

PALUX ProfiLine

The new generation for
high volume production!



PALUX
KITCHENS WITH CONCEPT

PALUX ProfiLine – The new generation for high volume production!

Modular system with flexible connection system.

Maximum functionality, ergonomics and hygiene.

Heavy duty, reliable technology.

Great variety of thermal components.

PALUX ProfiLine the new heavy-duty line of equipment designed for all catering operations and institutions who require high volume production. A modular line of equipment connected with u-shaped profiles, as line or block installation. Powerful performance guaranteed – either gas or electrical operated.

PALUX Advantages:

- **Assembly as line or block installation** for modular systems.
- **Connection with u-shaped profiles** for 50, 100 and 150 mm length.
- **Diversity of powerful thermal components**, electrical or gas heated.
- **Easy and self-explaining handling** via keypads or rotary switches.
- **Temperature, running-start time and programs** separately adjustable via integrated keypad.
- **Open base cabinets** hygiene execution.
- **Surfaces of Bratt Pans made of special steel-sandwich construction** for even distribution of heat.
- **Double-jacket Kettles- electric or gas operated**, precise temperature control and energy-saving cooking.
- **Automatic Tilting Bratt Pans and Kettles.**
- **Deep Fat Fryers with integrated keypad**, digital displays, individual setting of time and temperature.




Powerful Gas Range

Pan bottom made from special steel

Radius construction, easy to clean

Base cabinet in hygiene version

Premium technology and finishing.

- **Proven technology** and **solid workmanship** of all components.
- **2 mm worktops.**
- **Ranges with 2, 4 or 6 rings / burners.**
- **Flush integrated Ceramic tops.**
- **Oven GN 2/1**, electric or gas-heated.
- **Deep Fat Fryers with** seamless deep drawn insulated pan.

Product Portfolio:

- **Diversity of thermal components in electric or gas heated: Ranges** – Solid top or Ceramic surfaces, Gas Ranges with open burners or solid tops, Ovens with size GN 2/1, Kettles, Tilting Pans, Vario Pans, Griddle Plates, Char Grill, Bain Maries, Vario Cookers, Pasta Cookers, Fryers, Infill tables and base cabinets.
- **Installation on height adjustable feet or plinth.**
- **Wide range of accessories.**


Double jacket kettle

Tilting Kettle with spring loaded lid

Gas-Char Grill for perfect grill pattern

Deep Fat Fryers

... for baking and frying meat, fish, potatoes, vegetables etc.



Basket bracket on front side



Swivelling Flat tube heating element



Integrated keypad flush in front panel

PALUX Features:

- **Seamless deep drawn pan** with easy to clean radii and big foam breaking zone.
- **Swivelling flat tube heating element** with an integrated electronic temperature thermostat and an independent safety thermostat ensures precise temperature regulation, **energy transmission and safety**.
- **Easy to operate control panel** with an integrated keypad flush.
- **Electronic Plus control panel** with a digital display for actual and preset temperature. **4 keys for variable adjustment of temperature and time**. Memory for up to 20 frying cycles. Programmable oil and grease utilization time for an optimum control of grease usage. **Automatic adjustment of frying time** for perfect food quality. Stand-by function.
- **Range of temperature** from 50 – 190 °C with precise temperature recognition of +/- 1 °C.
- **Automatic fat melting cycle** in preheating phase.
- **Stand-by function** to save energy.
- **Automatic power** when supply cut-off swiveling heating elements.
- **Dual filter system as a removable** and easy to clean coarse- and micro filter. This ensures the absorption of all frying leftover.
- Optional oil / fat pump and filtration system.



Dual-Pan Deep Fat Fryer D Plus

Bain Marie

... wet heated, to keep side dishes, soups, sauces, vegetables etc. hot.



PALUX Features:

- **Flush seamless deep-drawn pan** with radial construction made of stainless steel 1.4301, complete drainage due to drain valve.
- Pan suitable to suspend GN containers.
- **Indirect heating with tube heating elements** for short preheating times.
- **Range of temperature from 30 to 100 °C.**
- **Safety thermostat** to prevent overheating.
- **High quality heat insulation.**
- Drain tap towards the base cabinet.
- Optional with swivelling water supply tap and Hygiene base cabinet H2.



