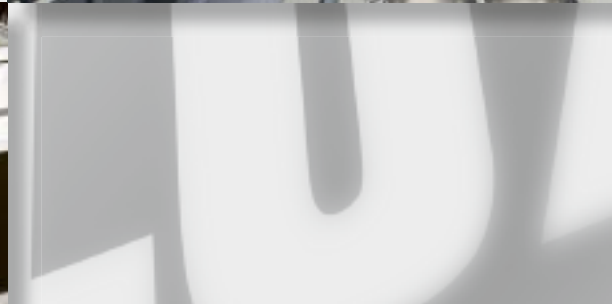
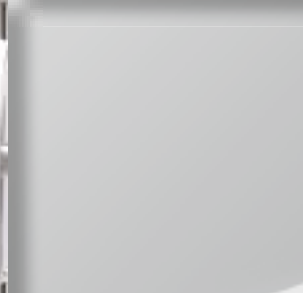


PALUX PRODUCT OVERVIEW

QUALITY À LA CARTE



PALUX

KITCHENS WITH CONCEPT

PALUX products –

for high-quality kitchen equipment with system!



For more than 60 years, PALUX has been amongst the most important manufacturers of high-quality kitchen equipment for all areas of the hotel and restaurant trades, communal and company catering. Our many years of experience as complete kitchen producers enable us to know that a professional kitchen is always an investment requiring careful consideration to guarantee success for the customer, even in the long term. At PALUX we accompany every project from

- the stages of individual **advice, demand analysis and high-quality development,**
- via tailored **planning using CAD and production,**
- right through to the professional **assembly and final handover** of the kitchen **ready to use** – and we care for an optimal start of the new kitchen.

Today, around 300 employees are committed to creating complete economical solutions from various different catering concepts.

Our work always centres around the customer and his/her own particular needs. And therefore, PALUX can offer you

- one of the broadest ranges of products **for all sizes and types of business,**
- one of the most comprehensive **sales and service networks** for professional kitchen technology,
- a team of experienced experts who **also follow up and supervise the 'kitchen' project on site** for you and
- a constant supply of **new, market-orientated product ideas** from the internal PALUX development office.



PALUX: One-stop competence!



The PALUX product range:



- **Hot-Air Steamers** – for gentle and economical cooking!



- **Topline/Toplevel Twin-Go** – modular, powerful and a system design that protects your investment!



- **FunctionLine** – ultramodern functionality and diversity of application!



- **BistroLine** – modular, flexible and economical!



- **Maître** – Cooking without boundaries!



- **ProfiLine** – The product for large quantities!



- **Pressure Steamer** – for rapid, perfect meal preparation!



- **Cook'n Roll** – for the mobile action kitchen!



- **Fry Star** – always perfect frying results



- **Salamander** – useful additional equipment!



- **Dishwashing Systems** – clarity without compromise!



- **Furniture and Refrigeration Systems** – perfect basis for complete kitchens!



installations



Instruction, training, information



Maximum customer satisfaction

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PALUX Touch 'n' Steam Hot-Air Steamer:

A passion for cooking!

PALUX Touch 'n' Steam hot-air steamers are some of the most versatile appliances used in horeca business, institutions or catering. A large variety of appliances, a high level of flexibility and preparation capacity are used with the smallest demand of space. The high level of economy, the innovative energy saving PALUX technology end up in most wanted appliances for food preparation and cooking in either à la carte or banquet style.

The pioneering PALUX Touch 'n' Steam Generation combines the proven quality concept with such benefits as:

- More ease of use and user confidence,
- more creativity,
- more flexibility and versatility,
- higher appliance diversity,
- an inspiring design.

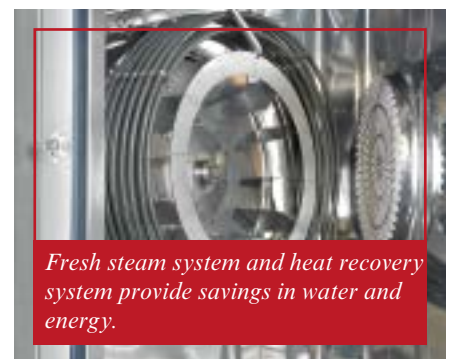


Four in One – maximum capacity and performance.



Simply convincing:

- The PALUX fresh steam system.
- Integrated heat recovery system – **significant lower consumption of water and energy.**
- Four in One rack – **maximum capacity and performance.**
- Triple safety glass door – **minimum heat radiation and significant energy saving.**
- Eco-Dual Autoclean System.



Product Portfolio:

PALUX Touch 'n' Steam for every level of capacity. The space saving all-rounder SL series starting with 6 x GN 2/3, 6 x GN 1/1, 10 x GN 1/1, and ending as duo station in 623 SLD and 611 SLD. The highlighting units in terms of capacity and flexibility are available as 6 x GN 1/1 QL, 10 x GN 1/1 QL and 20 x GN 1/1. For higher production capacity all sizes 6 x GN 2/1 QL, 10 x GN 2/1 QL and 20 x GN 2/1Q are available.

All models are available as a **basic or comfort model.**

- **The Basic model** offers all essential food preparation features: steaming, hot-air steaming, hot-air and

vitalizing. Useful additional features such as various ventilator speeds, cycles, automatique quantity control and more are available.

