



PHOENIX
PRIME FOCUS

QUBE OVEN

PROFESSIONAL PERFORMANCE
IN OUR MOST COMPACT DESIGN



PHOENIX

PROFESSIONAL CUSTOM STONE HEARTH OVENS
& BESPOKE COOKING EQUIPMENT



PHOENIX | PRIME FOCUS

Phoenix originated as an Australian company.

Founded on the principals of design excellence and manufacturing quality, a reputation of reliability has been established in the international foodservice industry with projects in leading hotels and restaurants across Asia, Middle East, Europe and Australia.

The Phoenix union with Marrone in 2017 combined unique products and knowledge with a shared primary focus of creating outstanding display cooking equipment. Our expert team are passionate about creating exclusive product solutions including an innovative exhaust design, added safety features and unique ID options. It is our philosophy to work closely with our clients in order to understand and meet each of your requirements and deliver superior products with exceptional cooking performance, design features and reliability you can trust.



INNOVATE

CREATE

INSPIRE



QUBE OVEN

Our most compact design, engineered for functionality and the cooking performance expected from a commercial stone hearth oven. Benchtop mountable, supplied as a fully assembled unit for easy installation and complete with integrated facade ready for immediate use. The Qube is an ideal oven solution for small capacity restaurants, bistros and residential projects seeking a traditional oven with a small footprint and big impact.

Just 1 square meter is needed for this plug & play professional unit!

FEATURES INCLUDE:

- Choice of heat type: Wood Fire, Gas or Electric
- Easy to use controls with digital temperature display
- Fast heat up time (within 2 hours) for convenient cooking capability
- Internal spotlight for operator assistance
- Quality external facade complete with required ventilation. Range of colours available on request
- Stainless steel structure and stone hearth
- Fully insulated with highest quality materials for improved heat retention and efficiency
- Integrated oven mouth and mantle with removable plug door
- High quality Italian made pizza tool kit
- Oven supplied as a complete unit (1 piece) for fast installation. Unit designed to be bench mounted unless otherwise requested (check datasheet for weight).
- 4 year structural warranty on oven body. 12 month limited warranty on gas or electric system if supplied
- The oven and gas/electric systems are CE compliant

DIMENSIONS & DETAILS

INTERNAL CHAMBER DIMENSIONS (mm)	EXTERNAL OVEN DIMENSIONS (mm)	GROSS WEIGHT (Kg)	PIZZA CAPACITY PER/HR
700 x 630	1050 W x 1050 D x 1150 H	750	24 (24 cm/10")





WOOD FIRED



GAS FIRED



ELECTRIC



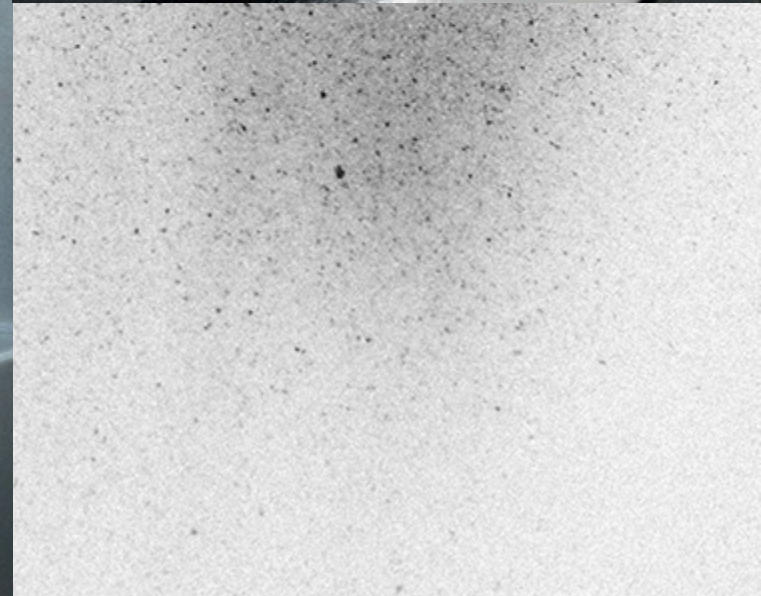
INTERNAL CHAMBER
WITH LIGHT



PLUG DOOR



CONTROL PANEL





CUSTOM COLOURED
FINE FINISH



COOKING & CLEANING KIT
ON DEMAND



BENCH MOUNTED



INFO AND FAQ

FAQ – PRODUCT

WHAT HEATING OPTIONS ARE AVAILABLE?

Phoenix offer ovens with a variety of fuel options:

- Wood fired: wood is the only heat source for this oven. Operator must regulate the temperature.
- Gas: oven is fitted with a manually controlled gas system. Wood can also be used for additional flavour but it is not considered the heat source.
- Electric: electric elements are positioned on the oven roof to provide even heat distribution.

HOW IS THE OVEN SHIPPED?

The Qube oven is shipped as a single unit, self-contained on one pallet.

IS THE EXTERNAL CLADDING INCLUDED?

Yes, the Qube is supplied as a complete unit with finished façade including integrated oven mouth and mantle with removable plug door.

The external cladding is equipped with the necessary ventilation.

A range of colours and finishes are available to suit your ID requirements.



FAQ – COOKING

WHAT CAN YOU COOK IN THE QUBE?

Traditionally designed for pizza and breads however this is a multifunction cooking appliance capable of producing a wide range of foods and performing an array of cooking methods including:

- baking
- roasting
- pan frying and sautéing
- poaching
- grilling

HOW LONG WILL IT TAKE THE QUBE TO HEAT UP?

The Qube has been specially designed to heat rapidly, within 2 hours to reach cooking capability.

HOW LONG DOES IT TAKE TO COOK A PIZZA?

Average cooking time is approx. 3 minutes. This time is dependent on the temperature of the oven, thickness of pizza base and skill of the chef.

CAN YOU COOK DIRECTLY ON THE OVEN FLOOR?

Yes, traditionally pizzas and breads are cooked directly on the stone floor.

FAQ – TECHNICAL

HOW IS THE QUBE INSTALLED?

Commonly your local kitchen contractor will purchase and install the oven. The Qube is designed to be benchtop mountable, always check weight requirements and ensure the bench materials are non-combustible.

WHAT EXHAUST/DUCT IS REQUIRED?

There are a number of exhaust options available: we recommend you consult with your design consultant, kitchen contractor or local exhaust specialist for expert advice on what exhaust option will best suit your needs. We also recommend you consult with the local fire authorities to ensure your exhaust method complies with local regulations. Summary of exhaust options:

- Overhead exhaust canopy/hood
- Direct connect system (subject to local regulations)
- Other custom exhaust systems including fire suppression accessories
- If located outdoors no exhaust system may be required (subject to local regulations).





DESIGN EXCELLENCE

SUPERIOR PERFORMANCE

EXCEPTIONAL QUALITY

PHOENIX

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