

# Planable cooking with PALUX

**PALUX SteamTeam and Topline D live in action at the INTERGASTRA 2020**

**At the INTERGASTRA 2020, PALUX AG showed how caterers and restaurateurs can effectively save space and time in the kitchen: The expert for professional kitchen technology presented the PALUX SteamTeam, the world's smallest kitchen, consisting of a duo equipped with a combi-steamer and a pressure steamer. During live cooking at the premium kitchen line PALUX Topline D, the chefs presented various possibilities to work with PALUX components economically, planable and stress-free.**

When an event with many guests is imminent or a bus full of hungry travellers surprises a kitchen team, quick and well thought-out action is required: Because all guests want to eat at the same time and expect good food quality. In order to be able to react relaxed in such situations, PALUX offers smart solutions for plannable cooking in its product portfolio.

At the INTERGASTRA 2020 in Stuttgart, the kitchen specialist presented the PALUX SteamTeam, a fully-fledged kitchen in small format, and for the first time live in action the digital kitchen line Topline D. Both components enable restaurateurs to produce first-class food in a short time and thus simplify the daily work routine in kitchen. "For us, INTERGASTRA 2020 was a success. The trade visitors experienced our process-optimised concepts up close and got a good insight into our extensive planning competence and customer-specific flexibility", says Torsten Hehner, member of the board at PALUX AG. "Together with the daily live demonstrations, this was well received by the audience. Also the PALUX SteamTeam, our powerful combination of a PALUX Pressure-Steamer and Touch 'n' Steam SL, and the digital kitchen line Topline D convinced the visitors".



### The perfect combination: PALUX SteamTeam



The PALUX SteamTeam is a dream team in the kitchen: On a space of about 0.5 m<sup>2</sup> the PALUX components Pressure Steamer and Touch 'n' Steam SL, mounted one above the other, form a fully functional mini kitchen. With the compact devices, chefs can prepare dishes simultaneously and quickly re-produce food that has run out during business. The uniform operation of the PALUX SteamTeam saves additional time and personnel costs, as even semiskilled kitchen staff can operate the touch screen intuitively. The PALUX SteamTeam

**Further Information:**  
PALUX Aktiengesellschaft  
Marketing  
Wilhelm-Frank-Straße 36  
97980 Bad Mergentheim  
Phone: +49 7931 550  
info@palux.de  
www.palux.com

**Press Contact:**  
WEIGANG PRO GmbH  
Nicole Stadtmüller  
Beethovenstraße 1a  
D-97080 Würzburg  
Phone: +49 931 355 15 41  
nst@weingang-pro.de  
www.weingang-pro.de

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is particularly suitable for communal catering, preparing buffets or cooking in the à la carte business.

### Digital and modern: Live cooking at Topline D

Visitors to INTERGASTRA experienced the premium kitchen line Topline D live in action for the first time. At the booth of the professional kitchen manufacturer the PALUX chefs demonstrated planable and stress-free cooking at the PALUX kitchen line. In daily live shows they demonstrated to the visitors how they save time and money with Topline D. Because the multifunctional appliances are equipped with an



electronic control and digital display, they are very easy to operate. The thermal components – Induction Range, Vario Pan, Vario Range and Vario Cooker – enable chefs to work in an energy-saving manner. The temperature on the appliances can be either set to the exact degree or the power level can be adjusted as a percentage – for the best roasting and cooking results.

The next opportunity to experience plannable cooking live on a PALUX Topline D and to talk to the PALUX team will be at **INTERNORGA** from 13th to 17th March: Everything worth knowing about equipment, kitchen solutions and planning competence from PALUX will be shown in Hamburg in **Hall A4 Stand 408**.

### Further information:

[www.palux.com](http://www.palux.com)

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Wilhelm-Frank-Straße 36  
97980 Bad Mergentheim  
Phone: +49 7931 550  
info@palux.de  
www.palux.com

**Press Contact:**  
WEIGANG PRO GmbH  
Nicole Stadtmüller  
Beethovenstraße 1a  
D-97080 Würzburg  
Phone: +49 931 355 15 41  
nst@weingang-pro.de  
www.weingang-pro.de

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## Image Overview

**PALUX\_INTERGASTRA\_2020\_1**



System competence and process-optimised concepts were the focus of PALUX at INTERGASTRA 2020.

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**PALUX\_INTERGASTRA\_2020\_2**



In daily live demonstrations at INTERGASTRA, the PALUX chefs showed how kitchen teams can work with PALUX components in a plan-nable, economical and stress-free way.

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www.palux.com

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Nicole Stadtmüller  
Beethovenstraße 1a  
D-97080 Würzburg  
Phone: +49 931 355 15 41  
nst@weingang-pro.de  
www.weingang-pro.de

**PALUX\_Topline\_D**



At INTERGASTRA 2020 the digital premium kitchen line PALUX Topline D was live in action for the first time.

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**PALUX\_SteamTeam**



The compact SteamTeam from PALUX is a fully-fledged mini kitchen and only requires approx. 0.5 m<sup>2</sup> of space.

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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.