



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



PRODUCTS



ROUND OVENS



RECTANGULAR OVENS



QUBE OVEN



CUSTOM OVENS



ELECTRIC OVENS



DUCK OVENS



TANDOORI OVENS



CHAR GRILLS

FOUR SEASONS HOTEL - SYDNEY (AUSTRALIA)



ROUND OVENS
JACARANDA SERIES



ROUND OVENS

JACARANDA SERIES

The Jacaranda Series are multi-function round stone hearth ovens capable of cooking a wide variety of menu items including pizza, roast meats, baked breads, breakfast dishes and more. The traditional cylindrical exterior shape creates an architectural feature in any restaurant or display kitchen. Constructed with the highest quality thermal ceramic materials these ovens incorporate design excellence with superior performance.

STANDARD OVEN FEATURES:

- Exhaust design with advanced safety features
- Thermostatically controlled gas system with infinity display burner
Note: this burner is compatible with wood burning or can operate as a stand alone full gas system
- Easy to use digital temperature control panel with colour intuitive display. Housed within discrete sliding cover
- Internal spotlight supplied as standard in all ovens
- Integrated stainless steel hearth and lintel surround for oven mouth (*Teflon*)
- Unique fold down glass door or optional high profile roofline with panoramic glass pane
- High quality Italian pizza tool kit
- CE rated
- 4 year limited structural warranty on oven body. 12 month limited warranty on accessories including: gas system, exhaust transition and particle filter.
- 2 part assembly for easy installation (*all ovens can be designed for transport through doorways, lifts, staircases if required*).



High performance fold down door model shown.
High profile glass door design also available for selected Flametree series ovens.

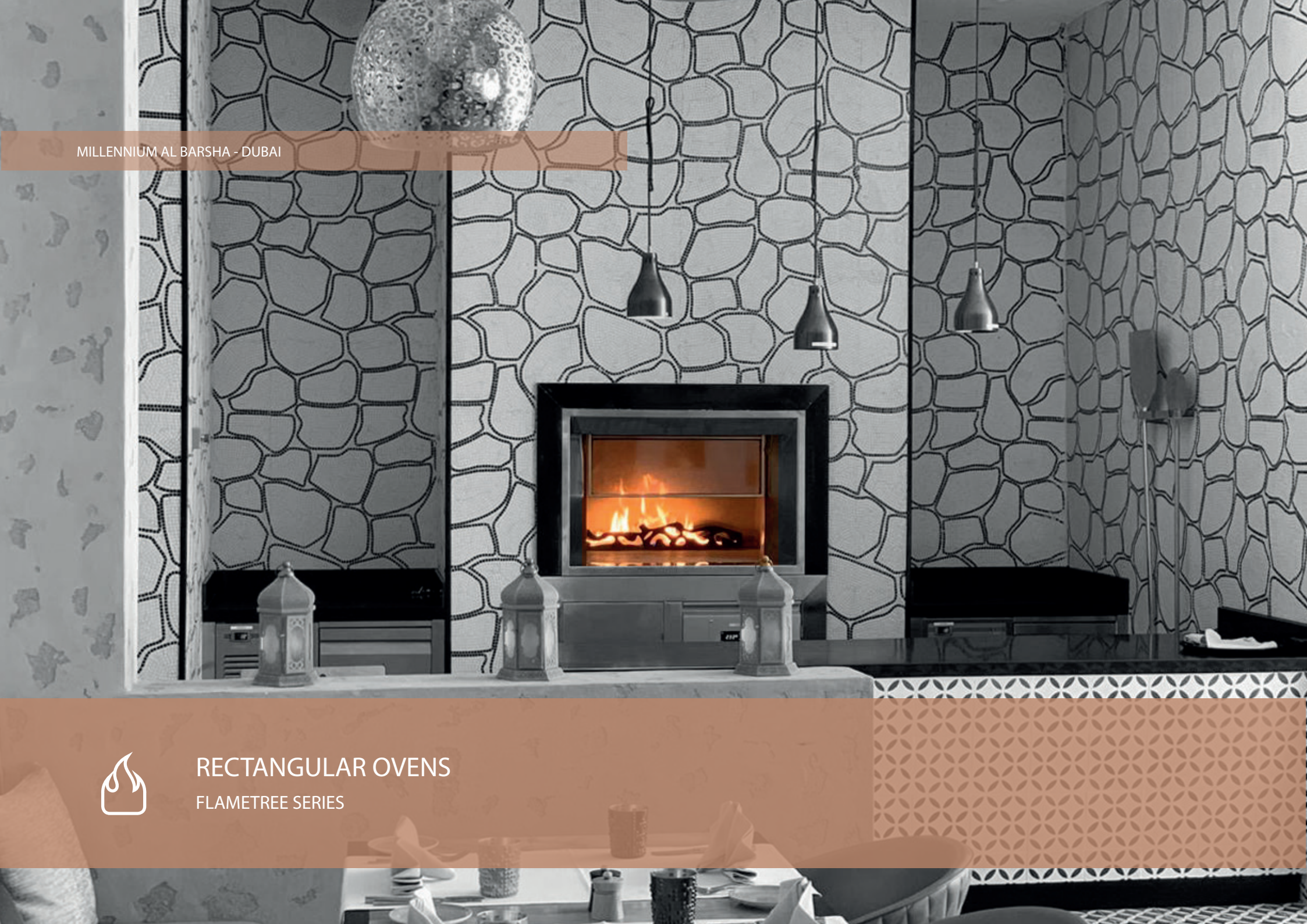
OPTIONAL FEATURES:

- Customise the shape or size of the oven
- Additional doors and openings (pass thru doors)
- Spectacular high profile roofline with panoramic glass panel
- Electric heating system, even heat distribution for superior cooking performance. Optional simulated fire feature display available on request.
- Viewing window (you specify the location)
- Char Grill (gas, wood or electric operated)
- Rotisserie (small rotisserie suitable for poultry and portions of meat, large rotisserie required for lamb, beef and pork)
- Custom door shapes, sizes and finishes to suit your design concept
- Various facade and external cladding options

STANDARD OVEN MODELS

	JC900	JC1100	JC1300	JC1500	JC1700
INTERNAL OVEN DIMENSIONS (mm)	900 ø	1100 ø	1300 ø	1500 ø	1700 ø
EXTERNAL OVEN DIMENSIONS (mm)	1250 x 1290	1450 x 1550	1650 x 1715	1850 x 1900	2050 x 2195
PIZZA CAPACITY 24CM/10" (APPROX.)	37 / hr	45 / hr	100 / hr	140 / hr	150 / hr

Note: External Dimensions include Lintel e Hearth, Insulation & Required Air Gap.



MILLENNIUM AL BARSHA - DUBAI



RECTANGULAR OVENS

FLAMETREE SERIES



RECTANGULAR OVENS

FLAMETREE SERIES

Phoenix Flametree Series rectangular stone hearth ovens are superior performance, multi-function appliances that make an impressive feature in any kitchen. Capable of cooking a wide variety of menu items including pizza, roast meats, baked breads, sautéing and shallow frying, these ovens combine traditional cooking techniques with modern thermal ceramic engineering. Rectangular ovens provide a practical design footprint to maximise available space, standard designs include a range of sizes with optional accessories to meet your exact specifications.

STANDARD OVEN FEATURES:

- Exhaust design with advanced safety features
- Thermostatically controlled gas system with infinity display burner
Note: this burner is compatible with wood burning or can operate as a stand alone full gas system
- Easy to use digital temperature control panel with colour intuitive display. Housed within discrete sliding cover
- Internal spotlight supplied as standard in all ovens
- Integrated stainless steel hearth and lintel surround for oven mouth (*Teflon*)
- Unique fold down glass door or optional high profile roofline with panoramic glass pane
- High quality Italian pizza tool kit
- CE rated
- 4 year limited structural warranty on oven body. 12 month limited warranty on accessories including: gas system, exhaust transition and particle filter.
- 2 part assembly for easy installation (*all ovens can be designed for transport through doorways, lifts, staircases if required*).



High performance fold down door model shown.
High profile glass door design also available for selected Flametree series ovens.

