

1. PALUX Pressure-Steamer model specific features

Model	
Connection to energy optimisation system (LOA)	✓
Ethernet-port (LAN)	✓
USB-port	✓
HACCP/LMHV data recording	✓
HACCP interface with USB	✓
Drain ventilation	✓
AQA: Automatic-Quantity-Adjustment	✓
Cooking modes - 7 different programs	✓
Special programs - Delta-T-Cooking, Night-cooking, SoftCooking,	✓
Operation mode, vitalising - for side dishes, soups, fish and meat	✓
Steaming with or without pressure adjustable from 50 - 119°C and up to 1 bar	✓
CombiStep cooking steps with automatic pressure adjustment	✓
Cookbook as program list to be switched between alphabetic, numeric and pictogram operation	✓
Favorites operation	✓
Operation categories - factory presets as list and pictograms, can also be individually programmed	✓
Cookbook security by PIN input	✓
Cooking parameters individual adjustable	✓
TFT color touch screen - controls and display	✓
Intuitive touch display for temperature, time and core temperature	✓
Multilingual user interface	✓
Input by decimal keypad or scrollbars	✓
Time adjustment 10 sec. to 24 hrs.and continuous operation	✓
Continuous operation setting	✓
Memory function (process repeat)	✓
Core temperatur regulation 0 - 99°C; single-point core temperature sensor	✓
Timer function - start time pre-selection as starting or finishing time	✓
Parameter-Service-Popup for easy service operation	✓
Integrated heat recovery system	✓
Exhaust system - Integrated steam elimination	✓
Retractable spray with automatic retraction	○
Plug-in door seal	✓
Drip pan on door and housing	✓
Quick door lock for one hand operation	✓
Overheat projection	✓
Water connection for hard water	✓
Integrated water softener with automatic regeneration function	✓
Height-adjustable	✓
Pressure increasing pump	○
Double-deck stations (for models see price list)	○
Cleaning and sterilisation process	✓
Hygienic cooking chamber	✓
Individual program saving function with allocation of category, info text and pictogram	✓

Legende ✓ = standard ○ = optional

2. PALUX Pressure-Steamer - unit with accessories

Water softener und core temperature sensor, installation material and USB- / Ethernet-port included

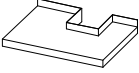
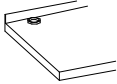
Dimensions net (LxDxH):	624 x 844 x 867 mm
Connected load / Voltage / Fuse:	16 kW 400V 3N 50Hz, 3x25A
Sensible heat emission:	0,62 kW
Latent heat emission:	0,16 kW
Steam emission:	0,23 kg / h
Weight net / gross :	95 kg / 104 kg






Art. No.	Model	Inserts	Remarks	Price EUR
D311SCRN0KWW00	PALUX Pressure-Steamer	3 x GN 1/1	core temperature sensor	
D311SCRN0XWW00	PALUX Pressure-Steamer	3 x GN 1/1	Retractable spray, core temperature sensor	

Accessory	Art. No.	Price EUR
Pressure reducer with pressure gauge Water pressure of at least 3.5 bar necessary	954500	
Anti-skid protection, self-adhesive for installation as table top To secure unit from slipping (sliding) for daily use of the PALUX Pressure-Steamer on surfaces made of stainless-steel or wood, 4 pieces necessary	880654	
Edge protection Fitted at factory	889847	
venting funnel Complete, consisting of one funnel with cover, pipe with venting (syphon trap by customer)	B1172448	included
Water supply hose Flex (armored hose) 3/4", 2 m	727873	
Condensate drain hose Resistant to steam, 2 m	B1278583	included

