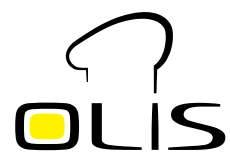


# SURFACE

*we* customize cooking



*we* innovate cooking

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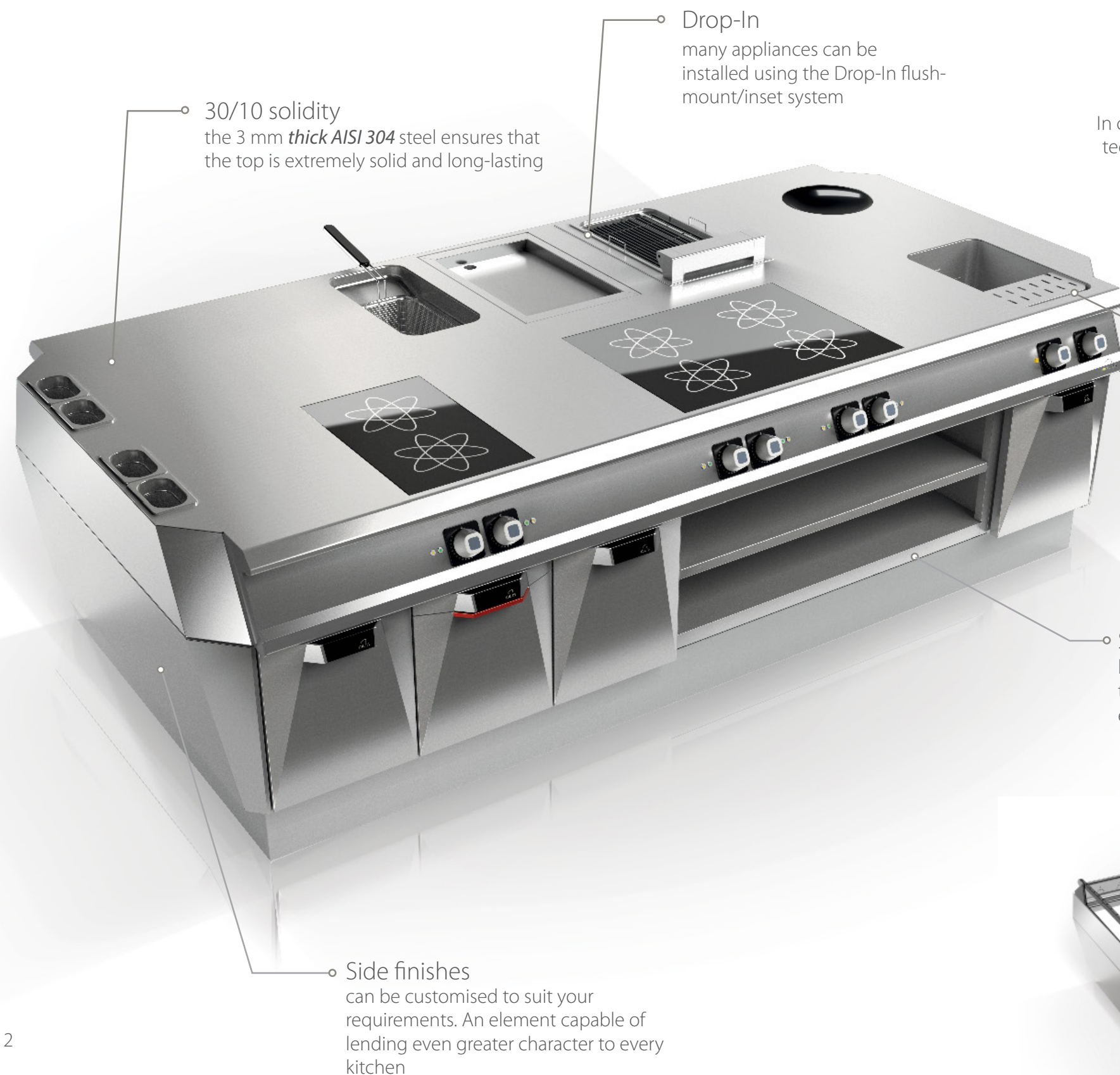
# SURFACE

*we* customize cooking

## Maximum comfort and safety

In a professional kitchen, the ideal choice is **Surface** "the unique worktop"; design, user-friendliness and quality are just some of the features that make Olis your perfect kitchen partner, capable of understanding and providing the best solution for all your requirements.