OPTIONAL FEATURES:

- Customise the shape or size of the oven
- Additional doors and openings (pass thru doors)
- Spectacular high profile roofline with panoramic glass panel
- Electric heating system, even heat distribution for superior cooking performance. Optional simulated fire feature display available on request.
- Viewing window (you specify the location)
- Char Grill (gas, wood or electric operated)
- Rotisserie (small rotisserie suitable for poultry and portions of meat, large rotisserie required for lamb, beef and pork)
- Custom door shapes, sizes and finishes to suit your design concept
- Various facade and external cladding options

STANDARD OVEN MODELS

	FT860 1 Door	FT900 1 Door	FT1200 1 Door	FT1500 1 Door	FT1700 1 Door	FT1300D2 2 Doors
INTERNAL DIMENSIONS (mm)	860 x 690	900 x 855	1200 x 855	1500 x 855	1700 x 855	1300 x 855
EXTERNAL DIMENSIONS (mm)	1210 x 1180	1250 x 1350	1550 x 1350	1850 x 1350	2050 x 1350	1650 x 1350
PIZZA CAPACITY 24CM/10" (APPROX.)	35 / hr	48 / hr	63 / hr	98 / hr	120 / hr	77 / hr

Note: External Dimensions include Lintel e Hearth, Insulation & Required Air Gap.



QUBE OVEN

PHOENIX



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")



ELECTRIC OVEN WITH CHAR GRILL - CONRAD - HANZHOU (CHINA)



CUSTOM OVENS
BESPOKE DESIGN



CUSTOM OVENS

BESPOKE DESIGN

Are you seeking to create something different? Do you have a unique concept or inspiration?

Our custom design service can turn your innovative ideas into reality. By combining your choice of features and specifications an impressive design statement can be created for your next display kitchen. Phoenix expert design engineers work methodically to ensure that your original design ideas are balanced with functionality and cooking performance resulting in a remarkable appliance that will produce delicious results.

FLEXIBILITY & DESIGN OPTIONS:

- **Any Shape or Size:** need an oven that will fit into a corner? Perhaps install around a structural pillar? Phoenix can design an oven to suit your unique space and transform an awkward area into a spectacular feature.
- **Choice of roofline:** traditional low line for high performance or high profile for added visual interest.
- **Viewing Window:** positioned on side or rear oven walls, multi-pane high temperature glass for safety with architectural lintel for easy facade integration.
- **Char Grill:** gas, wood or electric fired grills can be a key feature in your oven creating a multi-function appliance. Grills are recessed into the oven floor allowing maximum visual appreciation of the display fire/gas flames.
- **Rotisserie:** small or large rotisseries can be designed to operate inside an oven creating a multi-function appliance. Small rotisseries are suitable for poultry, suckling pig and portions/joints of meat. Large rotisserie is required for lamb, beef and pork.
- **Additional Door Openings:** multiple doors can be incorporated into side or rear walls creating a pass through or for visual interest. Door sizes and shapes can be customised on request.
- 2 part assembly for easy installation (*all ovens can be designed for transport through doorways, lifts, staircases if required*).





ELECTRIC OVENS



ELECTRIC OVENS

Phoenix Ovens are pleased to offer a range of high performance electric stone hearth ovens. Electric elements are positioned on the oven roof enabling even heat distribution for superior cooking results and thermal efficiency. Electric ovens are cleaner, safer to operate and available to be used in areas where gas may not be accessible such as highrise buildings.

Electric Ovens are available in a range of sizes with optional accessories including a unique simulated fire display which provides a spectacular visual aspect. All ovens can be customised on request to suit your project requirements.

FEATURES & OPTIONS:

- Exhaust design with advanced safety features
- Thermostatically controlled electric elements for even heat distribution
Note: a small wood fire or bowl of smoking chips can be used in this oven
- Easy to use digital temperature control panel with colour intuitive display. Housed within discrete sliding cover
- Optional simulated fire display feature
- Internal spotlight supplied as standard in all ovens
- Integrated stainless steel hearth and lintel surround for oven mouth (*Teflon*)
- Unique fold down glass door
- High quality Italian pizza tool kit
- CE compliant design
- 4 year limited structural warranty on oven body. 12 month limited warranty on accessories including: gas system, exhaust transition and particle filter.
- 2 part assembly for easy installation (*all ovens can be designed for transport through doorways, lifts, staircases if required*).

RITZ CARLTON - XIAN (CHINA)



DUCK OVENS



DUCK OVENS

The oriental inspired Phoenix Duck Oven includes a high profile door and traditional fire grate which presents a stunning feature while the cooking performance produces succulent roast duck, char sui pork and more. All duck ovens are supplied with removable drip trays allowing it to multi-function as a stone hearth oven for the preparation of other items such as pizza, roast meats, vegetables and breads. Available in a range of sizes with optional accessories, ovens can also be customised to meet your bespoke requirements.

