

PALUX FUNCTIONLINE

FUNCTIONALITY ALL ALONG THE LINE



PALUX

KITCHENS WITH CONCEPT



PALUX FunctionLine:

as functional as necessary, ...

Benefits from our experience.

For more than 60 years PALUX has been providing comprehensive advice and has been engaged in the development, production and sale of kitchens for the catering trade.

The result: a wide variety of solutions fitting precisely to the requirements of the particular target group.

PALUX FunctionLine – just ideal!

The PALUX FunctionLine is a modular product line, where individual components can be variously combined according to type of business, size and requirements. Thanks to **maximum functionality and diversity of application**, with **compact dimensions** and many **practical details**, the new thermal line is ideal in all areas of

- **conventional catering**
- **hotel catering**
- **system gastronomy**
- **in community and social catering.**

A kitchen that is designed to satisfy precisely the requirements of the establishment, increases productivity, improves organisation and staff development and helps to ensure a pleasant working atmosphere all round.

The PALUX FunctionLine units can be used as practical single units or be assembled in three different ways:

- as a **line along the wall**
- as a **free standing line in the room**
- or
- as a **free standing block in the room.**

All modules can be freely combined with the approved and tested PALUX large-kitchen furniture programme.



Advantages at a glance:

- **Functional technology** – powerful free-standing units, energy saving, ergonomic, safe and easy to handle
- **Multifunctional units** flexible enough to be used for different methods of preparation and **usable around the clock** – to improve kitchen output
- **Perfect hygiene** by absolute easy-to-clean units and an established and tested, patented **connecting system**
- **Simple to plan** – easy to assemble with the flexibility of adding or removing units
- **Wide range of different combinable equipment options** at a standard height
- **Top-quality workmanship** – units made from stainless steel, **extremely robust and durable**
- **Maximum economy** as a result of energy-saving systems, minimum heat radiation from the units, consistent **ease of cleaning** and **excellent user benefits.**



***Pan:** the highly polished frying surface guarantees equal roasting and cooking results.*

... as efficient as possible!



The PALUX FunctionLine assembled in the form of a block with surrounding kick strip.



Cooker: swivelling flat tubular heating element for short heating up times and optimum energy transfer.



Deep fat fryer: flat tubular heating element swivelling in the pan, easy to clean and safe.



CNS-Range: finely ground CNS surface with U-shaped collector channel with drain.



Induction Range: large surface induction for optimum handling of small sauce pans.

PALUX FunctionLine

Single-pan, dual-pan, large-pan deep fat fryers

*Single-pan deep fat fryer
with open base unit*



*Eco-frit dual-pan deep fat fryer
with open base unit*



*Eco-frit large-pan deep fat fryer
with open base unit*



Features:

- **Seamless, deep-drawn CNS pan with foam-retarding zone** and surrounding anti drip moulding, in radius design, prevents the fat from overflowing and simplifies cleaning,
- **inside the pan, hinged, patented, flat tubular heating element** with integral working and safety thermostat for optimum temperature control, energy transfer and safety,
- **fat melting setting with reduced heat output** for gentle fat treatment,
- **basket support at the front**, easy to handle,
- **surrounding anti drip moulding** protects against overflow and in-flow,
- **ball drainage valve at the bottom**,
- **Eco-frit deep fat fryers with electronic control** for extra operating convenience and frying performance, **touch control buttons**, digital displays with set/actual temperature. **4 buttons for temperature and time pre-selection**, control with automatic cooking time extension for optimum frying results, **display to check oil/fat life**,
- **Eco-frit large pan deep fat fryer** for preparing large quantities and products,
- **base unit with open cabinet**, closed on three sides.



