



Kettle, mixer
and cooler –
all in one

MixaTherm-Stirring Kettle





MixaTherm-Stirring Kettle

Cook, stir, chill –
versatile, efficient and
powerful

The ELRO MixaTherm-Stirring Kettles are true courageous talents for large kitchens from 200 to several thousand meals per day. Cooking at up to 120 °C and stirring or mixing at the same time, mashing food or whipping it into an airy consistency – everything is possible, all in one operation, without tiresome decanting. If desired, you can be supported by pre-installed or self-programmed sequences. The entire cooking process is monitored and the MixaTherm alerts you as soon as you need to act, e.g., to pour in a binder.

And if you want to re-cool the food in accordance with HACCP, the MixaTherm can do that too. Once you have cooked with the MixaTherm, you won't want to do without it in your kitchen.

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- ▶ KETTLE TEMPERATURE UP TO 120 °C
 - ▶ STIRRING WITH UP TO 477 NM FROM 5-155 REVOLUTIONS PER MINUTE
 - ▶ 300 L RECOOLING FROM 90 °C TO 3 °C IN ONLY 66 MINUTES
 - ▶ LOW NOISE LEVEL OF LESS THAN 55 DB



- ▶ HIGH TIME SAVING
 - ▶ EASY APPLICATION
 - ▶ HIGH FOOD HYGIENE
 - ▶ NO NOISE POLLUTION
-

Stirring is fun – simply at the touch of a button

Mashed potatoes, stews, risotto, milk dishes, mousse and much more can be prepared quickly and easily in just one step. The MixaTherm also has the right stirring programs on board. Stirring speeds from 5 to 155 revolutions per minute offer the necessary flexibility and the stirrer motor the necessary power, so that from 40 to 500 liters no wishes remain unfulfilled. The agitator works very quietly, reliably and efficiently.

The addition of ingredients, spices or binders is also well thought out. Simply add them via the filler opening whenever the time is right. The lid always remains closed, saving energy and protecting the environment and your wallet.

The necessary safety is also taken care of. The stirrer stops automatically as soon as you open the lid.





Cook&Chill – hygienic and resource-saving

The recooling of freshly cooked food is particularly fast and hygienically safe with the MixaTherm. The cooling device integrated in the boiler wall starts at the push of a button or can be programmed. For example, up to 400 l of liquid are cooled from 90 to 3 °C in only 77 minutes - your blast chiller capacities are spared and are ready for other tasks.

High-performance cooling can be provided either by tap water or even more effectively by an external ice-water cooling system. If required, you can keep the chilled food at your desired temperature, accurate to the degree.

Cooling with ext. ice water cooling system

Size in liters	From 65 to 10 °C in minutes	From 90 to 10 °C in minutes	From 90 to 3 °C in minutes
100	22	26	44
200	27	32	55
300	37	42	66
400	38	44	77
500	48	55	96

- ▶ RELIEF OF SHOCK COOLER CAPACITIES
- ▶ HIGH ENERGY EFFICIENCY
- ▶ HACCP-COMPLIANT RECOOLING

MixaTherm-Stirring Kettle

That makes the difference

Easy to use // ▶ 01

The clearly arranged touch control display can be rotated and flexibly positionable. Recipes simplify the application and always ensure a consistent cooking result.

Easy tilting // ▶ 02

Easy tipping of liquid food with electric tilting function and adjustable speed. The adjustable TiltBack function facilitates manual tilting and ensures spill-free portioning.

Portioning to the liter

The specified quantity is tilted out to the exact liter. Slow stirring mixes the food evenly when pouring. The GN support makes portioning even easier.

Stirring unit // ▶ 03

The stirring arm is light and stable. Easy to mount wipers for wall and floor.

Quiet and powerful performance

Powerful agitator motor from 164 to 477 Nm with variable speed from 5-155 rpm. The noise level during agitation is below 55 dB.

Water Dosing System // ▶ 04

No waiting, no control needed. The water is automatically filled to the exact liter.

