

PALUX TOPLINE – THE KITCHEN



PALUX

KITCHENS WITH CONCEPT

PALUX Topline –

for kitchens with concept!

For more than 60 years PALUX has been amongst the most important manufacturers of **high-quality kitchen equipment for all sectors of the catering industry**, from traditional restaurants to large-scale communal catering.

As experienced complete kitchen providers we know that a professional kitchen is an investment that must be properly thought through. Only then will it guarantee success in the long term.

This is why we accompany each project from A–Z: We offer you

- individual advice, an analysis of requirements and design
- tailor-made, professional CAD kitchen design
- Project monitoring from the construction phase onwards from one source
- high quality manufacture and on-time delivery
- professional assembly and turn-key handover of the new kitchen
- comprehensive training and instruction,

- **qualified PALUX service** – for maximum operating reliability.

The PALUX Topline-concept: your route to success!

PALUX Topline stands not only for innovative ideas, high-quality engineering and comprehensive concepts but also for defined quality without compromise.

In practical terms this means:

- consistent use of **energy-saving methods**,
- all equipment **simple and safe to operate**,
- our kitchen can be modified and **extended**, therefore resulting in
- long term **investment security**,
- **space-saving overall design** and
- **increased kitchen output** from equipment that is efficient and optimally laid out.

With a PALUX Topline kitchen you will have to celebrate a lot of success!

Convince yourself ...



Optimum use of space



Effective organization



Multifunctional technology



Perfect ergonomics

Table of Contents



The PALUX principle 4 – 5

Engineering and advantages 6 – 7
 The PALUX Topline-kitchen design

The PALUX Topline appliances

- PALUX Topline Vario Cooker 8
- PALUX Topline Pasta Cooker 9
- PALUX Topline Bain-Marie 9
- PALUX Topline Chip Scuttle 10
- PALUX Topline Vario Grill Pan 10
- PALUX Topline Vario Pan 11
- PALUX Topline Vario Pan M 12
- PALUX Topline Vario Pan Plus 13
- PALUX Topline Kettle 14
- PALUX Topline Vario Range 15
- PALUX Topline Induction Range 16
- PALUX Topline Induktion Wok 17
- PALUX Topline Ceramic Range 18
- PALUX Topline Gas Range 19
- PALUX Topline Baking-Oven 20
- PALUX Topline Deep Fat Fryer 21

PALUX Topline Twin-Go 22–23

PALUX Topline Appliance Base Units 24

PALUX Topline Accessories 25

PALUX Topline **Layout examples** 26–27

PALUX **Service offers and telephone hotline** Rear page



Low heat emission



Optimum heat transfer



The PALUX-principle:

Economic solutions ...

PALUX – Always one step ahead.

For more than 60 years, we at PALUX have been developing and producing catering kitchens. The result is quite different solutions, which are matched precisely to the respective requirements of the target groups.

Perfect for all types of operation!

The PALUX Topline range is ideal for all establishments

- from the **upscale, owner-managed restaurant**, be it a country inn or a restaurant with many stars

through

- **the hotel trade,**
- **system catering,**
- **community and social catering**

to

- **fast-food** and
- establishments with a **fast moving front cooking business.**

Success doesn't come by accident ...

... neither is the productivity of a kitchen. In dialogue with you, our customer, we will work out individual concepts to make your catering business even more effective and productive.

We first start with the analysis ...

... because we have to know a lot about you and your requirements:

- the business concept
- the number of customers
- the operational structure
- the range of dishes in the different areas
- the actual situation in the kitchen and the way it is organised.

Our work starts once we are fully aware of the background conditions.

We design the kitchen and the surrounding area in such a way that you can best achieve your aims.

Our aims are:

- smooth operation
- efficient deployment of staff
- optimum space utilisation
- best working atmosphere
- minimal energy consumption
- outstanding ergonomics
- easy cleaning and top hygiene

and all this **with the maximum operational efficiency and creativity for you!**



Outstanding ergonomics and a timeless elegant design.

... for dedicated professionals.



A perfectly organised restaurant kitchen made by PALUX looks like this.

Perfectly organised

There are different types of kitchen organisation, depending on the overall gastronomic concept. **With PALUX Topline you will find the type that is perfect for you, e.g.:**

PALUX Topline cooking centre

Typical U-shape; preparation and cooking separated in time; staff have a lot of personal responsibility – hardly any division of labour. This kind of organisation produces **maximum operational efficiency and creativity.**

- Efficient units with **small space requirement,**
- multi-functional heat application: few, **versatile units,**
- **minimum walking distances,**
- **reduced energy costs**
- more flexible working-time management for the staff,
- motivates the chef's creativity,
- **reduced error rates** owing to more simplified work sequences and improved communication.

PALUX Topline Post kitchen

Usually designed as a block with saucier and entremetier; strict division of labour; relative effort needed for co-ordination and communication.

- Latest thermal units, safe, **very user friendly** and easy to clean, **efficient** and flexible,
- **flexible assembly** owing to its modular design,
- extensive range of furniture and detailed solutions.

PALUX Topline Twin-Go

Can be accessed from both sides. This makes it even more compact and space-saving.

