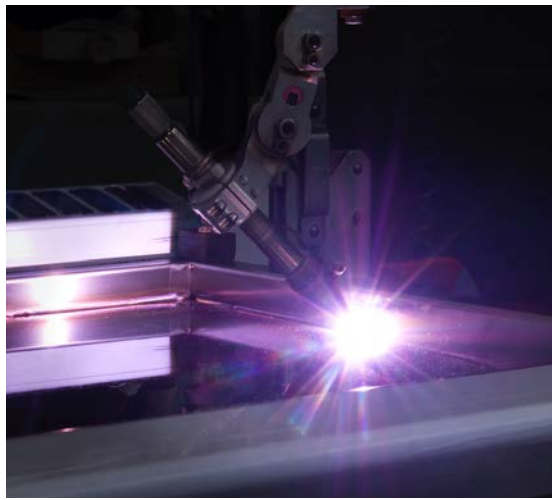


*we*innovate cooking



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# A history of tradition and innovation.



Olis has been a well-known company name in the catering industry since 1972 thanks to its top-quality production of machinery, appliances and components, and for being a partner of the prestigious Ali Spa Group since 2004.

The brand stands out for its dual “core”, traditionally linked to craftsmanship, in particular stainless steel laser, and over the years it has developed with an innovative approach focused mainly on technology and design.

Sturdy and reliable products and expertise are the key features of the company Olis, which, today, allow it to continue to design and develop innovations for the great world of professional catering.

**Why should you continue to work like this?**



# *We* innovate cooking

**We change the way a kitchen is managed.**

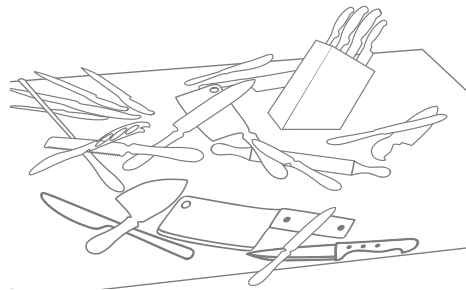
With its long-standing tradition and always paying attention to technological research, Olis focuses on a new concept of space, functionality and design in order to **help you work more easily and efficiently on a daily basis.**



## Is your kitchen always tidy?



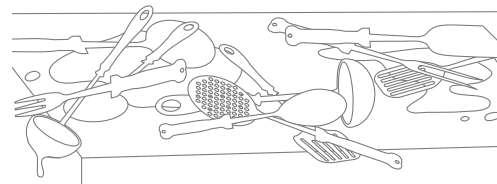
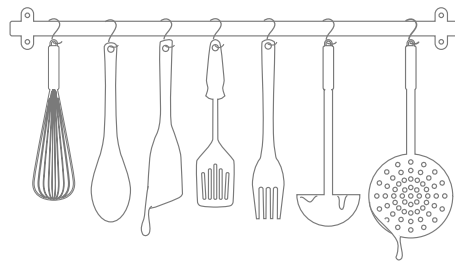
Are you always able to check what you are cooking?



Where is the right knife when you need it?

