



Phoenix

**Change one
square meter
into the most
profitable space
in your store.
What an
appetising idea!**



***"NEOL gave our store the opportunity to sell
roast chickens immediately without a major
outlay in equipment and space. The small space
given to the machine has quickly become one
of most profitable."***

Hamish Gadsby, Owner, FoodWorks Ascot Vale

Roast chickens are one of the top 5 best sellers in Australian supermarkets. NEOL, a combined rotisserie oven and self-service display, is the easiest way to offer this popular product to your customers.



**No hood required!
No smoke**



**Fast ROI: 3 months
on average**



**Large sales for
small footprint:
\$15,000 pm**



**Turn-key offer.
Everything you
need is supplied**



**Two year warranty
on all parts**



**Staff training
available**



**No cannibalisation
of other store
offerings**



**Plug-in product.
Standard
power supply**

The NEOL package is a true turn-key offer. Everything (apart from the chickens) is supplied to make NEOL easy to set up, easy to use and easy to clean.



Rotisserie Oven and Self-service Display

Capacity

12 to 16 chickens depending on weight.

Big performance from a small unit

4 baskets driven by a powerful motor, with 3 heaters.

Easy to operate

New extra-flat touchscreen control panel.

Easy to clean

Opens on both sides, the interior can be fully dismantled.

Flexible Offering

Full birds, thighs, potatoes - it's up to you. The optional chicken thigh basket is required for thighs.

Self-service display

- Set-up wherever you want - 4 castors, 2 with brakes
- Capacity: up to 20 chickens

Containers

3 sizes of containers are available. Full bird (AV6), One thigh/one potato serving (FM/CM501), two thighs/two potato servings (FM/CM1000). Black base is microwavable. Crystal transparent lids. These containers will keep your products visible and more appetising than bags.

Cleaner

ekoWorx is a next-generation water and mineral based general purpose cleaner developed and formulated utilising green chemistry. Highly effective across most hard surfaces, ekoWorx is the perfect solution for food and beverage operations requiring surface cleaning free from toxic chemicals and associated odours. ekoWorx makes cleaning easy, cleaning up grease and fat efficiently without damaging the environment.

Unloading trolley, thermal gloves, temperature tester

The stainless steel unloading trolley makes it easier to unload the Rotisserie and pack the chickens into the containers. Thermal gloves protect your hands during cooking or while dismantling for cleaning. The temperature tester ensures the chickens you serve are within the safe temperature range and cooked properly.