



POWERFUL.

Modular large cooking appliances

 -Line

PALUX

PALUX is an innovative company with an eye for the constantly changing market. Over the years, we have adapted to the needs of the global market with foresight. In today's efficient and process-optimised world, we are a reliable manufacturer of kitchen technology made in Germany, offering solution concepts for our partners and professional chefs.

For large capacities - K-Line

The **K-Line** range offers versatile solutions for medium-sized and large professional kitchens serving 250 meals or more. The freely combinable elements can be arranged according to space, capacity and structural requirements. They can be set up individually as stand-alone units or connected together hygienically to form a production line.

A full range perfectly suited for large-scale caterers, hotel kitchens and communal and company catering.



Solid, robust and powerful. Features you can rely on during the critical phase of production.



High standard of hygiene. For quick and efficient cleaning, all open base units are available in H2 design and can be connected flush with a top module.



The **pressure functions**, with up to 110°C and 0.5 bar, significantly reduce cooking times. Vitamins, minerals and nutrients are retained and the fresh colours are preserved.



To the point. Rapid heating and constant temperatures ensure that every dish turns out perfectly. The simple KCI control system is self-explanatory and eliminates the need for lengthy instructions.



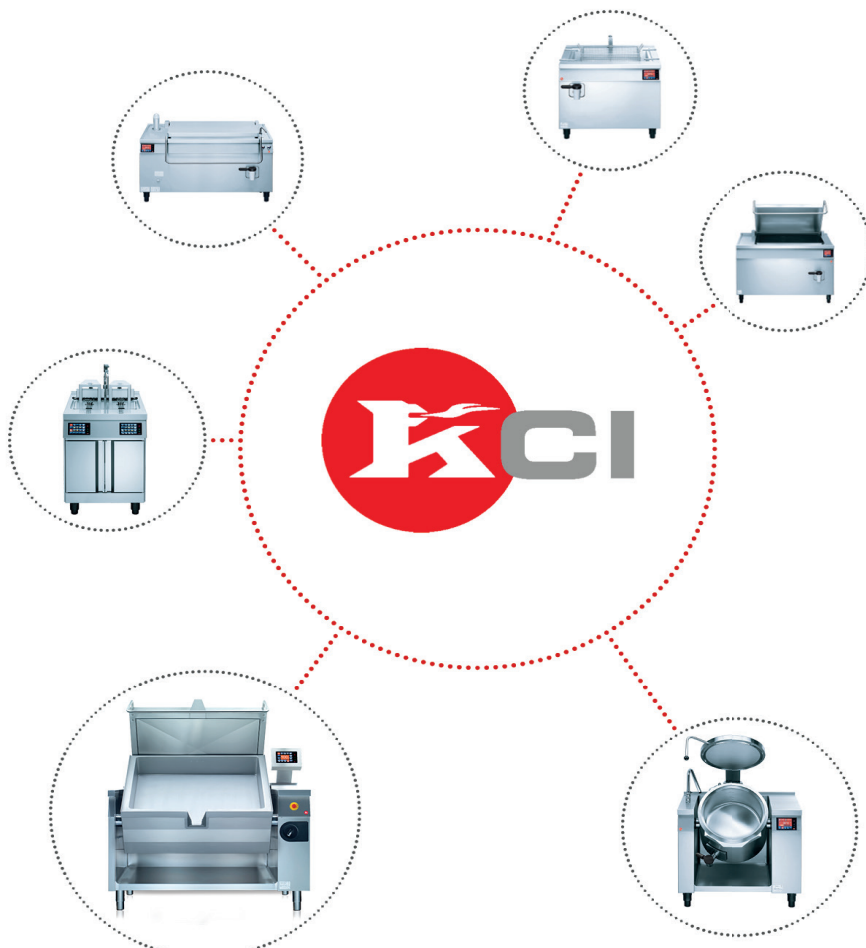
K-Line Cooking Intelligence (KCI)

Your kitchen fully connected – regardless of manufacturer.



