

## IMAGE OVERVIEW

### Ready to serve within minutes

**PALUX Hot Air appliance for defrosting and reheating – perfectly suited for community catering**

**Image Overview**

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**PALUX\_Menu\_Master\_8**



Regenerates eight individual portion trays in a matter of minutes: the compact PALUX Menu Master hot air thawing and regeneration appliance from the professional kitchen manufacturer PALUX AG. The PM 8 model has four insertion levels or three ½ GN insertion levels.

**PALUX\_Menu\_Master\_12**



The PALUX Menu Master hot air thawing and regeneration appliance prepares chilled and deep-frozen dishes in minutes, ready to serve. The PM 12 model offers six insertion levels or four ½ GN insertion levels.

**PALUX\_Menu\_Master\_18**



From professionals, for professionals: The PALUX Menu Master hot air thawing and regeneration appliance saves time and money in community and social catering. The PM 18 model has nine insertion levels or six ½ GN insertion levels.

**PALUX\_Menu\_Master\_28**



The PALUX Menu Master hot air thawing and regeneration appliance is an efficient helper in everyday kitchen work. The PM 28 model has seven insertion levels or six ½ GN insertion levels.

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### **PALUX\_Menu\_Master\_40**



The PALUX Menu Master hot air thawing and regeneration appliance thaws up to 40 single portion trays, warms and heats them. The PM 40 model offers ten insertion levels or seven 1/1 GN insertion levels.

### **PALUX\_Menu\_Master\_54**



Thanks to the rear-ventilated glass door, the new PALUX Menu Master hot air thawing and regeneration appliance emits very little heat. The PM 54 model has nine insertion levels or seven 1/1 GN insertion levels.

### **PALUX\_Menu\_Master\_72**



The hot air thawing and regeneration unit PALUX Menu Master is ideal for large-scale catering. Up to 72 individual portion trays can be defrosted, warmed up and heated. The PM 72 model has 12 insertion levels or ten 1/1 GN insertion levels.

### **PALUX\_Menu\_Master\_114**



Defrosting and heating 114 single portion trays is a snap for the capacity wonder PALUX Menu Master PM 114. The model PM 114 offers 19 insertion levels or 20 1/1 GN insertion levels.