


*we*innovate cooking



Reliable by tradition, passionate about innovation

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Olis is a by word for tradition in its all-time lines, from cooking to refrigeration, preparation to organisation in the kitchen. After thirty years of experience and specialisation in professional catering, a new chapter opens in our long experience. With a vision strengthened by its tradition and innovation, Olis is looking to a new concept in space, function, crafted details and choice of materials. Just as the best receipts can be rewritten, so we want to continue to satisfy and surprise you.

Prime

Elegant outside, solid and reliable inside



Prime showcases your professionalism

With its elegant design in the perfectly smooth and airtight chamber, Prime is the Chef's best friend in the kitchen, reliable and an aid to fast and safe working. The door with double toughened glass and the heat-reflective interior guarantee lower radiation of heat towards staff.



Everything is perfectly and automatically under control and all dishes are prime quality

Prime enables the most ambitious culinary creations to be expressed
It's never been so easy to experiment and amaze

T (touch) version

Technological innovation for great cooking



Just one touch and Prime cooks with you

The user-friendly 7-inch colour touch panel with icons allows you to choose and set cooking programmes and add and store all your recipes, bringing those most used to the forefront thanks to a favourites list.



The handy SCROLLER PLUS knob allows you to choose the cooking programme which is then confirmed with the PUSH command.

Prime for the organization of your work

Your menu will always be complete and up to any situation.

The possibility of setting up to 7 cooking cycles per recipe and cook different dishes at the same time, thanks to the multi-level MC function allows you to achieve high performances easily.



"My Recipe" already contains 270 preset recipes, including gourmet dishes, cakes and pastries, vacuum, night cooking and reworking of many products.



Cooking is automatic with the AC-Automatic Cooking function. Just click on the icon and once the set temperature has been reached Prime will indicate to you to insert the product.

The versatility of the touch screen allows you to change the parameters fast according to requirements.

At the end of cooking a sound signal and a pop-up warn you that cooking has ended.



S Version

Multi-level smart recognition

The recipes are always at your disposal thanks to the convenient multi-level folders with preview and smart recognition.



Prime always gets there on time

Thanks to Just in Time you'll always be able to keep multiple cooking operations under control, indicating to you the moment when each dish is to be placed in the oven. Prime will cook all your recipes together perfectly.



Simplicity and innovation

The high-visibility alphanumerical displays, the button dedicated to the management of 4 cooking cycles with display led and the button used for the cooking programmes stored and to be stored make your cooking operations easy and fast.



The ideal climate for your dishes



Clima

Whatever the food to be cooked, Prime ensures succulence and softness thanks to the CLIMA function which controls temperature and humidity in cooking compartment.



Fast-Dry

Perfect crunchiness and gratin of bread, grilled and fried food and sweets is only possible with Fast Dry® guarantees active dehumidification of the oven chamber through fast drying.





Three methods of cooking

With Prime you can choose the right cooking method for you



Convection
from 30°C
to 300°C



Steam
from
30°C to
130°C

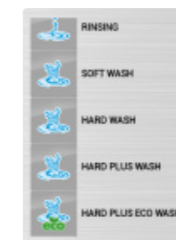


Combined
Convection+Steam
from 30°C to 300°C

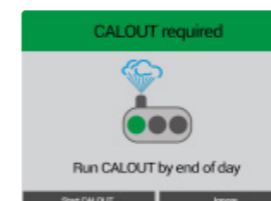


Automatic and efficient even in the cleaning

Prime allows the oven chamber to be always ready and clean, thanks to the automatic cleaning system with tank and to the COMBICLEAN liquid detergent in recyclable cartridge.
Cleaning is even easier thanks to the internal glass with folding opening and the roll-up spray which allows manual cleaning



5 work programs designed for every need



Prime, in the version with boiler, counts the hours of operation of the steam generator and tells you the time when the cycle of cleaning scale from the steam generator has to be activated through the special CALOUT cycle.

According to the hours of cooking of the product inserted and the quantity of steam fed, CALOUT carries out a controlled process of descaling and cleaning.



Memolis

The new Memolis ovens range combines the simplicity of manual cooking with the innovation of electro-touch commands



Fast and flexible thanks to the programming and storage of very many cooking methods and versatility in the manual or automatic cleaning



T Version



M Version

Culinary excellence is simple with Memolis

The new Memolis oven is the most natural solution whereby you can create a menu from appetiser to dessert with extreme ease.



Practical and functional

Cooking operations are reduced to a minimum thanks to the drop-down door which allows greater flexibility and speed in use of the oven and cooking

Design and solidity

The smooth and mirror-polished oven chamber has rounded edges for a functional design which makes your kitchen area not only professional but also attractive.

