



UNIQUE

PALUX Touch 'n' Steam

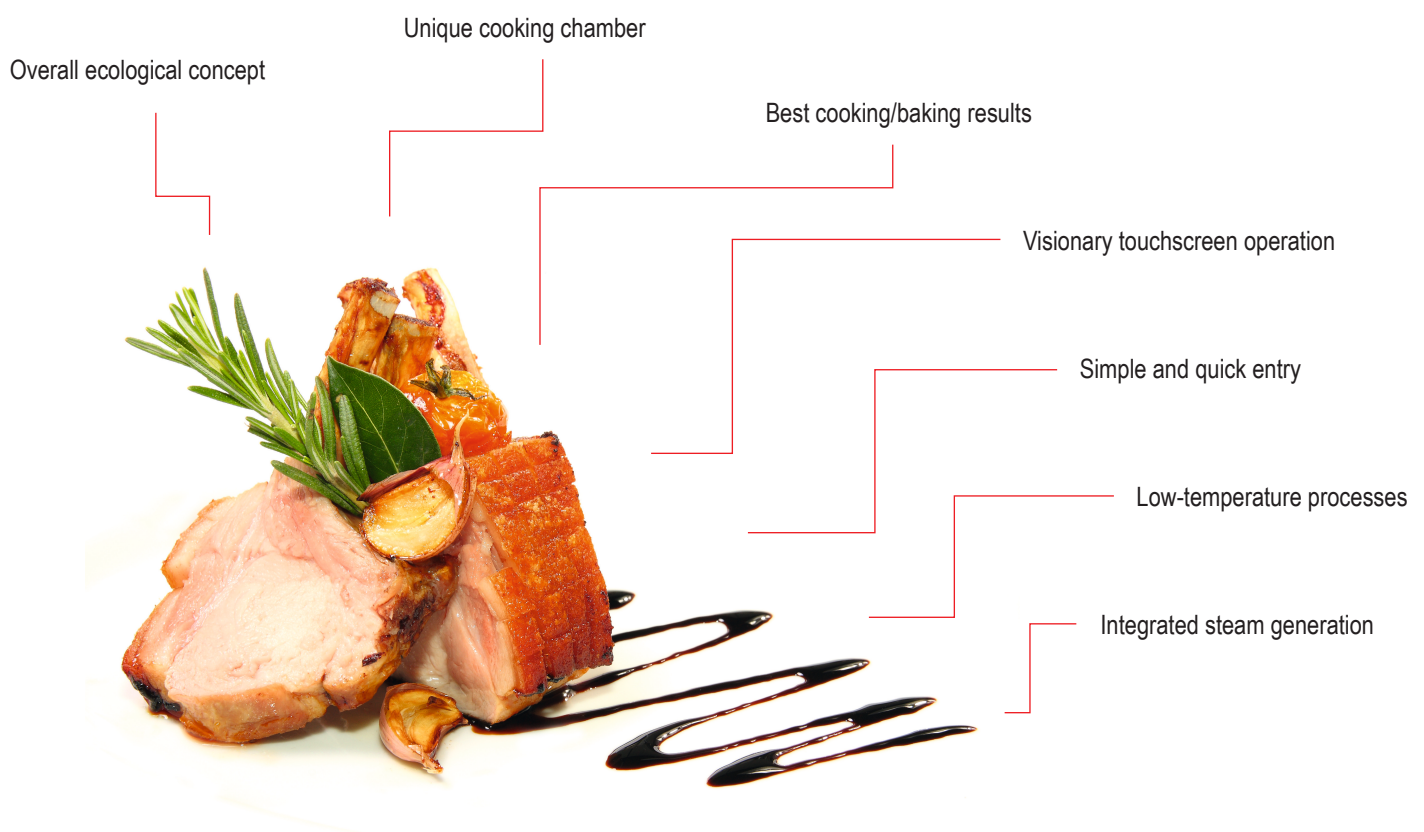
PALUX

PALUX is an innovative company with an eye for the constantly changing market in the catering business. 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' with solution concepts for our partners and professional chefs.

