



ELRO at work

at the University of Passau

«Certainly the most obvious special feature of our project was kitchen remodelling under continuous operation – a challenge that ELRO mastered perfectly.»

Georg Kern
Kitchen Manager
Refectory University of Passau





Savings amounting to hundreds of thousands of euros

With a daily output of about 2000 main courses, 3000 side dishes and salads, and 500 desserts, the refectory at the University of Passau – operated by the Studentenwerk Niederbayern/Oberpfalz – provides fast and nonetheless tasty, healthy meals for a primarily young clientele.

Over a period of approximately eight months the existing kitchen at the University of Passau was to undergo modernisation and renovation. Of course, this immediately posed the central question as to how the meal offering for students could be maintained during this time. Various solutions were looked into, for example the possibility of an off-premise solution, or cooking facilities with rented equipment in containers, or using an external caterer. However, none of these ideas really proved to be satisfactory.

Under these circumstances, the ELRO series 2300 mobile concept was the perfect solution: With five mobile pressure cookers and pressure bratt pans, full kitchen production could be maintained in temporary rooms – to be noted in a space that was previously reserved solely for preparing vegetables and meat. After completion of the new facilities in Spring 2011, the ELRO appliances will simply be unplugged, moved over to the main kitchen, and go back into operation with three additional cookers.

The mobile kitchen concept proved to be not only extremely practical and flexible, but also particularly cost-effective: In comparison to other solutions, the University of Passau was able to save costs in the high six-digit euro range.

A decision for quality

Apart from the spectacular renovation process, ELRO's mobile appliances have other advantages that were convincing in Passau: Among other things, quality, handling and energy efficiency were decisive factors. And thanks to the multi-functionality of ELRO appliances the number of new appliances could be reduced.

Of course, substantial arguments, especially in terms of daily work, also played a role in the decision process. ELRO was able to impress here with the speed and focus on the easiest, but also the most hygienic, appliance cleaning method.

In addition, ELRO scored points in Passau with its supplementary service offering: With the training offered before and after commissioning of the new kitchen, the kitchen team at the University refectory will be optimally prepared to use the many helpful and efficiency-increasing features of ELRO's cooking process management system (CPMS).

In conclusion, Georg Kern adds, «From my perspective, what also spoke in ELRO's favour are the two ceiling suspended cooking blocks in the Deggendorf kitchen which still function perfectly and look like new after 15 years of daily operation – a clear sign for outstanding quality.»

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