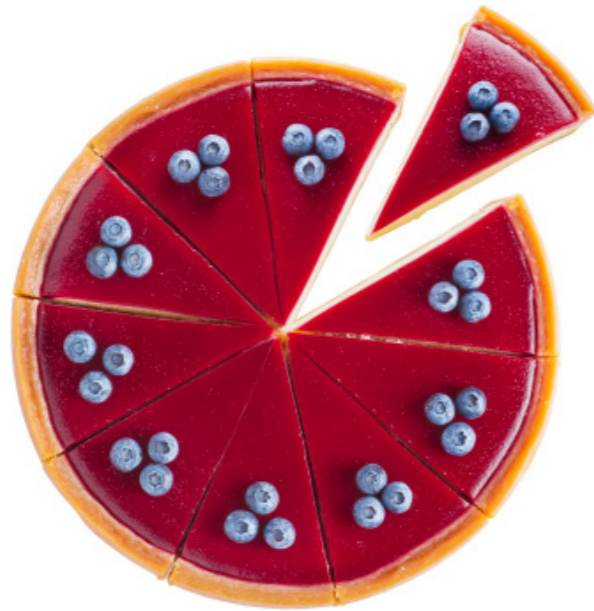
The solidity and reliability take shape in a door with double heat-reflecting and toughened glass, with air cavity for reduced heat radiation towards the exterior and adjustable door hinges.



Electro -Touch

Memolis makes your creativity real with just one touch

Memolis offers you 10 preset recipes and organises your work with possible storage of up to 90 cooking programmes in an automatic sequence.



With the Touch & Cook function it is in fact possible to select, fast and easily, with a single touch of the finger the preferred cooking programme (ideal for standardised cooking processes).

The icons on the touch panel also help you to create the list of your best recipes so that they're always available.



	Ciclo di cottura
Modo	
	Modalità di cottura a convezione
	Modalità di cottura a vapore
	Modalità di cottura a Mista Convezione/vap
Temperatura in camera	
	Tempo di cottura
Temperatura al cuore	
% di umidità / Impostazione sfiato	
	100% Sfiato chiuso
	0% Sfiato aperto
Velocità di ventilazione (* ove presente)	
	Velocità standard
	Velocità ridotta



The handy memo board to be attached to the side allows you to note down the cooking programmes stored alongside the corresponding image.

Memolis goes straight to the core of cooking

Thanks to the probe as optional, temperatures are always under control and cooking perfect.

The perfect cooking climate

With Memolis baking is user-friendly and innovative. Thanks to AT-Clima®, an automatic control system of moisture and dehumidification, you'll always have the ideal climate in the oven chamber.



Memolis gives you all the energy



With ECOSPEED, according to the quantity and type of product Memolis optimises and controls the supply of energy and always maintains the right cooking temperature, avoiding changes.



The consumption of energy and water are optimised thanks to the ECOVAPOR system of automatic control of steam saturation in the oven chamber.



GREEN FINE TUNING, the new system of regulation of the burner and exchanger with high efficiency for gas ovens, reduces power wastage and harmful emissions.

Memolis, electromechanical version

Simplicity and innovation

From savoury to sweet, fish to meat and desserts and steam cooking, the choice is immediate with the control panel with electromechanical selectors and pilot lights.



How to use Memolis M

Convection from 50°C to 260°C (for all models)
Steam from 50°C to 130°C and
Combined from 50°C to 260°C

- Autoreverse
(automatic inversion of the direction of rotation of the fan) for perfectly even cooking
- Manual humidifier
- Manual chamber release
- Chamber led lighting

Versatile cleaning too

Careful cleaning for impeccable cooking and perfect results

Cleaning is fast and practical thanks to automatic dosing of the alkaline liquid detergent contained in a safe space-saving drum.

Maximum flexibility thanks to the choice of various programmes: manual, eco, soft, medium and hard

OLIS

Mini Pro

The widest choice of cooking operations, even in small spaces

Mini Pro S



Minimum space requirement for great cooking

The Mini-pro S ovens are a compaction of functionality and practicality and thanks to their compact size they are the best solution for optimising spaces without foregoing professional skills.

The manual controls with electronic control and the alphanumeric display allow access directly and the setting of up to 99 programmes with 4 cycles in automatic sequence in addition to over 90 tried-and-tested recipes including the options with multipoint core probe.

Many functions, compact and automatic

Combiclima Fast-Dry, Auto Diagnosis, Automatic Release with Manual Control, Auto reverse

- Convection with Combiclima 30°C-300°C
- Steam 30°C -130°C (low temperature, atmospheric, forced)
- Convection with Combiclima 30°C-300°C
- Reheating with Combiclima 120°C-140°C
 - Cooking in automatic sequence
 - Temperature hold with Combiclima

6 functions which ensure perfect moisture in the oven chamber, management of cooking and air distribution with automatic inversion of the direction of the fan rotation. The choice of various types of cooking allows you to serve in the best possible way all the dishes you require.

Advanced Technology within easy reach

The Mini Pro X ovens allow setting of your cooking operations in a moment thanks to the Touch Screen electronic screen, with back led lighting,

Automatic selection thanks to the ICS (interactive cooking system) function and to the direct access to the programmes of reheating, temperature hold, defrosting, multilevel, leavening and preheating. Ready for use thanks to over 370 tried-and-tested and stored recipes and to the USB interface for updating the software and loading and downloading HACCP data.

