

A man with glasses and a beard is in a kitchen, looking directly at the camera with an excited expression. He is making hand gestures, pointing towards the camera. Steam is rising from a pot in front of him, partially obscuring his face. In the background, another person is visible, and kitchen equipment like a sink and shelves are present.

**PALUX**

*Die große Freiheit*

MORE SPACE. MORE FREEDOM. MORE PASSION.

References of Smart Kitchen Solutions made in Germany.

## PALUX – Always the right choice!

**For more than 85 years, the name PALUX stands for innovative products, efficient integral kitchen concepts and high quality “made in Germany”.**

The company with its development centre, the production facilities and the PALUX practice forum for customer training and product demonstration is located in Bad Mergentheim, in the middle of Germany.

The know-how and competence of more than 300 employees guarantee reliability, expertise and fast responsiveness to our customers requirements.

No project is too small or too big for us. The results are PALUX kitchens which make you more successful. Standing up for your success! ■



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## OUR SERVICES TOGETHER WITH OUR PARTNERS

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DEMAND ANALYSIS AND CONSULTING

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CONCEPTUAL DESIGN AND PLANNING

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MANUFACTURING IN GERMANY

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IMPLEMENTATION AND PROJECT MANAGEMENT

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AFTER SALES

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## Our References

**We, together with our local distribution partners, plan and produce efficient integral kitchen concepts for all areas of gastronomy, hotel chains, business and social catering.**

The focal point of our work is on you and your specific application. We and our partners plan and realize individual and integral kitchen concepts for all sizes and types of operation.

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### TOP QUALITY MADE IN GERMANY.

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State-of-the-art production methods in our production facilities in Bad Mergentheim guarantee sustainability and recoverability. We develop energy-saving kitchens – for the sake of the environment and for you.

We put all our knowledge, know-how and dedication into our work. This reflects in all our concepts and products. The positive feedback of our customers and partners is a great acknowledgement of our work.

**Advantages that PALUX together with our partners offer you:**

- Individual solution concepts
- Wide product range for all company sizes
- Highest quality
- Maximum benefits
- Perfect ergonomics
- Target-oriented sustainability

As a picture tells more than a thousand words: Take a closer look at some of our projects that we've realized so far on the following pages. ■

MORE SPACE

# FOR YOUR PASSION.





## Haus Stenberg in Velbert-Neuiges, Germany

**In Haus Stenberg, rated with one Michelin star as well as 17 points and 3 toques by Gault Millau, the top-performing Topline Series and several other components from the broad product range of PALUX are being used.**

“Two kitchens from one stove” – that’s the philosophy of Walter and Sascha Stenberg. The PALUX kitchen solutions have guaranteed their success for over 16 years now. In the well-planned concept both the limited space available and the individual demands

have been taken into account, satisfying both father and son: “As a long-established restaurant we need reliable and strong partners such as PALUX. Only the best is good enough for us – whether it is food or technology.”

Haus Stenberg  
Kuhldahler Strasse 295  
42553 Velbert-Neuiges  
Germany

[www.haus-stenberg.de](http://www.haus-stenberg.de)





## Landlust Burg Flammersheim in Euskirchen, Germany

**A modern interpretation of German cuisine and specialties of the Eifel region is served in Landlust Gastronomie Burg Flammersheim, rated with one Michelin star as well as 16 points and 2 toques by Gault Millau.**

Chef Oliver Röder mainly focuses on using ingredients produced in Germany, especially from the Eifel region. In "Bemberg's Häuschen: Das Restaurant" Oliver Röder expresses his own interpretation of German cuisine and gives free reins to his creativity.

In "Eiflers Zeiten: Das Gasthaus" a variety of traditional food from the Eifel region is being served. In his kitchen Röder mainly uses the proven technology from the PALUX Topline-Series.

