



reddot design award  
winner 2012

PALUX – winner of the product  
design award 2012

# PALUX Touch 'n' Steam

“KEEP ON COOKING”



**PALUX**

KITCHENS WITH CONCEPT

## PALUX Touch 'n' Steam

All of our experience incorporated into a high - performance, intuitive multifunctional device.



### A feel for the essence: good cuisine!

For decades, PALUX Combi-Steamers have been counted among the most versatile appliances in gastronomy. The new PALUX Touch 'n' Steam generation of advanced Combi-Steamers expands this proven concept of quality by adding:

#### ■ Even more user convenience

– State-of-the-art, intuitive touch control panels.

#### ■ Even more creativity

– User-friendly, innovative control variations.

#### ■ Even more flexibility and versatility

– Optimized cooking chamber, higher capacities.

#### ■ An appealing appliance design

– The highlight in every kitchen.

#### ■ The best cooking and baking results

– The standard features in all appliances include 5 programmable fan speeds, interval mode and auto-reverse ventilation, and multi-point core temperature sensor.

#### ■ The lowest operating costs

– New appliance developments with state-of-the-art technology.



## **PALUX touch technology**

Sensor keys for fast fingertips.  
Ingenious Precise Dependable



### **PALUX innovations and benefits**

The new PALUX touch panel control adds fun to work. PALUX has additionally introduced many other innovations and benefits.

#### ■ **Innovative control**

- Easy, intuitive operation.
- Extremely time-saving.

#### ■ **4 in 1 – new rack system**

- Flexible and adapted to individual needs.

#### ■ **Selectable Eco Cleaning System EAC**

- Optimum hygiene, selectable with either solid and liquid cleaner.

#### ■ **Threefold insulated door glazing as standard feature**

- Better kitchen climate and additional energy cost savings.

#### ■ **PrimaClima for any kind of preparation**

- Individually adjustable cooking chamber climate with active humidification and dehumidification ensures optimum results.

#### ■ **Steam Eco System**

- The best climate in the cooking chamber, with considerably reduced operating costs.

#### ■ **AQA – Automatic Quantity Adaptation**

- Automatic adaptation to suit the quantity of food being cooked.





## Design is also a question of quality – Why work without it?

*... maximum innovation!*



### Daily practice shows:

**Only things that are carefully designed run smoothly.**

At PALUX, we make sure that you can concentrate on the important things: The best cooking and baking results for satisfied guests. The new Combi-Steamer generation Touch 'n' Steam assists you with its innovative details and supports your creativity with its functional, high-tech design:

- **The panorama viewing door with threefold glazing and infrared reflection** reduces thermal radiation and always allows an optimal view of the food being cooked.
- **The halogen lightening** in the cooking chamber always provides a clear view.
- The high-resolution **TFT color touch screen**, fully integrated in the hygienic glass panel, offers a high standard of user-friendliness and functional design. The clearly structured screen with its large display provides you with a multi-angle view of what is currently happening inside the appliance. So, you're always informed.
- The reliable and fast **touch panel operation** works simply, requiring only a gentle touch of the desired symbol or key. Operation in a new dimension, easy and intuitive.



- The **hygienic cooking chamber interior** with deep-drawn floor panel and the integrated drain satisfy the strict hygienic requirements in professional kitchens. The **cooking chamber with its highly polished surfaces** has been designed with generously sized rounded corners, seamlessly weld.
- In addition, for quick cleaning between operations, PALUX has an **integrated retractable spray**.
- Extra energy savings are guaranteed by the latest **PALUX fan technology**. Thanks to the auto-reverse fan drive, the air is optimally distributed throughout the cooking chamber, so cooking results are uniform and uncompromisingly good on all slot levels.
- The extremely strong **rack** with its solid workmanship accepts 4 different grid sizes in an instant; GN 1/1 crosswise and lengthwise, baking dimension and maxi size.



## Touch 'n' Steam Basic

### The standard control system

Cook as you fancy – with two fingertips and a thousand wonderful ideas.

... maximum ease of use!

**This is how chefs cook today: quickly, economically, simply and always the best quality.**

The Basic control system of the new Combi-Steamer generation Touch 'n' Steam ensures it lives up to its reputation: All it takes is two fingertips to call up the most important processes, to vary them individually, and control them reliably. The convenient user interface is based on state-of-the-art software technology and guides you step-by-step to the desired result.

