronically (optional) or manually operated, spillage of liquid is avoided.


### **Water tap (optional) // ▶ 03**

A robust professional tap makes water available whenever you need it.

### **Water Dosing System (optional)**

No waiting, no checking. The water is automatically filled to the exact liter.

### **Fast cleaning // ▶ 04**

 The special ELRO design with the hygienic link makes cleaning easier and and makes it up to 30 % faster.

### **ELRO Hygiene drain (optional) // ▶ 05**

Robust, hygienic drain allows even larger pieces to pass through and ensures splash-free discharge thanks to the design.

// ▶ 01



// ▶ 02




// ▶ 03





### Power Management System

 Intelligent performance Optimisation, which reduces the connected load by up to 30 % from 3 cooking systems onwards.

### Flexible installation options

Wallmounted, on a base, free-standing, on feet or mobile. We offer the right installation solution tailored precisely to your needs.

### Quality produced

Robust and durable multilayer heat-conducting base for powerful searing and sensitive cooking.

### Safety

The GS certificate underpins the high safety of our cooking kettles in daily operation.

### Sustainable

Up to 30 %\* faster and up to 30 %\* less energy consumption. That's easy on the wallet and the environment.

### ELRO Connect

Send cooking programmes, call up HACCP data, adapt device settings - with the new ELRO Connect you are online.

\*Compared to conventional cooking devices





# You want a test drive? Cook with us.

Of course, you first want to see how everything works and what the ELRO equipment can do.

We invite you to one of our ELRO cooking centers. There you can try out, test and enjoy everything together with colleagues and our ELRO chefs. We look forward to seeing you there.



# MetaTherm-Cooking System

## An Investment that pays off

ELRO cooking systems are not only reliable and durable, they're also very economical in terms of resource consumption. This means that your MetaTherm-Cooking System will pay for itself in a short time. **The payback period of a MetaTherm-Cooking System is less than 1.5 years.**

	Savings calculation per year	Annual Savings
<b>Energy costs</b>  Up to <b>30 %*</b> reduction in energy costs due to efficient heating technology and ELROlit frying bottom.	Annual energy costs of conventional cooking technology approx. <b>288 days x 8 hours x 16,8 kW/h x 0,23 € = 8.903 €</b>	<b>2.671 €</b>
<b>Working time</b>  Significant time savings due to shorter heating and cooking times as well as multifunctionality.	<b>288 days x 80 min. x 28 €</b>	<b>10.752 €</b>
<b>Cleaning costs</b>  Up to <b>30 %*</b> less cleaning effort due to uncompromising ELRO hygiene design, which even allows high-pressure cleaning. Savings in water and cleaning agent through easy cleaning of the exterior and interior surfaces.	<b>288 days x 20 min. x 28 €</b> (Average hourly wage of kitchen staff) 70 liter of water per day x 4,50 €/m <sup>3</sup> and 15 liter of cleaning agent (14 €/l)	<b>2.688 €</b> <b>+ 301 €</b> <b>= 2.718 €</b>
<b>Downtime costs</b>  Minimised downtime due to the well-known ELRO quality design and preventive maintenance.	Annual downtime costs of conventional cooking technology approx. <b>8.500 €</b>  Annual downtime costs ELRO Cooking System approx. cav. <b>2.800 €</b> with <b>720 €</b> maintenance costs	<b>8.500 €</b>  <b>- 3.520 €</b> <b>= 4.980 €</b>
<b>Annual Savings*</b>		<b>= 21.121 €</b>

\*Compared to conventional cooking devices

# Sustainability has a system with us

Sustainability is an integral part of ELRO's corporate strategy. This includes responsible business practices as well as a focus on the environment, society and our employees.

## Production

- All waste in production is 100 % recycled.
- Annual initiatives reduce the ecological fingerprint step by step.
- Short distances, approx. 70 % of the purchased parts are from Switzerland, 30 % from the surrounding EU countries.
- Social commitment to the disabled and long-term partnerships with employees and suppliers are a matter of course for us.
- ELRO promotes young talent. 5 % of the workforce in Switzerland are apprentices.
- Women in management positions. By 2025, 30 % of senior and middle management positions are to be held by women.

## Environment


- ELRO cooking appliances minimise the consumption of electricity, water and cleaning chemicals.
- Our products are recyclable and are returned to the raw materials market.
- Food waste is virtually eliminated by modern production technologies.


## Society and employees


# ELRO customer service – always at your service


We are there for you from A-Z. We take care of the professional installation of ELRO cooking systems and accompany you throughout the product's life. Always with the clear goal of maintaining your investment and ensuring productivity.

Maintenance packages tailored precisely to your needs give you peace of mind. You simply focus on what's important and we take care of the rest.

