



SEMILAVORATI ARREDO BAR

UNFINISHED COMPONENTS
FOR BAR FURNISHING EQUIPMENT

STILTEK

STILTEK



STILTEK
TERAMO - ITALY



WATCH OUR VIDEO

STILTEK

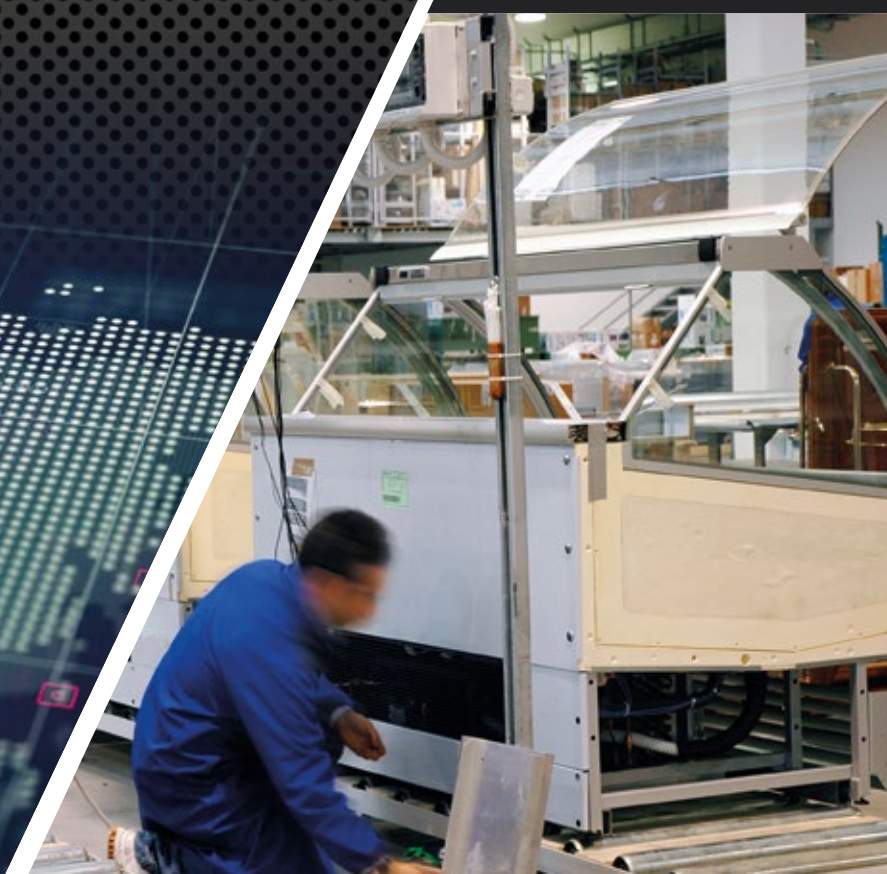
L'AZIENDA
THE COMPANY

UN'AZIENDA AL SERVIZIO DEGLI ARREDATORI

Stiltek è una divisione del Gruppo Frigomeccanica ed ha sede in provincia di Teramo, nell'Italia Centrale. Stiltek è un'industria dotata di macchinari di ultima generazione per la lavorazione dei metalli ed ha per oggetto specifico la produzione di un'ampia gamma di moduli refrigerati e neutri quali componenti tecnologici per l'arredamento di attività commerciali (bar, gelaterie, pasticcerie). La produzione Stiltek, realizzata interamente con tubolari di alluminio e lamiera di acciaio inox, è molto flessibile, ben si adatta ad ogni esigenza ed è garanzia di assoluta durata nel tempo. I moduli Stiltek sono la soluzione ideale per quanti progettano e realizzano arredi per pubblici esercizi ed intendono concretizzare le loro idee completando i moduli Stiltek con pannellature e finiture di ogni genere.

A COMPANY FOR INTERIOR DECORATORS

Stiltek is a division of Gruppo Frigomeccanica based in the province of Teramo in central Italy. Stiltek uses the latest generation of metal processing machinery and its specific corporate purpose is the manufacture of a wide range of refrigeration modules and neutral technological components for interior design of business enterprises (bars, ice-cream parlours, pastry shops). Stiltek products, made entirely of aluminium tubular elements and stainless steel sheet, are extremely flexible, easily adapted to any need and guaranteed to last. Stiltek modules are the ideal solution for interior designers of public establishments who want to bring their ideas to life by completing the Stiltek modules with panelling and finishes of every kind.