### Your advantages

■ **Quick access to all modes of operation:**

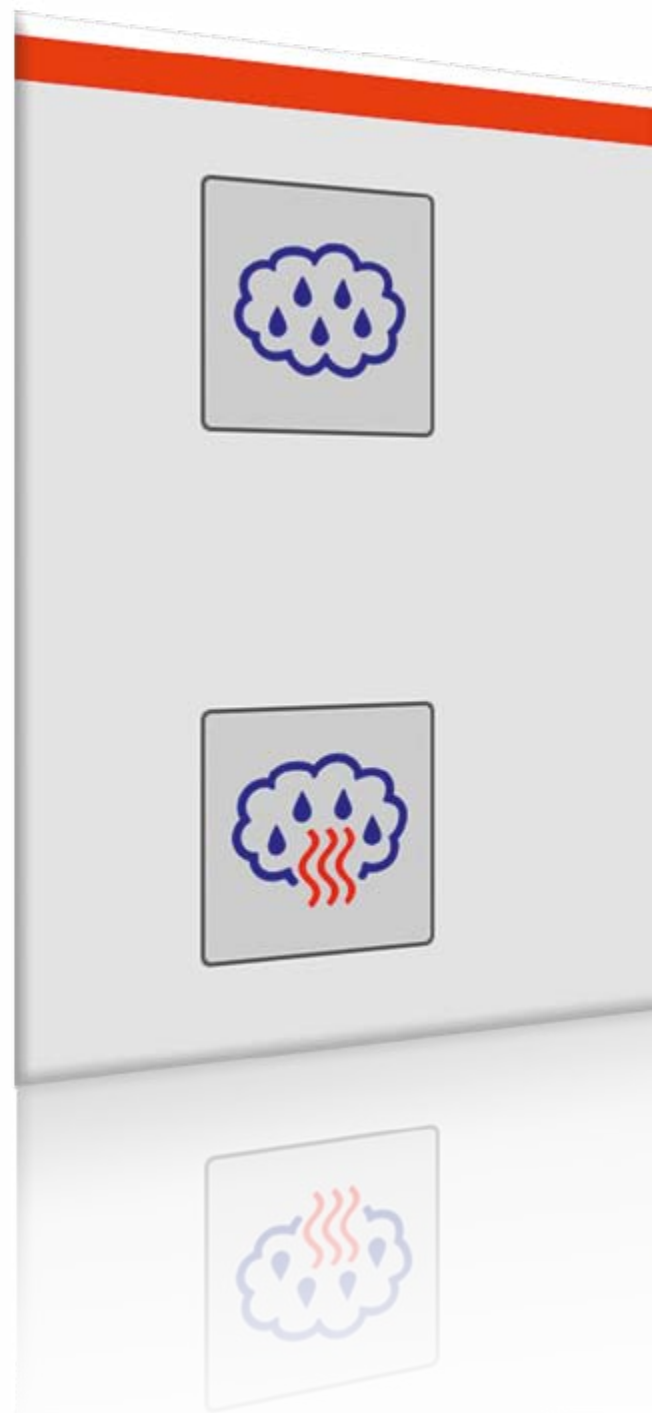
Hot Air, steaming, combi-steaming and vitalization are instantly accessible.

■ **Highest efficiency**

Easy handling: simply select the mode of operation, and start!

■ **Fast as never before – and good quality!**

When preparing food, Touch 'n' Steam appliances relieve you of much of the effort: The chef can concentrate on being creative – the kitchen technology makes it possible.

