

Kolb Pressure Cooker

Swiss Quality for your kitchen • Efficient, Flexible, Sustainable

Kolb 350
NEWSLETTER JAN 2025

What are customers looking for?

- Fast payback period on investment
- Flexible use – options adaptable to your needs
- Large quantities at a short time
- Fast cleaning, hygienic design



What makes the difference?

Highest variability	Only one unit is needed for boiling, stewing, braising, low-temperature cooking, roasting, frying and pressure cooking.
Patented high-speed pressure-cooking technology	The only way to preserve flavor, color, vitamins and minerals to the maximum.
With temperatures up to 250 °C	Food is prepared with delicious roasted flavors.
Fast heating	Liquid can be prepared efficiently, powerfully or delicately.
ELROlit frying bottom	Minimizes food burning and prevents food sticking to the bottom.



Robust and durable multilayer heat-conducting base.



Pressure Control System



Elro Touch

