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All indicated prices are net prices, are valid for a delivery within 6 weeks after placement of the order and advanced payment. If delivery has to be made later than 6 weeks after placement of the order, the prices will be adjusted according to the then valid price-list. All prices are per item. Our terms of delivery are: EXW Bad Mergentheim (according to Incoterms 2010), packaging for land transport included, excluding VAT. The prices mentioned in this price-list do not include installation of the appliances.

All listed values are middle values and refer to normal operation. Calculated in accordance with VDI 2052 04/2006.

Subject to changes in power, dimensions and construction.

1. PALUX Touch 'n' Steam – appliance description

General

- Multifunctional combi-steamer in model SL and QL,
- Injection system with fresh steam feed,
- Optimal convection circulation for superior heat distribution,
- Fresh steam and convection to ensure optimal thermal preparation of food.

The QL rack system (4-in-1)

- Multifunctional use of the Touch 'n' Steam feature,
- QL models can be used with 4 tray sizes at no extra cost:

- Gastronorm 1/1	325 × 530 mm
- Gastronorm 2 1/1	650 × 530 mm
- Maxinorm	530 × 570 mm
- Bakery norm	400 × 600 mm.
- Sideways insertion possible,
- Lengthways insertion possible.

Touch 'n' Steam – material characteristics

- All-glass design with superior visual appeal that meets the highest standards for hygiene,
- User-friendly operation via touch display behind safety glass,
- 18/10 stainless steel (1.4301 steel),
- Cooking chamber polished to a gloss finish to ensure optimal cleaning.

Touch display

- TFT touch-operated control panel behind 4 mm safety glass,
- Maximum levels of safety and hygiene,
- Functional design,
- Fully operational with smuged or fogged display,
- Conveniently sized monitor with large icons,
- Keep an eye on ongoing operations from any angle,
- Simply tap to select an operating mode,
- Intuitive operating function.

Operating modes

- Convection 30–250 °C, product moisture content controllable,
- Combi-steaming 30–250 °C, moisture input controllable,
- Steaming 30–130 °C, intelligent, 100% perfect steam saturation,
- Regeneration 125 °C at 25% moisture – cook and reheat food to perfection at the tap of a finger.

Comfort version

 An entry-level system ideal for continuous quality control.

- 4 operating modes,
- 9 pre-set quick-select cooking methods,
- Delta-T cooking – gentle cooking of meat or soups with a defined temperature gradient between core temperature and cooking chamber temperature,
- Night cooking – low-temperature cooking method with 'hold' function,
- Sous-vide cooking – cooking in a vacuum pouch with a core temperature sensor,
- Gentle cook – low-temperature cooking process with end criterion,
- Rack times – separate time settings for each level in the cooking chamber,
- SmartCooking – an intelligent cooking method that is touch-activated using photos,
- Cookbook – save up to 200 cooking methods with photos,
- Baking, moisture input in ml, ventilation flap control, up to 3 motor shutdown times.

Basic version

☞ Ideal for advanced users.

- 4 operating modes,
- 9 pre-set quick-select cooking methods.

Cooking method

☞ These contain icon-driven cooking processes with presets, to start cooking immediately without prior instruction.

- Grilling: 235 °C convection and 10% residual moisture,
- Roasting: 160 °C convection and 10% residual moisture with core temperature monitor,
- Braising: 130 °C combi-steaming and 30% moisture input,
- Defrosting: 40 °C combi-steaming and 60% moisture input,
- Gratinating: 250 °C combi-steaming and 10% moisture input,
- Regeneration: 125 °C combi-steaming and 25% moisture input,
- Steaming: 100 °C steaming,
- Poaching: 90 °C steaming,
- Gentle steaming: 80 °C steaming.

Automatic-Quantity-Adjustment (AQA)

- Optimal time setting, independent of the quantity loaded and product temperature,
- Automatic Quantity Adjustment (AQA) pre-set for each operating mode.

Safety Steam Extraction (SDA)

- Safety Steam Extraction is activated before the cooking process has ended ¹⁾,
- Removes hot, greasy air from the cooking chamber,
- Keeps the air clean and ensures a good surrounding climate in your kitchen.

ECO Auto-Clean cleaning system (EAC)

- Fully automated cleaning system with liquid cleaning (detergent + rinse aid) optional,
- Dry cleaning with powder cleaning agent optional,
- Dry cleaning with gentle cleaning agent (non-toxic, optional),
- Liquid cleaning includes powder cleaning option,
- 3 cleaning levels plus a rinse cycle.

	Level 1 – cleaning time 40 min		Level 2 – cleaning time 75 min		Level 3 – cleaning time 90 min	
Cleaning agent	Quantity	Price in EUR	Quantity	Price in EUR	Quantity	Price in EUR
Liquid detergent ²⁾	180 ml	1.20	360 ml	2.10	660 ml	4.20
Rinse aid ²⁾	20 ml	0.20	20 ml	0.20	20 ml	0.20
Liquid cleaning total		1.40		2.30		4.40
Powder cleaning agent	35 g	2.00	70 g	4.00	105 g	6.00
Gentle powder cleaning agent	75 g	2.17	140 g	4.35	210 g	6.51

Heat exchanger

☞ See optional features per model.

- The heat exchanger is not only part of our energy package but is also available separately,
- Saves 15% on running costs compared to comparable models without a heat exchanger,
- Conserves resources,
- Water is pre-heated from 15 °C to 60 °C.




Energy package

☞ Optional, consisting of quad-glazed door with infrared-reflective coating plus heat exchanger.

¹⁾ Not for use with core temperature sensor.




²⁾ Cleaning quantities based on model SL/QL table-top appliances.

2. PALUX Touch 'n' Steam Overview

Model			
	623 SL²⁾	611 SL	1011 SL
Dimensions (L x D x H)	550 x 629 x 778	550 x 809 x 778	550 x 809 x 1018
Inserts	6 x 2/3 GN	6 x 1/1 GN	10 x 1/1 GN
Banquet system, with plates Ø 320 mm	-	-	-
Meals per day	30 - 40	50 - 60	100 - 120
Electrical			
Comfort ¹⁾	Price EUR - door hinged right		
	Price EUR - door hinged left		
Basic ¹⁾	Price EUR - door hinged right		
	Price EUR - door hinged left		
Weight (gross / net)	100 kg / 84 kg	110 kg / 93 kg	125 kg / 107 kg
Connected load	5,8 kW	8,6 kW	11,0 kW
Voltage	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz
Fuse	3 x 16A	3 x 16A	3 x 16A
Sensible heat emission	0,70 kW	1,03 kW	1,32 kW
Latent heat emission	1,04 kW	1,55 kW	1,98 kW
Steam emission	1,537 kg/h	2,279 kg/h	2,915 kg/h
Gas			
Comfort ¹⁾	Price EUR - door hinged right	-	-
	Price EUR - door hinged left	-	-
Basic ¹⁾	Price EUR - door hinged right	-	-
	Price EUR - door hinged left	-	-
Weight (gross / net)	-	-	-
Total nominal thermal load natural gas	-	-	-
Liquid gas	-	-	-
Connected load	-	-	-
Voltage	-	-	-
Fuse	-	-	-
Sensible heat emission	-	-	-
Latent heat emission	-	-	-
Steam emission	-	-	-

¹⁾ Special voltage available with surcharge, prices may differ.

²⁾ Available with 230 V.

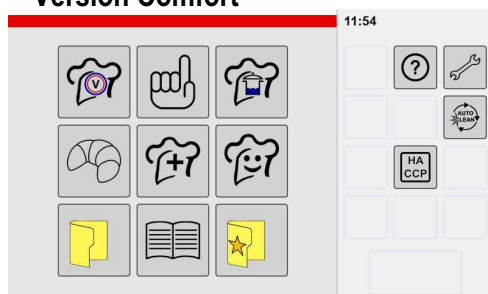
  						Model
611 QL	621 QL	1011 QL	1021 QL	2011 L	2021 Q	
980 x 795 x 840		980 x 795 x 1120		1115 x 875 x 1925		Dimensions (L x D x H)
6 x 2 1/1 GN		10 x 2 1/1 GN		20 x 2 1/1		Inserts
24		40		80 / 102		Banquet system, with plates Ø 320 mm
120 - 150		200 - 300		400 - 1000		Meals per day
						Electrical
						Price EUR - door hinged right Comfort ¹⁾
				-		Price EUR - door hinged left
						Price EUR - door hinged right Basic ¹⁾
				-		Price EUR - door hinged left
170 kg / 142 kg		195 kg / 166 kg		450 kg / 380 kg		Weight (gross / net)
11,0 kW	18,6 kW	16,4 kW	33,5 kW	43,4 kW	67,1 kW	Connected load
400 V 3N 50/60 Hz		400 V 3N 50/60 Hz		400 V 3N 50/60 Hz		Voltage
3 x 16A	3 x 32A	3 x 25A	3 x 50A	3 x 63A	3 x 100A	Fuse
1,32 kW	2,23 kW	1,97 kW	4,02 kW	5,21 kW	8,05 kW	Sensible heat emission
1,98 kW	3,35 kW	2,96 kW	6,03 kW	7,81 kW	12,08 kW	Latent heat emission
2,915 kg/h	4,930 kg/h	4,350 kg/h	8,870 kg/h	11,501 kg/h	17,780 kg/h	Steam emission
						Gas
						Price EUR - door hinged right Comfort ¹⁾
				-		Price EUR - door hinged left
						Price EUR - door hinged right Basic ¹⁾
				-		Price EUR - door hinged left
180 kg / 152 kg		215 kg / 184 kg		490 kg / 420 kg		Weight (gross / net)
13,5 kW	22,0 kW	22,0 kW	30,0 kW	44,0 kW	60,0 kW	Total nominal thermal load natural gas
↙	↘	↙	↘	↙	↘	Liquid gas
0,8 kW		0,8 kW		0,8 kW	1,6 kW	Connected load
230 V 1N 50/60 Hz		230 V 1N 50/60 Hz		230 V 1N 50/60 Hz		Voltage
1 x 16A		1 x 16A		1 x 16A		Fuse
2,07 kW	3,30 kW	3,30 kW	4,80 kW	6,60 kW	9,00 kW	Sensible heat emission
2,48 kW	3,96 kW	3,96 kW	5,76 kW	7,92 kW	10,80 kW	Latent heat emission
3,657 kg/h	5,830 kg/h	5,830 kg/h	8,480 kg/h	11,660 kg/h	15,900 kg/h	Steam emission

All prices are net prices and are to be understood per piece. Our terms of delivery are: EXW Bad Mergentheim (according to Incoterms 2010), excluding VAT, packing for land transport included.

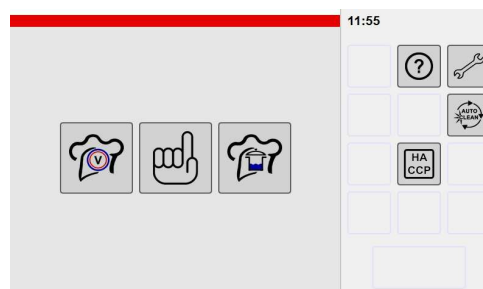
3. Touch 'n' Steam model-specific features

	Comfort	Basic	Comfort	Basic	Comfort	Basic
Model	623 SL	623 SL	611 QL	611 QL	2011 L	2011 L
	611 SL	611 SL	1011 QL	1011 QL	2021 Q	2021 Q
	1011 SL	1011 SL	621 QL	621 QL		
			1021 QL	1021 QL		
Tray position	lengthwise	lengthwise	length-/ crosswise	length-/ crosswise	length-/ crosswise	length-/ crosswise
4 in 1 removable rack GN 1/1 length- and crosswise, baking dimensions, GN 2/1			✓	✓	optional	optional
Drain ventilation	✓	✓	✓	✓	✓	✓
Active climate, Active moistening and dehumidification of the cooking chamber interior	✓	✓	✓	✓	✓	✓
Connection to energy optimisation system	optional	optional	optional	optional	✓	✓
Automatic-Quantity-Adjustment (AQA)	✓	✓	✓	✓	✓	✓
Banquet system for plate and tray vitalising			optional	optional	optional	optional
Manual steam injection	✓	✓	✓	✓	✓	✓
Baking modus - with programmable downtimes	✓	optional	✓	optional	✓	optional
Cooking modus - 9 different programs	✓	✓	✓	✓	✓	✓
SmartCooking modus - automated cooking program sequences	✓		✓		✓	
Operation mode, vitalising - 3 or multi-stage programs to select from	✓	✓	✓	✓	✓	✓
BN-Roll-in trolley			optional	optional	✓	✓
Hot air steaming / vitalising 30-250°C	✓	✓	✓	✓	✓	✓
CombiStep cooking steps	20	6	20	6	20	6
Steaming (gentle, active and speed steaming) 30 - 130°C	✓	✓	✓	✓	✓	✓
Continuous operation setting	✓	✓	✓	✓	✓	✓
Digital display of temperature, humidity and time / core temperature	✓	✓	✓	✓	✓	✓
E/2 Energy saving function	✓	✓	✓	✓	✓	✓
Eco-Auto-Clean cleaning system (EAC) integrated cleaning system	optional	optional	optional	optional	✓	✓
Input by decimal keypad or slide	✓	✓	✓	✓	✓	✓
Ethernet-port	optional	optional	optional	optional	optional	optional
Favorites operation	✓	optional	✓	optional	✓	optional
Fat filter	optional	optional	optional	optional	optional	optional
Halogen lighting	✓	✓	✓	✓	✓	✓
Roll-in trolley GN			optional	optional	✓	✓
HACCP data recording	✓	✓	✓	✓	✓	✓
Hot air 30 - 250°C	✓	✓	✓	✓	✓	✓
Height-adjustable feet	✓	✓	✓	✓	✓	✓
Hygienic cooking chamber interior	✓	✓	✓	✓	✓	✓
Individual user interface by PIN input	✓	✓	✓	✓	✓	✓
Individual program saving function with allocation of category, info text and pictogram	✓	optional	✓	optional	✓	optional
Integrated heat recovery system	optional	optional	✓	optional	✓	✓
Integrated steam elimination	✓	✓	✓	✓	✓	✓
Core temperatur regulation 0 - 99°C; multi-point core temperature sensor	✓	✓	✓	✓	✓	✓

