



OMNIA
The art of innovation



ROCAM

What does it mean to put yourself in the game? The answer is in the pride of being able to celebrate the milestone of half a century of activity. Since 1974 a small craft enterprise has been able to build, reinvent and renew itself until today in which we can proudly say that it is a reference player in the world market of HO.RE.CA.

Our work celebrates and evolves the entrepreneurial spirit that founded this company every day. In Rocam we do not see the half century as a milestone but as a new starting point to be more competitive and at the forefront. With passion and dedication we create excellence to give value to your projects.

Rocam offers you a customized consulting and design service to meet your needs. We study and develop with you the best solutions for the layout and arrangement of canteens, restaurants and self-service from your project.

Our products are made with the most advanced technologies and materials but retain the charm of a handmade workmanship.

Each item is the result of a careful process that combines innovation with functionality and design. In addition, each item is subject to strict controls and can be customized from a wide range of wood colors. The result is a unique and high-level object, with unmistakably Italian style.





OMNIA

The new and modern buffet and self-service modules lines with cutting-edge technological solutions. The careful combination of different materials, such as laminated wood, stainless steel and tempered glass, makes these elements not only a professional equipment but real furnishing accessories, elegant and cared for in every detail. All models can be panelled with different materials to suit different tastes and needs.

Stainless steel, laminated wood available in many colors or powder coated sheets, are the options with which the customer can really customize their self-service line. In addition, the possibility of adding multiple optionals to modules allows you to satisfy any need they may have.

OMNIA

Features



Lighting installed on the stainless steel structure

Choose from:

- LED lights
- halogen lights
- halo-led lights

Various models of superstructures
Discover all the options
available on the technical catalogue

Available technologies

- neutral
- heated well or countertop
- refrigerated well, display case or top

Tray slider

Choose from the following options:

- stainless steel tube
- Smooth stainless steel
- laminated wood

Stainless steel structure

Paneling

Choose from the following options:

- laminated wood
- stainless steel
- powder coated sheet
- laminate wood overlay

Feet adjustable in height
(wheel option available)

Lower compartment available

(check for compatibility between models)

- neutral
- heated
- Refrigerated

TECHNICAL DATA

Available length 2-3-4-5-6 GN*

Height 910 mm (Stainless steel structure 410 mm)

Depth 743 mm

Well depth 466 mm

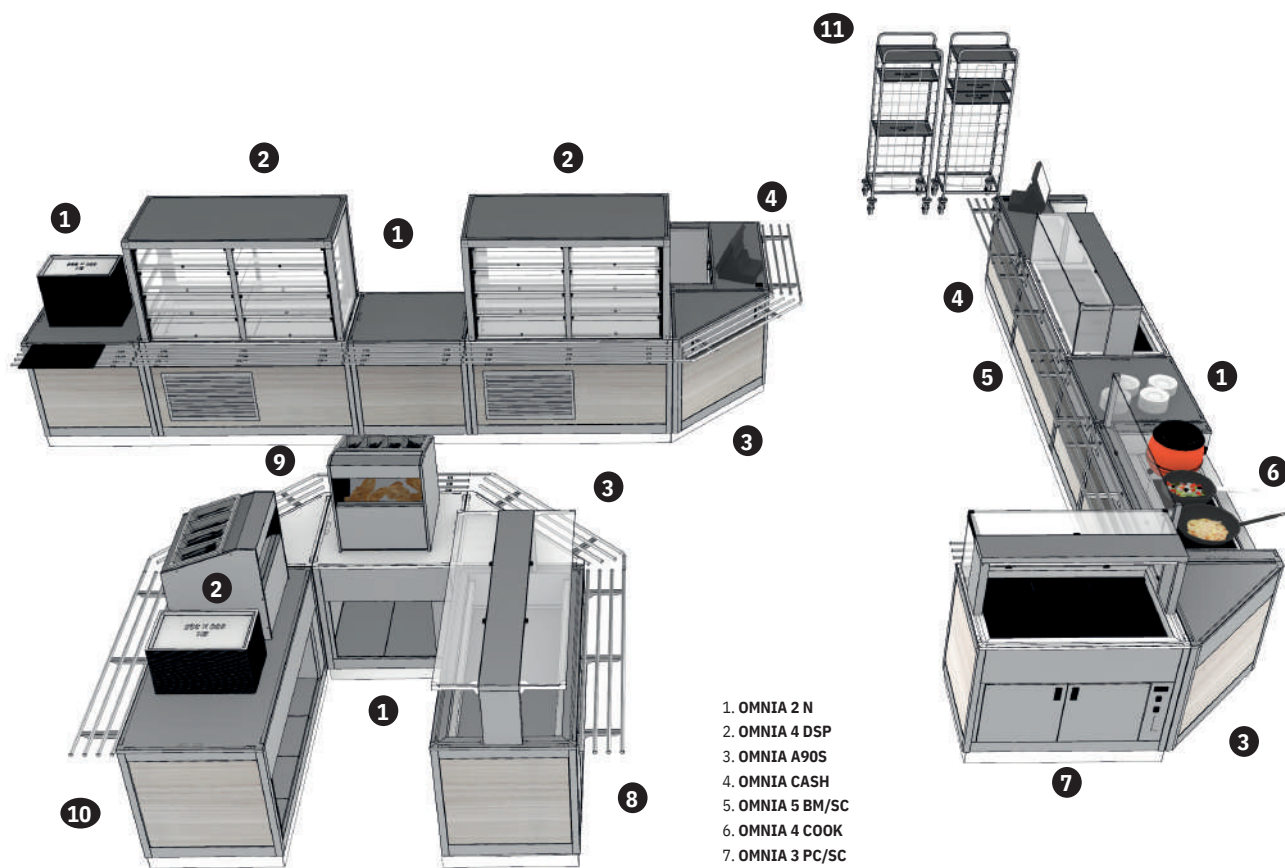
*check for compatibility between models

VERSATILITY

The neutral, hot and cold modules of the OMNIA line allow to efficiently decorate canteens that offer customers a classic service, while allowing to customize the aesthetics of the counters and ennoble the products on display.

