

# MetaTherm

A class of its own.



▶ **Multifunctional  
cooking system**

Cooking, frying and deep-frying, all in one cooking system. Only many times faster, more resource efficient and requiring less space.

**E L R O**

Making the difference.



▶ 1934

ELRO is founded by Robert Mauch.

◀ 1943

Invention of the first cooking device with pressure cooking technology.

▶ 1974

Invention of the robust and powerful ELROlit frying bottom.

◀ 1991

Invention of vacuum heating technology.

▶ 2008

Power management system for energy optimization.

◀ 2009

Takeover of product leadership with the new 2300 series.

▶ 2019

First ELRO touch display with extremely easy handling.

◀ 2021

Market launch of ELRO Connect for digital device monitoring.

▶ 2025

Market launch of the new ELRO MetaTherm and VacuTherm cooking systems.



# ELRO.

## Making the difference.

ELRO means premium when it comes to quality, performance and efficiency.

Our cooking systems are particularly robust, reliable and durable, built for tough daily use in commercial kitchens around the world. Every day, they ensure standardized top quality – prepared simply, quickly and, above all, cost-effectively.

Countless customers worldwide have been relying on ELRO cooking technology for over 90 years. We are a multiple award-winning innovator in the industry. This makes us proud, but at the same time motivates us to continue doing everything we can to inspire our customers with innovations that improve work in kitchens.



RELIABLE  
TECHNOLOGY



SECURE INVESTMENT



HIGH COST EFFICIENCY

# MetaTherm

## Multifunctionality.

For efficient production.

The MetaTherm is incredibly versatile: Boiling, stewing, steaming, braising, low-temperature cooking, Delta-T cooking, frying, deep-frying or optionally pressure cooking as well, all in a single cooking system. The automatic lifting and lowering function prepares pasta or vegetables to perfection. The automatic water dosing system adds exactly the right amount of water beforehand. The cooking water is simply drained through the integrated drain at the touch of a button. Of course, the MetaTherm can also tilt electrically. The new MetaTherm thus allows maximum efficiency, safety and quality when preparing food.



