

PALUX FRY STAR

INNOVATIVE FRYING SERIES



PALUX

KITCHENS WITH CONCEPT

PALUX Deep Fat Fryer Series Fry Star

Easy handling

Compact and high-performance

Best product quality

Highest profitability



PALUX is known as a professional manufacturer of deep fat fryers for more than 60 years. Unique heating systems, heavy duty products, supreme quality and frying results are trademarks of all PALUX fryers. The product and quality philosophy of best frying results are consequently continued with the new compact and high capacity deep fat fryer series Fry Star.

■ Product Range:

- four different versions as floor mount or drop in units,
- single pan deep fat fryer in 200 / 300 / 400 mm length,
- dual pan deep fat fryer in 400 mm length,
- multiplicity of possible accessories.

■ High capacity:

- superior average output,
- precise temperature control of +/- 1 °C,
- individual programmable product-/program keys,
- automatic quantity adjustment.

■ Functional:

- user-friendly control panel with flush integrated keypad,
- big digital display,
- automatic fat melting cycle during preheating time,
- perfect heat transmission due to the flat tube heating element,
- deep drawn pan,
- dual oil/fat filtration system in the base unit,
- self-supporting structure made of stainless steel.

■ Versatile:

- versions with one or two pans,
- floor mount or drop in units,
- different connected loads,
- options:
 - basket lift,
 - oil/fat pump and filtration system,
 - mobile, available in 300 and 400 mm,
 - connection to an energy management system.



Advantages all along the line



Control Panel PALUX Fry Star



Control Panel PALUX Fry Star Plus



Swivelling flat tube heating element



Seamless deep drawn pan



Infeed tube made of stainless steel



Base unit with oil/fat filtration system

Advantages:

- working and safety thermostats integrated into the heating element,
- swivelling flat tube heating element,
- two different control panels,
- deep drawn pan,
- electronic temperature sensor integrated into the heating element,
- integrated oil/fat filtration system,
- extricable oil/fat collection pan,
- AQA – automatic quantity adjustment / Fry Star Plus.

Control Panel:

- self explaining and easy to read control panel,
- integrated keypad flush in front panel,
- control panel with digital display in two versions,
- range of temperature 50° to 190 °C,
- programming of specific customers' parameters: acoustic signal, AQA, standby function and others.

Heating system:

- swivelling flat tube heating element,
- perfect energy transmission,
- extension of oil lifecycle,
- electronic temperature sensor guarantees +/- 1 °C precise temperature,
- automatic fat melting cycle in the preheating phase.

Pan and Drain Container:

- seamless deep drawn insulated pan,
- pan with a large cold zone for extended lifetime of oil and fat,
- safety drain tab,
- dual oil/fat filtration system,
- removable stainless steel oil/fat container in base unit, on stainless steel slides, for ease of use and safety,
- safe basket hanger on front side,
- stainless steel strainer.



PALUX oil/fat pump and filtration system

Filtering by keystroke

Economic oil/fat treatment

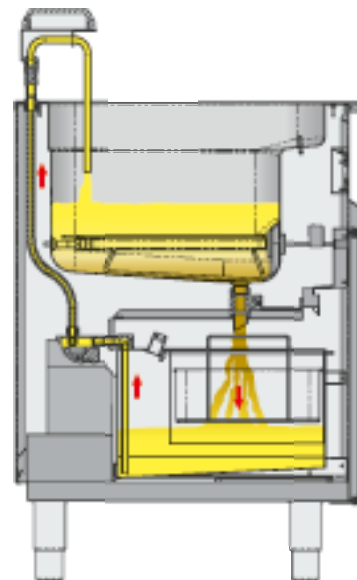
Safe handling of oil/fat



Oil/fat pump and filtration system

- dual oil/fat filtration system with coarse- and micro filters,
- high capacity and heat resistant pump in the base unit,
- detachable infeed pipe with heat resistant handle, attached to the pan,

- high temperature resistant drainage hose for flexible cleaning, rinsing out frying pan and for pumping down the used fat,
- removable stainless steel oil/fat container in the base unit, on stainless steel slides,
- oil/fat container with sealed connection to the oil pump.



