



*We*innovate cooking

ALL-IN COOKING CENTER.

XXLINE.

Multiple kitchen use.





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MULTI-FUNCTIONAL EQUIPMENT FOR THE KITCHEN.

ALL-IN cooking center.



Modern catering puts ever greater demands on cooking technology. Firstly, it requires **high quality**. It needs to be **easy to use**. It must deliver **high productivity**. It needs to be **flexible**; to adapt to individual needs and **sustainability** towards the environment.

But the most important aspect is **EFFICIENCY**: it must be able to respond to the needs of the kitchen **in the shortest time possible, with the minimum use of resources and space**.

ALL-IN COOKING CENTER meets all these needs.



MULTIPLE USES IN A SINGLE MACHINE

Set the cooking method from the control panel, the basin can be used as a:

COOKING PAN
FRYER
FRY TOP
PASTA COOKER

It can also:

VACUUM COOK
STEAM COOK
PRESSURE COOK.

The machine becomes a true cooking center that eliminates the need to purchase 3 separate pieces of equipment.

USE IT WITH SUPPLEMENTARY MACHINES

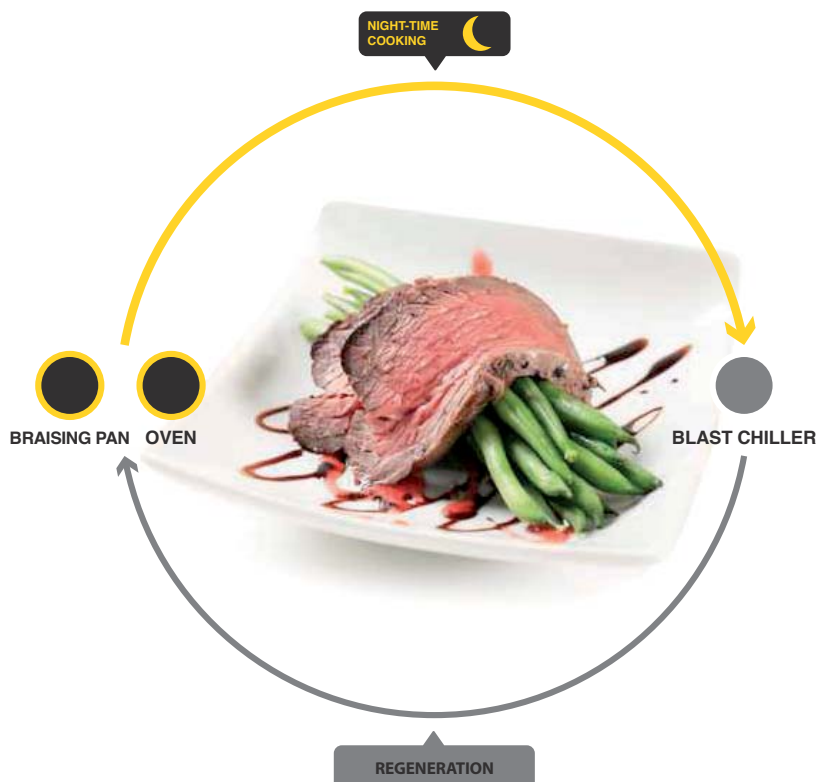
To create an OPERATING SYSTEM equipping the kitchen with:

**A MULTI-PURPOSE,
ALL-IN COOKING CENTER COOKING PAN**
A BLAST CHILLER
A CONVECTION OVEN

ALL-IN COOKING CENTER becomes the machine to complete the entire cycle of cooking, holding and meal production, optimising the use of time, energy and resources.

ALL-IN COOKING CENTER.

Multiple uses.



NIGHT-TIME COOKING.

Energy savings
and time optimization.

The chef can cook at night at low temperatures with the multi-purpose cooking pan, obtaining a semi-finished product that can then either be chilled or vacuum packed. When required, cooking can be completed, or the food can be reheated, in the oven or in the cooking pan itself. This not only optimises time but delivers considerable energy savings and helps rationalise purchases.



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WHO IS IT AIMED AT.

Flexible service.



The COOKING SYSTEM provided by the ALL-IN COOKING CENTER lets you achieve excellent results in every type of cooking because it is based on the perfect balance of the staff necessary for the service, productivity and the end result.





PERFECT FOR COMMERCIAL CATERING.

Flexibility which allows a diversified offer.

COMMERCIAL CATERING

In **COMMERCIAL CATERING**, the machine's increased flexibility allows you to diversify your offer without burdening your organization with different types of machines. Staff can be re-assigned thanks to the option of cooking at night since the greater part of the cooking phase is done independently by the machine, once the parameters have been set, without the need for constant operator intervention.