STRUMENTI DI COMUNICAZIONE

ADVERTISING TOOLS



STAY
TUNED



STILTEK

EXHIBITION

BANCHI BAR BAR COUNTERS



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BAR COUNTER



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VETRINE DISPLAY CABINETS



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REFRIGERATED
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134 VIK



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114 FUSION



142 JUST



146 BASIC

STILTEK

BANCO BAR

BAR COUNTER

Gamma di moduli refrigerati e neutri realizzati in acciaio inox e struttura tubolare in alluminio, disponibili in molteplici misure ed accessori.

Range of refrigerated and ambient modules built in stainless steel with tubular aluminium structure, available in a large number of sizes and with a wide variety of accessories.



BANCO BAR REFRIGERATO

REFRIGERATED BAR COUNTER

VERSATILITÀ E ROBUSTEZZA
RUGGED AND VERSATILE

STILTEK

Piani e lavelli in acciaio inox, di vari diametri e forme, saldati e rifiniti a mano. / Stainless steel work-tops and sinks, of various diameters and shapes, hand-finished and welded.



Lavelli con coibentazione anticondensa. / Sinks insulated to prevent condensation.



Centralina di comando digitale con funzioni di sbrinamento, comando luce e lettura temperatura. / Digital control unit with defrost, light control and temperature display functions.

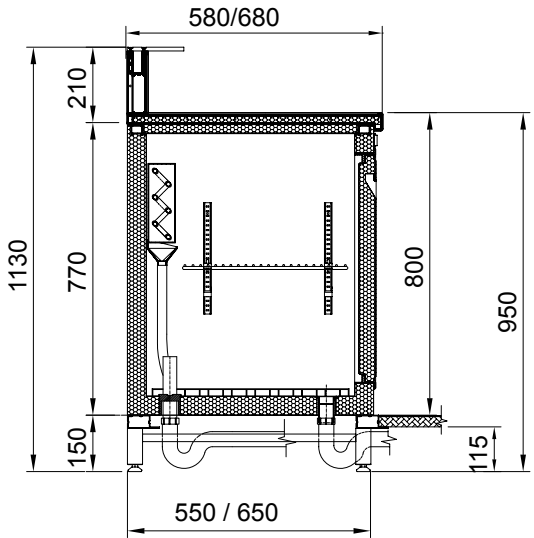
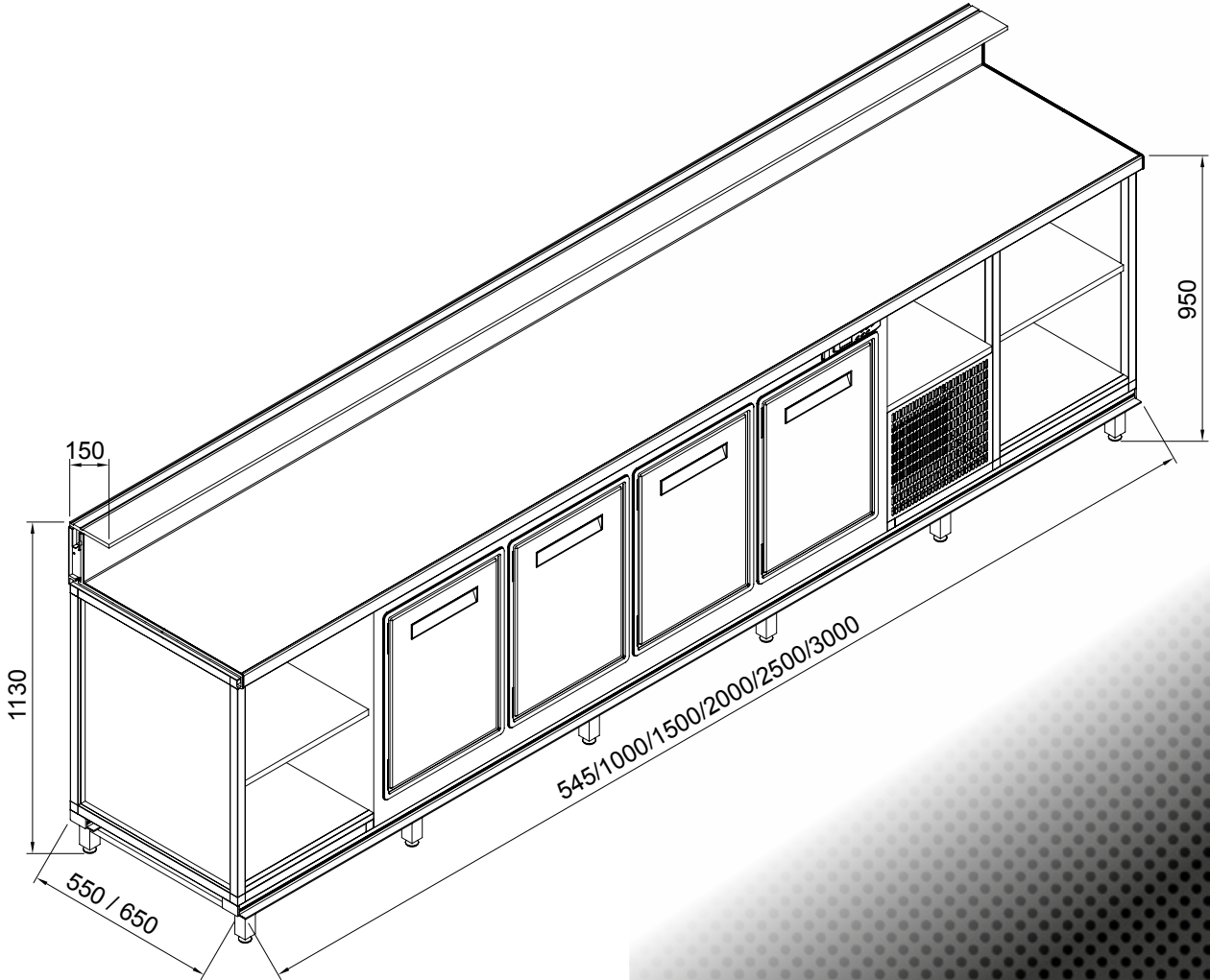


