

Future-proof your kitchen

with **ADVENTYS**



PHOENIKS

Snacking Range

1 Zone Counter Top



Key Features:

- Manual power and temperature setting (+/-) with 4 digits display
- From 30°C to 140°C with 1°C steps
- From 50 to 2500W

2 Zone Front Induction



Key Features

- 2 cooking zones
- From 30°C to 250°C
- Stainless steel casing with vitro-ceramic glass

2 Zone Side Induction



Key Features

- 2 cooking zones
- Manual power and temperature setting(+/-) with 4 digits display
- 3000W available on one cooking zone if the second one is off



Cooking Range

Induction Tabletop



Key Features:

- Double generator coil
- Integrated 99 minute timer with audio and visual alarm
- Glass touch control panel

Induction Stockpot



Key Features:

- For large volume cooking
- Stainless steel casing with 6mm vitro-ceramic glass top
- Knob Control + led

Induction Plancha



Key Features

- Glass touch control panel
- 3 programmable touches
- Rapid heat for searing and grilling

Induction Wok



Key Features:

- Glass touch control panel
- Integrated 99 minute timer with audio and visual alarm
- No preheating needed



Elegance



Key Features:

- Daisy chain 2 products in 1 outlet
- Comes in 4 different colours
- Controls can be locked

Drop-In



Key Features:

- Glass touch control panel
- Vitro-ceramic glass top
- Available in 2-zones

Phoeniks supplies the Australian hospitality market with sustainable commercial cooking equipment that is at the forefront of innovation. We partner with hand-selected brands who are experts in their fields, creating powerful and durable cooking solutions.

Adventys is a master in induction, with 100% of production process taking place in-house.

Opting for induction technology over gas appliances adds significant benefits to your kitchen such as a 85-95% efficiency, when only 40-60% efficiency is achieved with gas. Induction also allows for degree-precision cooking, reduces fixed costs, is easy to clean, reduces heat in the kitchen and is a much safer alternative. With the ongoing push for electrification so prevalent in Australia, future-proofing your kitchen has never been more imperative. Phoeniks has over 15 years experience providing sustainable electric and induction equipment. We can provide you with alternatives to gas on any equipment you may be considering thanks to our knowledge and expertise in this field.



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