- **The Comfort model** offers nine different operation and programme screens from manual operated to fully automated smart cooking with all of its additional features. This model always provides the right solution for every user.
- **A colour TFT touch panel**, fully integrated in the hygienic glass panel, offers a high standard of safety, user-friendliness, and functional design. The clearly arranged monitor, with controls and display in one element, provides information in a large display.

***PALUX Touch 'n' Steam 611 SL**
with condensation hood*



***PALUX Touch 'n' Steam 623 SL**
with 6 slides for GN 2/3*



***PALUX Touch 'n' Steam 611 SL**
with 6 slides for GN 1/1*



***PALUX Touch 'n' Steam 1011 SL**
with 10 slides for GN 1/1*



***PALUX Touch 'n' Steam 611 QL**
with 7 slides for GN 1/1*



***PALUX Touch 'n' Steam 1021 QL**
with 11 slides for GN 2/1*



***PALUX Touch 'n' Steam 2011**
Roll-In Trolley with 20 slides for GN 1/1*



Das PALUX Topline Kitchen Concept:

The latest in economic cooking.



The PALUX Topline programme as a modular system solution that is a safe investment and uses innovative technology for a wide variety of organisational layouts.

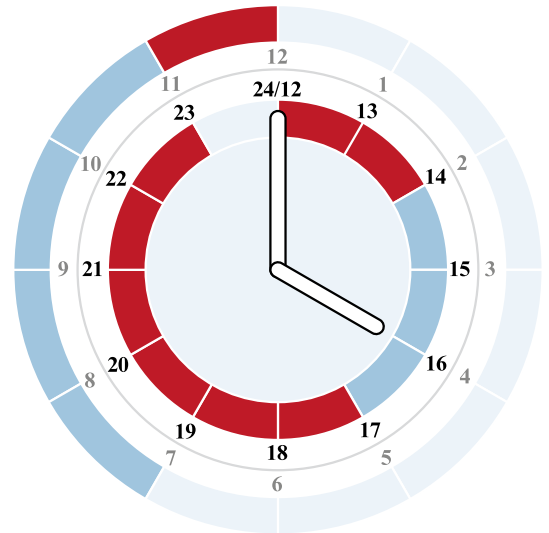
Advances in detail:

- **Short distances**, perfect communication, independent work, less space required, top ergonomics and optimum user comfort,
- **effective use of personnel** through best possible use of multifunctional appliances in every full capacity situation,
- **extremely pleasant working atmosphere** due to less stress, less idle time and the latest in appliance engineering,
- **perfect hygiene** as appliances are extremely easy to clean, and due to the patented appliance connecting system.



The PALUX Topline multifunctional appliances: In use non-stop.

- One appliance can be used **around the clock for several different types of preparation** – both in pre-production and in the à-la-carte business.
- One multifunctional appliance replaces many others – thus there is **more room in the kitchen**, and the **total connected load of the kitchen is reduced**. It is also possible to connect to an energy optimisation system.
- **Included in the product range:** Deep Fat Fryers, Chip Scuttle, Bain-Marie (GN 1/1, GN 2/1), Pasta Cooker, Kettle, Vario Pan M, Grill Pan, Induction Wok, Gas Ranges, Gas Pan, Baking-Ovens GN 1 1/2, Work-Tops, variable Base Cabinets.



■ Preparation

■ Cooking

Vario Pans 400/600/800



Vario Cooker GN 1/1



Vario Ranges 600/800



Ceramic Ranges 400/800



Induction Ranges 400/800



Vario Pan Plus



The PALUX Topline Twin-Go:

Usable on both sides, operable on both sides.



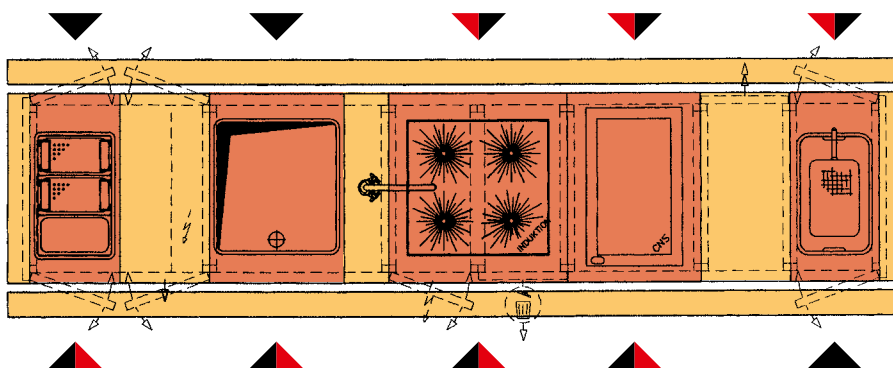
Optimum working conditions due to uniform height of all work areas in the PALUX Topline Twin-Go.



Practical front working shelf as an extra extended work and serving surface.

The ideal Topline solution for limited spaces: PALUX Topline Twin-Go, the compact space-saving miracle, ensures maximum kitchen output in a very small area. And this means:

- If installed in open space, you can **walk all the way round it, use and operate it fully on both sides**,
- extremely short distances even if installed in a U-shape in a Cooking Centre arrangement,
- **a modular system construction** with individually combinable **multifunctional appliances**,
- absolute ergonomics, since all work areas are of a **uniform height**,
- it is **extremely hygienic** due to flush connecting system and common-sense radiused construction,
- **a variable appliance base unit system** – also usable on both sides – with different installation variants.