User-friendly and process-reliable

Our philosophy is always the same – food first, technology second. True to this principle, we focused on combining perfect culinary enjoyment with state-of-the-art combi oven technology when developing the PALUX combi steamers. We have incorporated all of the chefs' requirements for an easy-to-use, powerful and perfectly equipped combi steamer into the new generation of PALUX Touch "n" Steam, with the help of our chefs in our development team.

Our vision becomes reality – developed by chefs for chefs!



PALUX Touch “n” Steam – the luminaries in your kitchen

The key reasons for your success

■ The unique 4-in-1 cooking space concept

- Adaptive to the 4 standard tray sizes
- Maximum volume usable for all low-temperature processes and for revitalisation

■ The best cooking and baking results

- Balanced flow behaviour for absolute uniformity

■ The most elegant design

- Black – timeless elegance for the kitchen
- Full glass safety door with triple insulated glazing and infrared mirror coating
- Optional edge protection

■ The most innovative and simplest control system

- Fast and hygienic operation thanks to touch and slide
- Clear pictograms speak every language

■ The convenient cleaning system

- Clean at the touch of a button – with a choice of fully automatic or semi-automatic cleaning systems
- Energy-saving mode after completion of the cleaning process

■ Low operating costs State-of-the-art equipment

State-of-the-art equipment such as heat exchangers, triple insulated glazing, the modern circulation cleaning process and the use of the newly developed EC motor reduce energy and water consumption by up to 65%.



Enjoyment in four new dimensions

Climate virtuosos for expert cuisine
and culinary delights

Steam climate perfection

New steam precision with even more efficient performance

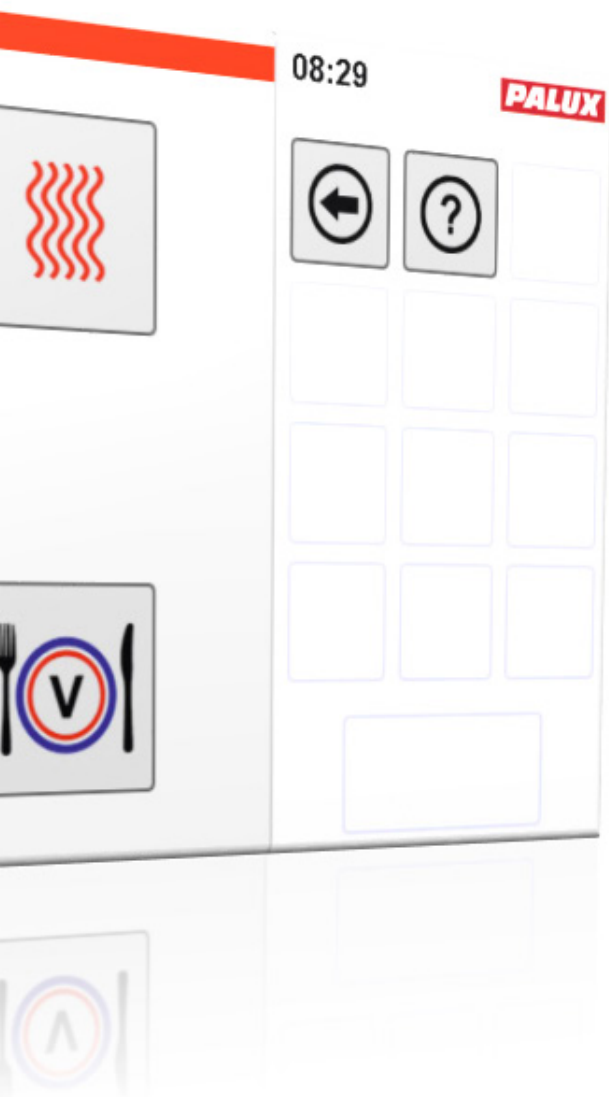
Full steam ahead – with the finest steam distribution in the optimum temperature range of 30–130 °C. Guarantees tender and crisp textures as desired. Three fan speeds promote steam distribution including a safety steam by the air vent.