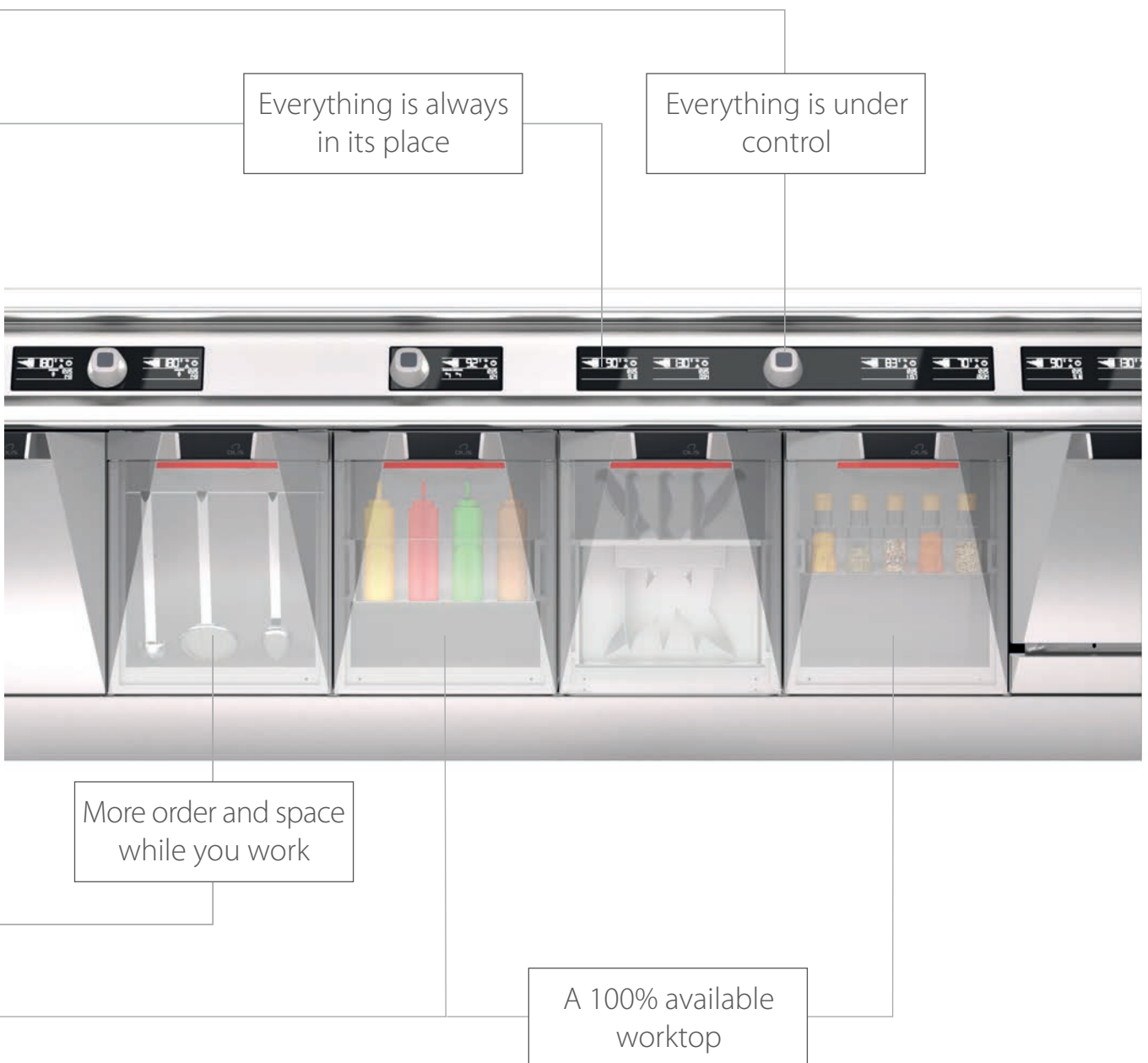


Spices and bottles... are they always within easy reach?



Dripping and bulky ladles can take up a lot of space on your worktop...

# See how you can work better with Olis.





The **Kitchens Diamante 70 and 90** originate from the long-standing Olis tradition and represent a huge development in the field of professional kitchens.

**Accurately designed in every detail in order to speed up and simplify** any operation involving preparation, cooking, tidying and cleaning in the kitchen, the new Diamante Kitchens assist you every day, becoming a **true ally for your work.**



# New Diamante kitchens.

**A gem of innovation and design.**





# With plenty of ideas inside.

## All within easy reach.

Double space inside: functional and complete  
Door with double opening: bottom-hung with equipped spaces or side-hung



**A bottom-hung door with a red handle**, which is not only elegantly designed but also **easier to open**, making it a space for storing the **most commonly used objects** when working: spices, bottles, ladles and knives.

**Choose how to equip it according to your needs.**

**The door itself also opens up onto a wide and deep space** suitable for containing pots, pans and whatever you need.



### Knife holder

To immediately find the most suitable knives for cutting bread or chopping up vegetables and meat and to store them in a **tidy, clean and safe way**. The exclusive bottom hung space for knife holders has been designed to contain up to **7 knives**.



### Ladle holder

A special area for storing ladles, spoons and forks before and during use, away from cooking fats and in compliance with current hygiene regulations.



### Dispenser holder

A clean and tidy place to store standard condiment bottles and those created by you.



### Spice rack

To **have all spices available** quickly and within easy reach.

