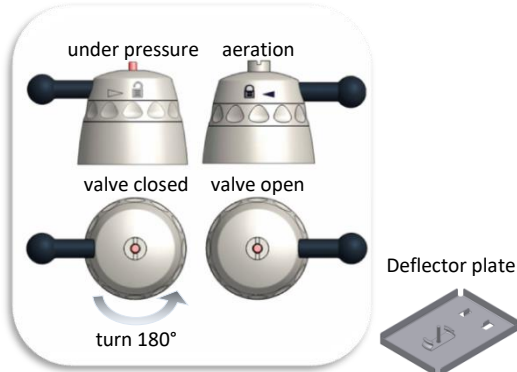


ELRO Multi-function valve



In case of malfunction or damage, do not put the appliance under pressure.



Fire danger! Deep fat frying is only allowed in the operation mode **shallow float-frying**¹⁾.



Caution, hot surfaces!



Caution, hot surface that must be touched!



Use all operation elements with the foreseen handle.



Caution, escaping steam!



Steam can escape from all appliance openings.

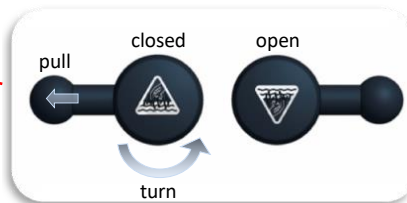
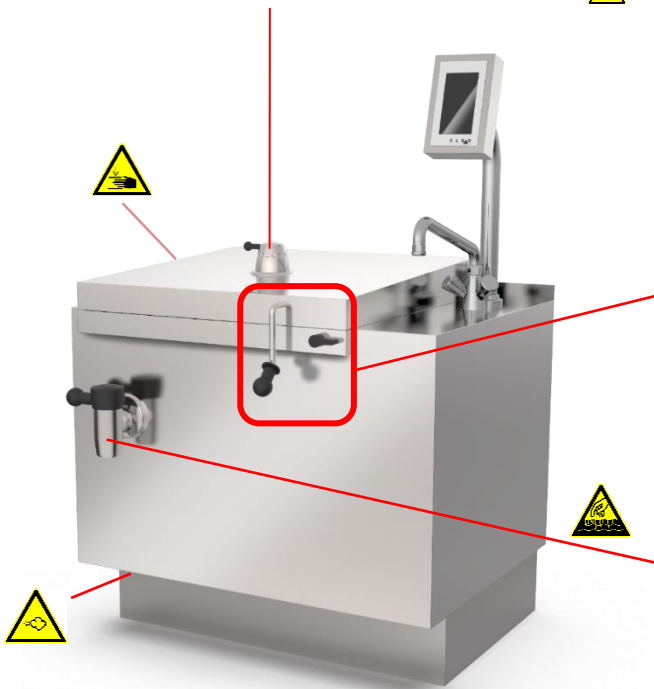
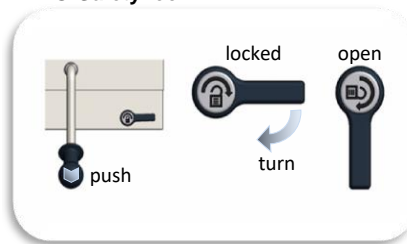


Caution, danger of pinching or crushing!

The appliance must always be operated under supervision. Exceptions are the operation modes with „moist heat“.

During operation, the deflector plate must be correctly mounted on the ELRO Multi-function valve!

ELRO-Safety lock



Observe the filling mark

▽ max. filling mark

Only operation mode “shallow float-frying”

— max. fat filling mark

— min. fat filling mark



Tilting device, autolift, lifting/lowering device²⁾

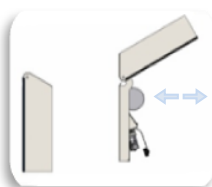
Caution, danger of pinching or crushing! Make sure that the space between the pan and the console is free before each operation.



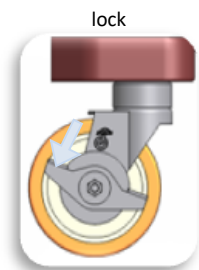
Danger of burning! Accidental or jerky tilting can cause hot fat or food to overflow.

! Mobile appliances*) may not be moved when they are full!

ELRO mains power supply



Media connections
- electricity
- water
- steam



Cleaning

Turn off the appliance beforehand!

¹⁾ Options

ELRO QCS Touch – Switch ON

Keep display pressed for about 2 seconds



Settings: temperature – time - options

operation mode

temperature

time

options

off start / stop settings

Preheating

100°

10:00 ▶

temperature
bubble
heating

process time

process-
progress

Start

100°

10:00 ▶

Process Started

100°

00:09:56

process time

process-progress

temperature
bubble
heating

process time

process-
progress

Process Time Finished

100°

00:00:00

process-progress

continued
cooking

repeat

stop

main menu
settings

Continued cooking – Repeat - Stop

add time

repeat

stop

main menu settings

Operation modes

- Roasting
- Cooking
- Bubble little
- Bubble medium
- Bubble strong
- Optitherm
- Further
- Vital pressure cooking *)
- Gentle Vital pressure cooking*)
- Shallow float-frying *)
- ELRO High-speed*)
- ELRO QCS Cookbook

Settings

- Time (hh:mm:ss)
- Time infinite --:--:--
- Start time
- Temperature
- Heating
- Preheating
- Keypad
- Horn
- Lock pad

Options

- WDS Water Dosing System*)
- Autolift Pastamat*)
- Autolift Fritomat*)
- Core probe*)
- Lid cooling

Maintenance

- System information
- Contact
- Settings

Navigation

- Confirm / Accept
- Start process
- Stop process
- Back
- Clear input
- Repeat
- Add time
- Add presetting temperature / -time
- Main menu
- Switch OFF

*) Options