Cassettiere refrigerate in acciaio di varie misure e tipologie con chiusura magnetica. / Steel refrigerated drawer units of different sizes and types with magnetic closure.

Sportelli in acciaio inox con chiusura magnetica. / Stainless steel doors with magnetic closure.

Griglie in filo plastificato o acciaio inox. / Plastic-coated wire or stainless steel shelves.

Struttura interna in acciaio inox con angoli arrotondati. / Stainless steel internal structures with rounded corners.



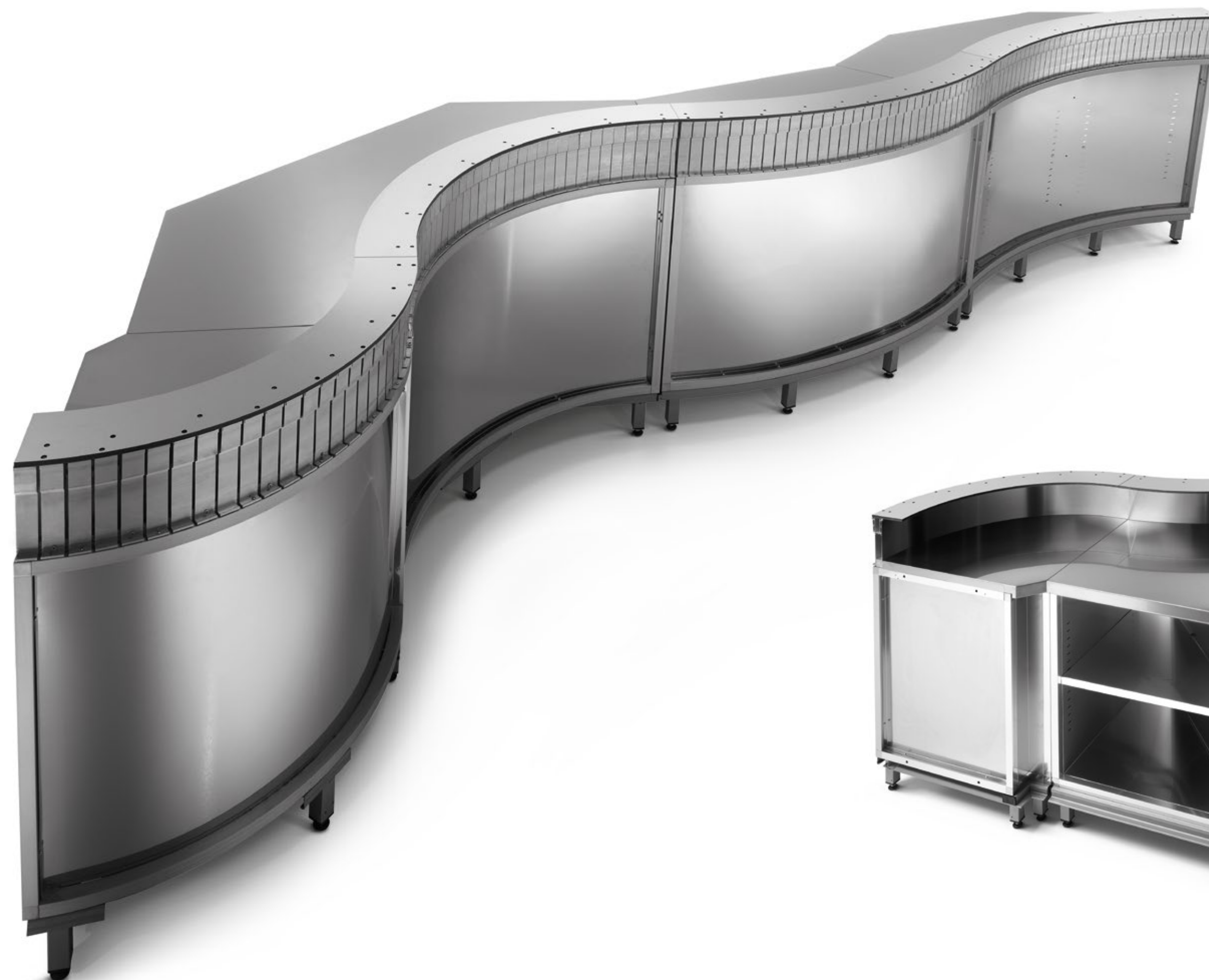
CELLA TN
H770 x 550 / 650

REFRIGERATOR UNIT
H770 x 550 / 650

ANGOLI BANCO BAR

BAR COUNTER CORNERS

La serie dei banchi bar comprende una nutrita gamma di angoli interni o esterni, neutri e refrigerati, da collegare tra loro o con i moduli lineari consentendo la realizzazione di molteplici disposizioni. / The bar counter series comprises a wide assortment of ambient and refrigerated corner modules with internal or external angles, for connection together or with the straight modules, allowing a vast choice of layouts.



VERSATILITÀ
E ROBUSTEZZA
RUGGED AND VERSATILE



ANGOLI BANCO BAR

BAR COUNTER CORNERS

ANGOLI CON BANCALINA
DI SERVIZIO O PIANO UNICO,
NEUTRI O REFRIGERATI /
AMBIENT OR REFRIGERATED
CORNER UNITS WITH SERVING
COUNTERTOP OR SINGLE TOP

Gamma di moduli ad angolo interni ed esterni refrigerati o neutri, realizzati in acciaio inox e struttura tubolare in alluminio, disponibili in molteplici misure e accessori vari. / Range of refrigerated and ambient corner modules with internal and external angles built in stainless steel with tubular aluminium structure, available in a large number of sizes and with a wide variety of accessories.



45°/90°

Angoli esterni 45° e 90° di piccolo raggio neutri. / Small-radius 45° and 90° external angle ambient corner units.