Smart, in many ways

Mini Pro X is the best solution for varied cooking

- Convection with Combiclima 30°C-300°C
 - Steam 30°C-130°C
- Convection with Combiclima 30°C-300°C
- Reheating with Combiclima 120°C-140°C
 - Core probe 30°C-100°C
- Cooking in automatic sequence (9 cycles)
 - Slow cooking
 - Product finishing and hold

A perfect partner which helps you to produce tasty and fragrant dishes thanks to the COMBICLIMA functions with automatic relief, humidifier, fan auto reverse and management of the same with 6 speeds. The quality of your cooking is always under control with fast cooling with open door, the second cooking timer and lighting of the oven chamber.

Mini Pro X



An oven for many needs

Prime

Control T



Memolis

Control T



Control M



Prime

Control S



Mini Pro

Control X



Control S



All-in Cooking Center XXLLine

Perfection in your kitchen

XXLine is the great line for professional cooking which encapsulates 6 functional, flexible and efficient items of equipment to meet every need in professional catering.



A perfect blend of efficiency, productivity and modern technology.

Multifunzione

Many cooking processes, one single item of equipment

Change your cooking method every day with a one appliance.

A multiple use which provides a great cooking centre with all essential functions, in one single piece of equipment.



6 Functions, 1 single piece of equipment

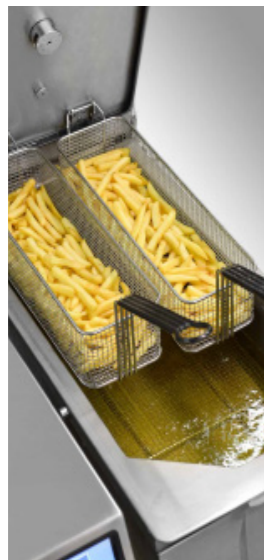
Slow cooking and vacuum cooking

With slow cooking and night cooking the multifunction allows you to save time and resources and have dishes ready to be served the next day. Vacuum cooking means reducing the effect of oxidation of the product, hygiene safety is ensured and foods rich in flavour are obtained with optimal consistency and without a drop in weight, suitable for long conservation.



Pasta cooker

The pasta cooker function can be set manually up to 100°C with subsequent reduction in power according to the boil required.



Fry-top

Versatile, thanks to the possibility of setting the temperature on 2 different zones with timed or probe cooking.

Friggitrice

Your fried food will always be crispy and perfectly cooked thanks to the melting function with intermittent initial heating which avoids overheating of the oil and of solid fats. The temperature is always under control thanks to the probe.

Steam cooking

Fast cooking with saving of time and energy compared to boiling. Healthy and nourishing dishes obtained with a few litres of water.

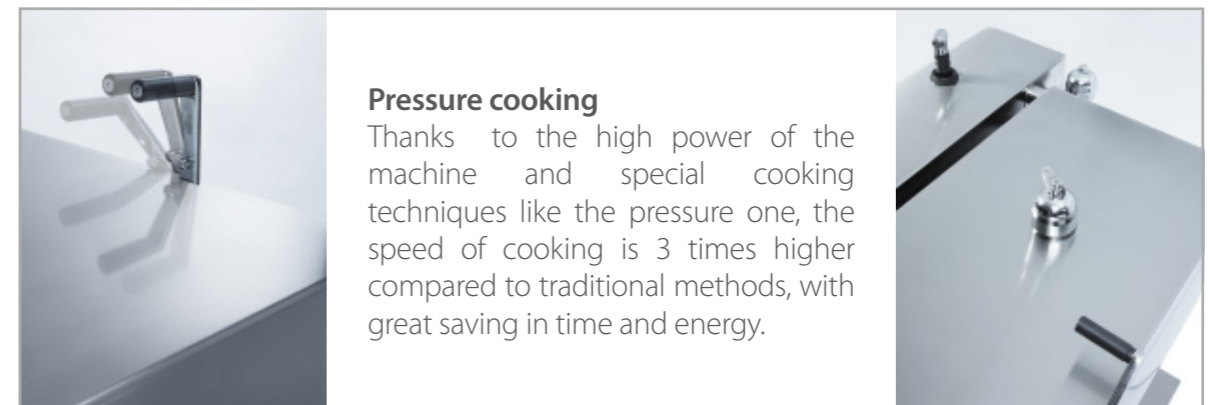


Bratt Pan

With timed and probe cooking, ideal for braised meat, shanks and boiled dishes. Allows you to cook simultaneously thanks to the dividing grid. Combined with the oven, it doubles up preparation of your dishes.

All your recipes at a single touch

1. User-friendly panel for setting cooking programmes with one click.
2. A programmable interface which already has preset recipes which can be stored or changed.
3. The double USB port for updating the multifunction operation card or the panel card.
4. The choice of language from the main menu allows use at 360°C.
5. In all the functions an audible sound signals the end of the cooking cycle.



Pressure cooking

Thanks to the high power of the machine and special cooking techniques like the pressure one, the speed of cooking is 3 times higher compared to traditional methods, with great saving in time and energy.