FLEXIBILITY

FEWER STAFF



PERFECT FOR GREATER COMMUNITY.

High productivity which allows intensive use.

GREATER COMMUNITY

In the **GREATER COMMUNITY**, it is the machine's high productivity which allows intensive use, making it perfect for caterers, supermarkets with deli counters and large staff restaurants. High performance - the multi-purpose cooking pan cooks extremely quickly - minimises weight decrease and optimises time. By working at lower temperatures, it can enhance the raw materials, of any quality, but especially pieces of meat.

HIGH PRODUCTIVITY

LOW TEMPERATURE COOKING



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ONE MACHINE, MANY WAYS TO COOK.



THE MULTI-PURPOSE ALL-IN COOKING CENTER COOKING PAN

can replace an oven in the preparation of braises, shins, boiled meats, or in combination with combi oven, doubling the preparation of dishes by being able to prepare first courses, sauces, hot plate dishes and desserts. In addition it allows simultaneous multiple cooking, thanks to a dividing rack inside the basin that separates the bottom from the rest. Cook a ragout on the bottom while you roast on the rack above. Or make a vegetable stew underneath and steam meat above.



BOILING IN WATER OR A BAIN-MARIE

For boiling, blanching, poaching, bleaching, cooking in a bain-marie, as.

STEAM AND STEAM PRESSURE COOKING

For steaming, pressure cooking, vacuum cooking, one pot cooking.

COOKING IN FATS AND OILS

For fast cooking, frying.

HEAT-CONTACT COOKING

To grill, use a hot plate to sear and brown meat “Maillard reaction”.

MIXED COOKING WITH OR WITHOUT PRESSURE

For braising, stewing and frosting.

With **NIGHT-TIME COOKING**, the in-built sensor gradually brings the cooking basin to the desired temperature and keeps it there for up to 8 hours.

Foods retains its nutrients (minerals, proteins, vitamins ...) to a greater extent compared to normal boiling in water. Only a few litres of water are needed, in comparison to the hundreds used for traditional boiling, thus **saving water, energy and time** as you no longer need to wait for the water to boil before starting to cook.

The food is preserved in the absence of air, without coming into contact with the external cooking environment. This **reduces oxidation** and improves the organoleptic characteristics of the food. **Food hygiene is ensured** by the bags which also prevent the juices and flavours, that are generated during cooking, from being lost. The result is a product that retains its flavour, juices and consistency, without loss of weight, and **can be stored longer**.



TYPES OF COOKING.

SLOW
COOKING.

STEAM AND
PRESSURE
COOKING.

VACUUM
COOKING.



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PUTTING THE MACHINES TO THE TEST.

Braised veal.

⌚ Total time: **50 min.**

🍴 Ingredients:
Onions
Carrots
Veal (3,9 Kg)

🍽 Portions/hour: **50**



SAUTÉ: onions and carrots
METHOD: braising pan (open)
TIME: 3 min.



In the vegetable sauté phase, the oil temperature must be kept below the smoking point (around 170 °C) to avoid overheating and burning.

SEARING: loin of veal
METHOD: braising pan (open)
TIME: 3 min.



After inserting the meat, cooking should be kept lively to obtain browning “Maillard reaction”, which makes food more palatable to the eye. In this phase, the lid must be left open.

COOKING: with rack and sensor
METHOD: braising pan (closed)
TIME: 44 min.



After searing, a rack is put between the vegetables and the meat and the sensor is inserted into the middle of the food. This will cook the meat perfectly, as cooking continues under pressure by closing the lid.

PUTTING THE MACHINES TO THE TEST.

Rice with Parmesan cheese.

The sauté obtained by browning the onion in extra virgin olive oil must give a strong flavour to the “risotto” without covering any other flavour. It is essential, therefore, that the temperature is kept constant, lively, but not too aggressive.

The roasting process is the final step which occurs “manually”, as it is a very important phase. Correct roasting removes some of the residual moisture from the rice. The grains must be stirred very gently and continuously.

After roasting, cooking can continue “automatically” adding stock, closing the lid and enabling the pressure cooking method. Manual operations will no longer be required until the “risotto” is to be creamed.



SAUTÉ: onions
METHOD: braising pan (open)
TIME: 3 min.



ROASTING: rice
METHOD: braising pan (open)
TIME: 3 min.



COOKING: “risotto” with vegetable or meat stock + creaming process
METHOD: braising pan (closed+open)
TIME: 13+4 min.



