



THE MOBILE ACTION KITCHEN COOK'N ROLL

IDEAS IN MOTION

**PALUX**  
*Cook'n Roll*



**PALUX**

KITCHENS WITH CONCEPT



# The PALUX Principle: Kitchens with a concept ...

## What is 'multifunctional' cooking?

Multifunction is the multiple use of thermal cooking appliances for several different applications – and this is exactly the principle on which PALUX Topline kitchen components operate.

- Even with just a few systematically arranged kitchen components, your kitchen achieves its full capacity, even in a very small space.
- The Topline multifunctional appliances can be used round the clock – for preproduction or à-la-carte catering.

- The kitchen relies on the responsibility of the chefs and remedies the 'strict post solution' – to the benefit of quality.
- The connected loads of your kitchen remain pleasantly low. You not only save space and equipment, but also a great deal of energy.

*Conclusion:* Multifunctional cooking simply brings more quality and more responsibility to the kitchen, and increases the effectiveness of your catering business, from the large cooking center down to compact action kitchens – and this is exactly what PALUX kitchen appliances are designed for.



... for cooking without compromises.



*New ideas for new turnover potential: Cook'n Roll brings your front-cooking ideas and actions very close to your customers.*



**PALUX**

*Cook'n Roll*

## Get your turnover potential: **Cook'n Roll**, the mobile event kitchen.

Do you want to fascinate your guests with front-cooking, entertain them with action days, set new accents in your terrace business or set new trends in your party service? If so, the Cook'n Roll system is exactly the boost your business needs! Because with Cook'n Roll – 12 different, compact and user-friendly appliances – you have the art of cooking right where you need it: The efficient, versatile and mobile Cook'n Roll appliances offer unlimited possibilities for making the meals

on your menus even more varied. Events can be created at the blink of an eye with the compact Cook'n Roll appliances, giving your business a new boost. An optimum solution therefore ...

- for all areas of **event catering**,
- for use as **additional equipment** in any catering establishment,
- as basic equipment for **Franchisees and service stations**,
- for classic department store catering,
- for the traditional **snack bar**,
- for all types of **party service**,
- for **butchers' shops and bakeries**.

# The Idea:

## Unlimited variety ...

*Pan with a combined frying/ cooking top.*



### The plus points of Cook'n Roll:

- Easily transportable individual components – as a mobile 'on site' action kitchen,
- Compact dimensions, making it extremely space-saving,
- An ergonomic working height of only 200 mm,
- Can be optimally combined with different bases for the best possible utilization,

- Made completely of high-quality stainless steel, giving it a particularly long service life and making it easy to clean,
- A modular system solution with a good price / performance ratio,
- Appliances with multiple utilization possibilities.

*Griddle plate made of special steel, with 1 heating zone.*



*Griddle plate made of special steel with 2 heating zones.*



*Grill plate with partly ribbed top.*



*Single-basin deep-fat fryer with frying basket.*



*Chip scuttle with upper heating element.*



## Interested in a constant supply of good ideas?

PALUX Cook'n Roll appliances offer you variety without compromise. You have the idea – we make it possible:

- **For frying, braising, grilling and preparing sauces and soups** – the multifunctional pan can tackle all of these.
- **Pasta à la minute** – top performance here from the pasta cooker.
- **Asian dishes, fashionable and simple meals** – the induction wok offers everything for the 'new cuisine'.
- **Broiled meat, sausages or fish** – the griddle plate goes full steam ahead.

- **Meat and fish with the typical grill pattern** – an ideal task for the grill plate.
- **Cooking with precision** – the energy-saving induction ranges are tops here.
- **Simple handling of pots and pans** – the ceramic range is ergonomic in every respect.
- **Calamares, French fries etc.** – A deep-fat fryer and a chip scuttle make the optimum team.
- **Keeping food warm** – The Bain-marie in its element.
- **Carving and cutting where you need it** – The work top gives you so much 'room to maneuver'.

# ... for endless turnover potentials.

Do you want to boost your turnover and win new customers? Do you want to go for a new, easy kitchen and conjure up the most popular fast-food dishes in the blink of an eye – right in front of your customers? If so, you need a flexible system of compact kitchen components which is simple to operate and extremely versatile in performance!