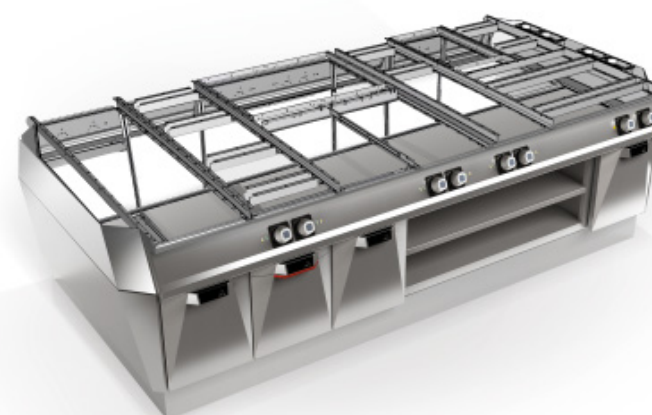
In constructing a **Surface one-piece** worktop we utilise all developed, tested and certified technology that modular production can offer, continuing to guarantee the quality and reliability that have been the **Olis hallmark around the world since 1972**.



Welding  
the possibility of welding appliances to the one-piece top ensures its maximum solidity and no penetration of any kind

Separate base units  
base units are installed separately from the worktop, thus guaranteeing maximum performance and efficiency for all worktop on **base unit applications**

Side finishes  
can be customised to suit your requirements. An element capable of lending even greater character to every kitchen



## Reinforced structure

A solid and closely-packed grid of stiffeners underneath the worktop ensures great sturdiness and long-term durability



# PLUG AND PLAY

## service compartments

### Complete management for maximum control

Besides enabling fast installation, the service compartments offer a single, convenient access point for unassisted connection management.

A single point providing maximum control over all appliances, guaranteed, tested and approved directly by Olis at the manufacturing stage.