FEATURES & OPTIONS:

- Exhaust design with advanced safety features
- Thermostatically controlled gas system with radiant shield to diffuse heat
Note: this burner is compatible with wood burning or can operate as a standalone full
- gas system
- Easy to use digital temperature control panel with colour intuitive display. Housed within discrete sliding cover
- Traditional fire grate for oven mouth (optional use)
- Internal spotlight supplied as standard in all ovens
- Integrated stainless steel hearth and lintel surround for oven mouth (*Teflon*)
- Accessory kit includes removable drip tray, fire grate, hooks and tool set.
- CE compliant design
- 4 year limited structural warranty on oven body. 12 month limited warranty on accessories including: electric system, exhaust transition and particle filter.
- 2 part assembly for easy installation (*all ovens can be designed for transport through doorways, lifts, staircases if required*).



TANDOORI OVENS



TANDOORI OVENS

Phoenix Tandoori Ovens combine traditional Indian cooking techniques with modern design elements resulting in an oven that produces outstanding cooking results. All tandoors are made with superior thermal ceramic materials to ensure longevity and superior performance. Phoenix tandoors are available in a range of fuel options with a variety of impressive external shapes and finishes.

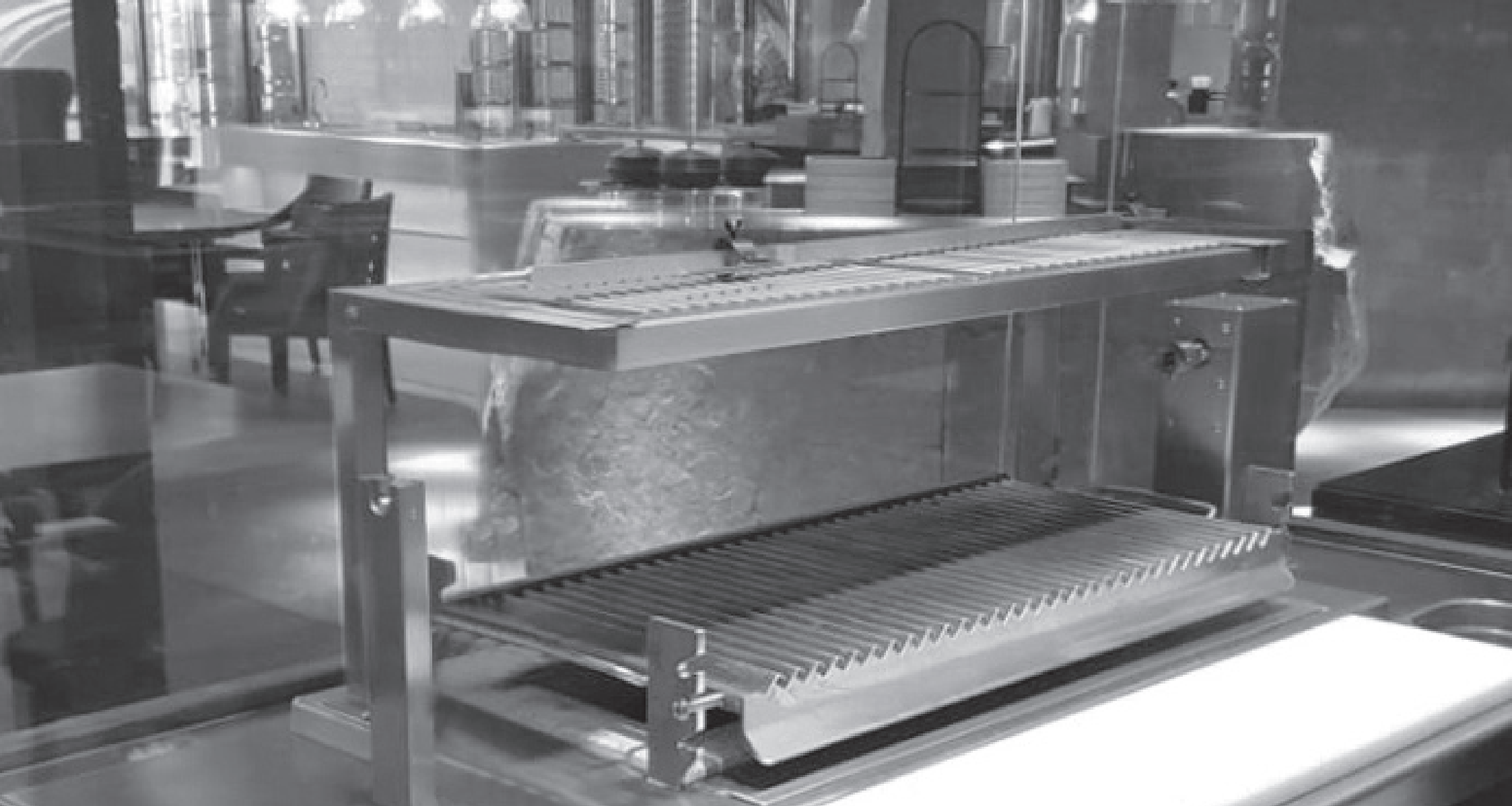
FEATURES INCLUDE:

- 3 Optional Fuel Types: Gas, Charcoal, Electric
- Durable ceramic cooking surface
- Large 530mm diameter internal cooking barrel
- Variety of stunning external finishes
- Easy installation or relocation
- Slim, concealed operating system
- Structurally reinforced to ensure the internal pot does not need replacement
- Insulated with high quality thermal materials to improve heat retention
- 4 year structural guarantee

STANDARD TANDOORI MODELS

	TS850	TR850	TB900
INTERNAL COOKING POT Ø	530	530	530
EXTERNAL DIMENSIONS	850 x 850	850 Ø	900 Ø





CHAR GRILLS
SPECIALITY PRODUCTS



CHAR GRILLS

SPECIALITY PRODUCTS

Phoenix offer a range of char grills and specialty cooking equipment that will make an impressive feature in any display kitchen. Customisation is our forte. Choose the shape, fuel type, configuration and accessories to create a bespoke grill for your next project. Available features include rotisseries, display gas or vapour flames, rear air curtain and various other unique design options such as decorative gantry and architectural fixtures for a unique point of difference.

FEATURES & OPTIONS INCLUDE:

- Solid fuel (charcoal/wood), gas fired or electric. Specialty lava rock available on request
- Solid fuel grills include refractory lined fire pit for superior thermal efficiency and longevity
- Rear Gas Display Flame is an impressive feature
- Vapour Flame available for projects with gas restrictions
- Rear Air Curtain for minimisation of exhaust spillage and improved ventilation
- Refrigeration and freezer units can be integrated
- GN wells and tray racks create a functional workspace
- Reversible heavy duty cast iron cooking grates allow for different score markings
- Round-rod fish bars, specially engineered to minimise sticking of delicate fillets
- Seamless one-piece worktop and shoulders for optimal hygiene conditions
- Reinforced construction to suit the demands of a busy commercial kitchen environment
- Critical work area is ventilated using a patented design
- Various cladding and facade finishes including Ral colours, MFacies, MPatinae ranges available on request
- All solid fuel grills include electric ignition tool for safe and easy lighting of material

GRILL OPTIONS:

- Feature Broilers: available with various grill configurations (wheel adjustable grill plates, angled rotisserie spears, motorised rotisserie for slow roasting and feature cooking)
- Robata Grills: three tier construction with different cooking levels: searing, cooking, resting
- Parrilla Grills: South American inspired display grills with adjustable grill height
- Tajine Fire Pits: slow cooking of earthenware pots above a fire pit with adjustable grids
- Teppanyaki: smooth griddle plates (electric or gas fired)
- Churrasco: display multi-tier rotisserie cooking
- Circular and Octagonal display grills
- Custom fire pits, rotisserie and grilling concepts



ROSEWOOD - PHUKET

MARKET OYSTERS

Fine de Claire
Tsarskaya

FISH

Tuna
Striped Seabass
King Snapper
Andaman Black Grouper

SHELL FISH

Maine Lobster
Andaman Prawn
Baby Shrimp
Calamari
Crab

TREASURES OF THE SHACK

Cold seafood platter for two
crab cake
baked mussels & clams with grilled garlic bread -
lobster rice

Sashimi
Grilled

To
B

THE SHACK



INFO AND FAQ

PRODUCT - FAQ



ARE OVENS WOOD OR GAS FIRED?