KCI - The digital commercial kitchen 4.0

All devices with KCI 4.0 are equipped with a **serial interface for connection to kitchen management software as standard**. The interface is **manufacturer-independent** in accordance with DIN SPEC 18898. . In this area, **devices from different manufacturers** can be connected and networked in the same way. No internet connection to each device or a cloud is required. Kitchen data can be evaluated **on site on your own server!**



Manufacturer-independent
Networking of all devices



Ensuring
Quality standards



HACCP record
Cooking and temperature curves



Technical data
Maintenance interval, type plate



Data ownership
All data remains in-house



Screen lock
No accidental changes

Heats up in no time!

Don't waste time during the different production batches.

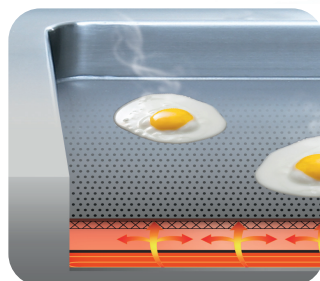
Multifunctional tilting frying pans

Fast Heating Times – From cold start to 230°C in just 4.5 minutes, thanks to innovative design features! Roast, braise, and cook even delicate products like dairy dishes. Change the production process without any waiting time. This increases productivity and optimizes the entire production cycle.



Full power – full safety

66% more power thanks to electronic temperature measurement. Consistently perfect cooking results across the entire pan surface.



No sticking - DUPLEX non-stick

No sticking of meat, fish, or dairy dishes. The pan base is made of a composite material with an aluminum core and stainless steel plating on both sides.



Automatic water supply

Effortless, standard liter-accurate water supply. Suitable for cold, warm, and mixed water. Quick selection of different fill volumes with automatic stop once the desired level is reached.



Simple and quick cleaning

A semi-automatic cleaning function that simultaneously deactivates the cooking modes. The water volume is preset for resource-efficient use. Retractable hose spray for quick rinsing between batches.

Tilting and stationary frying pans with DUPLEX non-stick coating

Robust Professional Cooking Technology designed to meet the demands of large-scale kitchens. These multifunctional units are ideal for roasting, braising, and cooking. With capacities ranging from 70 L to nearly 250 L, they make a significant contribution to productivity. The standard version comes with plastic feet. Optionally, the units can be mounted on stainless steel feet, CNS bases, or concrete pedestals.



Precise processes

The electronic temperature control with setpoint and actual value display keeps the required temperature constant for optimal cooking results. Four quick-selection buttons for cooking time and temperature.

Alternative toggle control

An intuitive knob control with thermostatic temperature regulation is available for familiar workflows. Tilting is motorized with a quick-return function.

Precise pouring

The integrated spout allows precise pouring. The double-walled lids are spring-balanced for easy handling. Alternatively, a cast-iron pan is available for classics like fried potatoes or rösti.

Easy cleaning

The base is built to H2 standards. Hygiene-friendly axles make continuous cleaning easy.

Technology at the highest level
for excellent results.

PERMAPRESS Pressure cooker

Consistent cooking processes, reduced cooking times and excellent results thanks to the PERMAPRESS heating system and innovative design details.

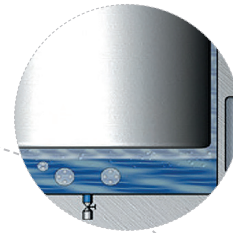
SIMPLE.

Optionally with KCI control or self-explanatory rotary knob control.



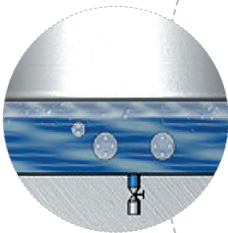
LOW MAINTENANCE.

Self-contained PERMAPRESS SYSTEM.



EASY TO SERVICE.

Internal boiler drainage via DN 40 safety drain cock.



DURABLE.

Inner boiler made of stainless CrNiTi steel 1.4571. Particularly effective salt and acid resistance.



COMFORTABLE.

Water inlet via lid-operated swivel arm fitting.

FAST.

Pressure cooker in accordance with DIN 18855.



Reach your goal faster with pressure cooking

Quality you can see, with bright colours and full flavours.

Tilting frying pans with cast iron ladle

Thanks to the double-walled, spring-loaded and optimally balanced lid fitted as standard, the tilting frying pans with cast iron lids ensure safe and comfortable working. The easy-to-clean hygiene axles enable quick and uncomplicated cleaning, ensuring that the highest hygiene standards are maintained.

