



**FLEXIBLE.**

PALUX Topline

**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.

## Topline - Perfectly organized.

The smart technology in Topline multifunction appliances makes your kitchen more compact and efficient. Each appliance offers a variety of functions, whether for pre-production or à la carte service. This allows you to adapt your kitchen flexibly to new trends — **a safe investment all around!**

Depending on your overall restaurant concept, we offer various organizational models:



### The Topline Cooking Center.

Typical U-shaped layout, separate preparation and cooking areas, high level of staff autonomy, and minimal division of labor. Efficient, space-saving, and multifunctional thermal cooking equipment minimizes movement, reduces energy costs, and streamlines workflows. This fosters creativity, reduces errors, improves communication, and allows for flexible working hours.



### The Topline commercial kitchen.

Typically organized as a cooking station, with various roles (e.g., sauce chef, pastry chef) and a high degree of task division, as well as a need for coordination. Our modern thermal cooking equipment is characterized by safety, performance, and ease of use and cleaning. Thanks to a flexible modular design and a wide range of cabinetry options, customized solutions can be implemented.



### The Topline Twin-Go.

In principle, this layout is similar to a counter-style kitchen, but it can be accessed from both sides. It maximizes space utilization and enables a compact workflow—with access to the appliances from all sides. It is particularly well-suited for achieving maximum efficiency in the smallest of spaces and for flexible work.



## Topline - Kitchens with a concept

Your path to success!

### Topline – The compact high-end kitchen solution.

The Topline program is a modular kitchen system designed for the highest standards – individually customizable, future-proof, and efficient. High-quality multifunction appliances, hygienic refrigeration and freezer units, flexible base units, and practical work surfaces provide maximum performance in a minimal space.

Your benefits at a glance:

#### Technology & Functionality.

- Multifunctional thermal imaging devices for pre-production and à la carte.
- Short preheating times and energy-saving technologies such as induction.
- Compact design with optimal use of space.
- Can be integrated with energy optimization systems.
- Durable materials such as chromium-nickel steel.

#### Organization & Ergonomics.

- Streamlined workflows and shorter processes.
- More efficient use of staff and less stress.
- Uniform unit height (900 mm) for ergonomic work.
- Intuitive controls with clear icons and easy-to-grip knobs.

#### Hygiene & Cleaning.

- Seamless, deep-drawn tubs and flush joints.
- Easy-to-clean design with swiveling heating elements.
- Sanitary base units in standard or H2 models.

#### Cost-effectiveness.

- Fewer devices required while delivering maximum performance.
- Lower energy consumption and space requirements.
- Low operating and maintenance costs.
- High investment security thanks to modular scalability.

#### Design & Flexibility.

- A modern, consistent look and feel.
- Unit combinations in widths of 400, 600, and 800 mm.
- Flexibly adaptable for U-shaped, island, or linear layouts.



Maximum efficiency, well-thought-out ergonomics, and state-of-the-art kitchen technology.

## State-of-the-art technology.

Boiling, simmering, braising, keeping warm

### Topline Vario Stove.

Versatile and powerful for any kitchen: Ideal for cooking pasta, dumplings, meat, shellfish, soups, sauces, vegetables, fried potatoes, broths, and much more. Versatile thanks to wet and dry operation, safe and durable with an integrated working and safety thermostat. Swiveling flat tube heating elements ensure optimal heat transfer, easy cleaning, and convenient operation.

A lockable safety ball drain allows for quick drainage to the front, while an electric limit switch provides additional safety. The seamless, corrosion-resistant tub with a raised rim ensures maximum hygiene. Ergonomic controls and a wide range of accessories, such as pasta baskets, GN containers, and swiveling radiant heaters, make the unit exceptionally versatile.

- Versatile & powerful.
- Flexible thanks to wet and dry operation.
- Hygienic thanks to a seamless, corrosion-resistant tub.
- Safe operation thanks to a safety ball valve and limit switches



## Boiling, simmering, braising, keeping warm

### Topline Pasta Cooker.

Perfect for food preparation and pasta dishes in à la carte restaurants.

The Pasta Cooker 400 is a freestanding unit with a drain connection and a convenient drip tray; the Pasta Cooker 600 features an automatic lifting mechanism, electronic controls, a timer, and an audible signal. Wet-heated, with a removable overflow pipe for clean operation, flexible temperature control, manual water inlet, and a lockable ball valve for safe draining.