45°/90°

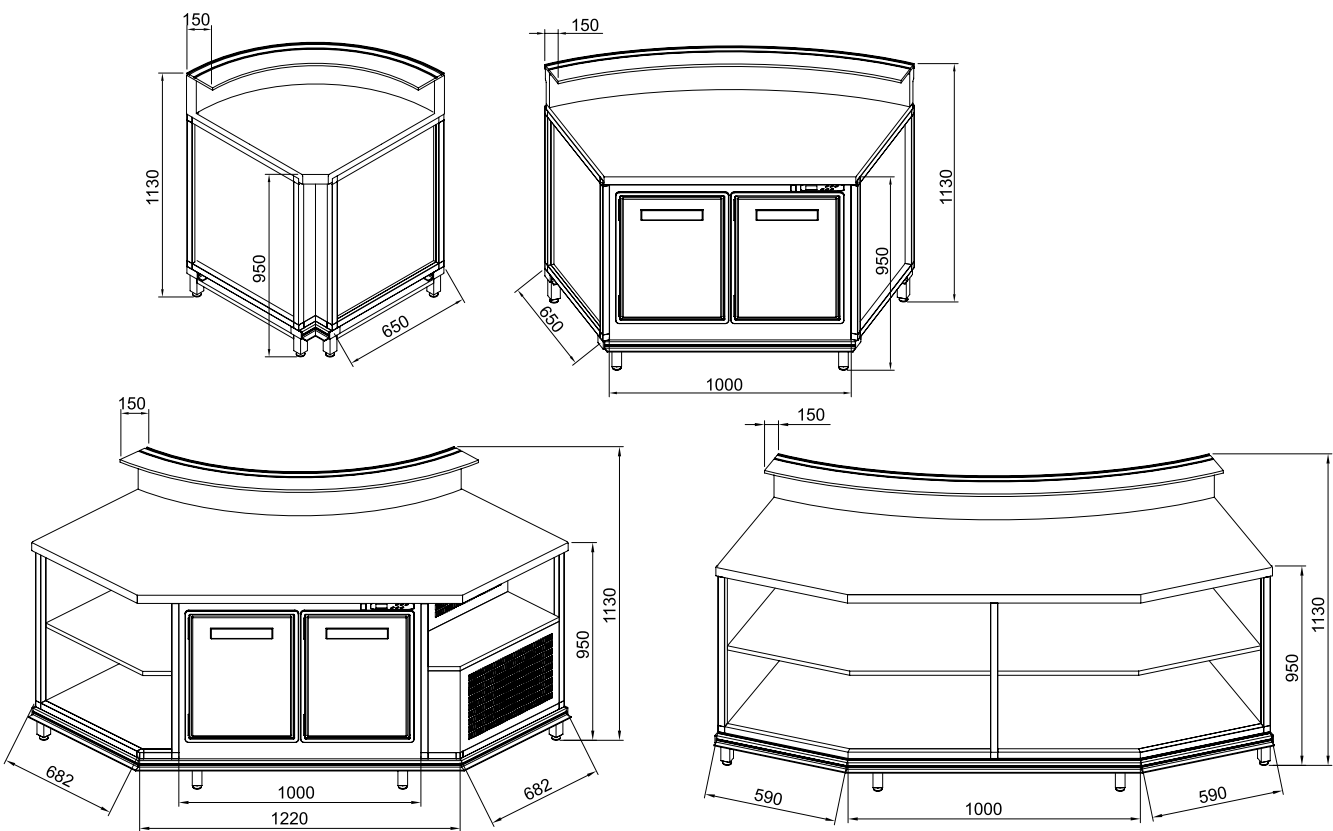
Angoli esterni 45° e 90° di ampio raggio neutri o refrigerati. / Large-radius 45° and 90° external angle ambient or refrigerated corner units.

45°

Angoli interni 45° di ampio raggio neutri o refrigerati. / Large-radius 45° internal angle ambient or refrigerated corner units.

90°

Angoli interni 90° di ampio raggio neutri o refrigerati. / Large-radius 90° internal angle ambient or refrigerated corner units.



STILTEK

CELLA BAR

BAR REFRIGERATOR/FREEZER

Cella bar realizzata in acciaio inox Aisi 304 e poliuretano a 38/40 kg/mc, realizzata in unico pezzo senza giunti esterni, disponibile in una vasta gamma di lunghezze, profondità ed altezze, con o senza accessori e con diversi tipi di refrigerazione.