Combi steam – flexible and versatile

Drawing on unlimited resources in a perfect production environment

For maximum performance in production.
The highest degree of flexibility for your production standards.
The temperature range of 30–250 °C in combination with moisture is perfect for juicy roasts and crispy pastries.





Hot air – the flavour and texture enhancer

Temperature range from 30–250 °C with new internal humidity control

The new hot air climate with 5-stage fan control ensures optimum heat transfer tailored to the food. The 6-stage fan speeds enable the desired texture to be achieved.

Revitalise with à la carte quality

The most sophisticated settings are available for the supreme discipline in the banquet business.

The system solution for the supreme discipline of à la carte dining. Every plate, GN container or banquet becomes a success with preset and customisable values. Colour, shape and taste are preserved in the fresh steam system as if prepared à la minute.

The Touch “n” Steam control

Professional ease of use

The ace up your sleeve in the kitchen



Ease of use par excellence

The Touch “n” Steam control actively supports quality standards. Sophisticated, preset cooking programmes or self-defined recipes guarantee consistent success.

Sure-fire success factors:

■ The personal cookbook

Add to, modify, save and easily access programmes as you wish.

■ Bakery mode – for exceptional bread enjoyment

Depending on the type of dough, take into account the exact amount of steam in millilitres, the proving and resting times, and active humidification and dehumidification.

■ Favourites

Start the most important and most frequently used cooking programmes with a single tap – from novice cooks to master chefs, the same standard of quality.

■ Four new climate zones, individually adjustable

Your cooking style is synchronised. Quality standards at their finest!

■ Smart Cooking – the intelligent way to cook

Automatic processes with finely tuned cooking parameters.

■ Special programmes – cooking methods with a future

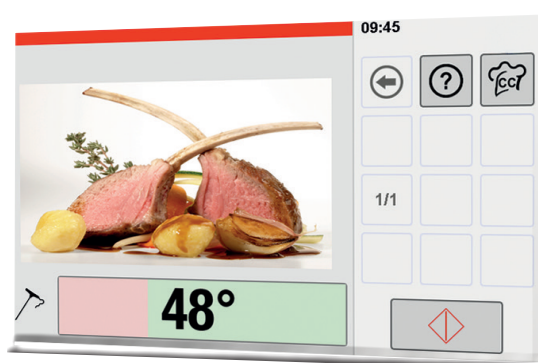
Slow cooking, Delta T, Cook & Hold and sous-vide sensors.

■ Combi-cooking – everything in view

Optimal use of cooking space – with time and core temperature monitoring.



home screen



programme schedule

The most efficient control system

The fastest input with a sense of luxury and clear visibility



Success lies in simplicity

Clear controls for the fastest kitchen. All functions can be standardized with automatic moisture supply to the minute – and with precision.

■ The simplest control system with a clear display

No chance of operating it wrong - it's too easy!

■ Vitalise – the premier class in à la carte dining

Tested and approved by banquet professionals.

■ Cooking methods – sensible shortcuts

Nine cooking methods as quick selections and single-stage cooking processes.

■ Four new climate zones with Combi Step function

Freely combinable step sequences with climate selection.

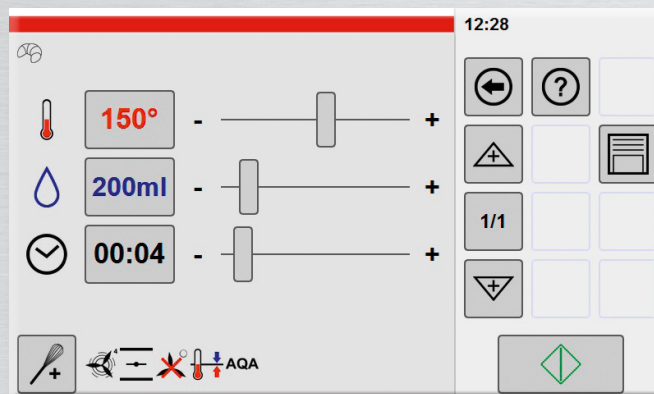
■ AQA – automatic quantity adjustment

Standardised cooking time adjustment supports consistent quality when baking, cooking and steaming.