Compact size, versatility and technology

Solid lines, power and high performance, delivered in quick time. Automatic filling, and pan tilting system. Electrical heating with armoured resistances in AISI 304 in cast aluminium with thermostat regulation from 50 to 300°C

Barbecue

XXLine Gas Grill

Rugged, reliable and powerful for a perfect barbecue

Reasons for choosing multifunction

Change your cooking method every day with a single instrument.

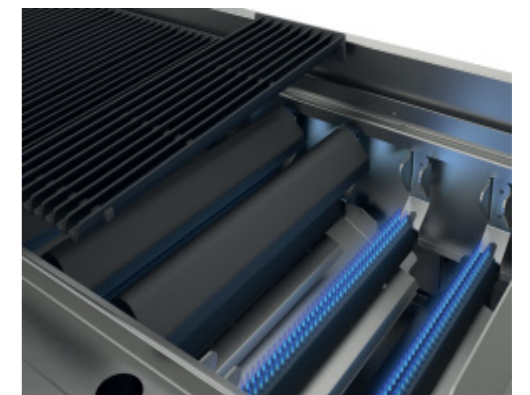
- ☐ Versatile and professional cooking centre
- ☐ Optimisation of time, space and energy
- ☐ Speed of cooking
- ☐ Tasty, healthy and perfectly cooked dishes and food
- ☐ Hi-tech and intuitive equipment
- ☐ Product resistance and reliability
- ☐ Easy care and cleaning
- ☐



Rugged thanks to the cooking grill in cast iron, tilted and reversible.

Reliable and practical thanks to the tilted grease tray with pull-out drawers.

Powerful heating thanks to 4 independent cast iron burners for high and constant heat reserve



Plancha

Healthy and versatile cooking

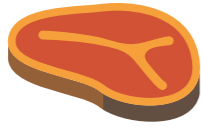
Two types of cooking:

Direct or indirect cooking with 4 independent zones and continuous temperature regulation system.

The heat is not lost thanks to the contact surface in molybdenum chrome steel.

Cleaning and maintenance care is fast and easy thanks to the hinged plate which can be lifted.

DIRECT COOKING



INDIRECT COOKING



Fry-Top

Gas Fry Top

One plate, many simultaneous and uniform cooking operations



Even and perfect cooking results thanks to the thick cooking plate in chromed stainless steel. 2 independent cooking areas and temperature control with thermostat regulation from 110°C to 280°C

Electric fry top The power of controlled heat



Fryer

The XXLLine fryer gives you all this

The delicate balance in frying is obtained with excellent cooking, productivity, long life and solid construction.



Temperatures and cooking under control:
4 timers preset in the pan with electronic control.
Two baskets with capacity of 1.5 kg each
Hourly productivity of 58 kg of pre-chilled potatoes, -4°C and the oil filter system make the fryer the perfect combination of efficiency and safety.
Melting Programme, for the control of the use of solid fats.

Electric salamander

Ultra-fast, mobile and flexible

The ultra-fast Olis electric salamander, made in stainless steel throughout, allows your food to become crispy and tasty thanks to the gratin function. Times and temperature can be set easily thanks to the control panel with display of values in the digital display.

Special resistances protected by a glass ceramic sheet allow excellent heating speed to be obtained and 230°C to be reached in a few seconds with considerable energy saving given that the salamander can be energized fast only when needed.



Refrigerated bases

Your aid to food storage

The XXLLINE refrigerated bases store food in a non-aggressive mode thanks to the ventilation system with electronic temperature control, automatic defrosting and dust filter. Their modularity allows them to be used also as support base for cooking equipment (not including pasta cookers and fryers). Available in two versions: LT (-15/-20°C) and NT (-2/+8°C).



Blast chillers & freezers

To preserve flavour and freshness every day



Organisation, safety and hygiene

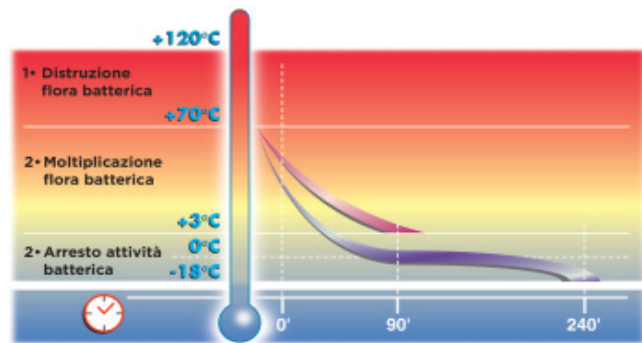
Innovative technology, simple and intuitive controls, reduced consumption: Olis has designed a wide range of equipment and models to ensure the best storage of food and organisation of your work.

Chilling

All food cooked and left to cool slowly loses its best qualities. The reason is the very high proliferation of bacteria which takes place while the food has a temperature between +65°C and +10°C.

Chilling is a process which allows cooked food to be cooled fast, bringing it in less than 90 minutes from the cooking temperature to +3° at the core.

With the use of the chiller the creation and multiplication of bacteria and dehydration of food are reduced, conserving flavour and aroma and lengthening shelf life. All this allows chefs to work safely and hygienically and with organisation.