Maximum safety

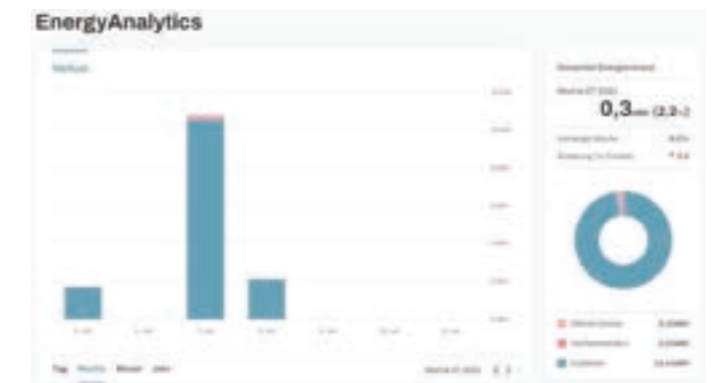
Even after 3 hours of cooking, the outer jacket is only 40 °C. In addition, the stirrer stops automatically when the lid is opened. Stirring with open lid is possible up to 20 rpm on request.

Simple cleaning // ▶ 05

Easy-to-clean kettle surface. A special cleaning program and optional cleaning tools make cleaning the inside and outside of the boiler even easier.

Sustainable

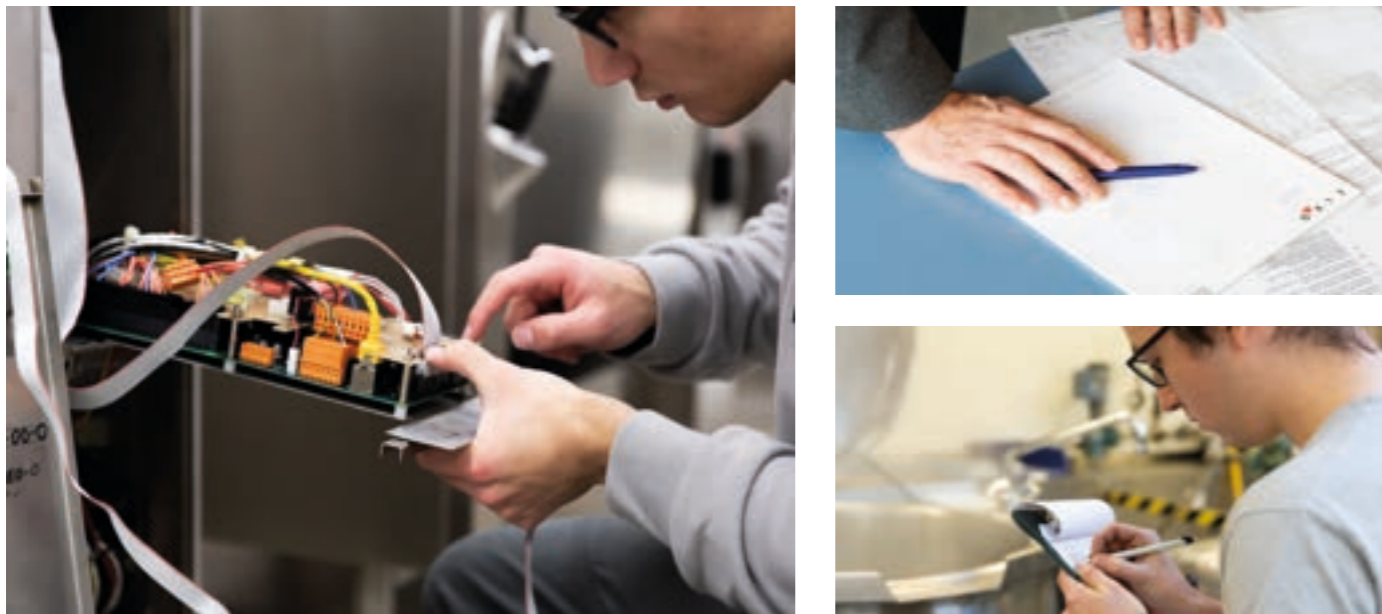
High energy efficiency and high cooling effect with low water consumption. The energy consumption data is displayed. The EcoAssistant shows potential savings.