PALUX Touch 'n' Steam bakery mode

For a special bread
and baking experience



The shop oven for your own kitchen

Those who appreciate their own bread culture will find everything they need for crispy, fresh enjoyment in this function. In addition to good dough handling, the balanced climate between humidity, heat and circulation is crucial for consistent results.

Best baking results thanks to even air distribution

Tested by bakery professionals

Three ventilation downtimes

Bring calm and volume to the dough

6-stage fan speeds

Support for volume and crust formation

Baking time up to five minutes

Crunchiness is a matter of perfection

Active humidification and dehumidification

For golden brown, crispy crusts and moist, soft crumb

Steaming quantity in millilitres

For precise dough fermentation and ripening

AQA – automatic quantity adjustment

Quality assurance even with varying assembly quantities



4-in-1: the unique cooking chamber concept

Cooking chamber volume in the biquadrat – one more crucial dimension



Longitudinal insert GN 1/1



Cross insertion GN 1/1



NT cooking and revitalising with the Maxi baking tray



Baking standard 400 x 600

4-in-1 means four key advantages for all 611, 1011 and 2011 QL models

Double the cooking space for greater performance – in less time. The decisive factor in professional kitchens.

4-in-1 = 100% more cooking space

Even browning with full oven capacity. The staggered positioning and even airflow ensure the best baking and cooking results.

4-in-1 = one hanging rack for four dimensions

The standard integrated holder for cooking and baking accessories accommodates all sizes: GN 1/1 lengthwise and crosswise, GN 2/1 and the standard baking tray size 400 x 600 mm.

4-in-1 = double capacity increase

Double the capacity for all low-temperature processes and banqueting thanks to full use of the cooking chamber.

611QL = 24 plates with a diameter of 32 cm

1011QL = 40 plates with a diameter of 32 cm

2011QL = 80 plates with a diameter of 32 cm

4-in-1 = Safety and ease of loading with cross-slot insertion

Your safety when handling hot food is important to us. Thanks to its ergonomic design, the cross-in tray offers convenience when loading and removing hot dishes.

PALUX Touch 'n' Steam slim line the compact version

At just 55 cm long, it is the all-rounder for the ergonomic kitchen

The slim compact devices meet the highest demands while taking up little space.

At just 55 cm long, these compact appliances are ideal for front cooking and bistro kitchens. They are true powerhouses for quick use in à la carte kitchens or front-of-house areas. Their clear, elegant design and multifunctionality are impressive in every respect, and their foolproof operation is self-explanatory. Perfect for use in nurseries and schools. True to our motto: maximum convenience, but no compromise on food quality.

■ **Through the control panel located above** and the ergonomic door hinge on the right or left means that no space is lost during installation.

■ **Integrated hose spray, triple door insulation glazing, automatic cleaning system and many additional functions** make our 'slimline' models the most powerful devices in their class.



**PALUX Touch 'n' Steam
623SL**
The clever beginner



**PALUX Touch 'n' Steam
611SL**
The strong slim one



**PALUX Touch 'n' Steam
1011SL**
The space saver



**PALUX Touch 'n' Steam
Combi-Duo-Station 623SL auf 623SL**
The compact ones in a double pack

PALUX Touch 'n' Steam for maximum production utilisation

Unbeatable in capacity, flexibility and quality

Impressive technology – the 'large' QL combi steamer models

They are the key players in production. Whether in catering, hotel and banquet kitchens or large canteens – when maximum performance is required in combination with precise cooking/baking results and self-explanatory operation, they are the 'backbone of operation'. Take the strain off your work processes with state-of-the-art technical innovations! The unique flexibility offered by crosswise and lengthwise insertion or baker tray dimensions gives you a good feeling of security and supports your economic benefits through perfect utilisation of the hygienic cooking chambers.

■ Depending on your needs, capacity and requirements, there are various sizes to choose from: 6, 10 or 20 shelves, each GN 1/1 or GN 2/1. This allows you to put together various combination mixing stations.