Version Comfort



Version Basic



	Comfort	Basic	Comfort	Basic	Comfort	Basic
Model	623 SL	623 SL	611 QL	611 QL	2011 L	2011 L
	611 SL	611 SL	1011 QL	1011 QL	2021 Q	2021 Q
	1011 SL	1011 SL	621 QL	621 QL		
			1021 QL	1021 QL		
Tray position	lengthwise	lengthwise	length-/ crosswise	length-/ crosswise	length-/ crosswise	length-/ crosswise
Cookbook as program list, can be switched between alphabetic, numeric and pictogram operation	✓	optional	✓	optional	✓	optional
Cooking parameters individual adjustable	✓	✓	✓	✓	✓	✓
Double-deck stations (for models see price list)	optional	optional	optional	optional		
Condensation hood	optional	optional	optional	optional	optional	optional
Parameter-Service-Popup for easy service	✓	✓	✓	✓	✓	✓
Combi-cooking (various products simultaneously)	✓	optional	✓	optional	✓	optional
Door hinged right	optional	optional	optional	optional		
Ventilator - auto-reverse; 5 ventilator speeds programmable	✓	✓	✓	✓	✓	✓
Ventilator intervall modus	✓	✓	✓	✓	✓	✓
Removable deflectors	✓	✓	✓	✓	✓	✓
Multilingual user interface	✓	✓	✓	✓	✓	✓
Memory function (process repeat)	✓	✓	✓	✓	✓	✓
Panorama viewing door, threefold glazing	✓	✓	✓	✓	2-fach	2-fach
Panorama viewing door, fourfold glazing	optional	optional				
Processor control	✓	✓	✓	✓	✓	✓
PALUX fresh steam system- Steam-Eco-System	✓	✓	✓	✓	✓	✓
Retractable spray with automatic retraction	✓	optional	✓	optional	✓	✓
Rapid cool down while dor is open	✓	✓	✓	✓	✓	✓
Safety steam extraction (SDA) cooking chamber ¹⁾	✓	✓	✓	✓	✓	✓
Special programs: Night-cooking; Delta-T-Cooking, Cook&Hold, slide-in times, gentle cooking, Sous-vide cooking	✓	optional	✓	optional	✓	optional
Special voltages	optional	optional	optional	optional	optional	optional
SousVide sensor	optional	optional	optional	optional	optional	optional
Pop-in door seal	✓	✓	✓	✓	✓	✓
Temp active: (preheating and / or cooling down)	✓	✓	✓	✓	✓	✓
TFT colored touch screen - controls and display	✓	✓	✓	✓	✓	✓
Timer function - start time pre-selection as starting or finishing time	✓	✓	✓	✓	✓	✓
Dry and moist heat, freely combinable	✓	✓	✓	✓	✓	✓
Drip pan on door and housing with drain connection	✓	✓	✓	✓		
Door hold position	✓	✓	✓	✓	✓	✓
Quick door lock for one-handed operation	✓	✓	✓	✓	✓	✓
Clamp for security door lock	optional	optional	optional	optional	✓	✓
Overheat projection	✓	✓	✓	✓	✓	✓
USB-port	✓	optional	✓	optional	✓	✓
Time adjustment 1 min. to 24 hrs.	✓	✓	✓	✓	✓	✓
Two water connections- for hard and soft water	✓	✓	✓	✓	✓	✓

¹⁾ This operation will be switched-of while using core temperatur regulation.

4. PALUX Touch 'n' Steam - SL with Accessories

4.1 PALUX Touch 'n' Steam 623 SL

Version Comfort or Basic (from page 4), longitudinal for GN 2/3, rack spacing 60 mm /optional rack spacing 67 mm

	Electrical
Dimensions (LxDxH):	550 x 629 x 778 mm
Connected load / Voltage / Fuse N:	5,8 kW / 400 V 3N 50/60 Hz / 3 x 16A
Connected load / Voltage / Fuse L:	3,6 kW / 230 V N 50/60 Hz / 1 x 16A
Sensible heat emission N / L:	0,70 kW / 0,44 kW
Latent heat emission N / L:	1,04 kW / 0,64 kW
Steam emission N / L:	1,537 kg / h / 0,954 kg / h
Weight gross / net:	100 kg / 84 kg



400V - Connected load

Art. No.	Model	Inserts	Connected load	Remarks, EAC-Autoclean	Price EUR
E623SCRN0BU000	Comfort 623 SL	6 x GN 2/3	5,8 kW 400 V 3N 50/60Hz	Comfort, without EAC, right hinged	
E623SCLN0BU000	Comfort 623 SL	6 x GN 2/3	5,8 kW 400 V 3N 50/60Hz	Comfort, without EAC, left hinged	
E623SBRN000000	Basic 623 SL	6 x GN 2/3	5,8 kW 400 V 3N 50/60Hz	Basic, without EAC, right hinged	
E623SBLN000000	Basic 623 SL	6 x GN 2/3	5,8 kW 400 V 3N 50/60Hz	Basic, without EAC, left hinged	

230V - Connected load

Art. No.	Model	Inserts	Connected load	Remarks	Price EUR
E623SCRL0BU000	Comfort 623 SL	6 x GN 2/3	3,6 kW 230 V N 50/60Hz	Comfort, without EAC, right hinged	
E623SCLL0BU000	Comfort 623 SL	6 x GN 2/3	3,6 kW 230 V N 50/60Hz	Comfort, without EAC, left hinged	
E623SBRL000000	Basic 623 SL	6 x GN 2/3	3,6 kW 230 V N 50/60Hz	Basic, without EAC, right hinged	
E623SBLL000000	Basic 623 SL	6 x GN 2/3	3,6 kW 230 V N 50/60Hz	Basic, without EAC, left hinged	

Options

Art. No.	Description	Comfort Price EUR	Basic Price EUR
EAC-Feststoff	Eco-AutoClean powder		
EAC-Flüssig	Eco-AutoClean liquid		
B	Retractable spray	Included	
USB	USB-port	Included	
WT	Heat exchanger		
4ftV	4-ply glazing		
Energie	Energy efficiency kit (consisting of WT and 4ftV)		
878784	Clamp for security door lock		
KHSL23	Condensation hood (retrofitting on site not possible)		
AEO-SL	Prepared for energy optimisation		
Ethernet	Ethernet-port		
878689	Fat filter for models SL		
Black-R-623	Black - Edition door hinged right SL		
Black-L-623	Black - Edition door hinged left SL		
SKB623SL	Software cookbook	Included	1)
SSP623SL	Software special programs	Included	2)
SBA623SL	Software baking operation	Included	2)
884801	SousVide sensor		2+3)
-	Special voltages	see page 44 / chapter 14.1	

¹⁾USB-port required.

²⁾All prices are based exclusively on the upgrade for each device in the factory. Surcharge for retrofitting is 200,00 EUR net per appliance, please order PDAW.

³⁾ Requires special programs.

Accessories 623 SL

Description	Art. No.	Price EUR
Built-in cupboard for built-in unit , see page 28 / chapter 6.1 Dimensions (LxDxH): 600 x 700 x 2000 mm	884994	
Installation kit for built-in unit , see page 28 / chapter 6.1 Kit installation solution for PALUX Touch 'n' Steam 623 SL with condensation hood	884565	
Combi-Duo-Substructure Made of stainless steel for set up one 623 above another 623 SL Dimensions (LxDxH): 547 x 726 x 1.884 mm	879735	
Combi-Duo-Substructure with condensation hood Made of stainless steel for set up one 623 above another 623 SL and condensation hood Dimensions (LxDxH): 549 x 749 x 2.045 mm	879740	
Combi-Duo-Substructure Made of stainless steel for set up one 623 above one 611 SL Dimensions (LxDxH): 549 x 906 x 1.884 mm	880339	
Table top mounting frame 623 SL Dimensions (LxDxH): 550 x 469 x 200 mm	879808	
Worktop extension 611 SL/ 1011 SL Made of stainless steel for worktop depth 700 mm Dimensions (LxDxH): 511 x 771 x 14 mm	879292	
Wall bracket 623 SL Made of stainless steel Dimensions (LxDxH): 511 x 590 x 580 mm	878840	
Substructure 623 SL Made of stainless steel, open on all sides with 10 pair supporting rails GN Dimensions (LxDxH): 548 x 506 x 850 mm, Capacity: 10 x GN 2/3	878394	
Edge protection frame made of stainless steel for door and control panel, welded, mounted Appliance door hinged right Appliance door hinged left	881313 884958	
Edge protection frame , <u>not</u> welded, retrofitting possible	880541	
Safety corner profile , to secure device from slipping (sliding), 2 pair	TNS-SL-SEP	
SousVide sensor kit , separately available	881274	2+3)

Accessory package 623 SL

For more details, please see page 39 / chapter 10.3

Description	Art. No.	Price EUR
À la carte set SL 2/3 GN	888849	
Baking set SL 2/3 GN	888847	
Poultry set SL 2/3 GN	888848	
Barbecue set SL 2/3 GN	888846	
SousVide package SL 2/3 GN Basic	888850	

4.2 PALUX Touch 'n' Steam 611 SL

Version Comfort or Basic (from page 4), longitudinal for GN 1/1, rack spacing 60 mm / optional rack spacing 67 mm

	Electrical
Dimensions (LxDxH):	550 x 809 x 778 mm
Connected load / Voltage / Fuse:	8,6 kW / 400 V 3N 50/60 Hz / 3 x 16A
Sensible heat emission:	1,03 kW
Latent heat emission:	1,55 kW
Steam emission:	2,279 kg / h
Weight gross / net:	110 kg / 93 kg



Art. No.	Model	Inserts	Connected load	Remarks, EAC-Autoclean	Price EUR
E611SCRN0BU000	Comfort 611 SL	6 x GN 1/1	8,6 kW 400 V 3N 50/60Hz	Comfort, without EAC, right hinged	
E611SCLN0BU000	Comfort 611 SL	6 x GN 1/1	8,6 kW 400 V 3N 50/60Hz	Comfort, without EAC, left hinged	
E611SBRN000000	Basic 611 SL	6 x GN 1/1	8,6 kW 400 V 3N 50/60Hz	Basic, without EAC, right hinged	
E611SBLN000000	Basic 611 SL	6 x GN 1/1	8,6 kW 400 V 3N 50/60Hz	Basic, without EAC, left hinged	

Options		Comfort	Basic
Art. No.	Description	Price EUR	Price EUR
EAC-Feststoff	Eco-AutoClean powder		
EAC-Flüssig	Eco-AutoClean liquid		
B	Retractable spray	Included	
USB	USB-port	Included	
WT	Heat exchanger		
4fTV	4-ply glazing		
Energie	Energy efficiency kit (consisting of WT and 4fTV)		
878784	Clamp for security door lock		
KHSL11	Condensation hood (retrofitting on site not possible)		
AEO-SL	Prepared for energy optimisation		
Ethernet	Ethernet-port		
878689	Fat filter for models SL		
Black-R-611	Black - Edition door hinged right SL		
Black-L-611	Black - Edition door hinged left SL		
SKB611SL	Software cookbook	Included	1)
SSP611SL	Software special programs	Included	2)
SBA611SL	Software baking operation	Included	2)
884801	SousVide sensor		2+3)
887674	Reinforcement kit for positioning on table tops 700 mm		
-	Special voltages	see page 44 / chapter 14.2	

¹⁾USB-port required.

²⁾All prices are based exclusively on the upgrade for each device in the factory. Surcharge for retrofitting is 200,00 EUR net per appliance, please order PDAW.

³⁾ Requires special programs.

Accessories 611 SL

Description	Art. No.	Price EUR
Combi-Duo-Substructure made of stainless steel for set up of one 611 above another 611 SL Dimensions (LxDxH): 547 x 906 x 1.884 mm	879737	
Combi-Duo-Substructure with condensation hood made of stainless steel for set up of one 611 above another 611 SL with condensation hood Dimensions (LxDxH): 549 x 929 x 2.045 mm	879742	
Combi-Duo-Substructure made of stainless steel for set up of one 623 above one 611 SL Dimensions (LxDxH): 549 x 906 x 1.884 mm	880339	
Combi-Duo-Substructure made of stainless steel for set up of one 1011 above one 611 SL Dimensions (LxDxH): 549 x 906 x 1.985 mm	880347	
Table top mounting frame 611 SL Dimensions (LxDxH): 550 x 649 x 200 mm	879809	
Worktop extension 611 SL/ 1011 SL Made of stainless steel for worktop depth 700 mm Dimensions (LxDxH): 511 x 771 x 14 mm	879292	
Wall bracket for 611 SL Made of stainless steel Dimensions (LxDxH): 515 x 777 x 910 mm	879203	
Substructure for 611 SL Made of stainless steel, open on all sides with 10 pair supporting rails GN Dimensions (LxDxH): 548 x 686 x 850 mm, Capacity: 10 x GN 1/1	878395	
Substructure mobile for SL Made of stainless steel, open on all sides with 6 pair supporting rails GN and castors Dimensions (LxDxH): 700 x 800 x 634 mm, Capacity: 6 x GN 1/1	884294	
Edge protection frame made of stainless steel for door and control panel, welded, mounted Appliance door hinged right Appliance door hinged left	881313 884958	
Edge protection frame, <u>not</u> welded, retrofitting possible	880541	
Safety corner profile , to secure device from slipping (sliding), 2 pair	TNS-SL-SEP	
SousVide sensor kit , separately available	881274	2+3)

Accessory package 611 SL

For more details, please see page 39 / chapter 10.3

Description	Art. No.	Price EUR
A la carte set SL 1/1 GN	888854	
Baking set SL 1/1 GN	888852	
Poultry set SL 1/1 GN	888853	
Barbecue set SL 1/1 GN	888851	
SousVide package SL 1/1 GN Basic	888855	

4.3 PALUX Touch 'n' Steam 1011 SL

Version Comfort or Basic (from page 4), longitudinal for GN 1/1, rack spacing 60 mm / optional rack spacing 67 mm

Electrical

Dimensions (LxDxH):	550 x 809 x 1018 mm
Connected load / Voltage / Fuse:	11,0 kW / 400 V 3N 50/60 Hz / 3 x 16A
Sensible heat emission:	1,32 kW
Latent heat emission:	1,98 kW
Steam emission:	2,915 kg / h
Weight gross / net:	125 kg / 107 kg



Art. No.	Model	Inserts	Connected load	Remarks, EAC-Autoclean	Price EUR
E101SCRN0BU000	Comfort 1011 SL	10 x GN 1/1	11,0 kW 400 V 3N 50/60Hz	Comfort, without EAC, right hinged	
E101SCLN0BU000	Comfort 1011 SL	10 x GN 1/1	11,0 kW 400 V 3N 50/60Hz	Comfort, without EAC, left hinged	
E101SBRN000000	Basic 1011 SL	10 x GN 1/1	11,0 kW 400 V 3N 50/60Hz	Basic, without EAC, right hinged	
E101SBLN000000	Basic 1011 SL	10 x GN 1/1	11,0 kW 400 V 3N 50/60Hz	Basic, without EAC, left hinged	

Options		Comfort	Basic
Art. No.	Description	Price EUR	Price EUR
EAC-Feststoff	Eco-AutoClean powder		
EAC-Flüssig	Eco-AutoClean liquid		
B	Retractable spray	Included	
USB	USB-port	Included	
WT	Heat exchanger		
4fTV	4-ply glazing		
Energie	Energy efficiency kit (consisting of WT and 4fTV)		
878784	Clamp for security door lock		
KHSL11	Condensation hood (retrofitting on site not possible)		
AEO-SL	Prepared for energy optimisation		
Ethernet	Ethernet-port		
878689	Fat filter for models SL		
Black-R-1011	Black - Edition door hinged right SL		
Black-L-1011	Black - Edition door hinged left SL		
SKB101SL	Software cookbook	Included	1)
SSP101SL	Software special programs	Included	2)
SBA101SL	Software baking operation	Included	2)
884801	SousVide sensor		2+3)
887674	Reinforcement kit for positioning on table tops 700 mm		
-	Special voltages	see page 44 / chapter 14.3	

¹⁾USB-port required.

