



More efficient,
flexible,
sustainable

VacuTherm-Cooking Kettle





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Innovations and Swiss Quality for your kitchen

ELRO is a leading manufacturer of cooking equipment for commercial kitchens. Customers worldwide rely on ELRO cooking technology every day. For almost 90 years, we have stood for the highest **reliability, quality and durability.**

As a recognised, multi-award-winning innovator in the industry, we have made commercial kitchens more efficient around the world. Our daily motivation is to ensure that our customers are satisfied with us.

E L R  O

▶ 1934

Foundation of ELRO by Robert Mauch

1943 ◀

First cooking equipment with pressure cooking technology was invented by ELRO

▶ 1974

ELRO designed the robust and equally powerful ELROlit frying bottom

1991 ◀

ELRO designed the leading technology of the Vacuum heating for kettles

▶ 2008

Power Management System for energy optimisation is designed and launched

2009 ◀

ELRO launches the new 2300 series

▶ 2019

In close collaboration with chefs, the intuitive ELRO touch display was created

2021 ◀

Market launch of ELRO Connect for digital device monitoring



Reto Mettler,
Head of Gastronomy, Jungfrau Railways

„THE HIGHEST LEVEL OF EFFICIENCY.
THE ELRO VACUTHERM IS ABSOLUTELY
CRUCIAL FOR A PRODUCTION
KITCHEN WITH OUR ORGANISATIONAL
PROCESSES.“



-
- ▶ DURABLE AND ROBUST TECHNOLOGY
 - ▶ SAFE INVESTMENT
 - ▶ EFFICIENT,
SUSTAINABLE WORK





VacuTherm-Cooking Kettle

Up to 125 °C for more freedom when cooking

The ELRO VacuTherm-Cooking Kettle is a multifunctional cooking device which you can steam, boil or cook at low temperature and delta T-cook.

This is made possible by the unique VacuTherm heating technology, which builds up temperature in the kettle of up to 125 °C.

In addition, the flat bottom of the

kettle makes it easier to sauté food. This gives you unimagined possibilities and flexibility in the kitchen.

Whether soups, sauces, rice pudding and risotto, all this is possible easily without burning.

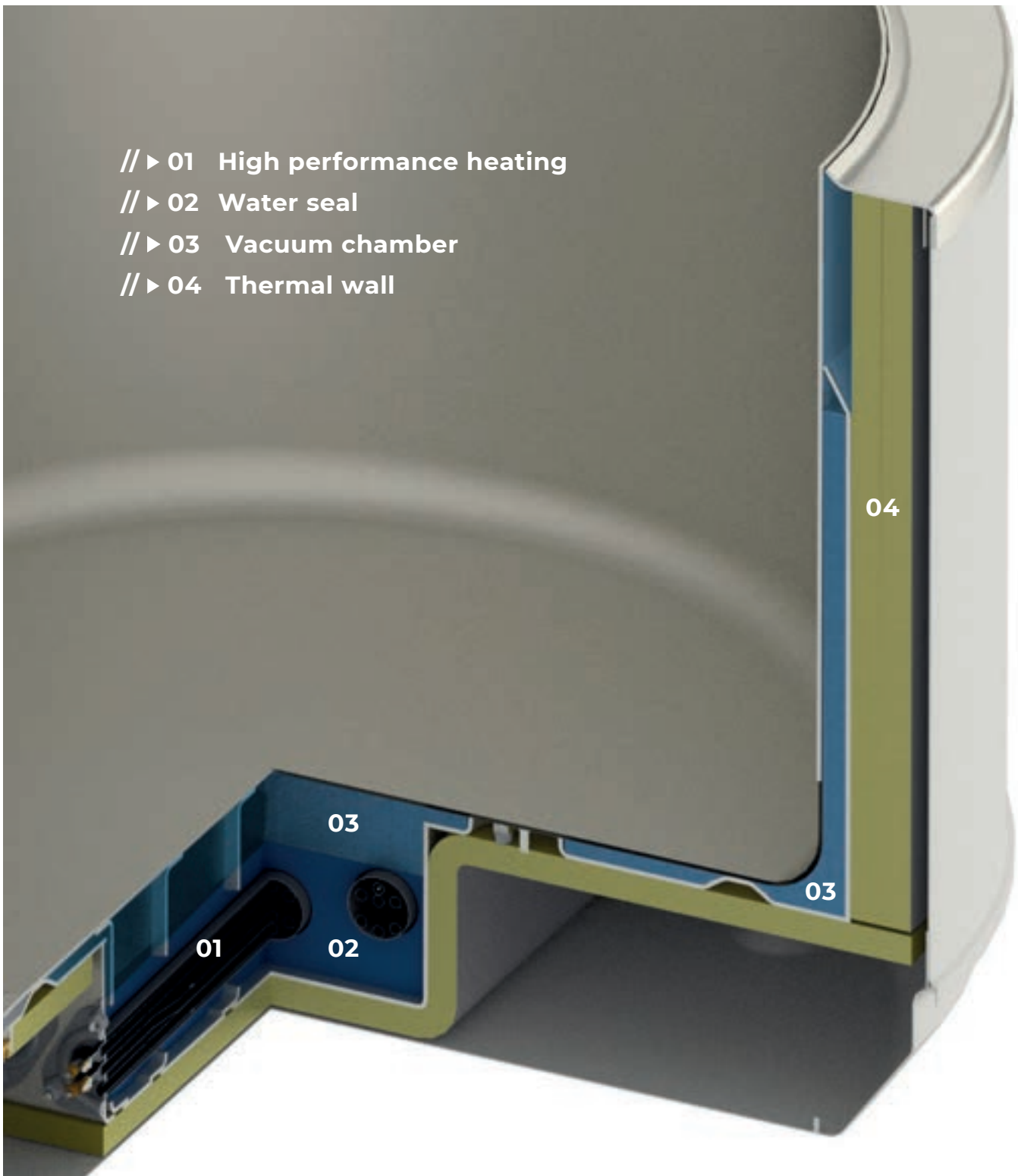
VacuTherm-Cooking Kettle heating technology