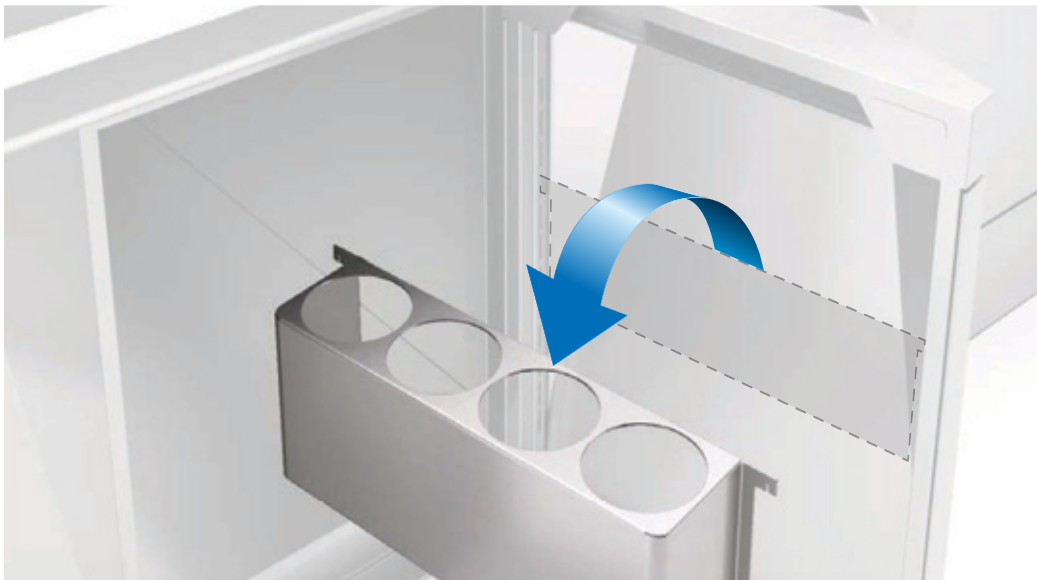
# Many spaces already equipped for your needs.

## An additional help when working.

The internal container system makes washing containers a snap: **just remove them, put them in the dishwasher and fit them back in place when they're clean**

A cleaner and tidier worktop

Diamante is **efficient and practical**, and simplifies every task in the kitchen: from preparation to cleaning and tidying up, thanks to a series of functional doors designed to **store your work tools neatly, both before and during use.**



### Ready to Wash System

An exclusive Olis concept that allows you to remove and place containers directly into the dishwasher easily and quickly.



92

°C

°F



7:11

12:25

12:4

OLIS

# Everything is controlled easily.

## With perfect results, always.

Quick and accurate selection of parameters

Easy and clear temperature management

Special features always visibles and accessibles on the display



### Knob

A new non-slip design, squared off and rounded for a **more ergonomic grip**, with a contoured indicator to facilitate setting. And with the exclusive **Encoder function**, all you need to do is touch a programme, turn the knob to set the level and press it to confirm the setting.

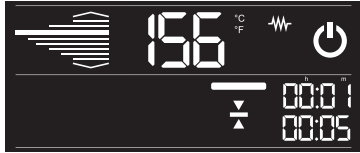
With a **water and dirt proof crown**.

### Setting

The electronic interface makes **setting parameters quick** and easy, **reduces programming times** and gives perfect results.

## Fryer

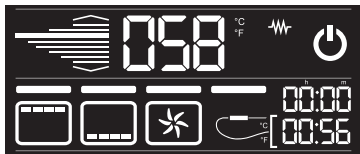
### For golden and crisp frying.



Its special feature is its display that monitors all temperature variations displayed by the specific indicator in real time, allowing you to easily and accurately manage and prepare different kinds of food on time, always with perfect results.

## Oven

### Perfect cooking with the core probe.



Even in recipes that require the use of a core probe, you simply set the desired temperature directly on the control panel with a single touch.

## Induction

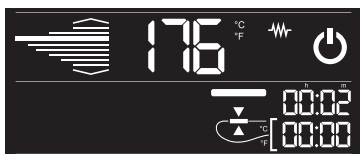
### Constant temperature for safe results.



You can easily prepare a sauce with the perfect colour, texture and shininess, like this one: all you need to do is set the optimal temperature simply by touching the panel on the appliance. A high precision control system ensures a constant temperature and ideal preparation of each recipe.

## Fry-Top

### Total simultaneous control and management.



With the dual acoustic timer on the display, it is easy to manage multiple recipes on a single machine. The time required for each recipe is indicated by a countdown and a warning sound.



Touch and turn: two easy steps to  
arrange the work to do  
and no longer think about it.



**One knob, many displays in action.**





### Side panels, with style

Ideal for central cooking blocks, the perfectly rounded finish of the Olis side panels gives the entire kitchen a **distinctive and elegant** look.



