

# ELRO Stationary Kettle with Integrated Mixer

The perfect solution for liquid foods



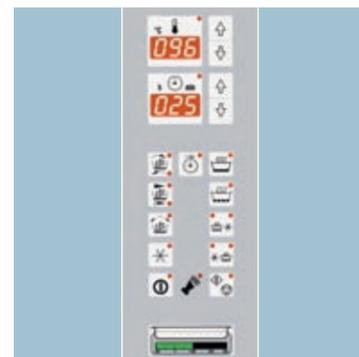
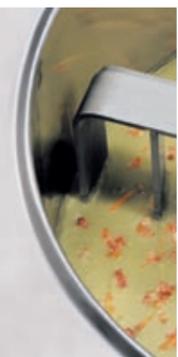
**-30%** Investment Costs

**-30%** Space Requirements

**-20%** Cleaning Efforts

**E L R O**

# ELRO – The small but distinct difference



## «Cook & Chill» – Automatic Cooking and Cooling

This function allows the chef to devote time to other work right from the start of the cooking process to the end of the cooling process. Or, this situation can be reversed: Over night the food is stored at 2-5° C in the kettle with integrated mixer and then heated up using the automatically starting cooking programme.

The ideal solution for the production of liquid food such as creams, soups, jams, bound sauces or for heating milk.

## Re-Cooling and Cooling Process

The double layer heating system is flooded with the cooling liquid\*. The mixer column is cooled as well, which enlarges the food's contact surface in adapting the temperature and creating an efficient re-cooling effect. Equipped with this function, ELRO kettles with integrated mixer can be used in a great variety of ways including around the clock use. The result is a short amortisation time.

\*Coolant supply by others

## Stirrer with Paddles

On one hand, the stirrer with paddles prevents build-up during cooking. On the other hand, it allows the important, continuous wipe-off of cold food from the sides and bottom that is needed for effective cooling.

## Stirrer with blades

Ideal for mixing solid components, e.g. puréeing mashed potatoes. Here potatoes can be perfectly and finely mashed without refilling! After cooking potatoes until soft, the cooking water can be discharged using the drain. The potatoes can then be mashed into a fine purée using the mixer with blades.

## Filler neck

The practical filler neck enables the easy adding of ingredients, e.g. spices during the mixing process.

## Embossed volume scale

Integrated in the basin wall for a simple, accurate filling and constant monitoring of the food quantity.

Increase productivity and quality  
with ELRO kettles



	JRW 1 - 80	JRW 2 - 140
<b>Size / Capacity / Output</b>		
Contents (lit.)	90	139
Basin dimension (Ø x height in mm)	500 x 460	600 x 495
Outside dimensions (mm, width x depth x height)	700 x 800 x 700	800 x 800 x 700
Connected load of electrical heating system EID.H (kW / A)	18.0 / 27.0	21.9 / 32.5
Voltage 400 V 3 N 50 Hz	●	●
<b>Types of Installation</b>		
ELRO CNS Base	●	●
<b>Options</b>		
Closed re-cooling GRK	○	○
Open re-cooling ORK	○	○
Filler neck in the lid	○	○
Mixing tap 3/4"	○	○
Heat. system with ext. steam direct Type DD.H with max. 1.5 bar	○	○
Power regulating connection	○	○
CPMS interface RS 232/ RS 485	○	○
Subject to change without notice		

● 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 kitchen chefs



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