Powerful and energy efficient

A vacuum chamber envelops the kettle like a second skin and enables the shortest possible heating times and uniformed heat distribution. Thanks to the vacuum, kettle temperatures of up to 125 °C are possible and act evenly over the entire boiler surface. Further: Energy efficiency.

The VacuTherm-Cooking Kettle **requires up to 30 % less energy** compared to conventional cooking kettles.

- // ▶ 01 High performance heating
- // ▶ 02 Water seal
- // ▶ 03 Vacuum chamber
- // ▶ 04 Thermal wall



- ▶ FLEXIBLE USE
 - ▶ BEST FOOD QUALITY
 - ▶ MINIMAL ENERGY CONSUMPTION
-

VacuTherm-Cooking Kettle

That makes the difference

ELRO Touch // ▶ 01

Visible from afar, ergonomically and safely arranged, it makes operation child's play.

Quick Cook Select

Programmes automate processes and ensure outstanding food quality at all times without effort.

Tilting // ▶ 02

Whether electronically (optional) or manually operated, spillage of liquid is avoided.


Water tap (optional) // ▶ 03

A robust professional tap makes water available whenever you need it.

Water Dosing System (optional)

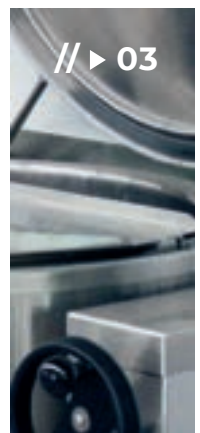
No waiting, no checking. The water is automatically filled to the exact liter.

Fast cleaning // ▶ 04

 The special ELRO design with the hygienic link makes cleaning easier and makes it up to 30 % faster.

ELRO Hygiene drain (optional) // ▶ 05

Robust, hygienic drain allows even larger pieces to pass through and ensures splash-free discharge thanks to the design.



Power Management System



Intelligent performance Optimisation, which reduces the connected load by up to 30 % from 3 cooking systems onwards.

Flexible installation options

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

Quality produced // ▶ 04

High-quality material for kettle (1.4404) and cladding (1.4301) protects against corrosion, acids and alkalis. ELRO is the only manufacturer to offer splash protection class IPx6 and IPx9.

Safety

The GS certificate underpins the high safety of our cooking kettles in daily operation.

Sustainable

Up to 30 %* faster and up to 30 %* less energy consumption. That's easy on the wallet and the environment.

ELRO Connect

Send cooking programmes, call up HACCP data, adapt device settings - with the new ELRO Connect you are online.

*Compared to conventional cooking kettles





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.