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 kettles and accompany you throughout the product's life. Always with the clear goal of maintaining your investment and ensuring productivity.

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



You want a test drive? Cook with us.

Of course, you first want to see how everything works and what the ELRO equipment 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 there.

80 %
REPAIR
RELIABILITY

18
DEDICATED
EMPLOYEES

Experience & Competence

24 h
SPARE PARTS
AVAILABILITY

24/7
SERVICE-HOTLINE

What you get out of it:

Spare parts availability
All major spare parts are available within one day.

Experience and competence
18 highly trained employees with years of experience are on duty every day.

24/7-Service-Hotline
If there is a breakdown, we are on site within one day.

Repair reliability
Over 80 % of all failures can be repaired during the first service call.

The right one for every use

MixaTherm-Stirring Kettle

○ optional ● standard

Type MultiMix	40	60	80	100	120	150	200	250	300
Number of meals									
Masse B x T x H in mm (mit Standardsäulen)	1206 x 1000 x 900	1255 x 1000 x 900	1285 x 1000 x 900	1335 x 1000 x 900	1335 x 1080 x 900	1452 x 1030 x 900	1502 x 1100 x 900	1600 x 1090 x 900	1706 x 1150 x 900
Connected load electric in kW 440V 3N AC 50Hz	16.1	16.1	16.1	21.1	21.1	32.2	32.2	48	48
Connected load steam in kW 440V 3N AC 50Hz	1.2	1.2	1.2	1.2	1.2	2.3	2.3	3.1	3.1
Gross capacity in liters	48	70	91	113	133	169	222	278	334
Usable capacity in liters	40	60	80	100	120	150	200	250	300
Pouring height in mm	400	400	400	400	400	400	400	400	400
QuickChill (recooling)	-	-	-	-	-	-	-	-	-

Type OptiMix	40	60	80	100	120	150	200	250	300
Number of meals									
Masse B x T x H in mm (mit Standardsäulen)	1246 x 1000 x 900	1295 x 1000 x 900	1375 x 1000 x 900	1375 x 1080 x 900	1335 x 1080 x 900	1492 x 1090 x 900	1542 x 1170 x 900	1640 x 1250 x 900	1740 x 1330 x 900
Connected load electric in kW 440V 3N AC 50Hz	16.1	16.1	16.1	21.1	21.1	32.2	32.2	48	48
Connected load steam in kW 440V 3N AC 50Hz	1.2	1.2	1.2	1.2	1.2	2.3	2.3	3.1	3.1
Gross capacity in liters	48	70	91	113	133	169	222	278	334
Usable capacity in liters	40	60	80	100	120	150	200	250	300
Pouring height in mm	600	600	600	600	600	600	600	600	600
QuickChill (recooling)	-	-	●	●	-	●	●	●	●

Typ MaxiMix	400	500
Number of meals		
Masse B x T x H in mm (mit Standardsäulen)	1840 x 1450 x 900	1840 x 1450 x 1017
Connected load electric in kW 440V 3N AC 50Hz	63.0	63.0
Connected load steam in kW 440V 3N AC 50Hz	3.1	3.1
Gross capacity in liters	447	547
Usable capacity in liters	400	500
Pouring height in mm	400	400
QuickChill (recooling)	●	●



Fig.: MaxiMix



Fig.: OptiMix



Fig.: MultiMix

If you also have a need for other cooking equipment such as kettles, pans, ranges or combi steamers, we also offer a wide range of products in this area. Just contact us or visit our website at www.elro.com.

Sustainability has a system with us

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

Environment

- ELRO cooking appliances minimise the consumption of electricity, water and cleaning chemicals.
- Our products are recyclable and are returned to the raw materials market.
- Food waste is virtually eliminated by modern production technologies.

Society 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 apprentices.
- Women in management positions. By 2025, 30 % of senior and middle management positions are to be held by women.



Contact

ELRO-Werke AG

Wohlerstrasse 47
5620 Bremgarten
Switzerland

elro.ch

ELRO Switzerland and International

P +41 (0)56 6489-111
verkauf@elro.ch



YOUR KITCHEN – OUR FOCUS