Description:	Single-pan deep fat fryer	Dual-pan deep fat fryer	Eco-frit large-pan deep-fat fryer
Order No.	829 196 / 921 564*	829 218 / 921 572*	922 021
Pan size mm	220 x 340 x 190	220 x 340 x 190	470 x 350 x 190
Pan capacity per litre	8.5 – 11	8.5 – 11	22 – 28
Control range °C	103 – 180 / 95 – 190	103 – 180 / 95 – 190	95 – 190
Total connected load kW	8.0	16.0	16.0
Voltage	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz
Dimensions in mm (LxWxH)	400 x 800 x 750/900	600 x 800 x 750/900	600 x 800 x 750/900

* Design options: single and dual pan deep fat fryer with electronic Eco-frit control



PALUX FunctionLine

Cooker, Chip Scuttle, Bain-Marie

Cooker GN 1/1
with open base unit



Chip scuttle GN 1/1
with open base unit



Bain-Marie GN 1/1
with open base unit



Features:

- Can be heated wet or dry for different methods of preparation, such as boiling, stewing and keeping warm,
- seamless, deep-drawn, corrosion-resistant CNS pan in radius design for simple cleaning,
- swivelling, patented, flat tubular heating element in the container for direct heat transfer,
- working and safety thermostat built into the heating element for optimum temperature control, long life and safety,
- bottom draining via ball drain valve,
- base unit consisting of open cabinet, closed on three sides,
- optional, swivable heat emitter.

Features:

- Chip scuttle with top-mounted heat emitter for even warming,
- seamlessly welded CNS pan for simple cleaning,
- base unit consisting of open cabinet, closed on three sides.



Pasta cooker: Four automatic basket lifts incl. water supply and removable standpipe.

Features:

- External, insulated tubular heating element for indirect heating for short heating up times,
- thermostatic temperature control up to 100 °C,
- safety thermostat provides protection against over-heating and running dry,
- seamlessly welded CNS pan for simple cleaning,
- bottom draining via ball drain valve,
- base unit consisting of open cabinet, closed on three sides.

Description:	Cooker GN 1/1	Pasta cooker GN 1/1	Pasta cooker GN 1/1 with 2/4 lifting tackle	Chip scuttle GN1/1	Bain-Marie GN1/1	Bain-Marie GN2/1
Order No.	828 874 / 828 882*	949 957 / 949 965	956 899 / 956 902	829 226	829 153	829 188
Pan size mm	308 x 509 x 240	308 x 509 x 240	308 x 509 x 240	308 x 509 x 215	308 x 509 x 215	630 x 509 x 215
Pan capacity litres	35	35	35	–	–	–
Total connected load kW	7.0 / 7.6	7.0	7.0	0.6	2.0	4.0
Voltage	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	230V 1N 50/60 Hz	230 V 1N 50/60 Hz	400 V 3N 50/60 Hz
Dimensions in mm (LxWxH)	400 x 800 x 750/900	400 x 800 x 750/900	600 x 800 x 750/1120	400 x 800 x 750/900	400 x 800 x 750/900	800 x 800 x 750/900

* Cooker: Version with top-mounted heat emitter (0.6 kW)

PALUX FunctionLine

Pans

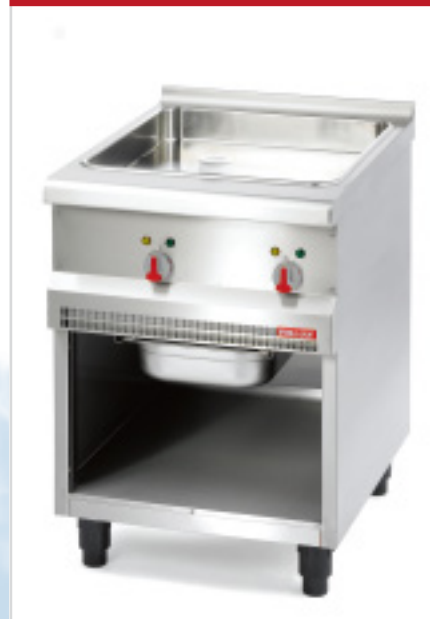
Pan 400
with open base unit



Pan 600
with open base unit



Induction pan 600
with open base unit



Multi-functional units for several different applications.