Phoenix offer ovens with a variety of fuel options:

- Wood fired: wood is the only heat source for this oven.
- Full Gas: oven is fitted with a thermostatically controlled gas system with 1 or 2 burners depending on the size of the oven. Wood can be used in this oven for additional flavour but it is not an essential heat source.
- Combination Gas and Wood: oven is fitted with a thermostatically controlled gas system with 1 or 2 burners depending on the size of the oven. Wood is used in this oven for additional flavour and may be required to provide additional energy depending on the oven size. The gas system will modulate to regulate the oven temperature.
- Electric: electric elements are used on the oven roof to heat the oven evenly. Wood can be used in this oven to provide additional flavour for cooking but it is not a heat source.

HOW IS THE OVEN SHIPPED?

In most cases ovens are shipped in 2 pieces (sometimes more pieces for larger or complex ovens). The oven will be spilt into a roof and base on separate pallets. The gas system and accessories will be packed together on the pallets.

HOW IS THE OVEN INSTALLED?

Commonly your local kitchen contractor will purchase and install the oven. Many of these firms have experience in installing such equipment however our technical department is available to provide advice, should you have further concerns please refer to the Phoenix Installation & Operation Manual or contact technical@phoenixovens.com

Refer to our Installation and Facade Guide for detailed information on how to install and finish the external facade of the oven.

It is the end users responsibility to install the ductwork for the oven. Phoenix engineers are able to provide standard duct dimensions however all design and construction must be carried out in accordance with local authority regulations.

The exhaust is best in a dedicated system. It is critical that the oven ductwork be installed in accordance with local regulations, refer to our Exhaust Advice Guide for further information.

All ovens will require a fire rated material surround enclosure with facade cladding. It is our recommendation that the purchaser arrange for a local contractor to supply and construct the facade. Our engineer is able to provide advice and instructions to your nominated contractor, you may also refer to our Quick Reference Facade Guide.

COOKING - FAQ

WHAT CAN YOU COOK IN THESE OVENS?

Stone hearth ovens were traditionally designed for pizza and breads however they are now considered to be multifunction cooking appliances capable of producing a wide range of foods and performing an array of cooking methods including:

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

Anything you can cook in a conventional oven can be prepared in a Phoenix Oven.

HOW LONG DOES IT TAKE TO COOK A PIZZA?

Average cooking time is approx 3-4 minutes. This time is dependent on the temperature of the oven, thickness of pizza base and skill of the chef.

HOW LONG WILL IT TAKE FOR THE OVEN TO HEAT UP?

Stone hearth ovens are very energy efficient once they are hot. With regular use in a commercial kitchen you can expect that the oven will never completely cool down unless you wish to renovate or close the kitchen. Used on a daily basis the oven will take approx 1 hour to reach optimum temperature.

The fold down door will assist the oven with the preheat process however it is designed to be in the upright position during service.

CAN YOU COOK DIRECTLY ON THE OVEN FLOOR?

Yes, traditionally pizzas and breads are cooked directly on the stone floor. For thicker crust pizzas you may decide to use a tray and then finish the pizza on the stone floor for a crisp base.

WILL THE PIZZA NEED ROTATION/TURNING?

Typically you will need to rotate the pizza at least once so that an even cooking finish is achieved. Remember to always check the base, pale golden brown areas display the base has started to crisp.

Stone hearth ovens have heat zones. The area closest to the heat source (gas flame or wood fire) will be hottest and the area near the oven door will be cooler. The skill of the chef will determine how to rotate and shuffle food between heat zones.

HOW IS THE COOKING TEMPERATURE MEASURED?

Gas fired and electric ovens include a thermocouple fitted in the centre of the oven floor (inside the brick). The thermocouple monitors the temperature on the stone floor, this is the GREEN temperature display on the gas control panel.

The gas flame will modulate to control the temperature within 20°C of the set temperature (RED temperature display).

If a wood fire is added the gas burner will modulate to maintain a consistent temperature as set, the burner may switch off if the temperature increases significantly.

Always expect that the oven roof will be significantly hotter than the floor. The roof acts as a heat store and transfers downward to cook the pizza from the top also.



TECHNICAL - FAQ

HOW LONG WILL IT TAKE FOR THE OVEN TO HEAT UP?