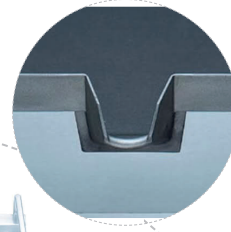
OVERVIEW.

Control panel of the tilting frying pan with thermostat, indicator lights and tilt control.



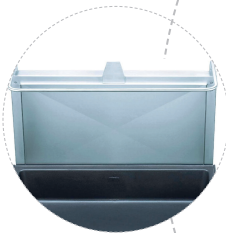
PRECISE.

Precise pouring, emptying via integrated spout.



QUALITY.

Standard with double-walled lid, spring-loaded, balanced.



STAND or TILT.

Motorised tilting with rapid return.
Stable base for safety.



WELL THOUGHT OUT.

H2 substructure ensures stability, safety and consistent performance.



WELL EQUIPPED.

Controlled water inlet
Flow and level control.

Technology at the highest level

for excellent results.

Stoves

Induction cookers are available in lengths from 400 mm with 2 cooking zones up to 800 mm with 4 cooking zones. Electric and gas cookers are available in lengths of up to 1200 mm with 6 cooking zones, depending on the size of the establishment and the application. As an option, electric and gas cookers can be equipped with ovens or dual ovens with convection heating. Induction cookers, on the other hand, cannot.



Wide selection.

The range includes stoves from 400 to 1200 mm in length. Gas, ceramic, induction, and steel cooktops are available.



Energy efficient.

The K-Line stoves are equipped with electronic pan detection. Easy to use with maintenance-free knob controls.



Maximum cooking surface.

Square heating zones with a 280 x 280 mm cooking surface and 4 kW heating power.



Oven in the base unit.

Optional ovens with top and bottom heat, each with 2 kW, or dual ovens with additional convection with two fans, each with 4 kW, are available.



Water baths and pasta cookers

The powerful, direct heating in the pasta cookers with thermostatic control ensures perfect pasta dishes. With an integrated starch separation system with overflow zone, they are also ideal for continuous operation. The water bath and pasta cooker are made from a deep-drawn basin.



Rustproof.

The basin of the pasta cooker is made of saltwater-resistant high-grade structural steel with molybdenum additive 1.1104.



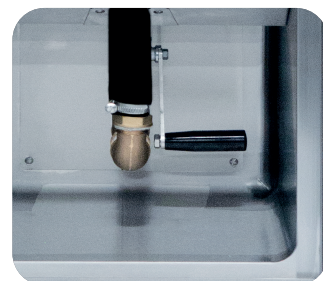
Durable.

An automatic shut-off device is installed as a dry-run protection.



Easy to use.

The water baths have a swivelling water inlet mounted in the top plate. The water drains into a permanently installed waste water pipe.



Easy to clean.

Large radii in the basin and substructure, as well as the deep-drawn basin seamlessly welded into the top plate, facilitate daily cleaning. The deep-drawn basin is made of stainless steel and is available in a variety of colours.



Crispy for sure!

Baking and deep-frying in small and large formats.

Deep fryers and deep-frying stations

Crispy fried dishes are extremely popular. The required quantities must be freshly prepared in the shortest possible time. **K-Line deep fryers** deliver maximum productivity in a minimum of space. Deep-drawn frying basins seamlessly welded into the top plate ensure durability. The integrated double grease filter system (optional) extends the service life of the frying oil and has a positive impact on kitchen profitability.



Comfort.

The KCI touch panel version includes a lifting and lowering device, including 18 fully automatic frying programmes.

Gentle on fat.

Depending on the model, dual grease filter systems with pump systems are integrated or available as an option. Simple daily filtration reduces operating costs and improves the taste experience.

Hygiene.

The base is in H2 hygiene design. Hinged doors are available as an option. All models have a grease-friendly melting stage with a heating surface of 4.35 watts/cm².

Protective functions.

The deep fryers are equipped with various safety features. These include a safety temperature limiter and an automatic shut-off function if the heating elements are tilted.

Large deep fryers and deep fryer silos

Its 18 fully automatic frying and 6 cooking time programmes, combined with the automatic lifting and lowering device, monitor the baking process. This ensures safety and reduces the workload for employees, enabling the high quality requirements to be routinely met. The high-quality stainless steel construction is easy to clean and maintain.