Features:

- **For frying, steaming, boiling and stewing,**
- **highly polished CNS cooking surface** for perfect results, with extremely low heat radiation and easy cleaning, even when in use,
- **special built-on frying plate** for rapid heating-up times and rapid, even, heat distribution,
- **seamless, deep-drawn CNS pan** with surrounding anti drip moulding in easy-to-clean radius design,
- **thermostat sensors built into the plate** for optimum temperature control and safety,
- **large drain stopper** for easy transfer of food down into GN containers,
- **base unit** consisting of open cabinet, closed on three sides.
- **Induction pan** consists of a special technique underneath the hot plate. The solid coated vacuum soldered copper base and induction coils activate heat through a magnet field.
- **A multifunctional universal tool** used in the prearrangement and preparation of meals with extra capacity, productivity and energy efficiency.

Description:	Pan 400	Pan 600	Pan 800 CC / SC	Induction pan 600
Order No.	829 129	829 145	879 140 / 880 125	876 491
Pan size mm	330 x 569 x 75	530 x 569 x 75	680 x 580 x 75	530 x 569 x 75
Pan/container capacity litres	13	21	29	21
Cooking surface mm	330 x 470 / 569	530 x 470 / 569	680 x 480 / 580	530 x 470 / 569
Heating zones	1 x 4.8 kW	2 x 3.5 kW	1/3 – 3.5 kW / 2/3 – 7.0 kW	2
Control range °C	95 – 250	95 – 250	95 – 250	80 – 220
Total connected load kW	4.8	7.0	10,5	8.0
Voltage	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz
Dimensions in mm (LxWxH)	400 x 800 x 750/900	600 x 800 x 750/900	800 x 800 x 750/900	600 x 800 x 750/900

PALUX FunctionLine

Pan 800 Plus, Kettle

Pan 800 Plus W
with open base unit for GN 1/1 container



Features:

- **Versatile Gastronorm GN 2/1 multi-function unit** for frying, steaming, cooking and stewing,
- **seamless, deep-drawn CNS pan** with radii for easy-cleaning, bottom in sandwich construction,
- **polished CNS cooking surface** for best frying and browning results and minimum temperature emission,
- **double-wall insulated cover** for low heat emission and as an additional work surface,
- **toggle control with rotary switch** for temperatures from 60–250 °C,
- **power selector switch with 4 levels** from 33–100% for different applications, ranging from gentle steaming and keeping warm to cooking and frying at high power, individual choice of power levels adapted to quantity and cooking method for energy-saving preparation,
- **large lockable ball valve** with 60 mm diameter.

Description:	Pan 800 Plus / W
Order No.	941 646 / 942 251
Cooking surface / pan size mm	680 x 580 x 210
Max. pan capacity litres	80
Max. filling level litres	60
Control range °C	60 – 250
Total connected load kW	13.5
Voltage	400 V 3N 50/60 Hz
Dimensions in mm (LxWxH)	800 x 800 x 750/900
Water connection	G 3/4" inlet temp. max. 50 °C

Kettle 80 ltrs



Features:

- For boiling, steaming, stewing, and keeping warm big quantities of food such as soups, potatoes, dumplings, rice, vegetables, meat, milk and others from 60–100 °C.
- **The closed permapress heating system** assures perfect range of temperature and indulgent and energy-saving cooking.
- **Gentle cooking without burning** due to optimum temperature within the jacket (110 °C).
- **Toggle operation with a rotary switch** for two output stages to switch from start cooking phase to main cooking phase.
- **Rotary switch for manual temperature regulation** acts as an energy adjuster in six steps for individual adjustment of food, quantities and applications.
- **Pressure indication** of the steam generator is shown by an analog manometer.
- **Double-wall insulated cover.**

Description:	Kettle 80 ltrs
Order No.	880 780
Nominal cap. / Useful cap. ltrs	80 / 93 with 4 cm boiling rim
Range of temperature °C	60 – 100
Internal diameter of kettle mm	584
Internal height of kettle mm	410
Total connected load kW	15.6
Voltage	400 V 3N 50/60 Hz
Dimensions in mm (LxWxH)	800 x 800 x 750/965
Water connection	KW / WW 3/4"

PALUX FunctionLine

Grill pans, large steel ranges

Grill pan 600
with open base unit



Grill pan features:

- **Grooved, special steel frying plate** for visually appealing grill pattern; plate slopes down to the front,
- **heating element directly under the frying plate** for optimum energy transfer,
- **integral working thermostat** in the plate for optimum temperature control,
- **safety thermostat** provides over-heating protection,
- **high power** for short heating up times,
- **tight drain stopper**, GN container in base unit for grilling and frying residues,
- **base unit as open cabinet**, closed on three sides.

