



More Efficient,
flexible, sustainable

PreciJet-Combi Steamer



E L R  O

YOUR KITCHEN – OUR FOCUS



PreciJet-Combi Steamer

Everything a combi steamer must be able to do – only better

Are you looking for a combi-steamer that produces the best food quality and is easy and quick to operate? A combi-steamer that supports you in your work and does not overwhelm you with complex functions? One that cleans itself quickly and thoroughly and does not take hours

for it? One that is economical and with which you earn more money?

Then the PreciJet is just the right one. Built to meet your demands in the best possible way.



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- ▶ OPTIMAL COOKING TECHNOLOGY
FOR BEST FOOD QUALITY
 - ▶ EASY HANDLING WITHOUT
TRAINING
 - ▶ SAVES RESOURCES AND
MONEY



PreciJet-Combi Steamer

The best tool for cooking

The PreciJet meets expectations. Grilling, baking, roasting, boiling, poaching or steaming, low-temperature roasting, Delta-T cooking or preserving - everything is possible. State-of-the-art cooking technologies work together for incredible application versatility and the best food quality.

Active dehumidification for optimum crispness

When the ventilation flap is opened, dry air is drawn into the cooking chamber and moist air is discharged.

Aerodynamic system for maximum uniformity

Due to the ideal interaction of different fan speeds and directions of rotation as well as heating pulses and air spoilers, the air is ideally distributed in the cooking chamber.

Humidity control for delicious food variety

Adjustable humidity from 0 – 100 % to provide either moist climate for juicy roasts or dry climate for maximum crispiness.

Effective steam production

Water is finely atomised in the cooking chamber and immediately converted into steam. This means that sufficient steam is immediately available. No higher energy consumption and long preheating times as is usual with steam generator technology.

High-performance steaming

Especially in baking applications, it quickly and effectively brings high amounts of moisture into the cooking chamber for optimal sprouting and a juicy crumb.



- ▶ UNIFORMLY BEST COOKING RESULTS
- ▶ MAXIMUM FOOD VARIETY IN ONE APPLIANCE
- ▶ OUTSTANDING BAKING PROPERTIES

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Simple cooking with a lot of fun

You decide how you cook. In full, partial or mixed loading. Either manually, i.e. you make the settings, or automatically, with preprogrammed cooking processes or programs you create yourself. With the clear touch display, any necessary clicks are quick and easy. You always have everything important in view.

The PreciJet also sets new standards in handling. Thanks to the crosswise insertion, you can even load liquid food safely and without much effort. And in à la carte, you simply place the dishes next to each other instead of one behind the other, making it easier to load and unload the dishes.

CoreControl

Whether full or partial loading, CoreControl detects the energy requirement and always supplies the right amount of energy so that the temperature is ideally maintained.

Programming

Programming up to 100 cooking sequences is done with just a few clicks. The programming aid, which supports you with simple cooking modules, is helpful.

Mixed feeding with insertion monitoring

The cooking time of each individual insertion is monitored individually. When a dish is ready, the PreciJet signals this. This ensures that everything is cooked to perfection.

Automatic cooking

This allows you to carry out the most common cooking applications simply at the touch of a button. For example, you can still adjust the degree of browning and the core temperature, ready.

Cooking library

Here, your cooking processes are collected and clearly displayed with text or your own pictures. Favorites ensure that the cooking processes can be selected in seconds and you're ready to go.

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- ▶ SIMPLE AND ERGONOMIC OPERATION
 - ▶ STANDARDISED FOOD QUALITY
 - ▶ MAXIMUM COOKING FLEXIBILITY





This is how cleaning must be – automatic, hygienic and ultrafast

Waiting hours for cleaning? Not with the PreciJet. Light cleaning is done in just 19 minutes and fast cleaning in just 41 minutes. You won't come into contact with the cleaning chemicals and you can simply use the cleaner you want.

The result is something to be proud of. This is hygienic cleanliness - simply at the touch of a button. And even better, cleaning the cleaning is also very inexpensive. It requires up to 50 % less chemicals, 50 % less water and 15 % less energy compared to cleaning systems from other manufacturers. It's even more convenient with programmed cleaning intervals, then the PreciJet simply takes care of a clean unit automatically.



