

MAMMAMIA
BESTFRIEND IN KITCHEN

D RIP - C AT C H E R
OLIVER

SALVA GOCCIA

Oliver, the tap dedicated to preserving oil

Oliver is the drip-catcher from the MAMMAMIA line designed to maintain the preciousness, aromas and freshness of extra virgin olive oil. It can be applied to all containers dedicated to preserving olive oil. It preserves olive oil's organoleptic characteristics by preventing contact with the air and guarantees a uniform and regular flow.

Features

- Made of natural PP961 for food use.
- Support for positioning float in stainless steel.
- Silicone connection tube.
- Oliver is equipped with a decompression device that allows to maintain a constant pressure during the tapping of the oil, keeping the container intact while ensuring a constant flow.



Some of the benefits

- Oil, especially extra virgin olive oil, should avoid contact with oxygen because it can lead to oxidation.
- Oliver prevents contact with the air while maintaining the organoleptic features unaltered.
- Thanks to Oliver you will no longer need a funnel to pour the oil into bottles or ampoules, thus avoiding the risk of dirtying, altering and wasting the precious product.
- Applicable to all oil cans, regardless of size and capacity.

A few simple gestures

- Remove the cap from the oil can.
- Insert Oliver on its float side and screw until it is firmly closed.
- Remove the safety tabs.
- To extract the oil, press the side flaps slightly upwards.
- Interrupt the pressure to stop the oil flow.

WWW.MAMMAMIAKITCHEN.COM



EUROSTAMPI S.R.L. Via dell'Industria, 35 – 36030 Sarcedo (VI) - Italy

Telephone: +39 0445 380473 - VAT number: 01967920248 - - Reg. Companies: VI n. 21788/96 - R.E.A. n. 197843