- **Maximum kitchen output** from the smallest area,
- **extremely short distances,** even with the U-shaped version,
- **increased flexibility** for staff deployment.

Multifunction makes it possible:

Roasting, braising, boiling, simmering – all in one pan!



Vario Pan: roast small joints with little fat ...



... and braise a juicy goulash.



Vario Cooker: cook pasta right in the unit ...



... and keep all side-dishes carefully warm!

The PALUX Topline range is a **reliable investment module**, which we can put together according to your **individual requirements**.

The plus points:

- Intelligent, thermal multi-function units,
- hygienic refrigeration and freezing units,
- flexible base systems and top cabinets, and
- practical work surfaces made with different equipment.

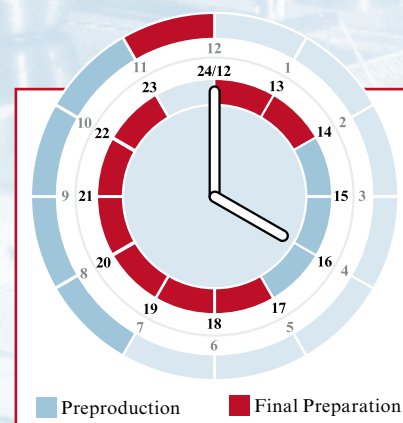
Multi-function method – Use around the clock!

The intelligent system of PALUX Topline multi-function units **makes the kitchen more compact and more efficient**: each unit offers **several different applications**, whether in pre-production or for à-la-carte. This means that you can **adapt your kitchen flexibly to new trends** – an all-round **safe investment!**

You can also avail yourself of any amount of additional advantages.

Benefits to your organisation:

- Improved background conditions,
- simplified work sequences, less hectic and stressful,
- shorter walking distances and increased flexibility,
- efficient staff deployment,
- maximum utilisation of appliance capacities – with lower total connected value.



You can use your PALUX Topline appliances around the clock – for stress-free preproduction as for à-la-carte

Benefits to your purse:

- Reduced equipment requirement,
- optimum use of space,
- lower energy costs,
- lower operating costs,
- good investment security.

thanks to innovative methods

From practical experience to current practice.



Flush, almost seamless surfaces: the Topline connection system.



Easy to clean: the flat tube heating element; swivelling inside the pan.



Highly polished frying surfaces: for best frying and browning results.

Technically at the highest level!

The design and functionality of the PALUX Topline components comply with the latest knowledge with regard to engineering, ergonomics, hygiene and organisation.

- **Energy-saving techniques**, such as induction hobs, insulation and the low-heat radiation from the highly polished surfaces ensure a **pleasant working climate** in the kitchen.
- All units have **extremely short heating-up times** so that they are **quickly ready for use** and can also be connected to an **energy optimisation system**.
- All units are manufactured from **high-quality, long-life chromium nickel steel** and are designed to be space saving.
- The units are mounted on bases with **many different fitting options** on feet or plinths.
- The **standard modern design** also makes the kitchen a **visually attractive workplace**.

Top-class ergonomics & hygiene

- The **uniform height** of the units and many practical details for reliable and simple operation **perfect application and economy in the kitchen**.
- A patented, **flush and almost seamless link system**, without bumps or grooves, guarantees **top hygiene** and optimum handling of cooking pans.
- **Seamless, deep-drawn welded troughs** and the pivoted flat-tube heater in the Topline-Vario cooker, Vario griller and deep fryer ensure particular **ease of cleaning, optimum temperature transfer and safety**.

- A **standard, modular system design**, 400, 600 and 800 mm wide, guarantees that all units can be combined in the best possible way.
- The **ergonomic working height** of 900 mm **makes work easier**.
- **Clear, handy buttons** and easy-to-understand symbols and controls **enhance convenience of use and safety**.



Easy to clean: finely ground surfaces, all-round U-shaped collection channel with drain.

PALUX Topline Vario Cooker

Boiling, Poaching, Braising, Keeping warm



Additional heating from above provided by the swivelling top heater.



Swivelling flat tube heating element, short heating up times, optimum energy transfer.

Vario Cooker GN 1/1

Base unit: open cupboard for GN-containers



Ideal for pasta dishes, dumplings, meat, fish, soups, sauces, vegetables, side-dishes, fried potatoes, basic broths, fried products, etc.

- can be heated wet or dry for different ways of preparing food,
- safe and durable due to integrated operation and safety thermostat in the flat tube heating element,
- optimum energy transmission and temperature control as well as easy to use and clean due to a swivelling flat tube heating element in the pan,
- easy to drain hot liquids due to the lockable safety drain tap to the front,
- optimum safety for appliance and user due to electrical limit switch when swivelling the heating element,
- extremely easy to clean: seamless deep-drawn corrosion-resistant pan with radial construction,
- protection against overflowing or running in due to the beaded surrounding edge,
- ergonomic and clear: operating panel with non-slip knobs and clear symbols,
- a particularly large range of accessories, e.g. perforated inserts, baskets for noodles, perforated and unperforated GN-containers, upper heating elements, and many more,
- variable base unit system with various possibilities for use.

