

## PRESS RELEASE

# Discover the PALUX world of experience digitally

### IDX\_FS INTERNORGA: High-quality and flexible new cooking stove

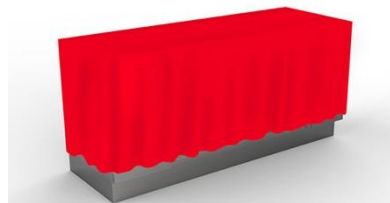
**PALUX will be presenting its custom-fit solutions and high-performance kitchen components on the virtual IDX\_FS INTERNORGA platform from 15 to 17 March. The product highlight of the commercial kitchen manufacturer is a new range of cookers "made in Germany" with seamless work surfaces and flexibly selectable equipment options.**

In order to be close to its customers even during the current pandemic-related restrictions, PALUX has moved its usual trade fair stand to the digital: "The exciting transformation of the physical presence to the virtual platform opens up many new possibilities for us," says board member Torsten Hehner, looking ahead to the online trade fair IDX\_FS INTERNORGA. Here, visitors can take a look behind the scenes of the commercial kitchen manufacturer, gaze at interesting references from all target groups and follow the path from the vision to the first real cooking in a new kitchen. The PALUX experts will be available during the trade fair days via live or video chats and will provide advice as usual on the product lines and solutions for professional kitchens.

#### Product-Highlight: new cooking stove

The new cooking stove is the 2021 product highlight that will be presented on the opening day of IDX\_FS INTERNORGA. Here, PALUX brings together everything that is important to customers in a new stove:

- Individual appearance
- Flexibly selectable equipment options
- Seamless work surface
- Dimensions according to room size
- Affordable price
- Made in Germany



#### Full Mini-Kitchen: PALUX SteamTeam



An appliance combination that is ideal for time-shifted production is the compact PALUX SteamTeam. It combines the PALUX Pressure Steamer and the PALUX Touch 'n' Steam into the world's smallest full-fledged kitchen, on less than 0.5 m<sup>2</sup>. The PALUX Pressure Steamer steams, blanches, poaches and vitalises delicate products in record time, yet gently. The PALUX Touch 'n' Steam combi-steamer cooks food exactly to the point, can be used flexibly and impresses with its high level of operating convenience.

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# PRESS RELEASE



*Die große Freiheit*

## **PALUX stands for Smart Kitchen Solutions made in Germany since 1929.**

PALUX offers a wide range of possibilities for gastronomy, hotels, communal catering and system catering. We develop innovative product solutions, work out and plan or support holistic kitchen concepts and rely on the best manufacturing quality. And all with just one aim: to give the chef great freedom in his daily routine. As a concept expert for professional kitchens, we know how important it is to provide you, the customer, with holistic advice and long-term support. We know the industry and respond individually to your needs with our kitchen concepts.

Would you like to find out all about PALUX's clever kitchen solutions and system expertise? Then visit the commercial kitchen expert on the IDX\_FS platform and talk to the experienced staff about your wishes in a live or video chat.

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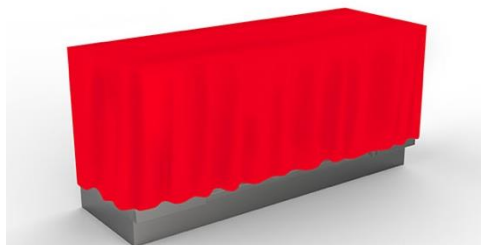
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### **Image Overview:**

**PALUX\_new\_cooking\_stove**



As a product highlight in 2021, PALUX presents a new cooking stove, high-quality and with various equipment options.

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**PALUX\_SteamTeam**



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

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**PALUX\_new\_cooking\_stove**



View of the PALUX AG headquarter in Bad Mergentheim (Baden-Württemberg).

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**PALUX AG**, founded in 1929 as a family business, is today one of the world's leading manufacturers of professional kitchen technology 'made in Germany'. The PALUX headquarter is located at Bad Mergentheim in Baden-Württemberg. About 300 employees develop, produce and sell tailor-made and user-friendly products starting with Combi-Steamers to Ranges and Complete Kitchens.