



PALUX
KITCHENS WITH CONCEPT

TOUCH 'N' STEAM / BASIC 2011 QL
- The standard control system

Combi steamer with 20 inserts for GN 1/1 longitudinal rack position

Basic version with four manual modes of operation:

- Steam
- Hot air
- Combi-steaming
- Vitalization
- plus: 9 default preparation methods

Advantages at a glance:

- Innovative, easy to read, self-explaining, capacitive high resolution touch screen for safe and fast operation
- Data entry by decimal keyboard or scrollbar
- Multilingual display
- Additional functions like fan-wheel autoreverse, 5 programmable fan speeds, fan wheel with interval function, timer function from 1 min to 24 hrs, timer function with preselection of start time or end time, Temp-Active (preheating and cooling of the cooking chamber by using residual heat), E/2 energy saving
- Multi point core temperatur probe
- CombiStep 4 program steps function
- Panorama door with 2-ply glazing
- Hygiene cooking chamber for easy cleaning
- Retractable spray
- USB port
- Heat exchanger
- Prepared for Energy optimization
- Temperature range from 30 - 250°C and humidity from 0 - 100%
- Insertion longitudinal for 20 racks GN 1/1
- Roll in trolley with 20 racks GN 1/1 included
- Door hinged on the right



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Specifications

Ordre number	E2011 LBRN TBUW00
Dimensions (L x W x H) mm	1115 x 875 x 1925
Total connected load kW	44,0
Voltage V/Hz	400V, 3N, 50/60 Hz
Fuse A	3x 63A
Direct heat mission kW	5,28
Latent heat mission kW	7,92
Steam emission kg/ h	11,66
Range of temperature °C	30 - 250
Kind of inserts GN	1/1
Quantity of inserts	20
Grate distance mm	67
Banquet system plates	80/120 (Ø 320 mm / 280 mm)
Water drain Ø mm	50
Water supply	2x G ¾ A KE/ KWE

We reserve the right to make technical changes.

Optional:

- Liquid cleaner
- Lower connected load
- Ethernet port
- Fat filter QL
- Software Cookbook
- Software Special programs
- Software Baking operation