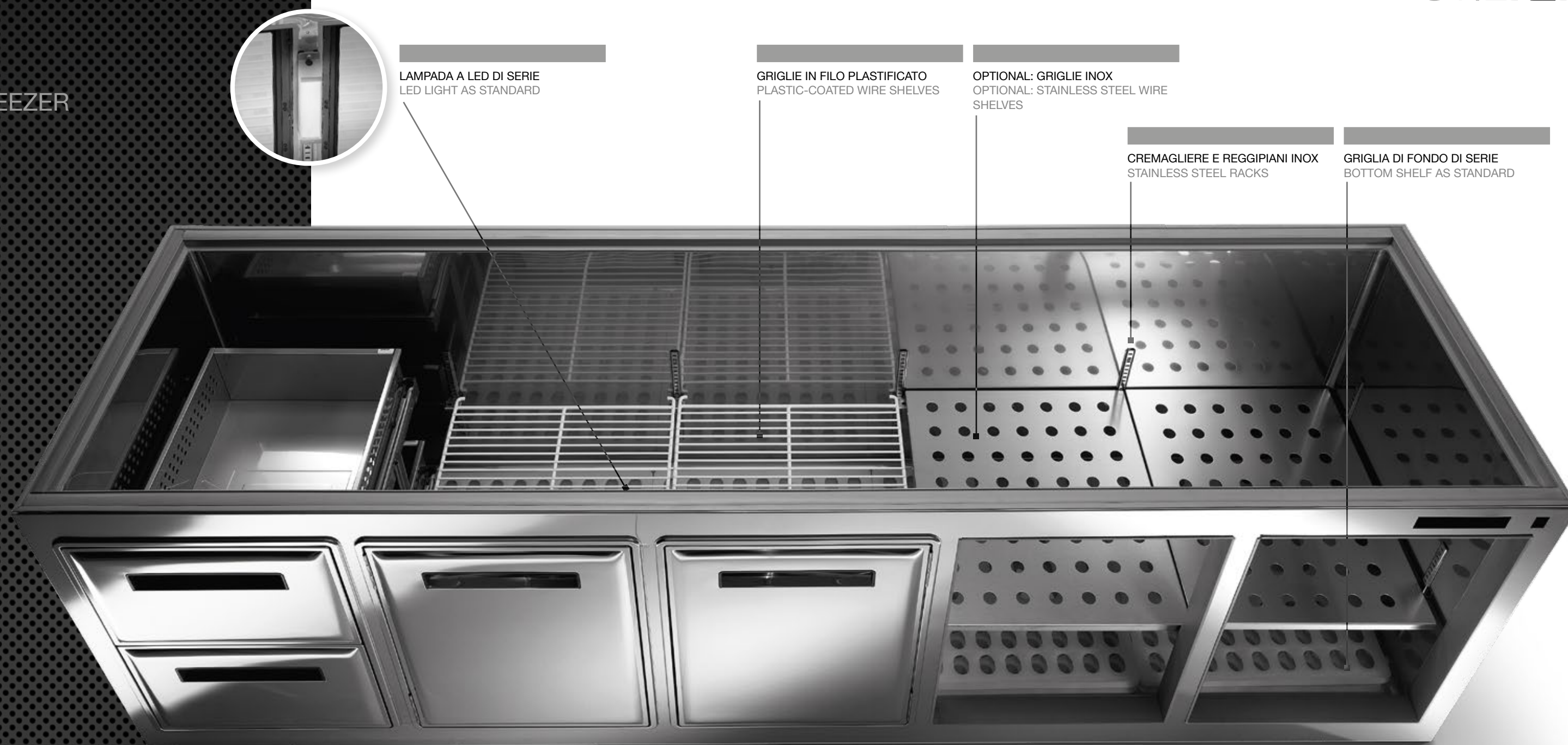
Bar refrigerator/freezer unit constructed in a single piece, with no external joints, in Aisi 304 stainless steel and 38/40 kg/m³, polyurethane, available in a vast range of lengths, depths and heights, with or without accessories and a variety of refrigeration types.



CELLA BAR

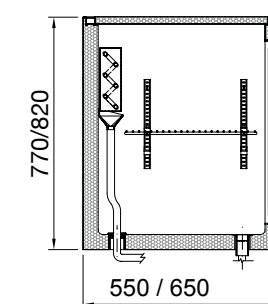
BAR REFRIGERATOR/FREEZER

STILTEK

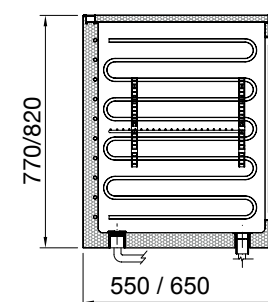


TECNOLOGIA
CHE DURA
NEL TEMPO
TECHNOLOGY THAT
LASTS OVER TIME

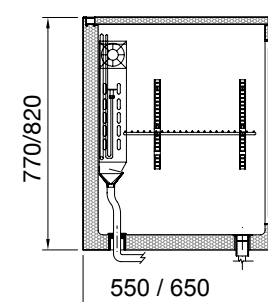




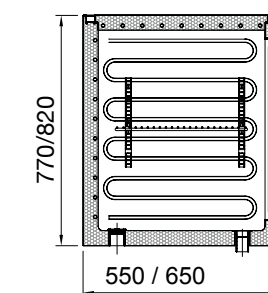
**CELLA
STATICA TN**
STATIC REFRIGERATOR
UNIT