Bain Marie GN 1/1



Bain Marie GN 2/1 with water supply

Cooker / Pasta Cooker

... as multifunctional device. Wet and dry heated for different cooking methods from cooking, to boiling, poaching, braising and keeping hot.



Manual adjustable water inlet



Swivelling flat tube heating element



Integrated overflow pipe

PALUX Features:

- **Flush seamless integrated pan** made of stainless steel 1.4571 in radii construction. Complete drainage of pan due to drain valve.
- Swivelling flat tube heating element in the pan with integrated operation and safety thermostat for **optimum energy transmission and temperature control as well as easy to use and clean.**
- Automatic power supply cut-off when swivelling heating element.
- Wet heated usable as Pasta Cooker with integrated stand pipe for the discharge of stark. Also usable as multifunctional cooker.
- **Pasta Cooker with 2 automatic basket lifts** to lower and lift pasta baskets. Electronic control with a digital display, start/stop button.
- **Pasta Cooker with manual water supply.** Swivelling tap for easy filling. Controlled water supply during the preparation of pasta.



Cooker GN 1/1



Pasta Cooker GN 1/1

Pan

... as multifunctional pan for frying, roasting and steaming small portions.



Gas-Pan with thermostatic temperature regulation

Highly polished stainless steel grilling surface

PALUX Features:

- **Flush deep drawing** pan seamless weld into top. Easy to clean.
- **High polished stainless steel surface** ensures best roasting results. Sandwich construction with vacuum soldered copper plate for ideal heat distribution.
- **Sandwich construction of top with vacuum – soldered steel or copper core** for high thermal conductivity and even heat distribution.
- Short preheating times.
- Thermostatic temperature regulation and Safety Temperature Limiter.
- **Drain plug Ø 60 mm** to drain food easier into GN 1/1 container.
- **Gas version:** burner with thermo-electrical ignition fuse, temperature control, piezo ignition and pilot flame. Gas stop valve.



Gas-Pan 600



Pan 800 SC

Griddle Plate

... as a versatile appliance to roast and grill meat.



High quality Fry Top



Circumferential collection channel



Surrounding channel with drain down to the base cabinet

PALUX Features:

- **Seamlessly welded in u-shape channel** revolving all around for easy cleaning.
- Downwards drain into GN containers for food residues and liquids.
- **Solid reliable steel cooking surface for high thermal conductivity and even heat distribution.**
- Quick heating-up times due to **flat tube heating elements.**
- Thermostatic temperature regulation and safety temperature limiter.

- **Gas-Griddle Plate:** Double - rod burner with thermo electrical safety device, **thermostatic temperature control**, piezo ignition and pilot flame for stand-by mode, integrated gas stop valve.



Griddle Plate 800



Gas-Griddle Plate 800

Gas Char-Grill

... for grilling and frying with the perfect grill pattern. Perfect for short-fried meat, fish, vegetables etc.



Perfect Grill Pattern



Different Grates



Base Cabinet in Hygiene Version H2



High-quality Lava Stones

PALUX Features:

- **Charcoal effect due to heavy duty lava stones.**
- **Four different stainless steel grates** suiting your requirements: Z-grate, round bar grate, slatted grate and V-grate.
- Dimensions of **400, 800 and 1200 mm** with **1, 2 or 3 separate heating zones** with individual grates.
- **Manual temperature control, powerful burners** with **pilot flame, piezo ignition, and thermo electrical ignition safety device.**
- **Drip tray GN 1/1 – 65 mm** for each heating zone in the base cabinet.
- **Gas stop valve.**



Gas-Char Grill 800

Ceramic Range

Flush integrated ceramic top with separately adjustable heating zones for cooking and keeping hot.



Flush integrated Ceramic Top

Electric Baking Oven GN 2/1

PALUX Features:

- **Ceramic Range with or without pot recognition** to save energy.
- **Short heating up time** due to radiant heaters.
- Each **heating zone separately adjustable with temperature safety control** as a protection against overheating.
- Ceramic fast cooking zone 4,0 kW connected load.
- Range of temperature between 70 and 500 °C. Energy transmission due to heat conductivity and heat radiation.