# **PALUX**

## *Cook'n Roll*

*Induction range with two heating zones.*



*Induction wok with a Ø 300 mm bowl.*



*Ceramic range with two heating zones.*



*Pasta cooker, suitable for round and rectangular baskets.*



*Bain-marie GN 1/1 with drain.*



*Work top with carving and cutting board (optional).*



## One system for rolling turnover:

Cook'n Roll, the complete professional kitchen for rapid à la carte business, is also available as a flush-mounted variant with base modules. The base of your system also provides sufficient space for everything you need during cooking.

Choose the base with

- folding doors
- open cupboards or
- drawers for GN containers.

These are the advantages to you of the Cook'n Roll combination idea:

- You can choose from 12 high-performance appliance components – and we would be pleased to advise you about which combination is the right one for your business.
- You remain completely flexible because, of course, the modular Cook'n Roll system can be added to at any time.
- You invest in the future, because Cook'n Roll table-top or flush-mounted appliances can be used for many different functions and are in line with the state of the art in kitchen systems.

# The Program:

## 'Easy' variety ...



**Deep-fat fryer, pan and work top:**  
*An optimum team for fast food business.*

### The Cook'n Roll pan:

- Compact multifunctional appliance for many different applications,
- Specially worked steel top with a smooth surface for optimum frying results,
- 65 mm deep trough with a large capacity (7 liters), making it also suitable for preparing soups and sauces,
- Outlet at the front with a Teflon seal for draining off the foods into GN containers.

### The Cook'n Roll griddle plate:

- Universal cooking plate made of special steel with one or two heating zones for different capacities,
- Two separately adjustable heating zones – perfect for preparing varying quantities,
- Recessed griddle surface with rounded corners for easy cleaning,
- Easily removable recessed collecting tray for collecting food residues.



**Induction range and griddle plate:**  
*Allows to you conjure up a complete, hot breakfast buffet.*



**Chip scuttle, grill plate and griddle plate:**  
*Perfect for those colorful barbecue evenings.*

### The Cook'n Roll grill plate:

- High-performance grill unit with a special steel plate which is smooth on one side and ribbed on the other side, for that typical grill pattern on meat or fish,
- Adjustable heating for even temperature distribution and optimum cooking results,
- Recessed grill plate with rounded corners for simple cleaning,
- Easily removable, recessed collecting tray for collecting fat and food residues.



... for the best experiences.

**The Cook'n Roll Induction wok:**

- An innovative multi-purpose unit for fast cooking of fish, meat, vegetables etc.,
- High, adjustable power for rapid heating-up times, making it ready for use immediately,
- Minimum energy consumption thanks to induction technology,
- Low thermal radiation for a pleasant working climate,
- Ceramic bowl for induction pans – easy cleaning,
- Electronic pan recognition with visual indicator when unsuitable pans are used,
- The greatest possible level of safety: The unit switches off automatically when overheating.

**The Cook'n Roll induction range:**

- Immediate operational readiness thanks to direct energy transfer – it can be operated at full power within a very short time,
- Working with accurate temperatures and short reaction times thanks to induction technology,
- Very economical on energy with electronic pan recognition from Ø 125–260 mm,
- Extremely low thermal radiation for a pleasant working climate,
- No heat development in the ceramic plate, therefore particularly easy cleaning and no burning in.



*Work top, induction wok and ceramic range: An optimum combination for new, easy cooking.*



*Ceramic range, induction range and work top: The complete mobile 'mini-kitchen' for your events!*

**The Cook'n Roll ceramic range:**

- An essential, classic appliance with two separately adjustable heating zones for all requirements,
- Immediate operational readiness thanks to a rapid heating-up time,
- Very easy cleaning of the flush ceramic top.

# The Program:

## A rapid all-rounder ...



*Work top, deep-fat fryer and chip scuttle: The most popular snack side dishes prepared crispy and fresh.*

### The Cook'n Roll deep-fat fryer:

- Rapid heating-up time,
- Temperature thermostatically adjustable from 100–190 °C, for all products which can be fried,
- Deep-fat fryer with safety thermostate,
- Swivel-out heating elements for simple cleaning of the basin,
- Frying basket included as standard.

### The Cook'n Roll chip scuttle:

- Top and bottom heat from heat emitters and a heated trough, keeping food warm for a long time,
- Pan with 150 mm-deep trough for large capacities,
- Standard perforated insert tray for draining off the food,
- Deep-drawn trough for rapid and easy cleaning.