Safety.

The KCI control panel behind 4 mm safety glass can be operated at any time, even when wearing gloves. The used oil can be drained ergonomically and easily via the safety drain tap.

Fry&Hold compatible.

Depending on the variant, frying lines can be connected to deep fryer silos. The fried food can optionally be transported via deep fryer silos using transport trolleys.

Maximum performance.

With a capacity of 90 kg/hour, this high-performance deep fryer can handle any rush. The total filling capacity is 83.5 litres of oil. The tubular heating elements are made of special steel.

Large-volume heating system.

The 39.9 kW heating system, designed for large volumes, is permanently installed in the pool. The electronic temperature sensor reacts quickly and heats up immediately!

I want to prepare my meals flexibly!

Safe in continuous operation and easy to clean.

DUPLEX multi-roaster, grill and griddle plates

Want to quickly prepare fish fillets, steaks, vegetables and egg dishes? Numerous foods can be cooked in minutes on the large griddle plate. The Griddle K-Line is available in various designs. Suitable for every need and designed to suit the conditions of your business.



Large radii.

Large radii simplify cleaning. The generous diameter of the lockable discharge chute, at 47 mm, allows for rapid production.



Barbecue or griddle.

Prepare grilled vegetables, juicy steaks with grill marks, or, if you prefer, use the multifunctional griddle plate to also sauté sliced meat. The cooking surface is made of stainless steel with a recessed frying area.



DUPLEX multi-roaster.

The base of the multi-cooker pans is made of a composite material with an aluminum core, plated with stainless steel on both sides. The pans are seamlessly welded into the top plate. Pan depth: 120 mm.



DUPLEX frying plates.

Each roasting zone is individually controlled. This allows for high flexibility and can be adjusted according to demand.

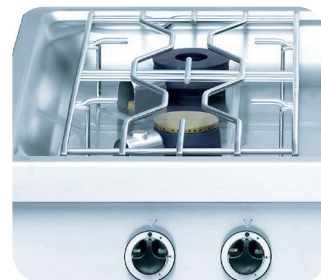


Gas variants

Due to the large quantities involved, professional commercial kitchens pose particular challenges in terms of energy and equipment. Trade fairs, events and conferences bring with them significant increases in capacity at short notice. Gas-powered appliances optimise the production process – for example, they provide an immediate burst of energy after being switched on.



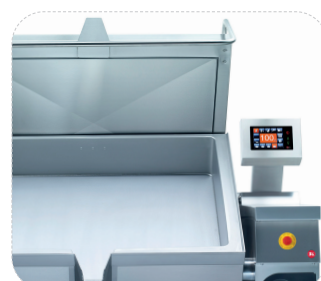
Indispensable.
Meat enthusiasts appreciate cooking on gas charco grills. The grates are height-adjustable and available as Z-grate, V-grate, or round grate.



Essential.
Gas stoves with or without ovens are part of the kitchen's standard equipment. Maximum configuration: 3 electric burners at 5.6 kW each and 3 dual burners at 7.3 kW each.



Quickly.
Gas-blown rapid-boiling kettles have an efficiency of up to 89%.



Productive.
The gas tilting frying pan allows for fast and efficient cooking of large quantities.

K-Line technologies for the future

Energy efficient and “all-inclusive”.

Four decisive factors - K-Line

K-Line is a future-oriented range of large-scale cooking equipment, developed with maximum customer benefit in mind. All currently available technical standards in efficiency, ease of use, safety, and sustainability are fully integrated as “all-inclusive.”

K-Line is designed down to the last detail to handle the demands of large-quantity cooking. Solid, stable, robust, and hygienic.