- Perfect for meal prep and pasta dishes.
- Automatic lifting device with electronic control.
- Removable overflow tube for clean working.
- Lockable ball drain for sicheres Entleeren.



GN 1/1



GN 1/1

### Topline Water Bath.

Water-heated for keeping side dishes, soups, sauces, and more warm. Energy-efficient thanks to an insulated heating element, with infinitely variable control for the perfect temperature. Easy to clean thanks to the seamless stainless steel basin, and safe to empty with a lockable ball valve drain. Features

- Water-heated for keeping side dishes, soups, and sauces warm.
- Energy-efficient thanks to an insulated radiator.
- Easy to clean thanks to the seamless stainless steel basin.
- Safe to empty with a lockable ball drain.



GN 1/1



GN 2/1

**Reach your destination faster.**

Grilling and Roasting

### **Topline Oven.**

Ideal for everyday professional kitchen use. High-quality materials and precise temperature control ensure reliable, consistent cooking results. Thanks to its adjustable feet, the oven fits perfectly into any kitchen setting and is easy to clean.

- Intuitive controls with clear icons enable fast and error-free operation.
- High-quality stainless steel construction ensures durability and stability in continuous use.
- Consistent temperature control ensures reliable baking and cooking results every time.



GN 1/2

### **Topline Vario Grill Roasting Pan.**

Special grooved steel griddle for decorative grilling of meat, fish, and vegetables. Heating elements located directly beneath the griddle ensure rapid heating and even temperature distribution. An integrated operating thermostat and safety thermostat guarantee precise temperature control and protection against overheating. Easy to clean thanks to a large Teflon drain plug in a GN 1/1 container.



Gas



Electrical

## Roasting, Sautéing, Boiling, Braising

### Topline Vario Roasting Pans in 400, 600, and 800.

Ideal for meat, fish, pastries, potatoes, soups, and sauces—can be prepared with little fat or in deep fat. The high-gloss polished stainless steel cooking surface ensures excellent frying results with minimal fat, while the special plate construction enables quick heating times and even heat distribution. A large Teflon drain plug facilitates pouring into GN 1/1 containers, and the seamless, deep-drawn pan with a raised rim makes cleaning particularly easy—almost without chemicals. Ergonomic controls ensure easy handling.



### Topline Vario Roasting Pan M.

Versatile for batches up to 40 liters—ideal for pre-production and à la carte service. Seamlessly welded basin for easy cleaning, high-gloss polished frying and cooking surface for perfect results even with delicate foods. Even heat distribution thanks to a vacuum-brazed copper plate.



### Topline Vario Roasting Pan Plus.

Multifunctional, holds up to 80 liters, with a digital display and program memory; features a seamless, welded stainless steel basin; offers automatic or manual water supply with overflow protection and safe drainage into a GN 1/1 container; the double-walled lid reduces heat loss; and the open, wheelchair-accessible base provides added convenience.



**Definitely good.**

Frying, Sautéing, Braising, Boiling

## Topline Vario Stove / Induction Stove.

A versatile, all-purpose appliance suitable for a wide range of uses—from simmering to searing. Thanks to its high efficiency, induction is a very economical heating technology. Heat is generated by activating a magnetic field between the stove's induction coil and the special cookware.



### Versatile cooking & frying.

Precision-polished stainless steel cooking and frying surfaces, along with multi-zone and full-surface induction, ensure optimal results—even when using multiple pots at the same time.

### Energy-efficient & fast.

Induction technology that is ready to use immediately, features electronic pot detection, and emits minimal heat saves energy and creates a comfortable indoor environment.



### Easy cleaning & convenience.

Seamless glass-ceramic cooktop or wide U-shaped drip tray made of stainless steel, with an integrated grease and food residue drain in a pull-out drawer—for quick and hygienic cooking.

