

**PALUX**

*Die große Freiheit*

PALUX PRESSURE STEAMER

Perfect cooking results in record time.



YOU CAN FOCUS  
ON PERFECT  
DISHES.  
WE TAKE CARE  
OF THE REST.





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## PALUX Pressure Steamer

**Powerful, compact, economic and gentle: Thanks to the combination of steam and pressure the pressure steamer lets you create perfect dishes in record time – vitamins, nutrients and minerals are thus preserved.**

**All advantages at a glance:**

- Intuitive touchscreen user interface
- Highest vitamin and colour retention of the prepared food
- Ideal for gentle steaming, e.g. of potatoes, vegetables and fish
- No overproduction due to custom-fit cooking in just a few minutes
- Cooking time reduced by up to 60% compared to combi steamers
- Compact table-top unit with large cooking chamber 3 x GN 1/1
- Quickly ready for operating
- Suitable for low temperature cooking
- Standard with core temperature sensor
- HACCP documentation and download via USB-port
- Integrated water softener

MORE SPACE

FOR  
PASSION.





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## PALUX SteamTeam

**Real team players for simultaneous roasting and steaming in record time: the PALUX Pressure Steamer and the compact PALUX Touch 'n' Steam 611 SL combi steamer form the smallest kitchen in the world on a footprint of less than 0.5 m<sup>2</sup>.**

**All advantages at a glance:**

- Low space requirement – Length from only 625 mm
- Cooking on demand within a few minutes reduces overproduction
- Fast and reliable pre-production even at peak times
- Easy preparation of special food and meals for bland diet
- Preparation of large quantities without stress in the shortest possible time
- Standardised operation via PALUX touch technology
- Define and save your own cooking processes
- Integrated cookbook with preset cooking processes in both devices



MORE SPACE

FOR  
PRECI-  
SION.





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## PALUX Pressure Steamer & BlastChiller BC

**A cool combination: together with the PALUX BlastChiller BC 511 SL in the substructure, the PALUX concept of time-shifted production over a length of only 625 mm becomes reality: pre-producing in the PALUX Pressure Steamer in quiet times and then preserving the almost finished dishes afterwards saves working time and preserves the freshness and quality of the food.**

### **All advantages at a glance:**

- Low space requirement – Length from only 625 mm
- Quality, colour and consistency of food are preserved
- Ideal for your own Mise en Place in perfect quality
- For maximum hygiene
- Gentle preparation and durable storing
- Ideal for the PALUX concept of time-shifted production



STEAM QUICKLY  
AND GENTLY.  
REALLY EASY  
WITH THE PALUX  
PRESSURE  
STEAMER.



# MORE SPEED

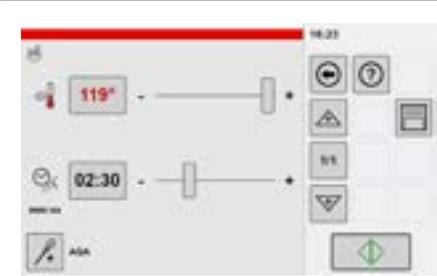
*Die große Freiheit*



NEW:  
WITH INTUITIVE  
TOUCH SCREEN.



70  
preset stored  
cooking processes



60%  
shorter cooking times  
compared to combi steamers



200  
program memory locations  
with 20 Combisteps



## Cooking in record time

**Would you like to steam potatoes, vegetables or fish gently in the shortest possible time? Then the PALUX Pressure Steamer is the perfect device for your kitchen! By combining steam and pressure, the PALUX Pressure Steamer prepares your food reliably, economically and gently in a matter of minutes.**

Even at peak times, fast and reliable pre-production is guaranteed – up to 400 portions of vegetables can be steamed exactly to the point per hour.



In addition to the taste of the food itself, important vitamins, nutrients and minerals as well as appearance, shape and colour are retained. The PALUX Pressure Steamer is therefore also ideal for care catering. The preparation of special food and meals for bland diet is safe and easy.

**FAST.  
SAFE.  
COMFORTABLE.**

Simple and intuitive operating thanks to the PALUX touch technology.

### **Application areas:**

- À la carte and banquet business
- Hotels and restaurants
- Communal, company and social catering
- Seasonal businesses (e. g. asparagus farm restaurants)
- Transport and system catering

WHETHER BLANCH-  
ING, POACHING OR  
VITALISING.

WE HAVE EXACTLY  
THE RIGHT ACCES-  
SORIES FOR IT.





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## Equipment variants & accessories

**Flexibility is when you can effortlessly handle a wide variety of workload situations. With the extensive PALUX Pressure Steamer accessories you can master all types of preparation.**

**Excerpt from our range of accessories:**

- Pull-out shower
- Booster pump
- Pressure reducer
- Numerous GN-containers, grids, cooking inserts and baskets
- Miscellaneous substructures made of chromium nickel steel

## COOKING COMPARISON

| Product             | Quantity  | 1 Pressure Steamer | 2 Combi Steamer   | 3 Pot 10 litres   |
|---------------------|-----------|--------------------|-------------------|-------------------|
| Spinach             | 3 kg      | 23 seconds         | 2 minutes         | 3 minutes         |
| Mussels             | 5 kg      | 2,5 minutes        | 5 minutes         | 4 minutes         |
| Pasta (deep-frozen) | 6 kg      | 2,5 minutes        | 5 minutes         | 12 minutes        |
| Broccoli            | 7,5 kg    | 1 minute           | 4 minutes         | 6 minutes         |
| Carrots (sliced)    | 7,5 kg    | 2 minutes          | 10 minutes        | 8 minutes         |
| White asparagus     | 7,5 kg    | 2,5 minutes        | 12 minutes        | 12 minutes        |
| Potatoes (4-cut)    | 16 kg     | 8 minutes (soft)   | 26 minutes (firm) | 25 minutes (soft) |
| Beef rolls, 150 g   | 90 pieces | 45 minutes         | 90 minutes        | 180 minutes       |

## TECHNICAL DATA

### PALUX Pressure Steamer

|                                       |                                   |                                     |                               |
|---------------------------------------|-----------------------------------|-------------------------------------|-------------------------------|
| Length x Depth x Height (mm):         | 625 x 855 x 835                   | Temperature range (°C):             | 50 - 119 (equivalent to 1bar) |
| Connected load (kW) / voltage / fuse: | 16,0 / 400V 3N 50-60Hz / 3 x 25 A | Slide-in modules:                   | 3 x 1/1 GN 65mm               |
| Net weight (kg):                      | 95                                | Water connection:                   | G ¾                           |
| Gross weight (kg):                    | 104                               | Water pressure:                     | 1,2 - 3,5 bar                 |
| Direct heat emission (kW):            | 0,62                              | Water drain (mm):                   | Ø 20                          |
| Latent heat emission (kW):            | 0,16                              | Degree of protection against water: | IPX 5                         |
| Steam emission (kg/h):                | 0,23                              | Pressure range (bar):               | 0 - 1                         |
|                                       |                                   | Article No.:                        | D311SCRN0KWW00                |

Subject to changes in performance, dimensions and construction.



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