Optional:

- **Electric-Oven GN 2/1** with separate adjustable upper and lower heat. Range of temperature from 75 to 300 °C.
- **Easy to clean oven chamber, made of stainless steel, hygienic version.**
- **Oven with** surrounding insulation, double walled folding door, spring loaded and balanced.
- **Removable supports with 3 slots.**



2-Zone Ceramic Range



4-Zone Ceramic Range with pot recognition

Electric Range

... with square hot plates made of a special cast for high thermal conductivity and heat storage.



Space in the basement

PALUX Features:

- **Seamless easy to clean hot plates with spill rings.**
- Fast boiling plates with 7 stroke switch and 4,0 kW connected load ea.
- **All cooking zones with circuit protector for temperature safety,** protection of overheating and energy saving sensor.

Optional:

- **Electric-Oven GN 2/1** with separate adjustable upper and lower heat. Range of temperature from 75 to 300 °C.
- **Easy to clean oven chamber, made of stainless steel, hygienic version.**
- **Oven with** surrounding insulation, double walled folding door, spring loaded and balanced.
- **Removable supports with 3 slots.**



2-Plate Electric Range



4-Plate Electric Range

Induction Range

... for cooking and frying with high power, productivity, energy saving and an ultimate cooking experience.



Seamless flush integrated glass ceramic cooking zone

PALUX Features:

- **Cooking zone with a heat resistant ceramic hob.**
- **Separately controllable heating zones.**
- **Flush seamless and waterproof ceramic hob** integrated into the cover plate.
- **Induction range** as an economical heating system.
- **Short preheating times.**
- **Electronic pot recognition.**

Optional:

- **Electric-Oven GN 2/1** with separate adjustable upper and lower heat. Range of temperature from 75 to 300 °C.
- **Easy to clean oven chamber, made of stainless steel, hygienic version.**
- **Oven with** surrounding insulation, double walled folding door, spring loaded and balanced.
- **Removable supports with 3 slots.**



2-Zone Induction Range



4-Zone Induction Range

Gas Range

... for cooking and roasting. Deep drawn pan in radius construction for easy cleaning.



Deep Drawn Pan



Pot supports made of cast iron



Gas-Baking Oven GN 2/1

PALUX Features:

- **Powerful gas burner** with high efficiency and low emission level.
- **Gas burners on embossed pan surface**, fat and water proof connection to the pan; burners with thermo electrical safety device and protected pilot flame for stand-by mode. Manual ignition and infinitely power control.
- **79 mm deep drawn pan underneath the burners avoids burning of food and allows easy cleaning.**
- **Pan support** made of cast iron. The design of the support allows the use of big and small pots.
- **Gas Stop Valve.**

Optional:

- **Electric-Oven GN 2/1** with separate adjustable upper and lower heat, range of temperature 75 – 300 °C.
- **Gas-Heated Oven GN 2/1** with **thermostatic temperature control**. Burners with pilot flame, piezo ignition and thermo electrical ignition safety device.
- **Heavy duty removable cast iron base**, folded up on three sides, with high heat storage capacity.
- **Oven with** surrounding insulation, double walled folding door, spring loaded and balanced.
- **Removable slides** for 3 x GN 2/1.



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



4-Burner Gas Range with Gas-Heated Oven GN 2/1

Hot Plate

... for cooking, roasting and keeping hot. Perfect handling with small and big pots and pans.



Heavy duty hot plate



Circumferential collection channel



Central mounted high-performance burner

PALUX Features:

- **Hot Plate with steel core.**
- **Revolving seamless deep drawn u-shape channel** to catch food residues and liquids with downwards drain.
- Heating zones adjustable from 95 to 380 °C. Perfect for different temperature ranges on the cooking surface.
- Integrated work and safety thermostat.
- Gas-Hot Plate with a solid fitted steel cooking surface.
- Burners with **thermo electrical safety device** and protected pilot flame for stand by mode.
- **Piezo ignition and protected pilot flame.**
- Gas Stop Valve.

Optional:

- **Electric-Oven GN 2/1** with separate adjustable upper and lower heat, range of temperature 75 – 300 °C.
- **Gas-Heated Oven GN 2/1** with **thermostatic temperature control**. Burners with pilot flame, piezo ignition and thermo electrical ignition safety device.
- **Heavy duty removable cast iron base**, folded up on three sides, with high heat storage capacity.
- **Oven with** surrounding insulation, double walled folding door, spring loaded and balanced.