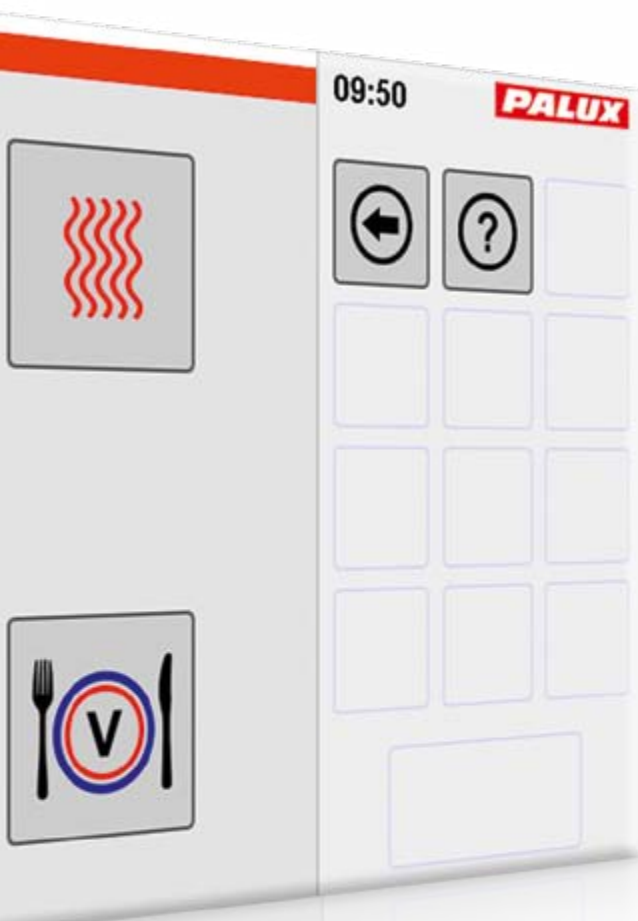




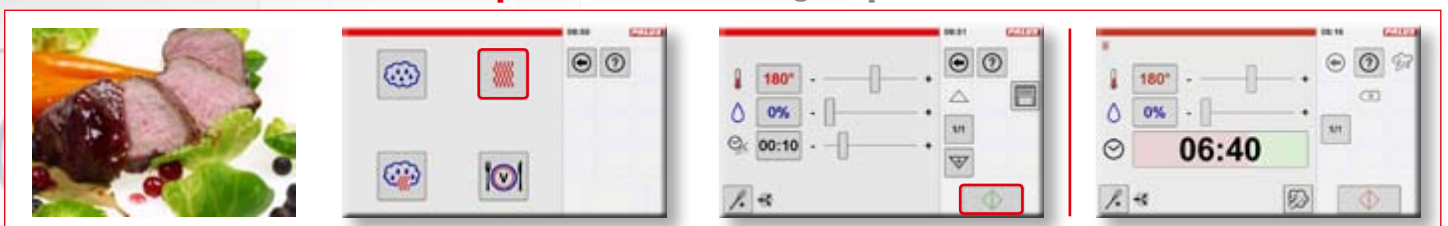


## The advantages at a glance:

- Touch 'n' Steam Easy model with **four different modes of operation**:
  - Steam
  - Combi-Steaming
  - Hot air
  - Vitalization.
- All modes of operation can be activated individually by **fingertip**.
- The modes of operation are **linked to preset values**, which are displayed digitally – temperature, humidity, time or core temperature. The preset values can be redefined individually as the customer requires.
- **You can easily read the large display** during operation, so you are always fully informed.



## Manual operation with 2 fingertips



Select mode of operation

Start

**Display during course of cooking**

## PALUX Touch 'n' Steam Comfort

### The premium control system

Professional from start to finish –  
the most innovative user interface  
system ever.

... maximum individuality!

#### Welcome to a new era – the era of state-of-the-art cooking!

You can choose between different methods of operation!

- **Manual operation** with four different modes of operation:  
Steam, hot air, combi-steaming and vitalization.
- **Cookbook program lists** or **pictogram operation**.
- **Vitalization**: Ready-to-serve food preparation.
- **Favorites' operation** with a stored list of top 20 programs.
- Cooking with **stored basic preparation methods**.
- **SmartCooking**: Select product and cooking method; start.
- **Special programs** such as: Delta T cooking, Cook&Hold, Low Temperature Cooking, Sous-Vide Cooking and Slide-in Times.
- Baking: **Fully automated baking processes**.







## The advantages at a glance:

- **SmartCooking** with preset cooking programs – You determine the cooking results!
- **Baking** is available **as a separate mode of operation!** Specific parameters such as quantity of steam injected, fan stop, fan speed and idle time, as well as proofing are integrated as specific baking functions.
- Individually adaptable **user interface.**
- The separate methods of operation can be individually activated as start screen by the user by **fingertip.**
- **Direct selection and modification** of list or pictogram operation modes possible – a high degree of user flexibility.

Touch with Touch 'n' Steam is fun, everything seems to work by itself.

The innovative PALUX control system makes sure that your plan for success.



Program operation, cookbook with 3 fingertips



Select cookbook operation



Select product to be cooked



Program operation, vitalization with 3 fingertips



Select vitalization



Select vitalization on plate



Program operation, Smart-Cooking with 4 fingertips



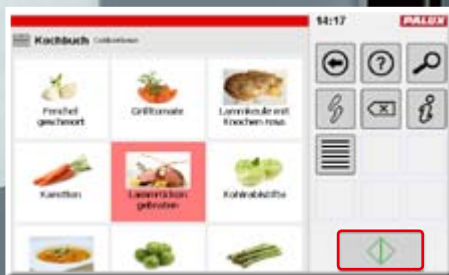
Select Smart Cooking



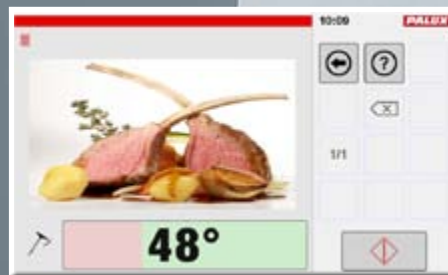
Select cooking product group

### One-touch selection

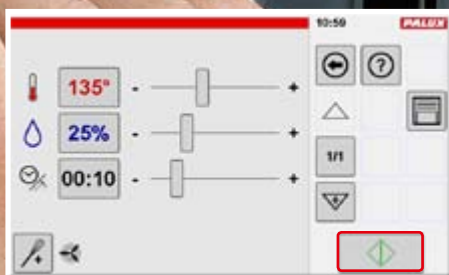
The new PALUX touchscreen offers more fun in the daily kitchen work. It guides you simply, fast and intuitively through all cooking processes.