*Pasta cooker, work top and Bain-marie: A pleasure for those evenings with an Italian flavor!*

### The Cook'n Roll pasta cooker:

- A practical cooking appliance for preparing different pasta dishes in up to 6 pasta baskets at the same time – ideal for front-cooking,
- High capacity for rapid results,
- Seamless, deep-drawn trough with safety drainage valve for easy cleaning,

- Indirect heating from the outside, i.e. the working and safety thermostats cannot be damaged during cleaning,
- The safety temperature reset on the front panel is easy to use,
- The right size pasta baskets and GN 1/1 inserts are available.

### Cook'n Roll work top:

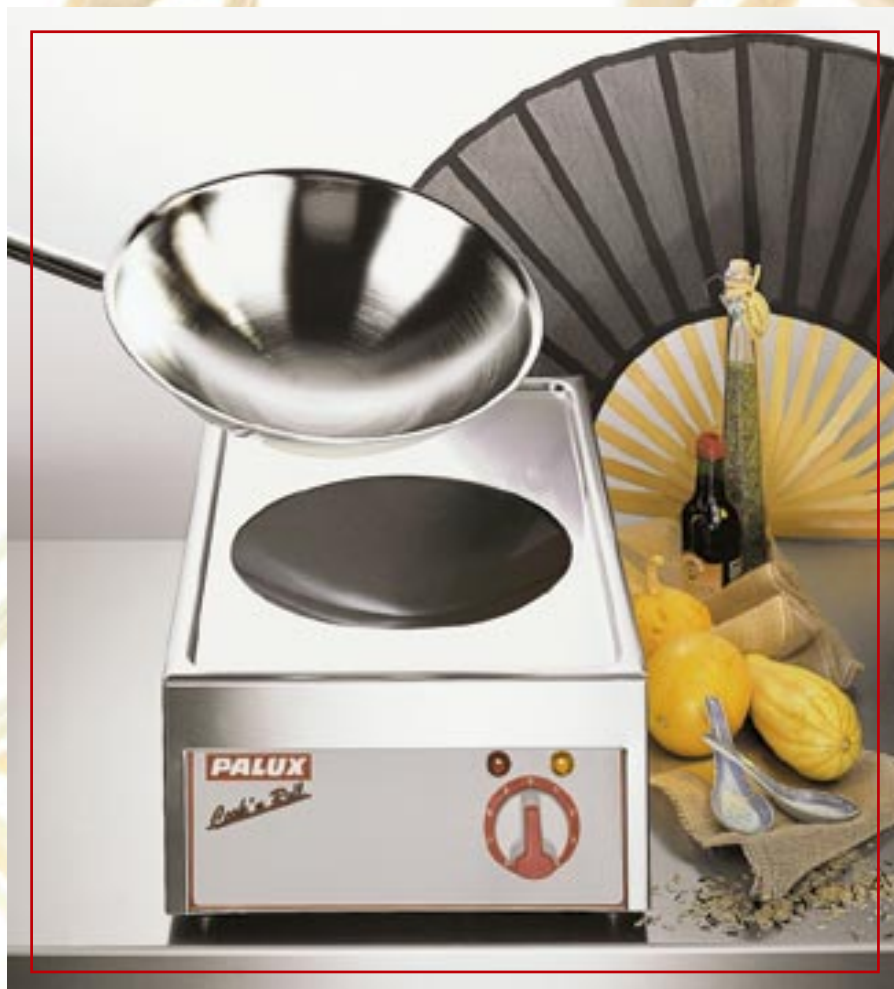
- A practical work top with a drawer for storing kitchen equipment and GN containers (optional),
- Deep-drawn recess for holding a carving and cutting board (option).



... and variety exactly where you want it.

**The Cook'n Roll Bain-marie:**

- The perfect appliance for keeping food warm – for side dishes and braised food – suitable for GN 1/1 to GN 1/9,
- 150 mm deep-drawn trough, quick and easy to clean,
- Completely made of stainless steel, giving it a particularly long service life and making cleaning very easy,
- Safety drainage valve for easy handling and rapid cleaning,
- Indirect heating, making it durable and safe,
- Heating switched off if the appliance runs dry, giving a very high level of safety and ensuring that the heating element does not burn through.



*Bain-marie: Perfect appliance for keeping food warm.*

The new way of doing business:  
Pure freshness!

Cooking in the induction wok is not only child's play, but is also a visual pleasure in the front-cooking area: When the ingredients are stirred in the typical wok fashion, Asian dishes and rice meals are made just as quickly and as easily as your 'house specialities'. Show what you can do!