PALUX Touch 'n' Steam
611QL und 621QL
The beginner



PALUX Touch 'n' Steam
1011QL und 1021QL
The all-rounder



PALUX Touch 'n' Steam
2011QL und 2021QL
The capacity miracle



PALUX Touch 'n' Steam
Kombi-Mix-Station 611QL auf 1011QL
The high-performing team

PALUX Touch 'n' Steam condensation hood

Functional and effective in condensate destruction

High performance in front cooking and in the kitchen

The PALUX Touch "n" Steam condensation hood is a compact add-on unit for condensing the vapours produced during cooking. The clean solution for all front and free-flow areas and in the kitchen for optimising the working environment. Compact and attractive, the unit fits into any environment and is available for all model sizes, including combi-mix stations. The 2-stage safety door lock offers increased work safety and supports condensate destruction.

- **Vapours and fumes** are condensed during cooking via four air-cooled heat exchangers.
- The **four-stage fan air flow** is controlled automatically and depending on the operating status.
- **Condensation efficiency** of the hood system is over 80%.
- **Direct condensate drain** through the sewage system.



PALUX Touch 'n' Steam
with condensation hood
for all SL models



PALUX Touch 'n' Steam
with condensation hood
for all QL models

The selectable Eco-Autoclean EAC

Economical and effective hygiene at your fingertips.



Eco-Autoclean EAC

Selectable, fully automatic, safe and economical.

The integrated fully automatic dual cleaning and care system can be operated with **liquid cleaner** or, optionally, with **solid cleaner**. Four different cleaning levels and a quick rinse function are available – it couldn't be simpler or more efficient!

- The **integrated circulation system** saves water and chemicals in particular.
- **As a fixed connection with liquid cleaner, 100% fully automatic and safe.** Maximum ease of use and minimal costs, as the exact dosage is applied for each cleaning stage. No additional handling – cleaning is simple and safe at the touch of a button.
- **Cleaning levels freely selectable depending on the degree of soiling** plus quick rinse function and manual cleaning programme.
- About the **built-in cleaning nozzle** with the spray cycle ensures optimal distribution of water and chemicals in the cooking chamber.
- **Optionally with liquid cleaner.**



PALUX Touch 'n' Steam – The profitable investment!



PALUX Touch 'n' Steam – the profitable investment!

Technology at its finest. We have incorporated all our expertise into the new generation of PALUX Touch “n” Steams. Despite the QL models having twice the cooking space, all resources have been optimised. Innovative solutions make this possible. A clear benefit for your kitchen. All examples refer to model sizes 611QL and 1011QL.

		Your monthly savings potential
<p>Energy savings through optimised cooking programmes</p> <p>57 % savings</p> <p>PALUX Previous models PALUX Touch 'n' Steam</p>	<p>The predefined cooking programmes and special functions in NT cooking for meat preparation reduce energy and ingredient costs by up to 57%*.</p> <p><small>* Six working days per week & year-round operation; good traditional restaurant serving approx. 120 meals a day</small></p>	<p>285€</p>
<p>Reduced water consumption through cleaning using a circulation process</p> <p>37 % savings</p> <p>PALUX Previous models PALUX Touch 'n' Steam</p>	<p>The innovative fully automatic cleaning process using a circulation method reduces water consumption by more than 37%.</p>	<p>56€</p>
<p>kWh consumption in continuous operation, combination steam</p> <p>10 % savings</p> <p>PALUX Previous models PALUX Touch 'n' Steam</p>	<p>The new cooking methods, in conjunction with water consumption and fan flap settings, reduce kWh consumption by almost 10%*.</p> <p><small>* Based on six working days per week and year-round operation; at least four hours of combined steam operation per day</small></p>	<p>135€</p>



Our origins oblige us!

We have cared about the environment for generations. As a German industrial company, we now export our products to over 50 countries around the world. We are happy to take on this responsibility and develop and manufacture our devices in accordance with the latest technological standards.