Stone hearth ovens are very energy efficient once they are hot. With regular use in a commercial kitchen you can expect that the oven will never completely cool down unless you wish to renovate or close the kitchen. Used on a daily basis the oven will take approx 1 hour to reach optimum temperature. The fold down door will assist the oven with the preheat process however it is designed to be in the upright position during service. For the initial fire up process we recommend you refer to our Commissioning & Pre-Heat Guide, it will take 2-3 days to heat the oven for the first time. It is critical that the oven be heated slowly for the first time, if the process is rushed there is a risk that thermal cracks will form.

REGULAR FLUE MAINTENANCE

It is critical that the flue be cleaned by the maintenance team every 3 months to reduce the danger of a flue fire caused by the build up of soot and grease.

The Phoenix Oven is designed to reduce the risk of fire in the flue system however this is dependent on regular inspection, maintenance and cleaning. There is a particle filter located

just above the oven door/mouth. This filter is very easy to remove for cleaning and can be done on a daily basis. Please refer to the Exhaust Safety page for further information related to this topic.

PHOENIX GAS SAFETY FEATURES

There are 2 additional safety features fitted to all Phoenix gas systems:

1. Thermal Interlock Sensor: This sensor monitors the temperature in the exhaust spigot to ensure the air does not rise to a dangerous temperature, potentially leading to a fire hazard. If the spigot becomes blocked or another hazard detected the sensor will cause the gas burner to switch off until the area is inspected and issue rectified.

2. Pressure Differential Switch: In order for the gas burner to ignite it must detect that the exhaust fan is operational and switched on. The pressure switch will disable the gas system until the exhaust fan is in operation.

For a basic overview of the gas control system and common faults please refer to the below document or contact our technical team for assistance technical@phoenixovens.com



EXHAUST OPTIONS

There are a number of exhaust options available, we recommend you consult with your kitchen 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
- Direct connect system with a Phoenix Flue Transition
- Other customer exhaust systems including fire suppression accessories

FACADE AND EXTERNAL CLADDING INFORMATION

Your oven will require some form of external cladding.

All ovens are supplied with ceramic insulation wool (and adhesive glue) and will require a minimum 25mm air gap between the superwool and facade construction. We recommend you refer to our Installation and Operation Manual for further detailed information on this matter. In brief you may consider the following facade materials:

- Brick
- Tiles
- Sheet Metal
- Plaster board with rendered finish

It is critical to ensure that access and ventilation panels are available under and above the oven.

Typically your kitchen contractor will complete the facade of your oven. If you have questions regarding your facade choice please contact our technical department at technical@phoenixovens.com