**Maximum efficiency, safety and quality**



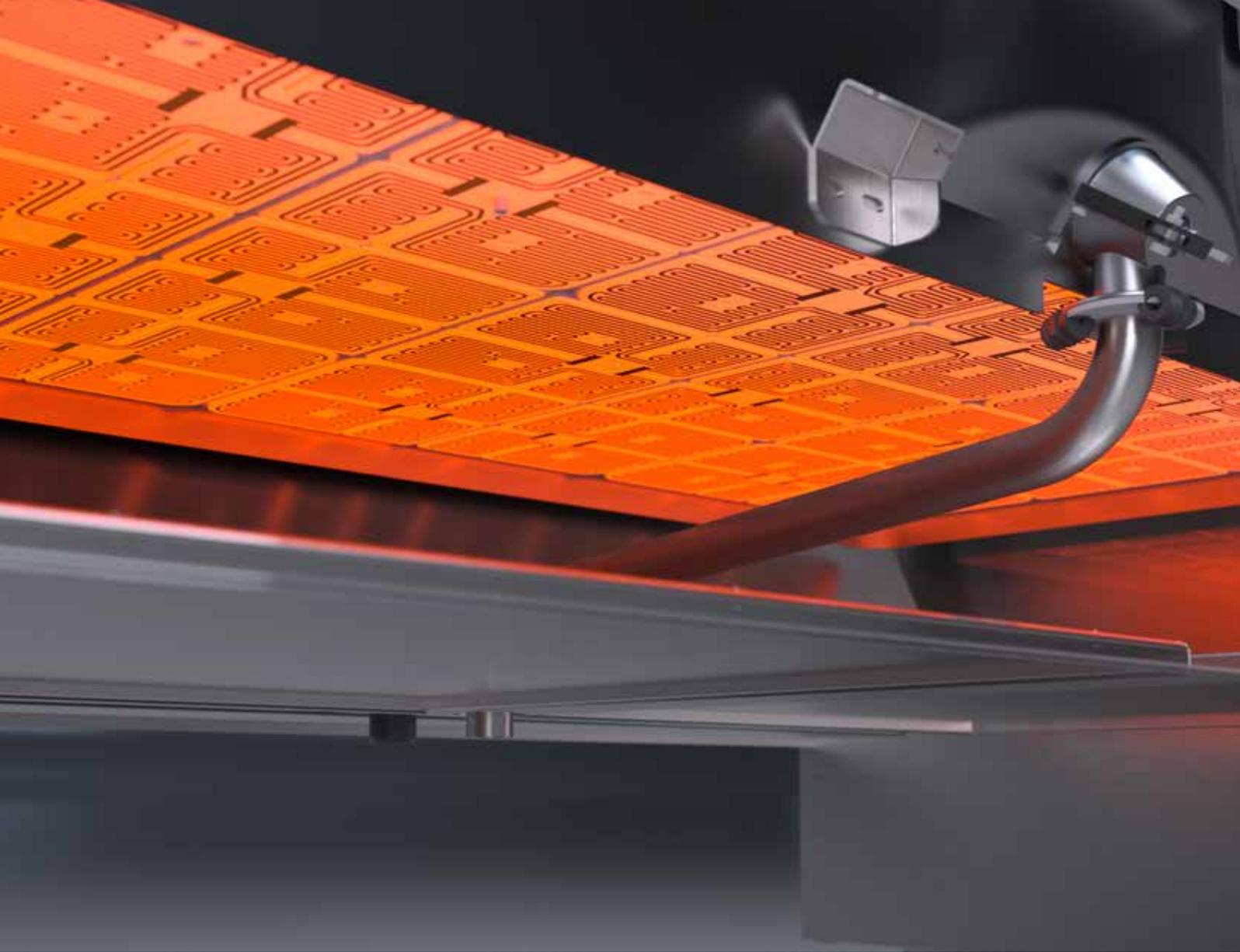
New simplicity and speed



## GlobalOS

Intuitive operating concept.  
For the new simplicity.

Operation is revolutionary. GlobalOS is a completely new operating concept with high-performance electronics. The result is operation that really deserves the word "simple". The response time to input is also incredibly fast. If you wish, you can design your own user interface. You decide which functions you need and hide everything else. This means that anyone can operate the MetaTherm straight away, without the need for extensive training. Experience new simplicity and speed.



## **Meta**Boost

# Powerful flat thick-film heating

For maximum productivity.

Fast preheating, searing large quantities, no burning, precise temperature and even heat distribution – that's what MetaBoost stands for. An innovative flat thick-film heating system that transfers heat efficiently and effectively to the frying bottom. Combined with a highly thermally conductive frying bottom, it makes the MetaTherm one of the most energy-efficient and productive cooking systems.



// Stainless steel thick-film heating elements

// Thermally conductive, robust special stainless steel alloy

// Special ELRO frying bottom finishing for low sticking properties

- ▶ 200 °C in under 2 minutes
- ▶ Up to 20 kg searing capacity
- ▶ 40% lower energy\*



\*compared to conventional tilting frying pans

# Chef'sGuide

## The cooking assistant.

For standardized quality.

Chef'sGuide supports you in cooking so that you can concentrate fully on the taste. You choose what you want to prepare and how, and MetaGuide guides you through the cooking process. It automatically preheats to the desired temperature, alerts you when you need to load, stir or add ingredients and monitors production until everything is ready. This means that even unskilled users can easily prepare high-quality food with the MetaTherm.

