

Outstanding.

PALUX Pressure Steamer



PALUX

KITCHENS WITH CONCEPT

Outstanding. The PALUX Pressure Steamer.

Perfect cooking results in record time.

Efficient. Healthy. Top quality.



■ Efficient

The combination of steam and pressure allows optimized heat transfer and shortens the cooking time by up to 70% compared to traditional cooking methods.

■ Healthy

Colour, vitamins and minerals are as well preserved as the juice from the cooked foods and develops its natural aroma.

■ Top quality

The excellent quality of the PALUX Pressure Steamer ensures a long product life and offers an optimal price/performance ratio.

■ Fresh

Vegetables can be prepared "à la minute", the vitamins and colours stay retained. Fish and seafood are gently cooked and are served with fully flavours.

■ High performance

Excellent results with reduced production times in gourmet kitchens, hospitals, nursing homes, hotels, restaurants and in the community catering.



Quality has a name:

PALUX Pressure Steamer



Core temperature probe



Integrated water softener



Reliable use with keypad



Doorknob secure and easy to use

■ Core temperature probe

The core temperature probe will show you at any time the core temperature of the cooked food. The convenient display allows sensitive products to be prepared accurately.

■ Water softener

The integrated water softener with adaptation of water hardness preserves saves the appliance and increases its product life.

■ HACCP – Hazard Analysis and Critical Control Point

Protected PALUX interface with HACCP. The preventive system to detect, evaluate and prevent error sources and to ensure the food quality.

■ AQA – Automatic Quantity Adaptation

The Pressure Steamer adjusts to automatically to the quantity of the cooked food. This unique automatic quantity adaptation by PALUX ensures top quality results.

■ Heat exchanger

The integrated heat recovery system. The incoming cold water is preheated by using the generated condensate, to get a faster steam generation.

■ Steam technology

The PALUX steam technology represents the latest state of the art. Its speed as well as its efficiency has been significantly increased.



Multifunctional applications.

Gourmets appreciate the preparation with steam as much as the chefs do.



■ Healthy steaming

The combination of steam and pressure reduces the cooking time and prevents the loss of vitamins, minerals and colour, which usually occurs during cooking. With regard to its own taste - to aroma, appearance and colours - in other words: about pure eating pleasure - there is no alternative for modern steam cooking.

■ Gentle blanching

Do you remember how you used to torture yourself with huge pots if you wanted to blanch larger quantities of vegetables? With perforated GN containers, you can gently precook in the Pressure Steamer green vegetables, asparagus, etc. - quickly and uncomplicated. You will even eliminate the bitter taste - but the chlorophyll (green of leaves) will be preserved!

■ Poaching to the degree

Thanks to the degree accurate temperature input, it is easier than ever before to cook terrines, galantines, fish or pieces of meat in their own juice or in a stock. Because of individually programming of the cooking phases, you will have the control over product at all times.

■ Uncomplicated preparation

The pressure steamer is also well-suited for the preparation of meals. One example: cold soup in cups, reheat in pressure steamer, garnish with a dollop of sour cream – done! Potatoes and vegetables can also be prepared quickly and without complications.

■ Perfect pasteurizing

Because of the steady steam climate in the pressure steamer, it is also very well-suited for pasteurization or Cuisson Sous Vide. Essentially is the fact that the water molecules remain intact and can settle on the bag to ensure a regular permeation of the cooked foods.

■ Confidential long-term cooking

During your absence, e.g. overnight, you can cook boiling meat, braised food or ham. The corresponding cooking programs are already preprogrammed. There will be no burning, so the dishes and the cooking chamber can be cleaned rapidly.



Cooking with the PALUX.

Best results in the tastebuds and the eye.



Calibrated raw vegetables ...



... cook them in GN container ...



... remove after brief period.



Starch side dishes, pasta, rice, etc. ...



... just add a little liquid ...



... serve al dente.



Beautiful fish creations ...