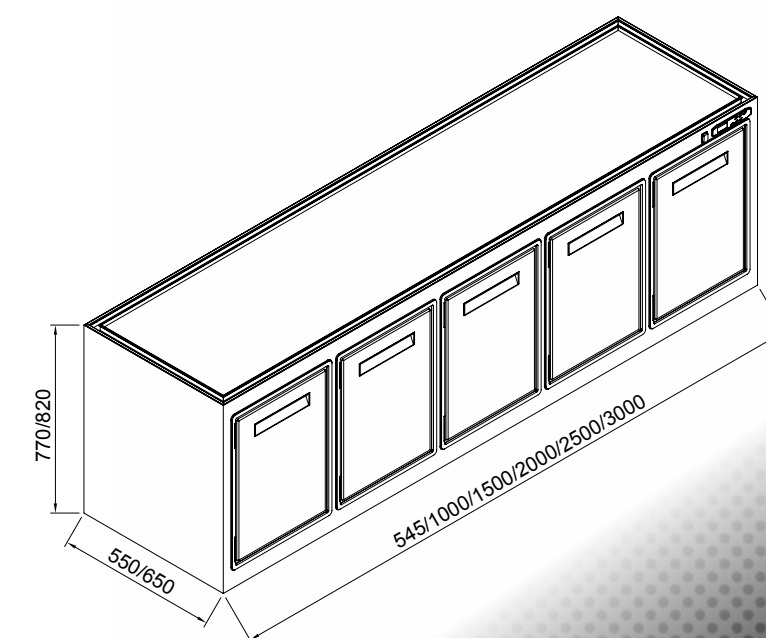
**CELLA
CON EVAPORATORE
AFFOGATO TN**
REFRIGERATOR UNIT WITH
EMBEDDED EVAPORATOR



**CELLA
VENTILATA**
FAN-ASSISTED
REFRIGERATOR



**CELLA CON
EVAPORATORE
AFFOGATO BT**
FREEZER UNIT WITH
EMBEDDED EVAPORATOR



CELLA BAR H770/820

BAR REFRIGERATOR H770/820

< Cassetti inox
con chiusura magnetica. /
Stainless steel drawers with
magnetic closure.

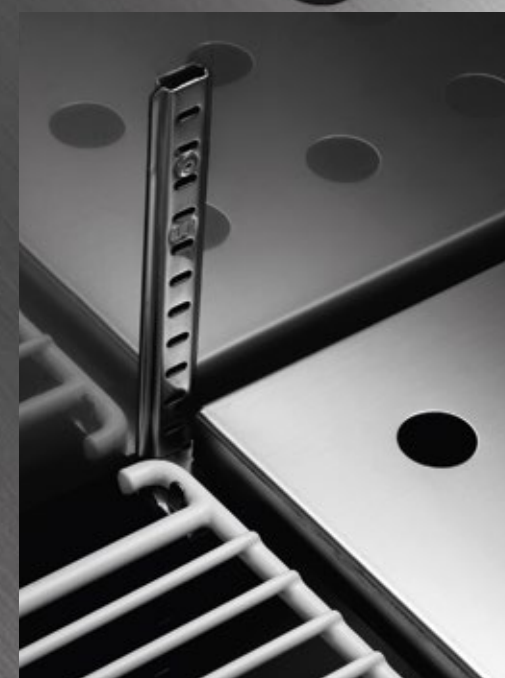
✓ Fondo con piletta di
scarico dotato di raccordo
sifonato. / Bottom with drain
complete with trap fitting.

✓ Luce interna a led con
comando su centralina
termostato. / Internal
LED light with switch on
thermostat unit.

✓ Angoli raggiati per facilità
di pulizia. / Rounded
angles for easy cleaning.



Accessori interni in acciaio inox AISI
304 di serie, griglie in filo plastificato
o acciaio inox forato, cremagliere
reggipiano inox e regolabili in altezza. /
Internal fittings in AISI 304 stainless
steel as standard, plastic-coated wire
or perforated stainless steel shelves,
adjustable-height stainless steel racks.



CELLA BAR

BAR REFRIGERATOR/
FREEZER

STILTEK

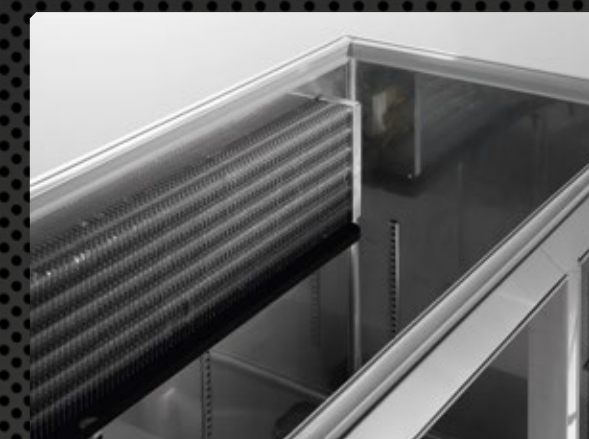
Pannello di
coibentazione ad alto
isolamento. /
High-efficiency
insulating panel.

