



Phoeniks
INNOVATIVE KITCHEN SOLUTIONS



Phoeniks brings together the best commercial kitchen equipment Europe can offer.



Dealers
& Support



Our exclusive partnerships with independent, family owned European manufacturers mean we can offer specially tailored, high end catering solutions to the Australian market.

We specialise in high quality foodservice equipment recognised for its innovative, cutting-edge technology and known for energy-efficiency, superior results and ease-of-use.

The extensive, highly specialised range is designed to enhance efficiency and productivity and can be used in small kitchens and hotels, through to large catering sites. Our products include; food processors, combi ovens, cooking ranges, ventilated ceilings, hot and cold food displays, pressure steamers and stick blenders.



Phoeniks is based in Melbourne and has a network of dealers and service professionals Australia-wide to take care of your needs wherever and whenever you need us.

All equipment supplied by Phoeniks comes with a minimum two year warranty and our support specialists ensure any problems are dealt with promptly and efficiently.

Phoeniks Pty. Ltd.
Unit 6, 23-25 Clarice Road
Box Hill South
Victoria 3128 Australia

Tel: 1300 405 404
Fax: 03 8672 0254
contact@phoeniks.com.au
www.phoeniks.com.au



"From design phase to fit out phase MKN and Phoenixs were extremely professional and knowledgeable about their product, they advised in all areas and provided us with a custom made all in one unit that is second to none. I could not imagine another kitchen without the services and expertise of Phoenixs and MKN - true pioneers in leading kitchen equipment."
James Viles - Chef / Director
Biota Dining, Bowral NSW



"The rotisserie from French manufacturer Cuisines Design that we bought from Phoenixs is the masterpiece of my new kitchen and is a source of permanent inspiration for new dishes. I appreciate Phoenixs's sense of customer service. I would highly recommend working with Phoenixs."
Philippe Mouchel,
Chef, Melbourne



What is Phoenixs?



...and who do we trust?



Phoenixs was founded by Jacques Morin who, with many years experience in the commercial kitchen equipment industry, has developed customised hospitality solutions for many well known companies including Sofitel, Novotel, Ikea, Tesco and Harrod's.

Tailor made solutions

Phoenixs has strong relationships with European suppliers. This industry-wide network means that we can easily source the right equipment to fulfil individual requirements. Our European industry associations are complimented by our local network of dealers and support staff that enables us to supply, install and maintain all of our products Australia wide.

Our philosophy

Put simply, we combine great brands with personalised service. We place great emphasis on meeting customers and working closely with them to develop solutions that meet their needs. This gives them the opportunity to be more efficient, to provide better quality food and be more competitive.

"Phoenixs was very easy to deal with when we first started our business, the service and response was very efficient. I have a Combi MKN in my kitchen, it's one of the best investments I have made for my customers, easy to use with a consistent result. I wouldn't change my MKN oven for any other brand."
Nicolas Poelaert Chef / Owner ,
Brooks, Melbourne



The solutions we offer are only as good as the products we recommend and install. The following companies manufacture some of the best commercial kitchen equipment Europe has to offer.

ADVENTYS (France)

Adventys induction cooking modules are manufactured entirely in Burgundy. In order to perfectly control quality and reliability of their products, electronics and sheet metal parts are made locally.

BRUNNER (Switzerland)

Brunner developed the world's first automatic vegetable cutting machine in the 1960s and used their innovative technologies to create a range of world leading machines for processing food. Their range of products, including vegetable and fruit cutting machines, cheese and nuts graters and coffee grinders, is known for its quality, reliability and longevity.

CAPLAIN MACHINES (France)

Phoenixs distribute the full range of stainless steel Caplain Machines Planetary Mixers. Since 1947, CAPLAIN MACHINES has been producing a wide range of performing machines designed for commercial kitchens exclusively: canteens, pizzerias, bakeries, pastry stores.

CUISINES DESIGN (France)

A family owned company, Cuisines Design designs and manufactures French-style Rotisseries. Handcrafted from start to finish, each Rotisserie is unique. Working to a traditional 30 year old tradition process, Cuisines Design uses only the best components to ensure the quality and longevity of each Rotisserie.

DADAUX GASTROTECH (France)

Phoenixs distributes the MS350 manual and MS350 semi-auto DADAUX Gastrotech meat slicers: These unique slicers are the only ones in the market entirely in stainless steel. They are gear driven for a higher longevity and water resistant (IP54). Slicing is very precise from 0 to 20mm. Very easy to clean thanks to great accessibility.

HIDRIA -GIF (Germany)

Hidria GIF's unique demountable ventilated ceiling, using patented cassettes, guarantees a hygienic, quiet and comfortable atmosphere in all types of commercial kitchens. Catering professionals recognise the vital role that the Hidria GIF system plays in providing an environment that is cleaner, healthier and above all safer thanks to the 100% protection against fire penetration.

KISAG (Switzerland)

Generations of Swiss people have cooked, prepared and blended using products from Kisag, or have refined meringues or ice-cream with Kisag dispensers. So it's not surprising that in Switzerland the name Kisag is a term, and a well-known brand, which stands for good quality and useful inventions in the kitchen. Phoenixs stocks the Kisag stick blenders and HotWhip.

MKN (Germany)

MKN is the German market leader in cooking technology: from the multi-awarded tailor-made KUCHENMEISTER to the extensive range of premium standard appliances like inductions, kettles, brat pans. The FLEXICOMBI combi-oven range from MKN offers innovation, low energy and water consumption as well as bigger cooking volumes than any other oven in its category.

SALVIS (Switzerland)

Salvis develops and manufactures innovative, high-quality thermal cooking systems for the gastronomy and industrial catering sectors. Their range includes the Vitality Pressure Steamer, the Salamander Vitesse rapid highlight heating system, the mobile Fresh&smart frontcooking station that allows you to cook near to the customer without an extraction hood and the Hold-O-Mat Cook&Hold cabinet.

TOURNUS (France)

Tournus is a high quality, specialist manufacturer and supplier of commercial catering equipment including stainless steel and aluminium shelving, GN, serving, plating trolleys and bins. Their products can be used to build a complete process chain and are designed to optimise the logistic functions of storage, transportation and preparation.

VAUCONSANT (France)

Vauconsant is a specialist in serverly counters and supplies complete solutions for the catering and leisure sectors. Vauconsant range of products covers drop-in cold and hot food displays, heated banquet cupboards, standalone displays and includes the innovative REVERSO: the only display able to keep your food hot or cold. Today, Vauconsant is the only manufacturer of refrigerated display cabinets to guarantee a product temperature of +5°C in an ambient environment of +25°C, even after running for 24 hours.