Work top
 Thermal
 Operation and work area
 Work area



The symbol of effectiveness in a very small area: Topline Twin-Go.

The technology:

- Topline Twin-Go appliances for use on both sides and **with operational controls on one or two sides** – flush joins for **easy handling** of pots and pans,
- high energy-saving,
- pleasant atmosphere due to **low heat radiation**,
- **extremely easy to clean** due to large radii and deep-drawn pans,
- **In the PALUX Topline Twin-Go range:** Ceramic Ranges, Gas Ranges, Induction Wok, Bain-Marie, Baking-Oven GN 2/1 and Work Tops.



If installed in open space, you can walk all the way round it and use it fully on both sides: The PALUX Topline Twin-Go.

Vario Pans 400/600



Induction Ranges 400/800



Vario Cooker GN 1/1



Vario Ranges 600/800



Single-, Dual-Pan Deep Fat Fryers



The PALUX FunctionLine:

Functional and efficient!



Compact and efficient: PALUX FunctionLine arranged as a cooking island.



Cooker: Folding, flat tubular heating element for quick heating up and optimum transfer of energy.



CNS range: Finely polished CNS-surface with U-collector channel in radius design with drain.

The PALUX FunctionLine is a modular product line, the individual components can be assembled in various combinations according to type of operation, size and requirements.

- **Maximum functionality and variety of applications**, with versatile multifunctional units and many practical details.
- **Variable assembly modules:** In the form of useful single units, as a line along the wall or as a free-standing line or island.
- **Extensive range of appliances:** Deep Fat Fryers, Chip Scuttle, Bain-maries GN 1/1 and GN 2/1, Pasta Cooker, Pans, Grill Pan, Hob-, Steel-, Ceran-, Induction Ranges, Pan 800 plus, Gas Pan, Gas Hot Plate 800, Baking-Ovens GN 1 1/2 and Work Tops.



Induction range: Multiple induction for the optimum handling of several small pans.



Pan: The highly polished roasting surface guarantees even roasting and cooking results.



Well organised, even where space is limited: The PALUX FunctionLine, freestanding or in a line along the wall.

The advantages at a glance:

- **Functional system** – efficient appliances, energy saving, ergonomic, safe and simple to operate,
- **multifunctional appliances** for different cooking methods, available around the clock – for greater kitchen output,
- **perfect hygiene** provided by very easy-to-clean appliances, proven and tested, patented connecting system,
- easy to assemble; **flexible as an add-on or extension,**
- **a large number of appliances** which can be used in any combination,
- **high-quality** chrom-nickel steel finish, extremely robust and durable,
- **maximum economy** as a result of energy-saving methods, minimum heat radiation from appliances, **consistent ease of cleaning and maximum user benefit.**

Pans 400/600/800
on base cabinet closed on three sides.



Cooker GN 1/1
on base cabinet with folding door.



Induction Ranges 400/800
on baking oven GN 1 1/2



CNS Ranges 800
on base cabinet, closed on three sides

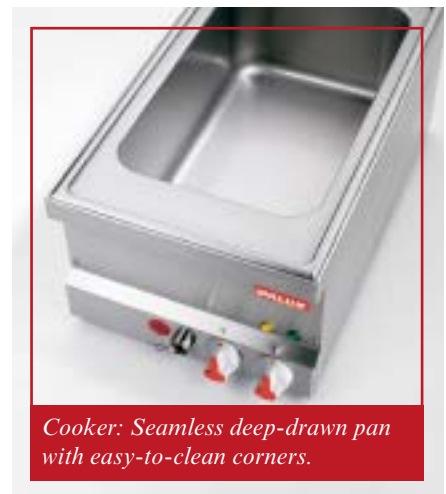


Single-, Dual-Pan Deep Fat Fryers
on base cabinet with folding door.



PALUX BistroLine:

Modular and flexible!



The PALUX BistroLine – the modular concept for flexibility and economic efficiency. The individual components are flexible and can be combined in various ways to produce entire systems, according to requirements, size and type of operation. The versatile program offers:

- **Flexibility** through modular design and compact modular dimensions,
- **maximum efficiency** from powerful, energy-saving appliances, which are also multifunctional,
- **very easy to clean** because of smooth surfaces and seamless deep-drawn pans,
- **maximum user convenience** because appliance functions are straightforward and easy to operate and control,
- **high quality**, nickel-chromium steel finish – robust and extremely durable.

The possibilities:

Every catering establishment is subject to different demands. With **PALUX BistroLine** you can be most flexible in planning, based on the modular system.

- **Powerful individual appliances** that are versatile and mobile.
- **Appliances on a modular base cabinet** with two assembly options:
- **Type 1 – Appliances without splashback**, as an individual, mobile appliance on base with closed top for individual assembly according to requirements. For cleaning, the appliances can easily be moved.
- **Type 2 – Appliances with splashback and tight appliance connection system.** Can be assembled on a variable base to form a perfect appliance combination that satisfies requirements.
- All appliances incorporated into a **seamless worktop as BistroLine Plus drop-in units.** Suitable base cabinets in various designs make customised solutions possible for compact, professional kitchens or front cooking.

