OLIS

we innovate cooking

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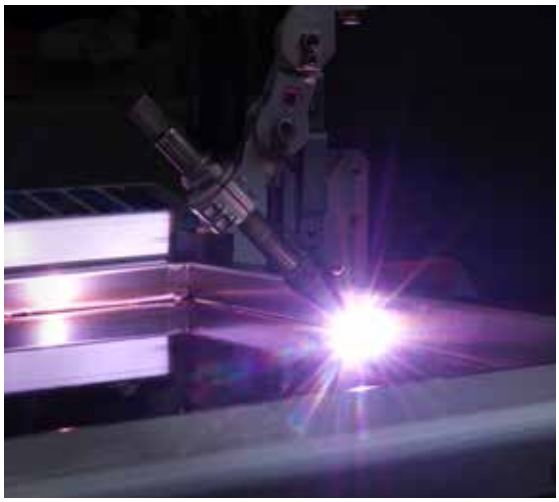
A history of tradition and innovation.



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?

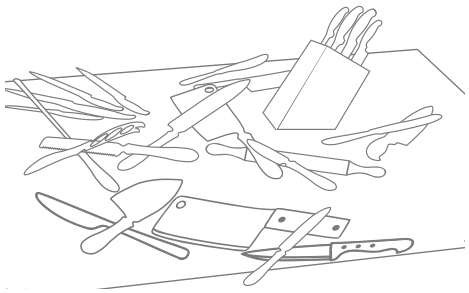
we innovate cooking

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.**

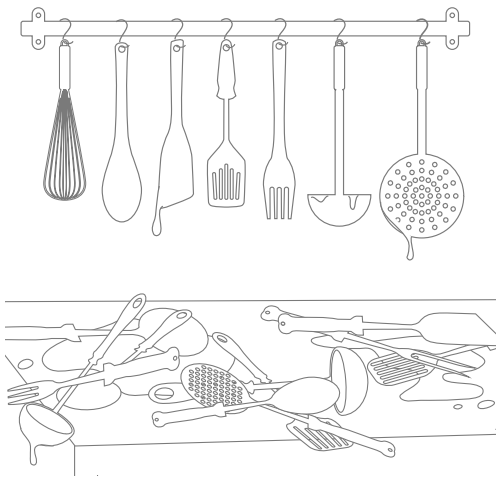
Is your kitchen always tidy?

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 alley for your work.**
.

New Diamante kitchens.

A gem of innovation and design.

OLIS

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 knifes.
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

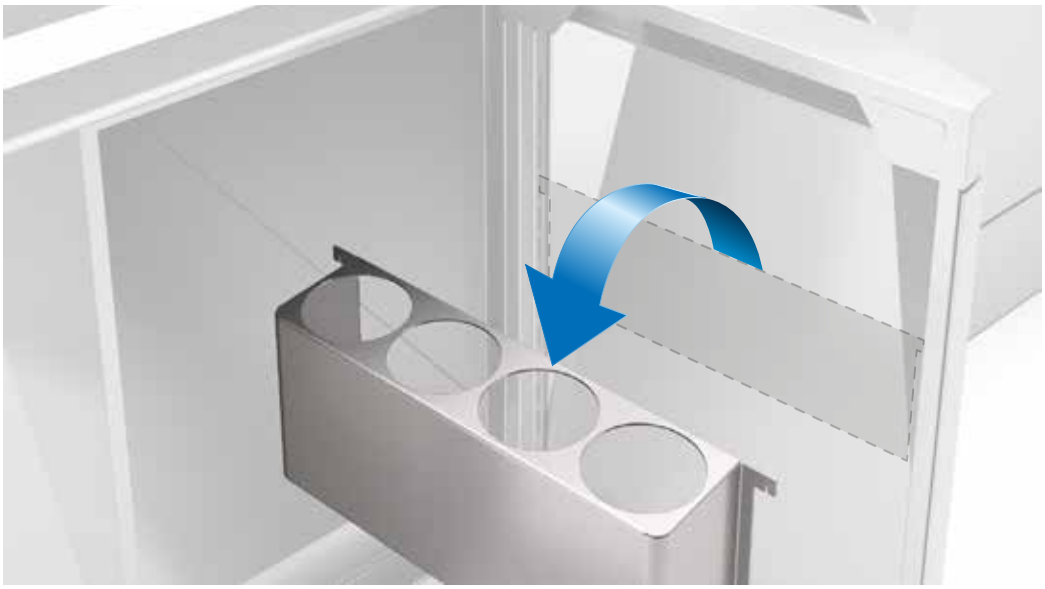
To **have all spices available** quickly and within easy reach.