²⁾All prices are based exclusively on the upgrade for each device in the factory. Surcharge for retrofitting is 200,00 EUR net per appliance, please order PDAW.

³⁾ Requires special programs.

Accessories 1011 SL

Description	Art. No.	Price EUR
Combi-Duo-Substructure Made of stainless steel for set up one 1011 above one 611 SL Dimensions (LxDxH): 549 x 906 x 1.985 mm	880347	
Table top mounting frame for 611 SL Dimensions (LxDxH): 550 x 649 x 200 mm	879809	
Worktop extension for 611 SL/ 1011 SL Made of stainless steel for worktop depth 700 mm Dimensions (LxDxH): 511 x 771 x 14 mm	879292	
Substructure for 611 SL / 1011 SL Made of stainless steel, open on all sides with 6 pair supporting rails GN Dimensions (LxDxH): 548 x 686 x 610 mm	878396	
Substructure mobile for SL Made of stainless steel, open on all sides with 6 pair supporting rails GN and castors Dimensions (LxDxH): 700 x 800 x 634 mm, Capacity: 6 x GN 1/1	884294	
Edge protection frame made of stainless steel for door and control panel, welded, mounted Appliance door hinged right Appliance door hinged left	881314 884957	
Edge protection frame , <u>not</u> welded, retrofitting possible	880544	
Safety corner profile , to secure device from slipping (sliding), 2 pair	TNS-SL-SEP	
SousVide sensor kit , separately available	881274	2+3)

Accessory package 1011 SL

For more details, please see page 39 / chapter 10.3

Description	Art. No.	Price EUR
À la carte Set SL 1/1 GN	888854	
Baking set SL 1/1 GN	888852	
Poultry set SL 1/1 GN	888853	
Barbecue set SL 1/1 GN	888851	
SousVide package SL 1/1 GN Basic	888856	

5. PALUX Touch 'n' Steam - QL with Accessories

5.1 PALUX Touch 'n' Steam 611 QL

Version Comfort or Basic (from page 4), lengthwise and longitudinal for GN 1/1, maxinorm, bakery norm, rack spacing 67 mm / optional rack spacing 75 mm or 90mm



	Electrical	Gas
Total nominal thermal load:	-	13,5 kW natural gas
Dimensions (LxDxH):	980 x 795 x 840 mm	980 x 795 x 840 mm
Connected load / Fuse:	11,0 kW / 3 x 16A	0,8 kW / 1 x 16A
Voltage:	400 V 50/60 Hz	230 V 1N 50/60 Hz
Sensible / latent heat emission:	1,32 kW / 1,98 kW	2,07 kW / 2,48 kW
Steam emission:	2,915 kg / h	3,657 kg / h
Weight gross / net:	170 kg / 142 kg	180 kg / 152 kg

Electrical

Art. No.	Model	Inserts	Connected load	Remarks, EAC-Autoclean	Price EUR
E611QCRN0BUW00	Comfort 611 QL	6 x GN 1/1	11,0 kW 400 V 3N 50/60Hz	Comfort, without EAC, right hinged	
E611QCLN0BUW00	Comfort 611 QL	6 x GN 1/1	11,0 kW 400 V 3N 50/60Hz	Comfort, without EAC, left hinged	
E611QBRN000000	Basic 611 QL	6 x GN 1/1	11,0 kW 400 V 3N 50/60Hz	Basic, without EAC, right hinged	
E611QBLN000000	Basic 611 QL	6 x GN 1/1	11,0 kW 400 V 3N 50/60Hz	Basic, without EAC, left hinged	

Gas ⁴⁾

Art. No.	Model	Inserts	Total nominal thermal load	Remarks	Price EUR
G611QCRETBW00	Comfort 611 QL	6 x GN 1/1	13,5 kW natural gas	Comfort, with EAC-powder, right hinged	
G611QCLETBW00	Comfort 611 QL	6 x GN 1/1	13,5 kW natural gas	Comfort, with EAC-powder, left hinged	
G611QBRET00W00	Basic 611 QL	6 x GN 1/1	13,5 kW natural gas	Basic, with EAC-powder, right hinged	
G611QBLET00W00	Basic 611 QL	6 x GN 1/1	13,5 kW natural gas	Basic, with EAC-powder, left hinged	

Options	Art. No.	Description	Electrical		Gas	
			Comfort	Basic	Comfort	Basic
			Price EUR	Price EUR	Price EUR	Price EUR
EAC-Feststoff		Eco-AutoClean powder			-	-
EAC-Flüssig		Eco-AutoClean liquid			320,00	320,00
B-QL		Retractable spray	Included		Included	
USB		USB-port	Included		Included	
WT		Heat exchanger	Included		Included	Included
878784		Clamp for security door lock				
KHQL11		Condensation hood for one unit			-	-
KHQLKMS		Condensation hood for Combi-Mix			-	-
AEO-QL		Prepared for energy optimisation			-	-
Ethernet		Ethernet-port				
878690		Fat filter for models QL, L, Q				
SKB611QL		Software cookbook	Included	1)	Included	1)
SSP611QL		Software special programs	Included	2)	Included	2)
SBA611QL		Software baking operation	Included	2)	Included	2)
884801		SousVide sensor		2+3)		2+3)
-		Special voltages	see page 44 / chapter 14.4		-	-

¹⁾USB-port required.

²⁾All prices are based exclusively on the upgrade for each device in the factory. Surcharge for retrofitting is 200,00 EUR net per appliance, please order PDAW.

³⁾ Requires special programs.

⁴⁾ Depending on destination and type of gas, please see page 45, chapter 15.

⁵⁾ Not available for PALUX Touch 'n' Steam gas.

Accessories 611 QL

Description	Art. No.	Price EUR
Kit for Combi-Mix ⁵⁾ Touch 'n' Steam 611 QL above 611 QL, Dimensions (LxDxH): 980 x 867 x 1729 mm Touch 'n' Steam 611 QL above 1011 QL, Dimensions (LxDxH): 980 x 867 x 2009 mm Door hinged right, tubing included Door hinged left, tubing included	888462 888996	
Mobile kit for Combi-Mix Touch 'n' Steam 611 above another 611 QL, Dimensions (LxDxH): 980 x 867 x 1729 mm Touch 'n' Steam 611 above one 1011 QL, Dimensions (LxDxH): 980 x 867 x 2009 mm	888883	
Substructure for Combi-Mix Made of stainless steel Dimensions (LxDxH): 975 x 630 x 180 mm	878927	
Substructure for 611 QL / 621 QL Made of stainless steel, open on all sides, left supporting rail, right 10 pair supporting rails GN Dimensions (LxDxH): 975 x 630 x 850 mm, Capacity: 10 x GN 1/1	878431	
Substructure for 611 QL / 621 QL / 1011 QL / 1021 QL Made of stainless steel, open on all sides, left with supporting rail, right with 6 pair supporting rails GN Dimensions (LxDxH): 975 x 630 x 570 mm, Capacity: 6 x GN 1/1	878432	
Substructure for 611 QL / 621 QL Made of stainless steel, open on all sides, 10 pair supporting rails GN on left and right side Dimensions (LxDxH): 975 x 630 x 850 mm, Capacity: 10 x GN 1/1, left Capacity: 10 x GN 2/1	883161	
Substructure mobile for QL Made of stainless steel, open on all sides, left supporting rail, right with 6 pair supporting rails GN and castors Dimensions (LxDxH): 975 x 630 x 602 mm, Capacity: 6 x GN 1/1	878955	
Edge protection frame made of stainless steel for door and control panel, welded, mounted Appliance door hinged right Appliance door hinged left	881315 884416	
Edge protection frame, <u>not</u> welded, retrofitting possible	880547	
Safety round profile , to secure device from slipping (sliding), 2 pair	TNS-QL-SRP	
SousVide sensor kit , separately available	881274	2)

Accessory package 611 QL

For more details, please see page 39 / chapter 10.3

Description	Art. No.	Price EUR
A la carte Set QL 1/1 GN	888860	
Baking set QL 1/1 GN	888858	
Poultry set QL 1/1 GN	888859	
Barbecue set QL 1/1 GN	888857	
Banquet system QL 611	888862	
SousVide package QL 1/1 GN Basic	888861	

5.2 PALUX Touch 'n' Steam 621 QL

Version Comfort or Basic (from page 4), lengthwise for GN 2/1 and GN 1/1, accordingly longitudinal for GN 1/1, maxinorm, bakery norm, rack spacing 67 mm / optional rack spacing 75 mm or 90mm



	Electrical	Gas
Total nominal thermal load:	-	22,0 kW natural gas
Dimensions (LxDxH):	980 x 795 x 840 mm	980 x 795 x 840 mm
Connected load / Fuse:	18,6 kW / 3 x 32A	0,8 kW / 1 x 16A
Voltage:	400 V 3N 50/60 Hz	230 V 1N 50/60 Hz
Sensible / latent heat emission:	2,23 kW / 3,35 kW	3,30 kW / 3,96 kW
Steam emission:	4,930 kg / h	5,830 kg / h
Weight gross / net:	170 kg / 142 kg	180 kg / 152 kg

Electrical

Art. No.	Model	Inserts	Connected load	Remarks, EAC-Autoclean	Price EUR
E621QCRN0BUW00	Comfort 621 QL	6 x GN 2/1	18,6 kW 400 V 3N 50/60Hz	Comfort, without EAC, right hinged	
E621QCLN0BUW00	Comfort 621 QL	6 x GN 2/1	18,6 kW 400 V 3N 50/60Hz	Comfort, without EAC, left hinged	
E621QBRN000000	Basic 621 QL	6 x GN 2/1	18,6 kW 400 V 3N 50/60Hz	Basic, without EAC, right hinged	
E621QBLN000000	Basic 621 QL	6 x GN 2/1	18,6 kW 400 V 3N 50/60Hz	Basic, without EAC, left hinged	

Gas ⁴⁾

Art. No.	Model	Inserts	Total nominal thermal load	Remarks	Price EUR
G621QCRETBUW00	Comfort 621 QL	6 x GN 2/1	22,0 kW natural gas	Comfort, with EAC-powder, right hinged	
G621QCLETBUW00	Comfort 621 QL	6 x GN 2/1	22,0 kW natural gas	Comfort, with EAC-powder, left hinged	
G621QBRET00W00	Basic 621 QL	6 x GN 2/1	22,0 kW natural gas	Basic, with EAC-powder, right hinged	
G621QBLET00W00	Basic 621 QL	6 x GN 2/1	22,0 kW natural gas	Basic, with EAC-powder, left hinged	

Options	Art. No.	Description	Electrical		Gas	
			Comfort	Basic	Comfort	Basic
			Price EUR	Price EUR	Price EUR	Price EUR
EAC-Feststoff		Eco-AutoClean powder			-	-
EAC-Flüssig		Eco-AutoClean liquid			320,00	320,00
B-QL		Retractable spray	Included		Included	
USB		USB-port	Included		Included	
WT		Heat exchanger	Included		Included	Included
StS		Flow protection	-	-	On request	On request
878784		Clamp for security door lock				
KHQL11		Condensation hood for one unit			-	-
KHQLKMS		Condensation hood for Combi-Mix			-	-
AEO-QL		Prepared for energy optimisation			-	-
Ethernet		Ethernet-port				
878690		Fat filter for models QL, L, Q				
SKB621QL		Software cookbook	Included	1)	Included	1)
SSP621QL		Software special programs	Included	2)	Included	2)
SBA621QL		Software baking operation	Included	2)	Included	2)
884801		SousVide sensor		2+3)		2+3)
-		Special voltages	see page 44 / chapter 14.7		-	-

¹⁾ USB-port required.

²⁾ All prices are based exclusively on the upgrade for each device in the factory. Surcharge for retrofitting is 200,00 EUR net per appliance, please order PDAW.

³⁾ Requires special programs.

⁴⁾ Depending on destination and type of gas, please see page 45, chapter 15.

⁵⁾ Not available for PALUX Touch 'n' Steam gas.