Vario Cooker Order No.	GN 1/1 503 010
Dim. (L x W x H) mm	400 x 800 x 355
Height with base unit mm	750/900
Pan capacity ltrs	35.0
Dimensions of pan mm	308 x 509 x 240
Connected load kW	7.0
Voltage	400 V 3N 50/60 Hz

Optional: drainage on the rear side with automatic water supply; upper heater (0.6 kW).

Pasta Cooker Order No.	GN 1/1 949 590 / 949 604	with 2/ 4 basket lifts 953 504 / 953 512
Dimension (WxDxH) mm	400 x 800 x 750	600 x 800 x 750/1120
Pan dimensions mm	308 x 509 x 240	308 x 509 x 240
Pan contents ltrs	35	35
Connected load kW	7.0	7.0
Voltage kW	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz
Water - / Drain connection	3/4" / 40 mm	3/4" / 40 mm

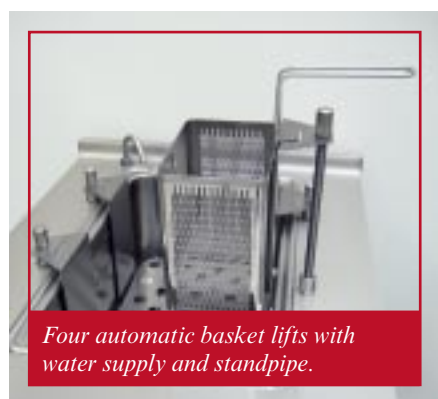
Optional: drainage in substructure or on rear side.

PALUX Topline Pasta Cooker

Boiling, Poaching, Braising, Keeping warm

Pasta cooker as multifunctional device for the food preparation and the production of pasta in the à la carte business.

- **Pasta cooker 400 the multifunctional cooker GN 1/1**, free standing appliance with drain connection on rear side or with drain valve in the base cabinet. Removable drip-off plate for baskets on rear side.



- **Pasta cooker 600 with automatic basket lift.** Available with two basket lifts on right side or with two basket lifts on either side. Control panel with rotary switches and keypad. Electronic controls with digital display, on/off key, timer with memory function, automatic programmes with acoustic signal,
- **Wet heated as Pasta cooker** with intergrated standpipe for the discharge of starch,
- **Optimal and safe control of power output and temperature.** Rotary switch for the adjustment of temperature and power in 3 steps for intensive cooking, soft simmering and keeping warm for different applications,
- **Simple operation** by manual adjustable water supply for cooking and cleaning; swivelling tap. Permanent water supply during the preparation of pasta for optimum comfort,

Pasta cooker 600
with four basket lifts and base unit



- **Safety drain valve** in the base cabinet or drain connection on rear side.

PALUX Topline Bain-Marie

Keeping warm

Wet heated to keep warm already prepared side-dishes, soups, sauces, vegetables etc.

- **Energy-saving and durable** due to insulated tube heating element under the pan,
- **optimum temperature setting** due to infinitely variable control,
- **extremely easy to clean** due to seamless, deep-drawn CNS pan with radial construction,

- **protected, durable, service-friendly** operating thermostat underneath the pan,
- **protection against over-heating and drying** using safety thermostat,
- **easy and safe to empty and clean** using lockable spherical security drain tap at the front,

- **variable base unit system** with various possibilities for use,
- **particularly large range of accessories.**

Bain Marie / Order No.	GN 1/1 / 667 412	GN 2/1 / 684 848
Dimensions (L x W x H) mm	400 x 800 x 355	800 x 800 x 355
Height with base unit mm	750/900	750/900
Pan size mm	308 x 509 x 215	610 x 510 x 215
Pan capacity ltrs	30	70
Range of temperature °C	30 – 90	30 – 90
Total connected load kW	2.0	4.0
Voltage kW	230 V 1N 50/60 Hz	400 V 3N 50/60 Hz

Optional: drain on rear side.

Bain Marie GN 2/1
Base unit: open cupboard



PALUX Topline Chip Scuttle

Keeping fried food hot

- **Even warming** by top-mount swivelling heating element,
- **infinitely variable temperature control**,
- **extremely easy to clean** due to seamless deep-drawn pan GN 1/1,
- **variable base unit system.**



*Chip Scuttle GN 1/1
base unit with swing-door*

Chip Scuttle / Order No.	GN 1/1 / 659 002	
Dimensions (L x W x H)	mm	400 x 800 x 355
Height with base unit	mm	750/900
Pan size	mm	308 x 509 x 215
Total connected load	kW	0.6
Voltage		230 V 1N 50/60 Hz

PALUX Topline Vario Grill Pan

Grilling and Roasting

- **Grooved, special steel roasting top** for visually appealing grilling of meat, fish and vegetables,
- heating element directly below the roasting top for **optimum energy transfer** and **even temperature distribution**,
- high power means **short heating up times**,
- thermostat integrated into the top for **optimum temperature control** plus safety thermostat,
- **simple cleaning of the roasting top** due to of large, tight drain plug made from special Teflon; drain leading into GN 1/1 container in the base cabinet.