VacuTherm-Cooking Kettle

An Investment that pays off

ELRO cooking systems are not only reliable and durable, they are also very frugal in terms of resource consumption. This means that your VacuTherm -Cooking Kettle will pay for itself in a short time. Calculate for yourself.

	Savings calculation per year	Annual Savings
Energy costs Up to 30 %* reduction in energy costs due to 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 €
Working time Significant time savings due to shorter heating and cooking times as well as multifunctionality.	288 days x 75 min. x 28 €	10.080 €
Cleaning costs Up to 30 %* less cleaning effort due to uncompromising ELRO hygiene design, which even allows high-pressure cleaning. Savings in water and cleaning agent through easy cleaning of the exterior and interior surfaces.	288 days x 15 min. x 28 € (Average hourly wage of kitchen staff) 70 liter of water per day x 4,50 €/m ³ and 15 liters of cleaning agent (14 €/l)	2.016 € + 301 € = 2.317 €
Downtime costs Minimised downtime due to the well-known ELRO quality design and preventive maintenance.	Annual downtime costs of conventional cooking technology approx. ca. 8.500 € Annual downtime costs ELRO Cooking Kettle approx. ca. 2.800 € with 720 € maintenance costs	8.500 € - 3.520 € = 4.980 €
Annual Savings*		= 20.048 €

*Compared to conventional cooking kettles



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.

80 %
REPAIR
RELIABILITY



Experience &
Competence


18
DEDICATED
EMPLOYEES



24/7
SERVICE-HOTLINE



24 h
SPARE PARTS
AVAILABILITY



What you get out of it:

Spare parts availability

All major spare parts are available within one day.

24/7-Service-Hotline

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

Experience and competence

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

Repair reliability

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

The right one for every use

VacuTherm-Cooking Kettle



○ optional ● standard

Type		Non Tilting					
		JR1 - 60	JR1 - 80	JR1 - 100	JR 2 - 140	JGN2	JGN3
Mass / Capacity / Power							
Capacity (liters)		69	88	104	150	194	295
Basin dimensions (mm)	ø x Height	500 x 350	500 x 450	500 x 530	600 x 530		
	Width x Depth x Height					680 x 550 x 531	1030 x 550 x 531
External dimensions (mm)	Width	780	780	780	880	1050	1400
	Depth	800	800	800	800	800	800
	Height	700	700	700	700	700	700
Base, Feet, Castors in mm		200	200	200	200	200	200
Heating system electric, electr. connected load (kW / A)		14.2 / 24.0	17.1 / 25.0	17.1 / 25.0	21.0 / 30.5	30.0 / 43.5	45.0 / 65.0
Voltage 400 V 3LPE 50/60 Hz		●	●	●	●	●	●
Installation types							
ELRO Installation wall		○	○	○	○	○	○
ELRO Hygiene installation		○	○	○	○	○	○
ELRO CNS base		○	○	○	○	○	○
ELRO Feet		●	●	●	●	●	●
Wall mounted 400 mm		○	○	○	○	○	○
Wall mounted 700 mm		○	○	○	○	○	○
Concrete Base		○	○	○	○	○	○
Mobile Version		○	○	○	○	○	○

If you also have a need for other cooking equipment such as pans, pressure pans, stirring kettles, ranges or combi steamers, we also offer a wide assortment of products.
Just contact us or visit our website at www.elro.ch.



Type		Tilting			
		JK1 - 75	JK1 - 100	JK2 - 140	JK3 - 200
Mass / Capacity / Power					
Capacity (liters)		84	104	150	221
Basin dimensions (mm)	ø x Height	500 x 430	500 x 530	600 x 530	750 x 500
External dimensions (mm)	Width	800	800	800	800
	Depth	400	400	400	400
	Height	400	400	400	400
Base, Feet, Castors in mm		200	200	200	200
Heating system electric, electr. connected load (kW / A)		17.1 / 25.0	17.1 / 25.0	21.0 / 30.5	27.0 / 39.0
Voltage 400 V 3LPE 50/60 Hz		●	●	●	●
Installation types					
ELRO Installation wall		○	○	○	○
ELRO Hygiene installation		○	○	○	○
ELRO CNS base		○	○	○	○
ELRO Feet		●	●	●	●
Wall mounted 400 mm		○	○	○	○
Wall mounted 700 mm		○	○	○	○
Concrete Base		○	○	○	○
Mobile Version		○	○	○	○

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 fingerprint 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.



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YOUR KITCHEN – OUR FOCUS