The Olis blast chiller is an essential tool in a chef's work as it allows the caterer to plan and organise work in advance, offering customers a varied and complete menu



As well as greater food safety (HACCP) work in the kitchen will be completely reorganised, reducing the repetition of the same preparations, reducing the work load and making room for efficiency.

SOFT CHILLING

For delicate foods or those less than 20 mm thick. The temperature of the cell never drops below 0°C, the limit within which a thermostat is triggered which raises the core temperature to 3°C

HARD CHILLING

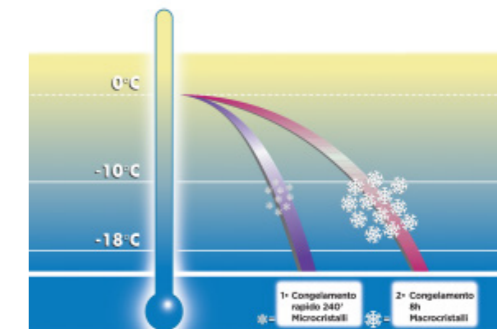
For food greater than 20 mm in size. A first phase involves the whole refrigeration unit. Having achieved the temperature of -15°C/-25°C in the cell the compressor is thermostat controlled until the core reaches around +10°C. The temperature in the cell is then raised towards 0°C and maintained until reaching +3°C at the core.

Blast freezing

In the case of products chilled and subsequently frozen it should be remembered that, in this case too, the faster the lowering of the temperature the better the final quality of the product, since blast freezing avoids the formation in the food of large intercellular ice crystals which would encourage the breaking of the same cells with consequent leakage of the nutrient liquids from their interior.

The blast freezing which can be carried out with Olis equipment instead aids the formation of intercellular micro crystals which ensure that the product maintains its original taste and smell characteristics.

This method of kitchen work rationalisation and planning brings many advantages to all types of catering but in particular for restaurants who work with counters, for company canteens and medical facilities.



INNOVATION

Olis blast freezers allow a product to be brought from a temperature of +90°C to one of -18°C "at the core" in less than 4 hours.

FRESHNESS

Blast freezing, thanks to the intercellular micro crystals, guarantees a fresh product and maintaining of the original nutritional properties

EFFICIENCY

Once the temperature set has been reached, the programme automatically moves to the phase of conservation, maintaining the temperature between -18°C and -25°C.



SOFT FREEZING

For delicate foods or those less than 20 mm thick. The temperature of the cell does not drop below 0°C, until that at the core reaches 20°C. Then the temperature of the cell is made to drop to -40°C (at the core -18°C).

HARD FREEZING

Suitable for food greater than 20 mm in size. Having reached the temperature of -40°C in the cell, a thermostat is triggered until the temperature at the core reaches -18°C.

Chill and freeze cells

Maximum conservation with high efficiency



The Olis blast freeze / chill cells allow large quantities of foods to be preserved.

Thanks to the ergonomic handles and access ramp for trolleys any product can be stored. Freshness and quality are guaranteed by the power of the air and water condensation units.

The 100 programmes available on the Display and Encoder control card allow flexibility in the organisation of the work with perfect results thanks to the multipoint needle probe for measuring the core temperature.

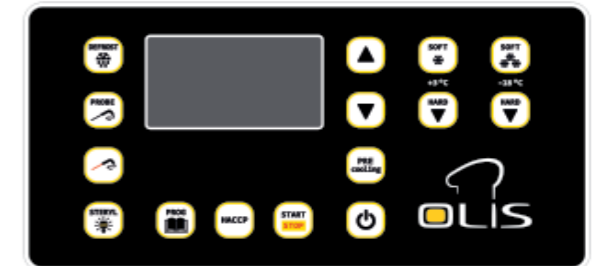


BASE Panel



- Single-sensor needle probe for measuring the core temperature.
- Easy use and setting
- DEFROST device and evaporation of condensation water without electricity supply

INNO Panel



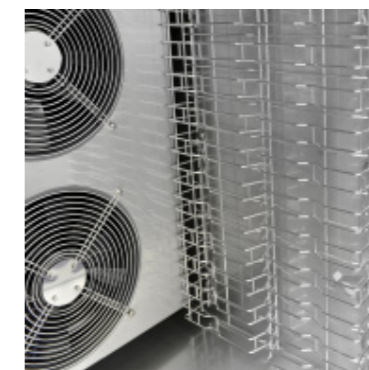
- Greater programming flexibility
- Storage of cycles
- Multipoint Probe (up to 4 needle probes)
- HACCP alarms storage
- DEFROST device and evaporation of condensation water without electricity supply



