

**PALUX**

BY EURO CATERING



# Kitchens with Concept

Bespoke and modular kitchens  
created for the way you work

“

Installing a new Palux kitchen has  
changed the way we work, everything is  
so easy and the results are beyond our  
expectations!

”





**PALUX**

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## Kitchens with Concept

Building a new kitchen or re-structuring an existing one is a complex task and has a considerable impact on the operational and financial running of a business. The PALUX range from Euro Catering is known for its high quality products, its impressive and comprehensive system know how and its contracting excellence in the planning and execution of projects.

Available as bespoke or modular ranges, there is a Palux solution for every business, whether it's a small front of house kitchen or a large industrial kitchen facility, no matter how large or small, each project is handled with the same care and commitment.

“ Experience  
PALUX quality  
cooking for yourself  
by visiting our  
working kitchen. ”

## A solution to suit, however you work

The efficiency of the kitchen concept and the business cost and subsequent operating costs are crucial to any owner/operator. Our primary objective is to help our customers choose the right kitchen system for their needs and also reduce their costs. Other considerations such as creating ergonomic work processes and spaces and producing environmentally friendly equipment are also part of every kitchen we provide.

With all these considerations in mind the Palux kitchen systems offer the perfect mix of flexibility and choice providing you with the workspace you need to fit your budget.

### The PALUX Range consists of:

- **MAITRE - TOP SYSTEM**  
A bespoke heavy duty solution that's made to measure around how you operate now and into the future.
- **PROFILE**  
A heavy duty modular solutions enabling larger operators a greater level of flexibility.
- **TOPLINE**  
A great heavy duty modular solution using a unique Palux system of independent components for cooking and storage within your kitchen.
- **TOPLINE TWIN GO**  
Utilising the Topline system this line is perfect for smaller kitchens. Can be provided as an island solution but still providing the same flexibility, quality and strength as the Topline range.
- **FUNCTION LINE**  
A floor standing modular kitchen solution that's ideal for smaller operators. The units can be used back to back or against the wall - a great high quality, medium duty solution.
- **BISTRO LINE AND BISTRO LINE+**  
The Bistro Line is a modular system which provides a large selection of base units for flexibility whilst the Bistro Line+ provides drop in components to be added to a bespoke single piece worktop. Both are ideal for smaller, lighter duty operations.

### Smart Technology and Economy

So now you know that Palux provide flexible options to suit all requirements, but what else makes Palux such a great choice for the catering professional?



\*Digital electric temperature controls.

Palux have combined their years of industry experience with the latest cooking technology and innovation to provide a market leading kitchen solution that really is second to none. Using Induction cooking, available in boiling tops, and Vario pan multi cookers they guarantee fast and efficient performance. With Induction cooking - 90% of the energy is transferred directly to the pan, compared to 50% with gas, resulting in fast heat up times and reduced energy usage.

### Energy Optimisation

All Palux electrical appliances can be fitted with energy optimisation technology linked into computer energy efficiency software to control energy consumption. So all that's left is to decide which of the Palux range will work best in your kitchen. Let's get cooking!

\*Digital electric temperature control option with an accuracy of +/- 1°C on CNS Vario Range, Multi Cooker, Vario Pan and Induction Hobs.



## ❖ PALUX Maitre

INDIVIDUAL, TAILOR MADE SOLUTIONS

The Maitre System is a premium product line by Palux. Manufactured with a seamless 4mm thick, one piece top, with reinforced sections underneath - the system is created for your kitchen with drop-in or weld-in appliances.



## ❖ MAITRE LINE - FEATURES



1. 4mm reinforced top gives the operator a heavy duty and durable working surface.



2. Integrated fridge drawers option can be positioned under many types of cooking appliance.



3. H2 Hygienic finish ensuring an easy-to-clean base unit for operators.



4. Induction Options include Wok cooker for a variety for cuisine options.



5. Infinite variety of cooking suite sizes including dual sided controls for narrow island configuration.



6. Colour options available - from just front fascia panel to whole base unit. Choose from RAL colours.

## ❖ A BESPOKE COOKING LINE THAT'S ECONOMY AND ELEGANCE COMBINED

**The Maitre range is the perfect custom made solution. Attractive and innovative design is combined with the highest quality construction and energy saving technology.**

A large range of base units are available, including refrigerated, heated, ambient, drawers – maximising localised storage.