Landlust  
Burg Flammersheim  
53881 Euskirchen  
Germany

[www.landlustburgflammersheim.de/](http://www.landlustburgflammersheim.de/)





## Europa-Park themed hotels “El Andaluz” and “Castillo Alcazar”, Germany

**The Europa Park, voted as the best amusement park worldwide, celebrated its anniversary in the year 2015. The Euromaus and its friends partied with their guests on a daily basis up until November 8th 2015.**

Before the season started, a substantial investment took place in order to offer the many guests a lot of surprises and highlights based on the anniversary. One of the investments was the new kitchen technology of the themed hotels “El Andaluz” and

“Castillo Alcazar”. The core element is the centrally located kitchen that provides food and meals to the themed restaurants “Don Quichotte” and to the buffet restaurant “Castillo”.

Europa-Park GmbH & Co  
Mack KG  
Europa-Park-Strasse 2  
77977 Rust  
Germany

[www.europapark.de](http://www.europapark.de)





## L'Auberge Basque in Helbarron/Saint-Pée, France

**L'Auberge Basque is a renovated restaurant back from the 17th century with a modern flair located in the Basque Provinces. The chef de cuisine Cédric Béchade specialized in culinary alchemy with regional products.**

Here the products are combined with a sophisticated cuisine, tradition and modern and excellent, exotic, individual and always new dishes are created. Cédric Béchade decided to choose a PALUX Topline because the multifunctional appliances give him the

ability to cook with less pots and pans. The project has been realized together with our local distribution partner ECS Pro.

L'Auberge Basque  
D 307 vieille route de  
St Jean de Luz  
64310 Helbarron/Saint-Pée  
France

[www.aubergebasque.com](http://www.aubergebasque.com)



© Photos: [www.aubergebasque.com](http://www.aubergebasque.com)





## La Chassagnette in Arles, France

**La Chassagnette is a farm with a restaurant located in a picturesque countryside of the Camargue. La Chassagnette is a one-star rated restaurant with creative, classical and experimental dishes from outstanding quality.**

The focus is on local products and vegetables, herbs and fruits directly from the own garden. The chef Armand Arnal is an absolute professional in time-shifted cooking and especially in low-temperature and cooking on point. The excellent consultation

and concept planning from our distributor and partner ECS Pro have been the reasons why La Chassagnette is equipped with a PALUX Topline kitchen.

La Chassagnette  
Route du Sambuc  
13200 Arles  
France

[www.chassagnette.fr](http://www.chassagnette.fr)





## Landhaus Fernblick in Freigericht-Neuses, Germany

**The probably most beautiful restaurant of the Rhine Main area is located at the edge of the Main-Kinzig-Kreis, close to Frankfurt. Landhaus Fernblick offers everything your heart desires.**

You will spend your time with pleasure at a place where enjoyment, relaxation and quality are emphasized. Landhaus Fernblick is situated in the middle of nature with an exquisite "Fernblick" (distant view) over the Rhine Main area and a Mediterranean

atmosphere in the restaurant and on the sun terrace. Those who want can look over the chef's shoulder preparing the food in the new live cooking lounge with a PALUX Maître and assure themselves of the freshness and quality of the local ingredients and dishes.

Landhaus Fernblick  
Auf dem Rodfeld 1  
63579 Freigericht-Neuses  
Germany

[www.landhaus-fernblick.com](http://www.landhaus-fernblick.com)





## Le Moulin d'Alotz in Arcanges, France

**Le Moulin d'Alotz is a one-star rated restaurant close to the Basque coast. The restaurant with a beautiful and romantic terrace is located in an old renovated mill.**

Le Moulin d'Alotz focuses on culture, nature and gastronomy. The chef de cuisine Benoît Sarthou cooks only with regional products and also pays particular attention that the dishes are consumed in a romantic atmosphere with special taste sensations.

The Moulin d'Alotz is equipped with a PALUX Topline kitchen. In consultation with our distributor ECS Pro Benoît Sarthou decided to choose PALUX because of the multifunctionality of all appliances.