Large range 800
with open base unit



Features of Large ranges:

- **Large ranges with steel cooking surface** to make it easy to move pots and pans around,
- **all-round, seamlessly deep-drawn U-shaped collection groove** for collecting food residues and liquids, with bottom draining,
- **heating zones infinitely variable between 95–380 °C**, ideal for different temperature ranges on the cooking surface,
- **integral working and safety thermostat** for optimum temperature control and over-heat protection,
- **base unit as open cabinet**, closed on three sides,
- **optional Large range 800 with baking oven GN 1 1/2**; muffle of baking oven in hygiene version with removable suspension racks; strong, insulated, smooth, heavy-duty door.



Grill pan 600 with grooved special steel frying plate for visually appealing grill pattern.

Description:	Grill pan 600	Large range 600	Large range 800	Large range 800 with baking oven GN 1 1/2
Order No.	829 307	832 200	832 219	833 134
Cooking surface mm	530 x 465	—	—	—
Large steel cook. area mm	—	347 x 617	651 x 617	651 x 617
Heating zones kW	2 x 5.0	2 x 3.5	4 x 3.5	4 x 3.5
Dimensions of baking muffle mm	—	—	—	535 x 520 x 250
Control range	100 – 250 °C	1 – 10	1 – 10	1 – 10
Total connected value kW	10.0	7.0	14.0	Large cooking area 14.0 Baking oven 4.6
Voltage	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz
Dimensions in mm (LxWxH)	600 x 800 x 750/900	600 x 800 x 750/900	800 x 800 x 750/900	800 x 800 x 750/900

PALUX FunctionLine

CNS ranges

CNS range 600
with open base unit



CNS range 800
with open base unit



CNS range: polished CNS surface for cooking and frying.

Features of the CNS ranges:

- **CNS ranges are versatile** and can be used for cooking up to frying steaks,
- **polished CNS cooking/frying surface** for best cooking and frying results with low heat emission and easy cleaning,
- **all-round, seamlessly deep-drawn U-shaped collection groove** for collecting food residues and liquids; with bottom draining for simple cleaning,
- **cooking surface in sandwich construction** with even temperature distribution,
- **integral working and safety thermostat** for optimum temperature control and overheat protection,
- base unit as open cabinet, closed on three sides,
- optional CNS range 800 with baking oven GN 1 1/2; muffle of baking oven in hygiene version with removable suspension racks; strong, insulated, smooth, heavy-duty door.



The separate heating zones allow cooking and keeping warm at the same time.

Description:	CNS range 600	CNS range 800	CNS range 800 with baking oven GN 1 1/2
Order No.	829 234	829 242	833 126
Frying/cook. surface mm	347 x 617	651 x 617	651 x 617
Heating zones kW	2 x 3.5	4 x 3.5	4 x 3.5
Dimensions of baking muffle mm	—	—	535 x 520 x 250
Total connected value kW	7.0	14.0	CNS range 14.0 Baking oven 4.6
Voltage	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz
Dimensions in mm (LxWxH)	600 x 800 x 750/900	800 x 800 x 750/900	800 x 800 x 750/900

PALUX FunctionLine

Ceramic ranges



Features:

- **Flush, seamless, glass ceramic cooking area** for cooking and keeping warm, for best cleaning and cooking utensil handling,
- **infinitely variable temperature range** from 70–500 °C for high performance and short pre-cooking times,
- **temperature safety control** as protection against overheating,
- base unit as open cabinet, closed on three sides,
- optional Ceramic range 800 with baking oven GN 1 1/2; muffle of baking oven in hygiene version with removable suspension racks; strong, insulated, smooth, heavy-duty door.