Accessories 621 QL

Description	Art. No.	Price EUR
Kit for Combi-Mix ⁵⁾ Touch 'n' Steam 621 above 621 QL, Dimensions (LxDxH): 980 x 867 x 1729 mm Touch 'n' Steam 621 above 1021 QL, Dimensions (LxDxH): 980 x 867 x 2009 mm Door hinged right, tubing included Door hinged left, tubing included	888462 888996	
Mobile kit for Combi-Mix Touch 'n' Steam 621 above another 621 QL, Dimensions (LxDxH): 980 x 867 x 1729 mm Touch 'n' Steam 621 above one 1021 QL, Dimensions (LxDxH): 980 x 867 x 2009 mm	888883	
Substructure for Combi-Mix made of stainless steel Dimensions (LxDxH): 975 x 630 x 180 mm	878927	
Substructure for 611 QL / 621 QL Made of stainless steel, open on all sides, left supporting rail, right 10 pair supporting rails GN Dimensions (LxDxH): 975 x 630 x 850 mm, Capacity: 10 x GN 1/1	878431	
Substructure for 611 QL / 621 QL / 1011 QL / 1021 QL Made of stainless steel, open on all sides, left with supporting rail, right with 6 pair supporting rails GN Dimensions (LxDxH): 975 x 630 x 570 mm, Capacity: 6 x GN 1/1	878432	
Substructure for 611 QL / 621 QL Made of stainless steel, open on all sides Left with 10 pair supporting rails GN, Capacity: 10 x GN 1/1 Right with 10 pair supporting rails GN, Capacity: 10 x GN 2/1 Dimensions (LxDxH): 975 x 630 x 850 mm	883161	
Substructure mobile for QL Made of stainless steel, open on all sides, left supporting rail, right with 6 pair supporting rails GN and castors Dimensions (LxDxH): 975 x 630 x 602 mm, Capacity: 6 x GN 1/1	878955	
Edge protection frame Made of stainless steel for door and control panel, welded, mounted Appliance door hinged right Appliance door hinged left	881315 884416	
Edge protection frame, <u>not</u> welded, retrofitting possible	880547	
Safety round profile , to secure device from slipping (sliding), 2 pair	TNS-QL-SRP	
SousVide sensor kit , separately available	881274	2)

Accessory package 621 QL

For more details, please see page 39 / chapter 10.3

Description	Art. No.	Price EUR
À la carte Set QL 1/1 GN	888860	
Baking set QL 1/1 GN	888858	
Poultry set QL 1/1 GN	888859	
Barbecue set QL1/1 GN	888857	
Banquet system QL 621	888862	
SousVide package QL 1/1 GN Basic	888861	

5.3 PALUX Touch 'n' Steam 1011 QL

Version Comfort or Basic (from page 4), lengthwise and longitudinal for GN 1/1, rack spacing 67 mm / optional rack spacing 75 mm or 90mm

	Electrical	Gas
Total nominal thermal load:	-	22,0 kW natural gas
Dimensions (LxDxH):	980 x 795 x 1120 mm	980 x 795 x 1120 mm
Connected load / Fuse:	16,4 kW / 3 x 25A	0,8 kW / 1 x 16A
Voltage:	400 V 3N 50/60 Hz	230 V 1N 50/60 Hz
Sensible / latent heat emission:	1,97 kW / 2,96 kW	3,30 kW / 3,96 kW
Steam emission:	4,350 kg / h	5,830 kg / h
Weight gross / net:	195 kg / 166 kg	215 kg / 186 kg



Electrical

Art. No.	Model	Inserts	Connected load	Remarks, EAC-Autoclean	Price EUR
E101QCRN0BUW00	Comfort 1011 QL	10 x GN 1/1	16,4 kW 400 V 3N 50/60Hz	Comfort, without EAC, right hinged	
E101QCLN0BUW00	Comfort 1011 QL	10 x GN 1/1	16,4 kW 400 V 3N 50/60Hz	Comfort, without EAC, left hinged	
E101QBRN000000	Basic 1011 QL	10 x GN 1/1	16,4 kW 400 V 3N 50/60Hz	Basic, without EAC, right hinged	
E101QBLN000000	Basic 1011 QL	10 x GN 1/1	16,4 kW 400 V 3N 50/60Hz	Basic, without EAC, left hinged	

Gas ⁴⁾

Art. No.	Model	Inserts	Total nominal thermal load	Remarks	Price EUR
G101QCRETBUW00	Comfort 1011 QL	10 x GN 1/1	22,0 kW natural gas	Comfort, with EAC-powder, right hinged	
G101QCLETBUW00	Comfort 1011 QL	10 x GN 1/1	22,0 kW natural gas	Comfort, with EAC-powder, left hinged	
G101QBRET00W00	Basic 1011 QL	10 x GN 1/1	22,0 kW natural gas	Basic, with EAC-powder, right hinged	
G101QBLET00W00	Basic 1011 QL	10 x GN 1/1	22,0 kW natural gas	Basic, with EAC-powder, left hinged	

Options

Art. No.	Description	Electrical		Gas	
		Comfort	Basic	Comfort	Basic
		Price EUR	Price EUR	Price EUR	Price EUR
EAC-Feststoff	Eco-AutoClean powder			-	-
EAC-Flüssig	Eco-AutoClean liquid			320,00	320,00
B-QL	Retractable spray	Included		Included	
USB	USB-port	Included		Included	
WT	Heat exchanger	Included		Included	Included
StS	Flow protection	-	-	On request	On request
878784	Clamp for security door lock				
KHQL11	Condensation hood for one unit			-	-
KHQLKMS	Condensation hood for Combi-Mix			-	-
AEO-QL	Prepared for energy optimisation			-	-
Ethernet	Ethernet-port				
878690	Fat filter for models QL, L, Q				
SKB101QL	Software cookbook	Included	1)	Included	1)
SSP101QL	Software special programs	Included	2)	Included	2)
SBA101QL	Software baking operation	Included	2)	Included	2)
884801	SousVide sensor		2+3)		2+3)
-	Special voltages	see page 44 / chapter 14.5		-	-

¹⁾USB-port required.

²⁾All prices are based exclusively on the upgrade for each device in the factory. Surcharge for retrofitting is 200,00 EUR net per appliance, please order PDAW.

³⁾ Requires special programs.

⁴⁾ Depending on destination and type of gas, please see page 45, chapter 15.

⁵⁾ Not available for PALUX Touch 'n' Steam gas.

Accessories 1011 QL

Description	Art. No.	Price EUR
Kit for Combi-Mix ⁵⁾ Touch 'n' Steam 611 above one 1011 QL, Dimensions (LxDxH): 980 x 867 x 2009 mm Door hinged right, tubing included Door hinged left, tubing included	888462 888996	
Mobile kit for Combi-Mix Touch 'n' Steam 611 QL above one 1011 QL, Dimensions (LxDxH): 980 x 867 x 2009 mm	888883	
Substructure for Combi-Mix made of stainless steel Dimensions (LxDxH): 975 x 630 x 180 mm	878927	
Substructure for 611 QL / 621 QL / 1011 QL / 1021 QL Made of stainless steel, open on all sides, left with supporting rail, right with 6 pair supporting rails GN Dimensions (LxDxH): 975 x 630 x 570 mm, Capacity: 6 x GN 1/1	878432	
Substructure for 611 QL / 1011 QL / 621 QL / 1021 QL Made of stainless steel, open on all sides Left with 6 pair supporting rails, Capacity: 6 x GN 1/1 Right with 6 pair supporting rails GN, Capacity: 6 x 2/1 GN Dimensions (LxDxH): 975 x 630 x 570 mm	883158	
Substructure mobile for QL Made of stainless steel, open on all sides, left supporting rail, right with 6 pair supporting rails GN and castors Dimensions (LxDxH): 975 x 630 x 602 mm, Capacity: 6 x GN 1/1	878955	
Edge protection frame Made of stainless steel for door and control panel, welded, mounted Appliance door hinged right Appliance door hinged left	881316 884417	
Edge protection frame, <u>not</u> welded, retrofitting possible	880550	
Safety round profile , to secure device from slipping (sliding), 2 pair	TNS-QL-SRP	
SousVide sensor kit , separately available	881274	2)

Accessory package 1011 QL

For more details, please see page 39 / chapter 10.3

Description	Art. No.	Price EUR
À la carte Set QL 1/1 GN	888860	
Baking set QL 1/1 GN	888858	
Poultry set QL 1/1 GN	888859	
Barbecue set QL 1/1 GN	888857	
Banquet system QL 1011	888864	
SousVide package QL 1/1 GN Basic	888863	

5.4 PALUX Touch 'n' Steam 1021 QL

Version Comfort or Basic (from page 4), lengthwise for GN 2/1 and GN 1/1, accordingly longitudinal for GN 1/1, rack spacing 67 mm / optional rack spacing 75 mm or 90mm

	Electrical	Gas
Total nominal thermal load:	-	30,0 kW natural gas
Dimensions (LxDxH):	980 x 795 x 1120 mm	980 x 795 x 1120 mm
Connected load / Fuse:	33,5 kW / 3 x 50A	0,8 kW / 1 x 16A
Voltage:	400 V 3N 50/60 Hz	230 V 1N 50/60 Hz
Sensible / latent heat emission:	4,02 kW / 6,03 kW	4,80 kW / 5,76 kW
Steam emission:	8,87 kg / h	8,480 kg / h
Weight gross / net:	195 kg / 166 kg	215 kg / 186 kg



Electrical

Art. No.	Model	Inserts	Connected load	Remarks, EAC-Autoclean	Price EUR
E102QCRN0BUW00	Comfort 1021 QL	10 x GN 2/1	33,5 kW 400 V 3N 50/60Hz	Comfort, without EAC, right hinged	
E102QCLN0BUW00	Comfort 1021 QL	10 x GN 2/1	33,5 kW 400 V 3N 50/60Hz	Comfort, without EAC, left hinged	
E102QBRN000000	Basic 1021 QL	10 x GN 2/1	33,5 kW 400 V 3N 50/60Hz	Basic, without EAC, right hinged	
E102QBLN000000	Basic 1021 QL	10 x GN 2/1	33,5 kW 400 V 3N 50/60Hz	Basic, without EAC, left hinged	

Gas ⁴⁾

Art. No.	Model	Inserts	Total nominal thermal load	Remarks	Price EUR
G102QCRETBUW00	Comfort 1021 QL	10 x GN 2/1	30,0 kW natural gas	Comfort, with EAC-powder, right hinged	
G102QCLETBUW00	Comfort 1021 QL	10 x GN 2/1	30,0 kW natural gas	Comfort, with EAC-powder, left hinged	
G102QBRET00W00	Basic 1021 QL	10 x GN 2/1	30,0 kW natural gas	Basic, with EAC-powder, right hinged	
G102QBLET00W00	Basic 1021 QL	10 x GN 2/1	30,0 kW natural gas	Basic, with EAC-powder, left hinged	

Options

Art. No.	Description	Electrical		Gas	
		Comfort	Basic	Comfort	Basic
		Price EUR	Price EUR	Price EUR	Price EUR
EAC-Feststoff	Eco-AutoClean powder			-	-
EAC-Flüssig	Eco-AutoClean liquid			320,00	320,00
B-QL	Retractable spray	Included		Included	
USB	USB-port	Included		Included	
WT	Heat exchanger	Included		Included	Included
StS	Flow protection	-	-	On request	On request
878784	Clamp for security door lock				
KHQL11	Condensation hood for one unit			-	-
KHQLKMS	Condensation hood for Combi-Mix			-	-
AEO-QL	Prepared for energy optimisation			-	-
Ethernet	Ethernet-port				
878690	Fat filter for models QL, L, Q				
SKB102QL	Software cookbook	Included	1)	Included	1)
SSP102QL	Software special programs	Included	2)	Included	2)
SBA102QL	Software baking operation	Included	2)	Included	2)
884801	SousVide sensor		2+3)		2+3)
-	Special voltages	see page 44 / chapter 14.8		-	-

¹⁾ USB-port required.

²⁾ All prices are based exclusively on the upgrade for each device in the factory. Surcharge for retrofitting is 200,00 EUR net per appliance, please order PDAW.

³⁾ Requires special programs.

⁴⁾ Depending on destination and type of gas, please see page 45, chapter 15.

⁵⁾ Not available for PALUX Touch 'n' Steam gas.

Accessories 1021 QL

Description	Art. No.	Price EUR
Kit for Combi-Mix ⁵⁾ Touch 'n' Steam 621 above one 1021 QL, Dimensions (LxDxH): 980 x 867 x 2009 mm Door hinged right, tubing included Door hinged left, tubing included	888462 888996	
Mobile kit for Combi-Mix Touch 'n' Steam 621 above one 1021 QL, Dimensions (LxDxH): 980 x 867 x 2009 mm	888883	
Substructure for Combi-Mix made of stainless steel Dimensions (LxDxH): 975 x 630 x 180 mm	878927	
Substructure for 611 QL / 621 QL / 1011 QL / 1021 QL Made of stainless steel, open on all sides, left with supporting rail, right with 6 pair supporting rails GN Dimensions (LxDxH): 975 x 630 x 570 mm, Capacity: 6 x GN 1/1	878432	
Substructure for 611 QL / 1011 QL / 621 QL / 1021 QL Made of stainless steel, open on all sides Left with 6 pair supporting rails, Capacity: 6 x GN 1/1 Right with 6 pair supporting rails GN, Capacity: 6 x 2/1 GN Dimensions (LxDxH): 975 x 630 x 570 mm	883158	
Substructure mobile for QL Made of stainless steel, open on all sides, left supporting rail, right with 6 pair supporting rails GN and castors Dimensions (LxDxH): 975 x 630 x 602 mm, Capacity: 6 x GN 1/1	878955	
Edge protection frame Made of stainless steel for door and control panel, welded, mounted Appliance door hinged right Appliance door hinged left	881316 884417	
Edge protection frame, <u>not</u> welded, retrofitting possible	880550	
Safety round profile , to secure device from slipping (sliding), 2 pair	TNS-QL-SRP	
SousVide sensor kit , separately available	881274	2)

Accessory package 1021 QL

For more details, please see page 39 / chapter 10.3

Description	Art. No.	Price EUR
À la carte Set QL 1/1 GN	888860	
Baking set QL 1/1 GN	888858	
Poultry set QL 1/1 GN	888859	
Barbecue set QL 1/1 GN	888857	
Banquet system QL 1021	888864	
SousVide package QL 1/1 GN Basic	888863	

5.5 PALUX Touch 'n' Steam 2011 L

Version Comfort or Basic (from page 4), longitudinal for GN 1/1, rack spacing 67 mm / optional rack spacing 75 mm or 90mm, roll-in trolley with 20 x GN 1/1 inserts included



	Electrical	Gas
Total nominal thermal load:	-	44,0 kW natural gas
Dimensions (LxDxH):	1115 x 875 x 1925 mm	1115 x 875 x 1925 mm
Connected load / Fuse N:	43,4 kW / 3 x 63A	0,8 kW / 1 x 16A
Voltage N:	400 V 3N 50/60 Hz	230 V 1N 50/60 Hz
Sensible / latent heat emission:	5,21 kW / 7,81 kW	6,60 kW / 7,92 kW
Steam emission:	11,501 kg / h	11,660 kg / h
Weight gross / net:	450 kg / 380 kg	490 kg / 420 kg

Electrical

Art. No.	Model	Inserts	Connected load	Remarks, EAC-Autoclean	Price EUR
E201LCRNTBUW00	Comfort 2011 L	20x GN 1/1	43,4 kW 400 V 3N 50/60Hz	Comfort, with EAC-powder, right hinged	
E201LCRNFBUW00	Comfort 2011 L	20x GN 1/1	43,4 kW 400 V 3N 50/60Hz	Comfort, with EAC-liquid, right hinged	
E201LBRNTBUW00	Basic 2011 L	20x GN 1/1	43,4 kW 400 V 3N 50/60Hz	Basic, with EAC-powder, right hinged	
E201LBRNFBUW00	Basic 2011 L	20x GN 1/1	43,4 kW 400 V 3N 50/60Hz	Basic, with EAC-liquid, right hinged	

Gas ³⁾

Art. No.	Model	Inserts	Total nominal thermal load	Remarks	Price EUR
G201LCRETBW00	Comfort 2011 L	20x GN 1/1	44,0 kW natural gas	Comfort, with EAC-powder, right hinged	
G201LCREFBW00	Comfort 2011 L	20x GN 1/1	44,0 kW natural gas	Comfort, with EAC-liquid, right hinged	
G201LBRETBW00	Basic 2011 L	20x GN 1/1	44,0 kW natural gas	Basic, with EAC-powder, right hinged	
G201LBREFBW00	Basic 2011 L	20x GN 1/1	44,0 kW natural gas	Basic, with EAC-liquid, right hinged	

Options	Art. No.	Description	Electrical		Gas	
			Comfort	Basic	Comfort	Basic
			Price EUR	Price EUR	Price EUR	Price EUR
B-QL		Retractable spray	Included	Included	Included	Included
USB		USB-port	Included	Included	Included	Included
WT		Heat exchanger	Included	Included	Included	Included
StS		Flow protection	-	-	On request	On request
878784		Clamp for security door lock				
KHLQ2011		Condensation hood for one unit			-	-
AEO-QL		Prepared for energy optimisation	Included	Included	-	-
Ethernet		Ethernet-port				
878690		Fat filter for models QL, L, Q (2 pieces necessary)				
SKB201L		Software cookbook	Included	1)	Included	1)
SSP201L		Software special programs	Included	1)	Included	1)
SBA201L		Software baking operation	Included	1)	Included	1)
884801		SousVide sensor		2)		2)
-		Special voltages	see page 44 / chapter 14.6		-	-

¹⁾ USB-port required. All prices are based exclusively on the upgrade for each device in the factory.

