

# PALUX – Economy and Energy efficiency

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The **factor energy costs** is playing a **major role** by purchasing a new professional kitchen. The energy costs will not decrease in the future and increasing expenses influence the results.

With **PALUX products and solutions**, you are on the safe side. The appliances are **multifunctional** usage, **work economical**, **energy saving** and **offer the maximum of hygienic**.



### Multifunctional cooking

A multifunctional appliance can replace lots of different others- **thus, is more space in the kitchen and the total consumption is reduced.**

- **Vario pan** for low fat cooking, grilling, braising and stewing.
- **Vario cooker** for cooking and keeping warm.
- **Vario range** for cooking and grilling.



### Energy saving = Induction technology

- **Maximum degree of efficiency and highest energy efficiency** compared to all other technologies.
- **No heating up- and short cooking times**, because of direct heat into the bottom of the pot or pan. There is no heating up time of a cooking surface of the appliance.
- **Reduced consumption values.**



### Innovative technology – incorporate heating elements protected against damage

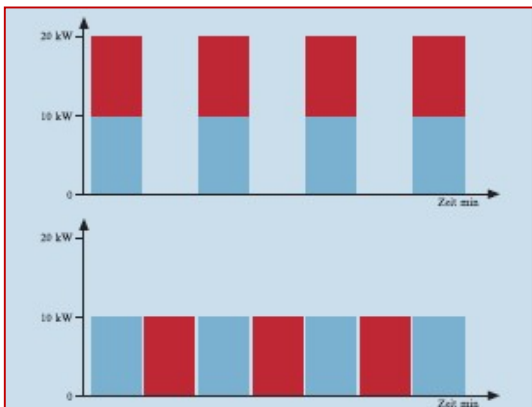
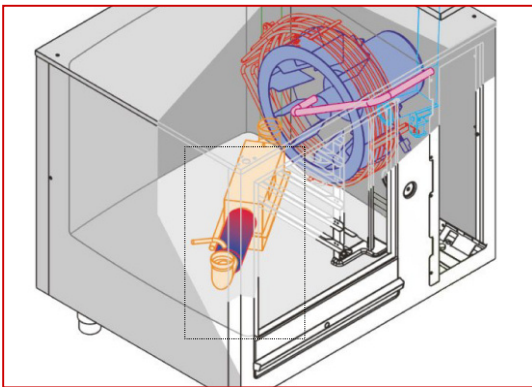
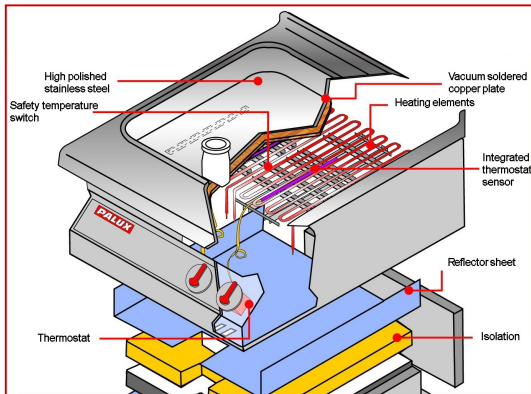
- **An optimum of heat transfer, short heating up times, exact temperature control**, plus easy use and cleaning due to swivelling flat heating element.
- **Safety and long-life cycle:** Working and safety thermostats are integrated in the flat heating element, as for example in the Vario cooker and the deep fat fryer.



### All about enjoyable working climate

- **Enjoyable working climate** in the kitchen, by a minimum of heat emission, due to high polished cooking surfaces of the vario range and the vario pan.
- **High heat accumulation** by special sandwich construction up to the corners of the surfaces.
- **Easy clean**, with nearly no chemicals, saves lot of time and money, reduces costs and increase efficiency.

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## Energy saving technologies

- **Short heating up times, uniformly and fast distributed heat** up to the corners of the surface, due to special sandwich system with solid vacuum soldered copper bottom.
- **Exact temperature control, fast heat transmission and high performance** through direct into the plate integrated temperature sensors.
- **Top quality isolation** inside the appliances.

## Intelligent solutions

- **PALUX Touch ´n´ Steam with integrated heat recovery (optional).** By integrated counter flow heat exchanger – **the fresh water is preheated by the heat exchanger up to 60°C.** Thereby the connected load is reduced, the performance increased and **the operation costs are decreased.**
- **The fresh steam system:** Steam is directly generated in the cooking chamber = short heating up time and reduced operating costs.

## Speed, productivity and time savings

- **PALUX Pressure Steamer** - compact, powerful table-top appliance with **up to 400 portions of vegetables per hour.**
- Pressure cooking significantly increases speed and productivity.
- **Integrated heat recovery** utilises exhaust steam and condensate.
- **Easy to clean** and time-saving thanks to smooth surfaces and **radius design inside.**

## Reduction of power peaks

- **Low energy costs** through energy optimisation: Energy optimisation systems reduce the power peaks **without reducing the kitchen output** and the performance of the kitchen is reduced.
- **The performance capacity remains fully intact** with this type of energy savings.
- **Amortisation in the shortest possible time.**

We would be glad to design for you a kitchen concept. Let yourself be impressed about our performance.

**PALUX – Always a good decision!**

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**PALUX**

*Die gute Freiheit*