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Reliable by tradition, passionate about innovation



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 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.



Prime

Elegant outside, solid and reliable inside



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.



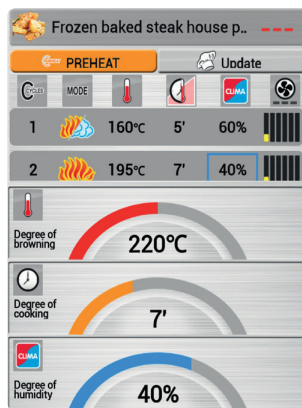
The handy SCROLLER PLUS knob allows you to choose the cooking programme which is then confirmed with the PUSH command.

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.



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



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.



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.



Star

Simplicity and innovation



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





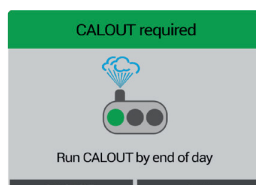
Automatic and efficient even in the cleaning

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 - Plus

The new Memolis-Plus 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.

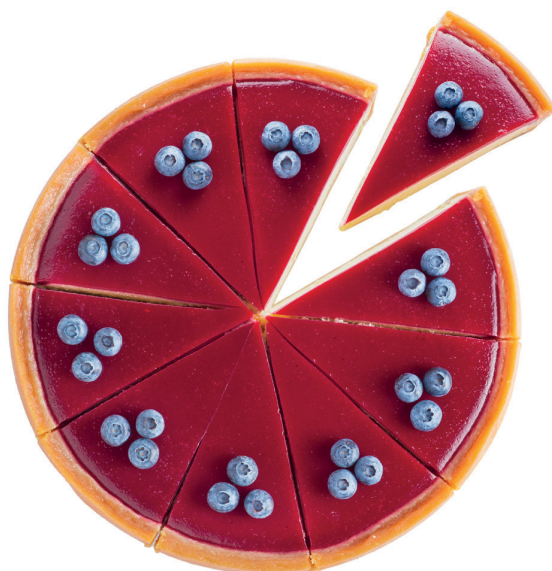
The solidity and reliability take shape in a door with double heat-reflecting and toughened glass, with air cavity for reduced heat radiation towards the exterior and adjustable door hinges.



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

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.



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



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

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.

Mini Pro X



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.

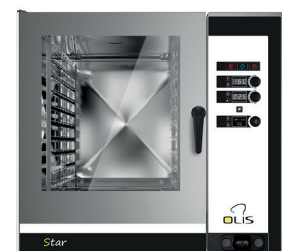
An oven for many needs

Prime

Control T



Star



Memolis

Control T



Control M



Mini Pro

Control X



Control S