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- ▶ SAFE CLEANING WITHOUT LABOR
 - ▶ HYGIENICALLY CLEAN IN THE SHORTEST TIME
 - ▶ VERY LOW CLEANING COSTS



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.

PreciJet-Combi Steamer

An Investment that pays off

ELRO cooking systems are not only reliable and durable, they are also very frugal in terms of resource consumption. This means that your PreciJet will pay for itself in a short time. **Staff Canteen with approx. 400 meals per day. Payback period less than one year.**

	Savings calculation per year	Annual Savings
Cost of goods		
Up to 10 %* less weight loss in meat thanks to innovative heating technology and low-temperature and pressure cooking.	Annual input of goods for meat in the preparation of approx. 500 meals / day 100.000 €	10.000 €
Energy costs		
Time savings due to shorter cooking times, no need for monitoring and control and automatic cleaning.	ca. 10.000 kWh/year * 0,2 € / kWh	2.000 €
Energy costs		
Up to 20 %* lower energy consumption	288 days x 60 min. x 28 €	8.064 €
Cleaning costs		
Up to 30 %* less cleaning effort due to easy cleaning	288 days x 10 min. x 28 €	1.344 €
Annual Savings*		= 20.064 €

We would be happy to calculate your personal savings together with you. Just give us a call or visit us on the Internet at www.elro.ch.

*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 footprint step by step.
- Short distances, approx. 70 % of the purchased parts are from Switzerland, 30 % from the surrounding EU countries.

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.

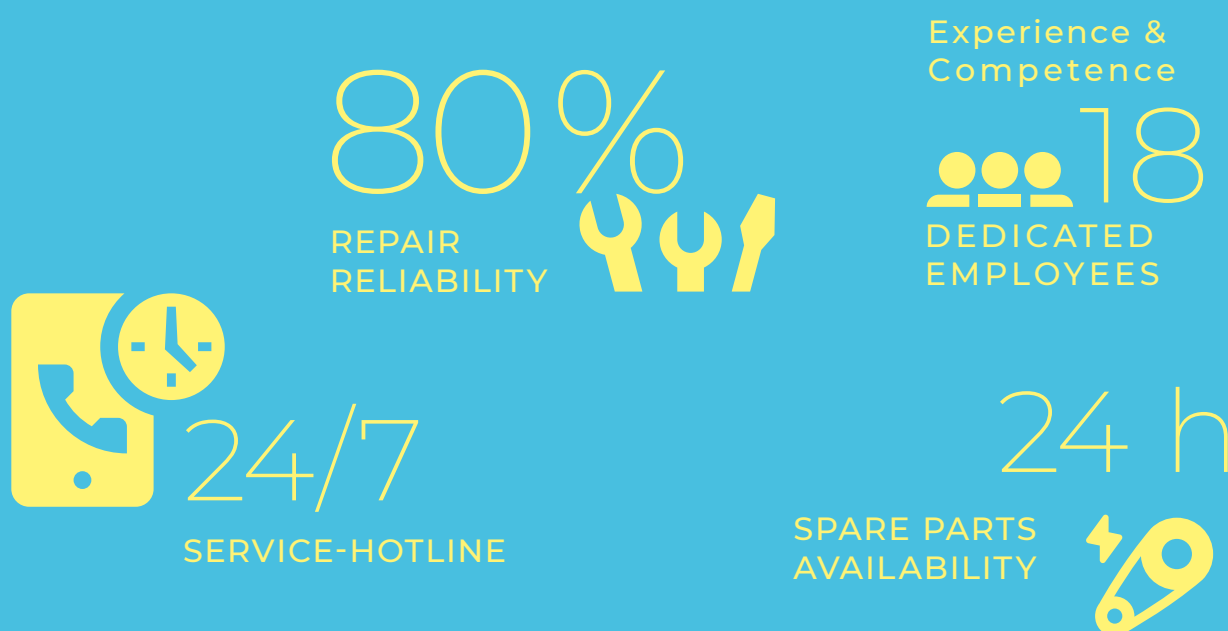
Society and employees

- 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.

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 kettles 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.



What you get out of it:

Spare parts availability

All major spare parts are available within one day.