*Vario Grill Pan
Base unit: open cabinet with
GN 1/1 container*

Vario Grill Pan / Order No.	725 315	
Dimensions (L x W x H)	mm	600 x 800 x 355
Height incl. base	mm	750/900
Heating zones	kW	2 x 5.0
Range of temperature	°C	100 – 250
Grill top	mm	530 x 465
Total connected load	kW	10.0
Voltage		400 V 3N 50/60 Hz

PALUX Topline Vario Pan

Frying, Stewing, Cooking, Braising

Vario Pan 400

Base unit: open cupboard with GN 1/1 container



Vario Pan 600

Base unit: open cupboard with GN 1/1 container



Ideal for meat, fish, confection of pastry, potatoes, soups, sauces – shallow frying or low fat frying.

- **The best roasting and browning results and minimum use of fat** due to the highly polished CNS fry top,
- **pleasant atmosphere** due to minimum heat radiation from the fry top,
- **easy to drain dishes** due to large drain plug made of special Teflon into GN 1/1 container in the base cabinet,

- also **extremely easy to clean** during continuous operation,
- **protection against overflowing or running in** due to the beaded surrounding edge,
- extremely easy to use due to **ergonomic and clear operation panel** with non-slip knobs and clear symbols,
- **extremely easy to clean with virtually no chemicals** due to the seamless pan with radiused corners and highly polished surface,
- **safety** due to integrated safety thermostat,
- **a large range of accessories**, e.g. splash guard, cover, suitable GN-containers, etc,
- **variable base unit system** with various possibilities for use.
- **Gas Vario Pan:** Reliable control and economic operation with 2 atmospheric burners with pilot flame, piezo ignition, thermostatic temperature control and gas stop valve.

Gas Vario Pan 600 Base unit: open cupboard with GN 1/1 container



Vario Pan / Order No.	400 mm / 502 650	600 mm / 502 707	Gas 600 mm / 836 699
Dimensions (LxWxH) mm	400 x 800 x 355	600 x 800 x 355	600 x 800 x 750/950
Height with base unit mm	750/900	750/900	750/900/1100
Pan size mm	330 x 569 x 75	530 x 569 x 75	530 x 569 x 75
Pan capacity ltrs	13	21	21
Fry top mm	330 x 470	530 x 470	530 x 470
Heating zones	1	2 x 3.5	2 x 5.0
Range of temperature °C	100 – 250	100 – 250	100 – 250
Total connected load kW	4.8	7.0	10*
Voltage	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	–

* Natural gas/liquid gas CE ID No. 0085 BP0013

PALUX Topline Vario Pan M

Frying, Boiling, Stewing, Braising



PALUX Topline Vario Pan M: compact multifunctional appliance with many practical details.

*Vario Pan M
Hygiene base with GN 1/1 container*



- **Multifunctional applications** for quantities up to 40 litres with many possibilities of application in preproduction as well as in à-la-carte cuisine,
- **easy to clean**, seamless radial-constructed pan,
- **best frying and browning results** due to highly-polished CNS –

fry/cook top – ideally suited for the preparation of different and even delicate dishes, e.g. fish or desserts,

- **optimum even heat transfer** due to vacuum soldered copperplate,
- **easy and safe to drain** dishes due to integrated ball valve, drain plug made of special Teflon,

- **low heat radiation** due to double-walled insulated cover with surrounding condensation seal,
- **water supply valve** built into the front panel, lid controlled inlet pipe **for simple and safe handling.**



The Vario Pan M offers many additional applications with GN trays.

Vario Pan M / Order No.		811 084
Dimensions (L x W x H)	mm	600 x 800 x 750/820
Height with base unit	mm	750/900
Pan size	mm	530 x 470 / 569 x 150
Pan capacity	ltrs	max. 40
max. filling level	ltrs	35
Range of temp. °C / Heating zones		100 – 250 / 2 x 5.0
Total connected load	kW	10.0
Voltage		400 V 3N 50/60 Hz
Water supply		cold/hot water 1/2"

PALUX Topline Vario Pan Plus

Frying, Stewing, Braising, Boiling



PALUX Topline Vario Pan Plus GN 2/1: electronically controlled for large quantities.

*Vario Pan Plus GN 2/1
with drain trolley in base unit (optional)*



- **Multifunctional applications** for large quantities GN 2/1 (80 litres capacity),
- **very easy to use keypad:** digital temperature display which can be switched over for boiling or frying with 4 preset programmes each,
- **extremely easy to clean** due to seamless CNS pan with sandwich-construction base,
- **easy water feed:** manual or automatic with electronic overflow protection,
- **ideal for straining beforehand:** drain with movable strainer plate,
- **optimum temperature control and protection against over-heating** due to integrated operation and safety thermostats,
- **safe drainage to the front** in GN 1/1 container via ball valve,
- **low heat radiation and extra working surface** due to double-walled insulated cover with surrounding condensation seal,
- **open front base unit** – even more safety and comfort of operation when draining.



Noodles, rice and spaetzle in GN containers cook alongside each other.