Start



Display during cooking process



Start



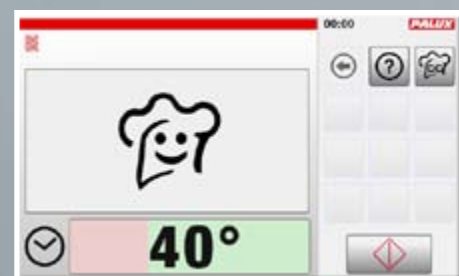
Display during vitalization process



Specify piece size and cooking method



Start



Display during cooking process



**PALUX Touch 'n' Steam compact series:**

Profitable for every kitchen – the ideal “new employee” for any operation.

*“The heavy-duty ones”*

Presenting the new compact appliances in the PALUX assortment – just as versatile as the Touch 'n' Steam QL models with larger cooking chambers. Thanks to their compact and ingenious design, the compacts fit everywhere a combi steamer has been missed.

- Choose from the Touch 'n' Steam Combi-Steamers, Basic or Comfort, **in the sizes 6 x GN 2/3 SL, 6 x GN 1/1 SL and 10 x GN 1/1 SL** depending on your needs and requirements.
- **Because the control panel is placed at the top** and the ergonomic door can be configured to open either on the right or left, you don't have to waste any space when setting up.

- **Integrated hose with retractable spray, three- or optionally fourfold door glazing, multi-point core temperature sensor and many additional functions** make our compact models the highest performance appliances in their class.



**PALUX Touch 'n' Steam  
623 SL Basic and 623 SL Comfort  
with 6 inserts GN 2/3  
The clever entry-level models**



**PALUX Touch 'n' Steam  
611 SL Basic and 611 SL Comfort  
with 6 inserts GN 1/1  
The powerful compacts**



Escaping vapours are bound and derived by the condensation hood. Vapours created during cooking are condensed by the four air ventilated condensers. Condensation efficiency of more than 80 %, fully automatic, process controlled, no water - and low power consumption. The Touch 'n' Steam condensation hood reduces odours and improves the working climate.



**PALUX Touch 'n' Steam**  
**1011 SL Basic and 1011 SL Comfort**  
with 10 inserts GN 1/1  
The space-saving experts



**PALUX Touch 'n' Steam 611 SL**  
with condensation hood KHSL611

## PALUX Touch 'n' Steam QL models: The large scale production series

Unbeatable in terms of capacity, flexibility and quality.

The new generation of large versatile models satisfies every wish. Each size with a choice of options. Whether GN 1/1 crosswise or lengthwise, baking dimension 600 x 400 mm or Maxi - Rack System 575 x 530 mm, you can determine the right capacity that meets your needs.

- There are various models available in the **sizes 6 x GN 1/1, 10 x GN 1/1 and 20 x GN 1/1 and as Combi-Mix Stations**, depending on need, capacity and requirements.
- Whether GN 1/1 **lengthwise or crosswise**, whether baking with the **baking dimensions** or working with the **maxi trays**: You decide based on capacity or way of working.
- Depending on your requirements, you can choose between the **Touch 'n' Steam Basic or Comfort methods of operation**.



**PALUX Touch 'n' Steam  
611 QL Basic and 611 QL Comfort  
with 7 inserts GN 1/1  
The popular models**



**PALUX Touch 'n' Steam  
1011 QL Basic and 1011 QL Comfort  
with 11 inserts GN 1/1  
The all-rounders**





**PALUX Touch 'n' Steam**  
**2011 L Basic and 2011 L Comfort**  
**with 20 inserts GN 1/1**  
**The high performance models**



**PALUX Touch 'n' Steam**  
**Combi-Mix-Station 611/1011 QL**  
**with 6/10 inserts GN 1/1**  
**The perfect team**

## The variable-use cooking chamber advantage

Say goodbye to old ideas –  
say hello to ultimate freedom!

*... maximum flexibility!*

### Variable requirements in daily use? Stay flexible!

The new PALUX Touch 'n' Steam Combi-Steamer generation was developed by chefs, for chefs, and combines the collective experience of the kitchen manufacturer in a high performance series of combination-appliances. The variable-use cooking chamber was developed especially for the different requirements in à la carte business, and the variable capacity needs in the banquet functions: The Touch 'n' Steam Combi-Steamer can be equipped with GN containers in either crosswise or lengthwise position – to suit your actual needs.



