

VacuTherm

A class of its own.



▶ **Multifunctional
cooking system**

Up to 125 °C for more freedom when cooking.
Powerful and energy efficient with unique
vacuum heating technology.

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.

◀ 1991

Invention of vacuum heating technology.

◀ 2009

Takeover of product leadership with the new 2300 series.

◀ 2021

Market launch of ELRO Connect for digital device monitoring.

▶ 1974

Invention of the robust and powerful ELROlit frying bottom.

▶ 2008

Power management system for energy optimization.

▶ 2019

First ELRO touch display with extremely easy handling.

▶ 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

VacuTherm

Multifunctionality.

At up to 125 °C.

The VacuTherm is incredibly versatile and powerful. Whether steaming, blanching, boiling, low-temperature cooking or Delta-T cooking. With the VacuTherm, you can prepare a variety of different dishes such as soups, sauces, rice pudding, custard and risotto easily and conveniently.

The automatic water dosing system adds exactly the right amount of water and the electric tilting mechanism or the external hygienic drain tap empty the water or food in no time at all. VacuTherm opens up unimagined possibilities and gives new flexibility in the kitchen.



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 VacuTherm straight away, without the need for extensive training. Experience new simplicity and speed.

VacuBoost

Vacuum heating technology.

Powerful and energy efficient.

A special vacuum chamber envelops the kettle like a second skin and makes kettle temperatures of up to 125 °C possible, which act homogeneously over the entire kettle wall surface. This ensures the shortest possible heating times, precise temperature control and extremely even heat distribution.

Another plus: Energy efficiency. The VacuTherm kettle **requires up to 30% less energy** compared to conventional kettles.

- ▶ Up to 30%* lower energy consumption
- ▶ Up to 125 °C kettle temperature
- ▶ 100 liters of water boils in just 15 minutes

* compared to conventional kettles



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

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 Chef'sGuide leads 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 VacuTherm.

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





// Cooking



// Steaming



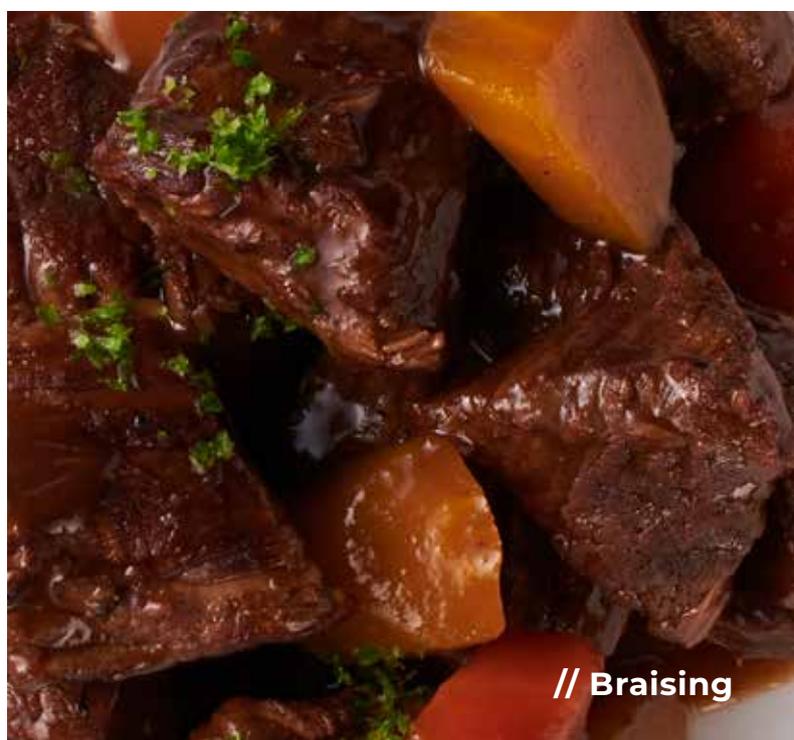
// Low-temperature cooking



// Blanching



// Poaching



// Braising

VacuTherm cooking system – that makes the difference.