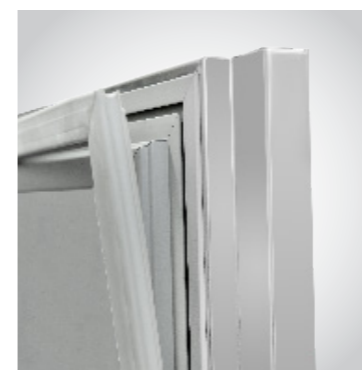
Base and multipoint probe



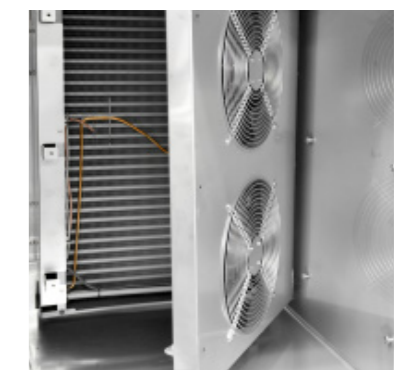
Drain



Grill support



Replaceable door seal



Easy inspection evaporator

Refrigerated Cabinets

Capacious, solid and reliable



With their capacity and stainless steel structure, the Olis refrigerated cabinets ensure optimal conserving of vegetables, meat, fish, ice cream and other creams, maintaining their flavour and aroma intact.

The optimal storage provided by automatic closure of the doors with magnetic seal ensures also security, maximum quality and hygiene.



Smart Line

The basic and linear SMART LINE offers capacity of 700 and 1400 litres and 3 versions (0 +10 / -2 +8 / -18 -22°C).

The new control with electronic diaphragm card allows easy setting of the work parameters which are clearly visible thanks to the large display.

The card is set up to be connected to the HACCP module but is in any case able to store up to 3 alarms



Prestige Line

The versatile and flexible PRESTIGE line includes 700 and 1400 litre models, normal temperature, fish and low temperature, blind doors and glass panes and combined cabinets.

The control with electronic diaphragm card allows easy setting of the work parameters

which are clearly visible thanks to the large display. The card is set up to be connected to the HACCP module but is able to store up to 3 alarms.

By request the PRESTIGE line can be set up for a complete HACCP control for managing all alarms.



Refrigerated Tables

Conservative yet very advanced



The **Olis refrigerated tables** ensure perfect conservation of raw materials, of processed products, gourmet food and pastries and cakes, thanks also to a system of automatic closure of the doors with magnetic seal.

The large work surface, essential for optimising the spaces in the kitchen or laboratory, makes chefs' work more organised and fast



Treco



The interior in stainless steel throughout and quality components make the Olis **TRECO tables** rugged and safe even in heavy-duty work conditions.

Easy to clean thanks to the lines with rounded edges and removable grill supports Flexibility of load and versatility in the removable grill supports.

The best system of keeping the temperature inside uniform through the foamed evaporator in the rear part with automatic evacuation of the defrosting water and ventilation system.

Prestige Line



In stainless steel throughout, the Olis Prestige Air tables are polished all over and appropriately rounded, with a fine Scotch-Brite satin finish on the exterior. The 50 mm thick insulation is in high-density polyurethane foam, totally free from CFC.

- Device for automatic defrosting;
- Moulded cell base with rounded edges and removable grill supports for maximum hygiene and best load flexibility;
- Ventilated refrigerating system; fully removable filter.

Mini Celle

Modular, flexible, smart



The distinctive feature of **the Olis modular cells** is the fast assembly and dismantling thanks to the profiles with double built-in seal which makes the panels fully waterproof and avoiding sealants during assembly.

The corner versions are made with 3 different depths for rational coordination with the work tables and ensure best use of spaces and full visibility internally.

- Monoblock refrigeration units for wall or ceiling installation;
- Availability of "panoramic" versions for more effective display of goods;
- Doors with triple insulation glass and internal shelves, horizontal or slanting and with adjustable height

Saladette



The vast range of **Olis Saladettes** is ideal for working, preparing, presenting and distributing food such as antipasti, sandwiches, salads, pizzas and sweets in the best conditions of work organisation, hygiene and aesthetics.