### Safe & precise.

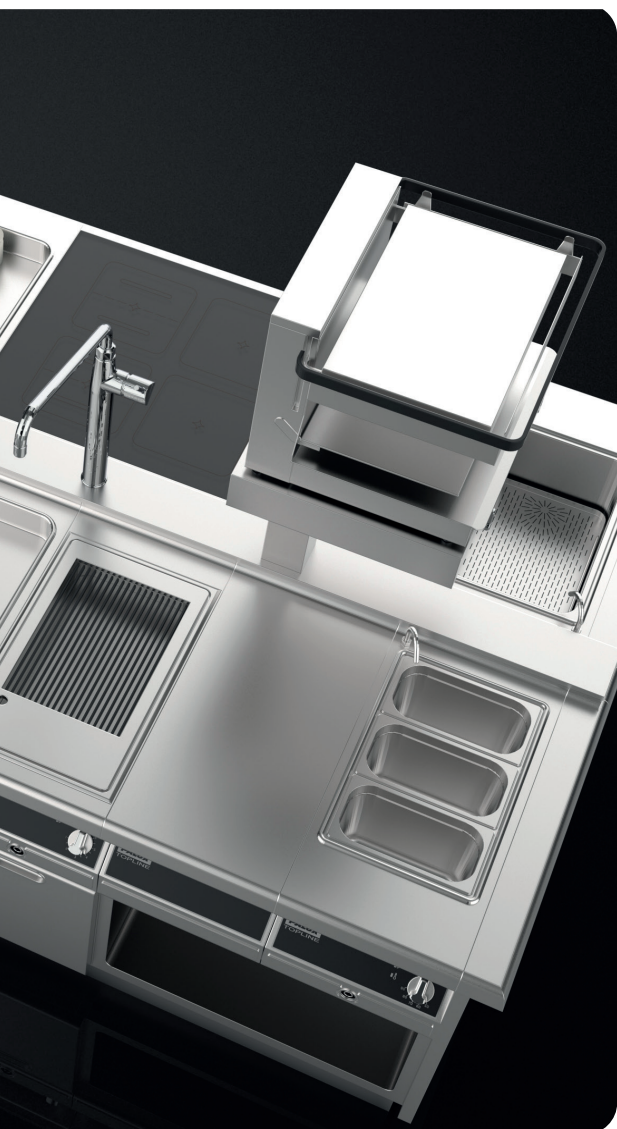
A built-in cooking and safety thermostat protects against overheating; precise temperature control ensures perfect results even with delicate foods.



Boiling, steaming, braising, keeping warm

## Topline Cooking Pot.

The Topline cooking kettle ensures energy-efficient and precise cooking thanks to its sealed Permapress heating system. Precise temperature control prevents food from burning or overcooking, while the programmable membrane keypad makes operation particularly easy. The high-quality stainless steel construction keeps the ambient air pleasant and makes cleaning a breeze.



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### Precise, gentle cooking.

Precise electronic temperature control ( $\pm 1$  °C) ensures consistently excellent results without overcooking.

### Energy-efficient & comfortable.

A closed heating system saves energy, reduces heat loss, and creates a comfortable indoor climate—ideal for stress-free professional kitchens.

State-of-the-art technology—encased in timeless design.

Topline - Kitchens with a Concept



*«As an experienced full-service kitchen designer,  
we know that only a professional kitchen, carefully  
tailored to your specific needs, guarantees long-  
term success.»*

PALUX AG, Wilhelm-Frank-Straße 36, 97980 Bad Mergentheim



**Reliable, precise, intelligent.**

Roasting, Sautéing, Steaming

## **Topline Vario Induction Wok.**

An innovative multi-purpose appliance for exceptionally fast, precise, and energy-efficient frying, steaming, and sautéing of meat, fish, and vegetables—ideal for the highest standards in professional kitchens.



### **Maximum efficiency.**

No preheating time thanks to electronic wok pan detection. Heat is generated directly in the wok, saving time and reducing energy consumption.

### **Precise, gentle cooking.**

High temperature accuracy and continuous control ensure perfect results without burning—even with delicate foods.

## Cooking and Frying

### Topline Ceran cooktop.

Efficient cooking and frying with pots and pans of any size—thanks to quick heating times, high power, and smart pot detection, it's particularly economical and user-friendly.



#### Save energy & work faster.

Automatic pot detection activates power only when needed; continuous temperature control up to over 500 °C ensures the shortest cooking times without boiling over.

#### Simply clean & safe.

Seamless glass-ceramic cooktop for easy cleaning and built-in overheating protection for maximum safety.

Not available in Switzerland.

**Guaranteed to be crispy.**

Baking and frying to perfection.

## Topline deep fryer.

Crispy fried and baked dishes are extremely popular. Large quantities must be freshly prepared in the shortest possible time. High-performance frying and baking for meat, fish, potatoes, or baked goods—available as single- or double-basin models (each with a basin capacity of 8.5–11 liters; the double-basin solution has a total capacity of up to 22 liters). Extremely simple operation, maximum safety, and quick cleaning ensure efficient use in any professional kitchen.



