



**PALUX**  
KITCHENS WITH CONCEPT

**TOUCH 'N' STEAM / BASIC 621 QL**  
- The standard control system

### **Combi steamer with 7 inserts for GN 2/1 longitudinal or crosswise 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 3-ply glazing
- Hygiene cooking chamber for easy cleaning
- Temperature range from 30 - 250°C and humidity from 0 - 100%
- Insertion crosswise for 7 racks GN 2/1 resp GN 1/1 or insertion longitudinal for 7 racks GN 1/1
- Bakery norm 400 x 600 mm and Maxi-system
- Door hinged on the right



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## Specifications

Ordre number	E621 QBRN 000000
Dimensions (L x W x H) mm	980 x 795 x 840
Total connected load kW	18,6
Voltage V/Hz	400V, 3N, 50/60 Hz
Fuse A	3x 32A
Direct heat mission kW	2,23
Latent heat mission kW	3,35
Steam emission kg/ h	4,93
Range of temperature °C	30 - 250
Kind of inserts GN	2/1
Quantity of inserts	6 + 1
Grate distance mm	67
Banquet system plates	24 (Ø 320 mm / 280 mm)
Water drain Ø mm	40
Water supply	2x G ¾ A KE/ KWE

*We reserve the right to make technical changes.*

### Optional:

- Door hinged on the left
- Powder or liquid cleaner
- Retractable spray
- USB port
- Heat exchanger
- Ethernet port
- Fat filter QL
- Prepared for Energy Optimisation
- Condensation hood for single unit
- Condensation hood for combi-mix
- Software Cookbook
- Software Special programs
- Software Baking operation