



**PALUX**  
KITCHENS WITH CONCEPT

**TOUCH 'N' STEAM / BASIC 623 SL**  
- The standard control system

### **Combi steamer with 6 inserts for GN 2/3 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 3-ply glazing
- Hygiene cooking chamber for easy cleaning
- Temperature range from 30 - 250°C and humidity from 0 - 100%
- Door hinged on the right



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### Specifications

Ordre number	E623 SBRN 000000
Dimensions (L x W x H) mm	550 x 629 x 764
Total connected load kW	6,3
Voltage V/Hz	400V, 3, 50 Hz
Fuse A	3x 16A
Direct heat mission kW	0,76
Latent heat mission kW	1,13
Steam emission kg/ h	1,67
Range of temperature °C	30 - 250
Kind of inserts GN	2/3
Quantity of inserts	6
Grate distance mm	60
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
- Lower connected load
- Powder or liquid cleaner
- Retractable spray
- USB port
- Heat exchanger
- 4-ply door glazing
- Energy efficiency kit  
(consisting of heat exchanger and 4-ply door glazing)
- Design black edition with door hinge on the right or left
- Ethernet port
- Fat filter SL
- Condensation hood
- Software Cookbook
- Software Special programs
- Software Baking operation
- Prepared for Energy Optimisation