### The more individual the usage possibilities, the better the result!

The Maxi cooking chamber interior 611 / 1011 / 2011 allows highly variable use of capacity, and offers virtually unlimited possibilities with the flexible Maxi Rack System (MRS):

- Flexibility by GN 1/1 crosswise or lengthwise position, rack with baking dimension 400 x 600 mm, Maxi Rack and banquet system.
- Outstanding baking and cooking results thanks to perfect air circulation.
- A considerable benefit with respect to efficient and economical appliance use.
- A growth in capacity in the banquet business.
- Optimal cooking chamber concept for particularly demanding and/or fluctuating usage requirements.
- More capacity because of extremely variable cooking chamber use.



**Lengthways insertion**



**Crosswise insertion**



**Maxi tray**

### **Touch 'n' Steam by PALUX: The capacity genius for every situation!**

Flexibility means being able to master a wide range of demanding situations easily with one appliance. With the new PALUX Touch 'n' Steam Combi-Steamer generation you will have banquet business just as much under control as the à la carte business area, and you can even process various quantities in high quality, at any time.

#### **Your benefits with the sizes 611 / 1011 QL:**

- **Flexible modification** according to need, from GN 1/1 lengthwise to crosswise, baking dimension or Maxi sheet, with the help of the PALUX standard rack. The best utilisation of capacity and ergonomics.
- With crosswise insertion, all food is **always fully visible** through the viewing window.
- **Loading and configuration flexibility** depending on need.
- Use of standard baking sheets to **expand capacity** by up to 40%.
- A **plate advantage in the banquet business** of up to 100%.
- **Use of Maxi tray**, depending on loading and cooking method, with extra capacity of up to 75%.



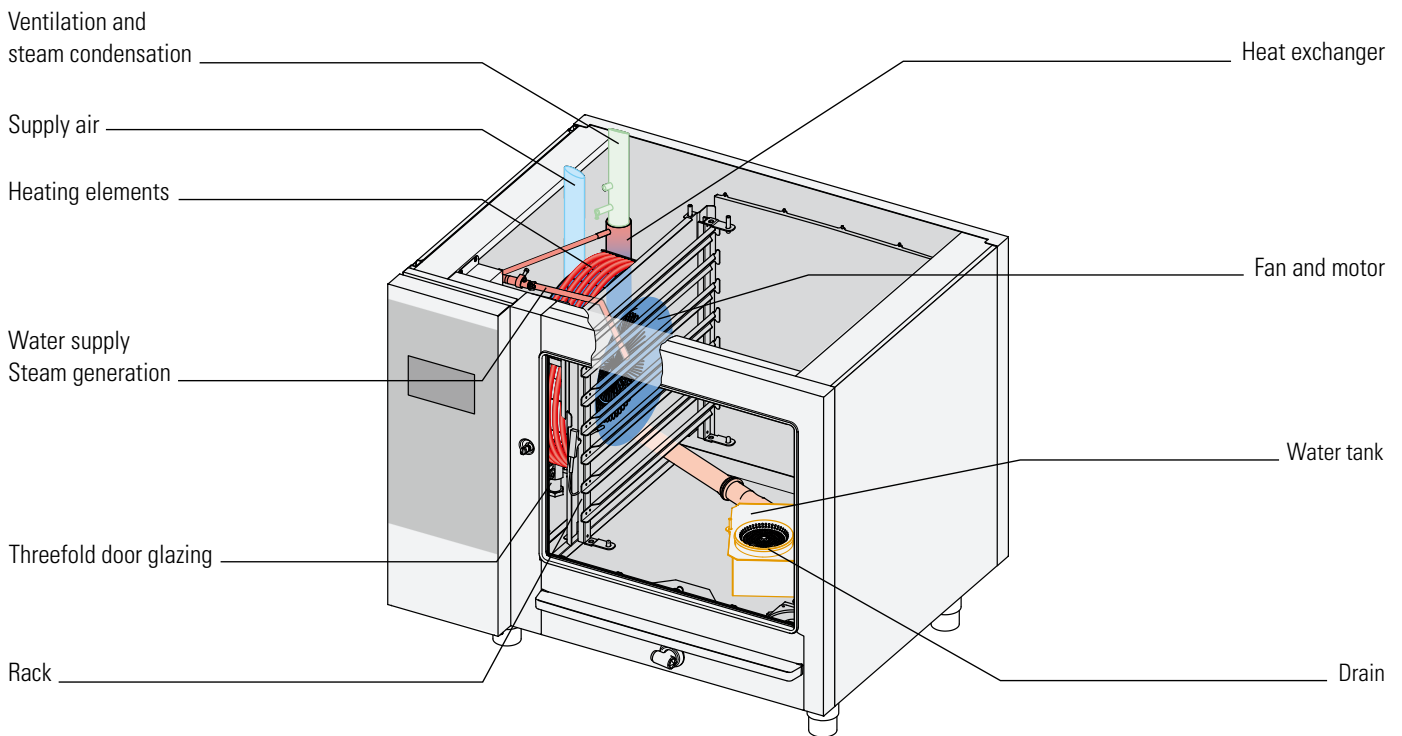
**Not a question of reputation, but common sense**

“Ecologically conscious” kitchen technology saves time, effort and money – and thus provides you with much more freedom for creativity.



