

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! ■



OUR SERVICES TOGETHER WITH OUR PARTNERS

DEMAND ANALYSIS AND CONSULTING

CONCEPTUAL DESIGN AND PLANNING

MANUFACTURING IN GERMANY

IMPLEMENTATION AND PROJECT MANAGEMENT

AFTER SALES

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.

TOP QUALITY MADE IN GERMANY.

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 experi-

ence, know-how and dedication into our work. This is reflected 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 Stemberg in Velbert-Neuiges, Germany

In Haus Stemberg, 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 Stemberg. 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 Stemberg
Kuhldahler Strasse 295
42553 Velbert-Neuiges
Germany**

www.haus-stemberg.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 "Bemberts 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



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. Beforehand, a substantial investment took place in order to offer the guests a lot of surprises and highlights.

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”. The Europa-Park relies on a broad variety of PALUX products from the Topline and ProfiLine series as well as Ecoline stainless steel furniture. One of the kitchens’ highlights is a PALUX Maître.

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

www.europapark.de



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



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



© Photos: 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 Rossil-

lon 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



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



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



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 two PALUX Touch 'n' Steam SL Combi Steamers. 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



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



Saxifraga Stub'n in Merano (Bolzano), Italy/South Tyrol

High above the rooftops of Merano the Saxifraga Stub'n is a popular excursion destination. On the terraces situated above the old town, guests can enjoy the panorama from the Texel group to the Dolomites – and South Tyrolean specialties from the PALUX kitchen.

The host family Markus and Raffaella Brunner serve exquisite, finest cuisine to their guests. At the beginning of 2017, our long-standing local partner, Langebner Gastosystem, completely renovated the kitchen. The planners faced major challenges, as the rooms offered limited

possibilities. They came up with a perfect solution after a planning phase of several weeks. A kitchen concept emerged that embodies the requirements of the up-scale cuisine of Chef Vincenzo Aiello and has a visually appealing ambience.

Saxifraga Stub'n
Family Brunner
Zenobergstrasse 33
39012 Merano (Bolzano)
Italy/South Tyrol

www.saxifraga.it



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. The focus is on the core ingredients and the menu is simple in presentation. To keep the

dining experience at the kitchen fresh and always exciting, the offerings base on seasonality and availability of the ingredients, ensuring that the diner continues to look forward to and returns to savour new offerings.

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

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



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)



FrischeParadies in Leipzig, Germany

The FrischeParadies (FreshParadise) celebrated its opening in December 2016 and is the address for delicacies in the Maximilian Street in Leipzig. The FrischeParadies is located inside the SELGROS market and is positioned in the premium segment in food retailing.

The Delicacies Bistro invites to try out the food directly on-site. Not only offers the FrischeParadies a wide variety of delicacies to their customers but also 50 seats that can be booked for cooking courses, workshops and book presentations with prominent chefs. The FrischeParadies is

equipped with a PALUX Maître, a variety of Ecoline furniture and single appliances. Operation Manager Thorsten Reichel decided to choose a PALUX kitchen because of the collaboration with Transgourmet and the short-term and flexible planning by PALUX.

**FrischeParadies Leipzig
Maximilianallee 5
04129 Leipzig
Germany**

[www.frischeparadies.de/
frischeparadies-maerkte/
leipzig.html](http://www.frischeparadies.de/frischeparadies-maerkte/leipzig.html)



MARC O'POLO STRANDCASINO' in Heringsdorf, Germany

The MARC O'POLO STRANDCASINO' Heringsdorf on the Baltic island of Usedom has a special concept and is definitely worth a visit. In the historical Strandcasino (Beach Casino) a unique combination of fashion, lifestyle and haute cuisine is offered.

Pier 14, the local franchise partner of MARC O'POLO, realized the first international Concept Store of MARC O'POLO in cooperation with the fashion brand. Casual lifestyle shopping is combined with haute cuisine, offering a culinary experience of its own on approximately

1.000 square meters with almost 70 seats inside and a spacious sun terrace in the outdoor area. Star Chef Tom Wickboldt is responsible for the culinary part and also relies on products from PALUX.

**MARC O'POLO
STRANDCASINO'
Kulmstraße 33 / Ecke
Strandpromenade
17424 Seebad Heringsdorf
Germany**

www.strandcasino-marc-o-polo.com/en



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PALUX

EINFACH
MACHEN



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OUR WEBSITE

WWW.PALUX.COM

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

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