Pizza Counters & Tables



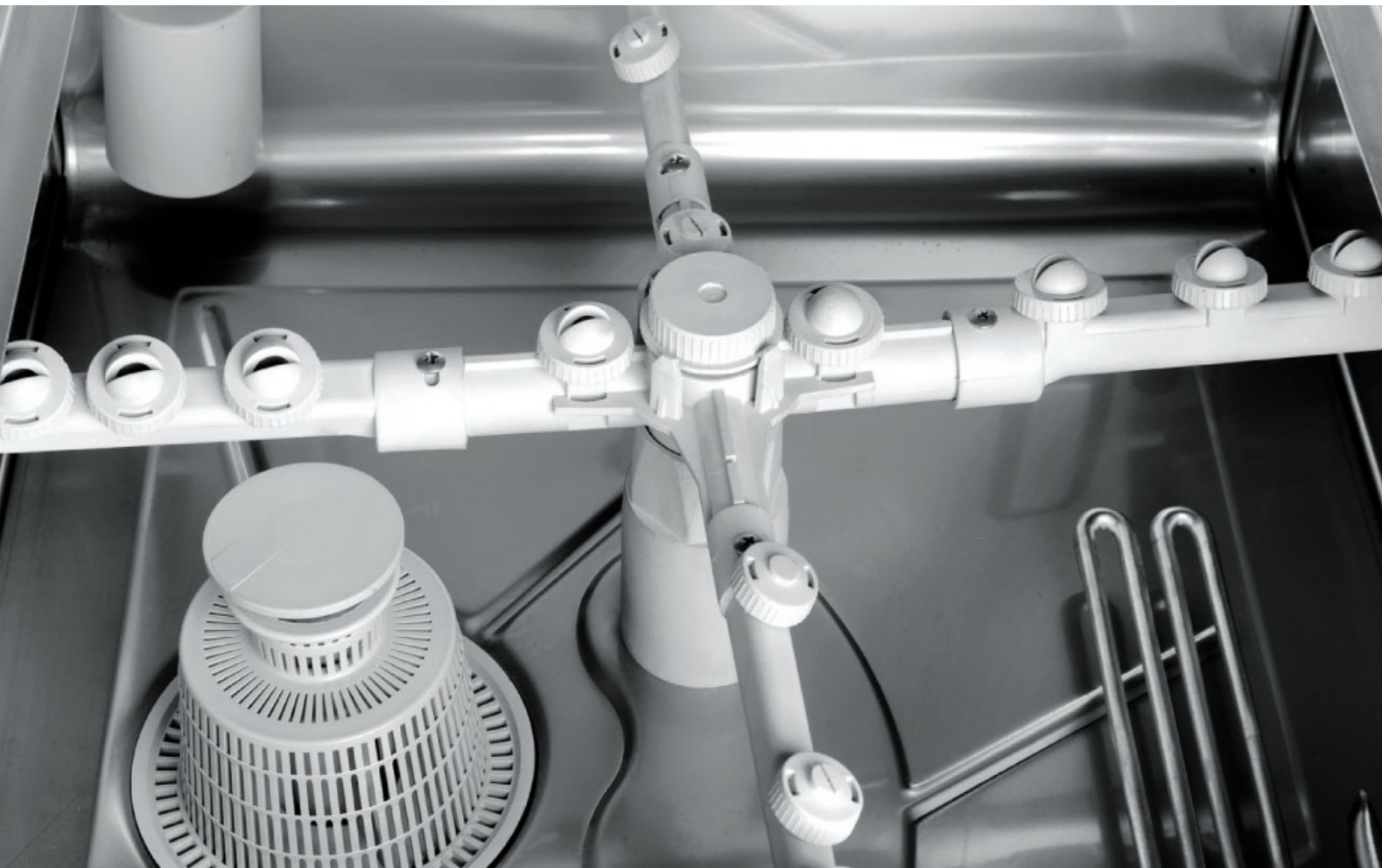
The line of **Olis Tables and Counters for Pizza** Restaurants is the suitable solution. For preparing one of Italy's typical dishes, pizza, and in conserving dough and ingredients.

Washing

Powerful and perfectly brilliant dishwashers

Many types:
washers for glasses, plates and other items, all to be adapted to your kitchen

- Built-in and other types
- Hood model
- Mechanical or electronic control



Olis dishwashers stake on reliability and efficiency, important aids in any professional kitchen where the tools and other items used require maximum cleanliness and shine, from dishes to plates, glasses, trays and racks.

Choose the one that suits you

EXCELLENTE



TOUCH WASH



EASY WASH



HIGH TECH WASH



RACK CONVEYOR DISHWASHER BASKET



FLIGHT BELT DISHWASHER



Excellente

The perfect ally in cleaning kitchen utensils



Excellente line of glass and plate washing systems and hood dishwasher.

Versatile thanks to 6 customisable washing cycles and the rinse circuit with pump for an excellent result.

Smart thanks to the electronic controls, to the soft touch panel with multicolour pushbutton and luminous LCD display which allows all parameters set to be displayed such as active functions, cycles and temperature.

Fast and flexible in the voltage change and 2-level auto-diagnosis.



Easy Wash

Easy handling and ready to use in any space

Easy Wash line of glass and plate washing systems and hood dishwasher.

Attractive design in the front-loading undercounter dishwashers

New electromechanical control panel,

Maximum load, maximum performance with no effort



Touch Wash

Perfect wash at a single touch



Solid and reliable, the double-wall glass and plate washing systems in the DS Olis series are designed as a rapid solution to the needs of bars, restaurants, hotels and pubs.

Restyled design and strong lines combined with innovation and practicality of the touch panel in the new electronic version.

High Tech Wash

High technology for a perfect wash

All utensils, receptacles and tools clean and within easy reach. The utensil washer in the OLLP range is suitable for large kitchens, rotisseries, pizza restaurants, butchers and pastry and ice cream makers.

6 models (5 electric and 1 steam)

Capacious even in the smallest space
Effective even against the trickiest dirt
Easy to use and clean at the end of service



Flight belt dishwasher

Extensive performances, efficient organisation

Efficient thanks to the lower forward SPEED of the belt, the Flight belt dishwashers are the best solution for high performances and large cooking centres



Super performances at its maximum of 10,000 dishes/hour and in-line washing of 3 dishes rather than 2

The special profile of the spikes allows any flatware to be positioned correctly to achieve optimal exposure to the washing water jets and to the drying air flow.