# Optimise your space with our new ideas.

## Functional finishes, with style.

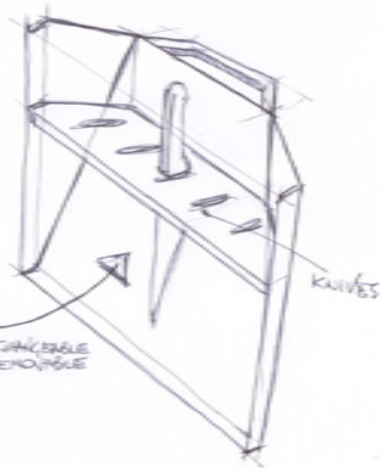
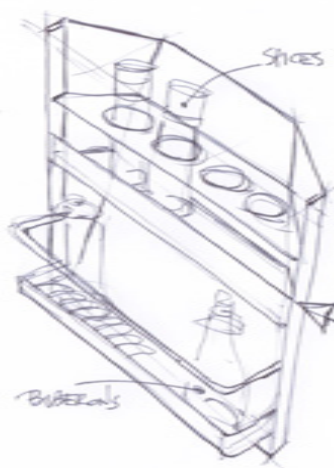
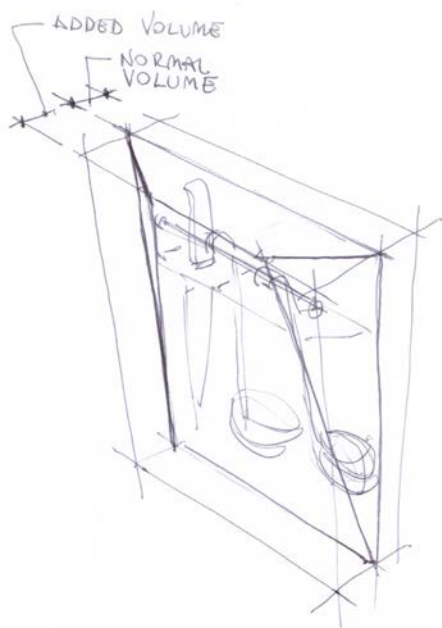
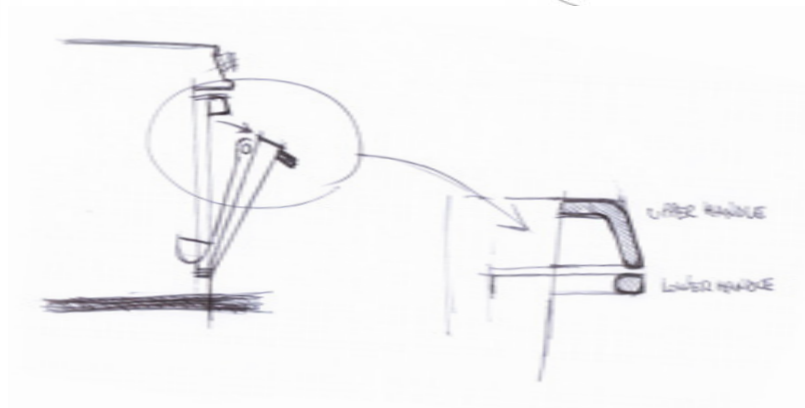
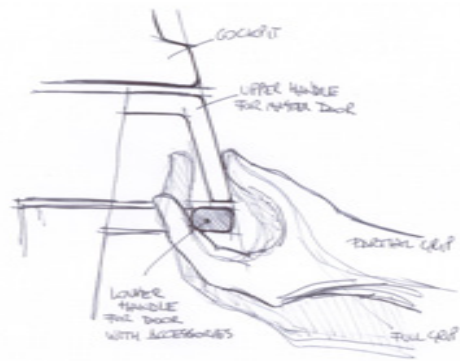
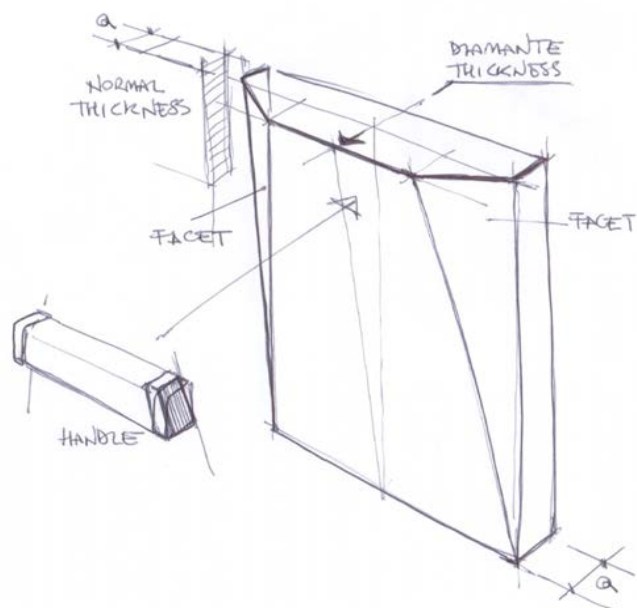
Handy, quick and easy to clean  
Totally tailored to your needs

