

Powerful and unique - Vacuum heating technology

VacuTherm-Cooking Kettle

THE TECHNOLOGY

- A vacuum chamber envelops the kettle like a second skin
- Shortest heat-up times and extremely even heat distribution
- Homogeneous temperatures over the entire kettle surface

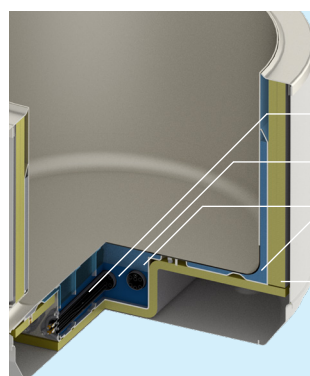
YOUR ADVANTAGES

- Up to 125° C are possible - ideal for sautéing onion brunoise, for example
- Flexible use and best food quality
- Up to 30 %* less energy consumption

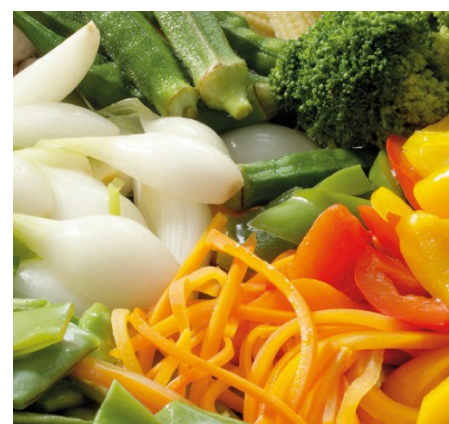
*Compared to conventional cooking technology



efficient
flexible
sustainable



- High-performance heating
- Water supply
- Vacuum chamber
- Thermal wall



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Type	JR1 – 60	JR 1 – 80	JR 1 – 100	JR 2 – 140	JGN2	JGN3	JK1 - 60	JK1 – 80	JK1 – 100	JK2 – 140	JK3 - 200
Technical data	Non tilting	Non tilting	Non tilting	Non tilting	Non tilting	Non tilting	Tilting	Tilting	Tilting	Tilting	Tilting
Capacity (liters)	69	88	104	150	194	295	69	88	104	150	221
Basin: Ø x height in mm	500 x 350	500 x 450	500 x 530	600 x 530			500 x 430	500 x 430	500 x 530	600 x 530	750 x 500
Basin: Width x depth x height in mm					680 x 550 x 531	1030 x 550 x 531					
Appliance width mm	780	780	780	880	1050	1400	1020	1020	1020	1120	1270
Appliance depth mm	800	800	800	800	800	800	800	800	800	800	800
Appliance height mm	700	700	700	700	700	700	400	400	400	400	400
Plinth, feet, castors Height in mm	200	200	200	200	200	200	200	200	200	200	200
Electrical heating system, connected load (kW/A)	17.1 / 25.0	17.1 / 25.0	17.1 / 25.0	21.0 / 30.5	30.0 / 43.5	45.0 / 65.0	17.1 / 25.0	17.1 / 25.0	17.1 / 25.0	21.0 / 30.5	27.0 / 39.0

JR: Pressure cooker with round cooking chamber according to DIN 18857-1
 JGN: Pressure cooker with gastronorm cooking chamber according to DIN 18857-1

JK: Tilting pressure cooker with round cooking chamber according to DIN 18857-1

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