- Versatile equipment - highly flexible, allows you to change modules to suit future cooking requirements
- Multi functional appliances ensure chefs can work with maximum efficiency
- Sloping front control panel allows easy viewing/access to controls

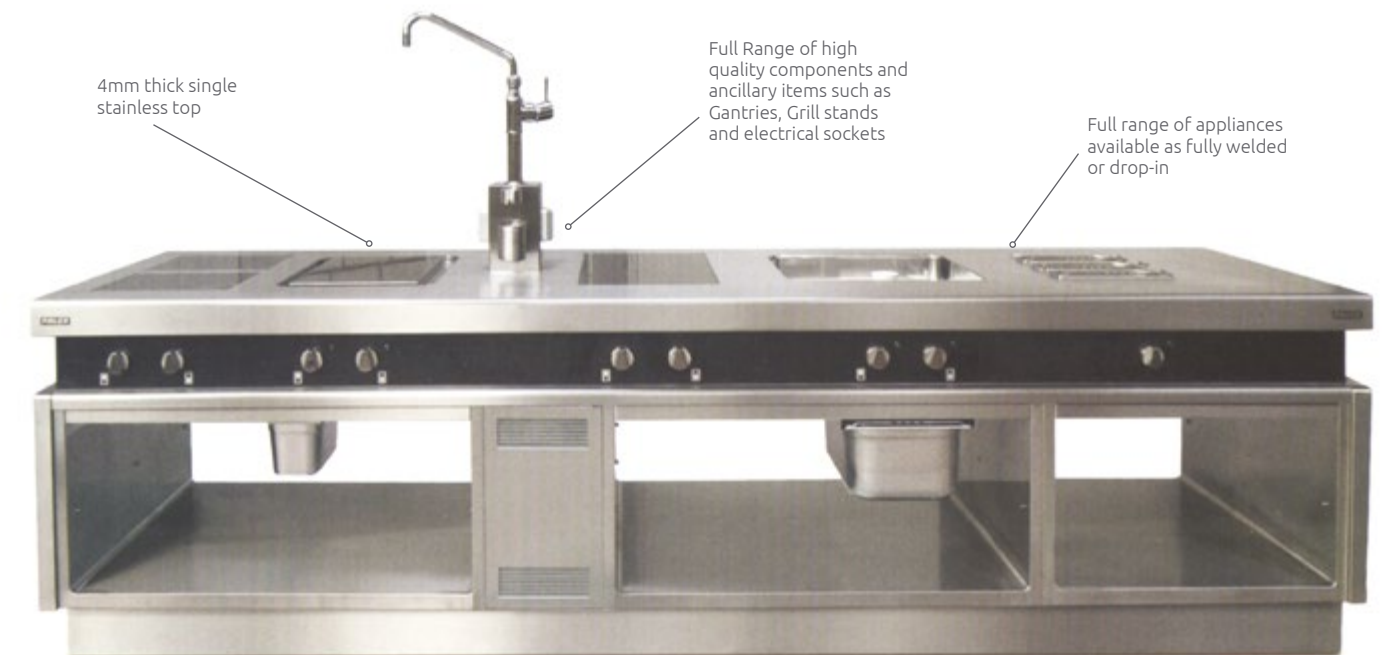
- Meticulous hygiene – due to it's one piece top and can be supplied with H3 hygiene base units with radiused corners
- Productivity is improved due to ergonomically designed equipment
- Maximum economy as a result of energy saving systems and minimal heat radiation
- Can be supplied with custom painted front panels in a variety of RAL colours

### THE PALUX MAITRE PRODUCT RANGE

- Deep Fat Fryers
- Chip Scuttle
- Bain-Marie
- Vario Cooker
- Bratt Pans
- Multi Pan
- Induction Vario Pan
- Grill Pan
- Gas Ranges
- Induction Boiling Tops
- Solid Top Ranges
- Plancha Ranges
- Baking Ovens
- Ceramic Hobs
- Heated, ambient or refrigerated base units

“ **This system answered all our needs. The kitchen works so well and looks great too.** ”

## ❖ MAITRE LINE - THE ONE PIECE SOLUTION



❖ To view the full Maitre Line range please contact the office or visit our website at [www.euro-catering.co.uk](http://www.euro-catering.co.uk)



# PALUX ProfiLine 900 SERIES

THE HIGH VOLUME MODULAR SYSTEM

The new heavy duty line of equipment designed for high volume production. A modular line of equipment available as line or block installation. Powerful performance guaranteed.