### Functional side panels

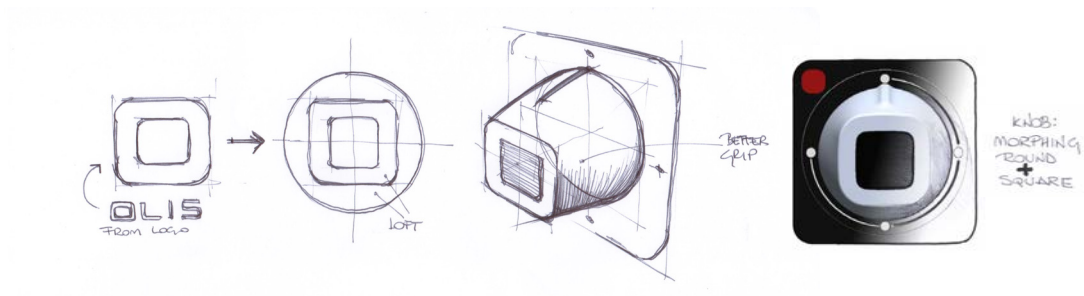
They can be accessorized with **GN containers or bottle holders**, or just with a single well. Everything is close at hand and recipes can be prepared in the **shortest time**.

The GN containers are easily removable, to be washed in your dishwasher and quickly re-used, **hygiene never was so easy**.





# The most innovative design is elegant and functional.

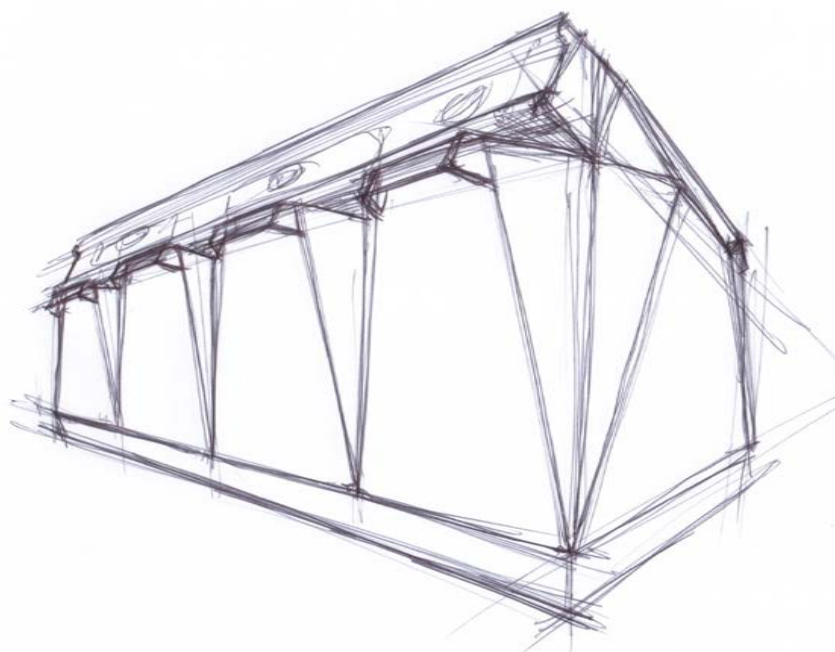


Many ideas, great ambitions and a passion for perfection.