Modern technologies-state of the art

They ensure resource-saving consumption despite double the cooking space.



The newly developed EC motor reduces energy consumption by up to 65% during each start-up and heating phase!



Triple door insulation glazing with infrared mirror coating

Safety-relevant because it protects against burns and achieves up to 20% energy optimisation. The energy stays where it belongs – in the cooking chamber.



Lights out after 15 minutes

After 15 minutes without input, energy-saving mode starts. The cooking chamber light switches off and the display dims.



Six fan speeds for perfectly matching the energy required for the food.



EcoMode as an additional function

Can be selected for all cooking processes. Energy cost savings of up to 40%.



Heat recovery

The integrated heat exchanger in all models reduces energy costs by up to 30% and water consumption for steam extraction by up to 80%.



Cleaning by circulation saves up to 37% water.

PALUX Touch 'n' Steam accessories

The comprehensive range for your kitchen



- GN containers, trays and racks from GN 2/3 to GN 1/1 to GN 2/1 and baking standard.



- Base frames available in various designs and heights.



- Banquet systems in sizes from 6 × GN 1/1 up to 20 × GN 2/1.



- Cleaning and care products for your PALUX Touch "n" Steam.

Unique

Unrivalled service package



From chef to chef

Training expertise à la carte

At various training locations, you can be inspired by the latest developments and application ideas.

Interesting specialist topics and production methods are served up in bite-sized chunks, so to speak. Contemporary, interesting and sometimes even extraordinary.



Consulting & Coaching

All our employees undergo continuous training. Internal communication about all completed projects and kitchens in Europe provides us with many solutions for you.



Customer service & maintenance

The PALUX Touch 'n' Steam is equipped with its own diagnostic system. This makes it easy to deal with technical faults and saves customer service time for analysis. Our partners in your area are trained annually at our headquarters, making them confident service providers on site.

The Touch 'n' Steam impresses with its efficient and economical operation. With PALUX GreenVAC vacuum technology, it allows for flexible preparation times, offering maximum convenience and satisfaction for both guests and hosts.

FACTS AND FIGURES AT A GLANCE.

Size	623SL	611SL	1011SL	611QL	1011QL	2011QL	621QL	1021QL	2021QL
Capacity									
Type of racks	6 × GN 2/3	6 × GN 1/1	10 × GN 1/1	6 × GN 1/1	10 × GN 1/1	20 × GN 1/1	6 × GN 2/1	10 × GN 2/1	20 × GN 2/1
Number of racks	6	6	10	6 + 1	10 + 1	20	6 + 1	10 + 1	20
Rack spacing	mm 60	60	60	67	67	67	67	67	67
Banquet system Plates ø 32 cm / ø 28 cm*				24	40	80	24	40	102*
Plate spacing				68	68	68	68	68	80
Dimensions									
Length	550	550	550	980	980	1115	980	980	1115
Depth	629	809	809	795	795	875	795	795	875
Height	764	764	1004	840	1120	1925	840	1120	1925
Electrical appliances									
Connected load	kW 3,6					34,6			51,5
	kW 5,8	8,6	11,0	11,0	16,4	43,4	18,6	33,5	67,1
Voltage	V 230 V N 50/60 Hz					400 V 3N 50/60 Hz			400 V 3N 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	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz
Fuse protection	A 1 × 16					3 × 63			3 × 80
	A 3 × 16	3 × 16	3 × 16	3 × 16	3 × 25	3 × 63	3 × 32	3 × 50	3 × 100
Water									
Water connection	KW/KWE 2 × G 3/4 A	2 × G 3/4 A	2 × G 3/4 A	2 × G 3/4 A	2 × G 3/4 A	2 × G 3/4 A	2 × G 3/4 A	2 × G 3/4 A	2 × G 3/4 A
Water drain	mm 40	40	40	40	40	50	40	40	50

Accessories and special voltages available on request. For connection diagrams and technical details, see the operating instructions. Subject to changes in performance, dimensions and design. Water pressure min. 2 bar, max. 6 bar. The manufacturer's specifications for water connections must be observed.

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