3. PALUX Pressure-Steamer - Assembly

3.1 Cutout in worktops		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 Ø 60 mm with plastic snap-in socket	EAA9	

3.2 Substructures		Art. No.	Price EUR
Made of stainless steel, open on all sides			
	Substructure Standard version Open on all sides, height-adjustable feet Dimensions (LxDxH): 620 x 720 x 900 mm	889452	
	Substructure for GN 10 x 1/1, Open on all sides, height-adjustable feet Dimensions (LxDxH): 620 x 720 x 900 mm	889453	
	Substructure for table top installation Pressure-Steamer on working table, height-adjustable feet Dimensions (LxDxH): 620 x 620 x 145 mm	889455	
	Substructure Touch 'n' Steam Substructure for supporting one Pressure-Steamer on one Touch 'n' Steam 611 SL Dimensions unit included (LxDxH): 640 x 924 x 1879 mm	889457	

4. PALUX Pressure-Steamer - Accessory		Art. No.	Price EUR
	Flavouring spray, white with PALUX-logo, plastic 0,5l	888094	
	Cookbook Pressure-Steamer		On request
	PALUX apron made of cotton, white, with PALUX-logo	888097	

5. PALUX Pressure-Steamer - Recommended Gastronorm equipment

5.1 Gastronorm equipment 1

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		

5.2 Gastronorm equipment 2

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		

5.3 SousVide equipment

Description	Quantity	Art. No.	Price EUR
SousVide basket 1/1 (Art. No. 501193)	1	501193	
SousVide basket 2/3 (Art. No. 501194)	1	501194	

6. PALUX Pressure-Steamer - Special voltages

☞ Specially manufactured units in special voltages cannot be taken back by PALUX!!

Product code (position 8)	Connected load	Voltage	Frequency	Supply	Fuse	Price EUR
G	16,0 kW	400V 3N	60 Hz	3L+PE	3 x 25A	324,00
X	15,0 kW	230V 3	50 Hz	3L+PE	3 x 40A	324,00
Y	15,0 kW	230V 3	60 Hz	3L+PE	3 x 40A	411,00
V	15,0 kW	440V 3	50 Hz	3L+PE	3 x 25A	411,00
H	16,0 kW	440V 3	60 Hz	3L+PE	3 x 25A	399,00
U	16,0 kW	400V 3	50 Hz	3L+PE	3 x 20A	586,00
T	16,0 kW	400V 3	60 Hz	3L+PE	3 x 20A	586,00

7. PALUX Pressure-Steamer - Installation

Execution with 230 V execution incl. connection cable (2,0 m length) and plug ¹⁾

Execution with 400 V execution incl. connection cable (2,0 m length), excl. plug ¹⁾

¹⁾ connection cable length net approximately 1,6 m.

8. PALUX Pressure-Steamer product code

Structure of the product code

1	2	3	4	5	6	7	8	9	10	11	12	13	14
Model	Size: Inserts / GN			Type of insert	Version	Door hinged	Connection load	Cleaning system	Optional equipment	Interface	Energy saving package	Condensation hood	Empty
D	3	1	1	S	C	R	N	O	K	W	W	O	O
= Pressure-Steamer	= GN311			=SL: length-wise	= Comfort	= right	= 400V/3N 50Hz	= without	= core temperature sensor	= USB + Ethernet	= heat exchanger	= without	= without
							G		X				
							= 400V/3N 60Hz		= Retractable spray + core temperature sensor				
							X		A				
							= 230V/3 50Hz		= core temperature sensor + Pressure increasing pump				
							Y		Z				
							= 230V/3 60Hz		= Retractable spray + core temperature sensor + Pressure increasing pump				
							V						
							= 440V/3 50Hz						
							H						
							= 440V/3 60Hz						
							U						
							= 400V/3 50Hz						
							T						
							= 400V/3 60Hz						

Example

Model Pressure-Steamer, door hinged right with retractable spray and core temperature sensor

D	3	1	1	S	C	R	N	0	X	W	W	0	0
= D311SCRNOXVW00													
Product code 04/2019													



PALUX Aktiengesellschaft
Wilhelm-Frank-Straße 36
97980 Bad Mergentheim
GERMANY
Telephone: +49 7931 55 0
Telefax: +49 7931 55 88600
Internet: www.palux.de
E-Mail: info@palux.de
Art. No. 700843 / 18.01.2023

PALUX

Das gibt Freiheit