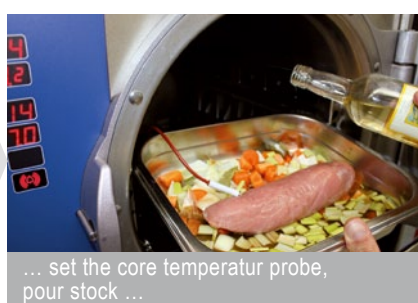
... sprinkle with white wine ...



... optimally poached and ready to serve.



Preparing meats ...



... set the core temperatur probe, pour stock ...



... remove perfect cooking result.

The fastest PALUX Pressure Steamer of all times.

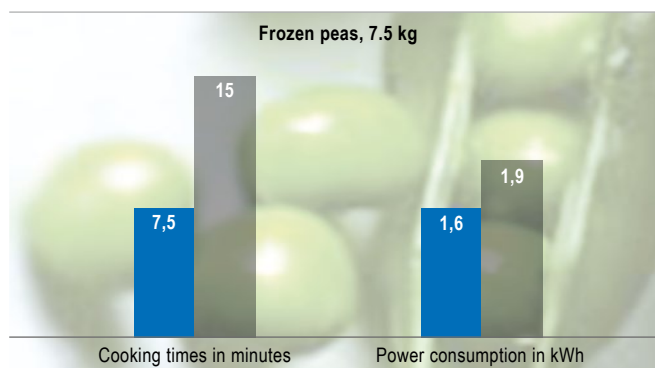
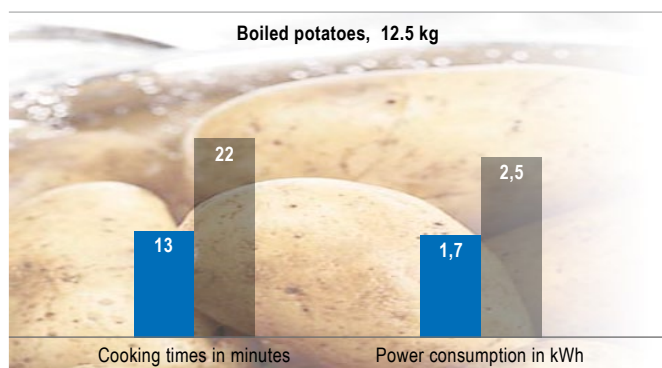
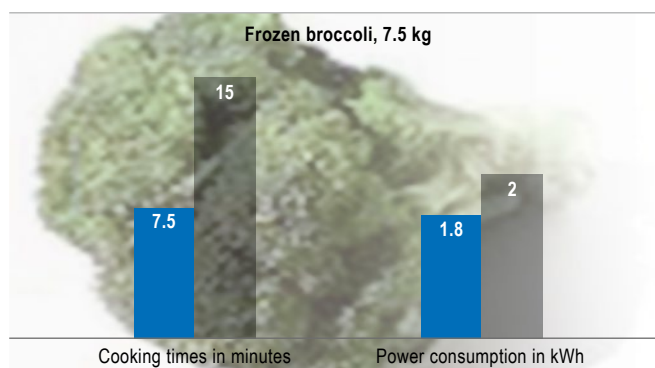
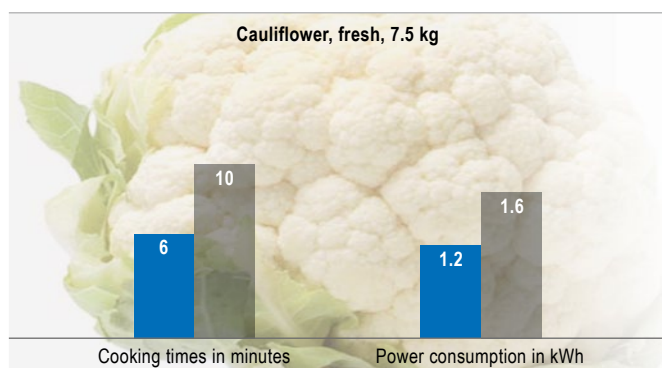
The ecological technology allows a highly efficient production with the lowest possible energy consumption.