Vario Pan Plus / Order No.		GN 2/1 / 144 819
Dimensions (L x W x H)	mm	800 x 800 x 750/807
Height with base unit	mm	750/900
Pan size	mm	580 x 680 x 210
Pan capacity	ltrs	max. 80
Max. filling level	ltrs	60
Range of temperature	°C	100 – 250 / 50 – 100
Total connected load	kW	13.5
Voltage		400 V 3N 50/60 Hz
Mains water supply		1/2"

PALUX Topline Kettle

Boiling, Steaming, Stewing, Keeping warm



Economic for large quantities: PALUX Topline Kettle.



Kettle, 80 litres

- **Energy-saving method without emitting heat and moisture** into the air thanks to the closed Perm-press heating system,
- **gentle cooking without burning** due to optimum temperature within the jacket (110 °C),
- **no over-cooking, no unwanted high-temperature cooking** due to precise electronic temperature control, exact up to +1 °C,
- **simple and uncomplicated to read** foil keys,
- **optimum cooking results** due to automated temperature-controlled starting and main cooking phases,
- **energy-saving with greatest user comfort** due to automatic cooking process (temperature, cooking time, programmable timer),
- **extremely easy to clean:** entirely made of stainless steel,
- better atmosphere, due to low heat radiation,
- **safe operation:** food discharged using tap on front, safety thermostat, overflow protection via beaded edge,
- **water supply tap** integrated,
- **easy to handle and low heat radiation** due to balanced, double walled insulated cover with handle.



Easy to operate: programmable cooking process.

Kettle / Order No.	80 litres / 690 570	
Dimensions (L x W x H)	mm	800 x 800 x 750
Height with base unit	mm	750/900
Nominal capacity	ltrs	80
Useful capacity	ltrs	93 with 4 cm boiling rim
Internal diameter of kettle	mm	584
Internal height of kettle	mm	410
Total connected load	kW	15.6
Voltage		400 V 3N 50/60 Hz
Mains water supply		KW / WW 3/4"

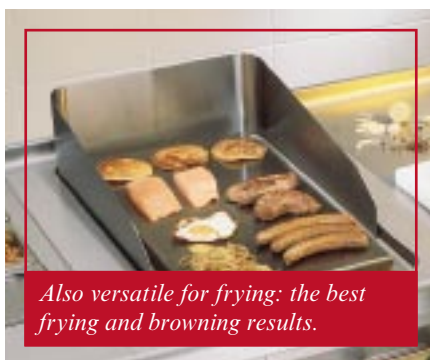
PALUX Topline Vario Range

Boiling and Frying



Versatile, universal unit for a wide variety of applications – from boiling to quick frying.

- **The best cooking and roasting results and very low heat radiation** due to fine ground stainless steel cook/fry top,
- **even temperature distribution** in the hot plate due to sandwich construction,
- **easy to clean** due to broad surrounding U-shaped collecting channel with radial design,
- **safe and easy to clean** due to integrated fat and dirt collecting drawer,
- **even temperature control and protection against over-heating** by means of integrated operation and safety thermostat,
- **practical and versatile:** variable bases and/or equipped with electric oven.



Vario Range / Order No.	Range 1 / 687 200	Range 2 / 690 600
Dimensions (L x W x H) mm	600 x 800 x 355	800 x 800 x 355
Height with base unit mm	750/900	750/900
Fry/cook top mm	347 x 617	651 x 617
Heating zones kW	2 x 3.5	4 x 3.5
Total connected load kW	7.0	2 x 7.0 (14.0)
Voltage	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz

PALUX Topline Vario Induction Range

Boiling and Frying

Induction Range 3

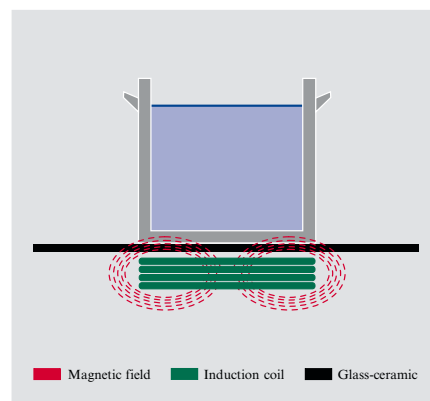
Base unit: open cupboard



The PALUX Topline Surface Induction Range with 6 zones – perfect for pots and pans of different sizes.

Thanks to its effectiveness and high degree of efficiency, induction is an extremely economical method of heating. Heat is produced by activating a magnetic field between the induction coil of the hob and the special cooking pans.

- **Surface induction** for optimal use of the cooking area, especially when using several small pots – ideal for the à-la-carte business and preproduction,
- **high quality, flush, seamless glass-ceramic top** for particularly easy handling and easy cleaning of cooking utensils,
- **noticeably less energy consumption and immediately ready to use** – ideal in hectic periods,
- **best working conditions and pleasant atmosphere** due to lower heat radiation into the kitchen,
- **infinitely variable temperature control** for problem-free, precisely timed preparation, even of delicate dishes,
- **no risk of burning** as very little residual heat stays on the ceramic plate,
- **maximum safety for user and appliance** due to safety thermostat,
- **wide range of suitable induction cooking utensils.**



Induction technology in cross-section: the glass ceramic plate stays practically cold, the base of the cooking utensil is heated directly.