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
12:25
1:24
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

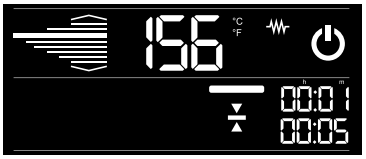
A new non-slip design, squared off and rounded for a **more ergonomic grip**, with a contoured indicator to facilitate setting. And with the exclusive **Encoder function**, all you need to do is touch a programme, turn the knob to set the level and press it to confirm the setting.
With a **water and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

Setting

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

Fryer

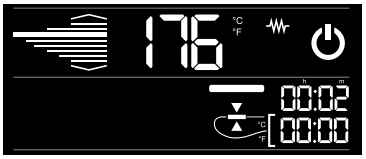
For golden and crisp frying.



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

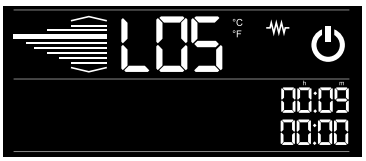
Perfect cooking with the core probe.



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

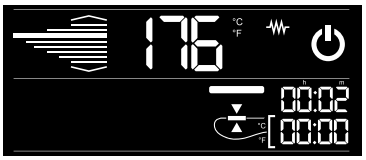
Constant temperature for safe results.



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.

chef Ljubica Komleníc | photo Giovanni Panarotto

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.

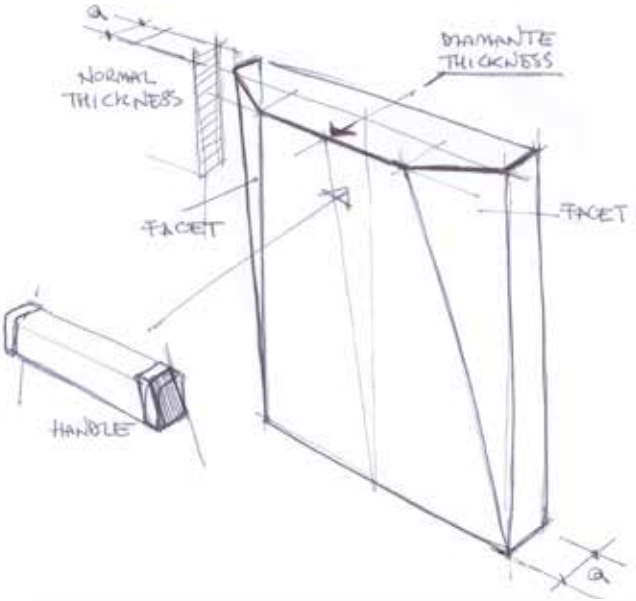
Optimise your space with our new ideas.

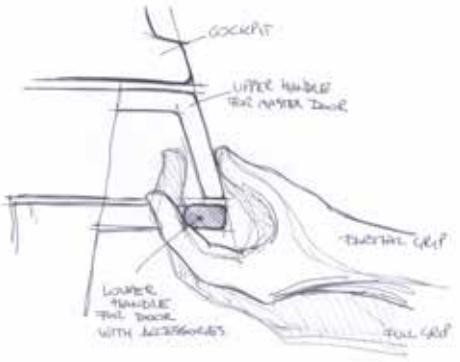
Functional finishes, with style.

