

PRESS RELEASE

More space in the kitchen with PALUX

INTERNORGA: for the first time live cooking on the Topline D at the PALUX booth

Live in action: How chefs save time at the stove and still deliver top quality is demonstrated by PALUX with the smart kitchen line PALUX Topline D at the INTERNORGA 2020 in Hamburg. In hall A4 at booth 408, the manufacturer of commercial kitchens presents its process-optimised concepts and high-performance kitchen components to the trade fair visitors from 13 to 17 March.

To ensure that everything in the kitchen runs smoothly and stress-free, restaurateurs must plan precisely and work accurately. But creativity at the stove must not be neglected either. That is why PALUX supplies well planned and designed kitchen solutions that make the daily work of chefs easier and give them more freedom for new and inspiring ideas.

PALUX Topline D: time-saving cooking with high performance



The multifunctional premium kitchen line Topline D enables its users to cook in a time-saving way while maintaining a constantly high output. It is equipped with an electronic control and digital display that ensures high temperature accuracy and fast response times. This helps chefs to achieve perfect cooking and frying results.

At the INTERNORGA, visitors to the exhibition can experience PALUX Topline D in action for the first time: At the PALUX booth, professional chefs will show live in regular demonstrations which possibilities the highly flexible, modular kitchen line offers. "Work in the catering industry thrives on precise calculation. In everyday life chefs need appliances that are easy to use and at the same time deliver high quality. With Topline D, users work without stress and have more freedom for creativity when cooking", says Torsten Hehner, member of the board of PALUX AG.

The solution in times of shortage of trained staff: time-shifted production

The PALUX concept of time-shifted production supports chefs in planning and efficient organisation. The PALUX components are particularly easy to use and the kitchen team remains largely independent of time: Caterers can prepare and preserve individual dishes or entire menus, so that their daily kitchen routine is significantly more relaxed. In addition, chefs work extremely economically thanks to plannable cooking. They can proactively organise their goods and personnel deployment. This saves resources and effectively counteracts the lack of trained staff.



Fully equipped mini kitchen: PALUX SteamTeam

A device combination, which is ideally suited for time-shifted production, is the compact PALUX "SteamTeam". It combines the PALUX Pressure-Steamer and the

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PRESS RELEASE

PALUX Touch 'n' Steam to the smallest full kitchen in the world, on less than 0.5 m². In a short time the PALUX Pressure-Steamer delivers high-quality cooking results and can be operated intuitively via touch display. The PALUX Touch 'n' Steam, also equipped with a touch screen, prepares food in record time to the point, is flexible in use and convinces with high ease of use.

You would like to know everything about the smart kitchen solutions and the system competence of PALUX? Then visit the catering kitchen expert in hall A4 at booth 408 at the INTERNORGA 2020 in Hamburg.

Further information: www.palux.com

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Image Overview

PALUX_INTERNORGA_Live-Cooking



An integral part of PALUX at the INTERNORGA: Regular cooking shows, in 2020 for the first time live on a PALUX Topline D range.

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PALUX_SteamTeam



Small but powerful: The PALUX Pressure Steamer and the combi steamer PALUX Touch 'n' Steam SL are the SteamTeam, a fully-fledged mini kitchen on less than 0.5 m².

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PALUX_Topline_D



The digital and electronically controlled kitchen series PALUX Topline D will be in live operation for the first time at INTERNORGA 2020.

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PALUX_Topline_D_Vario_Pan



The components of the kitchen line PALUX Topline D – here the Vario Pan – reliably deliver best frying and cooking results.

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