

ESTABLISHED 2008



PHOENIKS

Redefining the Future of Commercial Kitchens



Innovative, energy efficient and built for performance



The Future of Commercial Cooking

Commercial kitchens are under pressure to deliver more- with less

Phoenix brings together world leading technology designed to make kitchens faster, safer and more efficient.

Faster. Safer. Smart Cooking (Compared to Gas)

- Up to 90% energy efficiency
- Instant, precise heat control
- Cooler, more comfortable kitchens
- No open flame or gas risks
- Lower day to day running costs

Real World Innovation

MKN FlexiChef (Multifunctional Cooking System)

Combines multiple appliances into one, increasing speed and consistency whilst reducing equipment footprint

Induction Technology (Adventys)

Delivers rapid heat response with minimal wasted energy- improving performance while lowering operating costs.



Better technology. Better business.

Smarter Kitchens, Lower Costs

Every piece of equipment should work harder- reducing labour, energy and maintenance costs across your kitchen

Reduce Labour & Save Time

MKN FlexiChef- SpaceClean System

- Automatic cleaning
- Uses only 26L of water
- Up to 90% less water use

Less time cleaning. More cooking.

Automate Cooking

MKN FlexiCombi - AutoChef Technology

- Intelligent cooking automation
- Consistent results every shift
- Reduced training requirements

Smart Cooking. Less Supervision. More Efficiency.

Increase Productivity

Brunner Anliker GSM5Star

- Up to 150KG/hour
- Faster prep during peak periods
- Reduced labour requirements

Impact: Faster prep. Smoother service.

Lower Running Costs

Valentine CORE Smart Fryer

- Intelligent oil monitoring
- Longer equipment lifespan
- Reduced maintenance costs

Impact: More reliability. Lower spend.



Efficiency isn't just operational- it's financial.

Sustainable by Design

Sustainability isn't a feature- it's built into how modern kitchens operate

Reduce Water & Chemical Use

MKN FlexiChef- SpaceClean System

- Automated low water cleaning systems
- Reduced chemical consumption
- Recycable cleaning cartridge system

Improve Energy Efficiency

- Induction cooking reduces wasted heat
- Triple glazed doors improve heat retention
- Cooler kitchens reduce ventilation demand

Reduce Waste

Valentine Tabletop Fryer

- CoolZone fryer technology extends oil life
- Smarter oil management systems
- Modular dishwasher safe fryer components



Better for your kitchen. Better for the environment.

Australia Covered

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