**PALUX Steam-Eco-System**

Fresh steam is necessary right in the cooking chamber interior. And that is exactly where the PALUX Touch 'n' Steam Combi-Steamers come in, saving valuable time and energy and effectively reduce operating costs.



**Heat recovery system – operating costs at an optimal level:**

Waste steam and condensate which are generated during combi-steaming normally represent unused energy. But not with PALUX: The integrated counter-flow heat exchanger utilises the energy present in waste steam and condensate to heat fresh water from 15 °C to as much as 60 °C! You save energy and water, reduce your operating costs, and conserve valuable resources. At the same time you save water in the vapor elimination process, and produce low drain temperatures.



## Fresh steam where it is needed

- Steam is generated directly in the cooking chamber; i.e. precisely where it's needed. The supply of fresh water is sprayed directly into the cooking chamber. A fan circulates the water uniformly over the heating coils. There, the water is instantly vaporized to become highly effective steam.
- Your advantage: Quick readiness for operation and steam generation when you need it, which saves time and reduces operating costs.

## Prima Clima

Active humidification and dehumidification provide the best results.

You adjust your cooking climate individually according to the specific products.

Whether gentle steaming, poaching, blanching or vitalizing with the precise level of humidity (gratinate) in dry heat, everything turns out perfect.



## Selectable Eco-Autoclean EAC

Economical and effective hygiene at your fingertips.



## Eco-Autoclean EAC

Selectable, fully automatic, reliable and economical.

The integrated, fully automated dual cleaning and care system can be run with powder and detergent, as desired.

Four different cleaning levels and a quick rinse feature are available – it doesn't get easier or more efficient than that!



## The advantages at a glance:

- **Highly effective and reliable cleaning** of the entire cooking chamber, with optimal cleaning results and hygiene.
- **Cleaning levels can be freely chosen depending on the level of soiling**, and there is also a quick rinse feature and manual cleaning program.
- Water and chemicals are distributed optimally within the cooking chamber interior by an **integrated cleaning nozzle** with jet cycle. Cleaner and rinse agent are applied in combination.
- The **integrated circulation system** provides savings especially in the area of water and chemicals.
- **Either powder or detergent can be used as desired.**



## PALUX Touch 'n' Steam – The profitable investment!

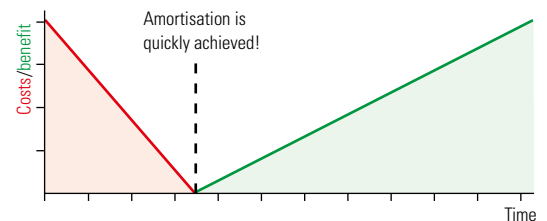


### PALUX Touch 'n' Steam – The profitable investment!

State-of-the-art PALUX Combi-Steamers produce outstanding food quality, work extremely efficiently, and guarantee optimal use of food. Weight-loss through cooking and the consumption of fats are reduced to a minimum. You benefit from reduced energy and water costs and ensure that the investment is amortized in the shortest possible time. Intelligent user interfaces make daily work easier and save time for you, so you can spend more time in creative cooking. The result: You have more time for what is important; more time for you and your guests!

#### Example calculation of amortization:

A good middle-class restaurant with 120 meals per day:  
Full year operation, 6 days a week  
Average, weighted value of goods per meal/plate: **4,50 €**  
Energy costs: **0,19 €** per kWh