The **PALUX BistroLine** and **BistroLine Plus** units are a **complete range of appliances**, available in lengths of 400 and 600 mm: Deep Fat Fryers, Chip Scuttle, Bain Marie GN 1/1, Cooker GN 1/1, Roasting Dish, Griddle Plate, Steak and Sausage Grill, Ceramic Ranges, Induction Ranges, Induction Wok, 2-Plate Electric Range, 2-Burner Gas Range, Gas Grill and Gas Lava Stone Grill, Work Tops and variable Base Cabinets.



PALUX BistroLine Plus as drop-in option in a seamless work top on modular base cabinets.

Single-, Dual-Pan Deep Fat Fryers
for healthy, low fat frying.



Cooker GN 1/1:
Cooking, slow-cooking and keeping warm.



Pans 400/600:
Roasting, cooking, steaming, braising.



Induction Ranges (1/2)
for cooking and roasting.



Steak Grills 400/ 600
for grilling and roasting.

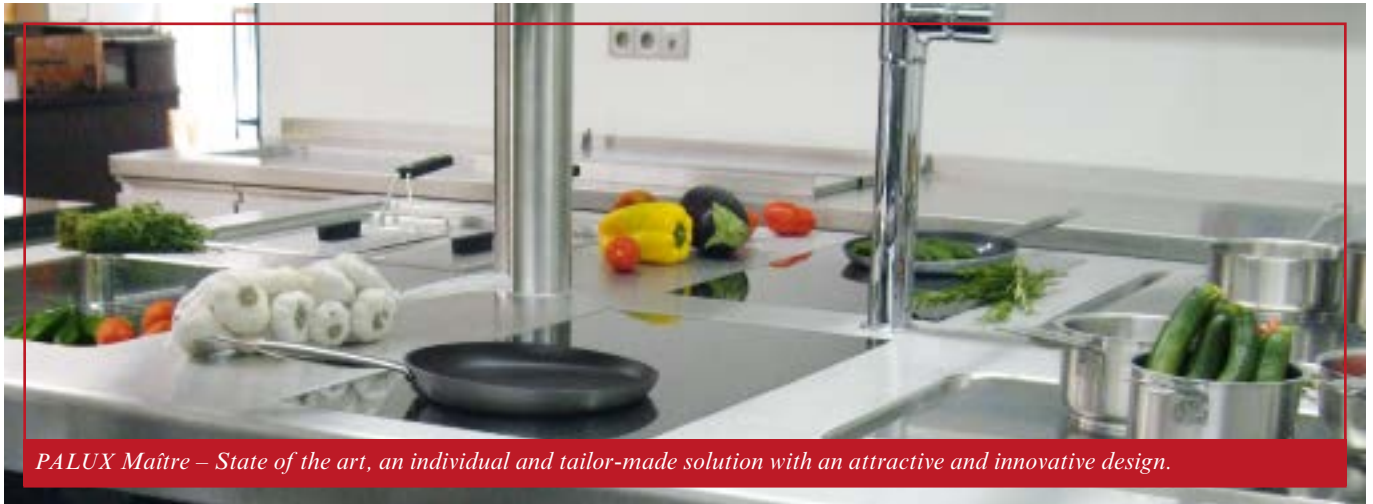


2-Burner Gas Range
for cooking and roasting.



PALUX Maître:

Cooking without boundaries!



PALUX Maître – State of the art, an individual and tailor-made solution with an attractive and innovative design.

PALUX Maître the unique and functional solution for highest quality, custom-made and seamless cooking systems as an appealing design. PALUX Maître offers an upper limit of functions and many benefits in use by means of its solid construction, ergonomics, flush and easy to clean surfaces.

- **Ergonomic operation** with continuous, removable control panel in custom colours of your choice.
- **Ceran hobs flush and seamlessly** integrated into the work top.
- **Cooker and pan as seamless deep drawn welded-in pans.**
- **CNS hob with revolving gutter.** Downward drain.
- **High performance and compact deep fat fryers as a drop in unit of the series Fry Star.**
- **Assembly on site, plinth or CNS** kicking strip.

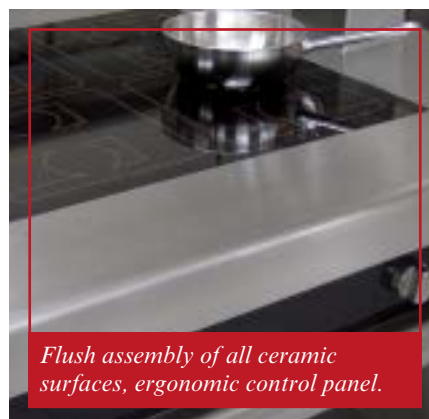
- **Cooking island as a system with modular top and base cabinets.**
- **Modular base cabinet system in standard or hygiene H2,** operable from one or both sides.
- **Attractive design with generous radii** and revolving chamfered edges.
- **Perfect finish to cover plate.**
- **Diversity of thermal components** as welded in and fitted units as desired.
- **Appliance configuration and versions operable from one or both sides.**



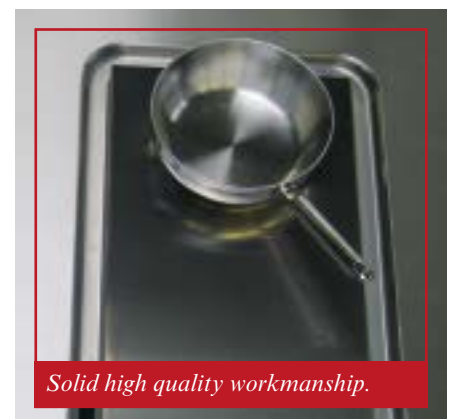
System with a modular top and base unit, non-warping cover as a solid construction. 4 mm.