**Of course, you can also cook manually with the MetaTherm.  
You are the chef.**





// Sautéing



// Searing



// Deep-frying



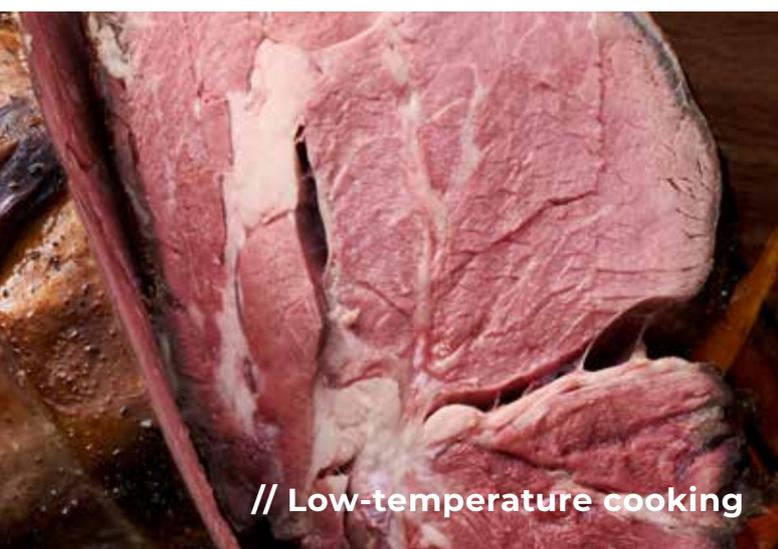
// Braising



// Pan frying



// Steaming



// Low-temperature cooking



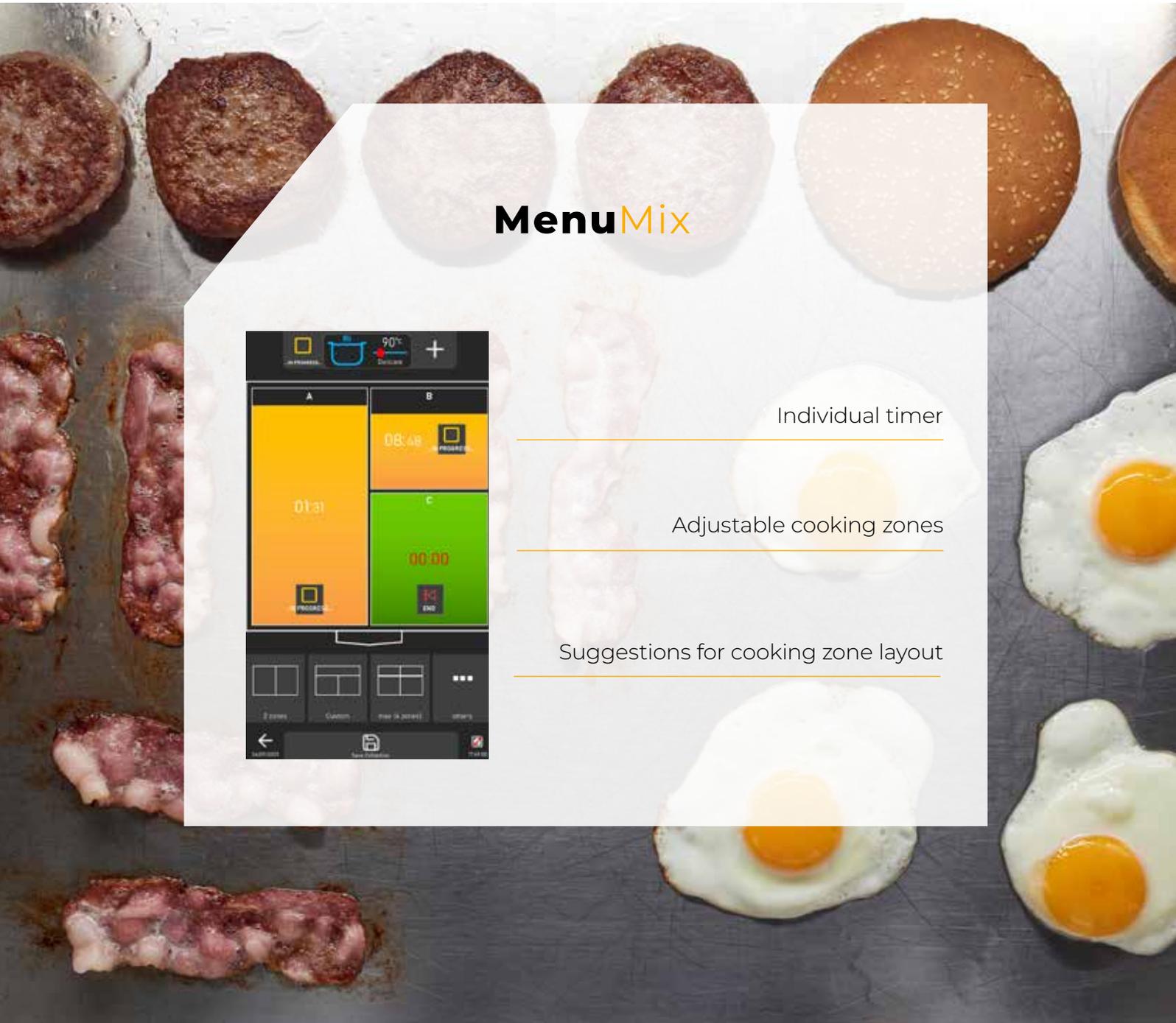
// Delta T cooking

# MenuMix

## Adjustable cooking sectors.

For flexible diversity.

With MenuMix you can prepare different dishes at the same time. Freely selectable cooking sectors can be operated at different temperatures. The food is monitored by individual timers that remind you when a product needs to be turned or is ready. So everything is done to the point without needing constant attention.