111



221



### Precise temperature control.

Flat-tube heaters with operating and safety thermostats ensure precise temperature control from 100–180°C—for perfect frying results.



### Easy, quick cleaning.

A seamless, deep-drawn stainless steel basin, an ergonomic front drain, and a swiveling heating element make cleaning effortless and hygienic.



### Maximum safety and comfort.

Dry-run protection, a foam buffer zone, a raised rim, and a heated outlet pipe protect against overheating and splashes—for safe operation



### State-of-the-art control system.

Electronics Plus Series with membrane keypad, digital displays, and programmable buttons—optionally equipped with an oil and grease filter system and a basket lifting mechanism for automated processes.

Frying, baking, braising.

## Topline French Fry Bin.

Consistent heat retention thanks to a 3-way swivel radiant heater and stepless temperature control. Particularly easy to clean thanks to the seamlessly welded GN 1/1 pan. Can be flexibly combined with a modular base unit system.



### Easy to use.

Intuitive controls with clear symbols make operation easy—ideal for fast, error-free handling.



### High stability.

The sturdy construction, featuring high-quality stainless steel components, ensures long-lasting performance even in the demanding environment of everyday kitchen use.



### Reliable results.

Even heat distribution thanks to a 3-way swivel heating element.



### Flexibility.

Can be flexibly combined with a modular base unit system.

**I want to be able to prepare my meals flexibly.**

Reliable in continuous operation and easy to clean.

## **Topline Gas Grill Models.**

Want to quickly prepare fish fillets, steaks, vegetables, and egg dishes? The spacious grill plate cooks a wide variety of foods in just minutes. The Topline gas grill is available in various models, designed to meet every need and suit the specific conditions of your establishment.



### **Topline Gas Grill 600.**

Compact gas grill with powerful burners for fast and even grilling. Ideal for smaller kitchens or as a supplementary solution during peak hours.



### **Topline Gas Grill 800.**

A wide gas grill with even more cooking surface for large quantities of meat, fish, or vegetables. Perfect for businesses with high grilling demands and continuous use.



### **Topline Gas Charcoal Grill 600.**

An efficient charcoal grill for exceptionally flavorful results in a compact space. The charcoal briquettes ensure even heat distribution and distinctive roasted flavors.



### **Topline Gas Charcoal Grill 800.**

Large-surface charcoal grill for maximum grilling performance and consistently high quality. Ideal for cooking large quantities of food with an intense grilled flavor.