DESIGN EXCELLENCE

SUPERIOR PERFORMANCE

EXCEPTIONAL QUALITY





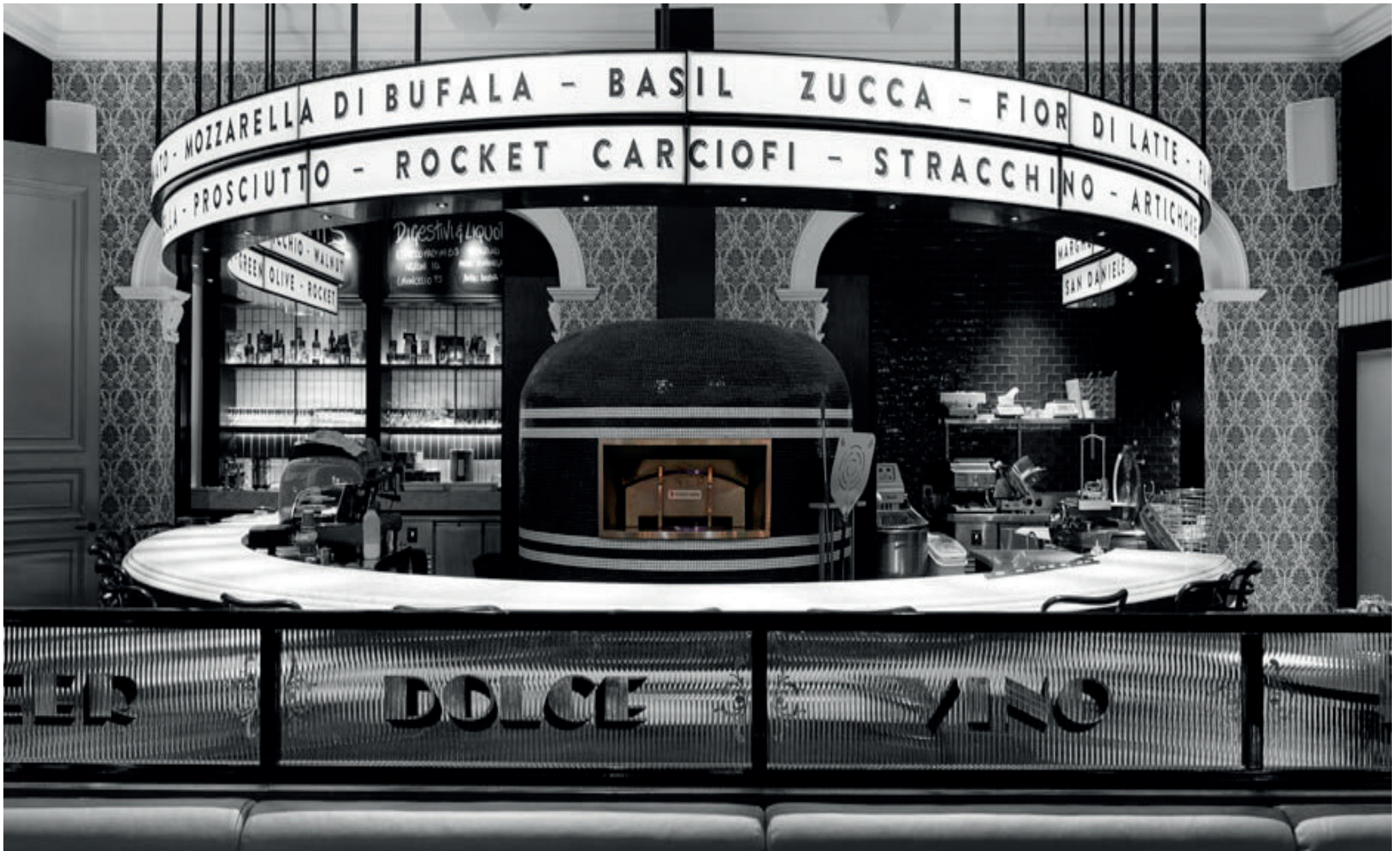




CUSTOM 2 DOORS OVEN - TRADITIONAL PEKING DUCK OVEN - ONE&ONLY
LE SAINT GERAN - MAURITIUS







CUSTOM OVEN WITH PANORAMA GLASS DOOR - W HOTEL
KUALA LUMPUR (MALAYSIA)



STATJIONEN NOORONA NORWAY



MANDARIN DUBAI BALLROOM



TWIN ROUND OVENS GAS & WOOD FIRED
INTERCONTINENTAL ROBERTSON QUAY - SINGAPORE



BELGIUM



FOUR SEASONS BANGALORE - FIRE PIT



VILLA KHAO LAK THAILAND



CUSTOM ROUND OVEN WITH 2*DOORS & 2* VIEWING WINDOWS
FOUR SEASONS BANGALORE





REFERENCES

W Hotel - Kuala Lumpur (Malaysia), Changsha (China)

Grand Hyatt - Incheon (Korea)

Hyatt Regency - Shenzhen (China), Sanur (Indonesia)

Dynamo Moscow - Moscow (Russia)

Park Hyatt - Dubai (UAE), Mallorca (Spain), Auckland (New Zealand), Casablanca (Morocco)

One&Only, Le Saint Geran - Mauritius

Four Seasons - Sydney (Australia), Bangalore (India)

Rosewood Hotel - Phuket (Thailand)

JW Marriott Hotel - Phu Quoc & Da Nang (Vietnam)

Marriott - Hua Hin (Thailand), Wuhan & Fuzhou (China)

Mandarin Oriental - Jumeira Beach | Dubai (UAE)

InterContinental - Robertson Quay | Singapore

Radisson Resort & Spa - Zavidovo (Russia)

Ritz Carlton - Xian (China), Maldives

Rotana Hotels - Al Jaddaf | Dubai (UAE), Al Kout (Kuwait)

Shangri-La - Touessrok | (Mauritius)

St Regis Hotel - The Palm | Dubai

City of Dreams Casino - Manila (Philippines)

Pullman Hotel - Ho Chi Minh City (Vietnam)

Fairmont Hotel - Singapore

Anantara Resort - Kalutara (Sri Lanka)

DoubleTree by Hilton - Melbourne (Australia), Al Mankhool | Dubai (EAU)

Kempinski Hotels - Yangon (Myanmar), Hangzhou (China)

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PHOENIX

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