**80 %**  
REPAIR RELIABILITY 

**Experience & Competence**  
 **18**  
DEDICATED EMPLOYEES

 **24/7**  
SERVICE-HOTLINE

**24 h**  
SPARE PARTS AVAILABILITY 

What you get out of it:

<b>Spare parts availability</b> All major spare parts are available within one day.	<b>Experience and competence</b> 18 highly trained employees with years of experience are on duty every day.
<b>24/7-Service-Hotline</b> If there is a breakdown, we are on site within one day.	<b>Repair reliability</b> Over 80 % of all failures can be repaired during the first service call.



# The right one for every use

## MetaTherm-Cooking System



○ optional ● standard

Type	Non Tilting					
	PGN21	PGN22 DBGN22	PGN23 DBGN23	PGN31	PGN32 DBGN32	PGN33 DBGN32
<b>Mass / Capacity / Power</b>						
Number of meals	ab 100	100-275	150-300	100-250	175-325	200-350
Usable volume (liter)	40	75	100	60	110	150
Frying surface	2 × 1/1 GN (0,37 m <sup>2</sup> )	2 × 1/1 GN (0,37 m <sup>2</sup> )	2 × 1/1 GN (0,37 m <sup>2</sup> )	3 × 1/1 GN (0,57 m <sup>2</sup> )	3 × 1/1 GN (0,57 m <sup>2</sup> )	3 × 1/1 GN (0,57 m <sup>2</sup> )
Crucible depth in mm	145	240	300	145	240	300
Unit width in mm	1050	1050	1050	1400	1400	1400
Unit depth in mm	800	800	800	800	800	800
Unit height in mm	700	700	700	700	700	700
Base, Feet, Castors in mm	200	200	200	200	200	200
Connected load in kW	15,1	15,1	15,1	23,5	23,5	23,5
Fuse in A	21,7	21,7	21,7	33,9	33,9	33,9
Connected load in kW (High Power)	22,0	22,0	22,0	33,0	33,0	33,0
Fuse in A (High-Power)	31,8	31,8	31,8	47,8	47,8	47,8
Connected load in kW (High-speed)	–	20,0	20,0	–	30,0	30,0
Fuse in A (High-speed)	–	28,9	28,9	–	43,5	43,5
Voltage 400 V 3LPE 50/60 Hz	●	●	●	●	●	●
<b>Options</b>						
Pressure cooking	–	○	○	–	○	–
High-Power	○	○	○	○	○	○
High-speed	–	○	○	–	○	–
ELRO Installation wall	○	○	○	○	○	○
ELRO Hygiene installation	○	○	○	○	○	○
ELRO CNS base	○	○	○	○	○	○
ELRO Feet	●	●	●	●	●	●
Mobile Version	○	○	○	○	○	○
Wall mounted 400 mm	○	○	○	○	○	○
Wall mounted 700 mm	○	○	○	○	○	○

If you also have a need for other cooking equipment such as cooking kettles, pressure pans, stirring kettles, ranges or combi steamers, we also offer a wide assortment of products. Just contact us or visit our website at [www.elro.ch](http://www.elro.ch)



Type	Tilting			
	PKGN22 DBKGN22	PKGN23 DBKGN23	PKGN32 DBKGN32	PKGN33 DBKGN33
<b>Mass / Capacity / Power</b>				
Number of meals	100-270	150-300	150-325	200-350
Usable volume (liter)	70	100	110	145
Frying surface	72 × 1/1 GN (0,37 m <sup>2</sup> )	72 × 1/1 GN (0,37 m <sup>2</sup> )	3 × 1/1 GN (0,57 m <sup>2</sup> )	3 × 1/1 GN (0,57 m <sup>2</sup> )
Crucible depth in mm	240	300	240	300
Unit width in mm	1200	1200	1550	1550
Unit depth in mm	800	800	800	800
Unit height in mm	700	700	700	700
Base, Feet, Castors in mm	200	200	200	200
Connected load in kW	15,1	15,1	23,5	23,5
Fuse in A	21,7	21,7	33,9	33,9
Connected load in kW (High Power)	22,0	22,0	33,0	33,0
Fuse in A (High-Power)	31,8	31,8	47,8	47,8
Connected load in kW (High-speed)	20,0	20,0	30,0	30,0
Fuse in A (High-speed)	28,9	28,9	43,5	43,5
Voltage 400 V 3LPE 50/60 Hz	●	●	●	●
<b>Options</b>				
Pressure cooking	○	○	○	○
High-Power	○	○	○	○
High-speed	○	○	○	○
ELRO Installation wall	○	○	○	○
ELRO Hygiene installation	○	○	○	○
ELRO CNS base	○	○	○	○
ELRO Feet	●	●	●	●
Mobile Version	○	○	○	○
Wall mounted 400 mm	○	○	○	○
Wall mounted 700 mm	○	○	○	○

## Contact

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YOUR **KITCHEN** – OUR FOCUS