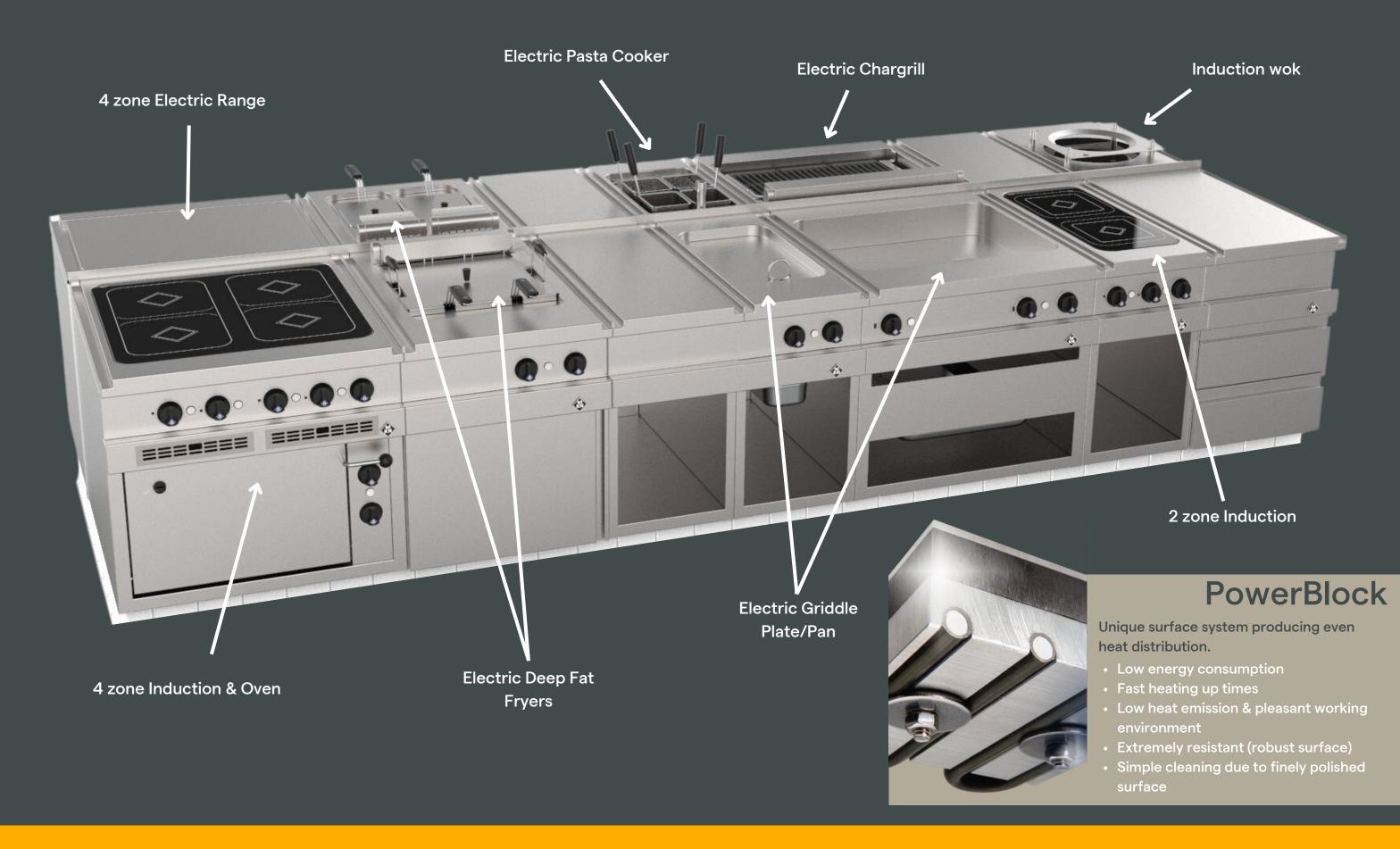
# Future-proof your kitchen

with MKN





**PHOENIKS** 





Phoeniks has over 15 years' experience under its belt in supplying premium commercial kitchen equipment to the Australian hospitality market. As leaders in innovation, we recognise the growing importance of future-proofing kitchens through careful selection of electric and induction equipment. We partner with brands who create sustainable cooking solutions which are powerful and durable.

MKN is an independent, family owned business and market leader in Germany, boasting an extensive range of standard cooking equipment utilising electric and induction technology. Making the switch away from gas results in significant energy savings as well as cooler and safer kitchens, all while increasing overall efficiency in the kitchen. Our depth of knowledge on future-proofing kitchens means we can provide you with alternatives to any gas equipment you may be considering.



# **Electric Griddle Pan**

### **Key features:**

- 1. Shorter heating up times and longer service life of heating elements
- 2. Frying pan made completely of stainless steel
- 3. Smoothly polished frying surface made of PowerBlock



# 4 zone Induction + Oven

### **Key features:**

- 1. The only one on the market!
- 2.Low energy consumption
- 3. Easy cleaning from tightly welded top plate with lateral drain channels



# **Electric Chargrill**

# **Key features:**

- 1. Cast iron grids
- 2. Housing made completely of stainless steel
- 3. Fat collection tray can be filled with water for easier cleaning



# **Electric Deep Fat Fryer**

# **Key features:**

- 1. Easy to clean as heating elements can be raised out of the basin completely
- 2. Cool zone under heating elements collect all loose particles e.g. breadcrumbs
- 3. Housing made completely of stainless steel











phoeniks.com.au

P - 1300 405 404

E - contact@phoeniks.com.au