



# Time to ELECTRIFY

Gas appliances have been the default for decades, with kitchens fully equipped with gas appliances and chefs being taught to cook with gas. For some time now, an alternative has been produced which offers significant benefits when compared to gas.

The success of Induction and Electric equipment has highlighted the overwhelming environmental impact Gas has had on the planet. European countries have widely adopted electrification and Australia is following suit. We are seeing a significant push for electrification of kitchens across Australian states, one such example being the Global Cooksafe Coalition launching in Sydney in November 2022 announcing a stop to putting gas in new buildings by 2030 and existing buildings by 2040.

Such actions to phase out gas recognise the harm and inefficiencies which gas brings and highlight it's powerful, high operational efficiency (Gas 40% efficiency vs Induction 90% efficiency when cooking), safer and cleaner alternative. Factors such as safety, efficiency, value for money, and cleaning need to be well informed and researched when fitting out your kitchen with equipment.

This strong push for electric and induction appliances has been felt high and wide but as a result, low quality and high turnover commercial equipment has been produced to appeal to this market. Companies who have only known gas are scrambling to put forward alternatives which are powerful and long-lasting.

Phoeniks has over 14 years experience with Induction and Electric commercial equipment. We work with brands who know their technology and we only partner with exclusively high-quality European equipment. Phoeniks has the largest range of Induction and Electric equipment in Australia and are able to provide you with alternatives to gas on ANY equipment you might have. The Phoeniks team has unmatched knowledge and expertise in electrification, and look forward to discussing which kitchen solutions would best suit your specific needs.

Sticking with what you know can be a detriment to you and your products.

It's time to speak to us about your induction and electric equipment solutions.





# Key Advantages of INDUCTION

## SPEED

Heat-up time is significantly reduced as energy is supplied directly to your pots and pans, and not lost like it is with gas.

## FLEXIBILITY

Induction can be adapted to all sorts of cooking requirements such as wok, placha, keeping warm and cooking.

## PRECISION

Induction allows for degree precision cooking, providing consistency and control, resulting in a reliable outcome every time.

## REDUCED HEAT IN KITCHEN

The Induction hob itself doesn't contribute to heat in the kitchen, hence providing a much more agreeable environment in the kitchen.

## EASY TO CLEAN

Cleaning is quick and easy with induction, just wipe down the glass top and you're done!

## ECONOMIC

Induction appliances reduce fixed costs as the energy extracted is being utilised and not going to waste.

## SAFETY

Induction is safer due to there not being a flame, meaning there will be no risk of fire as well as significantly reduced risk of burns as the cooktop remains cool.

## EFFICIENCY

Induction has an efficiency of 90% whereas gas sits at an efficiency of 40%.





## But don't just take our word for it...

"When designing the kitchen for Amaru Melbourne, I needed equipment that was going to be very efficient and having used induction technology before at Vue de Monde, I had a good idea of what I wanted. The Adventys Induction is a dream to use and is very sleek, slimline and minimal looking, which ties into the restaurant's vision of a high-end residential kitchen."

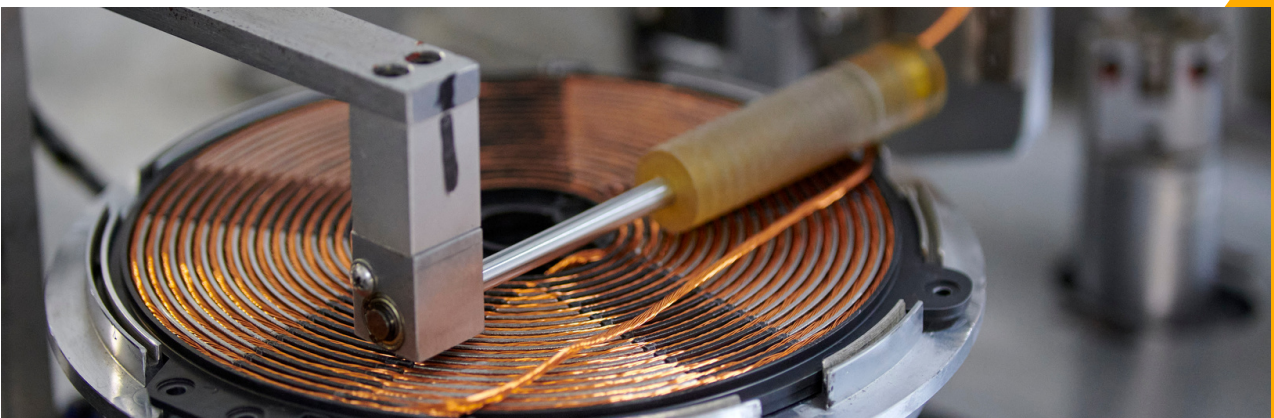
Clinton McIver, Chef and Owner Amaru Restaurant

"The equipment we have has proven to be very durable! They are powerful, easy to use and clean. Great appearance! The way everything connects is amazing. I would recommend this equipment over any other electrical equipment on the market. I would have saved considerable money if I fitted the kitchen out with MKN originally. Value for money!"

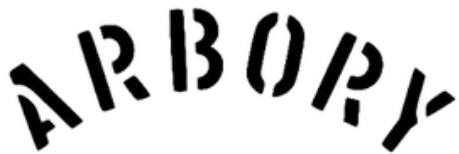
Nicholas Bennett, Executive Chef, Arbory Bar & Eatery

"The Adventys GL 1500 Pastry is small, compact, portable and easy to use! It is very quick to boil water but can be precise enough to melt chocolate without a bain-marie, which really surprised me. I preferred gas stove tops until I used the Adventys products, now I won't look back! I can't speak highly enough of the GL 1500 Pastry and the huge impact it has made."

Corey King, Category Manager Bakery, Harris Farm Markets



# Who we've worked with



## Our trusted brands for Induction & Electric equipment