	Costs using conventional cooking methods	Costs using PALUX Touch 'n' Steam	Saving	Remarks
<b>Costs of goods per month</b> for 120 meals per day; cost of goods per meal/plate 4.50 euros	13.500 €	10.800 € <b>- 20%</b>	<b>2.700 €</b>	Purchase of fresh goods, no convenience products. Large reduction in frying loss by using modern cooking and frying methods. Cooking overnight and long term cooking reduces cost of goods by <b>up to 20%</b> !
<b>Energy costs per month.</b> Average energy consumption 1 kWh per plate! Energy costs: 0.19 EUR per kWh	570 €	285 € <b>- 50%</b>	<b>285 €</b>	The use of modern cooking appliances such as <b>PALUX Touch 'n' Steam</b> helps you considerably reduce energy costs. Efficient appliances with the best insulation and multi-layer door glazing reduce costs by <b>up to 50%</b> !
<b>Time saving</b> - More time for the important things - More time for you and your guests! - More time for creative cooking!			<b>"Time gained" 30 %</b>	The newest, intelligent cooking appliances such as hot air steamers reduce costs. Cooking overnight and fully automated cleaning, without any personnel! Intelligent controls simplify work.
<b>Savings per month</b>	14.070 €	11.085 €	<b>2.985 €</b>	Your savings by using <b>PALUX Touch 'n' Steam</b> instead of conventional cooking methods: <b>an additional 30% extra time!</b>
<b>Savings per year</b>			<b>35.820 €</b>	

## Model-specific and optional features.

PALUX Touch 'n' Steam model	Basic	Comfort	Basic	Comfort	Basic	Comfort
Size	623 SL	623 SL	611 QL	611 QL	2011	2011
	611 SL	611 SL	1011 QL	1011 QL		
	1011 SL	1011 SL				
Position of grates / pans	Lengthwise	Lengthwise	Length-/crosswise	Length-/crosswise	Lengthwise	Lengthwise
PALUX fresh steam system – Steam-Eco-System	✓	✓	✓	✓	✓	✓
Processor control	✓	✓	✓	✓	✓	✓
TFT colour touchscreen – controls and display	✓	✓	✓	✓	✓	✓
Input via decimal keyboard or scrollbars	✓	✓	✓	✓	✓	✓
Multilingual user interface	✓	✓	✓	✓	✓	✓
Digital displays of temperature, humidity and time/core temperature	✓	✓	✓	✓	✓	✓
Steaming (Steam, Hot Air Steaming / Vitalization) 30 - 130 °C	✓	✓	✓	✓	✓	✓
Hot air steaming/vitalizing 30 - 250° C	✓	✓	✓	✓	✓	✓
Hot air 30 - 250° C	✓	✓	✓	✓	✓	✓
Core temperature 20 - 99 °C – multi-point core temperature sensor	✓	✓	✓	✓	✓	✓
PrimaClima: Dry and moist heat, freely combinable	✓	✓	✓	✓	✓	✓
Active climate: Active moistening and dehumidification of the cooking chamber interior	✓	✓	✓	✓	✓	✓
Temp active: (preheating and/or cooling down) with utilization of residual heat	✓	✓	✓	✓	✓	✓
Rapid cooling with utilization of residual heat	✓	✓	✓	✓	✓	✓
Manual steam injection	✓	✓	✓	✓	✓	✓
Time adjustment 1 min. to 24 hrs.	✓	✓	✓	✓	✓	✓
Timer function – start time pre-selection as starting or finishing time	✓	✓	✓	✓	✓	✓
Continuous operation	✓	✓	✓	✓	✓	✓
Fan – auto-reverse, 5 fan speeds programmable	✓	✓	✓	✓	✓	✓
Interval mode	✓	✓	✓	✓	✓	✓
CombiStep cooking steps	4	20	4	20	4	20
Memory function (process repeat)	✓	✓	✓	✓	✓	✓
Mode of operation, vitalization – Slide-in times, Gentle cooking, Sous-Vide cooking		✓		✓		✓
Special programs: NT cooking, Delta T cooking, Cook + Hold, slide-in times, gentle cooking, sous-vide cooking	■	✓	■	✓	■	✓
Cookbook as program lists can be switched between alphabetic, numeric and pictogram operation		✓		✓		✓
Combi-cooking (various products simultaneously)		✓		✓		✓
Individual program saving function with allocation of category, info text, and pictogram	■	✓	■	✓	■	✓
Favorites operation		✓		✓		✓
Cooking method operation – 9 different programs		✓		✓		✓
Operation categories – factory presets as list and pictograms, can also be individually programmed	■	✓	■	✓	■	✓
SmartCooking operation – automated cooking program sequences		✓		✓		✓
Baking operation	■	✓	■	✓	■	✓
Panorama viewing door, threefold glazing	✓	✓	✓	✓	Double glazing	Double glazing
Panorama viewing door, fourfold glazing	■	■				
Contactless door switch	✓	✓	✓	✓	✓	✓
Quick door lock for one-handed operation	✓	✓	✓	✓	✓	✓
Drip pan on door and housing with drain connection *1	✓	✓	✓	✓	✓	✓
Plug-in door seal	✓	✓	✓	✓	✓	✓
Hygienic cooking chamber	✓	✓	✓	✓	✓	✓
Halogen lighting	✓	✓	✓	✓	✓	✓
Integrated vapor elimination	✓	✓	✓	✓	✓	✓
E/2: energy saving function	✓	✓	✓	✓	✓	✓
Cooking chamber, safety steam extraction SDA		✓		✓		✓
Automated Quantity Adaptation		✓		✓		✓
Integrated heat recovery system	■	■	■	✓	✓	✓
Eco-Autoclean EAC – retractable hose	■	■	■	■	✓	✓
Hose with spray, with automatic retraction	■	✓	■	✓	✓	✓
Two water connections – for hard and soft water	✓	✓	✓	✓	✓	✓
Drain ventilation	✓	✓	✓	✓	✓	✓
Overheat protection	✓	✓	✓	✓	✓	✓
Door hold position	✓	✓	✓	✓	✓	✓
Door hinged on left side *1	■	■	■	■		
Adjustable air guiding plates			✓	✓	✓	✓
4 in 1 removable rack GN 1/1 lengthwise, crosswise orientation, baking dimension (400 x 600mm), Maxi system			✓	✓		
Slide-in rack/GN 1/1 *2					✓	✓
Removable rack trolley *1			■	■		
Banquet systems			■	■	■	■
Combi-Mix-Station *1			■	■		
Fat filter	■	■	■	■	■	■
HACCP/LMHV data recording	✓	✓	✓	✓	✓	✓
USB interface	■	✓	■	✓	✓	✓
Ethernet + USB	■	■	■	■	■	■
Connection to energy optimization systems	■	■	■	■	✓	✓
Special voltages on request	■	■	■	■	■	■
Marine execution on request	■	■	■	■	■	■