## MenuMix



Individual timer

Adjustable cooking zones

Suggestions for cooking zone layout

## MetaPressureSystem

# Safe pressure cooking.

## Simply produce faster.

Decades of experience make ELRO a specialist in pressure cooking. The MetaPressureSystem ensures reliable and very fast pressure build-up and reduction. The pressure intensity can also be adjusted, which is essential for preparing delicate dishes to the highest quality. It is very easy to use. After selecting the pressure cooking mode, the lid is secured and the entire pressure process runs automatically. Special control mechanisms guarantee saturated fresh steam in the entire chamber so the taste, color, vitamins and minerals are preserved to the maximum.



# MetaTherm cooking system – that makes all the difference.

- **Safe display positioning**

The operating display with gooseneck is ergonomic, visible from afar and, above all, securely positioned.

- **Core temperature sensor**

3 measuring points always detect the correct core temperature. It is held in a hygienically designed holder on the lid and is there when you need it.

- **Electric tilting**

Precise tilting without liquid food spilling over. Pouring into containers is also made easier as the vertical position of the spout remains the same when pouring.

- **Automatic water dosing**

No waiting, no checking. The water is automatically filled to the exact liter. 23 liters per minute ensure fast filling.

- **Integrated drain**

Cooking or cleaning water can simply be drained via the integrated drain without tilting. This saves time and avoids unnecessary puddles of water on the cooking systems.

- **Integrated automatic lifting and lowering**

For cooking or deep-frying food in seconds. Suitable baskets and lifting arm available as accessories.

- **Fast cleaning**

The special ELRO hygiene design with hygiene hinges and hygiene link makes cleaning easier and up to 30% faster. In addition, the pan can be cleaned in no time at all as food is prevented from scorching.

- **ELRO hygienic outlet tap**

(optional for non-tiltable MetaTherm) Robust, hygienic outlet tap that allows even larger pieces to pass through and ensures splash-free draining thanks to guide ribs.

- **Service-friendly component arrangement**

All components are easily and quickly accessible using a rail pull-out system. In addition, water-carrying parts are physically separated from the electronics, giving them optimum protection.

- **Power Management System PMS**

Intelligent power optimization that reduces the connected load by up to 30% for 3 or more cooking systems.

- **Flexible installation options**

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

- **ELRO SmartConnect**

Send cooking programs, call up HACCP data, make appliance settings - with the new ELRO SmartConnect you are online.



// Automatic lifting and lowering



// Integrated drain



// Water dosing



// Tilting

# MetaTherm cooking system – an investment that pays off.

ELRO cooking systems are the most durable in the industry. Swiss precision, quality and robustness are in every detail. Our focus is on manufacturing sustainable products. This makes our cooking systems leaders in efficiency and resource conservation. In addition to the approx. 17% lower investment costs compared to traditional non-multifunctional cooking devices, you save considerably more than the cost of an ELRO cooking system. Amortization times of less than 1.5 years are achievable.

We would be happy to work with you to calculate your personal savings.  
Simply give us a call or visit our website at [www.elro.ch](http://www.elro.ch)

	Savings calculation per year	Annual savings
<b>Energy costs</b> Up to <b>40%* reduced</b> energy costs thanks to efficient flat thick-film heating and efficient cooking methods	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>€ 3,561</b>
<b>Work times</b> Up to 50% time savings thanks to short preheating and cooking times and large searing quantities.	<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 thanks to uncompromising ELRO hygiene design. Saves water and detergent thanks to easy cleaning of the outer and inner surfaces.	<b>288 days x 15 min. x € 28</b> (Average hourly wage of kitchen staff)  70 liters of water per day x €4.50/m <sup>3</sup> and 15 liters of detergent (€14/l)	<b>€ 2,016</b> <b>+ € 301</b>  <b>= € 2,317</b>
<b>Downtime costs</b> Minimized downtimes thanks 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. <b>€ 2,800</b> with <b>€ 720</b> maintenance costs	<b>€ 4,980</b>
<b>Annual savings*</b>		<b>= € 21,610</b>

\*Compared to conventional cooking devices

# 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 support you throughout the product lifetime. Always with the clear aim of preserving your investment and ensuring productivity.

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

## What this means for you:

24 h 

### **Spare parts availability**

All important spare parts are available within one day.

 24/7

### **24/7 service hotline**

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

 17

### **Experience and expertise**

Long-standing, highly trained employees and specially certified ELRO service partners are in action every day.