Attractive designed coverplate with fine finish.



Flush assembly of all ceramic surfaces, ergonomic control panel.



Solid high quality workmanship.



PALUX Maître: thermal components seamlessly welded for perfect hygiene.



Hygiene cover with a perfect finish to cover panel.

Product Range:

- Ceramic, CNS, Gas and Induction Range, Hot Plate as single zone, multi zone as well as surface Induction, Induction Wok, Pan, Steak Grill, Bain-Marie, Cooker, Pasta Cooker, Deep Fat Fryers, heated Working Area, Baking Oven, operable from one or both sides.

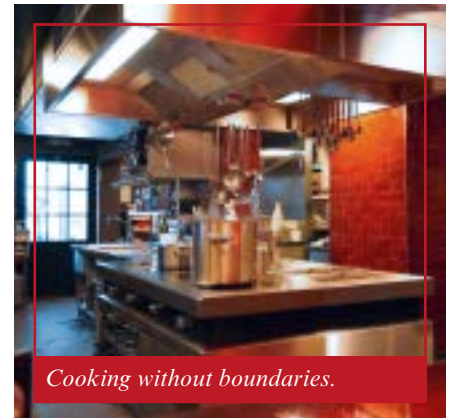


Coloured control panels as desired.



Solid workmanship of oven worktop.

- **Variable base cabinet systems** with a variety of different designs, operable on one or both sides. Range of variants: Open Elements, Drawers, Folding Doors, Heated Cabinet, Heated Drawers, Installation Cabinets and many more.



Cooking without boundaries.

The PALUX ProfiLine:

The product for large quantities!



PALUX ProfiLine, the modular high capacity programme, connected with u-shaped-profiles. Gas-Boiling Kettle 100 ltrs., Gas-Tilting Bratt Pan, Gas-Char Grill 800.

PALUX ProfiLine the new heavy duty line of equipment designed for all catering operations an institutions-production.

- **Complete range of appliances for installation in in line or as a block, for individual solutions.** For installation on height adjustable feet or on a plinth
- **Diversity of high capacity thermal components** – gas or electrical operated
- **Efficient connection of appliances by means of u-channels** for easy cleaning and perfect water protection.
- **Easy and safe handling** with rotary switches and flush integrated self-explaining electronic controls
- **Temperature, time, timer functions programmes** are individually adjustable via keypad.
- **Double jacket kettles** – electric or gas operated – with prease temperature control
- **Automatic Tilting Bratt Pans and Kettles**
- **Electric and Gas heated Baking Ovens GN 2/1.**
- **Open Base Cabinet** available in standard hygiene execution as well as in hygiene execution H2.
- **Deep Fat Fryers** with user-friendly control panel and integrated keypad.



Kettles for gentle and energy saving cooking.



Automatic tilting bratt pan



Gas-Char Grill 800 with choice of different grates



Standard base cabinet in hygiene execution

Gas Tilting Bratt Pan GN 2/1



Electric Tilting Bratt Pan GN 3/1



Gas Kettle 100 ltrs.



Electric Kettle 100 ltrs.



Gas Char Grill 800



- **Product Range with a diversity of electrical or gas operated thermal components:** Ranges with Hot Plates or Solid Tops, Ceramic or Induction Ranges, Gas Ranges or Gas operated Solid Tops; Baking Ovens GN 2/1, Kettles, Tilting Kettles; Tilting Bratt Pans, multifunctional Pans, Gas-Char Grills, Bain-Maries, Pasta-cooker, spreaders as well as a full range of base cabinets.

6-Burner Gas Range with Gas Oven GN 2/1



The PALUX Pressure Steamer:

Steam quickly and gently!



PALUX pressure steamer – perfect cooking results in no time.

PALUX Pressure Steamers for reliable preparation in just a few minutes by combining pressure and steam. The benefits:

- **Multiple application possibilities** of steaming, blanching, poaching, pasteurising, regenerating and slow cooking,
- **compact, powerful table top unit** occupying minimum space and with large cooking compartment for 3 x GN 1/1 – 65 mm,
- integrated steam generator with fresh steam system for **rapid availability of steam and optimum heat transfer**,
- **enter temperature to the exact degree** for low temperature and pressure cooking,
- **foil keyboard with touch panel** and digital displays,
- **easy to operate** by entering temperature, cooking time, core temperature on the numeric keyboard,
- **automatic cooking programs** with up to 99 programs,
- **start time preselection** up to 24 hours ahead,
- **AQA – automatic adjustment** to the quantity being cooked,
- integral heat recovery **uses waste steam and condensation**,
- integral water softener with **hardness adjustment** protects the unit,
- strong, double-walled door with **security door latch**,
- **easy-to-clean cooking chamber** with radiused walls.



