

E L R  O

**ELRO COMBI STEAMERS PRECIJET+ & EQUAJET
PRECISE, RELIABLE, FLEXIBLE**



PRECIJET+
Precise, reliable, hygienic



EQUAJET
Compact, simple, durable



**TACKLING CHALLENGES
WITH BRAINS,
GRITS AND
HEART**

...Pioneering quality and
services since 1934

ELRO COMBI STEAMERS PRECIJET+ AND EQUAJET
USER FRIENDLY AND ECONOMIC



+ SIMPLE AND SAFE

The FastPAD2 control system is easy to learn – thanks to its intuitive setup.

The XXL size of the oven door allows to monitor the cooking process from a far.

Thanks to the crosswise insertion trays can be loaded into the oven easily and safely.

+ FAST AND PRECISE

Quickly switch from one cooking program to the next and optimize efficiency in cooking processes thanks to **short cleaning cycles** and **rapid cooling down** while doors are closed.



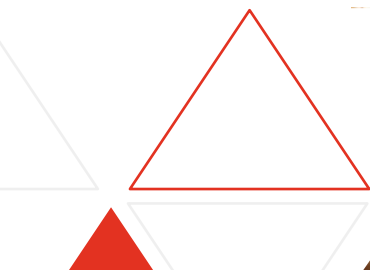
+ RELIABLE AND DURABLE

Precijet+ continuously observes **water quality** and **the critical components** to prevent failures and achieve highest performance expectations.



+ HYGIENIC AND ECONOMIC

Achieve real savings with regards to water, detergents and energy consumption thanks to the closed cleaning circuit and automatic power control. Prevent cooking losses thanks to advanced steam injection technology.



ELRO COMBI STEAMERS PRECIJET+ AND EQUAJET

SIMPLE AND COMFORTABLE

+ SIMPLE

INTUITIVE CONTROL

- + Launch of cooking cycles by single touch option
- + Easy to program recipes up to 100 available program storage
- + USB interface to allow access to recipes by an additional software from external computer devices

EQUAJET

Preset cookbook of **18 standard recipes**

PRECIJET+

Preset cookbook of **72 standard recipes**

Individualized temperature settings

Visualization of recipes by **images**

Software to **trace back cooking steps**



SIMPLIFIED AUTOMATIC CLEANING

- + Launch cleaning program within 2 secs
- + Optimized fast cleaning programs
- + Automated cleaning to replace manual cleaning by hand shower
- + No contact with chemicals. Detergent is provided directly into the closed water system
- + Save up to 50% on program duration*

EQUAJET Cleaning programs

LIGHT – 17min
MEDIUM – 26min
INTENSIVE – 36min

PRECIJET+ Cleaning programs

LIGHT – 19min
MEDIUM – 23min
INTENSIVE – 41min

Programmable starting times



+ COMFORTABLE

A PANORAMIC VIEW

- + Up to 33% more visibility of the cooking chamber and full visibility of the tray area thanks to crosswise insertion
- + The internal LED lighting allows to monitor the progress of cooking processes, without opening the door

ERGONOMIC

- + Easy to load with trays by crosswise insertion
- + 100% of the working space can be used to load - resulting in 100% efficiency increase

ELRO COMBI STEAMERS PRECIJET+ AND EQUAJET FAST AND PRECISE



GRATIN
18 MINS



ROASTED
CHICKEN
38 MINS



CRÈME
BRULÉE
10 MINS

RAPID COOKING

READY TO USE

- + **Ready the moment it is switched on:** no need to preheat the boiler
- + **Extremely fast temperature rise** (one degree per second), automatic cooling of the cooking cavity
- + Save time thanks to multiple cooking combinations (up to 6 phases per recipe)

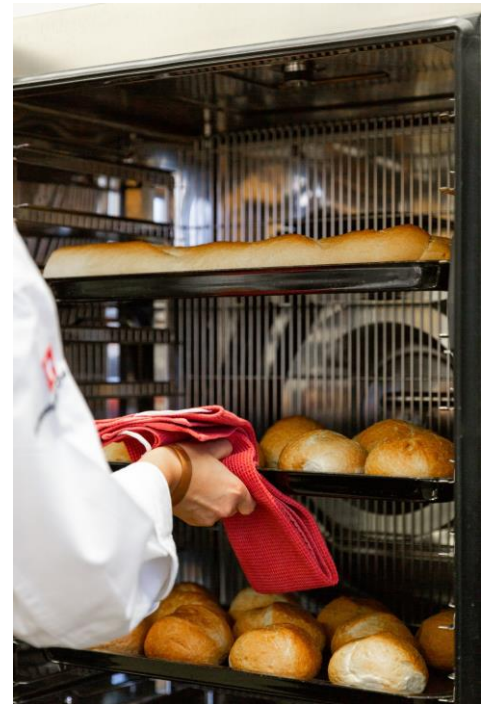
FAST COOKING CYCLES

- + Available in an instant thanks to automatic **closed-door rapid cooling down**. No need for external intervention. No release of steam or heat, no additional heat in your kitchen
- + **Direct injection technology** to generate steam immediately