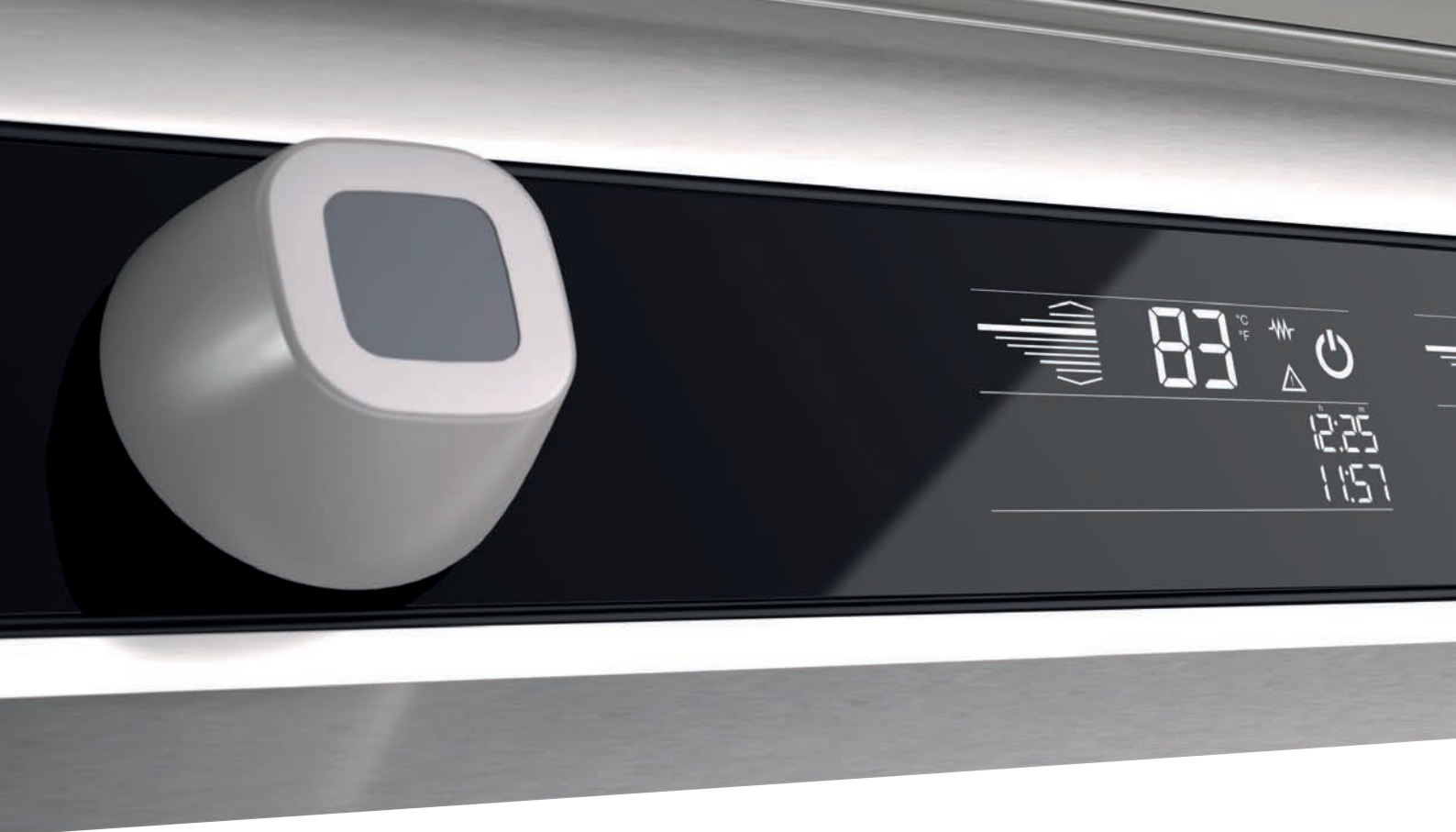
This is how Olis has shaped and created an innovative identity for professional kitchens.

*Preparing* exclusive and functional spaces, *ensuring* greater efficiency, *combining* the strength of stainless steel with elegant colours, thanks to an essential, creative and unique design.

The new Diamante kitchen is now *ready* to surprise you.









## Diamante 90

### Maximum power, functionality and aesthetic appeal.

AISI 304 stainless steel, Scotch Brite finish, 2 mm thick worktops

Extensive choice of burners with different power ranges (3.5Kw, 5.6kW, 7kW, 10Kw)

Burners with self-stabilised flame, in nickel-plated cast iron

Almost unlimited power combination options\*

Sloping control panel and ergonomic knobs

Welded worktops with simple coupling system

Also available in a plinth-mounted version

Stainless steel removable drip collection bowl for easier cleaning and maximum hygiene

\*In compliance with maximum type approvals

It is a **sturdy kitchen**, elegantly designed, suitable for environments with a high number of customers requiring high performance levels. This is why all appliances are available with **2 mm thick worktops** and the kitchens can be equipped with **burners up to 10kW**. Moreover, the innovative **electronic worktop** allows you to quickly and easily programme all types of recipes.



The Diamante 70 kitchen stands out thanks to its **accurate details** and sturdy but elegant design, which make it **suitable for any environment**, also an open kitchen.

In fact, thanks to a **precise laser cut design**, the appliances can be perfectly combined, creating a pleasant continuity effect.



