

ELRO Kettles 2300

Simple, efficient perfection –
proven thousands of times over



+30% Energy Efficiency

+50% Hygiene

+60% Ergonomics and Efficiency

E L R O



+30% Energy Efficiency

Thanks to the ELRO PMS, you can reduce power requirements by up to 30% and cut costs when 3 to 12 appliances (e.g. 2 pans and 1 kettle) are connected.

Energy containment is the chief design priority. That means keeping energy and heat where they belong, by insulating the entire cooking chamber for example.

The closed ELRO vacuum heating system is so effective that it guarantees ultra-fast heating-up times, with minimum energy consumption and no maintenance costs.



+50% Hygiene

ELRO HPC uses a high-pressure jet for ultra-fast cleaning. That makes for unbeatable cost savings.

For easy cleaning, it is essential that appliances are perfectly assembled. The ELRO hygienic link joins work surfaces and unit fronts almost seamlessly, making for quick, easy and hygienic cleaning.

For absolute hygiene, attention must be paid to every detail. The hinge meets the highest standards for easy cleaning, maximum stability and long service life.

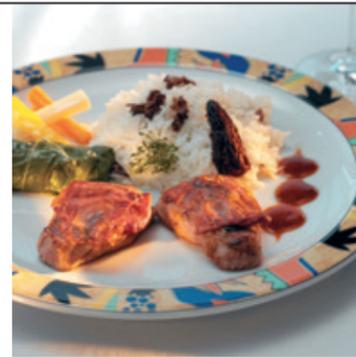


+60% Ergonomics and Efficiency

Using and controlling your appliances is child's play with the ELRO QCS: cooking programs can be called up according to food type and consistent cooking processes are guaranteed.

The main basic preparation methods have already been stored in the system in order to make best use of the multifunctional features of ELRO appliances. Methods are programmed into the ELRO QCS recipe book so that they can be called up quickly and easily.

The ergonomic placement of the ELRO QCS makes mode selection quick and simple. Easily understood symbols guide the user to the desired mode by the shortest possible route.



Increase productivity and quality with ELRO kettles



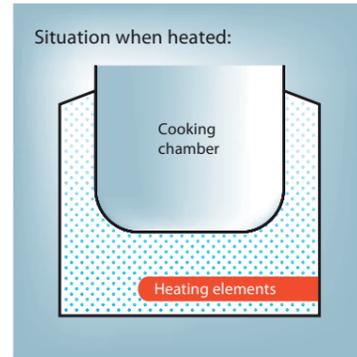
ELRO – the small but distinct difference



ELRO PMS, Power Management System

By using the ELRO PMS to reduce the power requirements for a cooking assembly consisting of 3 to 12 appliances or of several assemblies with 3 to 12 appliances, the costs for the basic fee can be reduced by 30%.

With the ELRO PMS, installation costs are considerably lower in comparison to other building management systems. No additional hardware is necessary – a main cable with a smaller cross-section can be used.



ELRO Vacuum Heating System

In the closed vacuum heating system, the heating component is continuously ventilated. This ensures a consistent temperature and that cooking processes are fully reproducible.

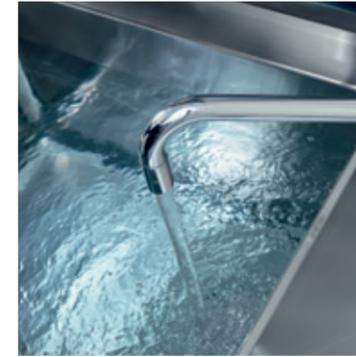
With the ELRO vacuum heating system, additional installations (e.g. for a water supply) or components (e.g. to measure the water level) are not required because there is no need to compensate for escaped condensation.



ELRO HPC, High Pressure Cleaning

Regardless of time, place and training, ELRO HPC means that everyone can quickly, easily and hygienically clean an appliance with high pressure.

Thanks to ELRO HPC, tedious and time-consuming cleaning of edges, corners and tight spaces is now definitely a thing of the past.



ELRO WDS, Water Dosing System

During manual filling, i.e. direct filling from the mixer tap, the ELRO WDS continuously displays how much water has already been filled.

Use ELRO QCS (Quick Cook Select) to enter any quantity of water and start the filling process.



ELRO Drain Valve

The ELRO drain valve allows food to be dispensed into small or large containers with no splashes or other spills on the floor.

The pipes to the ELRO drain valve are designed so that no food residues remain in them. The drain valve on bratt pans is positioned so that the frying surface is not affected.