🕒 Total time: **25 min.**

🍴 Ingredients:
Oil 500 gr
Onions 2 Kg
Rice 6 Kg
Vegetable stock 14 Lt
Parmesan 1 Kg
Butter 1 Kg

🍽 Portions/Hour: **100**



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PUTTING THE MACHINES TO THE TEST.

French fries.

🕒 Total time: **18 min**

🍴 Ingredients:
Seed oil 12 Lt
Large sized frozen potatoes
2 Kg

🔄 Portions/hour: **50**



PREHEATING: oil
FUNCTION: fryer
TIME: 10 min



During the oil preheating phase, the heating elements allow the temperature to be reached without overheating, which can damage the health of the oil.

COOKING: oil at 180 °C
METHOD: fryer
TIME: 6 min.



When food is added, which is often still frozen, the temperature drops dramatically. Thanks to the power of the machine, the temperature quickly returns to the optimal level to ensure crisp frying.

DRAINING: oil at 180 °C



After frying, the baskets can be put on special hooks on the lid and any excess oil can drip back into the basin.

PUTTING THE MACHINES TO THE TEST.

Some recipes.

RECIPE	PHASES	FUNCTION	ACTIONS	TIME min.	TOTAL TIME min.	PORTIONS/HOURt
CREPES	1	BRAISING PAN - T = 180 °C	4 Pieces x Ø19 cm		90'	130
CREAM OF SEMOLINA	1	BRAISING PAN - ECO T = 105 °C	Cooking with 12 lt of milk		22'	400
BRAISED MEAT	1	Braising Pan (175 °C)	Sauté onions and fresh carrots	3'	50'	100
	2		Add the meat (3.9 Kg) - Seared	3'		
	3	Braising Pan - HOLD - LEVEL 4 with lid closed and sensor	Place the rack (under the sauté - over the meat) start the timer with the sensor in the middle of the food at 11 °C	44'		
MEATLOAF BOILED MEAT	1	Braising Pan (160 °C)	Add 20 lt of water + carrots + onions	10'	105'	100
	2	Braising Pan - HOLD - LEVEL 1 with lid closed and sensor	Add 6 large meatloaves (approximately 5 Kg) + 3 pieces of boiled meat (approximately 10 Kg)	95'		
RICE WITH PARMESAN CHEESE	1	Braising Pan (160 °C)	Sauté 2 Kg of onions	3'	25'	180/200
	2		Roast the rice	3'		
	3		Cook with stock	3'		
	4	Braising Pan - HOLD - LEVEL 2 with lid closed	Cook with stock	10'		
	5	Braising Pan - HOLD - LEVEL 2 with lid open	Add 1 Kg of parmigiano + 1 Kg of butter	4'		
STEWED STOCKFISH	1	Braising Pan (175 °C)	Brown the dried cod	3'	83'	50
	2	Braising Pan (165 °C)	Lightly brown the frozen onions	5'		
	3	Braising Pan - HOLD - LEVEL 1 with lid closed	Add browned dried cod + anchovies + milk	15'		
	4	Braising Pan - ECO - T = 100 °C with lid closed and drain valve open	Cooking	60'		
MASH POTATOES	1	Braising Pan - with sensor	Bring 16 lt of water to 98 °C	10'	14'	420
	2	OFF	Add 8 lt of milk + 4 Kg of purée preparation	4'		
LOIN OF VEAL SHINS (WHOLE)	1	Braising Pan (175 °C)	Add loin and shins of veal 2 Kg - seared	6'	60'	130
	2		Remove the meat and add the onions (0.5 Kg), celery (0.25 Kg) and carrots (0.5 Kg) for the sauté	5'		
	3		Insert the rack, and above the meat which was previously removed (shins+loins of veal). Add 2 lt of white wine and pepper.	2'		
	4	Braising Pan - Hold - Level 4 with lid closed and sensor	Sensor in the loin (initial temperature 17 °C, set temperature 63 °C)	47'		
	-	-	Open the lid and remove the loin	-	80'	40
	5	Braising Pan - Hold - Level 4 With lid closed and sensor	Shin cooking for a further 20 mins	20'		
STEW	1	Braising Pan (170 °C)	Sauté: oil, onions, celery and carrots. (4 Kg)	5'	60'	120
	2		Add 8 Kg of stew	5'		
	3		After 2 min add the white wine			
	4		After 1 min add 2.5 Kg of tomato purée			
	5	Braising Pan - Hold - Level 4 With lid closed and sensor	Cooking 15 kg of product	50'		



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WHY.