Gas connection



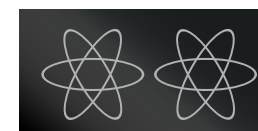
Mains electricity



Water connection



MULTIPOINT induction



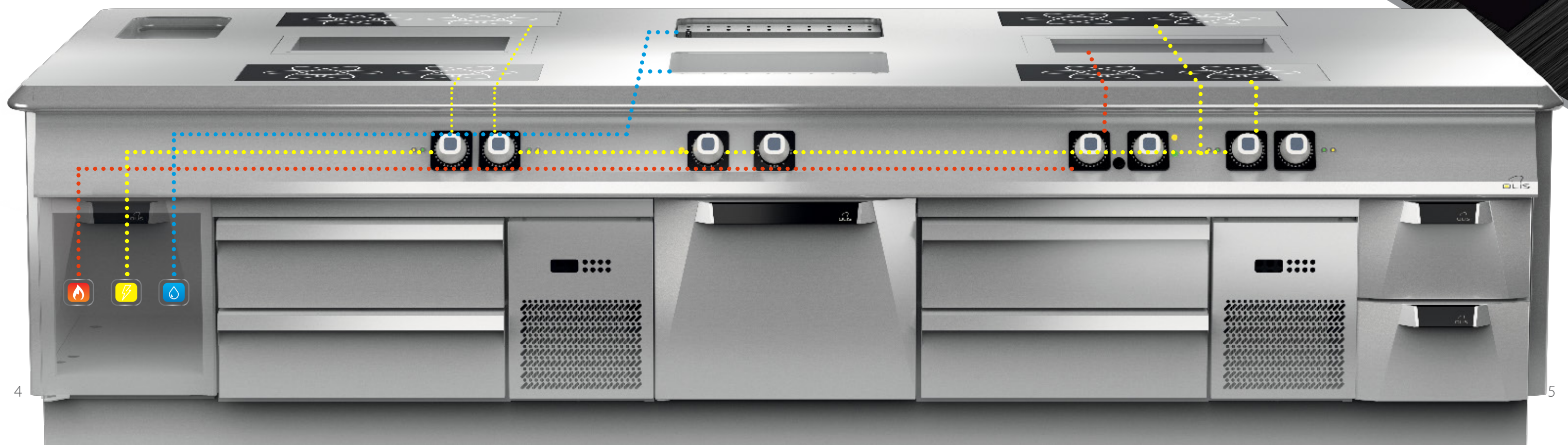
SINGLE ZONE induction

# Induction System

Maximum performance and duration

The LLIS (long life induction system) developed by Olis means that you have the full power of induction appliances available at all times, whilst extending generator life, ensuring excellent energy management and efficiency.

Special compartments house the key components of this technology, protecting against excessive heat surges and ensuring proper ventilation.







## The right configuration whatever your needs

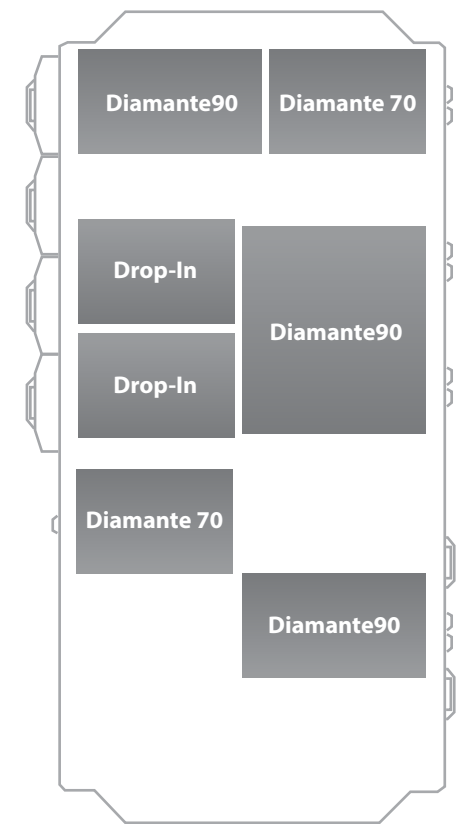
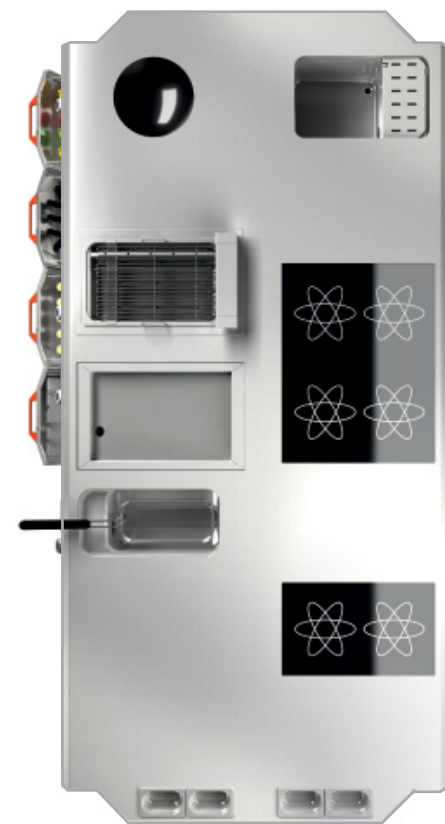
The numerous appliances developed by Olis are available when configuring Surface and the technical sales department can help you to place the most suitable appliance in a one-piece Surface worktop; you can also mix elements from different lines (*Diamante TOUCH, Diamante90, Diamante70, 1100 Series, Drop-In*) to create your own one-of-a-kind kitchen.

The possibility of using the entire Olis catalogue multiplies the available number of combinations and variations that can be developed by our technical department to suit customer needs.

Whether you have lots of space available, and desire an island, or need to make the most of a small room with a wall-side **Surface one-piece worktop**, Olis solutions are designed to meet all customer requirements.