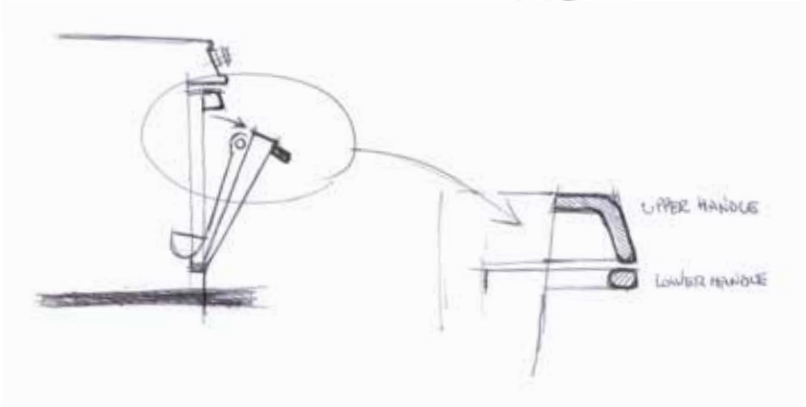
Handy, quick and easy to clean
Totally tailored to your needs

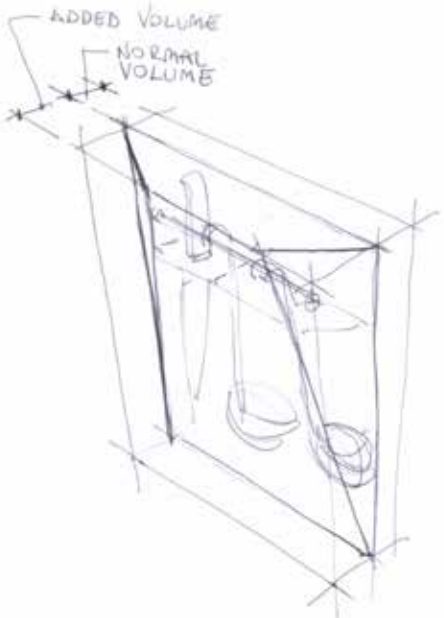
Functional side panels

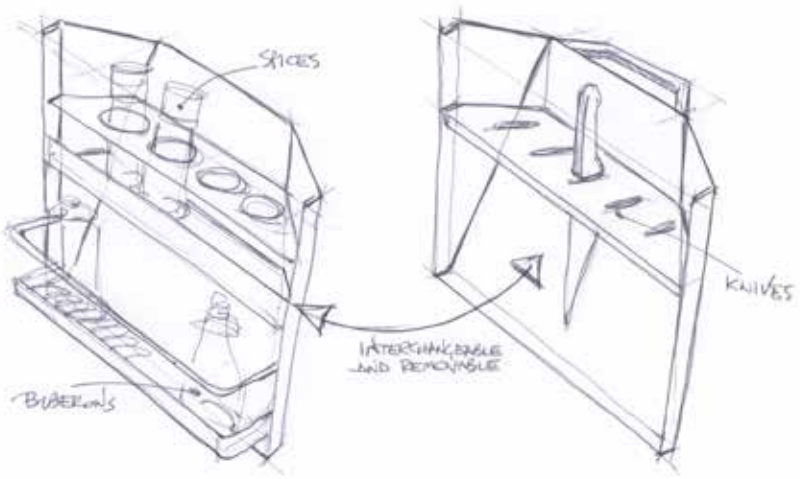
They can be accessorized with **GN containers or bottle holders**, or just with a single well. Everything is close at hand and recipes can be prepared in the **shortest time**.
The GN containers are easily removable, to be washed in your dishwasher and quickly re-used, **hygiene never was so easy.**


