

PALUX BISTROLINE

MODULARITY, FLEXIBILITY & ECONOMICAL EFFICIENCY!



PALUX

KITCHENS WITH CONCEPT



The PALUX BistroLine:

The modular concept ...

Your benefit from our experience:

For more than 60 years, PALUX has been engaged in the development, production, providing advice and selling **high-quality kitchen equipment** for all areas of the restaurant trade and community catering. The result is a very wide range of solutions, which are tailored precisely to the requirements of the respective target group or operation. Only in this way the investment will guarantee long-term success.

PALUX BistroLine: innovative, modular versatility

The **PALUX BistroLine** is a modular product line whose components can be varied and flexibly combined right through to **complete systems**, in keeping with requirements, size and type of operation. Compact dimensions, maximum functionality, a multiplicity of use and many practical details make the new thermal **PALUX BistroLine the ideal solution for all operations**, where maximum performance is required in a confined space: in bistros, small to medium sized restaurants, in tourist catering and as optional equipment in any other establishment.

With the **PALUX BistroLine** you can be very flexible in planning your solution, using the modular principle – with

- **powerful, individual appliances**, which are versatile and mobile,
- **appliances on modular basement system**. The two variants of compact systems can be extended as you wish, if demand increases,
- **drop-in components on modular basement system with continuous work surface**, as a single individual installation.

The advantages:

- **Comprehensive range of appliances** in any combination for all methods of cooking – from grilling, roasting, boiling, cooking, frying to keeping warm,
- **Flexibility** thanks to modular design and compact dimensions in grid widths of 400 and 600 mm,
- **Maximum efficiency** thanks to powerful, energy-saving appliances, which are also multi-functional,
- **Smooth surfaces**, seamless tops of pans and bowls – **easy-to-clean**,
- **Maximum convenience of use** thanks to simple operation and control of the appliance functions,
- **High quality, stainless steel finished**, robust and extremely durable,
- **Maximum efficiency** as a result of minimum heat emission, energy saving technology, operating convenience and optimum user benefits.

Cooker

Induction Wok



PALUX BistroLine Type 1 – for individual, flexible assembly, according to capacity and current range of meals offered, on closed basements with hygienical cover.

... for flexibility and economical efficiency!



PALUX BistroLine Type 2 as system arrangement on modular basements and with wall connection profile.

Cooker – seamless deep-drawn basin with easy-to-clean radii



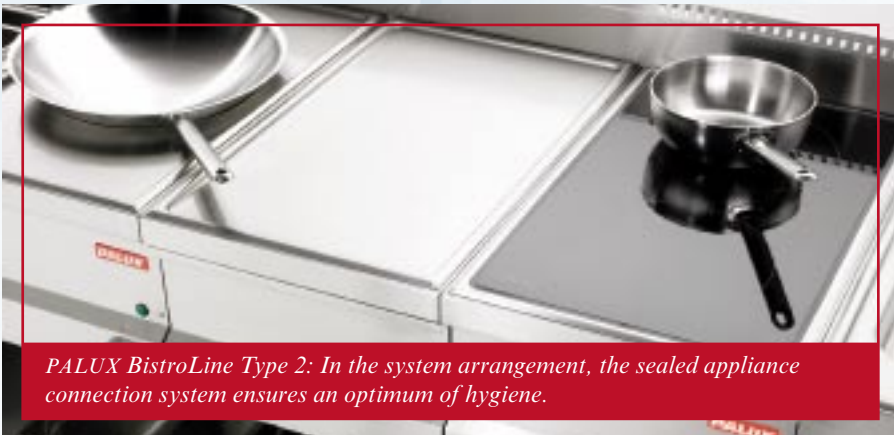
Dual-Deep Fat Fryer with practical, flat swivelling heating element



Pan 600 – pan with large roasting area for best roasting results, easy-to-clean radii



Deep Fat Fryer with ball drain valve for easy and safe emptying



PALUX BistroLine Type 2: In the system arrangement, the sealed appliance connection system ensures an optimum of hygiene.

PALUX BistroLine:

A wide range of appliances, ...