Reliable operation at the push of a button.



Large cooking compartment for 3x GN 1/1 – 65 mm and core temperature sensor.



Simple and secure door latch.



Integrated water softener.

The PALUX Cook'n Roll:

The fashion-conscious promotion module.

PALUX Cook'n Roll is a flexible system of compact table-top appliances which is particularly versatile and easy to use. The Cook'n Roll also offers:

- **Extreme flexibility** in promotions due to the efficient, repeatedly reusable and mobile table-top appliances,
- **13 easily transportable** individual components as an 'on-the-spot' mobile promotion kitchen,
- particularly **space-saving** due to compact dimensions,
- extremely easy to operate,
- short heating-up times for **immediate availability**,
- some units can be used for **several different applications**,
- **ergonomic working height** of 200 mm only,
- made entirely of **high-grade chrome-nickel steel** – hence durable and very easy to clean,
- **drop-in units for modular system solutions** with various substructure options, therefore also ideal as additional equipment for restaurants or basic equipment for chain operations.



PALUX Deep Fat Fryers Fry Star:

Always perfect frying results!



Dual-pan deep fat fryer version D plus with automatic basket lift and oil / fat pump and filtration system

The new compact and high-performance PALUX deep fat fryer series is easy to operate and guarantees perfect frying results.

- **Easy operations** due to integrated keypad flush with a big digital display.
- **Two different control panels with different connected loads.** The customer can choose the right alternative according to his / her demands. The Plus version offers more functions.

- **Programming of customers' specific parameters**, e. g.: acoustic signal, AQA-automatic quantity adjustment, standby functions and others.
- **Swivelling flat tube heating element, electronic temperature**, extension of oil life cycle and perfect energy transmission.
- **Seamless deep drawn insulated pan** with large radii, easy to clean.
- **Pan with a large cold zone** for better taste, extended lifetime of oil and fat.
- **Dual Oil / Fat Filtration System** with coarse- and micro filters to remove frying / baking residues. Ideal oil / fat treatment extend the usage and increase the profitability.



Swivelling flat tube heating element



Base cabinet with oil / fat filtration system

Product Range:

- **Four Versions** as a floor mounted or drop in unit with two different control panels,
- **Single-Pan Deep Fat Fryer** in 200 / 300 / 400 mm length,
- **Dual-Pan Deep Fat Fryer** in 400 mm length,
- **multiplicity of accessories** with oil / fat pump and filtration system and automatic basket lift.

Single-Pan Deep Fat Fryer Version A



Single-Pan Deep Fat Fryer Version B



Single-Pan Deep Fat Fryer Version C plus



Dual-Pan Deep Fat Fryer Version D plus



PALUX Salamander:

Top notch solutions for every kitchen!



Salamander VarioLift C for quick and intensive browning and for energy saving.

PALUX Salamander, an additional kitchen appliance to scallop, gratinate and to keep warm dishes and plates. Benefits:

- **Compact design** in different sizes, adjustable for table top, upper shelf or on brackets,
- **series Vario Lift with HighLight heating system** for fast heating up times, intensive browning results and to save energy,
- **the energy saving alternative** for small portions and individual dishes – plate recognition, immediately ready to use, individual regulation of four heating stages,
- **flexible height adjustment:** Heating zones and baking grates can be adjusted according to type of food and browning stage,
- **in view and under control:** appliance open on three sides. All dishes are in sight at all times,
- **automatic plate recognition** or GN containers for better comfort while in use, security due to automatic engaging and disconnecting of the radiator,

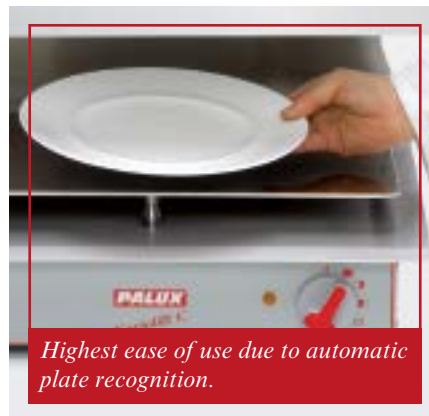
- **broad product range:** Salamander S1 with one heating zone, Salamander S2 with two heating zones, Salamander Vario Lift and Vario Lift C, C plus with four heating zones each.



Salamander Variolift HL plus



Salamander Variolift C plus



Highest ease of use due to automatic plate recognition.



Easy handling through balanced weight system.



Electronic control with keypad flush, digital display.



Easy to clean due to folded up plate set-up area.

The PALUX Dishwashing Systems G-Series:

Energy-saving, economical, efficient.



PALUX dishwashing systems are supplied as undercounter, push-through or corner models in a number of efficient design variants to suit your everyday need. The plus points:

- **Excellent cleaning results** due to rotating cleaning and rinsing system,
- **optimum filtering of lye and economical consumption of water and energy** due to twin-surface strainer system,
- **maximum user convenience** through visually displayed, interactive user interface; additional checks, adjustments and service information via the standard keyboard,
- large space inside dishwasher with **large insert height**,
- deep-drawn tank and removable wash-system makes **cleaning extremely easy**.