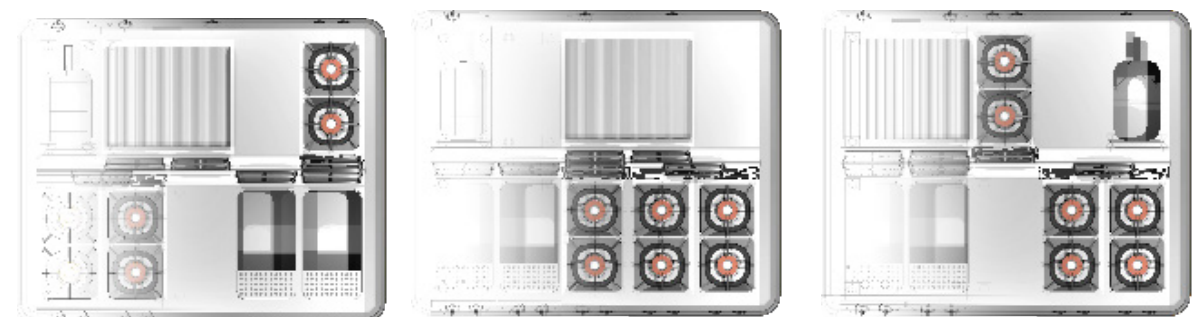


{Appliance X Line}  
X Requirement = **SURFACE**  
*we* customize cooking



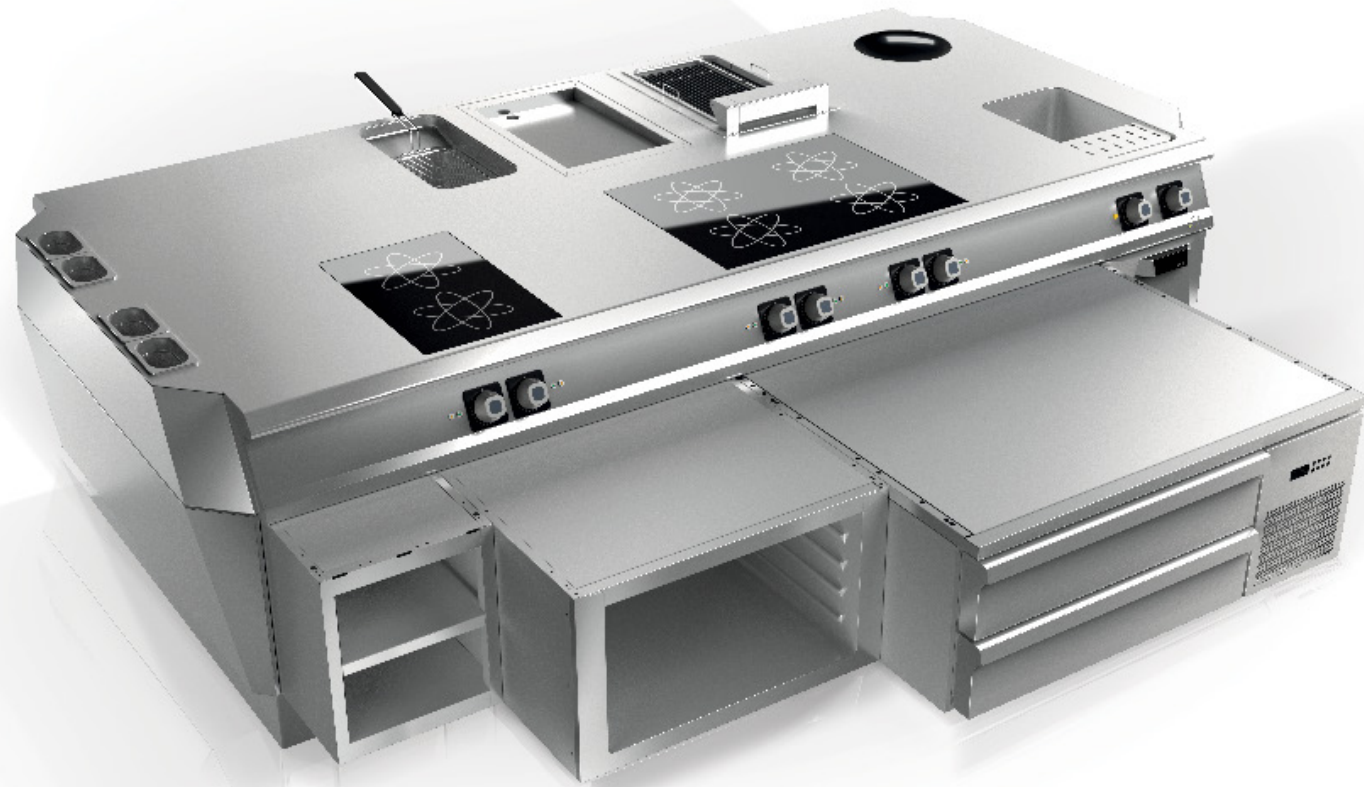
### Choose the formula best suited to your menu.

