

For over 50 years we have been manufacturing reliable, easy to use and long-lasting professional dishwashers and fryers.





"The goal was to build machines to modernize the world of catering."





On the strength of his initial success, Angelo Mora decided to build his first prototype of a fryer machine. So, with the help of one of his brothers, he started producing handcrafted machines for direct sale in a small workshop in Bergamo.

Eager to start producing dishwashers as well, in 1968 Mora embraced an even more ambitious project and inaugurated the new Elframo plant in Via Cavalli. In just a few years, the company would grow to have a presence in more than **50 countries around the world**.

Mora's passion was the main driving force at the Via Cavalli factory. Assisted by 8 employees, he developed each project from the initial idea to the finished product, and always with a clear goal in mind: **to build machines to modernize the world of catering**. Turnover grew so quickly that it soon became necessary to add a new floor to the original workshop, to build an office building in the mid 1970s, to open a new production site in Via Verga in the early 1908s and then expand the original plant in Via Cavalli yet again.

Combining the flexibility of artisanal production with the founder's foresight in interpreting the needs of the market, the small workshop opened in 1968 has since become a structured industrial concern that, 50 years later, has 85 or so employees working in two production plants and a strong export orientation. Elframo continues to have a constant desire to grow, improve and innovate.

This is demonstrated by on-going investments in terms of human resources and the cutting-edge technological equipment that has made it possible to automate many of the company's production processes, improve the quality of its products and working conditions. As a result, Elframo offers the global market highly reliable and competitive devices.

THE FIRST PROTOTYPE

Realization of the first prototype of a fryer machine



1964

ELFRAMO FOUNDED

Elframo moves to Via Cavalli and starts experimenting with dishwasher machines



1968

EXPORT

"Made in Italy" quality made available to more than 50 countries around the world



1975

THE NEW HEADQUARTERS IN VIA VERGA

More space, efficiency and autonomy, so the company can keep growing



1983

THE NEW VE LINE

Top technology thanks to electronics and maximum energy savings



2017





EXPERIENCE AND DEDICATION CREATE VALUE

WHAT WE BELIEVE

We believe that technology is an extraordinarily effective tool to improve people's working conditions and standard of life. We believe in continuous innovation, in the pursuit of excellence, in taking care over each and every detail. We always strive to deliver machines offering top performance and minimum consumption.

OUR GOAL

Elframo's goal has always been to offer reliable, strong products, guaranteed to satisfy our customers' needs over the years.

FROM THE PROJECT TO THE REALIZATION OF THE FINISHED PRODUCT

Our plants and resources allow us to manage the entire production cycle of all Elframo products in-house and in complete autonomy. Research and development engineers use the most advanced working systems; the stainless steel cutting and bending processes are entrusted to fiber optic lasers; we are equipped with robotic welding stations and have laboratories with all the instruments needed to perform electrical, mechanical and gas tests. As a result, we **pay attention to every single detail** of our machines in order to deliver efficient and high-performance products.

FLEXIBILITY AT YOUR SERVICE

Drawing on our technical skills and exceptional market insight, we work closely with our customers to provide them with the **perfect solution** in terms of space optimization, energy efficiency and destination of use. On request, our engineers can customize our products to satisfy specific customer needs.



DESIGN AND "MADE IN ITALY" QUALITY

Over the years Elframo has often gained a reputation for innovation and quality. This is confirmed by the patented technologies incorporated in our machines and in the attention we have always paid to developing our 100% Italian design. Here are just a few of Elframo's successful patents:

PATENT FOR TUBELESS GAS FRYERS, allowing for the sale of tubeless tanks for the first time in Italy. This makes for greater efficiency and extreme ease of cleaning.

25I FRYERTANK, made from a single piece of metal. A high capacity machine with adjustable power for fast cooking and consumption control, plus a wide cold area to facilitate the precipitation of flours and maximize the useful life of the cooking oil.







THE SERVICE THAT MAKES ALL THE DIFFERENCE

SPARE-PARTS SHIPPED WITHIN 24 HOURS FROM RECEIPT OF ORDER, made possible by our AUTOMATED WAREHOUSE management system.



Presence on the territory guaranteed by our CAPILLARY NETWORK OF QUALIFIED AND LOYAL RESELLERS.



CONTINUOUS TRAINING, thanks to the technical courses regularly run by our qualified technicians.



