



OUTSTANDING.

PALUX Pressure Steamer

PALUX

PALUX – Smart kitchen solutions ‘Made in Germany’ since 1929. At our site in Bad Mergentheim, we produce innovative kitchen technology for professional kitchens. PALUX stands for energy-saving and user-friendly products with the best baking and cooking results.

Outstanding in quality and efficiency

The combination of steam and pressure opens up unique possibilities in professional kitchens. The powerful steam system reduces cooking times by up to 70% and simplifies production processes.

The perfect addition to your system – responding quickly to customer requests and needs is the key to success in today’s kitchen.

- **Multifunctional, temperature-accurate application, pressureless and high pressure.**
- Easy input via touch panel.
- Comfortable equipment options.
- Flexible installation options and high capacities, also as SteamTeam (combination with PALUX combi steamer) with minimal footprint.
- High-performance steam generator.



Steam climate perfection

Profit gains as a positive side effect.

The pressure steamers forte - pressure cooking

- **Fresh.** Vegetables and starchy side dishes can be prepared à la minute. Production tailored to demand has a positive impact on the cost of goods and prevents food waste.
- **Flexible.** The range of applications extends from preparation to time-delayed cooking processes. Steam and pressure make many processes possible. Electronic temperature input enables precise cooking, even for sensitive products.
- **Healthy.** During the cooking process in an oxygen-depleted environment, the fine water molecules envelop the product and cook it to perfection. The stronger colours of vegetables are intensely vibrant and their natural flavour is preserved.



Focus on the freshness concept

New steam precision with even more efficient performance.

High ease of use - strong performance - strong arguments

Steam pressure and reduced cooking times are two brilliant allies for chefs. Ease of use and safety are top priorities in the development of innovative cooking technologies. The round shape of the cooking chamber and the design of the safety door distribute the pressure evenly. Automatic safety valves regulate the pressure balance. The self-diagnostic system continuously detects and logs deviations, simplifying service and maintenance.



Double-walled safety door

Automatic locking in pressurised steam



Hose sprayer

With automatic retraction for simplified cleaning and safety during the cooking process



Integrated water softener

Flexible installation for any drinking water quality – including osmosis



Standard heat exchanger

Heat recovery system for ecologically sound energy saving



Focus on perfect plates

We'll take care of the rest.

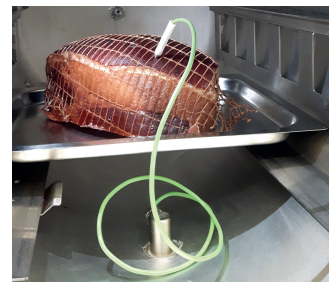
Faster. Fresher. Healthier. Efficient.

The PALUX pressure steamer is not just a device, but a productivity booster for professional kitchens. It transforms time savings into quality and sustainability – with every portion cooked fresh, healthy and to perfection. This makes it a partner that integrates top performance, reliability and efficiency into everyday kitchen life.



AQA - Automatic quantity adjustment

Consistent cooking times for different quantities of food



Core temperature sensor

Standard, for sensitive foods and sous-vide cooking processes



USB interface

Data transfer made easy!



Software-supported manual flushing function

Guided rinsing function of the cooking chamber

PALUX Pressure Steamer

With intuitive touchscreen user interface



HACCP data transfer via USB or network connection.



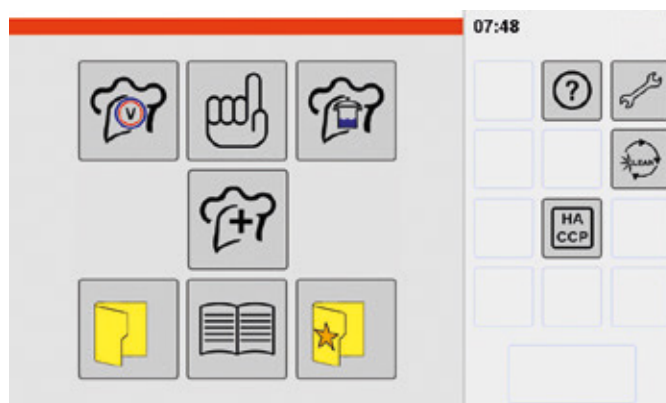
The all-inclusive control system for all kitchens with recurring processes and high quality standards.



