

PRESS RELEASE

PALUX – for more creativity in the kitchen

Full-fledged Mini Kitchen SteamTeam and Live Cooking at INTERGASTRA

All a matter of preparation: PALUX presents smart kitchen solutions for plannable cooking and proven kitchen components at the INTERGASTRA 2020 in Stuttgart. From 15th to 19th February visitors can convince themselves of the system competence of the professional kitchen manufacturer in hall 5 at stand 5D31.

Anyone who works in the catering industry knows that planning is everything. Because in order to offer your guests a perfect culinary experience all the necessary steps have to be taken in the kitchen. PALUX has therefore set itself the task of optimising the processes in the kitchen. How this will look in practice will be demonstrated by the professional kitchen manufacturer at its trade fair stand at INTERGASTRA 2020: In front of the trade fair audience, PALUX chefs cook live on a PALUX stove and prove that with the right technology and individually coordinated processes, costs can be saved and work can be relaxed. "Our concept of time-shifted production enables chefs to prepare individual dishes or entire menus step by step, preserve them and finally vitalise them again. This enables them to work stress-free, unleash new creativity at the stove and effectively counter the shortage of trained staff. At INTERGASTRA trade fair visitors can experience first-hand how this works", says Torsten Hehner, Member of the Board of PALUX AG.

A team player in the kitchen

In addition to the live shows, PALUX presents numerous well-known kitchen components for plannable cooking at its trade fair stand. An unbeatable duo is the PALUX Pressure Steamer and the compact combi steamer Touch 'n' Steam SL in the sub-structure. As "SteamTeam" they form the smallest fully-fledged kitchen in the world - maximum performance on a space of less than 0.5 m².

The multifunctional premium kitchen line Top-line D is equipped with electronic control and digital display. Depending on the appliance – Induction Cooker, Vario Range, Vario Pan or Vario Cooker – chefs set the temperature to the exact degree or the output level in percent, thus achieving the best roasting and cooking results.



PALUX at the EuroShop

But PALUX also has another trade fair in February 2020. Almost parallel to INTERGASTRA, the professional kitchen manufacturer will be exhibiting for the first time at EuroShop in Düsseldorf from 16th to 20th February. At Stand E47 in Hall 14, PALUX will be presenting its services and concept solutions to the trade fair audience.

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PRESS RELEASE

PALUX

Die große Freiheit

Do you want to experience process-optimised concepts and complete kitchen solutions up close? Then visit PALUX in February 2020 at the INTERGASTRA and EuroShop.

Further information: www.palux.com

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Image Overview

PALUX_INTERNORGA_2019



At INTERGASTRA 2020, PALUX chefs will be cooking live on a PALUX stove.

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PALUX_SteamTeam_1



The PALUX Pressure Steamer and the compact combi steamer Touch 'n' Steam SL form the SteamTeam with a consistent user interface.

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PALUX_SteamTeam_2



The PALUX SteamTeam is the smallest fully-fledged kitchen in the world, on a space of only 0.5 m².

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PALUX_SteamTeam_3



The compact PALUX SteamTeam can be seen live in action at the INTERGASTRA 2020 booth.

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PALUX AG, founded in 1929 as a family business, is today one of the world's leading manufacturers of professional kitchen technology 'made in Germany'. The PALUX headquarter is located at Bad Mergentheim in Baden-Württemberg. About 300 employees develop, produce and sell tailor-made and user-friendly products starting with Combi-Steamers to Ranges and Complete Kitchens.

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PALUX_Topline_D



With the multifunctional, digitally designed premium kitchen line PALUX Topline D, chefs achieve the best cooking and frying results.

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PALUX_Topline_D_Vario_Range_800



The appliances of the Topline D kitchen line from PALUX are equipped with an electronic control and digital display.

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