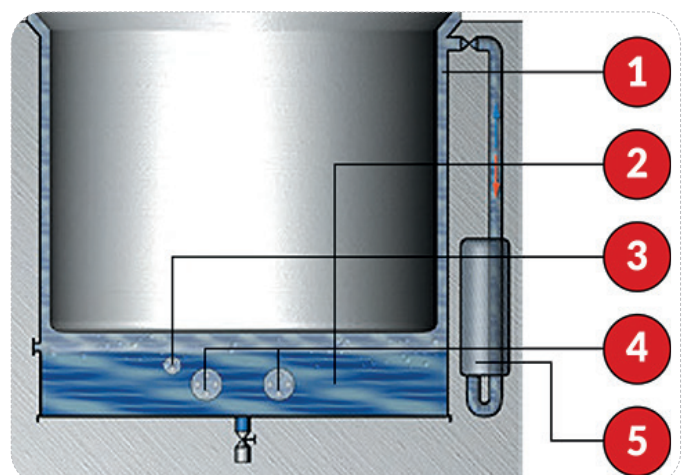
KCI - Touch operation

- **Safe input** of parameters via self-explanatory pictograms.
- **Intuitive menu navigation** with simple preset buttons.
- **Automatic water filling:** Easy water refilling via the quantity-controlled filling system. (Model-dependent)
- Hygiene factor: 4 mm safety glass, **seamlessly integrated into the surface.**
- The touch screen can be operated while wearing gloves.



PERMAPRESS technology for cooking kettles

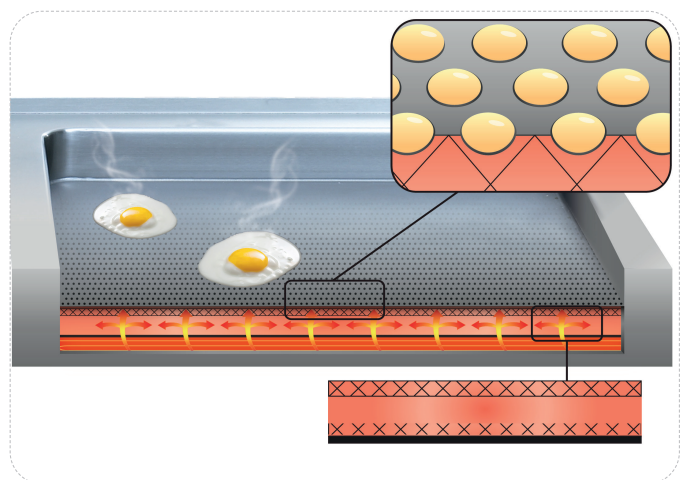
- **Low installation effort;** no additional soft water connection is required.
- **Low operating costs** due to minimal maintenance and no limescale buildup.
- **Short heating times,** powerful cooking through heating of the bottom and side walls.
- **Fully automatic, self-regulating system** through steam expansion.



1 Steam 2 Water 3 Pilot-Heater 4 Heater 5 Expansion tank

DUPLEX NON-STICK surfaces on frying pans

- **No sticking** of meat, fish, or other fried foods due to the special surface structure.
- **Excellent heat distribution** thanks to a 4-layer composite material in the kettle base.
- **Even roasting results**, even when fully loaded.
- **Robust and durable** stainless steel cooking surface.