## PROFILINE - OPTIONS



### Deep Fat Fryer

For baking and frying meat, fish, potatoes and vegetables.



### Bain Marie

Keeps food and side dishes hot. Available in various options.



### Cooker / Pasta Cooker

Truly versatile for cooking, boiling, poaching, braising and keeping hot.



### Pan

Multifunctional for frying, roasting and steaming small portions.



### Griddle Plate

Various options available for roasting and grilling meat to perfection.



### Ranges

Ceramic, Electric, Gas or Induction Ranges - whichever works best for you.



### Tilting Pan

Great as extra work space and food storage.

To view the full ProfiLine range please contact the office or visit our website at [www.euro-catering.co.uk](http://www.euro-catering.co.uk)

## A NEW GENERATION FOR HIGH VOLUME PRODUCTION

The ProfiLine from Palux has been created to be a flexible, modular system that combines maximum functionality with ergonomics and hygiene features and design. It also provides heavy duty output with reliability and features that use state of the art technology. Available for gas or electrical operation.

- Assembly as block or line installation
- Unique connection system in 50, 100 or 150mm width
- A large range of powerful electrical or gas heating components
- Easy to use controls and programmes
- Hygienic open base cabinets
- Large range of intuitive digital displays
- Superb quality and craftsmanship throughout the range
- Installed on height adjustable feet or plinth
- Wide range of accessories available

### THE PALUX PROFILINE PRODUCT RANGE

- Deep Fat Fryers
- Bain-Marie
- Vario Cooker
- Bratt Pans
- Multi Pan
- Induction Vario Pan
- Grill Pan
- Gas Ranges
- Induction Boiling Tops
- Solid Top Ranges
- Plancha Ranges
- Baking Ovens
- Ceramic Hobs
- Heated, ambient or refrigerated base units

“ We needed a kitchen that would enable us to grow. The ProfiLine has given us so many options. ”





# • PALUX TopLine 800 SERIES

## THE CONCEPT MODULAR SYSTEM

This is a truly versatile modular system that can be clamped together to suit your kitchen space. Totally functional and built around you.



## • TOPLINE - OPTIONS



1. Water tight "sure seal" system between units ensures 100% seal and gives the operator the option to reconfigure their cooksuite in the future if required.



2. Refrigerated drawers as a base unit can be put under almost any Topline appliance including induction hobs!



3. Oil pump filtration option with fryers gives an operator the opportunity to save up to 50% on oil consumption and reduce handling.



4. Front Fascia option of Black or White to enhance the design of your kitchen environment.



5. Large Range of appliances including the Vario Range that accepts pans as well as allows contact cooking.



6. Digital electric temperature control option with an accuracy of  $\pm 1^\circ\text{C}$  on CNS Vario Range, Multi Cooker, Vario Pan and Induction Hobs.

## • A STYLISH, MODULAR SYSTEM AND A SAFE INVESTMENT

The TopLine system range provides economic solutions for dedicated professionals. Even the most demanding kitchen output can be catered for by the TopLine system with its diverse range of appliances and its clever fitting system which enables you to choose bases and top options separately whilst working as an island or against a wall.

- Assembly as block or line installation
- Unique connection system in 50, 100 or 150mm length
- A large range of powerful electrical or gas heating components
- Easy to use controls and programmes
- Hygienic open base cabinets
- Large range of intuitive digital displays
- Superb quality and craftsmanship throughout the range
- Installed on height adjustable feet or plinth
- Wide range of accessories available

### THE PALUX TOPLINE PRODUCT RANGE

- Deep Fat Fryers
- Bain-Marie
- Vario Cooker
- Bratt Pans
- Multi Pan
- Induction Vario Pan
- Grill Pan
- Gas Ranges
- Induction Boiling Tops
- Solid Top Ranges
- Plancha Ranges
- Baking Ovens
- Ceramic Hobs
- Heated, ambient or refrigerated base units

“The unique fitting system gives so many possibilities and configurations”



## • TOPLINE - IN ACTION

### German Gymnasium

The German Gymnasium at Kings Cross, London caters for up to 1400 diners daily. The Executive Chef at D & D restaurants wanted durable equipment to cope with the heavy demand, as well as being able to work from mobile cooking blocks with refrigerated drawer bases that could be moved easily for the cleaning staff.