■ Cooking comparison between the PALUX Pressure Steamer and the combi steamer

■ PALUX Pressure Steamer 3x1/1

■ Combi steamer 6x1/1



■ Result

- Cooking times reduced up to 50%!
- Up to 65% in energy savings!

With the same water use you achieve considerably lower cooking times and reduced power consumption. Also, you save additional operating costs thanks to the reliable heat recovery system. Furthermore, you can enjoy a rapid readiness to operate due to the optimized heat insulation and the kitchen climate will remain friendly thanks to the low heat radiation. The steamer can be connected to an energy control unit.








■ Performance Data for PALUX




	Weight per portion	Portion per Cooking process	Total cooking time in minutes	Portions per hour
Clear soup in cups	200 ml	45	6	450
Calibrated vegetables, fresh	150 g	50-65	7	400-560
Boiled potatoes cut in 1/4	200 g	60	13	275
Pasta / Penne	200 g	45	7	385
Rice / Basmati	200 g	50	10	300
Salmon filet	200 g	45	8	340
Mussels	500 g	12	2	300-360
Crème Caramel	125 ml	54	15	220

Guide values: depending on the adjustment of the steam destruction/steam emission. Subject to deviations depending on calibration and product quality.

Program is very user friendly.

Simple operation via the proven 10-key keypad.

- 
Cooking programs/program memory
 99 program memory cells with 50 preprogrammed cooking programs, 3 cooking phases per program.
- 
Cooking phases
 The cooking phases and the number of the used phases can be checked on the digital display at any time.
- 
Temperature
 Degree accurate temperature input between 60–119°C, simple cooking or preparation for perfect cooking results. Pressureless/low temperature 60–96°C, pressure cooking/saturated steam 97–119°C.
- 
Time
 The desired cooking time of 1 to 999 minutes can be set on the keypad.
- 
Core temperature
 For demanding products such as fish, terrines, meat and poultry, the exact core temperature can be set by the degree (adjustment range 20–99°C).
- 
Buzzer
 Acoustic message when the cooking phase has finished, indicates the end of the program.
- 
Keypad
 All values and programs are entered via the proven 10-key keypad.

- 
Program memory
 All cooking programs can be adapted to the client's needs. Newly created cooking sequences can be saved.
- 
Starting time preselection
 Up to 24 hours preprogramming, e.g. for potatoes or legumes.
- 
Info button
 Continuous process control by displaying of the retrievable NOMINAL/ACTUAL values. Cooking time is entered in decimals.



Perfected

Sophisticated

Crowning

Outstanding

Leading

Hot

Ground-breaking

Complete

Strong

Intelligent



■ Numbers and facts at a glance

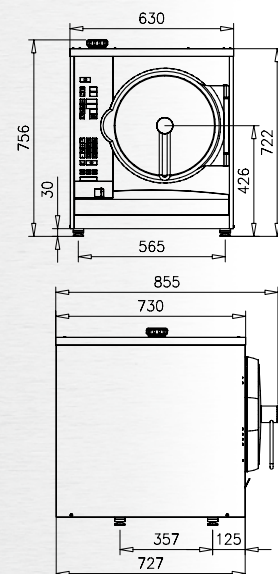
Type	
Standard model with water softener, with core temperature probe	953 520
Dimensions (L x L x H)	630 x 855 x 722 / 756 mm
Capacity	3 x GN 1/1-65 / 2 x GN 1/1-100 mm
Voltage	400V 3N AC 3L+N+PE
Power	16,0 kW
Fuse	25 A
Cable length (delivered without plug)	1,5 meter
Water connection	1 x G 3/4"
Waste water	G 3/4" / 20,0 mm
Flow pressure of water	mini 2,0 bars pression dynamic, maxi 4,0 bars
Weight (net/gross)	88 kg / 102 kg

Pressure increasing pump.

Accessories, bases and special voltages available upon request.

Circuit diagrams and technical details are included in the operating instructions.

Subject to power, dimensional and construction modifications.



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