Special programmes for gentle meat/fish preparation, such as Delta-T or Cook&Hold. The core temperature sensor guarantees juicy meat and fish dishes and reduces cooking losses to a minimum.



Fully programmable cooking processes with memory function. Ready-to-use cooking programmes. Favourites selection of up to 20 programmes and categories for recipe groups. Simple pictogram-guided control requiring no explanation.



Home screen control

Brevity is the soul of wit

Energy efficiency par excellence.



Cooking comparison: Pressure Steamer vs. Combi Steamer



With comparatively lower water requirements, cooking times can be reduced by up to 70%.



Connection option to an energy optimisation system included.



Energy consumption is reduced by up to 53% thanks to shorter cooking times (example: boiled potatoes).



In long-term cooking processes, energy consumption is reduced by up to 65% compared to a 6x GN 1/1 combi steamer.



Savings of up to 60% in operating costs thanks to the heat recovery system.



After 15 minutes without input, the screen switches to energy-saving mode.

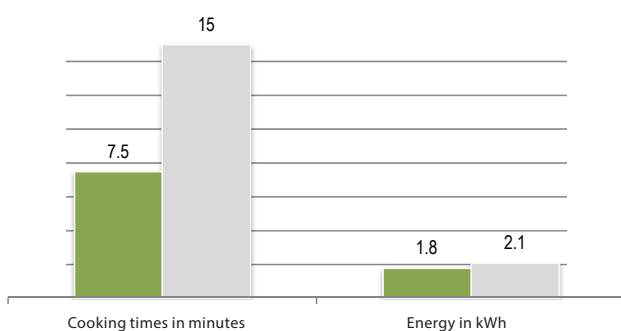


The cooking chamber, heat exchanger and steam generator are fully insulated.

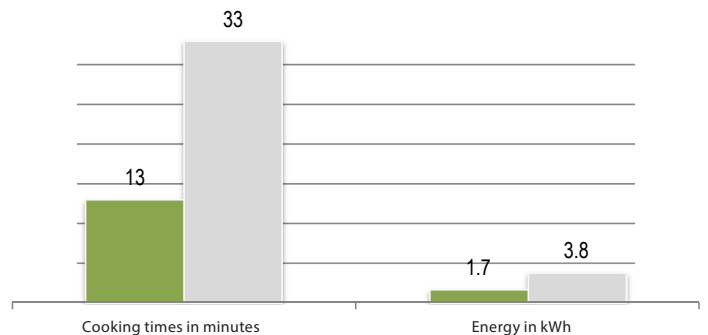


DurcGentle preparation reduces cooking losses by up to 10%.

■ PALUX Pressure Steamer ■ Combi Steamer



Fully stocked frozen broccoli



Boiled potatoes 7.5 kg



Efficient cooking means a profitable and economical kitchen. The system is based on process-focused production using PALUX GreenVAC vacuum technology. The recipe for success for satisfied guests and hosts.

FACTS AND FIGURES AT A GLANCE.

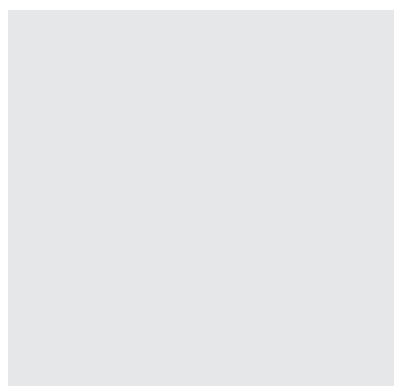
Type	D311
Pressure Steamer 3x GN 1/1	D311SCRN0XWW00
Capacity	3x GN 1/1–65 / 2x GN 1/1–100 mm / 1x GN 1/1–200 mm
Voltage	400V 3N 50Hz
Connected load	16 kW
Fuse protection	25 A
Cable length (delivery without plug)	1,5 Meter
Water connection	1x G 3/4"
Water pressure dynamic/static min.	2,0 bar / max. 3,5 bar
Weight (net/gross)	95 kg / 110 kg
Dimensions (L x D x H)	624 x 844 x 867 mm

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

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