



# Phoeniks

i n n o v a t i v e   k i t c h e n   s o l u t i o n s



At Phoeniks our philosophy is simple. We choose the best in European commercial kitchen appliances, partner with leaders in kitchen design and strive for outstanding service in everything we do. This approach has enabled Phoeniks to work with some of the most respected names in hospitality, installing and managing commercial kitchen projects Australia wide.



# philosophy

Founded in 2008, Phoeniks is an innovative catering equipment company delivering unmatched service to chefs Australia wide. Built from years of experience working alongside some of the world's top hospitality and foodservice brands, Phoeniks has firmly established itself as a trusted supplier with a dedicated team at the helm.

Specialising in premium European commercial kitchen equipment, Phoeniks has become the go-to supplier for durable and extremely reliable kitchen equipment in Australia.





Phoenix is a leading distributor of catering equipment throughout Australia, aligning ourselves with only the best brands Europe has to offer. We take pride in our large product range that gives commercial kitchens around Australia a competitive edge.

Our nationwide partner network and commitment to customer service allows us to collaborate with leading chefs and restaurateurs nationwide on the planning, implementation and project management of commercial kitchen projects of any size. We remain at the forefront of commercial kitchen technology so we can bring the latest European innovations to Australian chefs.

We understand the importance of having products you can depend on so all Phoenix products come with a free, 2 year guarantee as standard, covering parts and labour. All MKN Combi Ovens come with a 3-year warranty to ensure peace of mind.

Designed to deliver unmatched efficiency and productivity, our exclusive and extensive range of premium European appliances are suitable for any application - from small commercial kitchens and hotels, right through to large catering facilities. Through smart design, our products empower businesses to reduce their carbon footprint by minimising water and energy consumption, while creating a safer and happier kitchen environment.



# products





# combi ovens

**The advantages of the MKN Combi Oven are significant, with our comprehensive range offering consistent and unparalleled results.**

Operating in facilities of all sizes, from international hotel chains through to boutique restaurants, MKN Combi Ovens user-friendly operation is as simple to use

as a smartphone. Featuring 'FlexiRacks', they also offer 50% more capacity than any other oven of the same size.

Used by some of Australia's most renowned chefs, they are widely praised within the hospitality industry for their ease of use and precise temperature control.

All MKN Combi Ovens are delivered standard with the 'WaveClean' self cleaning system and come with a 3-year warranty for both parts and labour.

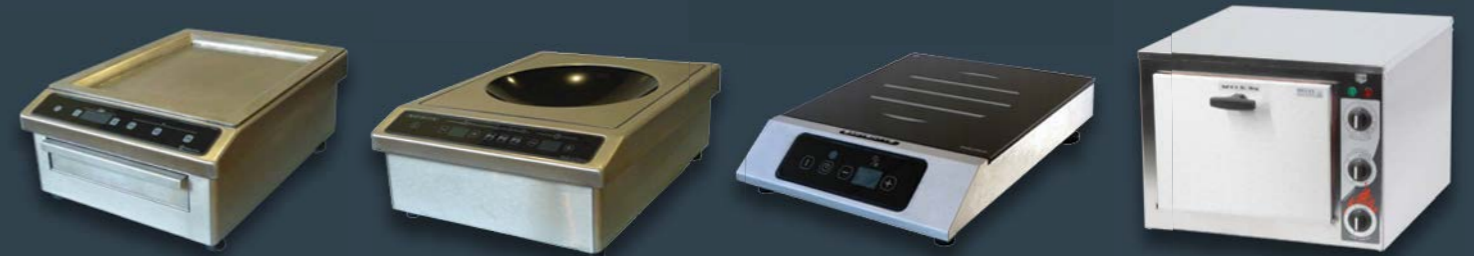
# countertop cooking equipment

**Our large range of countertop cooking equipment is suitable for commercial kitchens of all sizes, including exclusive induction technology through to versatile electrical smokers.**

**Induction technology:** Our range of induction technology is some of the best in the world, with the unique flat grill plancha

model our best selling product. Offering a slimline and sleek appearance, Adventys induction technology is powerful and efficient, creating a safer and more economical kitchen and reducing energy consumption by 60-80%.

**Smoker range:** The Helia Smoker is an electrical pressure chamber grill and smoking oven, suitable for every type of professional, semi-professional or private kitchen. Distributed exclusively through Phoenix, the Helia Smoker offers both hot and cold smoking in two size options and can even be used by delis or at farmers markets.





# cooking equipment

Used by some of Australia's leading and most respected chefs, our large range of commercial cooking equipment is praised for its innovation, ease of use and reliability.

The MKN Optima range offers chefs heavy-duty cooking appliances from surface inductions to high-load deep fat fryers and Powerblock griddles.

In addition, the extensive MKN range includes brat pans and kettles, as well as newly included tilting mixing kettles. Optima is available in 850 and 700mm depths.

