

ELRO Sirius

The best place to save
30% in costs



-30% Energy Costs

-45% Cleaning Efforts

+50% Ergonomic
Comfort

E L R O



-30% Energy Costs

35% less connected loads with respect to network preparation costs.

Energy optimisation through dynamic electricity allocation as required.

Automatic energy shut-off to allow energy consumption only when appliances are in use.



-45% Cleaning Efforts

Flush, continuous worktops and fronts without switches.

Corners with large radii, with easy access and absolute hygiene.

Washable with water-jet (protection against water jets, IPX5).



+50% Ergonomic Comfort

Free choice of ergonomic placement of operating terminal for use from above, on support base, on wall etc.

Simple and easy operation.

Precise regulation using combination of touch-keys and adjusting knobs.



Your customised range system,
your personal cost advantage



ELRO – the small but distinct difference



Technology

Using the highest level of modern technology, the SIRIUS meets today's and tomorrow's top requirements for a professional kitchen. The solutions – with attention to the very last detail and strictly oriented to everyday use – greatly increase kitchen team productivity and create a pleasant, highly motivating working environment.

Design

The design of professional kitchen appliances can only be perfect if optical aspects are combined with the most modern technology, long life cycles, exemplary comfort, the highest performance and minimal use of energy.

Hygiene

There can be no compromises when it comes to hygiene. The corners designed with large radii ensure easy access which results in perfect hygiene.

Cleaning

The easy to clean range top offers functional elements with a flush construction.

The substructure with its continuous front with no switches and the H3 hygiene fixtures saves cleaning time.

Cleaning is made even easier with the water-jet proof design (IPX5).

Ergonomics

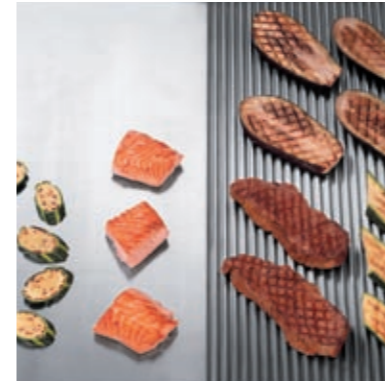
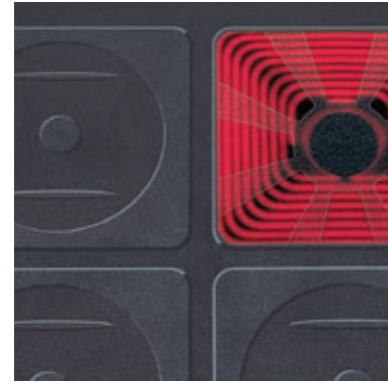
Customised placement of the operation terminal allows especially easy, clear and comfortable operation.

Energy Costs

The integrated energy optimisation system helps achieve cost savings of over 30%! Key saving factors include:

- 35% reduction in connected load or networking costs
- Energy optimisation through dynamic electricity allocation as required
- Energy use only when appliances are in operation thanks to the automatic energy switch-off following an acoustic and visual signal

SIRIUS – Perfect Individuality



Induction / Infrared

Induction and infrared can be combined freely in one and the same ceramic hob. Infrared provides reliable performance during continuous use while induction offers extremely rapid heat-up with a high level of effectiveness and the most precise regulation ability.

Steel Hob

The high quality surface ensures outstanding slide ability. Minimal heat radiation helps create an optimal working environment.

Gas hob

The intelligent solution with water run-off to drain the gas trough guarantees minimal cleaning efforts. The twin burner technology ensures even heat distribution for both the open flame and continuous cooking plate.

Grill/Griddle

The easy to clean, flush grill/griddle allows precise control of each zone and high production output even under heavy continued use. The large-sized fat drip tray ensures a high level of work comfort.

Induction Wok

A flexible high performance appliance for creative à la minute cooking. The typical heat distribution of the wok makes it especially high performance and multifunctional. The flush wok cavity creates perfect unification with other elements.



Bain-marie

High performance and precision control over exact degree temperature selection. Cleanliness without compromise thanks to rounded corners. Covered drainage with a ball valve for optimal space usage.



Trigomat

Fast heating up through a roasting and baking booster, along with automatic temperature back regulation, precise low-temperature cooking combined with intelligent «keep-warm» functions with even heat distribution ensures optimal results.



Hot Cupboard

The air circulation fan guarantees short heat-up time and even heat distribution. The vertically opening shutter allows maximum use of space.



Open Compartment

Everything within close reach – the ideal storage area for kitchen utensils.



Demand analysis specific
to operation



Range system advice specific
to operation



Customised efficiency calculation



Customised range system design



Installation and start-up



User support by ELRO
kitchen chefs



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KMW 10-02.08

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