PRECISION

UNIFORMLY COOKED

- + No matter the position or tray level, the cooking quality is constant and even for all meat, grills, vegetables, cakes or sous vide
- + **Core probe ensures cooking precision** for a tender, moist and tasty result
- + Avoid temperature peaks and guarantee high precision in your cooking process with **automatic adjustments of the heating power** to the cooking volume and tray number
- + **Precise control of humidity** creates an ideal cooking environment for each product, reduces weight loss and avoids over cooking



CONVECTION



STEAM

HIGH
TEMPERATURE



LOW
TEMPERATURE

QUICK CHANGE OF THE COOKING SETTING

Rapidly change temperature and from steam to convection thanks to the built-in vent that evacuates a maximum amount of moisture in a minimum of time.

ELRO COMBI STEAMERS PRECIJET+ AND EQUAJET RELIABLE AND DURABLE

BEST IN CLASS LONG-TERM RELIABILITY

ELRO combi-steamers are equipped with Twin control, using an auto diagnostic system to check operations (grease, dust, impacts). It switches to a **secure operational mode** if a technical problem occurs in the kitchen.

ELRO combi-steamers react to different problems and keep the chef informed at every stage. **Thus, continuous operational reliability is always guaranteed.**

An auto-diagnostic system checks water quality and reacts preventively to external problems. The combi-steamer anticipates the level of water quality and informs the chef when salt needs to be refilled or the cartridge needs to be changed.

DAMAGED OVEN SCREEN?

Close the oven door 3 times to start an emergency cycle at 180° in convection mode to avoid business interruptions in the kitchen.

DAMAGED KNOB?

Secure full control of the cooking process steps with the numeric pad or simply use the touch screen to increase or decrease the temperature.

COOLING SYSTEM IS CLOGGED UP?

To avoid any overheating, the oven limits its temperature and alerts to clean the grease filters.

HYGIENIC AND PROFITABLE

- + Thanks to **CoreControl**, once the set temperature is reached the oven **reduces its energy consumption by up to 30%**.
- + **Direct steam injection** avoids unnecessary consumption of water and electricity. Consequently, **no preheating of water** is needed.

CLEANING PROGRAMS

- + **Significant water savings** due to the closed-circuit cleaning cycle. The mixture of water and detergent is recycled for multiple cycles.
- + The combination of cooking modes and high temperature precision **limits the weight loss of the cooked products**

EQUAJET
50%*
water saving

EQUAJET
3%*
in energy saving

PRECIJET+
14%**
water saving



ELRO combi steamers, a simple way to support saving the planet and your operational result

ELRO COMBI STEAMERS PRECIJET+ AND EQUAJET PRODUCT COMPARISON



PRECIJET+

- + 6, 10 and 20 levels
- + 72 recipes prerecorded
- + 7 operating modes
- + 9 functions incl. multi products und multi level
- + Display of recipes by images
- + USB Access & Traceability software
- + Automated cleaning
- + Record water, electricity and detergents consumption

EQUAJET

- + 6, 10 and 20 levels
- + 18 recipes prerecorded
- + 6 operating modes
- + 7 functions
- + USB Access

Interface	
Touch screen, intuitive and fast	■
Selection dial	■
Technology	
CoreControl : Regulation of the power to suit the load	■
JetControl : advanced injection technology	■
Cooking mode	
Low temperature steam 30 - 97°C	■
Saturated steam 98°C	■
High temperature steam 99 - 105°C	■
Forced air convection 0 - 250°C	■
Combination 30 - 250°C	■
Regeneration	■
Delta T	■
Functions	
Multi products	■
Multi level	■
Preheating	■
Adjustment of humidity %	■
Fan speed 10 - 100 %	■
Vent outlet	■
Temperature holding mode	■
Shot of steam (humidifier)	■
Auto or manual cooling with the door closed	■
Programming & Connectivity	
Number of programmes available	100
Number of programmes pre-recorded	72
Adjustment of the degree of cooking	■
Locking of programmes	■
Display of recipes by photo	■
USB port and traceability software	■
Cleaning & Environment	
Tracking of water, energy and detergent consumption	■
Continuous analysis of water quality	■
Closed circuit cleaning system	■
Automatic and programmable cleaning system	■
Rapid rinse	■
Technical characteristics	
Braked fan	■
Connected core probe	■
Energy optimiser connection kit (standard on 20 level ovens optional on 6 and 10 level units)	■