By including pumped filtration in their fryers the oil consumption has been reduced dramatically.



# PALUX TopLine Twingo

SPACE SAVING ISLAND SYSTEM

835mm wide dual sided - this compact island system ensures maximum kitchen output from a very small area.



## Space saving, Flexible & Multifunctional

Many modern restaurants are looking to increase the size of the dining area at the expense of the kitchen footprint. The Topline Twingo gives an operator the opportunity to maximise their kitchen workspace by incorporating a dual sided cooking island at a depth of just 835mm.

The Palux connection system ensures clean lines and with appliances such as the Vario Pan and Vario Range, with their multi-functionality, it gives a multitude of menu items to be offered. This ability to incorporate hard working diverse equipment into a smaller space enables operators to have the best of both worlds without impacting on quality or convenience.

“The flexibility of our new kitchen is great - it's made everything so much easier, we couldn't be happier!”

## A STYLISH, MODULAR SYSTEM AND A SAFE INVESTMENT

The TopLine Twingo system is perfect for smaller kitchens where space is at a premium as both sides of this island design system can be used simultaneously. The units themselves are only 835mm deep but are still constructed to the same high standard as all the Palux range and still give the same high output production standards as the other Palux systems.

### THE PALUX TOPLINE TWINGO RANGE

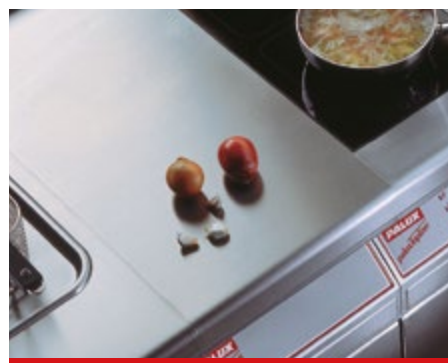
- Deep Fat Fryers
- Chip Scuttle
- Bain-Marie
- Vario Cooker
- Multi Pan
- Grill Pan
- Induction Boiling Tops
- Gas Ranges
- Solid Top Ranges / Plancha
- Baking Ovens
- Ceramic Hobs
- Heated, or ambient base units

## TOPLINE TWINGO - IN ACTION

The Three Swans - Market Harborough



Part of the Coaching Inn Group, The Three Swans was the first of their sites to incorporate Palux into the kitchen format and is now being rolled out as the standard for the group. A narrow island with dual sided control was what they were looking for - particularly with many of their sites, like the Three Swans, being listed buildings and having restrictions on space availability.



Flush, almost seamless surface with the unique connection system.



Chrome Nickel finish vario range for panwork and contact cooking.



Highly efficient induction tops, saving up to 80% on energy and keeping the kitchen cooler.



# • PALUX FunctionLine 800 SERIES

## MODULAR AND ADAPTABLE

This system is truly functional with individual components that combine to create the perfect kitchen.



## • FUNCTIONALITY ALL THE WAY ACROSS THE LINE

The FunctionLine from Palux has been created to be a flexible, modular system that combines maximum functionality with ergonomics and hygiene features and design. It can be used back to back or up against a wall so making it ideal for many different environments.

- **Functional technology** - powerful free-standing units, energy saving, ergonomic, safe and easy to handle
- **Multifunctional units** flexible enough to be used for different methods of preparation and usable around the clock to improve kitchen output
- **Super hygienic** with easy to clean units and an established and tested patented connecting system
- **Simple to plan** - easy to assemble with the flexibility of adding or removing units
- **Wide range** of different equipment options which are easy to combine
- **Top quality craftsmanship** all units made from stainless steel
- **Maximum economy** as a result of energy saving systems and minimum heat radiation from the units.