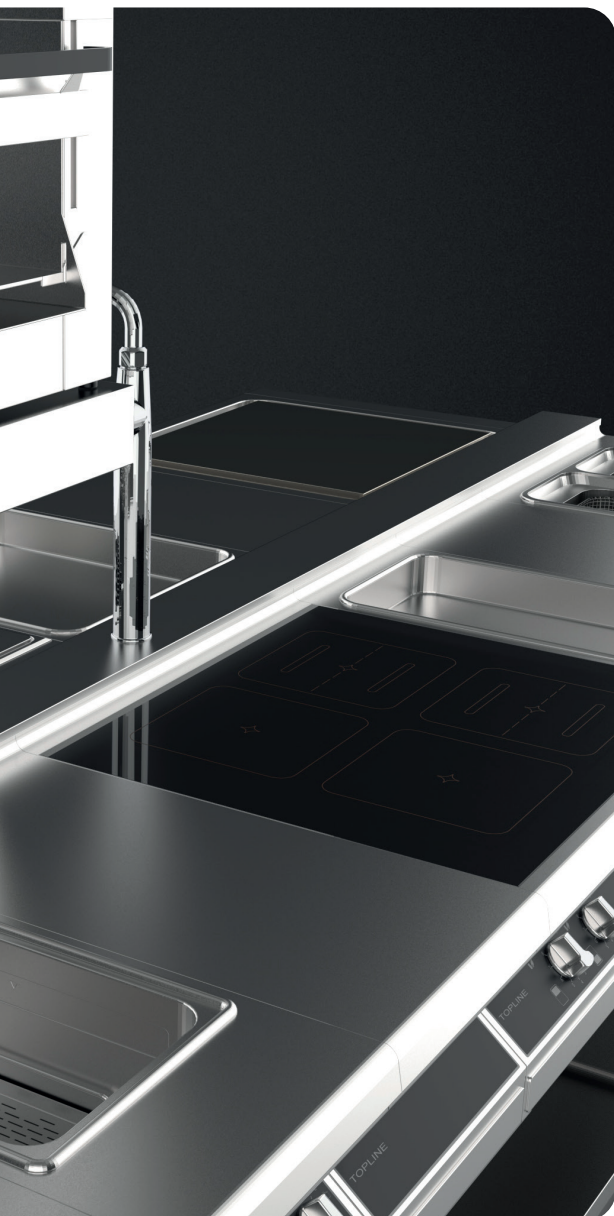


**Fry, boil, and braise.**

**Functional and Secure**

## **Topline Gas Stove Models.**

Sturdy gas stove for fast, safe cooking with pots of all sizes. The seamless, deep-drawn cooktop makes cleaning easy, while atmospheric burners with protected pilot lights ensure reliable performance. Thanks to a manual gas shut-off valve and a sturdy stainless steel slide-out grate, the stove is durable and safe for everyday use.



### **Easy to clean.**

The seamless, deep-drawn cooktop with rounded edges prevents food from burning and makes cleaning easier.

### **Safe operation.**

Atmospheric burners with a protected pilot flame and a gas shut-off valve ensure reliable operation.



### **Flexible work.**

Manual ignition and temperature control, along with a sturdy stainless steel sliding grate, make it easy to cook with several small pots.

### **Modular system.**

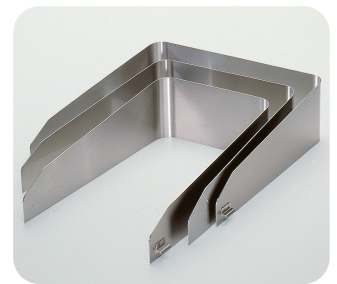
Compatible with adjustable base units for custom kitchen layouts and optimal use of space.

## Topline - Technologies for the Future.

Wide selection – perfectly coordinated

### Everything that makes your kitchen even more efficient.

Perfectly fitting accessories make Topline appliances even more flexible, convenient, and efficient—whether you're roasting, grilling, frying, or boiling. With our extensive range of accessories, you'll be fully equipped to handle any challenge.



#### Versatility for every application.

Roasting pan lids, splash guards, GN containers, frying and pasta baskets, baking sheets, racks, and more—all perfectly designed to fit your equipment.

#### Clean and safe working conditions.

Splash guards, wall trim profiles, and special cleaning kits ensure hygiene, protection, and a neat appearance.



#### Greater efficiency and comfort.

Inserts for fry pans, induction cookware, and practical shelves make handling and workflows easier.



#### Maximum flexibility.

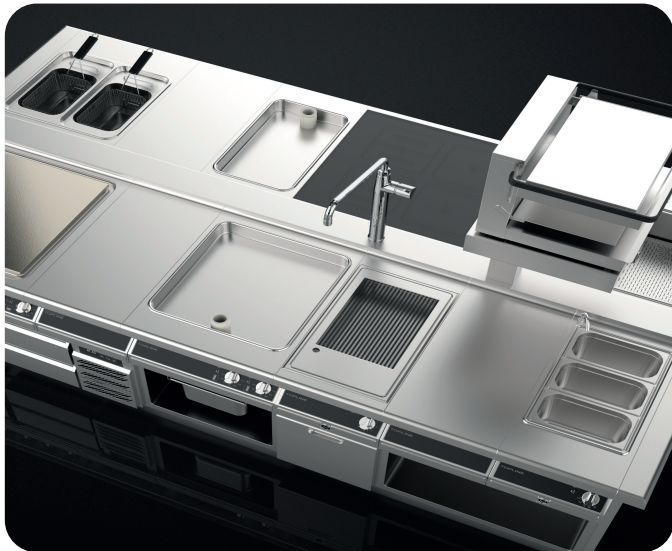
A variety of sizes, styles, and accessories allow for customized solutions—ideal for any kitchen organization.



## Energy-efficient and « all-inclusive »

### Custom-built substructures for maximum efficiency.

Topline base units offer tailor-made solutions for every type of operation—from traditional restaurants and hotels to chain restaurants and institutional and community catering. They are perfectly designed to complement Topline appliances and help ensure that kitchen workflows are both cost-effective and ergonomic.