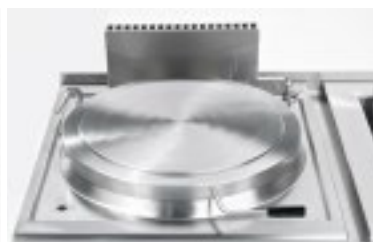
Hot Plate



Gas-Hot Plate

Kettle

... for cooking, steaming, poaching and keeping hot of large quantities.



Top with Anti-Drip Moulding and overflow



Radius Construction, easy to clean



Pressure gauge and water valves integrated in frontpanel

PALUX Features:

- PALUX heating system for gentle and energy saving cooking.
- **Water inlet via swiveling-tap**, cold and hot water valves integrated in the front panel.
- **Internal kettle with radius construction**, bottom made from high-grade stainless steel 1.4571 / BS 320.
- **Electric version:** Heating of steam generation by immersion heating elements. Operation by **rotary knobs with two performance levels**, rapid onset of cooking and continuous cooking stage with reduced power consumption, manual temperature control with six performance levels, optional operation with keypad with electronic temperature control.
- **Optional:** Model with keypad flush and electronic temperature control
- Pressure gauge of steam generator integrated into the front panel.
- **Gas version:** Heating of steam generator by **tubular atmospheric burners** with **safety pilot flame**. Piezo ignition and thermo electrical ignition safety device **and high quality thermal insulation**. Gas connection and **gas stop valve** integrated into the front panel.



Kettle 100 Litres



Gas – Kettle 100 Litres

Tilting Pan

Tilting Pan GN 2/1 or GN 3/1 for frying, steaming, poaching, braising and roasting of large quantities.



Tilting Pan mounted on side rails



Self explaining key pad



Tilting Pan with rounded corners.

PALUX Features:

- The pan is **centrally mounted** between the side beams.
- Simple and precise tilting via key pad operated motor.
- Easy to clean Tilting Pan with rounded corners made of stainless steel 1.4301 with weld-in pan bottom made from high grade special steel with high heat conductivity and even heat distribution.
- Perfect browning results, due to the **blasted surface**.
- Double walled spring loaded and balanced lid with handle bar.
- **Electric version:** Flush integrated keypad for setting of temperature, time, start time and display of actual values. Easy to read display. Tubular heating elements and **high quality thermal insulation**.
- **Gas version:** heating by **atmospheric burners** with piezo ignition and ignition safety device. **Flue gas chimney** in the back, high quality thermal insulation. **Gas stop valve**.



Tilting Pan GN 2/1



Gas-Tilting Pan GN 2/1

Worktables

... as extra work space and for storage.



PALUX Features:

- **Self supporting construction.** Worktop and base cabinet made of stainless steel 1.4301.
- **50 mm worktop made from 2 mm steel sheets**, prepared for U-channel connection. Front side rounded R 19,5 mm, 90° splashback of 30 mm height.
- **Visible surfaces in Microlon finish.**
- **Base cabinet in hygiene execution**, closed on three sides, front side open.
- Optional: folding doors, base cabinets with GN-slides or in hygienic version H2.



Worktable 400 mm



Worktable 800 mm

Technical dates

Description	Art. No.	Dimensions L x B x H [mm]	Connected load [kW] Load natural gas E [kW]	Regulation [°C] Thermostat - Water	Heating zone [kW]	Pan dimensions [mm] Pan content [L] Cooking surface [mm] Pan capacity [L]	Technical details
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Deep Fat Fryers

Single Pan Deep Fat Fryer B-Plus	880 989	400x900x750/900	13,0	50–190		260 x 428 x 338	Useful capacity L: 7,5–9,8 Capacity L: 12,5–14,5
Single Pan Deep Fat Fryer C-Plus	880 990	500x900x750/900	19,0	50–190		360 x 428 x 338	Useful capacity L: 10,0–13,5 Capacity L: 17,0–20,5
Dual Pan Deep Fat Fryer D-Plus	880 991	600x900x750/950	2 x 9,5	50–190		2 x 160 x 428 x 338	Useful capacity L: 2 x 4,5–6,0 Capacity L: 2 x 7,5–9,0

Bain-Marie

Bain-Marie GN 1/1	880 993	400x900x750/900	2,0	30–100		308 x 509 x 215	
Bain-Marie GN 2/1	880 994	800x900x750/900	4,0	30–100		630 x 510 x 215	