### THE PALUX FUNCTIONLINE PRODUCT RANGE

- Deep Fat Fryers
- Bain-Marie
- Vario Cooker
- Bratt Pans
- Multi Pan
- Induction Vario Pan
- Grill Pan
- Gas Ranges
- Induction Boiling Tops
- Solid Top Ranges
- Plancha Ranges
- Baking Ovens
- Ceramic Hobs

“ We wanted a kitchen that worked for us - we didn't expect it to look so good as well! ”

## • FUNCTIONLINE - OPTIONS



**Deep Fat Fryer**  
For frying meat, fish, potatoes and vegetables.



**Bain Marie**  
Keeps food hot. Available in various options.



**Cooker / Pasta Cooker**  
Truly versatile for cooking, boiling, poaching, braising and keeping hot.



**Pan**  
Multifunctional for frying, poaching, braising and griddling.



**Induction Range**  
Various options available for pan work of all descriptions.



**Ranges**  
Ceramic, Electric, Gas or Induction Ranges - whichever works best for you.



**Pan Plus**  
Perfect for volume cooking.

• To view the full FunctionLine range please contact the office or visit our website at [www.euro-catering.co.uk](http://www.euro-catering.co.uk)

## • FUNCTIONLINE - IN ACTION

The George, Great Oxenden



Set in South Leicestershire, The George is a busy restaurant dating from the 16th Century.

It offers a seasonal menu so when fitting out their kitchen they wanted a wall sited cooking suite that was not only durable but had multifunctional kit that would adapt well to the seasonal changes in the menu.

The Vario Range gave the chef the option to cook with pans as well as contact cook with items such as fish and steaks on the same surface due to the 4 independently controlled cooking zones. These could be regulated between 90 and 380°C. Having the Vario Pan gave them the ability to poach eggs for breakfast or flip a burger at lunchtime.

• To view the full FunctionLine range please contact the office or visit our website at [www.euro-catering.co.uk](http://www.euro-catering.co.uk)



# PALUX BistroLine

650 SERIES

THE PERFECT FIT

Base units form the foundations of this system enabling you to pick the elements you need on top.



“ The compact, powerful and flexible system ”

## A NEW GENERATION FOR HIGH VOLUME PRODUCTION

The BistroLine from Palux has been created to be a flexible, modular system that combines maximum functionality with ergonomics and hygiene features and design. It can be used back to back or up against a wall so making it ideal for many different environments.

- Comprehensive range of appliances in any combination for all methods of cooking - from grilling, roasting and boiling to frying and keeping food warm
- Flexibility due to it's modular design and compact dimensions in grid widths of 400mm and 600mm
- Maximum efficiency thanks to powerful, multifunctional, energy saving appliances
- Smooth working surfaces with seamless tops for maximum hygiene and easy cleaning
- Easy to use controls
- High quality stainless steel finish throughout combined with durability and strength
- Energy efficient as a result of minimum heat emission, energy saving technology and easy to use equipment

### THE PALUX BISTROLINE PRODUCT RANGE

- Deep Fat Fryers
- Bain-Marie
- Vario Cooker
- Vario Pan
- Grill Pan
- Gas Hobs
- Induction Boiling Tops
- Ceramic Hobs
- Standard or Refrigerated Base Units



## BISTROLINE - OPTIONS



**Multifunctional Pan**  
For roasting, stewing, steaming and braising.



**Dual Fryer**  
For healthy low fat frying.



**Gas Grill**  
For grilling and frying.



**Bain Marie**  
For keeping food warm.



**2 Burner Gas Range**  
For cooking and roasting.



**Induction Range**  
For cooking and roasting.



**Wok Induction**  
For healthy cooking.



**Griddle Plate**  
For roasting and grilling.



**Steak Grill**  
For grilling and roasting.



**Cooker**  
For boiling, slow-cooking and keeping food warm.



**Gas Lava Rock Grill**  
For grilling and frying.



**Half Ribbed Griddle**  
Great for combination cooking.



# ❖ PALUX BistroLine Plus

## ADAPTABLE SOLID TOP SOLUTION

A drop-in solution for busy kitchens that works against a wall or free-standing. Starting at 700mm depth this system is designed to fit your needs.