Rack conveyor dishwasher

Maximum potential for every need

The Basket dishwashers in the Olax range are efficient and with an edge. There's a choice between the compact and solid monoblock version or the version with reversible entry of dishes from the right, guaranteeing washing speed and function.



Every requirement becomes a solution thanks to the various optional extras and accessories, which in the 380-440-540 models is added to the corner installation prewash which allows dishwashers to be installed even in spaces with reduced length.



Self Service

The right spaces for all your dishes

The modules allow design of distribution layouts suitable for every type of space, from catering areas for small facilities to school and company canteens and inside medical facilities

Modules for every need

Self 700
Self 867
Drop-in 650



Self 700

Function and design for creating your decor



The OLIS 700 Self line offers modules which allow the versatile outfitting of various types of distribution lines, well suited to the different modes of use.

Whether you want to design a canteen or catering area for a company, for a mall or school, the Self 700 line suits every space.

Self 867

A line made up of ruggedness, high capacity and flexibility



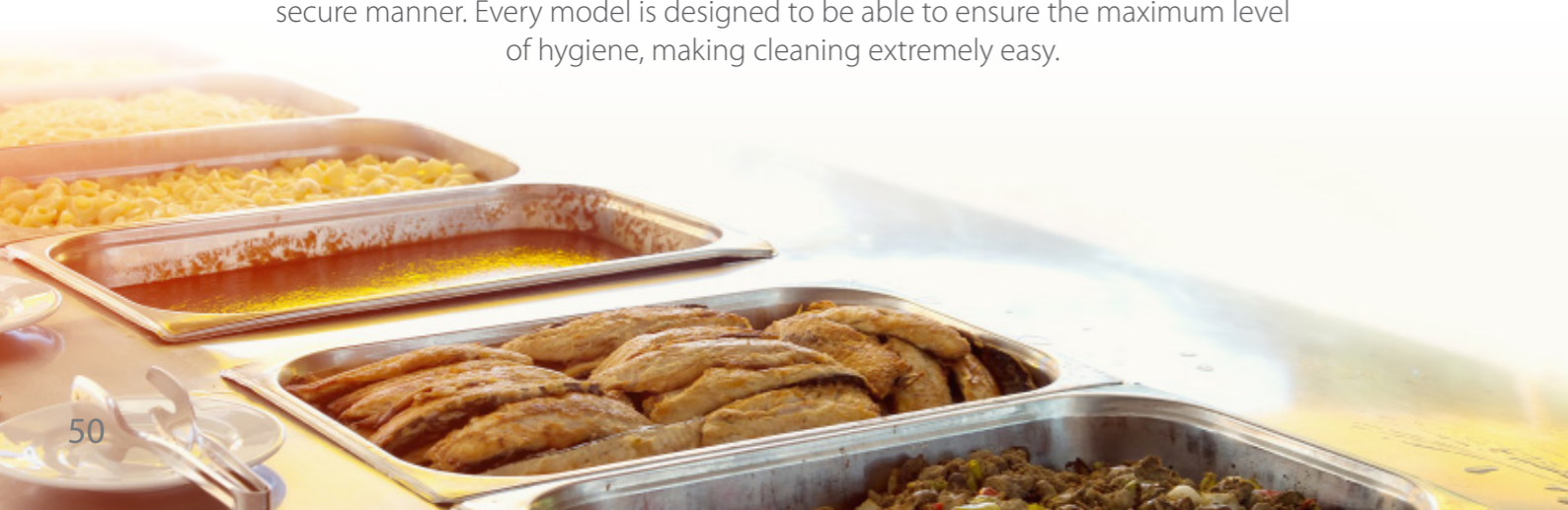
The Olis Self 867 line is made up of all the components which encapsulate the functions necessary for professional catering, from the bain-maries with and without heated cabinet, to the refrigerated modules with top or pan, with and without refrigerated unit, and again refrigerated display cases and neutral modules to be used as work tops or for displaying dishes.

Drop in

Perfect recessing for every outfitting solution



By making the most of space and creating an incredible number of solutions, the Drop-In System range is suitable for insertion in work counters in a simple and secure manner. Every model is designed to be able to ensure the maximum level of hygiene, making cleaning extremely easy.



And with our Assistance Centres service is complete

An efficient and competent benchmark in line with your needs

“Consumers are very focused on the service level offered by firms: 90% claim that an efficient customer service influences purchase decisions almost as much as the ratio between price and value obtained (91%)”.

Awareness of the importance of after-sales service has led us to create an organisational structure for best support of Olis customers.

We provide assistance with technicians specialised in cooking and refrigeration who can be contacted via a direct channel at the address:
service@olis.it

Fully trained staff

We organise courses to train technical staff in field and give them adequate training with Olis equipment for efficiency and efficacy during the call-out phase.



Technical documentation online

Technical documentation can be downloaded from the OLIS website www.olis.it after requesting a password. By registering with the Service Review you'll receive additional technical information.



Advice on spare parts

Competence in assisting with the purchase of original spare parts handled by a special department which can be contacted at the following address:

parts@olis.it



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Sistema Qualità Certificato ISO 9001: 2008

an Ali Group Company



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