The versatility and cleanliness of the OMNIA design allow to create functional but at the same time elegant convivial environments within companies, where employees can spend pleasant moments of relaxation.





1. OMNIA 2 N
2. OMNIA 4 DSP
3. OMNIA A90S
4. OMNIA CASH
5. OMNIA 5 BM/SC
6. OMNIA 4 COOK
7. OMNIA 3 PC/SC
8. OMNIA 4 PR/IN
9. OMNIA TRP
10. OMNIA 4 N
11. TRAY 12



COMPATIBILITY

The stainless steel worktops of the OMNIA line allow easy and fast cleaning of surfaces, to guarantee high standards of hygiene necessary for any canteen.

The TRAY trolleys for the return of trays and the BIN modules for sorting and waste collection also come to the aid, making it easy to get rid of tables both for operators and customers.





EASE OF USE

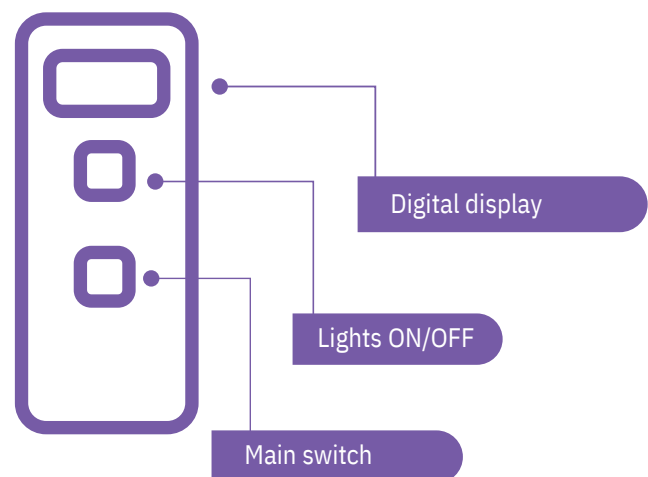
Also on the operator side, the OMNIA line allows a wide customization of modules, in order to guarantee ease of use and management of work environments: intermediate planes for the lower compartments of the modules, hot, ventilated or cold reserves allow the maintenance of GN tanks in order to offer a fast service and dishes always at the right temperature.

The optional PR, schuko built-in socket with door, allows the attachment of hot tops such as VULCANO directly on the OMNIA worktop.





The control of the tanks is via thermostat with an intuitive design. For modules with a heated or cooled bottom compartment, there are two thermostats, allowing the temperature of the cow and the compartment to be controlled independently. The lights have also their own button for switching on and off independent of the rest of the functions.



OMNIA

Customization



To meet the many needs of the market, the line omnia can boast a wide range of optionals.

To discover the full range of options and customisations, please consult the 2024 technical catalogue

BODY RAISED STRUCTURES

From hot models to cold models, to neutral ones, with the possibility of having refrigerated or heated storage rooms.



Customizable lifts with LED lights, HALO or HALO LED and parapet in tempered glass of various types.



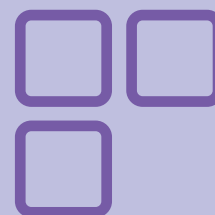
TRAY SLIDERS

Folding trays made of laminated wood, stainless steel and tubular steel.



COLORS

Panels in laminated wood, powder coated sheet, stainless steel or overlay in laminated wood.



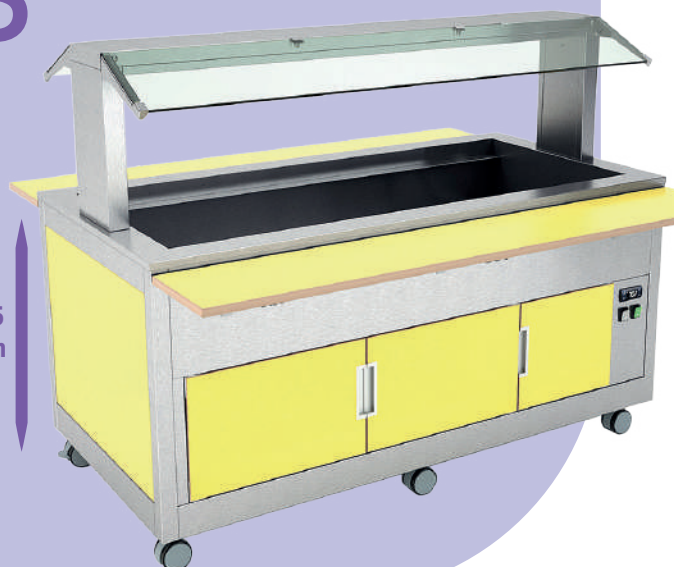
OMNIA KIDS

The KIDS line, made of steel and configurable with wood or metal panels, offers a lower height (75cm) compared to classic self-service modules. The optional TUBE allows to keep children away from electrical parts, offering a reliable and functional canteen service for all, children and operators.

For the complete list of models and optionals, please consult the technical catalogue Rocam 2024.



75
cm



OMNIA

Layout



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ROCAM Losi srl

Via Industria 33/35
20080 Albairate (MI) - ITALY
Tel. +39.02.94968356
info@rocam.it
www.rocam.it



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