NORMAL THICKNESS
DIAMANTE THICKNESS
FACET
FACET
HANDLE

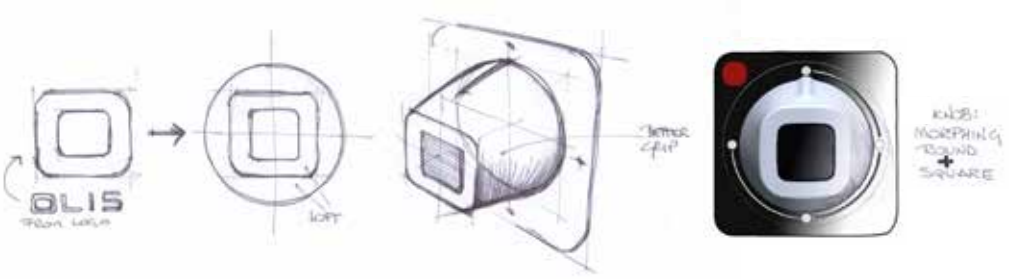

COCKPIT
UPPER HANDLE
LOWER HANDLE
WITH ACCESSORIES


UPPER HANDLE
LOWER HANDLE

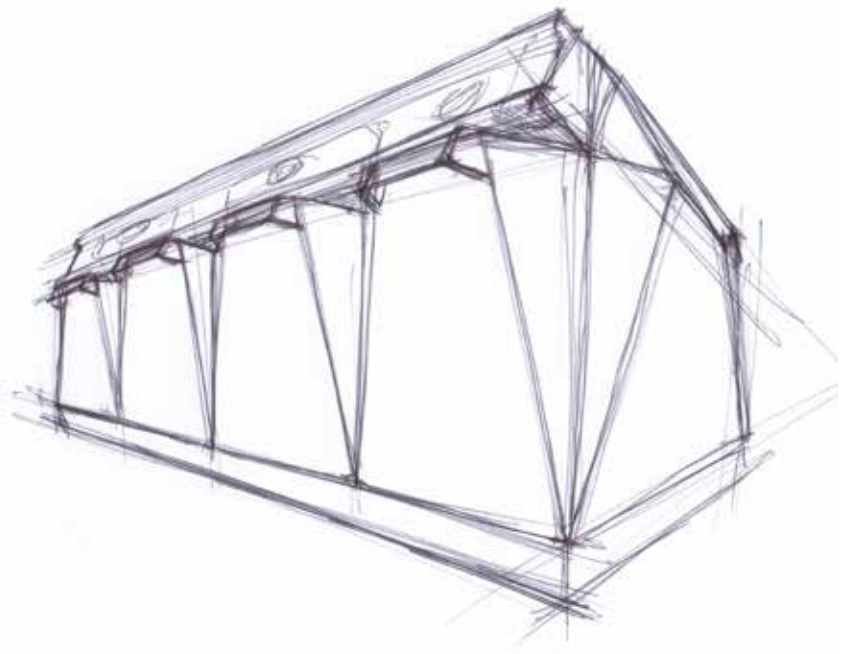

ADDED VOLUME
NORMAL VOLUME


SPICES
KNIVES
INTERCHANGEABLE AND REMOVABLE

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.



design by: x-novo design

83
12:25
11:57

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 (3.5 Kw, 5.6 kW, 7kW, 10 Kw)
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 Pan 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 Pan for easier cleaning and maximum hygiene

*in compliance with maximum type approvals

Gas Ranges

- Control panel with knobs slanted towards the operator.
- Nickel-plated top burners with stable flame.
- Thermocouple safety valve with pilot light.
- Acid-resistant black enamelled cast iron burner grates with long spokes suitable for supporting small pots and pans.
- Stainless steel AISI304 drip tanks.