Induction Range / Ord. No.	Range 1 / 733 121	Range 2 / 733 148	Range 3 / 733 156	Range 4 / 733 164	Range 5 / 851 493
Dimensions (L x W x H) mm	400 x 800 x 355	400 x 800 x 355	800 x 800 x 355	800 x 800 x 355	800 x 800 x 355
Height with base unit mm	750/900	750/900	750/900	750/900	750/900
Cook top mm	394 x 688	394 x 688	794 x 688	794 x 688	794 x 688
Heating zones kW	2 x 5.0	4 x 3.5	4 x 5.0	2 x 5.0 / 4 x 3.5	2 x 5.0
Total connected load kW	10.0	14.0	2 x 10.0 (20.0)	10.0/14.0 (24.0)	10.0
Voltage	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz

PALUX Topline Induction Wok

Frying, Sautéing, Stewing



PALUX Topline Induction Wok: Best suited to Asian and fashion-conscious European cuisine.



*Induction Wok
Base unit with door*

Innovative multi-purpose unit for the particularly quick, careful frying, sautéing and braising/steaming of meat, fish, vegetables and more.

- **Energy-saving as no heating up times** due to direct energy transmission to the inserted wok,
- **very short heat up times** – thereby saving time and increasing productivity,
- **noticeably less energy consumption,**
- **pleasant atmosphere** due to less heat radiation into the kitchen,
- **precise timing of cooking** due to high precision temperature and infinitely variable temperature control,
- **no risk of burning** thanks to the high-quality ceramic wok dish,
- **maximum safety for user and appliance** due to safety thermostat,
- **variable base unit system** with various possibilities for use.

Induction Wok / Order No.		837 229
Dimensions (L x W x H)	mm	400 x 800 x 355
Height with base unit	mm	750/900
Wok pan	Ø mm	300
Total connected load	kW	5.0
Voltage		400 V 3N 50/60 Hz



Glass ceramic wok dish

PALUX Topline Ceramic Range

Boiling and Frying

Ceramic Range 1

Base unit: open cupboard



PALUX Topline Ceramic Range: moving pots and pans without problems.

The ideal method of cooking and frying with small or large pots and pans. Short heating up times, high output, energy-saving pot recognition for economic operation.

- easy to clean and user-friendly due to flush, seamless glass ceramic top,
- energy-saving electronic pot recognition – energy is activated only when needed,
- manual switch for continuous operation,
- very high performance, short heating times due to infinitely variable range of adjustment from 70 °C to over 500 °C,
- maximum safety due to protection against over-heating,
- variable base unit system.

Ceramic Range 2

Base unit: electric baking oven GN 1 1/2



Ceramic Range / Order No.	Range 1 / 733 105	Range 2 / 733 113
Dimensions (L x W x H) mm	400 x 800 x 355	800 x 800 x 355
Height with base unit mm	750/900	750/900
Cook top mm	394 x 688	794 x 688
Heating zones kW (mm)	2 x 3.5 (à 270 x 270)	4 x 3.5 (à 270 x 270)
Total connected load kW	7.0	2 x 7.0 (14.0)
Voltage	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz

Gas Range PALUX Topline

Boiling and Roasting



Extremely easy to clean: the deep-drawn pans.



4 Burner Gas Range
base unit: electric baking oven GN 1 1/2

- **No burning, very easy to clean:** seamless deep-drawn pan with radial construction,
- **safe to use and economically efficient method** due to atmospheric burner with shielded pilot flame,
- manual ignition and temperature control,
- **easy to clean** stainless steel sliding grate, DVGW-tested,
- gas stopcock,
- **easy to handle** cooking utensils when working with several small pots and pans,
- **variable base unit system** with various possibilities for use.



2 Burner Gas Range
base unit: open cupboard

Gas Range / Order No.	2 burner / 800 163	4 burner / 800 171
Dimensions (L x W x H) mm	400 x 800 x 355	800 x 800 x 355
Height with base unit mm	750/900	750/900
Burners zones kW	1 x 5.0 / 1 x 7.0	2 x 5.0 / 2 x 7.0
Cook top mm	370 x 700	2 x 370 x 700
Nominal thermal load kW	12.0*	24.0*
CE ID No.	0085 AU0081	0085 AU0081

* Natural gas/liquid gas

PALUX Topline Baking-Oven

Roasting, Baking, Braising

Baking-Oven GN 1 1/2
below a 4 burner gas range



Large capacity, perfect cooking results: the PALUX Topline baking-oven is particularly versatile.

Ideal for baking, roasting, grilling, browning. Can be combined as **base unit module** with Topline ranges in electro or gas (picture above).

- **Optimum temperature control** due to direct upper heat and indirect lower heat with a variable temperature from 50 °C to 300 °C,
- **large control knobs** for upper heat, lower heat and combination, respectively,
- **no burning by hot steam, maximum safety** because door handle is turned to the right,
- **moisture control** due to manual steam vent,
- **baking chamber** made from stainless steel with large radii, easy to clean,
- **easy to clean** and stable door with smooth surface,
- **large range of accessories**, e.g. baking sheet GN 1 1/2, CNS grate 1 1/2.