Process Status Display

Thanks to the process status displays, the operating status of an appliance can be read and monitored quickly and easily, even from a distance.

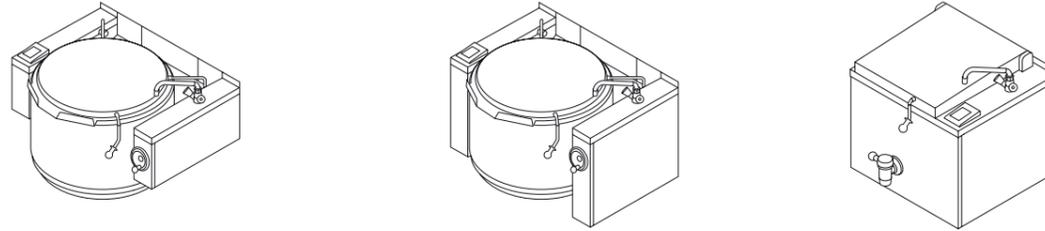
The process status displays are distinguished by colour according to their function and give a clear and continuous overview of the operating status of the appliances.

Additional advantages of ELRO kettles:

easy-tilt and easy-tilt electronic: Easy and accurate portion dispensing

ELRO Hygienic Link: The perfect joint for easy, quick and hygienic cleaning

Technical Data



| | tilting | | | | non-tilting | | | | |
|---|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-----|
| | JK1-75 | JK1-100 | JK2-140 | JK3-200 | JR1-60 | JR1-80 | JR1-100 | JR2-140 | |
| Dimensions / Capacity / Power | | | | | | | | | |
| Capacity (litres) | 84 | 104 | 150 | 221 | 69 | 88 | 104 | 150 | |
| Pan dimensions (mm) | Ø | 500 | 500 | 600 | 750 | 500 | 500 | 500 | 600 |
| | height | 430 | 530 | 530 | 500 | 350 | 450 | 530 | 530 |
| External dimensions (mm) | width | 1020 | 1020 | 1120 | 1270 | 780 | 780 | 780 | 880 |
| | depth | 800 | 800 | 800 | 800 | 800 | 800 | 800 | 800 |
| | height | 400 | 400 | 400 | 400 | 700 | 700 | 700 | 700 |
| Electric heating system, connected load (kW / A) | 17.1 / 25.0 | 17.1 / 25.0 | 21.0 / 30.5 | 27.0 / 39.0 | 14.2 / 24.0 | 17.1 / 25.0 | 17.1 / 25.0 | 21.0 / 30.5 | |
| Voltage 400 V 3LPE 50/60 Hz | ● | ● | ● | ● | ● | ● | ● | ● | |
| Installation types | | | | | | | | | |
| ELRO installation wall | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | |
| ELRO hygienic installations | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | |
| ELRO CNS base | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | |
| ELRO feet | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | |
| Wall mounting | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | |
| Concrete plinth | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | |
| Mobile version | ■ | ■ | ■ | ■ | ■ | ■ | ■ | ■ | |
| Options | | | | | | | | | |
| ELRO QCS (Quick Cook Select) | ● | ● | ● | ● | ● | ● | ● | ● | |
| ELRO HPC (High Pressure Cleaning) | ● | ● | ● | ● | ● | ● | ● | ● | |
| ELRO PMS (Power Management System) | ● | ● | ● | ● | ● | ● | ● | ● | |
| ELRO WDS (Water Dosing System) | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | |
| ELRO drain valve | ○ | ○ | ○ | ○ | ● | ● | ● | ● | |
| ELRO hygienic link for assembly | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | |
| ELRO vacuum heating system | ● | ● | ● | ● | ● | ● | ● | ● | |
| Connection to external power limitation | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | |
| Overall height 700 mm | ○ | ○ | ○ | ○ | ● | ● | ● | ● | |
| easy-tilt | ● | ● | ● | ● | | | | | |
| easy-tilt electronic | ○ | ○ | ○ | ○ | | | | | |
| Type DD direct steam heating system, max. 1.5 bar | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | |
| Process status display | ● | ● | ● | ● | ● | ● | ● | ● | |

We reserve the right to make technical modifications. ■ More detailed information and specific technical data on the ELRO Mobile System is set out in the «The ELRO Mobility Concept» and «The ELRO Range of Services» brochures. ● Standard ○ Optional



Menu plan analysis based on products, amounts, etc.



Selecting the ideal cooking methods

Coordinating and selecting appliance technology

Calculating the appliance capacity required

Optimising surface and energy requirements

Determining the type of installation



Calculating cost savings



Installation and start-up



User support by ELRO chefs



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