

ELRO Pressure Bratt Pans 2300

Multifunctionality and superb performance for health-conscious cooking and roasting



+65% Productivity

+15% Vital Quality

+50% Hygiene

E L R O



+65% Productivity

The High-speed system increases productivity by factors: it features the performance of a combi-steamer – but, unlike conventional devices, does it in a matter of seconds and directly inside the pans or kettles.

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 multi-functional features of ELRO appliances. Methods are programmed into the ELRO QCS recipe book so that they can be called up quickly and easily.



+15% Vital Quality

Vital pressure cooking is the healthiest and at the same time the most energy-saving way of increasing productivity, cutting production times, increasing flexibility and improving the quality of the food.

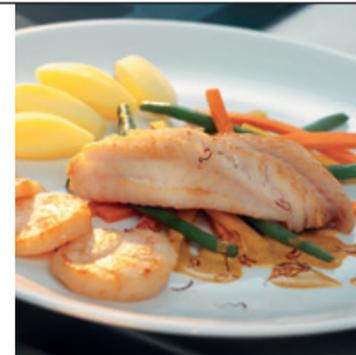


+50% Hygiene

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.



Increase productivity and quality using
ELRO Pressure Bratt Pans



ELRO – the small but distinct difference



ELRO High-speed

The High-speed system reduces preparation time by 50% – regardless of whether the appliance is completely or only partially filled. When combined with pressure cooking, the complete cooking process can be reduced by up to 50%.

Thanks to High-speed performance, heat is transferred to food faster and penetrates right to the core of any Gastronorm container, so the quality of the cooked food is not only better but also more consistent.

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 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 Hygienic Hinge

The gap between the hinge unit and the lid can be easily cleaned using the ELRO HPC (High Pressure Cleaning) system.

Having one hinge on each side of ELRO appliances ensures stability and lid tightness. Obviously, this also significantly increases the life of the lid.

Autolift Pastamat

The programmable Autolift ensures that, regardless of the quantity, cooking processes are reproducible and that quality is consistent for various types of pasta or fried food.

The integrated shaker function in the Autolift cuts out a work step when shaking and draining food, which used to have to be done by hand.

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.

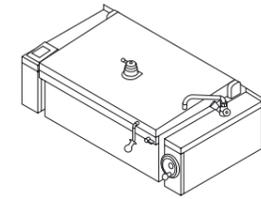
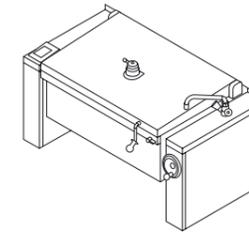
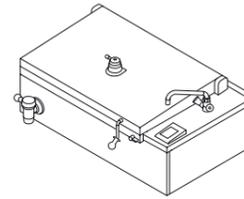
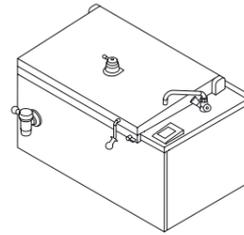
Additional advantages of the ELRO Pressure Bratt Pans:

Core Temperature Probe: Accurate cooking to the exact degree made easy, with 6-point measurement

Process Status Display: Quick and easy monitoring of operating status

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

Technical Data



| | | non-tilting | | | | non-tilting | | | | tilting | | | |
|------------------------------------------------------------|--------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|
| | | DBGN22 | DBGN23 | DBGN32 | DBGN33 | DBGN22C | DBGN23C | DBGN32C | DBGN33C | DBKGN22 | DBKGN23 | DBKGN32 | DBKGN33 |
| Dimensions / Capacity / Power | | | | | | | | | | | | | |
| Frying surface (mm) | width | 680 | 680 | 1030 | 1030 | 680 | 680 | 1030 | 1030 | 680 | 680 | 1030 | 1030 |
| | depth | 550 | 550 | 550 | 550 | 550 | 550 | 550 | 550 | 550 | 550 | 550 | 550 |
| Capacity (litres) | | 90 | 112 | 136 | 170 | 90 | 112 | 136 | 170 | 86 | 108 | 131 | 165 |
| Pan depth (mm) | | 240 | 300 | 240 | 300 | 240 | 300 | 240 | 300 | 240 | 300 | 240 | 300 |
| External dimensions (mm) | width | 1050 | 1050 | 1400 | 1400 | 1050 | 1050 | 1400 | 1400 | 1200 | 1200 | 1550 | 1550 |
| | depth | 800 | 800 | 800 | 800 | 800 | 800 | 800 | 800 | 800 | 800 | 800 | 800 |
| | height | 700 | 700 | 700 | 700 | 400 | 400 | 400 | 400 | 700 | 700 | 700 | 700 |
| Connected load pan only (kW / A) | | 15.1 / 21.7 | 15.1 / 21.7 | 23.5 / 33.9 | 23.5 / 33.9 | 15.1 / 21.7 | 15.1 / 21.7 | 23.5 / 33.9 | 23.5 / 33.9 | 15.1 / 21.7 | 15.1 / 21.7 | 23.5 / 33.9 | 23.5 / 33.9 |
| Connected load pan and ELRO High-speed integrated (kW / A) | | 30.1 / 43.7 | 30.1 / 43.7 | 43.5 / 62.8 | 43.5 / 62.8 | | | | | | | | |
| 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 PCS (Pressure Control System) | | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
| ELRO WDS (Water Dosing System) | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| ELRO drain valve | | ● | ● | ● | ● | ● | ● | ● | ● | ○ | ○ | ○ | ○ |
| ELRO High-speed integrated | | ○ | ○ | ○ | ○ | | | | | | | | |
| ELRO High-speed extern | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| ELRO hygienic link for assembly | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ● | ● | ● | ● |
| ELRO hygienic hinge | | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
| ELROlit frying bottom | | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
| Connection to external power limitation | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| Autolift Fritomat | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| Autolift Pastamat | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| Fritomat | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| Overall height 400 mm | | | | | | | | | | ○ | ○ | ○ | ○ |
| easy-tilt | | | | | | | | | | ● | ● | ● | ● |
| easy-tilt electronic | | | | | | | | | | ○ | ○ | ○ | ○ |
| Core temperature probe | | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| 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 kitchen chefs



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