## ❖ BISTROLINE PLUS - FEATURES



1. Drop in elements to the seamless one piece stainless steel top.



2. A perfect solution for front of house and buffet style serving solutions.



3. High quality stainless steel finish with radiused corners and edges. Huge range of appliances and options available.



4. Many options for base units - from refrigerated drawers to cabinets.

## ❖ A PRACTICAL SOLUTION THAT'S COMPACT, POWERFUL AND EFFICIENT

**The BistroLine Plus range is the perfect custom made solution. Attractive and innovative design is combined with the highest quality construction and energy saving technology.**

- A tailor-made solution that allows the client to select an array of Palux drop-in appliances to be built into the worktop size of their choosing. The one piece top enables a flush, hygienic finish
- Starting at 700mm depth the worktop can be made to any dimension and even have a granite finish if so desired
- A whole host of base unit options from integral refrigerated drawers to 3 sided base units with H2 finish
- Ancillary items such as goose neck taps and shelving can easily be supplied as part of a complete package

### THE PALUX BISTROLINE PLUS RANGE

- Deep Fat Fryers
- Chip Scuttle
- Bain-Marie
- Vario Cooker
- Vario Pan
- Grill Pan
- Gas Ranges
- Induction Boiling Tops
- Plancha Ranges
- Ceramic Hobs
- Heated, Ambient or Refrigerated Base Units

“ **This system answered all our needs. The kitchen works so well and looks great too.** ”

## ❖ BISTROLINE PLUS - IN ACTION

Bakkavor - London W1



## BAKKAVOR

When Bakkavor, a ready-made meals supplier to supermarkets, wanted to open their office in London's West End, they wanted a cooksuite that would impress their clientele.

As well as wanting industrial duty without the industrial look - the challenge was to provide a cooking island with the granite finish of their choice. Palux were able to produce all the requirements, including a gas powered wok to an exquisite looking piece of equipment.



## PALUX PRESSURE STEAMER - TOUCHSCREEN PROGRAMMABLE CONTROLS



**NEW  
MODEL**

### This is the fastest PALUX Pressure Steamer ever made

This Palux Pressure steamer is Ideal in both A-La Carte restaurants as well as volume operations. It reduces cooking times by up to 70%, retains colour, vitamins and minerals, during the steaming process, resulting in healthy full flavoured foods. Pressure steamers can blanch, poach, pasteurise, regenerate as well as steam.

#### FEATURES

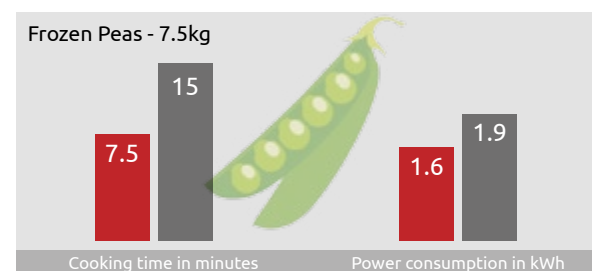
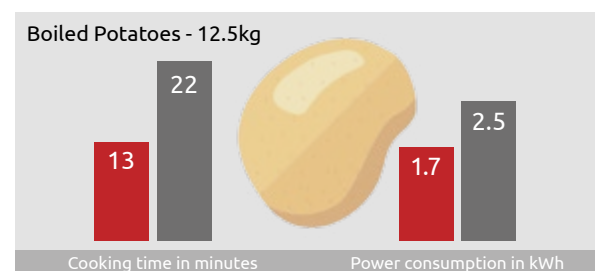
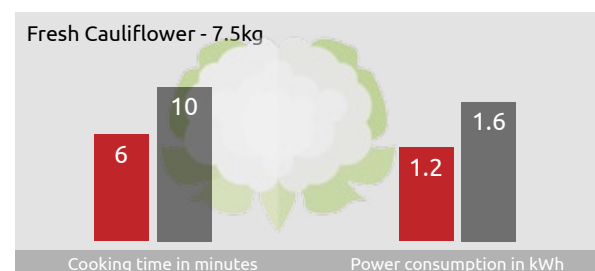
- Capacity - 3 trays 1/1gn 65mm deep
- Cook on demand - due to fast cooking times food can be cooked when ordered which helps to reduce food waste
- Energy saving - 16kw power but with high output - up to 560 portions of veg/hour - 150 grams in weight
- Touch screen controls - Programmable controls and Manual use - up to 200 programs can be stored with 8 phases of cooking in each program
- Favourites menu for quick and easy recipe selection
- LED Displays - shows temperature, time and pressure
- Precise entering of temperature from 50 - 119°C
- Low temperature from 50 - 97°C at zero pressure makes it ideal for cooking delicate products such as fish etc
- Pressure cooking up to 1 bar from 97 - 119°C in increments of .25 bar every 5°C
- AQA - automatic quantity adjustment for automatic setting of the cooking time to the quantity of food loaded
- Integrated heat recovery - by using exhaust and condensate
- Core temperature sensor for perfect cooking results - ideal for Sous Vide
- Pre-selection of time - up to 24 hours in advance allows automatic switching on/off and overnight cooking
- Integrated water softener - with automatic water hardness adjustment preserves the durability of the pressure steamer
- Double walled heavy duty door with secure door lock
- Supplied with Air vent funnel and Condensate drainage hose
- Can be supplied with optional stand, pressure reducer with gauge