UNIFORM COOKING

The machine is equipped with a thermal block heating system which delivers a constant and uniform temperature over the entire surface of the basin.



NON-STICK

By keeping a constant temperature, without fluctuations, and given the particular composition of the basin, the product will not stick to the plate. Because the food does not need constant stirring (to prevent it from sticking), the operator is free to perform other tasks.



COOKING SPEED

As a result of the machine's high power and the special cooking techniques that can be performed (such as pressure cooking), the cooking speed can be 3 times quicker than conventional methods, resulting in time and energy savings.





MAINTENANCE OF ORGANOLEPTIC PROPERTIES

Fast cooking (in either the cooking pan or in the other cooking methods) **limits the dispersion of cooking juices** so the product has a better appearance, increased tenderness, as well as more nutrients.



SAVINGS

In addition to the lower investment required to equip the kitchen by virtue of the fact that the multi-purpose braising pan "concentrates" multiple machines in one, choosing the ALL-IN COOKING CENTER also means being able to better **organise space**. **Energy savings** can be quantified around **-40%** compared to a conventional machine. Moreover, the **speed of cooking reduces the loss of weight/volume**, allowing more portions from the same raw material.



OPTIMISATION

Thanks to **NIGHT-TIME COOKING**, the machine can work during **cheaper energy time-slots**, thus obtaining a semi-finished product that, in the morning, can be stored in the fridge and then completed in a few minutes. In addition, **VACUUM** cooking allows **raw materials to be purchased when they are cheaper**, to prepare and store them creating a "food bank", which can be stored for up to 20 days.



EASY CLEANING

The retractable spray hose eases the cleaning operations of the boiling pan, for cleaning between cooking sessions and for the deep cleaning at the end of the day. The cooking pan is easily emptied by tilting it with the motor assisted tilting mechanism. The inside rounded edges help a thorough cleaning, avoiding food deposits.

CONSTRUCTION FEATURES.

SIZE: 65x92x87 h cm

MACHINE BODY: AISI 304

TOTAL POWER: 12 Kw

BASIN LIFTING: motorised

WATER FILLING: automatic

BASIN CAPACITY: 20 lt

BASIN: steel

BASIN SIZE: 33x59x16,5 cm

SAFETY THERMOSTAT

HEATING: electric with AISI 304 reinforced heaters immersed in cast aluminium, with thermostatic adjustment from 50 to 300 °C.

POWER SUPPLY: 400V 3N 50/60Hz



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ALWAYS UNDER CONTROL.

Control panel.



FEATURES.

- 1** Intuitive touch-screen to set the programs.
- 2** The colour of the icon corresponds to the selected function, and displays the program is set.
- 3** In every function an audible buzzer sounds when the cycle finishes without stopping it.
- 4** Ability to update all the programs in use with double USB port to update the machine's operational data or the operational panel.
- 5** Data card provided with default recipes that can be modified and stored in the machine.
- 6** Pre-set recipes: the control board has a number of factory pre-loaded recipes. It is also possible to personalise the recipes or to add new ones.
- 7** Language choice: it is possible to choose between 5 languages: Italian, English, Spanish, French and German.

SPECIAL FUNCTIONS.



Application that sets the machine to full power.



Application for delicate food cooking that requires extremely precise temperature (soft).





FRYER

With intermittent initial melting and heating function to avoid overheating (and spoiling) oils and solid fats. Option of adding the sensor to control the oil temperature.

BRAISING PAN

With cooking by sensor or cooking time.

FRY TOP

Setting the temperature in two different areas. With cooking by sensor or cooking time.

SLOW COOKING

For vacuum cooking and night-time cooking. Manual or automatic water filling with indication of litres.

PASTA COOKER

Maximum manual setting (100) and subsequent reduction of power according to the boiling required.

STEAM COOKING

With default temperature setting and manual setting of the timer. Water filling approx. 3 lt (1. Notch)



Baskets for boiling in water



Baskets for steam cooking



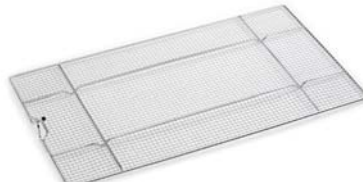
Baskets for cooking in fats and oils



Scraper for plate



Chromed wire grids



Chromed wire grids for cooking in fats and oils

COOKING
METHODS.

**ALWAYS
THE RIGHT
SOLUTION.**

Accessories.



*We*innovate cooking

Via del Boscon, 424
32100 Belluno - Italy

T +39.0437.8558

F +39.0437.838274

info@olis.it - www.olis.it



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an Ali Group Company



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