Disponibili bruciatori
Diamante 70 - 3,5 / 5,6 / - Diamante 90 - 3,5 / 5,6 / 7 /10 kW

Solid Tops

- Cast iron brushed griddle with removable central disc
- High power (14 kW for Diamante90 and 12 kW for Diamante70) central burner with piezoelectric ignition
- Distinguished heating zones with maximum temperature in the centre 500°C, decreasing towards the perimeter
- Safety valve with thermocouple and supplied power progressive adjustment

Disponibili bruciatori
Diamante 70 - 3,5 / 5,6 / - Diamante 90 - 3,5 / 5,6 / 7 /10 kW

Electric Solid Tops

- 4 separate cooking zones.
- Outer casing and feet in stainless steel.
- Adjustable worktop height, ranging from 850 to 920 mmHeating for each area is carried out by radiant elements controlled by a safety thermostat.
- Thermostatically-regulated temperature range of 50 to 400°C.

Electric Power
Diamante 70 -10Kw / Diamante 90-16kW

Fit Pan

- Resistenze "Termoblocco": resistenze corazzate incluse in una fusione d'alluminio ad elevata resistenza termica
- Provvista di carico acqua automatico programmabile
- Possibilità di utilizzo in 7 funzionalità: fry top / brasiera / cuocipasta / cottura lenta / cottura a vapore / bollitore /bagnomaria
- Coperchio a doppia parete senza guarnizione perimetrale
- Due uscite USB posizionate sotto il cruscotto (zona vano)per la memorizzazione delle ricette e l'aggiornamento del software
- Controllo delle cotture mediante sonda al cuore
- Vasca dimensioni Gastronorm

Wok

- Available with burners of 10 kW or 14 kW
- Flue to vent heat.
- Worktops with a 2 mm thick stainless steel with 550x520 mm o 950x520 mm (Diamante70) 550x720 mm o 950x720 mm (Diamante90)
- Right rear drain with a 22 mm diameter to floor drain.

Electric Cooker

Cast iron plates version

- Water tight cast iron radiant plates to avoid liquids penetrating on electric wiring
- Ergonomic, recessed and tilted knobs with 6 control positions and "powered plates" indicator lights

Glass-ceramic version

- Cooking zones are marked with a 27x27 cm
- square serigraph print for Diamante90 and a 23 cm Diamete circular screenprint for Diamante70
- 4 kW single zone power for Diamante90 and 2,5 kW for Diamante70
- Temperature adjustment from 70-450°C via a thermostat
- Heat mode activation light and residual heat indicator light

Induction version

- Cooking zones marked with a serigraph print
- (Ø 28 cm Diamante90 and Ø 23 cm Diamante70)
- 5 kW single zone power for Diamante90 and 3,5kW for Diamante70
- Presence detector device and overheat device
- Heat mode activity indicator light
- Wok version with 30 cm diameter griddle
- "All round" version or higher power available on request

Bain Marie

Gas version

- Stable flame burners adjusted via thermostatic valves
- Piezo-electric ignition

Electric version

- Heated via armoured heating elements outside the tub
- Adjustment thermostat

Fry Top

- PLowered griddle compared to the 4 cm top and tilted towards the machine front by 1 cm to drain the fat
- Available with soft iron griddle or polished chrome griddle

Gas version

- Stable flame burners with piezo-electric ignition
- Independent controls every 40 cm wide module
- Temperature adjustment from 200°C to 400°C
- with thermocouple safety valve or from 100°C to 280°C with thermostatic valve. Adjustment is from 100°C to 280°C for the chrome version

Electric version

- Stainless steel high power armoured heating elements
- Thermostatic safety control adjustable from 110°C to 280°C for all versions

Lava Stone Grilles

- 2 height adjustable stainless steel cooking grille
- Heating obtained via high power stainless steel burners powered and controlled by valves for gradual power adjustment
- Piezo-electric ignition
- Standard meat grille, cast iron fish/meat and fish grille available as accessories

Barbecue

- Gas grill with 4 cooking zones
- Heat provided by 8 efficient cast-iron burners in a double row arrangement, spaced 22.2 mm apart, protected by cast-iron radiating elements guaranteeing optimum heat retention. Heat controlled by safety valve with thermocouple
- Inclined cast-iron grill, reversible for fatty meats or fish, features juice collector for cooking fats
- 1080 x 535 mm cooking surface
- Removable drip trays

Fryers

- AISI 18/10 stainless steel pan, with cool zone and foam area.
- Oil discharge tap.
- Oil drip pan available upon request.
- Safety thermostat (230°C) to prevent oil overheating.