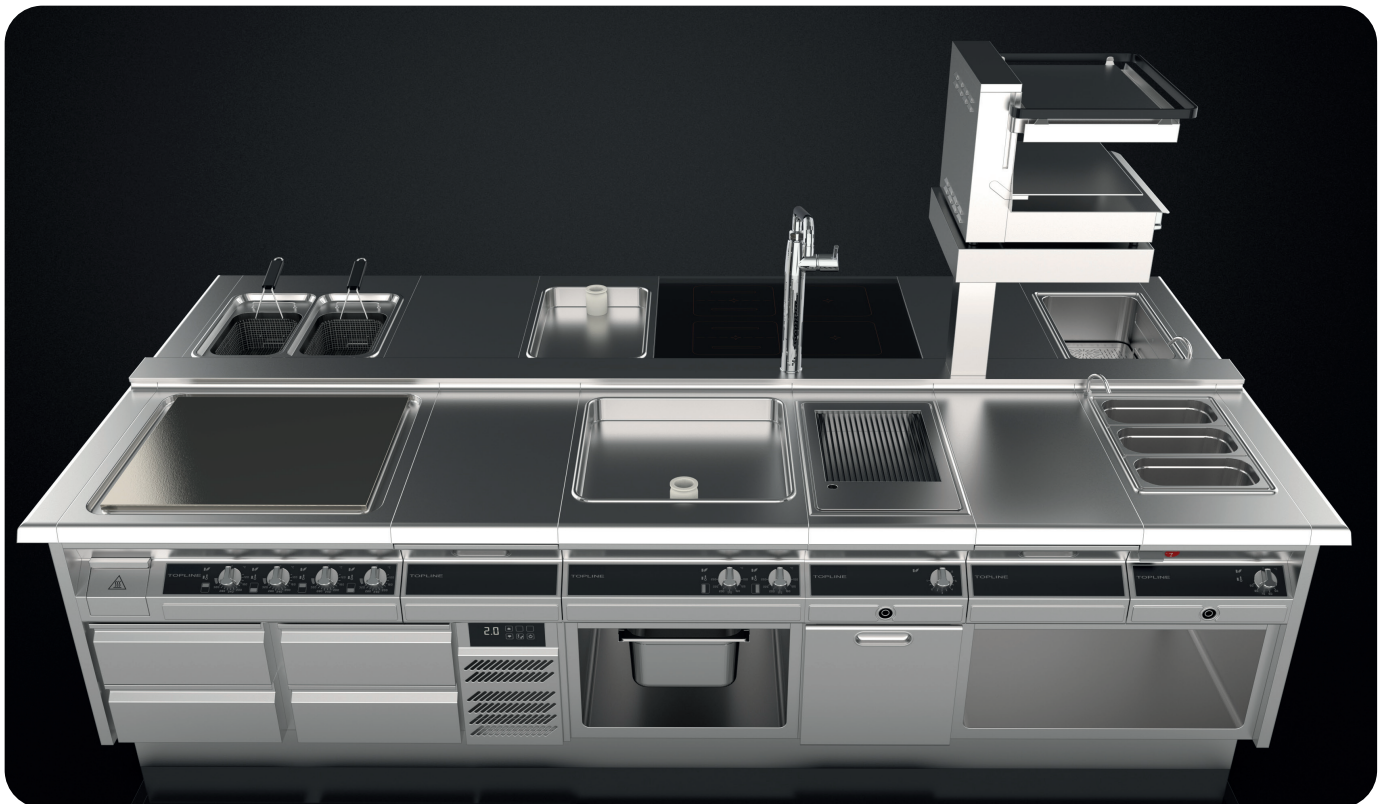
- Modular design based on Gas- tronorm dimensions.
- Modular dimensions: 400, 600, 800, 1000, and 1200 mm in length.
- Compact and sturdy, made of stainless steel, self-supporting construction.
- Can be placed on its feet or on a base.
- Long-term investment security.
- Doors and drawers with integrated handles.
- Automatic lifting device with electronic control.
- Removable overflow-tube for clean working.
- System available with casters upon request and all equipment bases also available in H2 hygiene design upon request.





*The PALUX Topline components are state-of-the-art in terms of design and functionality, meeting the latest standards in technology, workplace ergonomics, hygiene, and organization.*

**TOPLINE - KITCHENS WITH A CONCEPT - ALWAYS A GOOD CHOICE.**



Accessories available upon request. See the operating instructions for wiring diagrams and technical details. We reserve the right to make changes to performance, dimensions, and design.

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