CUSTOMIZED solutions to suit individual needs in terms of space and use, drawing on our engineers' expertise.



CONSTANT PRODUCT REVIEWS AND UPGRADES to reflect the latest technology and to provide solutions guaranteed to meet the needs of the continually evolving global market.



HELPLINE, in Italian, English and French.



WEBSITE WITH RESERVED AREA, full of technical and commercial information for our customers.



DISHWASHER RANGE

WE HAVE THE RIGHT DISHWASHER FOR YOU!

The Elframo range extends from small glass washers for bars and cafés to large automated systems with continuous power supply for restaurants, hospitals and inflight catering. We have about 60 standard models with either electromechanical or electronic control. Customer satisfaction guaranteed thanks to our range of optional accessories and customized solutions.



GLASSWASHERS

Ideal for bars, cafés and small restaurants. Practical and reliable, offering basic functionality and excellent washing results.

- Single skinned **BE** series
- Double skinned **BD** series



FRONT-LOADING FIXED BASKET DISHWASHERS

Designed for bars, cafés, restaurants and all those premises that need a robust, easy-to-use machine with a 500 mm square-sized basket.

- Single skinned **BE** series (**VE**)
- Double skinned **D** series (**DGT** e **VE**)



PASSTHROUGH "HOOD" TYPE FIXED BASKET DISHWASHERS

Designed for bars / cafés, restaurants and all those premises that need a robust, easy-to-use machine with a 50x50 cm square basket.

- Single skinned **CE** series (**VE**)
- Double skinned **C** series (**DGT** e **VE**)









WAREWASHERS

The solution for pastry shops, rotisseries, bakeries and butchers to wash pots, kitchen utensils, containers, bowls, trays and pans.

- Digital controls **D** Series and **LP** series
- Electronic controls **LP VE** series



AUTOMATIC DISHWASHERS (FLIGHT AND RACK)

Created for those who need high capacity systems, these machines are ideal when you need to wash large volumes of crockery.

- Compact rack dishwasher **ETS 16** model
- Standard rack dishwashers **ETE** series
- Modular rack dishwashers with electromechanical and electronic controls -ETR and ETR M series



PERSONALIZE WITH ACCESSORIES

We offer a wide range of accessories to create customized washing systems that suit the specific needs of each customer.





FRYER **RANGE**

TAILOR-MADE PROFESSIONAL FRYERS

The range includes both electrical and gas versions, counter-top and free-standing, with electronic and electromechanical controls, plus high efficiency models.



GAS FRYERS

- Counter-top gas fryers **GB/GBD** series
- Gas fryer with electromechanical control GWM35/NG-M model
- Gas fryer with electronic control **NG-S** series
- High performances gas fryer GFP/GFU series



ELETRICAL FRYERS

- Counter-top electrical fryers **ST** series
- Electric fryers with electromechanical control -NE-M series
- Electric fryers with electronic controls **NE-S** series
- High performances electrical fryers EFP/EFU series



PERSONALIZE WITH ACCESSORIES

We supply all the accessories you need to fry any type of food.



ELFRAMO IN NUMBERS

2 PRODUCTION PLANTS WITH CUTTING-EDGE TECHNOLOGIES

TECHNOLOGIES

FIBRE OPTIC LASER CUTTING OF STAINLESS STEEL ROBOTIZED BENDING, POLISHING AND WELDING



ROBOTIZED SPARE-PARTS WAREHOUSE LABORATORY FOR ELECTRICAL AND COMBUSTION TESTING

SERVICES



SPARE-PARTS SHIPPED WITHIN 24 HOURS



CAPILLARY NETWORK OF RESELLERS



CONTINUOUS TRAINING



CUSTOMIZED PRODUCTS



CONSTANT PRODUCT REVIEW



MULTILINGUAL HELPLINE



WEBSITE WITH RESERVED AREA

OUR TEAM



+10%

50% ENGINEERS 50% GRADUATES IN VARIOUS DISCIPLINES 37 KEASR YEASR

50 YEARS OF EXPERIENCE



100%
MADE IN ITALY



2 DEDICATED PRODUCTION PLANTS

DISHWASHERS



59 MODELS

60% TURNOVER

FRYERS



40% TURNOVER

CONTINOUS EXPANSION



Details make perfection, and perfection is not a detail.

Leonardo da Vinci