The MKN FlexiChef is a new multifunction-cooking appliance that enables you to cook three times faster than a traditional brat pan, while also offering a

unique self cleaning facility. Featuring an intuitive and simple user interface the MKN Flexichef provides outstanding productivity without compromising on food quality.

Cuisines Design Rotisseries 'a la Francaise' can be delivered in any size and colour to suit your needs. Cooking with this beautiful rotisserie is a show in itself.

**Salvis Salamander:** Save up to 70% of the power consumption of a regular Salamander with innovative plate detection technology, allowing for efficient production with the lowest possible energy consumption.

**The Capitop** is the first machine in the world to combine the traditional boiling mixing kettle and a bratt pan. This means you can now cook for a large range of meals with a single device, replacing your griddles, planchas and even your pots and pans.

From pressure steamers through to industrial kettles and pasta cookers, our extensive selection of commercial cooking equipment ensures there's a product to suit all the needs and requirements of your commercial kitchen.





# food processors

**Our range of efficient, robust and highly versatile food processors include stick blenders, vegetable cutting machines and planetary mixers.**

**Stick Blenders:** Featuring a one-piece shaft with special seals, the Kisag stick blender offers absolute hygiene, ensuring food is never contaminated.

Available in 20cm, 40cm and 50cm shaft lengths, each device fits comfortably in your hand.

**Vegetables slicers:** Our sophisticated vegetable slicers by Brunner are famous for quality, reliability and longevity and enable chefs to cut a variety of vegetables into an assortment of shapes and sizes including dice, slice, shave, grate, juliennes and

brunoise. All Brunner machines are maintenance free.

**Planetary Mixers:** Used by some of Australia's leading pastry stores and bakeries, our full range of Caplain Machines Planetary Mixers are ergonomically designed to maximise kitchen productivity and efficiency.

# storage/holding/transport

**Designed to optimise the logistics of storage, transportation and preparation, our range includes regeneration ovens, hot and cold boxes, and mobile hand wash basins.**

**Mobile hand wash basins** are ideal for caterers, events and functions. Two models are available, including one with instant hot water.

**The Hold O Mat** has been specifically developed for keeping food warm after cooking without jeopardising quality or freshness. The precise temperature and humidity control also enables you to cook at low temperatures.

**Temp'Up regeneration ovens** are easy to use, easy to clean and can reheat your dishes without compromising their original quality.







**Bennelong (Opera House Sydney NSW)**

Receiving significant media attention, famous Chef Peter Gilmore custom designed this MKN 'Kuchenmeister' stove based on the requirements of the Bennelong Kitchen. The 3.3m x 2.3m stove is the beating heart of Bennelong's kitchen. Delivered in 3 pieces due to site constraints, the stove was then welded together on site by a specialist MKN technician.

**Biota Dining (Bowral NSW)**

Adding to our growing portfolio of iconic projects, Biota now also boasts a customised MKN 'Kuchenmeister' after Head Chef James Viles worked with the 'Kuchenmeister' in Singapore, claiming he simply 'had to have one'.

**The Source (MONA Hobart Tasmania)**

This project fully showcased Phoenix's capabilities, providing an end-to-end solution for The Source located at MONA in Hobart. Collaborating closely with Philippe Leban to design the commercial kitchen environment, our consultants and kitchen contractors finalised the concept and also installed the entire commercial kitchen.

Phoenix specialises in the management of commercial kitchen projects in a magnitude of sizes, from small boutique hotels and restaurants, through to large catering spaces in hospitals, schools and government buildings. Our list of clients and projects is incredibly diverse, but no matter the size of the project; our service and attention to detail remains the same.



# projects

**Australian Parliament House (Canberra ACT)**

For this iconic Australian landmark project, Phoenix delivered a ventilated ceiling in 2 separate stages to the brand new 330 square meter kitchen. Also delivered was one of the first MKN FlexiChef products in Australia, 2 high pressurised brat pans allowing kitchen staff to cook wet dishes and stews three times faster than traditional brat pans. The MKN FlexiChef is the only "self-cleanable" brat pan on the market.

**Wharf Teppanyaki (Sydney NSW)**

An exceptional project to work on, Phoenix developed and installed the ventilated ceiling exhaust system above the Teppanyaki tables. This solution, normally designed for commercial kitchens, combined modern aesthetics with ease of cleaning and low-noise.





Just as a kitchen serves as the heart of a great restaurant, our people are what make Phoenix truly unique. Our team embodies professionalism, passion and technical skills, while our large network of dealers and support teams distribute, install and service our commercial kitchen equipment around the clock, nationally.

**Network of experts in catering equipment**

We are consistently developing and adding to our network of dealers and service professionals around Australia, to take care of your needs wherever and whenever you may need us. Our trained technicians are in every capital city of Australia, and if a problem were to ever arise, they ensure it is dealt with both promptly and efficiently.

**Commercial kitchen equipment: spare parts**

Phoenix carries a large stock of spare parts in our Melbourne warehouse as well as in other capital cities. We will work alongside your local technicians to ensure your kitchen is back up and running in no time.



# people



Our network of dealers and support teams across Australia





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