²⁾ Requires special programs.

³⁾ Depending on destination and type of gas, please see page 45, chapter 15.

Accessories 2011 L

Description	Art. No.	Price EUR
Roll-in trolley for GN 2011 L made of stainless steel, maximum load 150 kg Capacity: supporting rails for 20 x GN 1/1 Dimensions (LxDxH): 630 x 753 x 1824 mm (total), 383 x 540 x 1385 mm (tray-insert frame)	879067	
Roll-in trolley for GN 2021 Q Made of stainless steel, maximum load 150 kg Capacity: supporting rings for 20 x GN 2/1 Dimensions (LxDxH): 633 x 840 x 1824 mm (total), 555 x 690 x 1385 mm (tray-insert frame)	880625	
Roll-in trolley for BN 2011L/ 2021 Q Made of stainless steel, maximum load 150 kg Capacity: longitudinal for 16 x BN 400 x 600 Dimensions (LxDxH): 633 x 807 x 1824 mm (total), 459 x 575 x 1385 mm (tray-insert frame)	879482	
Support frame for GN-Roll-in trolley 2011 L Made of stainless steel Dimensions (LxDxH): 555 x 650 x 40 mm	879629	
Compensating frame 2011 L / 2021 Q Made of stainless steel, to compensate ground bump and shock-free roll-in Dimensions (LxDxH): 758 x 906 x 260 mm	881895	
Wall bracket (1 pair)	TNS-QL-2011	
Floor bolt , to lock the height adjustment of free-standing Touch 'n' Steam (2 pair)	TNS-QL-2011-FK	
Floor bolt safety round profile , prevents slipping of free-standing Touch 'n' Steam (2 pair)	TNS-QL-2011-FA	
SousVide sensor kit , separately available	881274	2)
core temperature sensor , pluggable, retrofitting possible		On request

Accessory package 2011 L

For more details, please see page 39 / chapter 10.3

Description	Art. No.	Price EUR
Baking set QL 1/1 GN	888866	
Poultry set QL 1/1 GN	888867	
Barbecue set QL 1/1 GN	888865	
Banquet system L 2011	888869	
SousVide package L 1/1 Basic	888863	

5.6 PALUX Touch 'n' Steam 2021 Q

Version Comfort or Basic (from page 4), lengthwise for GN 2/1 and GN 1/1, rack spacing 67 mm / optional rack spacing 75 mm or 90mm, roll-in trolley with 20 x GN 2/1 accordingly 40 x GN 1/1 inserts included



	Electrical	Gas
Total nominal thermal load:	-	60,0 kW natural gas
Dimensions (LxDxH):	1115 x 875 x 1925 mm	1115 x 875 x 1925 mm
Connected load / Fuse:	67,1 kW / 3 x 100A	1,6 kW / 1 x 16A
Voltage:	400 V 3N 50/60 Hz	230 V 1N 50/60 Hz
Sensible / latent heat emission:	8,05 kW / 12,08 kW	9,00 kW / 10,80 kW
Steam emission:	17,780 kg / h	15,900 kg / h
Weight gross / net:	450 kg / 380 kg	490 kg / 420 kg

Electrical

Art. No.	Model	Inserts	Connected load	Remarks, EAC-Autoclean	Price EUR
E202QCRNTBUW00	Comfort 2021 Q	20 x GN 2/1	67,1 kW 400 V 3N 50/60Hz	Comfort, with EAC-powder, right hinged	
E202QCRNFBUW00	Comfort 2021 Q	20 x GN 2/1	67,1 kW 400 V 3N 50/60Hz	Comfort, with EAC-liquid, right hinged	
E202QBRNTBUW00	Basic 2021 Q	20 x GN 2/1	67,1 kW 400 V 3N 50/60Hz	Basic, with EAC-powder, right hinged	
E202QBRNFBUW00	Basic 2021 Q	20 x GN 2/1	67,1 kW 400 V 3N 50/60Hz	Basic, with EAC-liquid, right hinged	

Gas ³⁾

Art. No.	Model	Inserts	Total nominal thermal load	Remarks	Price EUR
G202QCRETBUW00	Comfort 2021 Q	20 x GN 2/1	60,0 kW natural gas	Comfort, with EAC-powder, right hinged	
G202QCREFBUW00	Comfort 2021 Q	20 x GN 2/1	60,0 kW natural gas	Comfort, with EAC-liquid, right hinged	
G202QBRETBUW00	Basic 2021 Q	20 x GN 2/1	60,0 kW natural gas	Basic, with EAC-powder, right hinged	
G202QBREFBUW00	Basic 2021 Q	20 x GN 2/1	60,0 kW natural gas	Basic, with EAC-liquid, right hinged	

Options	Art. No.	Description	Electrical		Gas	
			Comfort	Basic	Comfort	Basic
			Price EUR	Price EUR	Price EUR	Price EUR
B-QL		Retractable spray	Included	Included	Included	Included
USB		USB-port	Included	Included	Included	Included
WT		Heat exchanger	Included	Included	Included	Included
StS		Flow protection	-	-	On request	On request
878784		clamp for security door lock				
KHLQ2021		Condensation hood for one unit			-	-
AEO-QL		Prepared for energy optimisation	Included	Included	-	-
Ethernet		Ethernet-port				
878690		Fat filter for models QL, L, Q (2 pieces necessary)				
SKB202Q		Software cookbook	Included	1)	Included	1)
SSP202Q		Software special programs	Included	1)	Included	1)
SBA202Q		Software baking operation	Included	1)	Included	1)
884801		SousVide sensor		2)		2)
-		Special voltages	see page 44 / chapter 14.9		-	-

¹⁾ USB-port required. All prices are based exclusively on the upgrade for each device in the factory.

²⁾ Requires special programs.

³⁾ Depending on destination and type of gas, please see page 45, chapter 15.

Accessories 2021 Q

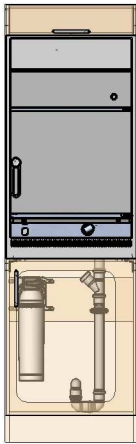
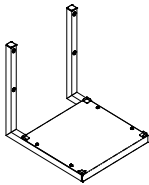
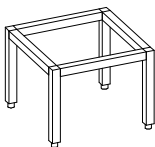
Description	Art. No.	Price EUR
Roll-in trolley for GN 2011 L Made of stainless steel, maximum load 150 kg Capacity: supporting rails for 20 x GN 1/1 Dimensions (LxDxH): 630 x 753 x 1824 mm (total), 383 x 540 x 1385 mm (tray-insert frame)	879067	
Roll-in trolley for GN 2021 Q Made of stainless steel, maximum load 150 kg Capacity: supporting rails for 20 x GN 2/1 Dimensions (LxDxH): 633 x 840 x 1824 mm (total), 555 x 690 x 1385 mm (tray-insert frame)	880625	
Roll-in trolley for BN 2011L/ 2021 Q Made of stainless steel, maximum load 150 kg Capacity: supporting rails for 16 x BN 400 x 600 Dimensions (LxDxH): 633 x 807 x 1824 mm (total), 459 x 575 x 1385 mm (tray-insert frame)	879482	
Wall bracket (1 pair)	TNS-QL-2011	
Floor bolt , to lock the height adjustment of free-standing Touch 'n' Steam (2 pair)	TNS-QL-2011-FK	
Floor bolt safety round profile , prevents slipping of free-standing Touch 'n' Steam	TNS-QL-2011-FA	
SousVide sensor kit , separately available	881274	2)
core temperature sensor , pluggable, retrofitting possible		On request

Accessory package 2021 Q

For more details, please see page 39 / chapter 10.3

Description	Art. No.	Price EUR
Baking set QL 1/1 GN	888866	
Poultry set QL 1/1 GN	888867	
Barbecue set QL 1/1 GN	888865	
Banquet system Q 2021	888870	

6. PALUX Touch 'n' Steam - installation options

6.1 Built-in unit - Touch 'n' Steam SL	Art. No.	Price EUR	
 <p>Kit installation for a Touch 'n' Steam SL with condensation hood for perfect integration into a built-in cupboard on slides</p> <p>Consisting of:</p> <ul style="list-style-type: none"> • two heavy-duty extensions • rotating folded up tray • air baffle for the exhaust air • intake funnel and pipes for connection to water system • leak-proof tray made of stainless steel • mounting plate for water softener Brita Purity C 300 (Brita Purity as option) 	<p>for Touch 'n' Steam 623 SL Dimensions (LxDxH): 562 x 700 x 1005 mm Suitable for: <u>884994</u></p>	884565	
	<p>for Touch 'n' Steam 611 SL Dimensions (LxDxH): 562 x 900 x 914 mm Suitable for: <u>889396</u></p>	889394	
	<p>for Touch 'n' Steam 1011 SL Dimensions (LxDxH): 562 x 900 x 1154 mm Suitable for: <u>889379</u></p>	889212	
	Cupboard for built-in unit		
	<p>for Touch 'n' Steam 623 SL Inner dimensions (LxDxH): 600 x 700 x 2000 mm Passend zu: <u>884565</u></p>	884994	
	<p>for Touch 'n' Steam 611 SL Inner dimensions (LxDxH): 644 x 850 x 2000 mm Passend zu: <u>889394</u></p>	889396	
	<p>for Touch 'n' Steam 1011 SL Inner dimensions (LxDxH): 644 x 850 x 2000 mm Passend zu: <u>889212</u></p>	889379	
	6.2 Wall bracket - Touch 'n' Steam SL	Art. No.	Price EUR
	<p>Suitable for: <u>623 SL</u> Dimensions (LxDxH): 511 x 590 x 580 mm, made of stainless steel</p>	878840	
	<p>Suitable for: <u>611 SL</u> Dimensions (LxDxH): 515 x 777 x 910 mm, made of stainless steel</p>	879203	
6.3 Table top mounting frame - Touch 'n' Steam SL	Art. No.	Price EUR	
	<p>Suitable for: <u>623 SL</u> Dimensions (LxDxH): 550 x 469 x 200 mm, made of stainless steel</p>	879808	
	<p>Suitable for: <u>611 SL</u> Dimensions (LxDxH): 550 x 649 x 200 mm, made of stainless steel</p>	879809	

6.4 Worktop extension - Touch 'n' Steam SL		Art. No.	Price EUR
	Suitable for: <u>611 / 1011 SL</u> made of stainless steel, for installation of 611 SL / 1011 SL on work top with depth 700 mm Dimensions (LxDxH): 511 x 771 x 14 mm	879292	
6.5 Cutout in worktops - Touch 'n' Steam SL and QL		Art. No.	Price EUR
	Worktop recess 90° in the centre Folding up included Dimensions (LxD) maximum: 500 x 500 mm	EAA6	
	Installation cut out 100 x 100 mm folding up included, height 10 mm Dimensions (LxD): 100 x 100 mm	EAA8	
	Installation cut out incl. 3-sided cladding Surrounding folding up 50 mm Dimensions (LxDxH): 300 x 100 x 200 mm	EAA8-SL	
	Installation cut out Ø 60 mm with plastic snap-in socket	EAA9	
6.6 Combi-Duo-Substructures - Touch 'n' Steam SL		Art. No.	Price EUR
Substructure made of stainless steel for installation of			
	Two 623 SL one above the other Dimensions (LxDxH): 547 x 726 x 1.884 mm	879735	
	Two 623 SL <u>with</u> condensation hood one above the other Dimensions (LxDxH): 549 x 749 x 2.045 mm	879740	
	Two 611 SL one above the other Dimensions (LxDxH): 547 x 906 x 1.884 mm	879737	
	Two 611 SL <u>with</u> condensation hood one above the other Dimensions (LxDxH): 549 x 929 x 2.045 mm	879742	
	one 623 SL above one 611 SL Dimensions (LxDxH): 549 x 906 x 1.884 mm	880339	
	one 1011 SL above one 611 SL Dimensions (LxDxH): 549 x 906 x 1.985 mm	880347	
6.7 Combi-Mix - Touch 'n' Steam QL		Art. No.	Price EUR
☞ Only for electrical version!			
	Kit door hinged right, tubing included: Touch 'n' Steam 611 QL above 611 QL Touch 'n' Steam 621 QL above 621 QL Dimensions (LxDxH): 980 x 867 x 1729 mm Touch 'n' Steam 611 QL above 1011 QL Touch 'n' Steam 621 QL above 1021 QL Dimensions (LxDxH): 980 x 867 x 2009 mm	888462	
	Kit door hinged left, tubing included, see 888462	888996	
	Kit mobile for Combi-Mix, see 888462, 888996 Suitable for: <u>all Combi-Mix</u> ☞ The relevant safety instructions of mobile equipment for safe operation are to be observed!	888883	
	Substructure made of stainless steel Suitable for: <u>all Combi-Mix</u> Dimensions (LxDxH): 975 x 630 x 180 mm	878927	

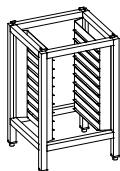
6.8 PALUX Touch 'n' Steam - Substructure

6.8.1 Substructure - Touch 'n' Steam SL

Made of stainless steel, open on all sides

Art. No.

