

PRESS RELEASE

Ready to serve within minutes

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

From professionals, for professionals: The hot air thawing and regeneration appliance PALUX Menu Master prepares portion trays with cooled and deep-frozen dishes ready to serve in minutes.



More and more social and communal catering operators rely on pre-produced meals in practical portion trays. The right regenerating technology is a must if you want to transform frozen and preserved food into ready-to-serve dishes quickly and efficiently, yet gently. For this purpose, the professional kitchen manufacturer has developed the PALUX Menu Master hot air thawing and regeneration appliance, which incorporates proven PALUX technology: the glass door is rear-ventilated so that

it emits only minimal heat. The high-quality cooking chamber is absolutely leak proof and equipped with ventilation for vapours and steam.

PALUX Menu Master is available in eight powerful models and thus meets all kitchen requirements: from eight single portion trays made of aluminium or plastic and four insertion levels in the compact PM 8 appliance to 114 single portion trays and 19 insertion levels in the capacity wonder PM 114, every company will find a tailor-made solution for its requirements..

The advantages of the PALUX Menu Master at a glance:

- device for thawing, warming and heating food
- individual temperature and time setting
- back-ventilated glass door for minimal heat radiation
- leak proof cooking chamber with ventilation for vapours and steam

Further information:

www.palux.com

Further Information:

PALUX Aktiengesellschaft
Marketing
Wilhelm-Frank-Straße 36
97980 Bad Mergentheim
Phone: +49 7931 550
info@palux.de
www.palux.com

Press Contact:

WEIGANG PRO GmbH
Nicole Stadtmüller
Beethovenstraße 1a
D-97080 Würzburg
Phone: +49 931 355 15 41
nst@weingang-pro.de
www.weingang-pro.de