24/7-Service-Hotline

If there is a breakdown, we are on site within one day.

Experience and competence

18 highly trained employees with years of experience are on duty every day.

Repair reliability

Over 80 % of all failures can be repaired during the first service call.

The right one for every use

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Whether 50 or several thousand meals, with the PreciJet we always offer the right size. As an entry into the world of ELRO combi steamers, we also offer the EquaJet. Equipped with less functionality, it still offers sufficient cooking performance for most cooking applications. Simply choose the right size for you.



PreciJet	6N GN 1/1	10N GN 1/1	10N GN 2/1	6+6N GN 1/1	6+10N GN 1/1	20N GN 1/1	20N GN 2/1
Number of meals	180	240	480	2 x 180	180 + 240	470	840
ELECTRIC VERSION	PJ061E	PJ101E	PJ102E	PJ661E	PJ611E	PJ201E	PJ202E
Power supply (kW)	● ■ / 9.3	▲ ■ / 15.3	▲ ■ / 24.3	▲ ■ / 18.6	▲ ■ / 24.6	▲ ■ / 27.7	▲ ■ / 54.7
Weight (kg)	130	150	165	236	225	261	288
GAS VERSION	PJ061G	PJ101G	PJ102G	PJ661G	PJ611G	PJ201G	PJ202G
Power supply (kW)	▲ Gas / 23	▲ Gas / 23	▲ Gas / 23	-	-	▲ Gas / 45.5	▲ Gas / 45.5
Weight (kg)	137	160	175	-	-	303	325
Distance	83 mm (65 mm*)	67 mm	67 mm	83 + 83 mm (65 + 65 mm*)	83 + 67 mm (65 + 67 mm*)	65 mm	65 mm
W x D x H (mm)	920 x 846 x 899	920 x 846 x 1069	920 x 1171 x 1069	920 x 887 x 1825	920 x 887 x 1945	990 x 862 x 1947	990 x 1187 x 1947
Insert GN 1/1	6 (8*)	10	20	6 + 6 (8* + 8*)	6 (8*) + 10	20	40
Max. vessel depth (mm)	75 (55*)	55	55	75 (55*)	75 (55* / 55)	55	55

Electrically operated devices: ● 1-230 V 50 Hz + T ▲ 1-230 V 50 Hz + T ■ 3-400 V 50 Hz + T + N
*Guide rail kit for 8 inserts



EquaJet	6N GN 1/1	10N GN 1/1	10N GN 2/1	6+6N GN 1/1	6+10N GN 1/1	20N GN 1/1	20N GN 2/1
Number of meals	180	240	480	2 x 180	180 + 240	470	840
ELECTRIC VERSION	EJ061E	EJ101E	EJ102E	EJ661E	EJ611E	EJ201E	EJ202E
Power supply (kW)	Mono + Tri 230	Tri 230 + 400	Tri 230 + 400	Tri 230 + 400	Tri 230 + 400	Tri 230 + 400	Tri 230 + 400
Weight (kg)	128/105	142/117	171/139	235/201	255/219	289/225 + 30	357/269+ 30
GAS VERSION	EJ061G	EJ101G	EJ102G	EJ661G	EJ611G	EJ201G	EJ202G
Power supply (kW)	Mono	Mono	Mono	-	-	Mono	Mono
Weight (kg)	143/120	157/132	186/154	-	-	316/252+30	373/286+48
Distance	83 mm (65 mm*)	67 mm	67 mm	83 + 83 mm (65 + 65 mm*)	83 + 67 mm (65 + 67 mm*)	65 mm	65 mm
W x D x H (mm)	920 x 846 x 899	920 x 846 x 1069	920 x 1171 x 1069	920 x 887 x 1790	920 x 887 x 1960	990 x 862 x 1947	990 x 1187 x 1947
Insert GN 1/1	6 (8*)	10	20	6 + 6 (8* + 8*)	6 (8*) + 10	20	40
Max. vessel depth (mm)	75 (55*)	55	55	75 (55*)	75 (55* / 55)	55	55

Electrically operated devices: ● 1-230 V 50 Hz + T ▲ 1-230 V 50 Hz + T ■ 3-400 V 50 Hz + T + N
 *Guide rail kit for 8 inserts

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