Price EUR



Substructure Standard Gastronorm
 Suitable for: 623 SL
 10 pair supporting rails GN 2/3
 Dimensions (LxDxH): 548 x 506 x 850 mm

878394

Suitable for: 611 SL
 10 pair supporting rails GN 1/1
 Dimensions (LxDxH): 548 x 686 x 850 mm

878395

Suitable for: 611 / 1011 SL
 6 pair supporting rails GN 1/1
 Dimensions (LxDxH): 548 x 686 x 610 mm

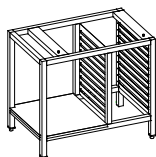
878396

6.8.2 Substructure - Touch 'n' Steam QL

Made of stainless steel, open on all sides

Art. No.

Price EUR

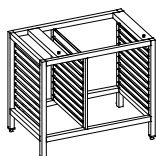


Substructure standard gastro norm
 Suitable for: 611 / 621 QL
 With shelf on left side, on right side 10 pair supporting rails GN 1/1
 Dimensions (LxDxH): 975 x 630 x 850 mm

878431

Suitable for: 611 / 1011 / 621 / 1021 QL
 With shelf on left side,
 on right side 6 pair supporting rails GN 1/1
 Dimensions (LxDxH): 975 x 630 x 570 mm

878432

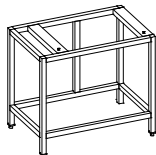


Suitable for: 611 / 621 QL
 On left side 10 pair supporting rails GN 1/1,
 On right side 10 pair supporting rails GN 2/1
 Dimensions (LxDxH): 975 x 630 x 850 mm

883161

Suitable for: 611 / 1011 / 621 / 1021 QL
 On left side 6 pair supporting rails GN 1/1,
 On right side 6 pair supporting rails GN 2/1
 Dimensions (LxDxH): 975 x 630 x 570 mm

883158

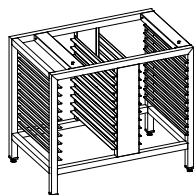


Suitable for: 611 / 621 QL
 Dimensions (LxDxH): 975 x 630 x 850 mm

883141

Suitable for: 611 / 1011 / 621 / 1021 QL
 Dimensions (LxDxH): 975 x 630 x 570 mm

883142



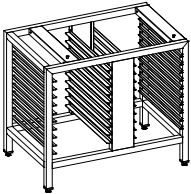
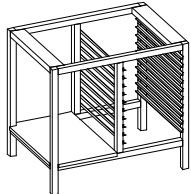
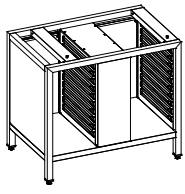
Substructure with grease collector and pick-up unit

Suitable for: 611 and 621 QL
 On left side grease separator and shelf,
 On right side 10 supporting rails GN 1/1,
 Dimensions (LxDxH): 975 x 630 x 850 mm

891276


Suitable for: 1011 and 1021 QL
 On left side grease separator and shelf,
 On right side 7 supporting rails GN 1/1,
 Dimensions (LxDxH): 975 x 630 x 670 mm

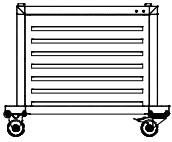
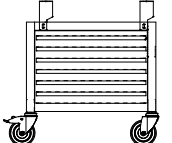
891275


	Substructure gastro and bakery norm		
	Suitable for: <u>611 / 621 QL</u> On right side 10 pair supporting rails GN 1/1, On left side 10 pair supporting rails BN 400 x 600, Dimensions (LxDxH): 975 x 630 x 850 mm	879060	
	Substructure bakery norm		
	Suitable for: <u>611 / 621 QL</u> With shelf on left side, On right side 10 pair supporting rails BN 400 x 600 Dimensions (LxDxH): 975 x 630 x 850 mm	879062	Art. No.
Suitable for: <u>611 / 1011 / 621 / 1021 QL</u> With shelf on left side, On right side 6 pair supporting rails BN 400 x 600 Dimensions (LxDxH): 975 x 630 x 570 mm	879063	Price EUR	
	Hygiene substructure gastro norm, with shelf		
	Suitable for: <u>611 / 621 QL</u> 2 x 10 pair hygiene supporting rails GN 1/1 Dimensions (LxDxH): 975 x 630 x 850 mm	878692	
	Suitable for: <u>611 / 1011 / 621 / 1021 QL</u> 2 x 5 pair hygiene supporting rails GN 1/1 Dimensions (LxDxH): 975 x 630 x 570 mm	878693	
	Kit for rear wall panel made of stainless steel, removabel		
	Suitable for: <u>878692</u>	879069	
	Suitable for: <u>878693</u>	879070	

6.8.3 Substructure mobile - Touch 'n' Steam SL and QL

Made of stainless steel, open on all sides

 The relevant safety instructions of mobile equipment for safe operation have to be observed!

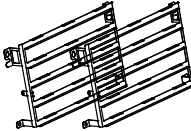
		Art. No.	Price EUR
	in Standard Gastronorm		
	Suitable for: <u>611 / 1011 SL</u> 6 pair supporting rails GN 1/1 4 swiveling castors, 2 of them with break, castors height: 80 mm, securing Dimensions (LxDxH): 700 x 800 x 634 mm	884294	
	Suitable for: <u>611 / 1011 / 621 / 1021 QL</u> With shelf on left side, on right side 6 pair supporting rails GN 1/1, 4 swiveling castors, 2 of them with break, castors height: 125 mm, securing Dimensions (LxDxH): 975 x 630 x 602 mm		
		878955	

6.8.4	Substructure - PALUX Pressure-Steamer	Art. No.	Price EUR
	Substructure supporting one Pressure-Steamer above one Touch 'n' Steam 611SL		
	Suitable for: <u>611 SL</u> Dimensions unit included (LxDxH): 640 x 924 x 1879 mm	889457	

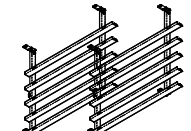
7. PALUX Touch 'n' Steam - Racks

7.1	Racks - Touch 'n' Steam SL	Art. No.	Price EUR
Made of stainless steel, 1 pair, left and right			

Standard racks Gastronorm

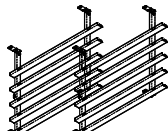
	Suitable for: <u>623 SL</u> Rack spacing 67 mm, 5 inserts for GN 2/3	EHG623SLR67	
	Surcharge with renouance on standard rack	EGSL623	
	Suitable for: <u>611 SL</u> Rack spacing 67 mm, 5 inserts for GN 1/1	EHG611SLR67	
	Surcharge with renouance on standard rack	EGSL611	
	Suitable for: <u>1011 SL</u> Rack spacing 67 mm, 8 inserts for GN 1/1	EHG1011SLR67	
	Surcharge with renouance on standard rack	EGSL1011	

Special baking racks Gastronorm

	Suitable for: <u>623 SL</u> Rack spacing 75 mm, 5 inserts for GN 2/3	EHG623SLR75	
	surcharge with renouance on standard rack	EGSL623	
	Suitable for: <u>611 SL</u> Rack spacing 75 mm, 5 inserts for GN 1/1	EHG611SLR75	
	Surcharge with renouance on standard rack	EGSL611	
	Suitable for: <u>1011 SL</u> Rack spacing 75 mm, 8 inserts for GN 1/1	EHG1011SLR75	
	Surcharge with renouance on standard rack	EGSL1011	


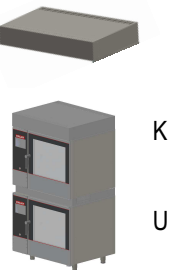

7.2	Racks - Touch 'n' Steam QL	Art. No.	Price EUR
Made of stainless steel, 1 pair, left and right			

Standard racks bakery norm




	Suitable for: <u>611 / 621 QL</u> Rack spacing 90 mm, 5 inserts for BN 400 x 600	881094	
	Suitable for: <u>1011 / 1021 QL</u> Rack spacing 92 mm, 8 inserts for BN 400 x 600	881091	

8. PALUX Touch 'n' Steam - Condensation hoods

☞ Retrofitting on site is not possible!

8.1 Condensation hood - Touch 'n' Steam SL	Art. No.	Price EUR
	<p>Condensation hood - Touch 'n' Steam 623 SL Suitable for: <u>623 SL</u> Technical data: Connected load: 0,06 kW / 230 V Fan speeds: 4 Forced air power: 600 m³/h Sound level: 48,5 dBA (2) - 58,0 dBA (4) Dimensions (LxDxH): 550 x 648 x 150 mm</p>	<p>KHSL23</p>
	<p>Condensation hood - Touch 'n' Steam 611 SL / 1011 SL Suitable for: <u>611 / 1011 SL</u> Technical data: Connected load: 0,06 kW / 230 V Fan speeds: 4 Forced air power: 600 m³/h Sound level: 48,5 dBA (2) - 58,0 dBA (4) Dimensions (LxDxH): 550 x 828 x 150 mm</p>	<p>KHSL11</p>
8.2 Condensation hood - Touch 'n' Steam QL	Art. No.	Price EUR
	<p>Suitable for: <u>611 / 1011 / 621 / 1021 QL</u> Technical data: Connected load: 0,18 kW / 230 V Fan speeds: 4 Forced air power: 1200 m³/h Sound level: 50,0 dBA (2) - 50,0 dBA (4) Dimensions (LxDxH): 980 x 800 x 170 mm</p>	<p>KHQL11</p>
8.3 Condensation hood - Touch 'n' Steam 2011 L / 2021 Q	Art. No.	Price EUR
	<p>Suitable for: <u>2011 L and 2021 Q</u> Technical data: Connected load: 0,36 kW / 230 V Fan speeds: 4 Forced air power: 2400 m³/h Sound level: 50,0 dBA (2) - 50,0 dBA (4) Dimensions (LxDxH): 1115 x 895 x 300 mm</p>	<p>KHLQ2012</p>
8.4 Condensation hood - Touch 'n' Steam Combi-Mix QL	Art. No.	Price EUR
	<p>Suitable for: <u>all Combi-Mix</u> Technical data: Connected load: 0,18 kW / 230 V Fan speeds: 4 Forced air power: 1200 m³/h Sound level: 50,0 dBA (2) - 50,0 dBA (4) Dimensions (LxDxH): 980 x 800 x 170 mm ☞ Product code top unit: 13th place of product code = „ K “ ☞ Product code bottom unit: 13th place of product code = „ U “</p>	<p>KHQLKMS</p> 

9. PALUX Touch 'n' Steam - additional equipment

9.1 Door stop - Touch 'n' Steam SL and QL		Art. No.	Price EUR
SL door stop for door hinged right with 95° (Shortening of door angle)		879681	
SL door stop for door hinged left with 95° (Shortening of door angle)		879683	
QL door stop for door hinged right with 95° (Shortening of door angle)		879684	
QL door stop for door hinged left with 95° (Shortening of door angle)			Standard
9.2 Silencer - Touch 'n' Steam SL		Art. No.	Price EUR
✉ Retrofitting possible. Price without mounting. Not in combination with option condensation hood.			
Silencer made of stainless steel to absorb operating noise		879915	
9.3 Vapour elbow - Touch 'n' Steam SL and QL		Art. No.	Price EUR
Vapour elbow SL made of stainless steel to deflect the exhaust, diameter 38 mm		879924	
Vapour elbow QL made of stainless steel to deflect the exhaust, diameter 50 mm		888262	
Vapour elbow 20xx QL made of stainless steel to deflect the exhaust, diameter 70 mm		890783	
9.4 Additional Accessories - Touch 'n' Steam		Art. No.	Price EUR
	Oil spray gun, 700ml container, 60 W	888096	
	Flavouring spray, white with PALUX-logo, plastic 0,5l	888094	
	Grease drain funnel GN2/3	890141	
	Grease drain funnel GN1/1	890423	
	PALUX apron made of cotton, white, with PALUX-logo	888097	
9.5 PALUX Touch 'n' Steam - detergent Eco-AutoClean		Art. No.	Price EUR
	PALUX Auto LiquidClean detergent, Canister, 10 litres	878790	74,00
	PALUX Auto LiquidClear rinse agent, Canister, 10 litres	878791	74,00
	PALUX Auto SolidClean detergent, bulk dosing bottle 1000 g, dosage 35 g	885260	58,00
	PALUX Auto SolidClean Soft, bulk dosing bottle 1000 g, dosage 35 g	885259	36,00
	PALUX Auto SolidClean Soft, bucket, content 10 kg	888688	285,00

Please refer to the operating instructions for the recommended dosing quantity.