Cooker/Pasta Cooker

Cooker GN 1/1	880 995	400x900x750/900	7,0	30–100		308 x 509 x 240 35	
Pasta Cooker GN 1/1	880 996	400x900x750/900	7,0	30–100		308 x 509 x 240 35	
Pasta Cooker GN 1/1 2 automatic lifting baskets	880 997	600x900x750/900	7,0	30–100		308 x 509 x 240 35	

Pan

Pan 600	880 983	600x900x750/900	7,0	95–250	2	530 x 569 x 75 21	
Pan 800 SC	880 978	800x900x750/900	10,5	95–250	2	680 x 580 x 75 29	
Gas Pan 600	881 016	600x900x750/900	10,0	100–250	2	530 x 569 x 75 21	

Griddle Plate

Griddle Plate 600	881 041	600x900x750/900	10,2	50–250	1	450 x 635	
Griddle Plate 800	881 042	800x900x750/900	12,5	50–250	2	650 x 635	
Gas Griddle Plate 600	881 057	600x900x750/900	10,0	100–250	1	450 x 635	
Gas Griddle Plate 800	881 059	800x900x750/900	16,0	100–250	2	650 x 635	

Char Grill

Gas Char Grill 400	881 062	400x900x750/900	11,0		1 x 11,0		Grilling surface: 335 x 640 mm
Gas Char Grill 800	881 063	800x900x750/900	22,0		2 x 11,0		Grilling surface: 2 x 335 x 640 mm
Gas Char Grill 1200	881 064	1200x900x750/900	33,0		3 x 11,0		Grilling surface: 3 x 335 x 640 mm

Ceramic Range

2-Zone Ceramic Range	880 998 / 881 004 T	500x900x750/900	1 x 8,0		2x 4,0 je 275 x 275 mm		Ceramic hob: 375 x 720 mm
4-Zone Ceramic Range	880 999 / 881 006 T	800x900x750/900	2 x 8,0		4x 4,0 je 275 x 275 mm		Ceramic hob: 720 x 720 mm
4-Zone Ceramic Range ith oven GN 2/1	881 000 / 881 008 T	800x900x750/900	2 x 8,0 / 1 x 6,0	75–300	4x 4,0 je 275 x 275 mm		Ceramic hob: 720 x 720 mm Interior: 575 x 665 x 280 mm Connected load: 6 kW

Electric Range

2-Plates Electric Range	881 046	400x900x750/900	8,0		2x 4,0		Dimensions plate: each 300 x 300 mm
4-Plates Electric Range	881 047	800x900x750/900	16,0		4x 4,0		Dimensions plate: each 300 x 300 mm
4-Plates Electric Range with oven GN 2/1	881 049	800x900x750/900	16,0 / 6,0	75–300	4x 4,0		Dimensions plate: each 300 x 300 mm Interior: 575 x 665 x 280 mm Connected load: 6 kW
6-Plates Electric Range	881 048	1200x900x750/900	24,0		6x 4,0		Dimensions plate: each 300 x 300 mm
6-Plates Electric Range with oven GN 2/1	881 050	1200x900x750/900	24,0 / 6,0	75–300	6x 4,0		Dimensions plate: each 300 x 300 mm Interior: 575 x 665 x 280 mm Connected load: 6 kW

