

Hygienic and economical rinsing solutions

PALUX GSD 502: easy handling – new dishwasher GSD 502-TE-O

Whether porcelain, glasses or cutlery: The dishwashing machine series PALUX GSD 502 delivers consistently good cleaning results, works economically and optimises the processes in gastronomy, hotels and communal catering. A new machine for operation with osmosis water completes the model series.

The proper organisation of the dishwashing process is a decisive factor in the daily operations of restaurants, hotels and canteens. In order to organise the rinsing cycle optimally, PALUX offers the dishwashing machine series GSD 502 in four different versions. The appliances are powerful, economical and particularly user-friendly: they are easily accessible, so that they can be filled and emptied quickly. Their operating concept via an interactive display is also easy to understand – allowing



kitchen staff to act quickly and ensure a constant supply of hygienically clean dishes. The easy-to-use double-walled hood in all models reduces the noise level in the kitchen and the low heat emission saves energy.

"The most suitable dishwashing technique is an important prerequisite for a smooth routine in the kitchen. For perfect dishwashing organisation, we have dishwashers in the GSD 502 series that are precisely matched to the respective requirements", says Ralf Burger, Product Manager of PALUX AG. As far as construction and appearance are concerned, the four models GSD 502-N, -T, -TE and -TE-O are identical: housing and external dimensions do not differ, and the hoods as well as the operating displays have a unified design.

PALUX GSD 502-N: Entry-level model for the small gastronomy

The dishwashing machine PALUX GSD 502-N, available as push-through or corner model, is the starter model for small catering businesses. In order to clean soiled dishes even better, PALUX now launches the GSD 502-N in a technically optimised version. In addition to the three standard washing programmes (60, 90 and 180 seconds) and the self-cleaning function, it now has four special settings: a glass and a continuous programme, a cycle with low energy consumption and a washing programme for osmosis water.

Innovative and economical: the new GSD 502-TE-O hood-type dishwasher

The new PALUX GSD 502-TE-O has a vapour heat recovery system with a heat exchanger made of stainless steel. This makes the machine suitable for operation with demineralised and osmosis water. For the recovery, the PALUX top model uses the existing heat of the vapours and increases the



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temperature of the incoming fresh water by about 25 °C – this protects the environment, saves money and improves the indoor climate. The GSD 502-TE model also has an integrated vapour heat recovery system, with a copper heat exchanger.

The version PALUX GSD 502-T is based on the version GSD 502-N, but is additionally equipped with further special programmes as well as a lye and rinse pump, so that it works independently of the water pressure provided by the customer. The models GSD 502-T, -TE and -TE-O meet the requirements of the medium gastronomy.

PALUX GSD 502 models with eight special programmes

The three dishwashers are also technically state-of-the-art: they are equipped with three standard washing programmes (55, 90 and 180 seconds) and a self-cleaning feature. Eight special programmes – each for glass and cutlery, one intensive, one continuous and one thermal disinfection programme, an application with lower energy consumption, a water change programme and a washing programme for osmosis water – leave nothing to be desired in the dishwashing kitchen. The rotating rinsing system with specially developed washing nozzles also ensures the best cleaning results.

Economical dishwashers in the series PALUX GSD 502

In addition, the GSD 502-T, -TE and -TE-O models are particularly economical: they use up to 15 percent less water, energy and cleaning agents thanks to

- the all-round double-walled hood,
- the special detergent filter system,
- the rinse aid and detergent dosing devices installed as standard and
- the rinse aid and lye pump.

The internal tank heating ensures optimum rinsing temperatures. The built-in rinsing system makes the three units independent of the on-site water pressure, guarantees a constant rinse temperature and constant water consumption. The remaining time is shown on the display, so that the rinsing process is always visible until a signal tone indicates that the rinsing process has been completed. The rounded corners make it easy to clean the seamlessly deep-drawn tank interior.

PALUX offers suitable dishwashers for every area of application in gastronomy, hotels and communal catering: from the economical entry-level model GSD 502-N for smaller businesses to the powerful hood-type dishwashing machine GSD 502-T for medium-sized gastronomy to the ecologically innovative models GSD 502-TE with vapour heat recovery and GSD 502-TE-O with vapour heat recovery for operation with fully demineralised and osmosis water.

For medium and larger catering businesses, the PALUX GSC 600 hood-type dishwasher also delivers the best results even at high capacity. The PALUX GSC 700 hooded dishwashing machine is the perfect equipment to use in larger catering facilities. The PALUX GSC 400 series, available as a freestanding unit or as built-in models, are compact and powerful. The PALUX Glasswashing Machine GLE-T ensures clean and shiny glasses

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Image Overview

**PALUX_Dishwashing_Machine_GSD_502_
Double_walled_Hood**



The double-walled hood design of the dishwashing machine series PALUX GSD 502 reduces the noise level in the kitchen and the low heat emission saves costs.

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**PALUX_Dishwashing_Machine_GSD_502_
Rotating_Rinsing_System**



From a technical point of view, the dishwashers of the PALUX GSD 502 series are state-of-the-art and ensure best cleaning results with the rotating washing and rinsing system.

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**PALUX_Dishwashing_Machine_GSD_502_
TE-O_Vapour_Heat_Recovery**



The GSD 502-TE and GSD 502-TE-O dishwashing machines from PALUX effectively save costs and protect the environment because of the vapour heat recovery.

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**PALUX_Dishwashing_Machine_GSD_502_
Dish_Module_Height_465_mm**



The dishwashing machine series GSD 502 from PALUX always delivers consistently good cleaning results and optimises the work processes in gastronomy, hotel business and communal catering.

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PALUX_Dishwashing_Machine_GSD_502_T



The dishwashers of the series PALUX GSD 502 are economical, ecological and innovative. For a smooth organisation of the dishwashing area, they are available as corner or push-through models.

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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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