10. PALUX Touch 'n' Steam - Recommended Gastronorm equipment

10.1 PALUX Touch 'n' Steam - Gastronorm equipment optional

10.1.1 Gastronorm equipment - Touch 'n' Steam 623 SL

Description	Quantity	Art. No.	Price EUR
Grid GN 2/3, stainless steel (Art. No. 141437)	3	GAGN623	
Container GN 2/3, stainless steel, 20 mm deep (Art. No. 141445)	1		
Container GN 2/3, stainless steel, 65 mm deep (Art. No. 140082)	2		
Container GN 2/3, stainless steel, 65 mm deep, perforated (Art. No. 049441)	2		
Container GN 1/3, stainless steel, 40 mm deep, perforated (Art. No. 309818)	4		

10.1.2 Gastronorm equipment- Touch 'n' Steam 611 SL / 611 QL / 621 QL

Description	Quantity	Art. No.	Price EUR
Grid GN 1/1, stainless steel (Art. No. 145971)	3	GAGN611	
Container GN 1/1, stainless steel, 20 mm deep (Art. No. 146013)	1		
Container GN 1/1, stainless steel, 65 mm deep (Art. No. 096512)	1		
Container GN 1/1, stainless steel, 65 mm deep, enamelled (Art. No. 348805)	1		
Cooking insert GN 1/1, stainless steel, 60 mm deep (Art. No. 244422)	2		
Container GN 1/3, stainless steel, 65 mm deep, perforated (Art. No. 309826)	3		

10.1.3 Gastronorm equipment- Touch 'n' Steam 1011 SL / 1011 QL / 1021 QL

Description	Quantity	Art. No.	Price EUR
Grid GN 1/1, stainless steel (Art. No. 145971)	5	GAGN1011	
Container GN 1/1, stainless steel, 20 mm deep (Art. No. 146013)	1		
Container GN 1/1, stainless steel, 65 mm deep (Art. No. 096512)	3		
Container GN 1/1, stainless steel, 65 mm deep, enamelled (Art. No. 348805)	1		
Cooking insert GN 1/1, stainless steel, 60 mm deep (Art. No. 244422)	5		

10.1.4 Gastronorm equipment- Touch 'n' Steam 2011 L

Description	Quantity	Art. No.	Price EUR
Grid GN 1/1, stainless steel (Art. No. 145971)	10	GAGN2011	
Container GN 1/1, stainless steel, 20 mm deep (Art. No. 146013)	4		
Container GN 1/1, stainless steel, 65 mm deep (Art. No. 096512)	6		
Container GN 1/1, stainless steel, 65 mm deep, enamelled (Art. No. 348805)	2		
Cooking insert GN 1/1, stainless steel, 60 mm deep (Art. No. 244422)	10		

10.1.5 Gastronorm equipment- Touch 'n' Steam 2021 Q

Description	Quantity	Art. No.	Price EUR
Grid GN 1/1, stainless steel (Art. No. 145971)	20	GAGN2021	
Container GN 1/1, stainless steel, 20 mm deep (Art. No. 146013)	8		
Container GN 1/1, stainless steel, 65 mm deep (Art. No. 096512)	12		
Container GN 1/1, stainless steel, 65 mm deep, enamelled (Art. No. 348805)	4		
Cooking insert GN 1/1, stainless steel, 60 mm deep (Art. No. 244422)	20		

10.2 PALUX Touch 'n' Steam - sheets, trays, grids





10.2.1 Sheets, trays, grids - Touch 'n' Steam 2/3 (325 x 354 mm)

Picture	Item	Suitable for	Art. No.	Price EUR
	Pizza-/grill-/double sided tray diagonal pattern on upper side, lotan coated, aluminum core	Baking of pizza, tarte flambee, bread, grilling of vegetables and meat. Easy cleaning with cold water on warm surface.	878648	
	Grid open with rhombus and grill pattern, lotan coated	Steaks and big pieces of vegetables, whole fish and pieces of meat, deal for grilled bread.	888067	
	Frying basket with lotan coating	Customary deep-fried products. For example: croquettes (greased), fries, fried grated potatoes, vegetable sticks, finger food, chicken wings ect.	888069	
	Baking tray perforated perforation 2mm, lotan coated	Baking of precooked bakery products, pretzels, rolls and baguette. Roasting wet meat and fish, unsuitable for baked goods with proofing step.	882660	
	Baking tray unperforated lotan coated	Baking of croissants, pastry and baking goods with proofing step, as well as pretzel varieties. Ideal for roasting of potatoes, meat, fish and vegetables.	888071	
	Baking tray and roasting pan made of aluminum, lotan coated, with 6 hollows, diameter 100mm	Baking of fried eggs, omlette, pancake, tortillia, pies with fruits, cheese cake, crumble, crisps, as well as shock freezing of sauces and insertion of aspic.	888073	
	Double sided tray with juice groove lotan coated	Baking and roasting of juicy meat and fish, as well as thin doughs, like biscuit/shortcrust pastry/puff pastry.	888074	
	Poultry grid made of stainless steel, for 4 chicken each 1.100g	Upright poultry pulled over brackets for consistent and fast simmer. Ideal for chickens up to 1.600 g, ducks up to 2.000 g and similar.	515558	
	SousVide basket with meshes, made of stainless steel	Suitable for SousVide cooking of meat, fish, vegetable and side dishes. The big meshes provide the perfect moisture transmission and thereby for an even temperature transfer to the SousVide bag.	501194	
	Baking tray 40 mm deep, ceramic-coated	Suitable for baking and roasting. Baking of sponge mixture or gratin, as well as cake. Roasting of schnitzel, steaks and crumbed products.	889516	

10.2.2 Sheets, trays, grids - Touch 'n' Steam 1/1 (325 x 530 mm)

Picture	Item	Suitable for	Art. No.	Price EUR
	Pizza-/grill-/double sided tray diagonal pattern on upper side, lotan coated, aluminum core	Baking of pizza, tarte flambee, bread and grilling of vegetables and meat. Easy cleaning with cold water on warm surface.	878540	
	Grid open with rhombus and grill pattern, lotan coated	Steaks and big pieces of vegetables, whole fish and pieces of meat, deal for grilled bread.	888068	
	Frying basket with lotan coating	Customary deep-fried products for example: croquettes (greased), fries, fried grated potatoes, vegetable sticks, finger food, chicken wings ect.	888070	
	Baking tray perforated 2mm perforation, lotan coated	Baking of precooked bakery products, pretzels, rolls and baguette. Roasting wet meat and fish, unsuitable for baked goods with proofing step.	882653	
	Baking tray unperforated lotan coated	Baking of croissants, pastry and baking goods with proofing step, as well as pretzel varieties. Ideal for roasting of potatoes, meat, fish and vegetables.	882656	
	Baking tray and roasting pan made of aluminium, lotan coated, with 8 hollows, diameter 100mm	Suitable for baking of fried eggs, omlette, pancake, tortillia, pies with fruits, cheese cake, crumble, crisps, as well as shock freezing of sauces and insertion of aspic.	882657	
	double sided tray with juice groove lotan coated	Baking and roasting of juicy meat and fish, as well as thin doughs, like biscuit/ shortcrust pastry/ puff pastry.	888075	
	Poultry grid made of stainless steel, for 8 chicken each 1.100g	Upright poultry pulled over brackets for consistent and fast simmer. Ideal for chickens up to 1.600 g, ducks up to 2.000 g and similar.	695491	
	SousVide basket with meshes, made of stainless steel	SousVide cooking of meat, fish, vegetable and side dishes. The big meshes provide the perfect moisture transmission and thereby for an even temperature transfer to the SousVide bag.	501193	
	Spareribs grate made of stainless steel	For 6 long (525mm) spareribs up to 2.000 g. The heat has the opportunity to evenly cook and brown the product. Suitable for grilling of really small fish too.	888497	
	Quiche baking pan made of aluminium, round, top Ø 320 mm, ceramic-coated	Suitable for shortcrust pastry, sponge mixture, Spanish omelette or quiche. The non-stick coating provides the heat evenly within the product.	889517	
	Pie ring round, top Ø 285 mm, ceramic-coated,	Suitable for masses of wiener, biscuits, cakes and tarts of all kind. The non-stick coating provides the heat evenly within the product.	889518	
	Baking tray 40 mm deep, ceramic-coated	Suitable for baking and roasting. Baking of sponge mixture or gratin, as well as cake. Roasting of schnitzel, steaks and crumbed products.	889519	

10.2.3 Sheets, trays, grids - Touch 'n' Steam bakery norm (400 x 600 mm)

Picture	Item	Suitable for	Art. No.	Price EUR
	Pizza-/grill-/double sided tray diagonal pattern, lotan coated, aluminum core	Baking of pizza, tarte flambee, bread and grilling of vegetable, fish and meat. Easy cleaning with cold water on warm surface.	888066	
	Baking tray perforated 2mm perforation, lotan coated	Baking of precooked bakery products, pretzels, rolls and baguette. Roasting wet meat and fish, unsuitable for baked goods with proofing step.	882655	
	Baking tray unperforated lotan coated	Baking of croissants, pastry and baking goods with proofing step, as well as pretzel varieties. Ideal for roasting of potatoes, meat, fish and vegetables.	888072	
	double sided tray with juice groove lotan coated	Baking and roasting of juicy meat and fish, as well as thin doughs, like biscuit/shortcrust pastry/puff pastry.	888076	

10.2.4 Sheets, trays, grids - Touch 'n' Steam maxinorm equipment (530x 570 mm)

	Item		Art. No.	Price EUR
	Maxi-sheet granite-enamelled		878828	
	Maxi-grid stainless steel, electropolished		878829	


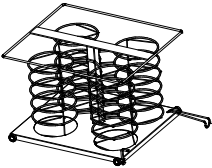
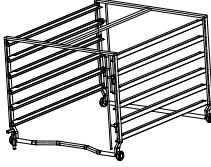
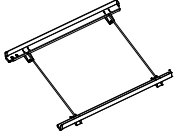
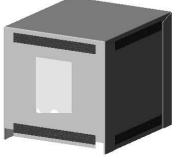
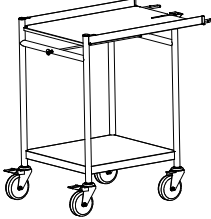
10.3 PALUX Touch 'n' Steam accessory packages

Following items are included in every accessory package:

PALUX apron, oil spray 500 ml.

		Art. No.	Price EUR
Barbecue set SL 2/3 GN	2x pizza-/grill-/double sided tray, 2 x open grid	888846	
Barbecue set SL 1/1 GN	3x pizza-/grill-/double sided tray, 3x open grid	888851	
Barbecue set QL 611 / 1011	6x pizza-/grill-/double sided tray, 6x open grid	888857	
Barbecue set QL 2011 / 2021	10x pizza-/grill-/double sided tray, 10x open grid	888865	
Baking set SL 2/3 GN	2x baking tray perforated, 2 x baking tray unperforated	888847	
Baking set SL 1/1 GN	3x baking tray perforated, 3x baking tray unperforated	888852	
Baking set QL 611 / 1011	6x baking tray perforated, 6x baking tray unperforated	888858	
Baking set QL 2011 / 2021	10x baking tray perforated, 10x baking tray unperforated	888866	
Poultry set SL 2/3 GN	1x stainless steel poultry grid , 1x fat collecting tray	888848	
Poultry set SL 1/1 GN	2x stainless steel poultry grid , 1x fat collecting tray	888853	
Poultry set QL 611 / 1011	4x stainless steel poultry grid , 2x fat collecting tray	888859	
Poultry set QL 2011 / 2021	8x stainless steel poultry grid , 2x fat collecting tray	888867	
A la carte set SL 2/3 GN	1x pizza-/grill-/double sided tray, 1x baking tray perforated, 1x SousVide basket, 1 x double sided tray with juice groove, 1x stainless steel poultry grid	888849	
A la carte set SL 1/1 GN	1x pizza-/grill-/double sided tray, 2x baking tray unperforated, 2x baking tray perforated, 1x baking tray and roasting pan, 2x SousVide basket, 1x stainless steel poultry grid	888854	
A la carte set QL 1/1 GN	3x pizza-/grill-/double sided tray, 3x baking tray unperforated, 2x baking tray perforated, 2x baking tray and roasting pan, 2x SousVide basket, 2x stainless steel poultry grid	888860	
SousVide package SL 2/3 Basic	1x SousVide sensor kit, 3x SousVide basket, SousVide cooking program included	888850	
SousVide package SL 1/1 Basic 611	1x SousVide sensor kit, 6x SousVide basket, SousVide cooking program included	888855	
SousVide package SL 1/1 Basic 1011	1x SousVide sensor kit, 10x SousVide basket, SousVide cooking program included	888856	
SousVide package QL 1/1 Basic 611	1x SousVide sensor kit, 12x SousVide basket, SousVide cooking program included	888861	
SousVide package QL 1/1 Basic 1011	1x SousVide sensor kit, 20x SousVide basket, SousVide cooking program included	888863	
Banquet system QL 611	2x mobile rack for plates (24 plates), 1x mobile rack for GN-trays, 1x Push-on frame, 1x roll-in trolley, 1x thermal hood	888862	
Banquet system QL 1011	2x mobile rack for plates (40 plates), 1x mobile rack for GN-trays, 1x Push-on frame, 1x roll-in trolley, 1x thermal hood	888864	
Banquet system L 2011	2x roll-in trolley for plates (80 plates), 2x Compensating frame for roll-in trolley, 2x thermal hood	888869	
Banquet system Q 2021	2x roll-in trolley for plates (104 plates), 2x thermal hood	888870	

11. PALUX Touch 'n' Steam - Banquet systems

11.1 Banquet system - Touch 'n' Steam 611 / 621 / 1011 / 1021 QL	Art. No.	Price EUR
 Please check the working height of your trolley and the height of your substructure to match.		
	Mobile rack for plates , made of stainless steel	
	Suitable for: <u>611 / 621 QL</u> Capacity: supporting rings for 24 plates à Ø 32 cm Dimensions (LxDxH): 555 x 650 x 448 mm	878932
	Mobile rack for GN-trays , made of stainless steel	
	Suitable for: <u>611 / 621 QL</u> Capacity: supporting rings for 6 x GN 1/1 Dimensions (LxDxH): 552 x 620 x 446 mm	878962
	Push-in frame , made of stainless steel for mobile rack	
	Suitable for: <u>611 / 621 / 1011 / 1021 QL</u> Dimensions (LxDxH): 559 x 660 x 74 mm	878849
	PALUX Thermal hood , with magnetic closure black, for roll-in trolley	
	Suitable for: <u>611 / 621 QL</u> Dimensions (LxDxH): 585 x 680 x 450 mm	888304
	Roll-in trolley , made of stainless steel, for mobile rack	
	Working height 850 mm Dimensions (LxDxH): 675 x 949 x 1198 mm	879064
Banquet system QL 611 2x mobile rack for plates (24 plates), 1x mobile rack for GN-trays, 1x push-on frame, 1x roll-in trolley, 1x thermal hood, 1x PALUX apron cotton, 1x oil spray bottle 500 ml,	888862	
Banquet system QL 1011 2x mobile rack for plates (40 plates), 1x mobile rack for GN-trays, 1x push-on frame, 1x roll-in trolley, 1x thermal hood, 1x PALUX apron cotton, 1x oil spray bottle 500 ml,	888864	