Gas model:

- Stainless steel burner mounted on the outside of the tank for heating operations (single pan model availabler with burner inside pan).
- Oil temperature controlled by mechanical thermostat with a range from 100 to 185°C, or electronic thermostat, with a range from 100 to 185°C. 4-key control
- panel, 3-digit display, PID and melting cycle regulation.

Electric model:

- AISI 304 stainless steel armoured heaters positioned in the tank more than 90° swivelling.

Tilting Bratt Pan

- Water filled via solenoid valve (only Diamante90 models)
- Self-balanced lid with double steel wall
- Safety device interrupting power supply when tub is lifted
- Adjustable temperature from 100 to 280°C

Gas models

- Stable flame burner
- Electric ignition
- Thermocouple safety valve

Electric models

- Heating element unit made of incoloy stainless steel heating elements
- Safety thermostat

Fryers Evo

- Control panel with 7" high-resolution touch screen display and electronic controller for managing: cooking temperature, frying programmes, HACCP alarms, tank cleaning cycle, preheating and 100 °C setpoint function and system diagnostics
- The new filtering system extends the fresh and used oil management options
- Used oil can be filtered, drained and then reintroduced into the tank very quickly using a dedicated pump.
- This pump also drains the used oil from the collection bowl to an external container. Alternatively, it can collect fresh oil from an external vessel and deliver to the tank
- A closed circuit ensures that the hot oil will be handled in complete safety

Pasta Cooker

- Large capacity (42 litres for Diamante90, 26 lt for Diamante70) alloy AISI 316 stainless steel cooking tank with excellent corrosion resistance even at high temperatures.
- They are moulded with internal rounded corners for maximum hygiene and cleaning, and are equipped with wide foam expansion areas and a drain device for residue starch

Gas models

- Pressure switch to avoid dry functioning
- Stable flame burners with pilot burner piezoelectric ignition
- Safety valve with thermocouple and progressive adjustment of the supplied power independent for each tub

Electric models

- Safety thermostat in tub to avoid dry functioning
- Stainless steel armoured heating elements in tub
- Re-arm circuit breaker of heating elements unit
- Multi-position power regulator, independent for each tub

Boiling Pans

- Water loading operations controlled by 2 electrovalves; either hot or cold water may be loaded.
- Front discharge with 2-inch chrome brass taps

Indirect electric model:

- 2 incoloy heaters units mounted inside the steam jacket.

Direct electric model:

- 3 stainless steel incoloy heaters inside the boiling pan.

Gas model:

- 2 AISI 304 stainless steel burners positioned on the base of the appliance (for direct heating operations) or in the cavity (for indirect heating operations)

Multi - Purpose Bratt Pans

- Outer casing and feet in stainless steel.
- AISI 304 stainless steel pan. Heating by heaters under the pan base.
- Thermostatically-controlled temperature range from 50 to 300°C.

Chips Scuttle

- Greater resistance with infrared radiation
- Lower resistance underneath the tub
- Adjustable temperature from 30 to 90°C via thermostat

Neutral Bases and Tops

- Stainless steel compartment accessorised with doors, drawers and heating kits
- Anti-tipping guides for Gastronorm containers
- Hinged door with magnetic closing and heat-absorbing handle, available with right or left opening
- Drawer assembled on S/S telescopic guides sliding on ball bearings