The GSC 600 as a corner unit with loading and unloading tables, glasswasher GSC 400 underneath unloading table.



*Hygiene and economy:
Glasswashing machine GL.*



*Compact and variable: The Series
GSC 400 dishwashing machines.*

The product range:

- Glasswashing machine GL,
- dishwashing machines series GSC 400,
- dishwashing machines series GSL 500, GSC 600 and GSC 700 with suitable loading and unloading tables,

and as suitable addition:

- Water conditioning systems as well as detergents with dosing devices.



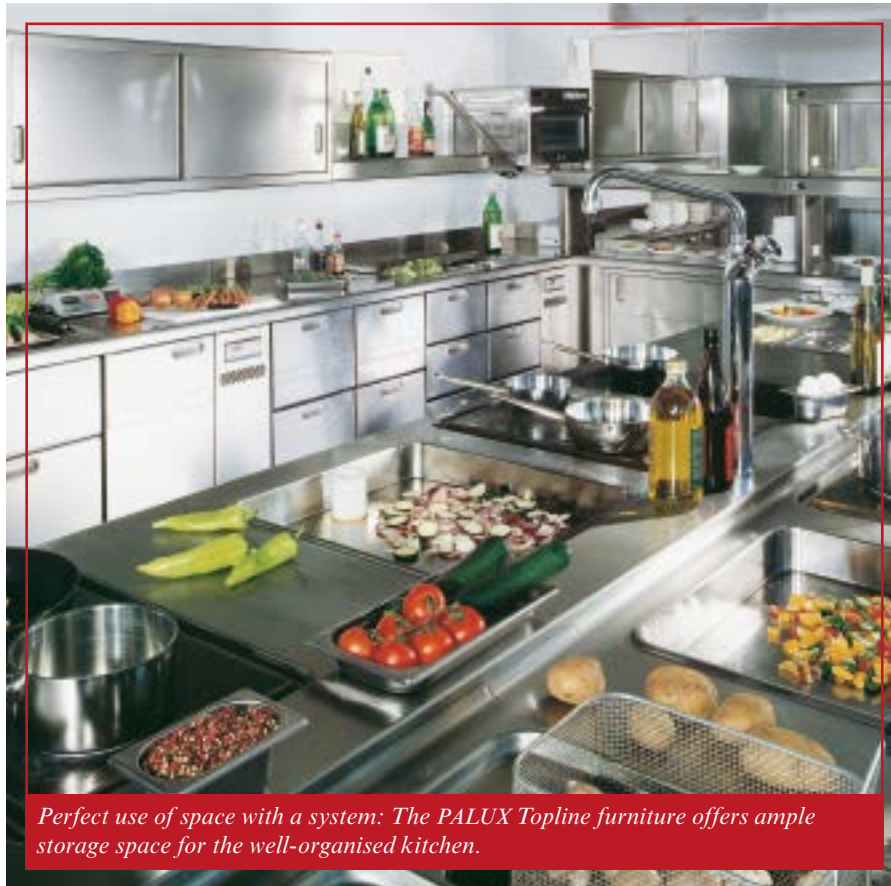
*GSL 500
as a push-through model.*



GSC 700 as a push-through model with loading and unloading tables with integrated splashback.

The PALUX Furniture-Systems:

The perfect solution for complete kitchens.



Perfect use of space with a system: The PALUX Topline furniture offers ample storage space for the well-organised kitchen.

The PALUX furniture range offers **maximum functionality and practical benefit** for the professional kitchen:

The wide range of base cabinets, refrigeration and deep freezing elements, work tops, top cabinets and boards are an optimal base for a perfect work flow in the kitchen.

You can choose between two options:

- **PALUX Ecoline** as a front design with integrated bevelled handles and versatile built-in work surface options
- **PALUX Topline** as a front design with integrated recessed handles with a radii design, together with work surfaces with patented connection system. This allows that the kitchen is realized as an integrated solution from a single source.



Properly tidied: plenty of storage space and work surfaces.

The PALUX furniture range is particularly impressive on account of

- **its modular structure oriented on gastronorm dimensions** – this renders the furniture elements enormously flexible and versatile in combination; it can also be integrated individually within each kitchen,
- **the self-supporting construction**, made entirely from high-grade stainless steel,
- fitting details such as entirely **smooth-surfaced cupboard interiors**, radius design in front and back, drawers with internal radii, smooth connections between workbenches and appliances,
- **base cabinets in different heights** ensure more ergonomics in the kitchen.



Everything in its place: preparation perfectly organised.



Well organised: smooth work surfaces with saladette and chilled sub-structures.



Workbenches tailor-made for perfect work processes and top hygiene.



Individual work benches and solutions to issue food as planned.



Perfectly designed work areas.

- **comprehensive program of refrigeration and deep freezing elements with refrigeration machine and installation compartment.** Electronic control with energy saving key, integrated alarm system, foam integrated evaporator system and interior in hygienic design are an extra configuration,

- **work tops standard in 2 mm material thickness,** additional CNS reinforcing strips and a drip nose on the sides assure highest quality and longevity,



Integral solutions for a variety of dishwashing systems.



Well organized in preparation of meat.