Le Moulin d'Alotz  
Chemin Alotz Errota  
64200 Arcanges  
France

[www.moulindalotz.com](http://www.moulindalotz.com)



© Photos: [www.moulindalotz.com](http://www.moulindalotz.com)





## Les Avisés in Avize, France

**Les Avisés, a 19th century neoclassical château located in Avize, a village in the heart of the Champagne vineyards, was renovated and converted into a hotel-restaurant in 2011.**

The particularity of this establishment is its fusion with a wine-producing estate renowned for its production of Champagne. Les Avisés is an address that connoisseurs share and generally consider a shrine for the spirit of Champagne. The Chef Stéphane

Rossillon pays specific attention to local products and the dishes are prepared with lots of love and inventiveness. Together with our local distribution partner ECS Pro we equipped Les Avisés with a spacious PALUX Topline kitchen.

Les Avisés  
59, rue de Cramant  
51190 Avize  
France

[www.selosse-lesavises.com](http://www.selosse-lesavises.com)





## Meisenheimer Hof in Meisenheim, Germany

**The Meisenheimer Hof is located in a magnificent baroque building in the centre of the picturesque medieval town of Meisenheim since 1699.**

The wine hotel was remodeled in 2013. While looking for new kitchen technology that fulfils the high demands of the à la carte business, PALUX turned out to be the perfect partner. "I really liked the comprehensive and individual consulting, the

analysis of requirements and the tailor-made kitchen planning. With PALUX nothing is left to chance. All the equipment fulfils all demands of ergonomics, design, functionality and hygiene" says Markus Pape.

Meisenheimer Hof  
Obergasse 33  
55590 Meisenheim  
Germany

[www.meisenheimer-hof.de](http://www.meisenheimer-hof.de)





## Ratskeller in Leipzig, Germany

**The Ratskeller in Leipzig is without a doubt one of the most traditional restaurants of the trade fair city. The restaurant is located in the new city hall with all tourist attractions within walking distance.**

The 110th anniversary was celebrated in 2014. The owners and managing partners of Ratskeller are Ingo Winkler and Jan Woithan. The extraordinarily and rustic cellar ambience offers 7 rooms with a total of 700 seats for guests. The restaurant's

kitchen presents culinary delicacies made from recipes of the plain Saxon kitchen – no matter if you dine as a couple, if you hold private family celebrations or big events – the dishes will spoil you.

Ratskeller Leipzig  
Lotterstrasse 1  
04109 Leipzig  
Germany

[www.ratskeller-leipzig.de](http://www.ratskeller-leipzig.de)





## Restaurant 360° in Limburg an der Lahn, Germany

**Owner and kitchen chef Alexander Hohlwein attaches great importance to the use of regional products from own cultivation and regional farmers. Quality and taste are the top priorities.**

The dishes are cosmopolitan, transparent and offer a special experience of taste. High-quality wines from top producers and newcomers complement the range. The Restaurant 360° accommodates 80 guests. The meals are prepared with a new PALUX

Topline Twin-Go kitchen, supplemented by 2 PALUX Touch 'n' Steam SL. The guests have the opportunity to watch the action in the kitchen through three windows.

Restaurant 360°  
Bahnhofsplatz 1A  
65549 Limburg an der Lahn  
Germany

[www.restaurant360grad.de](http://www.restaurant360grad.de)





## Restaurant KUNO 1408 in Würzburg, Germany

**Michelin star chef Benedikt Faust spoils his guests with an extraordinary gourmet kitchen using regional and seasonal products.**

Numerous awards of well-known restaurant guides stand for best performances and high quality food. Especially the future-oriented kitchen planning and the solid and high quality workmanship and the powerful PALUX technology convinced

Benedikt Faust. "By using the new kitchen, the increasing daily workload is comfortably managed and we are able to cook high quality food."