11.2 Banquet system - Touch 'n' Steam 2011 L and 2021 Q	Art. No.	Price EUR
	Roll-in trolley for plates	
	Made of stainless steel, maximum load 150 kg	
	Suitable for: <u>2011 L / 2021 Q</u>	879065
	Capacity: supporting rings for 80 plates à Ø 32 cm Dimensions (LxDxH): 630 x 803 x 1824 mm	
	Suitable for: <u>2011 L / 2021 Q</u>	881718
	Capacity: supporting rings for 102 plates à Ø 28 cm Dimensions (LxDxH): 630 x 803 x 1829 mm	
	Roll-in trolley for GN	
	Made of stainless steel, maximum load 150 kg	
	Suitable for: <u>2011 L / 2021 Q</u>	879067
	Capacity: supporting rings for 20 x GN 1/1 Dimensions (LxDxH): 630 x 753 x 1824 mm	
	Suitable for: <u>2011 L / 2021 Q</u>	880625
	Capacity: supporting rings for 20 x GN 2/1 Dimensions (LxDxH): 633 x 840 x 1824 mm	
	Roll-in trolley for BN	
	Made of stainless steel, maximum load 150 kg	
	Suitable for: <u>2011 L / 2021 Q</u>	879482
	Capacity: longitudinal for 16 x BN 400 x 600	
	Dimensions (LxDxH): Total 633 x 807 x 1824 mm Roll-in trolley 459 x 575 x 1385 mm	
	Support frame 2011 L	
Made of stainless steel, for roll-in trolley for GN		
	Suitable for: <u>879067</u>	879629
	Dimensions (LxDxH): 555 x 650 x 40 mm	
	PALUX Thermal hood with magnetic closure	
Black for roll-in trolley for plates and roll-in trolley for GN		
	Suitable for: <u>2011 L and 2021 Q</u>	888306
	Dimensions (LxDxH): 585 x 680 x 1415 mm	
	Compensating frame, made of stainless steel,	
	to compensate ground bump (up to 25 mm) and shock-free roll-in	
	Suitable for: <u>879065, 879067, 879482</u>	881895
	Suitable for: <u>881718, 880625 and 879482</u>	
Dimensions (LxDxH): 758 x 906 x 260 mm		
Banquet system L 2011 2x roll-in trolley for plates (80 plates), 2x compensating frame for roll-in trolley, 2x PALUX thermal hood, 1x PALUX apron cotton, 1x oil spray bottle 500 ml		888869
Banquet system Q 2021 2x roll-in trolley for plates (104 plates), 2x PALUX thermal hood, 1x PALUX apron cotton, 1x oil spray bottle 500 ml		888870

12. PALUX Touch 'n' Steam - Marine execution



12.1 Marine execution for free standing unit - Touch 'n' Steam L / Q

Free standing units - price on request

12.2 Marine execution table top overview - Touch 'n' Steam SL/ QL

Substructure	Art. No.	Price EUR				
		623 SL	611 SL	1011 SL	611 QL	1011 QL
	878394		-	-	-	-
	878395	-		-	-	-
	878396	-	-		-	-
	878432	-	-	-		
	878431	-	-	-		-

Table top	Art. No.	Price EUR				
		623 SL	611 SL	1011 SL	611 QL	1011 QL
TNS 623 SL - installation as table top	TNS-623SL-Sch-T		-	-	-	-
TNS 623 SL - installation with substructure	TNS-623SL-Sch-U		-	-	-	-
TNS 611 SL - installation as table top	TNS-611SL-Sch-T	-		-	-	-
TNS 611 SL - installation with substructure	TNS-611SL-Sch-U	-		-	-	-
TNS 1011 SL - installation as table top	TNS-1011SL-Sch-T	-	-		-	-
TNS 1011 SL - installation with substructure	TNS-1011SL-Sch-U	-	-		-	-
TNS 611 QL - installation as table top	TNS-611QL-Sch-T	-	-	-		-
TNS 611 QL - installation with substructure	TNS-611QL-Sch-U	-	-	-		-
TNS 1011 QL - installation as table top	TNS-1011QL-Sch-T	-	-	-		-
TNS 1011 QL - installation with substructure	TNS-1011QL-Sch-U	-	-	-		-

Accessories	Art. No.	Price EUR				
		623 SL	611 SL	1011 SL	611 QL	1011 QL
Clamp for security door lock (2 way)	878784					
for 2011 and 2021	Art. No.	Price EUR				
					2011 L	2021 Q
Wall bracket (1 pair)	TNS-QL-2011					

Surcharges may apply for some marine equipment. Depending on requirements.

13. PALUX Touch 'n' Steam - Additional Services

13.1 PALUX Touch 'n' Steam - connection cable and plug



Model	Connection
623 SL	Execution with 230 V connected load incl. connection cable (approx. 1.9 m from housing) and plug
	Execution with 400 V connected load incl. connection cable (approx. 1.9 m from housing), excl. plug
611 / 1011 SL	Execution with 400 V connected load incl. connection cable (approx. 1.9 m from housing), excl. plug
611 / 1011 / 621 QL	Execution with 400 V connected load incl. connection cable (approx. 1.9 m from housing), excl. plug
1021 QL	Execution with 400 V connected load excl. connection cable, excl. plug
2011 L / 2021 QL	Execution with 400 V connected load excl. connection cable, excl. plug

14. PALUX Touch 'n' Steam - Special voltages

14.1 Special voltages - Touch 'n' Steam 623 SL

Connected load	Voltage	Frequency	Supply	Fuse	Art. No.	Product code (position 8)	Price EUR
5,8 kW	400V 3	50/60 Hz	3L+PE	3 x 16A	SO-TNS623-U	U	
6,6 kW	440V 3	50/60 Hz	3L+PE	3 x 16A	SO-TNS623-V	V	
3,6 kW	230V 2	50/60 Hz	2L+PE	2 x 16A	SO-TNS623-P	P	
5,8 kW	230V 3	50/60 Hz	3L+PE	3 x 16A	SO-TNS623-X	X	

14.2 Special voltages - Touch 'n' Steam 611 SL

Connected load	Voltage	Frequency	Supply	Fuse	Art. No.	Product code (position 8)	Price EUR
7,0 kW	230V 3	50/60 Hz	3L+PE	3 x 20A	SO-TNS611SL-X	X	
10,1 kW	440V 3	50/60 Hz	3L+PE	3 x 16A	SO-TNS611SL-V	V	
7,0 kW	230V 1N	50/60 Hz	1L+N+PE	1 x 32A	SO-TNS611SL-L	L	
8,3 kW	400V 3	50/60 Hz	3L+PE	3 x 16A	SO-TNS611SL-U	U	

14.3 Special voltages - Touch 'n' Steam 1011 SL

Connected load	Voltage	Frequency	Supply	Fuse	Art. No.	Product code (position 8)	Price EUR
10,9 kW	230V 3	50/60 Hz	3L+PE	3 x 32A	SO-TNS1011SL-X	X	
13,1 kW	440V 3	50/60 Hz	3L+PE	3 x 20A	SO-TNS1011SL-V	V	
10,9 kW	400V 3	50/60 Hz	3L+PE	3 x 16A	SO-TNS1011SL-U	U	

14.4 Special voltages - Touch 'n' Steam 611 QL

Connected load	Voltage	Frequency	Supply	Fuse	Art. No.	Product code (position 8)	Price EUR
11,0 kW	230V 3	50/60 Hz	3L+PE	3 x 32A	SO-TNS611QL-X	X	
13,9 kW	440V 3	50/60 Hz	3L+PE	3 x 20A	SO-TNS611QL-V	V	
11,0 kW	230V 3	50/60 Hz	3L+PE	3 x 50A	SO-TNS611QL-L	L	
11,0 kW	400V 3	50/60 Hz	3L+PE	3 x 16A	SO-TNS611QL-U	U	
14,4 kW	400V 3N	50/60 Hz	3L+N+PE	3 x 25A	SO-TNS611QL-M	M	

14.5 Special voltages - Touch 'n' Steam 1011 QL

Connected load	Voltage	Frequency	Supply	Fuse	Art. No.	Product code (position 8)	Price EUR
22,4 kW	230V 3	50/60 Hz	3L+PE	3 x 63A	SO-TNS1011QL-X	X	
19,7 kW	440V 3	50/60 Hz	3L+PE	3 x 32A	SO-TNS1011QL-V	V	
22,4 kW	400V 3N	50/60 Hz	3L+N+PE	3 x 40A	SO-TNS1011QL-M	M	
27,2 kW	440V 3	50/60 Hz	3L+PE	3 x 40A	SO-TNS1011QL-Z	Z	
16,4 kW	400V 3	50/60 Hz	3L+PE	3 x 25A	SO-TNS1011QL-U	U	
22,4 kW	400V 3	50/60 Hz	3L+PE	3 x 40A	SO-TNS1011QL-K	K	

14.6 Special voltages - Touch 'n' Steam 2011 L

Connected load	Voltage	Frequency	Supply	Fuse	Art. No.	Product code (position 8)	Price EUR
54,4 kW	440V 3	50/60 Hz	3L+PE	3 x 80A	SO-TNS2011L-Z	Z	
41,1 kW	440V 3	50/60 Hz	3L+PE	3 x 63A	SO-TNS2011L-V	V	
34,6 kW	400V 3	50/60 Hz	3L+PE	3 x 63A	SO-TNS2011L-U	U	
43,4 kW	400V 3	50/60 Hz	3L+PE	3 x 63A	SO-TNS2011L-K	K	

14.7 Special voltages - Touch 'n' Steam 621 QL

Connected load	Voltage	Frequency	Supply	Fuse	Art. No.	Product code (position 8)	Price EUR
18,6 kW	400V 3	50/60 Hz	3L+PE	3 x 32A	SO-TNS621QL-U	U	
18,6 kW	230V 3	50/60 Hz	3L+PE	3 x 50A	SO-TNS621QL-X	X	

14.8 Special voltages - Touch 'n' Steam 1021 QL

Connected load	Voltage	Frequency	Supply	Fuse	Art. No.	Product code (position 8)	Price EUR
30,7 kW	440V 3	50/60 Hz	3L+PE	3 x 50A	SO-TNS1021QL-V	V	
25,5 kW	400V 3	50/60 Hz	3L+PE	3 x 40A	SO-TNS1021QL-U	U	
33,5 kW	400V 3	50/60 Hz	3L+PE	3 x 40A	SO-TNS1021QL-K	K	

14.9 Special voltages - Touch 'n' Steam 2021 Q

Connected load	Voltage	Frequency	Supply	Fuse	Art. No.	Product code (position 8)	Price EUR
67,1 kW	400V 3	50/60 Hz	3L+PE	3 x 100A	SO-TNS2021QL-K	K	

15. Overview to identify the gas settings for each country, EN437

☞ More varieties of gas on request.

Country ¹⁾	Art. No.	Type of gas ¹⁾	Abbreviation ¹⁾	Country ¹⁾	Art. No.	Type of gas ¹⁾	Abbreviation ¹⁾
Albania	GAS-AL	natural gas (H/E)	G20	Latvia	GAS-LV	natural gas (H/E)	G20
		butane / propane	G30-31			butane / propane	G30-31
Austria	GAS-AT	natural gas (H/E)	G20	Lithuania	GAS-LT	natural gas (H/E)	G20
		butane	G30			butane / propane	G30-31
		propane	G31	Luxembourg	GAS-LU	natural gas (H/E)	G20
Belgium	GAS-BE	natural gas (H/E)	G20			butane / propane	G30-31
Belgium	GAS-BE	propane	G31	Malta	GAS-MT	natural gas (H/E)	G20
Bulgaria	GAS-BG	natural gas (H/E)	G20			butane / propane	G30
		butane / propane	G30-31	Macedonia	GAS-MK	natural gas (H/E)	G20
Croatia	GAS-HR	natural gas (H/E)	G20			butane / propane	G30-31
		butane / propane	G30-31	Netherlands	GAS-NL	natural gas (L/LL/EK)	G25.3
Cyprus	GAS-CY	natural gas (H/E)	G20				G25-25.3
		butane	G30				G25
		butane / propane	G30-31			butane	G30
Czech Republic	GAS-CZ	natural gas (H/E)	G20			propane	G31
		propane	G31	butane / propane	G30-31		
Denmark	GAS-DK	natural gas (H/E)	G20	Norway	GAS-NO	natural gas (H/E)	G20
		butane / propane	G30-31			butane / propane	G30-31
Estonia	GAS-EE	natural gas (H/E)	G20	Poland	GAS-PL	natural gas (H/E)	G20
		butane / propane	G30-31			propane	G31
Finland	GAS-FI	natural gas (H/E)	G20			butane / propane	G30-31
		butane	G30	Portugal	GAS-PT	natural gas (H/E)	G20
		propane	G31			Romania	GAS-RO
France	GAS-FR	natural gas (H/E)	G20	natural gas (L)	G25		
		propane	G31	butane / propane	G30-31		
Germany	GAS-DE	natural gas (E)	G20	Sweden	GAS-SE	natural gas (H/E)	G20
		natural gas (L)	G25			butane / propane	G30-31
		butane / propane	G30-31	Switzerland	GAS-CH	natural gas (H/E)	G20
Great Britain	GAS-GB	natural gas (H/E)	G20			butane	G30
		Greek	GAS-GR			natural gas (H/E)	G20
butane	G30					butane / propane	G30-31
Hungary	GAS-HU	natural gas (H/E)	G20	Slovakia	GAS-SK	natural gas (H/E)	G20
		butane / propane	G30-31			butane / propane	G30-31
Ireland	GAS-IE	natural gas (H/E)	G20	Slovenia	GAS-SI	natural gas (H/E)	G20
Island	GAS-IS	natural gas (H/E)	G20			propane	G31
		butane / propane	G30-31	Slovenia	GAS-SI	butane / propane	G30-31
Italy	GAS-IT	natural gas (H/E)	G20			Spain	GAS-ES
		butane / propane	G30-31	Turkey	GAS-TR		
						butane / propane	G30-31

¹⁾ When placing the order please include heat and gas requirements.

16. PALUX Touch 'n' Steam product code for electrical and gas

Structure of the product code

Model of connection	PALUX Touch 'n' Steam - Model				Insertion	Control system	Door hinging	Connection load	Eco-Auto-clean	Retractable spray	Interface	Energy efficiency kit	Condensation hood													
	1	2	3	4										5	6	7	8	9	10	11	12	13	14			
Electrical	E	6x 2/3	6	2	3	SL lengthwise	B	Basic	R	Right	Normal	N	Without	0	Without	0	Without	0	Without	0						
Gas	G	6x 1/1	6	1	1	QL length- and crosswise	C	Comfort	L	Left	Special	L	Powder	T	Retractable spray	B	USB-port	U	Heat exchanger	W	Condensation-hood	H				
		10x1/1	1	0	1	Roll-in trolley lengthwise	L		E	Europe gas			Liquid	F						4	4-ply glazing	U	Condensation hood combimix unit below			
		20x1/1	2	0	1				F	USA gas										W + 4	E					
		6x2/1	6	2	1																					
		10x2/1	1	0	2																					
		20x2/1	2	0	2	Roll-in trolley crosswise	Q																	gas	0	

Examples

Model: 623 SL / control system: Basic

E	6	2	3	S	B	R	N	F	B	U	0	0	0
---	---	---	---	---	---	---	---	---	---	---	---	---	---

= E623SBRNFBU000

Model: 1011 SL / control system: Comfort

E	1	0	1	S	C	R	N	T	B	U	W	0	0
---	---	---	---	---	---	---	---	---	---	---	---	---	---

= E1011SCRNTBUW00

Model: 611 QL with condensation hood / control system: Basic

E	6	1	1	Q	B	R	N	F	B	U	E	H	0
---	---	---	---	---	---	---	---	---	---	---	---	---	---

= E611QBRNFBUEH0

Product code 04/2017



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Das gute Fröhen