Easy to clean: stable baking-oven door with smooth surface.

Baking-Oven / Order No.		GN 1 1/2 / 638 625
Dimensions (L x W x H)	mm	800 x 745 x 430
Dim. baking chamber	mm	535 x 520 x 250
Range of temperature	°C	50 – 300
Total connected load	kW	4.6
Voltage		400 V 3N 50/60 Hz

PALUX Topline Deep Fat Fryer

Frying and Baking

Single-pan deep fat fryer

Base unit: open cupboard



PALUX Topline Deep Fat Fryer with the easy to clean and durable flat tube heating element.

Ideal for meat, fish, potatoes, dishes containing flour, filled pasta, baking products, etc.

- **Optimum temperature control, energy transmission and safety** due to flat tube heating element with integrated operation and safety thermostat,
- appliance is **safe to use and durable** due to integrated thermostat – no contact with fat or cleaning materials,
- **healthy, energy-saving frying** due to flat tube heating element in the pan,
- **gentle and economic treatment of fat** in the heating stage due to fat melting thermostat,
- **no over-heating** of the fat due to integrated safety thermostat,
- pan can be **emptied ergonomically, easily, quickly and safely** using heated drain pipe with lockable safety ball valve,

- **seamless deep-drawn, smoothly welded pan** with radial construction, very easy to clean,
- swivelling heating element in the pan is **easy to maintain and use safely from the front using a lever**,
- **safe and comfortable to use:** basket support at the front,
- **spillage and run-in protection** through all-round beaded edge, fat does not spill over thanks to large foam-breaking zone.



Ergonomic draining of fat: tap at the front.

Deep Fat Fryer / Order No.	Single-pan / 649 554	Dual-pan / 649 562
Dimensions (L x W x H) mm	400 x 800 x 355	600 x 800 x 355
Height with base unit mm	750/900	750/900
Pan size (each) mm	220 x 340 x 190	220 x 340 x 190
Pan capacity (each) ltrs	8.5 – 11	8.5 – 11
Range of temperature °C	103 – 180	103 – 180
Total connected load kW	8.0	2 x 8.0 (16.0)
Voltage	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz

Optional: Deep Fat Fryer with automatic basket lift.

PALUX Topline Twin-Go

Usable on both sides, operable on both sides, super compact!



Powerhouse on a very small area: PALUX Topline Twin-Go turns the classic kitchen block into a compact space-saver.

One thing is certain: the furnishings, size and organisational structure of a professional kitchen are so individual that “off-the-peg” solutions rarely suit.

Therefore, we from PALUX make kitchens “to measure” and offer a super ergonomic Topline solution even for limited space which even makes double performance possible for a minimum space requirement:

PALUX Topline Twin-Go!

If you have to ensure maximum kitchen output on a **very small area**, the **modular kitchen system Topline Twin-Go** is the ideal solution: if installed in open space **you can walk all the way around it, use it fully on both sides, the distances are extremely short** even if installed in a U-shape in a Cooking Center organisation. Guaranteed **optimum operation** with ideal ergonomic conditions, **greater flexibility** in employing personnel and a clear **plus in economic efficiency.**

PALUX Topline Twin-Go is:

- **possible to combine individually,**
- **absolutely ergonomic,** since all work areas are kept at a uniform height of 900 mm – for top-class operational conditions and top user-comfort,
- **extremely hygienic** due to seamless, smooth-surface connecting system,
- **built with a compact structure,** thereby taking up less space,
- **extremely easy to clean:** completely made of stainless steel, and
- **multifunctional** in its application.

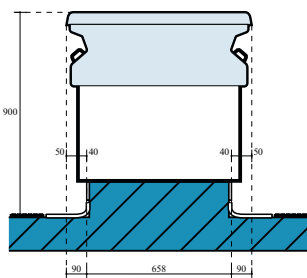


With PALUX Topline Twin-Go the uniform height of all work areas ensures optimum working conditions.

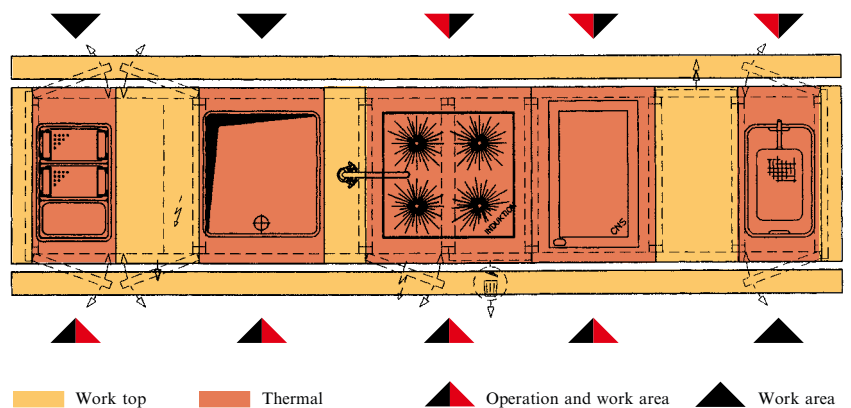
A full programme!

