



PALUX
KITCHENS WITH CONCEPT

TOUCH 'N' STEAM / COMFORT 623 SL - The premium control system

Combi steamer with 6 inserts for GN 2/3 longitudinal rack position

Comfort version storing nine basic preparation methods from manual mode of operation up to automated SmartCooling Operation:

- Manual operation
- Cookbook in program list or pictogram operation
- Category operation
- Favorites operation
- Special programs
- SmartCooking
- Baking operation
- Vitalization
- 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
- Retractable spray
- USB port
- Temperature range from 30 - 250°C and humidity from 0 - 100%
- Door hinged on the right



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Specifications

Ordre number	E623 SCRN 0Bu000
Dimensions (L x W x H) mm	550 x 629 x 764
Total connected load kW	6,3
Voltage V/Hz	400V, 3N, 50/60 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
- Powder or liquid cleaner
- 4 ply door glazing
- Ethernet port
- Fat filter SL
- Energy efficiency kit
(consisting of heat exchanger and 4-ply door glazing)
- Lower connected load
- Heat exchanger
- Condensation hood
- Prepared for energy optimization
- Sous-Vide probe