You can choose the power and size of the appliances for your Surface one-piece worktop so that it suits the requirements of the kitchen area and the menu you wish to create.





# Separate base units



## Modular design

The cabinets situated under the worktop remain separate for all *worktop on base unit* applications, regardless of the structure of the *Surface one-piece worktop*. By choosing from a vast catalogue of accessories, you can make your kitchen even more distinctive and practical.

Whether you want the ladles within easy reach in our storage flap, hygienic compartment where you can place your utensils in complete safety or refrigerated base cabinet for speedier service

*in Surface one-piece worktops you will find the right answer to your needs.*



### **Door with twin opening:**

The bottom-hung door with red handle is not just eye-catching, but easier to open and reveals a space where you can place all the items most used whilst working: spices, condiment bottles, ladles, knives. Fill it to suit your own particular needs.



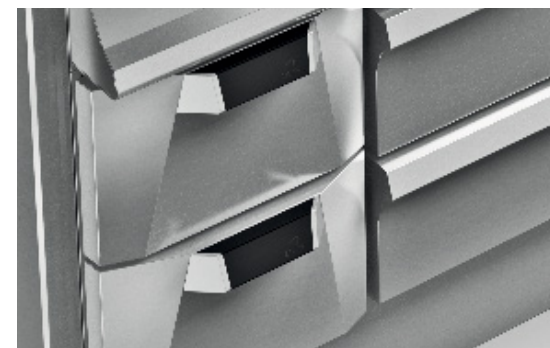
### **Refrigerated base cabinets**

Keep fresh the products you serve. Choose either flaps or drawers for the solution best suited to your requirements.



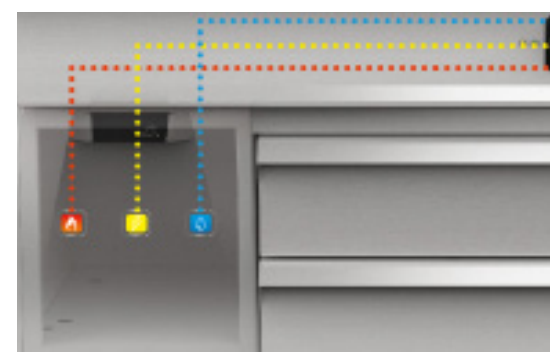
### **Hygienic base cabinets**

Seamless design ensures easy cleaning and hygiene. Every corner is carefully rounded to facilitate daily cleaning.



### **Standard cabinets**

Choose your own composition: with storage flap or drawers.



### **Service compartments**

Ready access to and control over utility connections.

The compartment assists management of and accessibility to services, guaranteeing the equipment's safe use and long life.





# One-piece worktop front profiles

## stylish details that make the difference

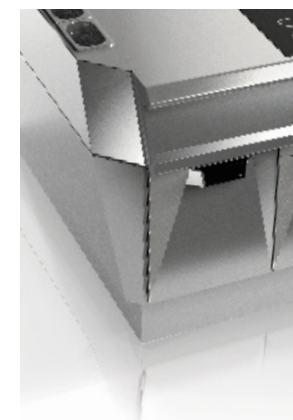
The attention to detail and the design that Olis puts into the creation of its *Surface one-piece* worktops are also to be seen in the choice of worktop edging.