BistroLine Deep Fat Fryer
for healthy, low-fat frying



BistroLine Dual-Deep Fat Fryer
for healthy, low-fat frying



BistroLine Deep Fat Fryers

- **Seamlessly deep-drawn basin** with flat swivelling heating element with integral working and safety thermostat,
- **safe and convenient to clean,**
- **automatic fat melting stage,**
- **optimum temperature control** and energy transmission for healthy frying and economic use of fat,
- **safety** provided by drain to the front and drain tap with safety lock.

BistroLine Pan 400
Roasting, stewing, steaming, braising



BistroLine Pan 600
Roasting, stewing, steaming, braising



BistroLine Pans 400/600

- **seamless, deep-drawn pan** with radius, for convenient cleaning,
- **indirect heating system** provided by special plates with vacuum soldered base,
- **best roasting and browning results** with minimum use of fat,
- **drain with Teflon plug,**
- **40 mm diameter drain** to the front, with safety lock,
- **large fat drip container** (approx. 1 litre capacity).

BistroLine Griddle Plate 400
for roasting and grilling



BistroLine Griddle Plate 600
for roasting and grilling



BistroLine Griddle Plate 400/600

- **Seamless, deep-drawn top section** with weld in **special steel roasting plate,**
- **pressed on heating elements** for **optimum energy transmission,**
- **integral temperature sensors** and **safety temperature limiters,**
- **control range** between 100 – 250° C,
- **best roasting and browning results,**
- **drain with Teflon plug,**
- **40 mm diameter outlet** to the front **with safety lock,**
- **large fat drip container,** (approx. 1 litre capacity).

BistroLine Steakgrill 400/600

- For grilling directly on the CNS **flat heating elements** for typical grill pattern,
- **short** heating up times,
- grill temperature infinitely adjustable using **energy controller**,
- heating element can be **swivelled upwards** for cleaning the pan,
- 140 mm deep fat drain pan with plug for simple and reliable cleaning,
- pan suitable for filling with water, prevents food from drying out,
- 40 mm diameter drain to the front.

*BistroLine Steak Grill 400
for grilling and roasting*



*BistroLine Steak Grill 600
for grilling and roasting*



BistroLine Gas Grill/ BistroLine Gas Lava Stone Grill

- **Gas grill with removable grate** made of special cast iron,
- **Gas lava stone grill** with charcoal grill effect produced by **high-quality lava stones**; best grill pattern produced by removable grate made from CNS rods,
- **2 infinitely adjustable heating zones** with piezo ignition,
- **thermoelectric safety pilot** and protected pilot light,
- built-in, **removable drip tray**.

*BistroLine Gas Grill
for grilling and frying*



*BistroLine Gas Lava Stone Grill
for grilling and frying*



*BistroLine Cooker GN 1/1
Boiling, slow-cooking, keeping warm*



*BistroLine Bain-Marie GN 1/1
for keeping food warm gently*



*BistroLine Deep Fat Fryer GN 1/1
for keeping deep-fried food hot*



BistroLine Cooker

- **Power selector switch** for 6/3/2 kW – exactly the right temperature for each application,
- **thermostatic temperature control and safety thermostat** as protection against boiling dry,
- **seamless deep-drawn pan** with indirect heating.

BistroLine Bain-Marie

- **Thermostatic temperature control** with thermal cut-out, keeps food warm gently,
- **seamless deep-drawn pan**,
- **indirect heating** using heating elements under the pan,
- drain to the front and drain valve **with safety lock**.

BistroLine Deep Fat Fryer GN 1/1

- Keeps evenly warm using **heating emitter**,
- infinitely variable output control using **energy regulator**,
- easy-to-clean, seamless, deep-drawn pan with **perforated plate insert**.

PALUX BistroLine:

... powerful and versatile!

*BistroLine Ceramic Range
for cooking and roasting*



BistroLine Ceramic Range

- **Flush**, seamless glass ceramic hob,
- 2 cooking zones that can be **separately and infinitely controlled**,
- 230 mm diameter cooking station,
- large temperature range from 70 – 500 °C, short heating up times,
- overheat protection provided by **safety thermostat**.

*BistroLine Induction Range (1/2)
for cooking and roasting*



BistroLine Induction Range

- **Flush**, seamless glass ceramic hob,
- 2 cooking zones that can be **controlled separately**,
- 230 mm diameter cooking station,
- high output: 2 x 3.5 kW (range 1), 2 x 5 kW (range 2),
- **electronic pot detection**,
- overheat protection provided by **safety thermostat**.