# The possibility:

## Viewing the food to get the best results.

### The PALUX Front-Cooking Center:

A compact, versatile unit which can be used in a variety of ways in the storage, preparation and presentation of food.



Complete and compact – just right for you!

Assemble your flexible promotion kitchen just the way you want it. The Front-Cooking Center is ready for use immediately and brings the benefits of a complete kitchen straight to your customers.

- Cooking appliances that can be combined to suit – 10 different units that you can assemble according to your needs,
- Seamless cover means it is easy to clean,
- 3 x GN 1/1 cooling element with refrigeration unit in the substructure,
- Refrigerated tray for attractive presentation of the food,
- An efficient extractor hood with integrated halogen lamps for pleasant working conditions,
- An easy-to-clean front splutter guard that can be rotated 180°.

### Uses for the Front-Cooking Center:

- In any catering company where Front-Cooking and promotions are a fixed component of what is on offer,
- As a valuable, compact promotion kitchen for catering companies with a highly varied menu,
- Ideal for branch operators and companies in system catering as a mobile quick kitchen.



*We're in business: the Cook'n Roll as a fitted unit.*

# The Technology:

## Optimum performance for freshness à la minute.

Cook'n Roll appliances (available as table-top or flush-mounted variants)	Design and configuration	Dimensions in mm (WxDxH)	Connected load in kW	Fusing	Voltage	Weight in kg
Pan	Special steel; 65 mm deep trough	380x600x200	3.3	10 A	400 V 2 AC 50 Hz	approx. 30
Griddle plate I	Special steel; 1 heating zone	380x600x200	3.3	2x10 A	400 V 2 AC 50 Hz	approx. 28
Griddle plate II	Special steel; 2 heating zones	580x600x200	2x3.3	2x16 A	400 V 2N AC 50 Hz	approx. 49
Grill plate (ribbed/smooth)	Special steel; 2 heating zones	580x600x200	2x3.3	16 A	400 V 2N AC 50 Hz	approx. 49
Ceramic range	2 heating zones up to 260 mm diameter	380x600x200	2x2.5	3x16 A	400 V 3 AC 50 Hz	approx. 11
Induction wok	Wok basin with 300 mm diameter	380x600x200	3.5	16 A	230 V 1N AC 50 Hz	approx. 14
Induction range II	2 heating zones, 125-260 mm diameter	380x600x200	2x3.5	2x16 A	400 V 2N AC 50 Hz	approx. 18
Pasta cooker GN 1/1	150 mm deep-drawn trough, for using various pasta baskets	380x600x200	3.6	16 A	230 V 1N AC 50 Hz	approx. 12
Bain-marie GN 1/1	150 mm deep-drawn trough	380x600x200	1.8	10 A	230 V 1N AC 50 Hz	approx. 11
Single-basin deep-fat fryer	Stainless steel	380x600x200	5.8	10 A	400 V 3N AC 50 Hz	approx. 15
Chip scuttle GN 1/1	150 mm deep-drawn trough	380x600x200	1.0	10 A	230 V 1N AC 50 Hz	approx. 17
Work top	Stainless steel, with drawer for GN 1/1 inserts (optional)	380x600x200	-	-	-	approx. 15

\* Serving units with a wall clearance of 615 mm



The griddle scraper.

### Ask about our appliances:

- Grill-splash guard
- Griddle scraper
- Scraper for ceramic tops
- Chopping board
- A variety of pasta baskets  
and metal covers for pasta  
pots
- A filter system for the  
deep-fat fryer
- Transport trolley  
and much more besides.

# PALUX

*Cook'n Roll*



# The Service: We are there for you – wherever you are!

*For almost 50 years an excellent address for innovative product ideas and quality  
"Made in Germany": The PALUX Factory II in Edelfingen near Bad Mergentheim.*



PALUX offers not only high quality and innovative ideas for every kind of professional gastronomy – PALUX services also include planning of the kitchen, consulting, installation as well as efficient after-sales service. So, with PALUX, you not only receive excellent advice right from the start. We are also at your disposal to give advice in practical operation – in Germany and all over the world.

*In many countries, we have specially trained PALUX partners who stand by your side.*



Your PALUX partner:

PALUX Aktiengesellschaft  
Buchener Straße 15  
D-97980 Bad Mergentheim  
Telephone: +49 / 79 31 / 55-0  
Telefax: +49 / 79 31 / 84 97  
e-mail: [info@palux.de](mailto:info@palux.de)  
Internet: <http://www.palux.de>

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