The following appliances are available as PALUX Topline Twin-Go units that can be controlled from both sides:

- Single and double pan Deep Fat Fryers
 - Bain-Marie GN 1/1
 - Vario Cooker GN 1/1
 - Vario Pan with 1 or 2 heating zones
 - Vario Ranges with 2 or 4 heating zones
 - Ceramic Ranges with 2 or 4 heating zones
 - Induction wok
 - Induction Ranges with 2, 4 and 2/4 zones
 - Gas Ranges with 2 or 4 burners
 - Work tops with and without drawers
- and an **extensive range of accessories**, likewise with unit bases, which can be used from both sides!



PALUX Topline Twin-Go installed on plinth



PALUX Topline Appliance Base Units:

Modular, Flexible, Practical

One system – a thousand possibilities!

Topline appliance base units and base cupboards offer a large variety of functions with different variants for use and have many useful details:

- **Modular structure**, based on GN,
- modular dimension 400, 600, 800, 1000 and 1200 mm in length,
- **built compact and stable** in stainless steel, self-supporting construction,
- on feet or on plinths,
- doors and drawers with **recessed handles**,
- drawers **with radius** on the front and rear,
- system mobile if desired

and

- all base units can be supplied in H2 hygienic version on request.

Our PALUX Topline base units are available in many different versions:

- open
- drawers
- sliding doors / swing doors
- heated cupboards
- waste drawers
- installation cupboards
- refrigerated counters.



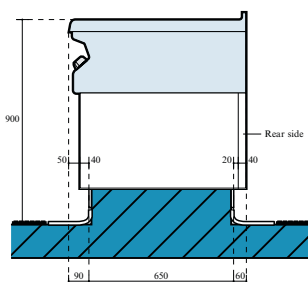
Topline components on a mobile base unit.



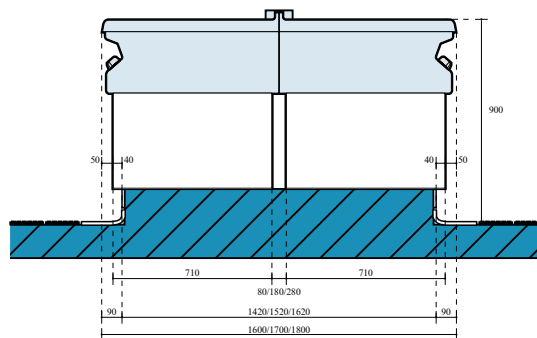
Base cupboard with GN-container, outlet directly below.



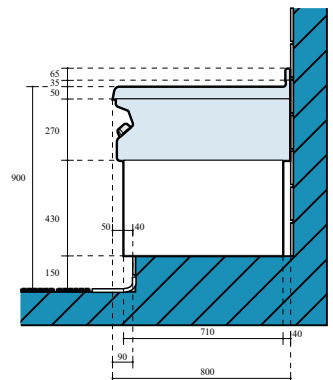
Lots of equipment versions, many useful details – Topline base units create space where it's needed.



Free standing line installed on plinth



Block installed on plinth



Line on wall installed on plinth, with wall connection profile

PALUX Topline Accessories:

Useful, Versatile, Professional

Depending on the appliance there is a versatile selection of extra useful utensiles available to you:

- Covers for pans,
- GN-containers in various sizes and styles,
- Splash guard for Vario Pan, Vario Range, Vario Grill,

- Frying baskets in various sizes,
- Baking-sheets and grates,
- Pasta baskets,
- Wok pans,
- Induction utensils,
- Inserts for the Chip Scuttle,
- Wall connection profiles,
- Set of cleaning and maintenance materials.



Indispensable for any PALUX Topline kitchen: Strainer ...



... and GN-containers (perforated or closed) ...



... for a very large variety of uses.



Recommended for the PALUX Topline Vario Pan, Vario Range and Vario Grill: the splash guard.



Easy to take out and drain fried food: inserts for the GN 1/1 chip scuttle.



Indispensable in the PALUX Topline Vario Cooker for the Italian cuisine: pasta baskets.

PALUX Topline in Action:

tailor-made solutions ...

A-la-carte kitchen!

Anyone who wants to stand out from the competition and offer high-level gastronomic services must take a decisive step towards his guest – with new concepts, which visually put the art of cooking and the freshness of food at the centre.

This is why we are offering a series of different kitchen concepts offering investment security in the long-term, with which you, as the host, can exploit your complete potential for success.

The PALUX Topline performance spectrum is ideal for all establishments

- in traditional gastronomy,
- the hotel trade,
- system catering,
- community and social catering and
- fast-food.

The complex kitchen unit must cope in every respect with the requirements of an economically operating catering establishment. And experience has shown that the more the kitchen is tailored to the type of business, staff structure and range of dishes offered, the higher its productivity.



Whether for traditional catering or the hotel trade – where professional kitchens are concerned ...



Complete transparency in work: PALUX Topline in system catering.



Watching the food being prepared makes you hungry: Front cooking à la PALUX Topline.