

## PHOENIX - Robust and Durable cooking equipment

The Phoenix range offers performance and power without the frills, at a cost-effective price point. Robust and durable, the medium duty Phoenix series includes both gas and electric models, and has been designed to cope with the day-to-day demands of the busiest of kitchens. The range is ideal for the value-conscious buyer who doesn't want to sacrifice quality and performance.

### Electric Induction Oven Range

- ✓ Incredible efficiency, automatically cutting power when no pan is present
- ✓ Easy to clean, heavy duty 6mm thick high impact resistant glass ceramic surface
- ✓ Twin fan assisted oven for uniform heat and consistent cooking results
- ✓ Highly insulated oven reducing heat loss and ensuring a more consistent temperature
- ✓ Large 6 x GN1/1 capacity enabling six different foods to be cooked simultaneously

Model	PHER01
Plates	6
W x D x H	900 x 817 x 923
Power	17.1kW



## OPUS 800 - Heavy duty prime cooking equipment

Built on the success of our Opus 700 series, Opus 800 is larger, heavier, more durable and more powerful too. Opus 800 products can be configured in a greater number of ways to meet the needs of the busiest commercial kitchen. With a stylish new look, the Opus 800 series is designed and engineered to deliver enhanced performance, energy efficiency and serviceability.

### Electric Oven Range

- ✓ Heavy-duty cast iron 2.6kW hotplates deliver fast responsive heat
- ✓ Available with Square or round hotplates
- ✓ Fully pressed sealed hob for easy cleaning 6kW oven
- ✓ Precise thermostatic control from 130°C to 265°C
- ✓ Fan assisted oven for uniform heat and consistent cooking results
- ✓ Large capacity oven 6 x GN1/1 3 shelves and 5 shelf positions maximise oven space
- ✓ Removable oven base for easy cleaning
- ✓ Double insulated doors, side and back panels for safe operation, efficiency and economy

Model	OE8008
Plates	6 x Square
W x D x H	900 x 800 x 925
Power	21.6kW

Model	OE8016
Plates	6 x Round
W x D x H	900 x 800 x 925
Power	21.6kW



### Gas Fryer Range

- ✓ Accurate thermostatic control up to 190°C for consistent results and safe operation
- ✓ Externally fired heating gives easy access for cleaning tanks
- ✓ Fryer is supplied with front legs and rear castors for safety and stability
- ✓ High energy efficiency
- ✓ Flame failure protection
- ✓ Base model with oil drainage through body of the fryer
- ✓ Failsafe over temperature cut out
- ✓ Stainless steel base chassis & insulated tank
- ✓ Includes batter plate, baskets, full lid and stainless steel bucket.

Model	OG8106/N
Capacity	16 Ltrs
W x D x H	400 x 800 x 1020
Power	23kW

Model	OE8112OE
Capacity	15 Ltrs
W x D x H	300 x 800 x 1020
Power	12kW