*BistroLine Induction Wok (1/2)
for health-conscious cuisine*



BistroLine Induction Wok

- 300 mm diameter **recessed** ceramic wok pan,
- high output: 3.5 kW (wok 1), 5 kW (wok 2),
- **electronic pot detection**,
- overheat protection provided by **safety thermostat**,
- with coil on plastic support pan.

*BistroLine 2-Plate Electric Range
for cooking and frying*



BistroLine 2-Plate Electric Range

- 2 square hotplates with anti drip moulding,
- efficient hotplates with 7-step switch for **optimum, finely adjustable temperature control**,
- **Protective circuit** provides safe temperature control and over-heating protection,
- Short heating up times.

*BistroLine 2-Burner Gas Range
for cooking and roasting*



BistroLine 2-Burner Gas Range

- **Seamless, deep-drawn top** with 45 mm deep cooking well, prevents food from burning and facilitates cleaning,
- **CNS sliding grating** for easy moving of pots and pans,
- **built in, high-set** burners,
- **thermoelectric ignition fuse** and protected pilot light for optimum safety,
- **manual, infinitely variable temperature control**.

*BistroLine Worktop (1/2)
as a work and storage surface*



BistroLine Worktops

- Worktop 400 /600 mm with GN 1/1 drawer, which can be partially or fully opened,
- **recessed** cover,
- also available with **optional cutting board**,
- worktop / installation element in 200 and 400 mm, with optional socket at the front, ready for ELT-installation.

PALUX BistroLine:

Multi-use appliances for even more flexibility!

Practical: In the various GN inserts different types of pasta are simultaneously cooked "al dente".



The PALUX **BistroLine** units are convincing because of their modular, compact design, useful and practical detail solutions and, in particular, because of their multi-functionality of use.

Multi-functional means: every multi-functional unit can be used for several different applications.

Multifunctional: Various flash fry cuts fry simultaneously next to one another – with best browning results.



This innovative product idea from PALUX has also been consistently implemented in the **BistroLine** series. Thanks to multi-functionality you can increase the capacity utilization of your units, increase flexibility and the range of food offered.

An all-round safe investment with maximum economy, efficiency and creativity.

Flexible and variable – create systematic combinations!

The large range of powerful, single appliances makes the PALUX BistroLine extremely flexible. All appliances can be individually mounted on a practical, modular and variable substructure system.

For type 1, for individual installation on an enclosed sub-structure system with hygiene cover. Units bevelled

on all sides as a mobile single unit. The units can be simply removed or moved for cleaning.

For type 2 as modular solution with system. Edges of units folded up at the back and with tight unit connecting system. This produces required combinations, which are exactly tailored to the work sequence, the type of operation and the requirements of customers.



The spacious drawers in the basement provide plenty of extra storage space!

Pan 600, mobile
assembly, enclosed on 3 sides



The PALUX BistroLine basements provide a wide variety of functions in numerous equipment options. Added to this are many useful details such as:

- **modular** design geared to Gastro-norm dimensions,
- grid dimensions 400, 600, 800, 1000, 1200 mm length,
- **compact and robust** in chromium nickel steel, self-supporting design,
- doors and drawers **with handles**,
- **drawers with radius in rear and front.**

The bottom cupboards are available in the following versions

- closed on three sides,
- with drawers,
- with folding doors,
- with pull-out bin,
- with installation unit and
- with integrated cooling element.

PALUX BistroLine Plus:

A plus in function, capacity and individuality



PALUX BistroLine Plus as a drop-in option with continuous work surface on modular basements.

PALUX BistroLine Plus means: maximum output in minimum space! All heating components can be **flexibly incorporated as drop-in modules into a continuous work surface.**

In this way, different, individual, customised solutions for complete professional kitchens can be created as action lines for front cooking or even as mobile cooking stations, according to the need and gastronomic concept.

With a large number of powerful **drop-in modules**, the **PALUX BistroLine Plus is extremely modular and flexible.** The **flush, drop-in modules** of the 2 and 4 zone ceramic and induction ranges further optimise the ergonomics of handling cooking utensils, as well as hygiene.

A **practical, modular and variable basement system** facilitates perfect combinations to satisfy requirements. The **PALUX BistroLine Plus basements**, in standard or hygiene version, offer a wide variety of functions in numerous equipment variants. In addition, there are many useful details.