80 % 

### **Repair security**

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

# The right MetaTherm cooking system for every application.



○ Configuration option

MT: Standing frying pans acc. to DIN 18857-2

MTP: Standing pressure pans acc. to DIN 18857-4

Type	not tiltable	
	MT100 MT100P	MT150 MT150P
<b>Mass / capacity / power</b>		
Number of meals	100 - 250	200 - 350
Usable/nominal filling volume (L)	100 / 116	150 / 172
Frying surface (m <sup>2</sup> )	0.37 2 x 1/1 GN	0.57 3 x 1/1 GN
Pan depth (mm)	300	300
Device width (mm)	1050	1400
Device depth (mm)	800	800
Device height (mm)	700	700
Base, feet, castors (mm)	200	200
Connected load / Fuse protection Low power 400 V 3NAC (kW / A)	16 / 32	24 / 40
Connected load / Fuse protection Medium power 400 V 3NAC (kW / A)	22 / 40	33 / 63
Connected load / Fuse protection High power 400 V 3NAC (kW / A)	27 / 50	40 / 63
400 V 3AC 50 / 60 Hz (kW / A)	13 / 25	20 / 40
440 V (kW / A)	16 / 25	24 / 40
<b>Configuration</b>		
Pressure version (P)	○	○
High power	○	○
Low power	○	○
Installation wall	○	○
Hygiene installation	○	○
Installation on CNS base	○	○
Installation on feet	○	○
Mobile installation on castors	○	○
Wall mounting 500 mm	○	○
Wall mounting 700 mm	○	○

Whether 200 or several thousand meals, with the MetaTherm cooking system we always offer the right size. Different equipment and installation variants allow the cooking systems to be precisely adapted to your needs. Choose the right size for you.



Configuration option

MTT: Tilting frying pans acc. to DIN 18857-1

MTTP: Tilting pressure pans acc. to DIN 18857-3

Type	tiltable	
	MTT100 MTT100P	MTT150 MTT150P
<b>Mass / capacity / power</b>		
Number of meals	100 - 250	200 - 350
Usable/nominal filling volume (L)	100 / 116	150 / 172
Frying surface (m <sup>2</sup> )	0.37 2 x 1/1 GN	0.57 3 x 1/1 GN
Pan depth (mm)	300	300
Device width (mm)	1200	1550
Device depth (mm)	800	800
Device height (mm)	700	700
Base, feet, castors (mm)	200	200
Connected load / Fuse protection Low power 400 V 3NAC (kW / A)	16 / 32	24 / 40
Connected load / Fuse protection Medium power 400 V 3NAC (kW / A)	22 / 40	33 / 63
Connected load / Fuse protection High power 400 V 3NAC (kW / A)	27 / 50	40 / 63
400 V 3AC 50 / 60 Hz (kW / A)	13 / 25	20 / 40
440 V (kW / A)	16 / 25	24 / 40
<b>Configuration</b>		
Pressure version (P)	<input type="radio"/>	<input type="radio"/>
High power	<input type="radio"/>	<input type="radio"/>
Low power	<input type="radio"/>	<input type="radio"/>
Installation wall	<input type="radio"/>	<input type="radio"/>
Hygiene installation	<input type="radio"/>	<input type="radio"/>
Installation on CNS base	<input type="radio"/>	<input type="radio"/>
Installation on feet	<input type="radio"/>	<input type="radio"/>
Mobile installation on castors	<input type="radio"/>	<input type="radio"/>
Wall mounting 500 mm	<input type="radio"/>	<input type="radio"/>
Wall mounting 700 mm	<input type="radio"/>	<input type="radio"/>

# Sustainability is our system

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 production waste is 100% recycled.
- Annual initiatives reduce the ecological footprint step by step.
- Short distances, approx. 70% of purchased parts are from Switzerland, 30% from the surrounding EU countries.

## Environment

- ELRO cooking systems minimize the consumption of electricity, water and cleaning chemicals.
- Our products are recyclable and can be returned to the raw materials market.
- Food waste is virtually eliminated thanks to modern production technologies.

## Company 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 trainees.
- Women in management positions. By 2030, 30% of senior and middle management positions should be held by women.





Would you like a test drive?  
Cook with us.

Of course you first want to see how everything works and what the ELRO cooking systems 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.



## Contact us

**ELRO-WERKE AG**  
Wohlerstrasse 47  
5620 Bremgarten  
Switzerland

[elro.ch](http://elro.ch)

**ELRO Switzerland and  
International**  
**P** +41 (0)56 6489-111  
[verkauf@elro.ch](mailto:verkauf@elro.ch)

**ELRO Germany**  
**P** +49 (0)2152 20559-91  
[verkauf@elro-d.de](mailto:verkauf@elro-d.de)

**ELRO Austria**  
**P** +43 (0)6221 20499  
[verkauf@elro.at](mailto:verkauf@elro.at)