cooking  
times reduced  
by up to  
**50%**

Model - All Electric	Dimensions	Power	Stand with tray slide
952520 - 3 x 1/1gn	630w 855d 756h	16kw - 415v	959391

### Comparisons between the PALUX Pressure Steamer and the Combi Steamer

■ Palux Pressure Steamer ■ Combi Steamer 6 x 1/1



## PALUX 'MAXI' RANGE Electric combi (touch screen controls)



#### FEATURES

- Oven will accept a choice of shelves - 1/1gn, 2/1gn, 600 x 400mm Euronorm and Maxitray - 530 x 570mm
- Fitted with touch screen programmable controls with recipe cookbook included
- 3 phases of cooking available
- Fitted with automatic powder wash system with a choice of 5 wash cycles
- Cooking modes - Hot air Convection 30 - 250°C, Steaming 30 - 130°C gentle - active or timed, Hot air convection + steam, Regeneration 30 - 250°C
- PrimaClima control - active humidification and dehumidification of the cooking chamber
- Temp-active control - preheating and cooling of the oven, with fast oven cool down option
- E/2 energy saving - allows you to reduce the power being used by 50%, ideal if you are only cooking 1 rack of food
- 5 speed cooking fan with automatic fan reverser - giving even cooking
- Fitted with multi point core probe as standard
- Fitted with 1 minute to 24 hour timer - with pre selection of start or end time on cooking cycles
- 3 ply safety glass door and front of oven reduces heat loss, reducing energy consumption
- High grade 304 stainless steel interior and exterior with radiused corners for easy cleaning and removable oven racks
- 12 volt halogen Interior light
- Shelves supplied as an option
- Fitted with USB port for quick software upgrades
- Must be fitted with a water treatment system
- Closed wash system
- Heat exchanger - pre heats incoming water

Model - All Electric	Dimensions	Power	Stand with tray slide	Options
PA611QL-W - 7 rack	980w 795d 840h	11kw - 415v	PAST611QL	• Integrated condense canopy • Stacking kit
PA1011QL-W - 11 rack	980w 795d 1120h	17.5kw - 415v	PAST1011QL	



5 speed auto reversing fan - ideal for bakery



Powder wash system included



Multi point core probe



## PALUX SLIMLINE ELECTRIC COMBI'S



550mm wide

There is no need to reduce the capacity of a combi steamer oven if the space available points you down the avenue of choosing the space saving slimline. These oven's from Palux are available in 6 & 10 off 1/1GN capacity and an even smaller 6 off 2/3GN capacity. All with a width of 550mm.



Touch screen controls

### FEATURES

- Capacity of 6 & 10 off 1/1GN Trays and 6 off 2/3GN Trays
- Fitted with touch screen programmable controls and phase cooking option
- Integrated wash system with powdered detergent for ease of handling
- Multiple cooking modes: Convection, Steam, Combination and Regeneration
- PrimaClima™ Control giving active humidification and dehumidification of cooking chamber
- Temp-Active control – automatic preheat and cooling of oven chamber before cooking cycle with rapid cool down option
- E/2 energy saving – automatically adjusts the power consumption according to volume being cooked
- 5 speed fan with auto reverse offering to give outstandingly even cook results
- Fitted with core temperature probe and hand shower as standard
- 3 ply rigid safety glass door giving durability and minimises heat loss from the chamber
- USB port for simple uploading of pre-set programmes