Description:	Ceramic range 400 2 heating zones	Ceramic range 800 4 heating zones	Ceramic range 800 4 heating zones, with baking oven GN 1 1/2
Order No.	829 250	829 269	833 142
Ceramic surface mm	394 x 688	794 x 688	794 x 688
Heating zones kW/mm	2 x 3.5 / per 270 x 270	4 x 3.5 / per 270 x 270	4 x 3.5 / per 270 x 270
Dim. of baking muffle mm	–	–	535 x 520 x 250
Total connected load kW	7.0	14.0	Ceramic range 14.0 Baking oven 4.6
Voltage	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz
Dim. in mm (LxWxH)	400 x 800 x 750/900	800 x 800 x 750/900	800 x 800 x 750/900

PALUX FunctionLine

Induction ranges, Induction wok



Features:

- **Multizone and surface induction** for optimum use of cooking surfaces; also suitable for several smaller pans,
- **high temperature precision and control**, so that even sensitive foods can be perfectly prepared without problem,
- **electronic pan recognition**, ideal for à-la-carte business, no heating up times, immediately ready for use and significantly lower energy consumption,
- **no risk of burning onto the Ceramic surface**, because only minimal residual heat on the cooking surface,
- **low thermal impact** in the kitchen for best working conditions and a pleasant environment,
- **flush, seamless glass ceramic cooking surface** for cooking and keeping warm, for best cleaning and cooking utensil handling,
- **base unit as open cabinet**, closed on three sides,

Features:

- **High quality glass ceramic wok bowl**, no risk of burning on and easy to clean,
- **no heating-up time, therefore immediately ready for use**,
- **electronic recognition of the wok** for direct energy transmission and saving of time and energy,
- **stepless temperature control** and high temperature accuracy for spot-on cooking,
- **base unit as open cabinet**, closed on three sides.

Description:	Induction range 400	Induction range 800	Induction range 800 Plus	Induction range 800 transverse	Induction wok
Order No.	877 567	877 568	877 570	877 571	877 572
Cooking area mm	394 x 688	794 x 688	794 x 688	794 x 688	Wok pan Ø 300
Heating zones kW/mm	2x 5.0 Ø 270	4x 5.0 Ø 270	2x 5.0 Ø 270 4x 3.5 per 260x135	2x 5.0 Ø 270 Cooking zone, front	1
Total connected load kW	10.0	20.0	24.0	10.0	5.0
Voltage	400 V 3N 50 Hz	400 V 3N 50 Hz	400 V 3N 50 Hz	400 V 3N 50 Hz	400 V 3N 50 Hz
Dim. in mm (LxWxH)	400 x 800 x 750/900	800 x 800 x 750/900	800 x 800 x 750/900	800 x 800 x 750/900	400 x 800 x 750/900

PALUX FunctionLine

Gas ranges

4-burner gas range
with open base unit



4-burner gas range
with baking oven GN 1 1/2



Features:

- **Extremely deep-drawn cooking recesses** prevent food from burning on and simplify cleaning,
- **atmospheric burners with protected pilot flame** for safe and economical operation,
- **manual ignition and temperature control**,
- **CNS sliding grill** for simple moving about of pots and pans,
- **gas shut-off valve**,
- **base unit as open cabinet**, closed on three sides,
- **optional Gas range 800 with baking oven GN 1 1/2**; muffle of baking oven in hygiene version with removable suspension racks; strong, insulated, smooth, heavy-duty door.



Description:	2-burner gas range	4-burner gas range	4-burner gas range with baking oven GN 1 1/2
Order No.	800 511	800 945	800 740
Hotplates kW	1 x 5.0; 1 x 7.0	2 x 5.0; 2 x 7.0	2 x 5.0; 2 x 7.0
CNS cooking hob mm	1 x 370 x 700	2 x 370 x 700	2 x 370 x 700
Total rated thermal load kW	12.0	24.0	24.0
Dim. of baking muffle mm	—	—	535 x 520 x 250
Total connected load kW	—	—	4.6
Voltage	—	—	400 V 3N 50/60 Hz
CE Id. No.	0085 CN0056	0085 CN0056	0085 CN0056
Dimensions in mm (LxWxH)	400 x 800 x 750/900	800 x 800 x 750/900	800 x 800 x 750/900