# Diamante 70

## **Sturdy, elegant and ideal for any environment.**

Stainless steel, Scotch Brite finish

Burners with self-stabilised flame, in nickel-plated cast iron

Almost unlimited power combination options\*

Sloping control panel and ergonomic knobs

Also available in a plinth-mounted version

Stainless steel removable drip collection bowl for easier cleaning and maximum hygiene

\*in compliance with maximum type approvals





# Series 1100 Passante

## **Modular, solid, elegant.**

AISI 304 stainless steel, Scotch Brite finish, 2 mm thick laser cut worktops

Extensive choice of burners with different power ranges (3.5Kw, 5.6kW, 7kW, 10Kw)

Burners with self-stabilised flame, in nickel-plated cast iron

Almost unlimited power combination options\*

Total burner power up to 60Kw

Tested components and high efficiency of the heating elements used

The base worktops can be equipped with pass-through ovens, hot cupboards, ventilated, neutral, projecting or bridge.

Also available in a plinth-mounted version

Stainless steel removable drip collection bowl for easier cleaning and maximum hygiene

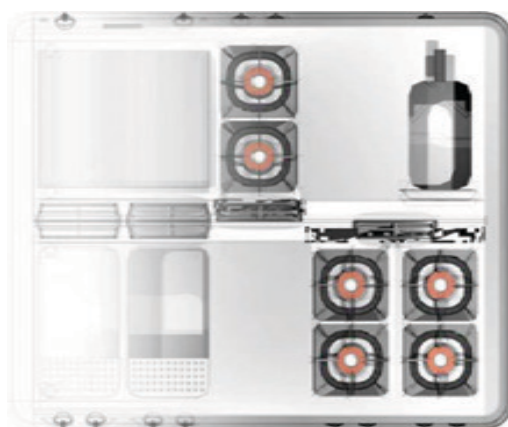
\*in compliance with maximum type approvals



It is a complete product range, which stands out for its versatility and perfectly matched module, thanks to the use of laser cutting.

For the design and customisation of a kitchen, the Series 1100 Passante easily meets every specific requirement, since it allows you to create assembled central cooking blocks with different combinations and to equip the support bases with the most various solutions: pass-through ovens, ventilated hot cupboards, neutral, projecting or bridge. Moreover, all the components and heating elements used are tested and their reliability and high efficiency are ensured.

From your needs to our project.





# Single tops

## Maximum elegance, practicality and hygiene.

You can choose the colour of the kitchen with a RAL paint treatment in all shades of colour



A single cooktop is the most free design-led choice you can imagine; it expresses your professional needs to best effect, in relation to the number of meals, type of menu and working environment. The extraordinary modularity of Olis products is combined with accurate design to offer unlimited appliance layouts and custom solutions for single tops made in AISI 304 stainless steel, also 3 mm thick, making it ideal for even the most challenging applications.





# Kitchen Preparation

**Not only essential but also clever.**



Essential for creating a modern and functional kitchen, thanks to a wide choice of stainless steel **tables on legs, cabinet bases, drawers, sinks, wall units and tableware cabinets** we offer you the most practical and innovative solutions to assist you **in your work on a daily basis and in the best possible way.**



# Innovation also involves designing details.

## **Request the perfect layout that suits your needs.**

Thanks to the flexibility and experience of our designers, we can interpret and implement any customer request, starting from a simple idea to the full layout. A comprehensive analysis of the ideal composition, customised according to the space, number of meals, type of menu and work environment. All in compliance with the many regulations provided for in the various countries in the world and with the specific requirements of the certification bodies.

# Learn how to make the most of Olis products.

## **An exclusive advantage for you and your work.**

Olis offers its customers full and ongoing technical support when using its appliances, so you can obtain the best performances. This team consists of professional chefs that are not just consultants, since they are used to working in the kitchen on a daily basis. Service available upon request by contacting our commercial/sales network.



Number of daily servings .....

Your typical daily menu includes:

### STARTERS

☐ HOT ☐ COLD ☐ ..... ☐ .....

### FIRST COURSES

☐ PASTA ☐ RICE ☐ SOUPS ☐ GRATIN ☐ ..... ☐ .....

### MAIN COURSES

☐ GRATIN ☐ ROASTS ☐ BRAISED ☐ .....

☐ BOILED ☐ FRIED ☐ GRILLED ☐ .....

### DESSERTS

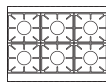
☐ BAKED ☐ PUDDINGS ☐ COLD ☐ .....