Model - All Electric	Dimensions	Power
<b>6235L - 6 x 2/3gn</b>	550w 629d 764h	3.8/6.3kw - 230 or 415v
<b>6115L - 6 x 1/1gn</b>	550w 809d 764h	8.6kw - 415v
<b>10115L - 10 x 1/1gn</b>	550w 800d 1004h	11kw - 415v

### Options

- Integrated condense canopy
- Stand with runners
- Black Edition



5 speed auto reversing fan - ideal for bakery



Powder wash system included



Multi point core probe

## PALUX RISE AND FALL ENERGY SAVING SALAMANDERS



C-Plus Controller option



Black Edition

### FEATURES

- 1/1GN grill area for trays or individual plates
- Manual or Automatic heat engagement with rapid heat up of 8 seconds!
- Automatic heat up via plate detection in base so only using energy on demand giving huge potential savings
- Three Sided grill head handle with height adjustment from 166mm down to 73mm from grill area surface to give intense heating and browning of foods when required
- Four heating options – full heating, left or right element only and hot hold
- Wall mounting kit as well as thermal base shield available as an option
- C- option or C-Plus option with digital control

Model - All Electric	Dimensions	Power
<b>Vario Lift C - 878381</b>	600w 480/520d 445h	4.6kw - 415v
<b>Vario Lift C Black Edition - 878352</b>	600w 480/520d 445h	4.6kw - 415v
<b>Vario Lift C Plus - 956813</b>	600w 480/520d 445h	4.6kw - 415v
<b>Vario Lift C Plus Black Edition - 887353</b>	600w 480/520d 445h	4.6kw - 415v



The Hi-Performance Frystar fryers have been developed with the key word being "performance". To ensure efficiency and excellent heat recovery Palux fryers are engineered to operate at a decent KW to Tank capacity ratio. The unique oval shaped element also ensure maximum heat transfer efficiency into the fry tank.

Palux have a legacy of installed sites across the UK with a product that performs in some of the most demanding locations. Time and again we receive credit from the operators using it knowing that their chefs will be able to produce the quality of food their customers expect.

## PALUX FRYSTAR PLUS - HIGH OUTPUT ELECTRIC FRYERS



**Frystar Plus - options**  
Supplied as Floor mounted or optional "E" built-in version.



**Frystar Plus A**  
200mm wide.



**Frystar Plus B**  
300mm wide.



**Frystar Plus C**  
400mm wide.



**Frystar Plus D**  
400mm wide plus version shown with oil pump and basket lift options.

### FEATURES

- Assembly as block or line installation
- Unique connection system in 50, 100 or 150mm width
- A large range of powerful electrical or gas heating components
- Easy to use controls and programmes
- Hygienic open base cabinets
- Large range of intuitive digital displays
- Superb quality and craftsmanship throughout the range A Melt Cycle pulses the heat into the oil on heat up to prolong it's life.
- One piece fry tank with coved interior and swivel element ensures an easier-to-clean and access
- Flat/Oval element profile gives better element contact with the oil making the fryer more energy efficient with rapid recovery times.
- Option of basket lift and/or oil pumped filtration ensures minimum oil handling and quicker filtration. This filtration could save up to 50% on oil consumption!
- Also available as drop-in unit

Model - All Electric	Dimensions	Capacity / Power
<b>Frystar A</b>	200w 650d 900h	8Ltr / 8 or 9.5kw
<b>Frystar B</b>	300w 650d 900h	13Ltr / 13kw
<b>Frystar C</b>	400w 650d 900h	16Ltr / 16 or 19kw
<b>Frystar D</b>	400w 650d 900h	2 x 8Ltr / 16 or 19kw



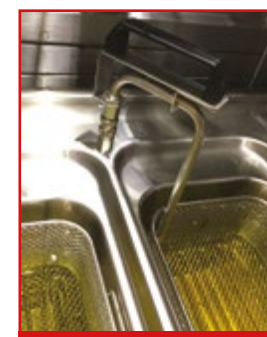
**Frystar Plus D**  
Has independently controlled twin tanks.



Swivel element and one piece, covered fry tank.



Digital controller with temperature and countdown display.



Pumped oil filtration helps to maintain oil quality.

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