In accordance with style of the project, various alternatives are considered that make the one-piece worktop a genuine kitchen design element.



## Sides

The side of a one-piece worktop can also be customised and Olis has created the following solutions.



DIAMANTE  
side panels with  
storage facilities



BOX-TYPE  
side panels



3 mm  
cover  
panel



DIAMANTE  
side panels









## Custom items and Design



Mixer stand



Pot and pan rack



Oven and salamander grill stand

## HQ paint

**a touch of colour lends personality**

Give your one-piece worktop distinctive character.

All Olis worktops can be coated to suit your tastes using *high-quality paint*.

The special coating is extremely knock and abrasion resistant making *Surface* "the unique worktop", a veritable work of art in the kitchen.





# Drop-In also available

**Fully modular with long-term flexibility**

Equipment stability and safety is guaranteed by a special reinforcing structure that allows you to have a tool that is *adaptable over time*, but at the same time lasting and reliable.



Drop-In installations allow great flexibility in the use of the kitchen worktop. Their modular nature means that you can also handle future requirements regarding the type of service to be offered.



## Flush-mount

A stylish, modern solution.  
The rim of the appliance is flush with the worktop meaning there are *no structural obstacles*.



## Inset

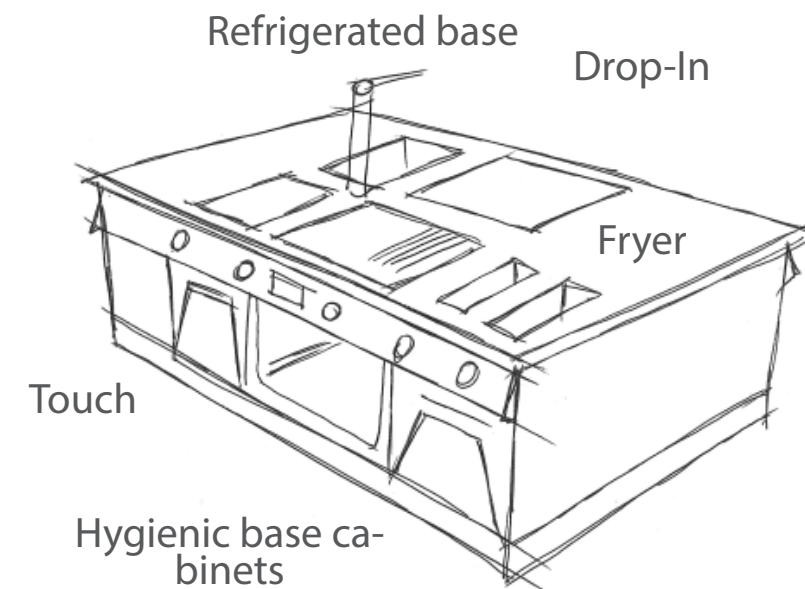
Quick and easy to achieve.  
*Installation is easy* as the modules simply rest on the worktop.







## Bespoke design every situation has its own peculiar characteristics



From number of diners to type of menu, Olis can guide the customer in the choice of appliances housed in the *Surface one-piece worktop*. Our dedicated technical department can help you in deciding *every single aspect* of the design.

## From concept to DEFINITIVE LAYOUT

The technical sales department and our designers place all their *experience at the customer's service*, offering and advising the optimum bespoke solution based on the requirements of the kitchen in question.











# Discover how to get the best out of Olis products.

## **An exclusive benefit for both you and your work.**

Our team is composed not solely of advisers, but also professional chefs who know all about working in the kitchen.

In order to obtain maximum performance, Olis provides its customers with comprehensive ongoing technical support relating to use of the equipment.

*The service is available on request by contacting our sales network.*

# Innovation is also design right down to the smallest detail.

## **Request the layout best suited to your requirements.**

Our designers' versatility and experience means that they are able to interpret and concretise every single customer request, starting with a simple idea right up to a **fully complete layout**.

An extremely thorough study of the ideal composition based on available space, number of meals, type of menu and work environment. All this whilst complying with the numerous rules and regulations applicable in and the requirements of certification bodies.



# 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)





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an Ali Group Company



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