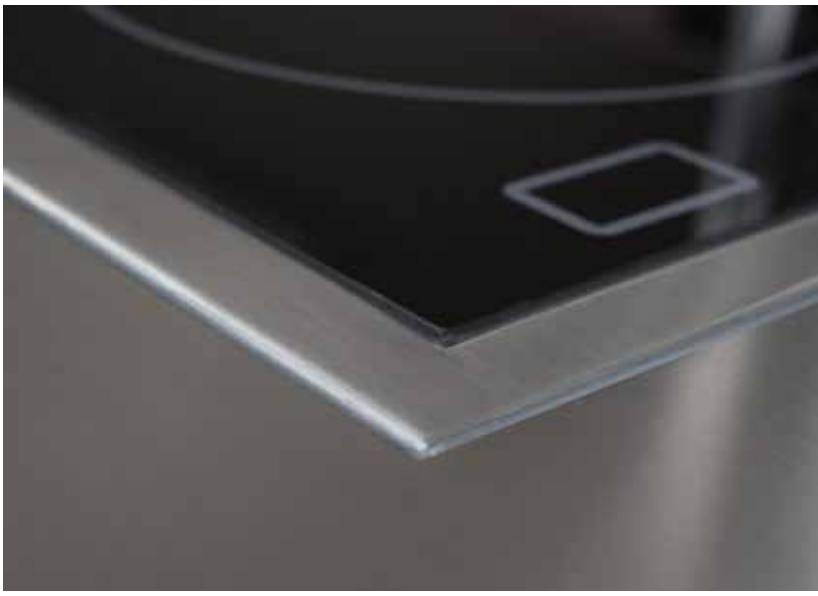
DROP-IN70

A complete and versatile inset range for every style

Compatible with every type of design, including open-plan, the Baron Drop-in line makes the most of available space. It also offers a wide range of bespoke inset solutions.

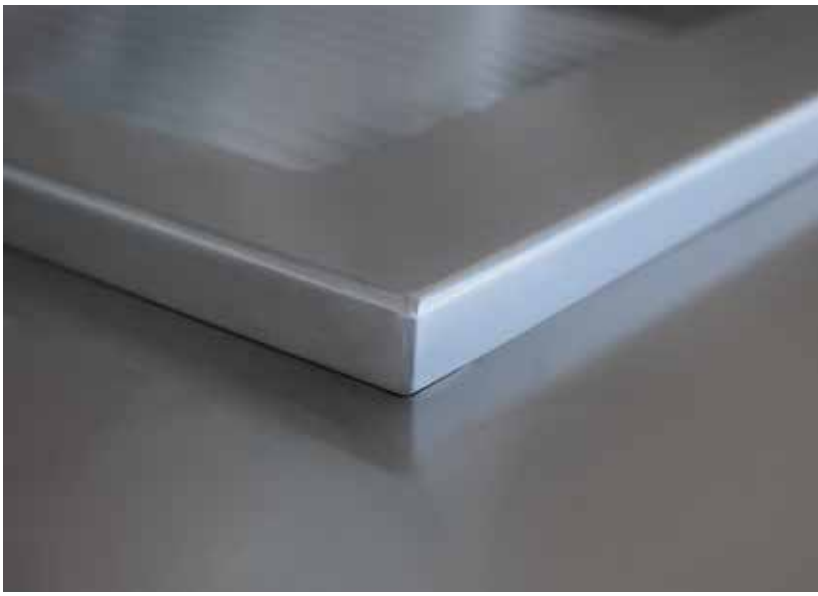
Flush installation

A stylish, modern solution. The rim of the unit is lined up with the worktop that is there are no structural obstacles.



Top-mount installation

Quick and easy to achieve. Installation is easy as the modules simply rest on the worktop.



Series 1100 Passante

Modular, solid, elegant.

