OLIS

VANGUARD
Hospitality PTY LTD

OLIS
2026 ONLINE CATALOUGE



1300 121 912

VANGUARD HOSPITALITY INTERNATIONAL

DIAMANTE 90 TOUCH

Diamond 90 Touch - Everything Under Control

Achieve perfect results every time with the Diamond 90 Touch. The practical display enables quick, precise parameter selection, ensuring everything is under control. Temperature management is straightforward and clear, with special functions easily accessible at all times.

Combining tradition and innovation, this unit features a new non-slip knob design with both square and rounded elements for a more ergonomic grip. An embossed indicator simplifies selecting the desired settings. Thanks to the exclusive Encoder Functionality, you can simply touch the parameter you want, turn the knob to adjust the level, and press it to set the datum.

Other features include a water- and dirt-proof crown, as well as stainless steel outer shells and feet. The height is adjustable from 840 mm to 900 mm, and the tops are made with a thickness of 2 mm. This ensures durability and ease of use on your worktop.







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MULTIFUNCTION FIT PAN SLIM GN1/1



400 W X 700 D X 870 H

D92/10MFE

FRY TOP(GRIDDLE)/BRATT PAN/PASTA COOKER/SLOW COOKER/STEAMING/ KETTLE/BAIN-MARIE/ SUOS VIDE / FRYER COOKING.

2-BURNER GAS COOKER TOP



400 W X 730 D X 250 H

D72/10TCG

HIGH PERFORMING 5.6KW GAS OPEN BURNERS. BURNERS THERMOCOUPLES AND PILOT LIGHT PROTECTED WITH SPECIAL DOME

4-BURNER GAS COOKER TOP



800 W X 730 D X 250 H

D74/10TCG

HIGH PERFORMING 5.6KW GAS OPEN BURNERS. BURNERS THERMOCOUPLES AND PILOT LIGHT PROTECTED WITH SPECIAL DOME

6-BURNER GAS RANGE



1200 W X 730 D X 250 H

D76/10CGG

HIGH PERFORMING 5.6KW GAS OPEN BURNERS. BURNERS THERMOCOUPLES AND PILOT LIGHT PROTECTED WITH SPECIAL DOME

ALL ITEMS ON THIS PAGE ARE AVAILABLE IN GAS OR ELECTRIC , BENCHTOP OR OVEN RANGE OPTIONS

GAS SOLID TOP ON GAS OVEN



800 W X 730 D X 870 H

D74/10CTG

GRILLS OFFERS THE VERSATILITY OF EITHER GAS OR ELECTRIC. GRID HEIGHT ADJUSTABLE DEVICE ON TWO LEVELS. INTERNAL DRAWS FOR COLLECTING RESIDUES.
HEATING GUARANTEED BY ROUTABLE ARMORED HEATING ELEMENTS, FOR EASY CLEANING, POSITIONED DIRECTLY UNDER THE GRILL. PERFORMANCE AND RESPONSIVE FOR EVERY BARBECUE.

ELECTRIC SOLID TOP ON ELECTRIC OVEN



800 W X 730 D X 870 H

D74/10CTE

2.6KW ROUND OR SQUARE PLATES ON WORKTOP. CONTOURED DASHBOARD WITH CONTROLS ANGLED TOWARD THE OPERATOR

GAS BAIN-MARIE ON CABINET



400 W X 730 D X 870 H

D72/10CBG

TEMPERATURE ADJUSTABLE FROM 30-90DEG BY THERMOSTAT.

ELECTRIC BAIN-MARIE TOP



1200 W X 730 D X 250 H

D76/10TCE

TEMPERATURE ADJUSTABLE FROM 30-90DEG BY THERMOSTAT.

ALL ITEMS ON THIS PAGE ARE AVAILABLE IN GAS OR ELECTRIC , BENCHTOP, CABINET OR OVEN RANGE OPTIONS

FRY TOP S GAS M40 AISI plate



400 W X 730 D X 870 H

D72/10SFTGA

15MM STAINLESS STEEL OR CHROME THICK PLATE. FLOATING PLATE PROVIDES IMPROVED UNIFORMED HEATING / COOKING SURFACE LARGE SLOPING CHANNEL AROUND PERIMETER OF THE PLATE FOR COLLECTING RESIDUE AND DRAINAGE INTO LARGE DRAWER.

Super Gas Grill M40 - Cast Iron Grill



1200 W X 730 D X 250 H

D72/10TSGGG

GRILLS OFFERS THE VERSATILITY OF EITHER GAS OR ELECTRIC. GRID HEIGHT ADJUSTABLE DEVICE ON TWO LEVELS. INTERNAL DRAWS FOR COLLECTING RESIDUES.

43lt MANUAL BRATT PAN WITH IRON BOTTOM



800 W X 730 D X 870 H

D74/10KBG

MULTIFUNCTIONAL TILTING BRATT PAN, GRANTEES HIGH PERFORMANCE WITH COOKING TEMPERATURE CONTROLLED BY THERMOSTAT.

GAS FRYER 1 BOWL 23 L



400 W X 900 D X 870 H

D9223/10FRG

Large cold zone allows frying residue to settle, significantly extendingthe quality and life of the oli.

DIRECT STEAM ELECTRIC COMBI-OVEN - 5 X 1/1



812 W X 725 D X 770 H

MEEM051E

Olis ovens ideal for: bar, restaurant or bakery. With a simple and intuitive control system, you can unleash your creativity in the kitchen. Every dish a masterpiece: from steaming to frying to grilling; bring to the table whatever the imagination suggests, from sweetto savory

ELECTRIC DIRECT STEAM COMBI-OVEN - 10 X 1/1



812 W X 725 D X 1145 H

LKR101B

Olis ovens ideal for: bar, restaurant or bakery. With a simple and intuitive control system, you can unleash your creativity in the kitchen. Every dish a masterpiece: from steaming to frying to grilling; bring to the table whatever the imagination suggests, from sweetto savory

ELECTRIC DIRECT STEAM COMBI STEAMER - 6 X 1/1



510 W X 800 D X 880 H

MECT061E

Olis ovens ideal for: bar, restaurant or bakery. With a simple and intuitive control system, you can unleash your creativity in the kitchen. Every dish a masterpiece: from steaming to frying to grilling; bring to the table whatever the imagination suggests, from sweetto savory

BLAST CHILLER FOR TROLLEY GN 2/1



1050 W X 1395 D X 2450 H

OPTS61

Olis blast chillers are b uilt with a state-of-the-art system to preserve food in a healthy way and ensure greater overall efficiency. The automatic closure of the doors with a magnetic gasket guarantees total safety, maximum quality and hygiene of every product prepared



Vanguard Hospitality International offers
delivering high productivity, low life cycle costs, and easy
to use equipment along with maintenance and service
programs that can be tailored to suit the individual
Commercial or Domestic Kitchen requirements.
Vanguard Hospitality International works closely with
experienced food service & interior designers, and are
constantly searching for ways to supply the most
sustainable products within the commercial kitchen
environment



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