PALUX FunctionLine

Gas pan, Large gas steel range 800

Gas pan 600
with open base unit



Large gas steel range 800
with open base unit

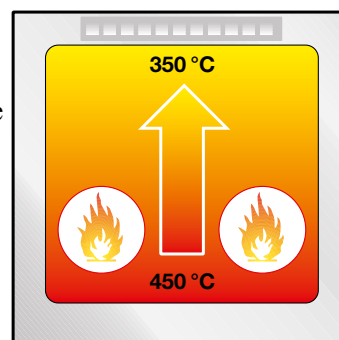


Features:

- For frying, steaming, boiling and stewing,
- two atmospheric burners with pilot flame for safe operation and economical working,
- thermo-electric ignition fuse and piezo ignition,
- thermostatic temperature control from 100 – 250 °C for high output and optimum cooking results,
- highly polished CNS cooking surface with perfect frying results, extremely low heat emission and simple cleaning, even during operation,
- special, top-mounted frying plate for shortest heating up times and quick, even heat distribution,
- gas shut-off valve,
- base unit as open cabinet, closed on three sides.

Features:

- Large gas range with steel cooking area for simple moving around of cooking utensils,
- two atmospheric burners located at the front; separate, infinitely variable manual controlled,
- pre-cooking at the front at temperatures of up to approx. 450 °C. Finish cooking at the back,
- piezo ignition, ignition burner with pilot flame and thermo-electric ignition fuse,
- gas shut-off valve,
- base unit as open cabinet, closed on three sides.



Description:	Gas pan 600	Large gas steel range 800
Order No.	836 656 DE	836 737
Pan size mm	530 x 569 x 75	–
Pan/container capacity litres	21	–
Frying surface mm	530 x 470	–
Cooking surface mm	–	651 x 617
Heating zones kW	2 x 5.0	2 x 6.0
Control range °C	100 – 250	100 – 450
Total rated thermal load kW	10.0	12.0
CE Id. No.	0085 CN0057	0085 CN0058
Dimensions in mm (LxWxH)	600 x 800 x 750/1100	800 x 800 x 750/1100



PALUX FunctionLine:

The optimum solution for every need





Functionality all along the line

The more individually the kitchen equipment is tailored to the needs of an economically run establishment, the better it is for productivity, organization and efficiency.

The PALUX FunctionLine product range provides functional kitchen technology with powerful, ergonomic and multi-functional stand units, whether in

- the high-class hotel and catering business,
- system gastronomy or
- large-scale catering.

Depending on the type of business, size and demands, the individual components of the modular product line can be combined in various ways.

The standard unit widths of 400, 600, 800 and 1200 mm impose no limits on the individual combination possibilities of the modular kitchen system – given an interconnected, ergonomically maximized work-

ing height of 900 mm, mounted on feet or a plinth. Whether as a practical single unit or right up to assembly in a block, no limits are imposed on planning the installation.

The FunctionLine therefore also stands for optimum space utilization and the organization of rational and flexible work processes. A kitchen, which is designed exactly to meet requirements and space conditions, increases productivity, **improves organization and staff deployment** and therefore ensures an all-round, pleasant working atmosphere.



PALUX, the solution partner – always the right choice

Since more than 60 years a good address for innovative product ideas and 'made in Germany' quality: the PALUX plant in Bad Mergentheim.



The PALUX company with its development centre, the production facilities and the practice forum for customer training and product demonstration is located in the middle of Germany. The know-how and competence of more than 250 employees guarantee reliability, expertise and fast responsiveness to our customer's requirements.

Our customers are gastronomes, caterers, investors, architects and specifiers. We work with global hotel chains, business and social catering, but also the restaurant owners around the corner. No project is too small or too big for us. The results are PALUX kitchens which make you more successful. **This is our understanding of the PALUX Contracting Excellence.**

With a PALUX kitchen, everything runs smoothly and work is really enjoyable!



Our service is available for you around-the-clock! Our large service network means that there are always PALUX employees or partners very close to you.



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KITCHENS WITH CONCEPT