GlobalOS Display // 01

The display is ergonomically arranged and visible from a distance. Above all, it is optimally protected against damage and equipped with IPx6 water jet protection.

Tilting // 02

The kettle can be tilted electrically. The precise control prevents liquid food from spilling over.

Automatic water dosing // 03

The water is automatically filled to the exact liter. 23 liters per minute ensure fast filling.

Power Management System

Intelligent performance optimization, which 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.

Produced quality

High-quality material for kettle (1.4404) and cladding (1.4301) protects against corrosion, acids and bases. The water protection class is IPx6.



Sustainable

Up to 20%* faster and up to 30%* lower energy consumption. This is easy on the wallet and the environment.

ELRO SmartConnect

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

Quick cleaning

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

ELRO hygienic outlet tap (optional for tiltable kettles) // 05

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 optimal protection.

* Compared to conventional kettles





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.

VacuTherm 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

	Savings calculation per year	Annual savings
Energy costs Up to 30%* lower energy costs thanks to the unique vacuum heating technology.	Annual energy costs of conventional cooking technology approx. 288 days x 8 hours x 16.8 kW/h x € 0.23 = € 8,903	€ 2,671
Work times Significant time savings through shorter heating and cooking times and multifunctionality.	288 days x 75 min. x € 28	€ 10,080
Cleaning costs Up to 30%* less cleaning effort thanks to uncompromising ELRO hygiene design. Saves water and detergent thanks to easy cleaning of the outer and inner surfaces.	288 days x 15 min. x € 28 (Average hourly wage of kitchen staff) 70 liters of water per day x € 4.50/m ³ and 15 liters of detergent (€ 14/l)	€ 2,016 + € 301 = € 2,317
Downtime costs Minimized downtimes thanks to the well-known ELRO quality design and preventive maintenance.	Annual downtime costs of conventional cooking technology approx. € 8,500 Annual downtime costs of ELRO cooking system approx. € 2,800 with € 720 maintenance costs	€ 4,980
Annual savings*		= € 20,048

*Compared to conventional cooking appliances

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.

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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.





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.

The right VacuTherm cooking system for every application.

○ Configuration option

VT: Standing quick-cooking kettle with round cooking chamber acc. to DIN 18857-1



Type		not tiltable	
		VT100	VT150
Mass / capacity / power			
Usable/nominal filling volume (L)		100 / 104	150 / 159
Basin dimensions (mm)	∅ x height	500 x 530	600 x 530
External dimensions (mm)	Width	780	880
	Depth	800	800
	Height	700	700
Base, feet, castors (mm)		200	200
El. Connected load / Fuse protection Voltage 400 V 3LPE 50/60 Hz (kW / A)		17 / 32	21 / 40
Direct steam (DD) 440V 2LPE 50 / 60 Hz (kW / A / kg/h)		0.7 / 10 / 86	0.7 / 10 / 91
Configuration			
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 VacuTherm 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

VTT: Tilting quick-cooking kettle with round cooking chamber acc. to DIN 18857-1

Type		tiltable		
		VTT100	VTT150	VTT200
Mass / capacity / power				
Usable/nominal filling volume (L)		100 / 104	150 / 159	200 / 221
Basin dimensions (mm)	∅ x height	500 x 530	600 x 530	750 x 500
External dimensions (mm)	Width	1020	1120	1270
	Depth	800	800	800
	Height	700	700	700
Base, feet, castors (mm)		200	200	200
El. Connected load / Fuse protection Voltage 400 V 3LPE 50/60 Hz (kW / A)		17 / 32	21 / 40	27 / 50
Direct steam (DD) 440V 2LPE 50 / 60 Hz (kW / A / kg/h)		0.7 / 10 / 86	0.7 / 10 / 91	0.7 / 10 / 107
Configuration				
Installation wall		○	○	○
Hygiene installation		○	○	○
Installation on CNS base		○	○	○
Installation on feet		○	○	○
Mobile installation on castors		○	○	○
Wall mounting 500 mm		○	○	○
Wall mounting 700 mm		○	○	○



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