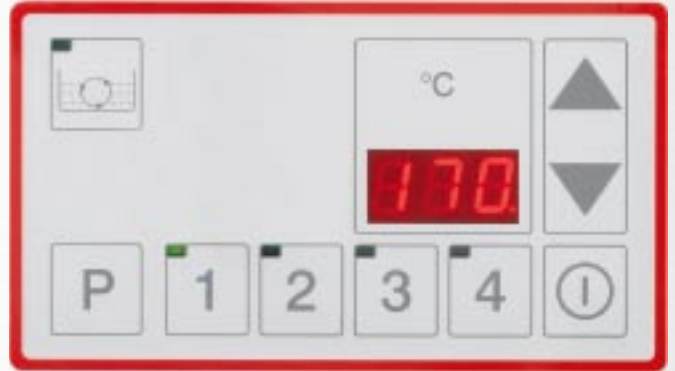
Oil/fat pump and filtration system



PALUX Fry Star

Easy handling

Always perfect frying results



State of the Art – the new deep fat fryer series by PALUX

PALUX Fry Star

The PALUX FRY STAR product line is available as floor mount or drop in unit in various sizes with different connected loads. The customer can choose the right version of fryer according to his/her demands and capacity.

- Electronic control panel with a flush integrated keypad – simple and clear operation,
- digital display of preset and actual temperatures,
- four keys for individual setting of temperature, basic settings of temperature 50°– 190 °C,
- optional oil/fat pump and filtration system.



Fry Star: Single pan deep fat fryer version A



Fry Star dual pan deep fat fryer version D

PALUX Fry Star Plus

Individual and flexible adjustment of time and temperature

Product- and program keys

Oil/fat utilization time

AQA, automatic quantity adjustment



Automatic basket lift

Perfect: Frying at its best

PALUX Fry Star Plus

PALUX Fry Star Plus available as floor mount or drop in unit.

Multiplicity of accessories and functions.

Optional accessories: Oil/fat pump and filtration system, automatic basket lift.

- Electronic control panel as a keypad flush for easy and clear handling,
- digital display of the preset and actual temperature,
- four keys for individual setting of temperature and time, for always perfect frying results,
- memory for up to 20 frying cycles,



Fry Star Plus single pan deep fat fryer version A



- AQA – automatic quantity adjustment according to product volume, frying time will be adjusted automatically depending on product volume,
- programmable oil/fat utilization time for optimal control of fat usage,
- automatic standby function to save energy,
- optional: oil/fat pump and filtration system and basket lift.



Fry Star Plus single pan deep fat fryer version B



Fry Star Plus single pan deep fat fryer version C



Fry Star Plus dual pan deep fat fryer version D with automatic basket lift and oil/fat pump and filtration system

PALUX – always the right choice



With PALUX you not only receive excellent advice from scratch on. We are also at your site to give advice in practical operation.

- The know-how and competence of our employees and partners guarantee reliability and expertise to all customers' requirements.
- PALUX offers not only high quality and innovative solutions for any kind of professional catering operations – PALUX services also include support in kitchen planning, installation, commissioning as well as efficient after-sales service.

Technical Data			Deep Fat Fryer 1 pan Version A Floor mount unit / Drop in unit	Deep Fat Fryer 1 pan Version B Floor mount unit / Drop in unit	Deep Fat Fryer 1 pan Version C Floor mount unit / Drop in unit	Deep Fat Fryer 2 pans Version D Floor mount unit / Drop in unit
Dimensions	Length	mm	200	300	400	400
	Width	mm	650	650	650	650
	Height	mm	750/900	750/900	750/900	750/900
Pan		mm	160 x 428 x 338	260 x 428 x 338	360 x 428 x 338	2 x 160 x 428 x 338
Capacity		Litre	7.5 – 9.0	12.5 – 14.5	17.0 – 20.5	2 x 7.5 – 9.0
Useful Capacity		Litre	4.5 – 6.0	7.5 – 9.8	10.0 – 13.5	2 x 4.5 – 6.0
Number of heating elements			1	1	2	1 per pan
Size of basket		mm	140 x 320 x 155	220 x 320 x 155	300 x 320 x 155	2 x 140 x 320 x 155
Capacity of basket		kg	0.9	1.5	1 x 1.8 / 2 x 0.9	2 x 0.9
Output* per basket chilled		kg	20	30	40	40
Output* per basket frozen		kg	17	27	34	34
Thermostat regulation		°C	50 – 190	50 – 190	50 – 190	50 – 190
Total connected load		kW	8.0 / 9.5	13.0	16.0 / 19.0	2 x 8.0 / 2 x 9.5
Fuse protection		A	3 x 16	3 x 20	3 x 25 / 3 x 32	2 x (3 x 16)
Voltage		V	400V 3 50/60 Hz	400V 3 50/60 Hz	400V 3 50/60 Hz	400V 3 50/60 Hz

* Output per hour depends on oil and product temperature and local conditions.

Your PALUX-Partner

PALUX Aktiengesellschaft
 Wilhelm-Frank-Straße 36
 97980 Bad Mergentheim
 GERMANY
 Phone: +49 (0) 79 31/55-0
 Telefax: +49 (0) 79 31/55-88 600
 Internet: www.palux.de
 E-Mail: info@palux.de

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