Description	Art. No.	Dimensions L x B x H [mm]	Connected load [kW] Load natural gas E [kW]	Regulation [°C] Thermostat - Water	Heating zone [kW]	Pan dimensions [mm] Pan content [L] Cooking surface [mm] Pan capacity [L]	Technical details
Induction Range							
Induction Range 2 round coils	881 009	500x900x750/900	10,0		2 x 5,0		Dim. heating zone: each Ø 270 mm Dim. ceramic hob: 375 x 720 mm
Induction Range 4 round coils	881 011	800x900x750/900	20,0		4 x 5,0		Dim. heating zone: each Ø 270 mm Dim. ceramic hob: 720 x 720 mm
Induction Range 4 round coils with oven GN 2/1	881 013	1000x900x750/900	20,0 / 1 x 6,0	75 - 300	4 x 5,0		Dim. heating zone: each Ø 270 mm Dim. ceramic hob: 720 x 720 mm Interior: 575 x 665 x 280 mm Connected load: 6 kW
Induction Range 2 square coils	881 010	500x900x750/900	14,0		4 x 3,5		Dim. heating zone: each 260 x 135 mm Dim. ceramic hob: 375 x 720 mm
Induction Range 4 square and round coils	881 012	800x900x750/900	10,0 14,0		4 x 3,5 / 2 x 5,0		Dim. heating zone: each Ø 270 mm / each 260 x 135 mm Dim. ceramic hob: 375 x 720 mm
Gas Range							
2-Burner Gas Range	880 649	600x900x750/900	15,5				
4-Burner Gas Range	880 646	800x900x750/900	31,0				
4-Burner Gas Range with oven GN 2/1	881 055	800x900x750/900	6,0 / 31,0	75–300			Interior: 575 x 665 x 280 mm Connected load: 6 kW
4-Burner Gas Range with gas oven GN 2/1	880 648	800x900x750/900	39,0	100–310			Interior: 575 x 665 x 280 mm Connected load: 8 kW
6-Burner Gas Range	880 458	1200x900x750/900	46,5				
6-Burner Gas Range with oven GN 2/1	881 056	1200x900x750/900	6,0 / 46,5	75–300			Interior: 575 x 665 x 280 mm Connected load: 6 kW
6-Burner Gas Range with gas oven GN 2/1	880 645	1200x900x750/900	54,5	100–310			Interior: 575 x 665 x 280 mm Connected load: 8 kW
Hot Plate							
Hot Plate	881 043	800x900x750/900	14,0		4x 3,5		Cooking surface: 651 x 617mm
Hot Plate with oven GN 2/1	881 044	800x900x750/900	14,0 / 6,0	75–300	4x 3,5		Cooking surface: 651 x 617 mm Interior: 575 x 665 x 280 mm Connected load: 6 kW
Gas Hot Plate	881 060	800x900x750/900	14,0				Cooking surface: 694 x 715 mm
Gas Hot Plate with gas oven GN 2/1	881 061	800x900x750/900	22,0	100–310			Cooking surface: 694 x 715 mm Interior: 575 x 665 x 280 mm Connected load: 8 kW
Kettle							
Kettle 100 Liter	881 035	800x900x750/900	20,0				Interior: 625 / 380 mm Capacity: 100 Liter
Kettle 150 Liter	881 036	800x900x750/900	25,0				Interior: 625 / 490 mm Capacity: 150 Liter
Gas-Kettle 100 Liter	881 051	800x900x750/900	24,0				Interior: 625 / 380 mm Capacity: 100 Liter
Gas-Kettle 150 Liter	881 052	800x900x750/900	24,0				Interior: 625 / 490 mm Capacity: 150 Liter
Tilting Pan							
Tilting Pan GN 2/1	881 037	1200x900x750/900	13,5	50–250		680 x 570	Pan dimensions: 680 x 570 x 215 mm Capacity: 71 Liter
Tilting Pan GN 3/1	881 038	1500x900x750/900	18,0	50–250		980 x 570	Pan dimensions: 980 x 570 x 215 mm Capacity: 102 Liter
Tilting Pan GN 3/1 Plus	881 039	1500x900x750/900	18,0	50–250		980 x 570	Pan dimensions: 980 x 570 x 315 mm Capacity: 159 Liter
Gas-Tilting Pan GN 2/1	881 053	1200x900x750/900	0,12 / 20,0	100–300		680 x 570	Pan dimensions: 680 x 570 x 215 mm Capacity: 71 Liter
Gas-Tilting Pan GN 3/1	881 054	1500x900x750/900	0,12 / 30,0	100–300		980 x 570	Pan dimensions: 980 x 570 x 215 mm Capacity: 102 Liter



PALUX – always the right choice!



Our service is available for you around-the-clock!
Our large service network means that there are always
PALUX engineers or partners very close to you.

With PALUX you not only receive excellent advice from scratch on. We are also available to give advice in practical operation.

- The know-how and competence of our employees and partners guarantee reliability and expertise to all customers' requirements.
- PALUX offers not only high quality and innovative solutions for any kind of professional catering operations – PALUX services also include support in kitchen planning, installation, commissioning as well as efficient after-sales service.

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