✓ Standard equipment   ■ Optional equipment   \*1 Table top   \*2 Roll-in  
 Figures and descriptions contain some equipment characteristics which are model- and option-dependent.

## Technical data in brief

Size	623 SL	611 SL	1011 SL	611 QL	1011 QL	2011
<b>Version</b>						
PALUX Touch 'n' Steam Basic	Basic 623 SL	Basic 611 SL	Basic 1011 SL	Basic 611 QL	Basic 1011 QL	Basic 2011
PALUX Touch 'n' Steam Comfort	Comfort 623 SL	Comfort 611 SL	Comfort 1011 SL	Comfort 611 QL	Comfort 1011 QL	Comfort 2011
<b>Capacity</b>						
Dimension of inserts	6 x GN 2/3	6 x GN 1/1				
Number of inserts	6	6	10	6 + 1	10 + 1	20
Spacing between levels	mm 60	60	60	67	67	67
Banquet system plates (Ø=320 mm)				24	40	80
<b>Dimensions</b>	<b>mm</b>					
Length	550	550	550	980	980	1115
Width	629	809	809	795	795	875
Height	764	764	1004	840	1120	1925
<b>Electrical appliances</b>						
Connected load	kW 3.8					34.6
	KW 6.3	8.6	11.0	11.0	17.4	44.0
Voltage	V 230 V 50/60 Hz					
	V 400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz
Fuse	A 1 x 16 A					3 x 63 A
	A 3 x 16 A	3 x 16 A	3 x 16 A	3 x 16 A	3 x 25 A	3 x 63 A
<b>Water</b>						
Water supply	KW/KWE 2 x G 3/4 A	2 x G 3/4 A	2 x G 3/4 A	2 x G 3/4 A	2 x G 3/4 A	2 x G 3/4 A
Drain	mm 40	40	40	40	40	50

Subject to changes in power, dimension and construction. Water pressure min. 2 bar, max. 6 bar. For the water connections please observe the information provided by the respective manufacturer. Subject to technical changes.

## The comprehensive PALUX Touch 'n' Steam accessories range:

- GN containers, sheets and grills from GN 2/3 to GN 1/1, maxi trays and grills.
- Roll-in trolleys and removable racks in various sizes.
- Practical stands and base cabinets.
- Banquet systems in sizes from 6 x GN 1/1 to 20 x GN 1/1.



**Base stand open**  
with rails for GN trays and grills



**Base stand open**  
with deep-drawn hygiene rails  
for GN trays and grills



**Roll-in plate trolley**  
with insulated hood for banquet system



**Roll-in GN trolley**  
for GN trays, grills, containers





# PALUX – always a good choice



**PALUX not only provides advice from the beginning, but is also on hand to provide you with practical support:**

- Our employees and partners have practical experience and are familiar with all culinary processes. They take the specific circumstances of a wide range of target groups into consideration when it comes to advice, planning and design.
- Aside from its high-quality products, what makes PALUX special is its extensive system expertise and its project management in planning, design and implementation – we are on hand throughout the entire process, from A - Z, as your new kitchen is realised!

**We guarantee our service 24/7! Our large service network means that there are always PALUX engineers or partners very close to you!**

Your PALUX partner:



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KITCHENS WITH CONCEPT