GAS BLOWER Technology

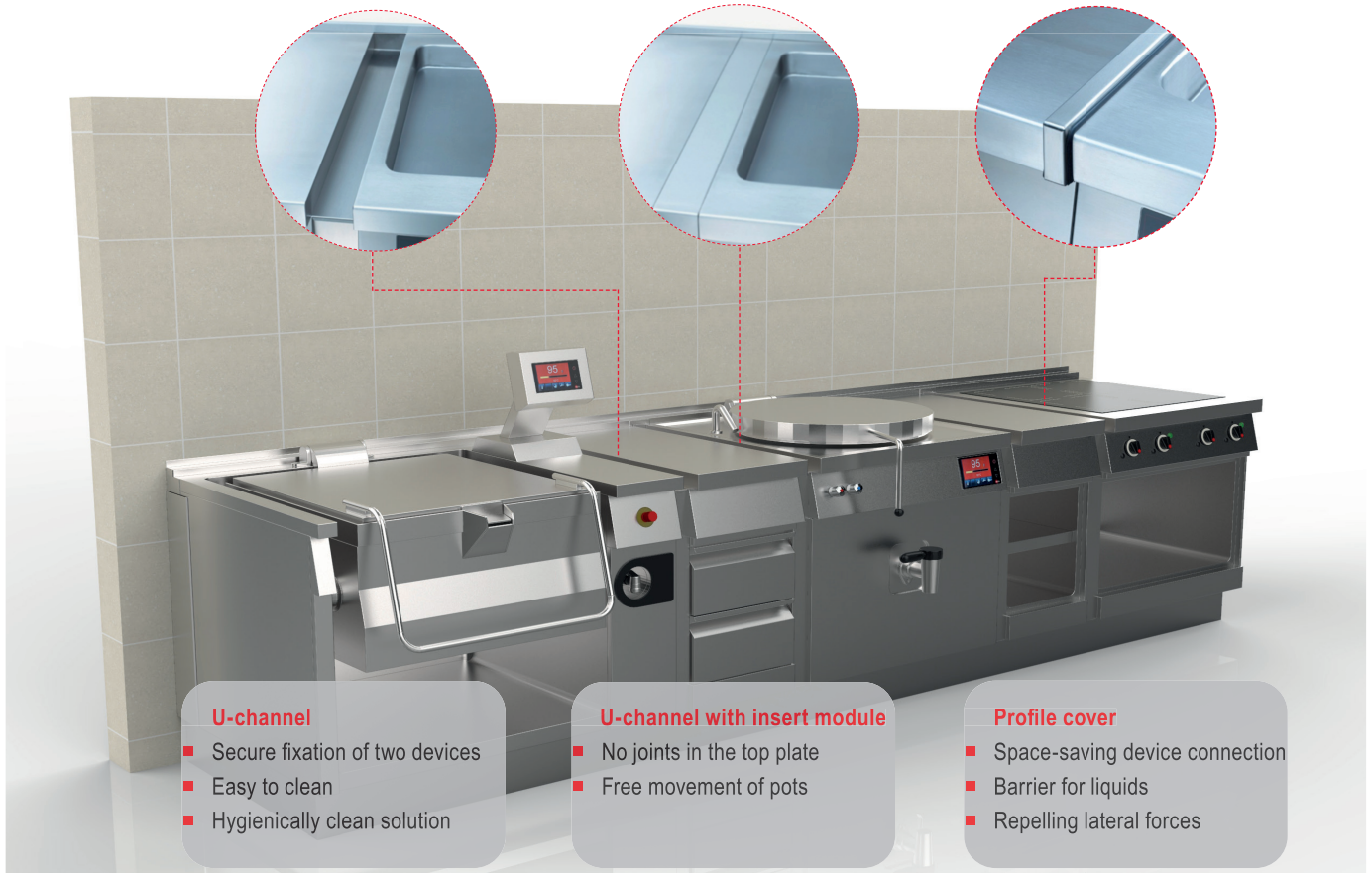
- **Cost-efficient production:** Fully utilize the advantages of the existing gas connection.
- **Performance-optimized:** up to 89% higher efficiency compared to standard devices.
- **Environmentally friendly** cooking with low CO₂ emissions.
- Available for **many models**.





K-Line stands for powerful and future-oriented kitchen technology. The modular system offers flexible solutions for every professional kitchen. Innovative functions, high efficiency and robust construction deliver the best results – reliable, hygienic and sustainable for satisfied guests and hosts.

POSSIBLE DEVICE CONNECTIONS.

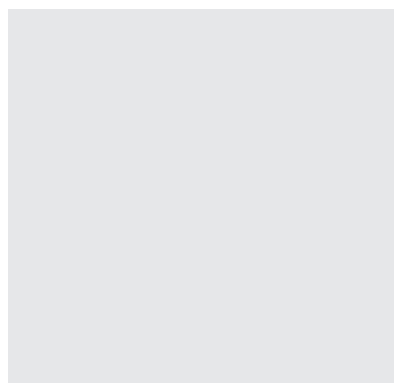


Accessories available on request. For connection diagrams and technical details, please refer to the operating instructions. We reserve the right to make changes to performance, dimensions and design.

PALUX Aktiengesellschaft
 Wilhelm-Frank-Straße 36
 DE-97980 Bad Mergentheim

Contact:
Telephone +49 7931 550
E-mail info@palux.de

Technical Support:
Telephone +49 7931 55 500
E-mail tec-support@palux.de
www.palux.de



11/2025 - 894318