### LINES:

☐ 70 SERIES

☐ 90 SERIES

### ☐ GAS RANGES



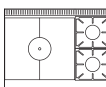
☐ Top

☐ On open cupboard

☐ On oven

### ☐ SOLID TOPS

IF GAS:

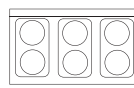
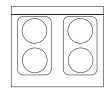


☐ Top

☐ On open cupboard

☐ On oven

### ☐ ELECTRIC RANGE WITH CAST IRON PLATES



☐ Top

☐ On open cupboard

☐ On oven

700 / 900 SERIES

700 SERIES

700 / 900 SERIES

700 SERIES

700 SERIES

### ☐ ELECTRIC RANGES WITH CERAMIC GLASS



☐ Top

☐ On open cupboard

☐ On oven

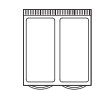
700 SERIES

700 SERIES

900 SERIES

900 SERIES

### ☐ ELECTRIC INDUCTION RANGES



WOK



☐ Top

☐ On open cupboard

700 / 900 SERIES

700 / 900 SERIES

900 SERIES

900 SERIES

### ☐ BAIN MARIES



GAS



ELECTRIC

☐ MOD. 40

☐ MOD. 80

☐ Top

☐ On open cupboard

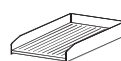
### ☐ GRIDDLE PLATES

☐ MOD. 40

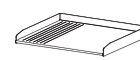
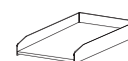
☐ MOD. 60

☐ MOD. 80

☐ Thermost. control (with no chromed plate)



GAS



NO MOD. 40



ELECTRIC

☐ Smooth

☐ Chrome

### ☐ GAS LAVA STONE GRILLS

☐ MOD. 40

☐ MOD. 80

☐ Top

☐ On open cupboard

### ☐ GRIDDLES



GAS



ELECTRIC

☐ Top

☐ On open cupboard

### ☐ PASTA-COOKERS



GAS



ELECTRIC

☐ MOD. 40

☐ MOD. 60

☐ MOD. 80

☐ with manual water load for gas version:

☐ MOD. 40

☐ MOD. 80

☐ Motorized ☐ Manual

 ELECTRIC

TANK

☐ INOX

☐ IRON

☐ CAST IRON

☐ MOD. 40      ☐ MOD. 60

□ 700 SERIES

□ 900 SERIES

☐ MOD. 40    ☐ MOD. 60    ☐ MOD. 80    ☐ MELTING

 **ELECTRIC**

☐ CAP.10 Lt.☐ CAP. 15 Lt.☐ CAP. 2x10 Lt.☐ CAP. 2x15 Lt

GAS INDIRECT

 ELECTRIC

70 SERIES CAPACITY: ☐ 50 Lt.

□ 80 Lt.

90 SERIES CAPACITY: ☐ 50 Lt.

☐ 100 Lt.

☐ 150 Lt.

□ 200 Lt.

□ 300 Lt.

## NOTES/LAYOUT

## DETAILS

FIRST NAME

LAST NAME

## POSITION

BUSINESS TYPE

NATION

CITY

COMPANY NAME

ADDRESS

ZIP CODE

PHONE NUMBER

E-MAIL



*We*innovate cooking

**Olis Ali S.p.A.** Via Del Boscon, 424 - 32100 Belluno - Italy - P. I. 00872030150  
**T** +39 0437 8558      **F** +39 0437 838 274      **W** olis.it      **M** info@olis.it

# Thanks to our Service Centres, the service we offer is complete.

## Efficient and qualified assistance in order to suit your needs.

"Consumers pay great attention to the level of service offered by companies: 90% states that an efficient customer service influences purchasing decisions almost as much as the relationship between the price and value obtained (91%)."

Since we are aware of how important after-sales services are, we have created an organisational structure to support Olis customers in the best possible way.

We provide assistance with technicians specialised in cooking and refrigeration, who you may contact directly at the address:

[service@olis.it](mailto:service@olis.it)

### 100% up-to-date staff

We organise courses to ensure practical training for our staff, so that they receive adequate training on Olis appliances in order to ensure efficiency and effectiveness during all stages of assistance.



### Technical documentation online

On the OLIS website [www.olis.it](http://www.olis.it), after creating a password, you will be able to download the technical documentation. By registering to the Service Review, you will receive additional technical information



### Advice on spare parts

We offer you our expertise in supporting the purchase of original spare parts managed by a dedicated office, which you may contact at the following address:

[parts@olis.it](mailto:parts@olis.it)



## Olis Ali S.p.A.

Via Del Boscon, 424 - 32100 Belluno - Italy

**T:** +39 0437 8558    **F:** +39 0437 838 274

**W:** olis.it                      **M:** info@olis.it



Sistema Qualità Certificato ISO 9001: 2008

Olis is a company of