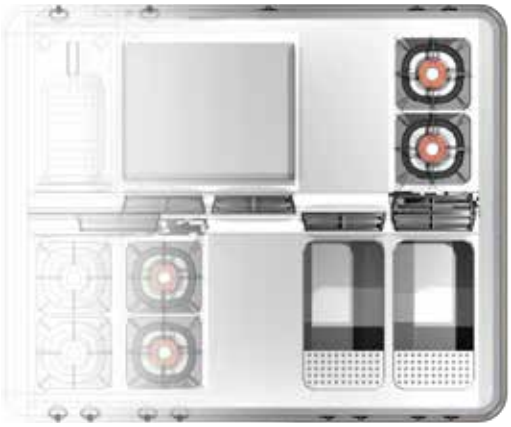
AISI 304 stainless steel, Scotch Brite finish, 2 mm thick laser cut worktops
Extensive choice of burners with different power ranges (3.5 Kw, 5.6 kW, 7 kW, 10 Kw)
Burners with self-stabilised flame, in nickel-plated cast iron
Almost unlimited power combination options*
Total burner power up to 60Kw
Tested 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 Pan 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.

OLIS interviews

Number of daily servings .....

Your typical daily menu includes:

STARTERS

☐ HOT ☐ COLD ☐ ..... ☐ .....

FIRST COURSES

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

MAIN COURSES

☐ GRATIN ☐ ROASTS ☐ BRAISED ☐ .....

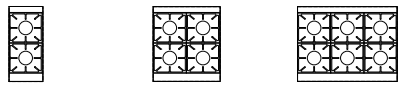
☐ BOILED ☐ FRIED ☐ GRILLED ☐ .....

DESSERTS

☐ BAKED ☐ PUDDINGS ☐ COLD ☐ .....

LINES: ☐ 70 SERIES ☐ 90 SERIES

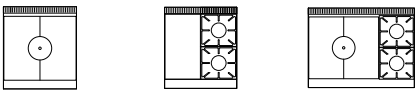
GAS RANGES



☐ Top ☐ On open cupboard ☐ On oven

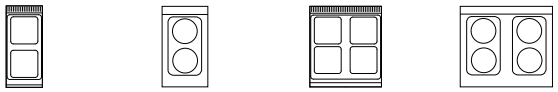
SOLID TOPS GAS ELECTRIC

IF GAS:



☐ Top ☐ On open cupboard ☐ On oven

ELECTRIC RANGE WITH CAST IRON PLATES



700 / 900 SERIES 700 SERIES 700 / 900 SERIES 700 SERIES 700 SERIES

☐ Top ☐ On open cupboard ☐ On oven

ELECTRIC RANGES WITH CERAMIC GLASS

700 SERIES 700 SERIES 900 SERIES 900 SERIES

☐ Top ☐ On open cupboard ☐ On oven

ELECTRIC INDUCTION RANGES

700 / 900 SERIES 700 / 900 SERIES 900 SERIES 900 SERIES

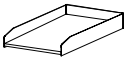
WOK

☐ Top ☐ On open cupboard

BAIN MARIES GAS ELECTRIC ☐ **MOD. 40** ☐ **MOD. 80** ☐ Top ☐ On open cupboard

GRIDDLE PLATES GAS ELECTRIC

☐ **MOD. 40** ☐ **MOD. 60** ☐ **MOD. 80** ☐ Thermost. control (with no chromed plate)



NO MOD. 40

☐ 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**

TILTING BRATT PANS GAS ELECTRIC

☐ Motorized ☐ Manual TANK ☐ INOX ☐ IRON ☐ CAST IRON

MULTI COOKING BRATT PAN ☐ MOD. 40 ☐ MOD. 60 **CHIP SCUTTLE** ☐ 700 SERIES ☐ 900 SERIES

DEEP FAT FRYERS GAS ELECTRIC

☐ MOD. 40 ☐ MOD. 60 ☐ MOD. 80 ☐ MELTING ☐ CAP.10 Lt. ☐ CAP. 15 Lt. ☐ CAP. 2x10 Lt. ☐ CAP. 2x15 Lt

BOILING PANS GAS DIRECT 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

OLIS

we innovate cooking

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T 0437 8558 **F** 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

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, 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 bya dedicated office, which you may contact at the following address:

parts@olis.it

Images are indicative only

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azienda associata

Sistema Qualità Certificato ISO 9001: 2008

an Ali Group Company

GROUP

The Spirit of Excellence

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