- **optional cupboard interiors in hygienic design, H2 – floor shelf, side and back walls welded in radius design to be tight and seamless.** Perforated knobs for supporting rail for height adjustable storage shelf or perforated supporting rails with integrated tilt protection fulfil ease of cleaning and hygiene for highest demands.



Modular and powerful system solutions, e.g. company catering.

PALUX kitchen systems in practice:

Tailor-made solutions ...

At PALUX we always consider the kitchen as a complete unit which must be able to fulfil the requirements of an efficient catering company in every respect. The experience shows that the more individually the kitchen is tailored to the respective type of business, the personnel structure and the range of dishes served, **the higher is the productivity of the kitchen.**

Therefore, PALUX offers all manner of different **long-term safe-investment kitchen concepts** which can help the caterer achieve his full potential for success.

The spectrum of PALUX services is ideal for all types of catering:

- traditional catering – from the country inn to the starrated restaurant,
- hotel business,
- system catering,
- in communal, company and social catering,
- in fast-food, chain operations and for all areas of gastronomic experience.



Whether for the traditional restaurant trade, hotel business or even company catering – if it's a matter of professional kitchens, PALUX Toplevel kitchen technology is always in its element.



PALUX Topline for maximum performance and creativity in the star restaurant.



PALUX FunctionLine for compact and functional heating in the international hotel trade.

... for every size and type of business.



PALUX BistroLine plus in the form of front cooking for customised and efficient solutions.



PALUX Topline – the modular, powerful system solution in company catering.

PALUX kitchen systems in practice:

The ideal size for any requirement!

The more individual the kitchen equipment is tailored to the requirements of an efficiently operating company, the better it is for the productivity, organisation and efficiency.

With a reasonable concept, the correct equipment with a useful and well thought out form of organisation, “Cooking without stress” is absolutely possible, in particular also with all positive influences on the qualitative and economic result.

Depending on the target group, type of company, size and requirements, with their wide range of products, PALUX provides the **suitable solution for every demand**. Whether it is a solution concept based on the modular system components or seamless cooking systems in the corresponding design, PALUX finds the correct solution for each customer-specific desire. **PALUX is your partner** if it concerns the realization of customized and integral kitchen equipment.



PALUX Topline-Twin-Go guarantees the optimal utilisation of available Kitchen space. For operation on both sides.



PALUX Topline as a compact kitchen solution.



Individual, tailor-made concept based on PALUX Maître.

... for every size and type of business.



PALUX Topline Twin-Go for optimum space utilization..



PALUX BistroLine Plus free standing line for operation on one side.

Consultancy, planning, fitting and service: The PALUX programme ...

1. Advice and demand analysis

Different catering concepts require individual analysis of the structure of the business, the range of dishes offered, the number of guests.

The consultancy discussion helps us to ascertain where both the demand and the use of your new kitchen lie.

On the basis of this, we can construct economic total concepts which are not only exactly tailored to your business requirements, but also take the restaurateur's own personal goals and ideas into account.

2. Design and planning

All PALUX partners are experienced practitioners, familiar with kitchen processes, who are advised and supported by a team of professional kitchen planners and chefs.

Each PALUX kitchen is planned individually using CAD, meaning that the client can have an exact picture of the overall design even at this stage. This is how close cooperation with our customers leads to **'tailor-made efficiency'**.



3. Project management

In order for the extension, renovation or installation of a kitchen to be handled with a great degree of time and cost efficiency, **we at PALUX follow the project intensively right from the construction phase.** As an on-site service provider, we can be relied upon to oversee the installation of your new kitchen, and place the emphasis on cooperation with all the specialist tradespeople involved.

4. Installation and delivery

The most up-to-date manufacturing techniques allow us to produce tailor-made kitchens with efficiency. Experienced PALUX employees will then ensure the expert fitting of all kitchen components, check functionality and finally hand the **'turn-key'** kitchen over to you, the customer.

5. Training and introduction

We will of course familiarise **the chefs with the operations of the new kitchen directly on site.** Additional opportunities for training are offered by the **PALUX Praxis Forum**, set up especially for this purpose.

The perfect choice for every size of enterprise!



... for success à la carte.

6. Customer service

Here at PALUX, we never abandon our customers after they have purchased a kitchen. Instead, we make sure that your kitchen will continue to operate with a **high degree of operational safety**.

In order to be able to calculate kitchen costs and to avoid breakdowns, our service concept includes a **variety of agreements 'for all eventualities'**:

- The **Spot-Service** offers all services on call,
- **preventive Maintenance** means inspection for early diagnosis of problems,
- **maintenance Plan** is an ideal insurance for any kind of breakdown.

In addition to this, PALUX offers a complete service in areas of chemical and water treatment, including the relevant **water conditioning and purifying agents**.

Our service team is ready and waiting 360 days a year – quick, expert service with its own on-site stock of replacement parts.



SPOT-SERVICE
(with or without agreement)

PREVENTIVE
MAINTENANCE

MAINTENANCE
PLAN

WATER
CONDITIONING
AND PURIFYING
AGENTS

PALUX

SERVICELINE

THE PALUX SERVICE AGREEMENTS



PALUX, the solution partner – always the right choice

Since more than 60 years a prime 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 praxis 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' requirements.

Our customers and partners are gastronomes, caterers, investors, architects and specifiers. We work with global hotel chains, business and social catering, but also with 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