PALUX BistroLine Plus drop-in module: an efficient component.

PALUX BistroLine Plus offers:

- a plus of **individual modular solutions**,
- a plus in **function** and **exquisite appearance**,
- a plus in ease of **cleaning, hygiene and functional ergonomics**,
- if required, drop-in modules can for example be integrated into granite work surfaces.



Flush drop-in modules of 2 and 4 zone ceramic and induction ranges optimise the handling of cooking utensils.



Continuous work surfaces ensure additional ease of cleaning and functional ergonomomy.

PALUX BistroLine Plus:

Practical solutions for à la carte kitchens



A plus in organisation and economical efficiency

Whether in conventional catering, in the restaurant or in fast food areas, the PALUX BistroLine Plus is the solution if the requirement is for compact, powerful and efficient kitchen concepts. Its modular design makes it possible to create a wide variety of organisational forms.

Either as:

- Line along the wall,
- Free standing line in the room, one side operation,
- compact block or freestanding line in the room with drop-in modules on one or both sides.

According to requirements and needs, PALUX will design the right solution for the customer.



PALUX BistroLine Plus

Solutions for Show and Front Cooking



A plus in scope for creativity

Customers today are looking for variety, freshness, health and an experience. With the PALUX BistroLine Plus concept, imaginative catering and front cooking concepts can be effectively organised, even in the smallest space.



Drop-in modules, which differ in application, output and capacity, can be flexibly and variably combined with greatest efficiency as if from a construction set.

Whether

- as a fixed system solution,
- as a mobile unit ready to plug in, including cooling elements
- or with high-quality surfaces, such as granite.

The requirement for individual, customised and tailor-made solutions in high-quality treatment is one of PALUX's strengths.



PALUX BistroLine system

Overview at a glance:

Appliance	Description	Dimension (in mm) L x W x H	Order-No. ¹	Order-No. ²	Order-No. ³	Connected load (in kW)	Voltage
Deep Fat Fryer	Pan capacity 6.5 – 10 litres	400 x 650 x 270	859 311	863 203	865 745	8.0 kW	400 V 3N 50/60 Hz
Dual-Deep Fat Fryer	Pan capacity 6.5 – 10 litres	600 x 650 x 270	859 338	863 211	865 753	16.0 kW	400 V 3N 50/60 Hz
Chip Scuttle GN 1/1	Pan size 308 x 509 x 220 mm	400 x 650 x 270	859 346	863 823	865 761	1.0 kW	230 V 1N 50/60 Hz
Bain Marie GN 1/1	Pan capacity 308 x 509 x 220 mm Capacity 30 litres	400 x 650 x 270	859 354	863 246	865 796	1.0 kW	230 V 1N 50/60 Hz
Cooker GN 1/1	Pan capacity 308 x 509 x 220 mm Capacity 30 litres	400 x 650 x 270	859 362	863 238	865 826	6.0 kW	400 V 3N 50/60 Hz
Pan 400	Roasting surface 308 x 509 mm, Capacity 13 litres	400 x 650 x 270	859 397	863 874	865 842	4.0 kW	400 V 2 50/60 Hz
Pan 600	Roasting surface 508 x 509 mm, Capacity 20 litres	600 x 650 x 270	859 400	863 882	865 869	8.0 kW	400 V 3 50/60 Hz
2-Plate Electric Range	2 heating zones je 220 x 220 mm	400 x 650 x 270	923 664	923 729	923 710	5.2 kW	400 V 2N 50/60 Hz
Ceramic Range 1	Hob 350 x 600 mm, 2 heating zones Ø 230 mm	400 x 650 x 270	859 451	863 912	865 877	5.0 kW	400 V 2N 50/60 Hz
Induction Range 1	Hob 350 x 600 mm, 2 heating zones Ø 230 mm	400 x 650/670 x 270	859 486	863 920	865 885	7.0 kW	400 V 3 50 Hz
Induction Range 2	Hob 350 x 600 mm, 2 heating zones Ø 230 mm	400 x 650/670 x 270	859 494	836 939	865 893	10.0 kW	400 V 3 50 Hz
Induction Wok 1	Wok pan Ø 300 mm	400 x 650/670 x 270	859 524	863 947	865 907	3.5 kW	230 V 1N 50 Hz
Induction Wok 2	Wok pan Ø 300 mm	400 x 650/670 x 270	859 532	863 955	865 917	5.0 kW	400 V 3N 50 Hz
Griddle Plate 400	Roasting surface 308 x 509 mm, 1 heating zone	400 x 650 x 270	859 427	863 890	867 896	4.0 kW	400 V 2 50/60 Hz
Griddle Plate 600	Roasting surface 508 x 509 mm, 2 heating zones	600 x 650 x 270	859 435	863 904	867 918	8.0 kW	400 V 3 50/60 Hz
Steak Grill 400	Grill zone 290 x 410 mm, 1 heating zone	400 x 650 x 270	859 370	863 858	868 027	3.2 kW	230 V 1N 50/60 Hz
Steak Grill 600	Grill zone 490 x 410 mm, 2 heating zones	600 x 650 x 270	859 389	863 866	868 035	5.1 kW	400 V 2N 50/60 Hz
2-Burner Gas Range	Cooking plate 1x3.5kW/1x5.0kW	400 x 650 x 270	859 540	863 963	868 043	8.5 kW ***	–
Gas Grill	Grilling/roasting area 465 x 500, 2 heating zones	600 x 650 x 270	926 108	926 116	926 124	10.3 kW ***	–
Gas Lava Stone Grill	Grilling/roasting area 425 x 480, 2 heating zones	600 x 650 x 270	937 789	937 797	937 800	10.3 kW ***	–
Work Top 400	Drawer	400 x 650 x 270	859 575	863 971	–	–	–
Work Top 600	Drawer	600 x 650 x 270	859 583	863 998	–	–	–
BistroLine Plus – flush							
Ceramic Range F1	Hob 350 x 600 mm, 2 heating zones Ø 230 mm	350 x 600	–	–	922 498	5.0 kW	400 V 2N 50/60 Hz
Ceramic Range F3	Hob 750 x 600 mm, 4 heating zones Ø 230 mm	750 x 600	–	–	922 455	2 x 5.0 kW	400 V 2N 50/60 Hz
Induction Range F1	Hob 350 x 600 mm, 2 heating zones Ø 230 mm	350 x 600	–	–	922 463	7.0 kW	400 V 3 50 Hz
Induction Range F2	Hob 350 x 600 mm, 2 heating zones Ø 230 mm	350 x 600	–	–	922 471	10.0 kW	400 V 3 50 Hz
Induction Range F3	Hob 750 x 600 mm, 4 heating zones Ø 230 mm	750 x 600	–	–	922 439	2 x 7.0 kW	400 V 3 50 Hz
Induction Range F4	Hob 750 x 600 mm, 4 heating zones Ø 230 mm	750 x 600	–	–	922 447	2 x 10.0 kW	400 V 3 50 Hz
Induction Cooking Site F	Hob 360 x 360 mm, 1 heating zone Ø 270 mm	360 x 360	–	–	949 337	1 x 5.0 kW	400 V 3N 50/60 Hz

¹ Type 1 version, casing folded down on all sides ² Type 2 version, casing folded up at back, connection system on sides ³ Drop-in modules BistroLine Plus
*** Total nominal thermal load natural gas/liquid gas

PALUX BistroLine-Accessories

We offer plenty of practical accessories for the PALUX BistroLine, such as:

- GN containers and sieves in different sizes and versions,
- anti-splash guard for pans,
- spatulas,
- fry baskets in many different sizes,
- pasta baskets,
- wok pans,
- wall connection profiles,
- cleaning and care sets.



PALUX, the solution partner – always the right choice

Since more than 60 years a good address for innovative product ideas and 'made in Germany' quality: the PALUX plant in Bad Mergentheim.



The PALUX company with its development centre, the production facilities and the practice forum for customer training and product demonstration is located in the middle of Germany. The know-how and competence of more than 280 employees guarantee reliability, expertise and fast responsiveness to our customer' requirements.

Our customers are gastronomes, caterers, investors, architects and specifiers. We work with global hotel chains, business and social catering, but also the restaurant owners around the corner. No project is too small or too big for us. The results are PALUX kitchens which make you more successful. **This is our understanding of the PALUX Contracting Excellence.**

With a PALUX kitchen, everything runs smoothly and work is really enjoyable!



Our service is available for you around-the-clock! Our large service network means that there are always PALUX employees or partners very close to you.



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