Interface	
Touch screen, intuitive and fast	■
Selection dial	■
Technology	
CoreControl : Regulation of the power to suit the load	■
JetControl : advanced injection technology	■
Boiler	optional
Cooking mode	
Low temperature steam 30 - 97°C	■
Saturated steam 98°C	■
High temperature steam 99 - 105°C	■
Forced air convection 0 - 250°C	■
Combination 30 - 250°C	■
Regeneration	■
Functions	
Preheating	■
Adjustment of humidity %	■
Fan speed 10 - 100 %	■
Vent outlet	■
Temperature holding mode	■
Shot of steam (humidifier)	■
Auto or manual cooling with the door closed	■
Programming & Connectivity	
Number of programmes available	100
Number of programmes pre-recorded	18
Locking of programmes	■
USB port	■*
Cleaning & Environment	
Continuous analysis of water quality	■
Semi automatic cleaning programme	■
Automatic cleaning system	■*
Rapid rinse	■
Technical characteristics	
Braked fan	■
Connected core probe	■*
Energy optimiser connection kit (standard on 20 level ovens optional on 6 and 10 level units)	■*

ELRO COMBI STEAMERS PRECIJET+ AND EQUAJET 6, 10 AND 20 LEVELS

Choose the solution that best meets your needs based on number of meals and space restrictions.



ELRO PRECIJET+: PRODUCT RANGE

Type	6N GN 1/1	10N GN 1/1	10N GN 2/1	6+6N GN 1/1	6+10N GN 1/1	20N GN 1/1	20N GN 2/1
Electric-Version	PJ061E	PJ101E	PJ102E	PJ661E	PJ611E	PJ201E	PJ202E
Supply (kW)	●■ / 9.3	●■ / 15.3	●■ / 24.3	●■ / 18.6	●■ / 24.6	●■ / 27.7	●■ / 54.7
Weight (kg)	130	150	165	236	225	261	288
Gas-Version	PJ061G	PJ101G	PJ102G	-	-	PJ201G	PJ202G
Supply (kW)	○ Gas / 23	○ Gas / 23	○ Gas / 23	-	-	○ Gas / 45.5	○ Gas / 45.5
Weight (kg)	137	160	175	-	-	303	325
Space between levels (mm)	83 (65*)	67	67	83 + 83 (65 + 65*)	83 + 67 (65 + 67*)	65	65
Meals per day	180	240	480	2 x 180	180 +240	470	840
Width x depth x height (mm)	920 x 846 x 899	920 x 846 x 1069	920 x 1171 x 1069	920 x 887 x 1825	920 x 887 x 1945	990 x 862 x 1947	990 x 1187 x 1947
Trays GN 1/1 (325 x 530)	6 (8*)	10	20	6 + 6 (8* + 8*)	6 (8*) + 10	20	40
Max. container depth (mm)	75 (55*)	55	55	75 (55*)	75 (55*) / 55	55	55



ELRO EQUAJET: PRODUCT RANGE

Type	6N GN 1/1	10N GN 1/1	10N GN 2/1	6+6N GN 1/1	6+10N GN 1/1	20N GN 1/1	20N GN 2/1
Electric-Version	EJ061E	EJ101E	EJ102E	EJ661E	EJ611E	EJ201E	EJ202E
Supply (kW)	Mono + Tri 230	Tri 230 + 400	Tri 230 + 400	Tri 230 + 400	Tri 230 + 400	Tri 230 + 400	Tri 230 + 400
Weight (kg)	128	142	171	235	255	289	357
Gas-Version	EJ061G	EJ101G	EJ102G	-	-	EJ201G	EJ202G
Supply (kW)	Mono	Mono	Mono	-	-	Mono	Mono
Weight (kg)	143	157	186	-	-	316	373
Space between levels (mm)	83 (65*)	67	67	83 + 83 (65 + 65*)	83 + 67 (65 + 67*)	65	65
Meals per day	180	240	480	2 x 180	180 +240	470	840
Width x depth x height (mm)	920 x 846 x 899	920 x 846 x 1069	920 x 1171 x 1069	920 x 887 x 1790	920 x 887 x 1960	990 x 862 x 1947	990 x 1187 x 1947
Trays GN 1/1 (325 x 530)	6 (8*)	10	20	6 + 6 (8* + 8*)	6 (8*) + 10	20	40
Max. container depth (mm)	75 (55*)	55	55	75 (55*)	75 (55*) / 55	55	55

● 1-230 V 50 Hz + T

○ 3-230 V 50 Hz + T

■ 3-400 V 50 Hz + T + N

*8 level runner kit



**TACKLING CHALLENGES
WITH BRAINS,
GRITS AND HEART**

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