

*we*innovate cooking



The new Era of Fry Tops

A different cooking way
Efficiency, cleanliness and comfort above all

The new DIAMANTE fry tops pull off a new look.

The cooking plate is independent, hence granting an all-round heat spread in the cooking area, avoiding heat loss, and optimizing consumption.

The drain channel allows a total cooking fat collection and avoids stagnation of residues on the plate.

Cleaning has never been easier!
Optional a water inlet to flood the drain channel for impeccable cleaning.

No dirt is impossible to remove now!

Gas Versions

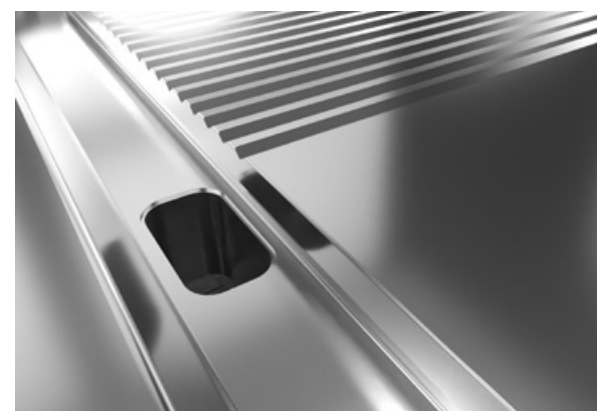
Chromed plates available as well as in AISI430 stainless steel (MOCA compliant)

Temperature range :
200°C - 400°C featuring safety valve and thermocouple
100°C - 280°C with thermostat valve
(Chromed version)

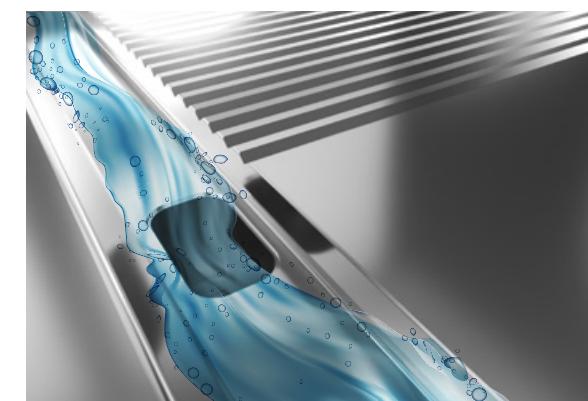


Cleanliness & Comfort

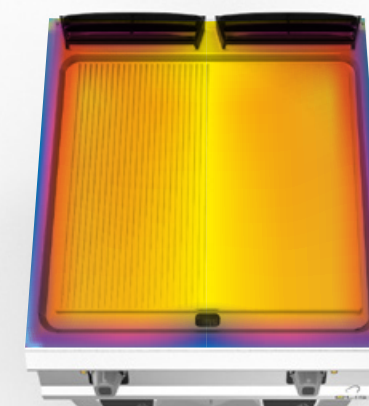
now partnering with reliability and performances of our fry tops
The wild car to the latter-day kitchens.



The wide drain channel for a total cooking fat collection avoiding stagnation of residues on the plate.



Optional a water inlet to flood the drain channel for impeccable cleaning.



Efficiency all the way

The new plate is engineered to concentrate the heat only on the cooking area so avoiding heat dissipation. Better working environment for your Staff

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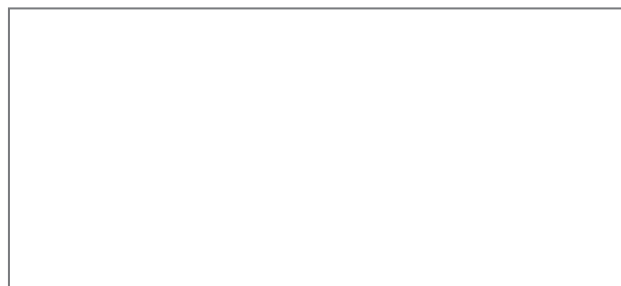


Sistema Qualità Certificato ISO 9001: 2015

an Ali Group Company



The Spirit of Excellence



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