Restaurant KUNO 1408  
Neubastrasse 7  
97070 Würzburg  
Germany

[www.restaurant-kuno.de](http://www.restaurant-kuno.de)





## The Kitchen at Bacchanalia in Singapore

**The kitchen at Bacchanalia is a one Michelin-starred restaurant situated in the heart of Singapore's trendy food enclave of Hong Kong Street, offering the ultimate immersive dining experience that redefines "eating out".**

The restaurant offers a new European style of food that is borne from classical European culinary techniques and traditions, remixed with the unique flavor of combinations that are global. Chef Ivan Brehm masterfully created global yet familiar flavors

in unexpected ways from the finest ingredients and products sustainably sourced from around the region. The menu reflects his philosophy, stays focused on the core ingredients and is simple in presentation.

**The Kitchen at Bacchanalia  
39 Hongkong Street  
Singapore 059678  
Singapore**

[www.bacchanalia.asia](http://www.bacchanalia.asia)





## Ash & Elm at InterContinental Singapore

**Boldly symbolic of wood-fire and glowing embers reduced from searing heat, Ash & Elm is a vibrant restaurant focused on European dining that embraces the spontaneity and energy of a brasserie.**

Set within a striking venue, Ash & Elm comprises three exciting culinary theatres including a charcuterie and cheese room, wood-fired oven and an open charcoal-grill kitchen. An open dining concept which brings culinary action to life, guests can

expect an interactive dining experience. For some time now, a PALUX Maître is the centre and also eye catcher in the kitchen. The PALUX Maître offers the greatest benefits in use with its solid construction and flush, hygienic surfaces.

Ash & Elm  
InterContinental Singapore  
80 Middle Road  
Singapore 188966  
Singapore

[www.ihg.com](http://www.ihg.com)





## Hotel Alpen Tesitin in Taisten/Welsberg, Italy/South Tyrol

**The Alpen Tesitin is a hideaway for enamored couples, a hot spot for peace seekers and wellness enthusiasts. Hannes Feichter transformed the former 2-star guesthouse, which he took over from his parents, into a 4-star Superior Hotel.**

The redefinition of the already existing PALUX kitchen delivered by Langebner Gastrosystem in Siebeneich has been part of the transformation: The new PALUX kitchen includes stations for preparation, a cooking island, a cold kitchen and a patis-

serie. The furniture program in the kitchen originates from the product series PALUX Ecoline and BistroLine Plus. The PALUX Topline Twin-Go cooking island, operable from both sides, is a powerful space saver and the heart of the kitchen.

Hotel Alpen Tesitin  
Unterrainerstrasse 22  
39035 Taisten/Welsberg  
Italy/South Tyrol

[www.alpentesitin.it](http://www.alpentesitin.it)





## Globus Pushkino & Yaroslavl in Russia

**Globus Pushkino is a hypermarket in Pushkino, Russia. Thereby, Globus considers the demands and needs of customers in the relevant region.**

All Globus markets offer high-quality products such as fresh meat from their own production. Also, the customers can choose between smoked and salted fish, semi-finished and finished products. All products are produced in own production sites.

PALUX has again been chosen as the partner for the kitchen technology and delivered 15 different serving counters with a total length of 60 meters. The serving counters are equipped with various cooling systems and BistroLine Plus appliances.

**Globus Pushkino  
Yaroslavskoye sh.  
Pushkino  
Moskovskaya oblast'  
Russia**

[www.globus.ru/stores/  
pushkino](http://www.globus.ru/stores/pushkino)





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MORE FREEDOM.  
MORE PASSION.

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*Die große Freiheit*

PALUX

EINFACH  
MACHEN



FIND MORE  
REFERENCES ON  
OUR WEBSITE

[WWW.PALUX.DE](http://WWW.PALUX.DE)

Note: On some pictures the protective equipment, which is mandatory by law, has been removed for photographing.



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