TECNOLOGIA
ED AFFIDABILITÀ

HIGH-TECH
AND RELIABLE

STATICO TN STATIC REFRIGERATOR UNIT

Refrigerazione con
evaporatore statico
alettato TN (0+6°C).
Refrigeration (0+6°C)
by means of static
finned evaporator.



AFFOGATO TN EMBEDDED EVAPORATOR REFRIGERATOR UNIT

Refrigerazione con
evaporatore affogato
in vasca TN (+2°+6°C).
Refrigeration (+2 +6°C) by
means of evaporator
embedded in unit body.



VENTILATO TN FAN-ASSISTED REFRIGERATOR UNIT

Refrigerazione con
evaporatore ventilato TN
(0+6°C).

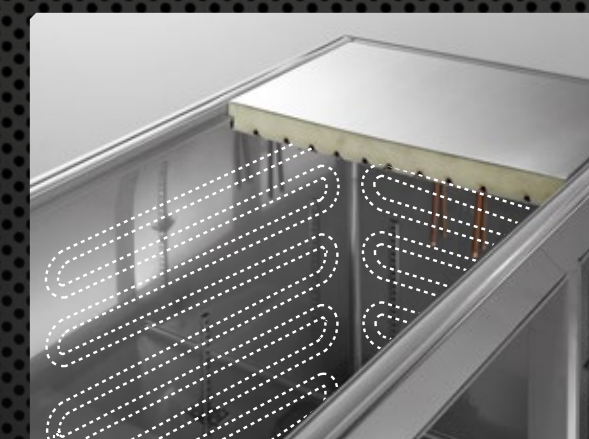
Refrigeration (0+6°C)
by means of fan-assisted
evaporator



AFFOGATO BT EMBEDDED EVAPORATOR FREEZER UNIT

Refrigerazione con evaporatore
affogato in vasca e sul tetto
per bassa temperatura
(-18°C-20°C).

Refrigeration (-18°C -20°C) by
means of evaporator embedded in
unit body and in roof.



CELLA BAR

BAR REFRIGERATOR/FREEZER

STILTEK



CELLA BAR / BAR REFRIGERATOR/FREEZER

Gli sportelli ed i cassetti possono essere in acciaio o in vetrocamera sempre con chiusura magnetica. / Doors and drawers may be in steel or double glazed, both types with magnetic closure.

RETRO BANCO

H100

BAR-BACK
UNIT H100

STILTEK

Passacavi in alluminio di serie con possibilità di inserimento prese. / Aluminium raceway as standard with option of adding power points.



Innesto per alzata/fondo di serie, con profilo di chiusura inox. / connection for splashback/base as standard, with stainless steel cover strip/



Centralina di comando digitale con funzioni di sbrinatorio, comando luce e lettura temperatura. / Digital control unit with defrost, light control and temperature display functions

Unità condensatrice con motore interno o esterno. / Condenser unit with external or integral motor



Sportelli ad anta con telaio in alluminio anodizzato ed acciaio inox. / Hinged doors with frame in anodized aluminium and stainless steel.



Fondo e giunzioni interne con spigoli raggiati. / Bottom and internal joints have rounded corners.



Griglie inox o in filo plastificato, accessori interni inox. / Stainless steel or plastic-coated wire shelves, internal fittings in stainless steel.



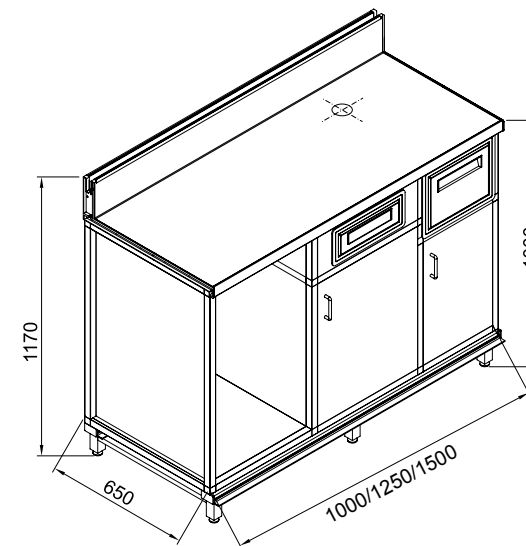
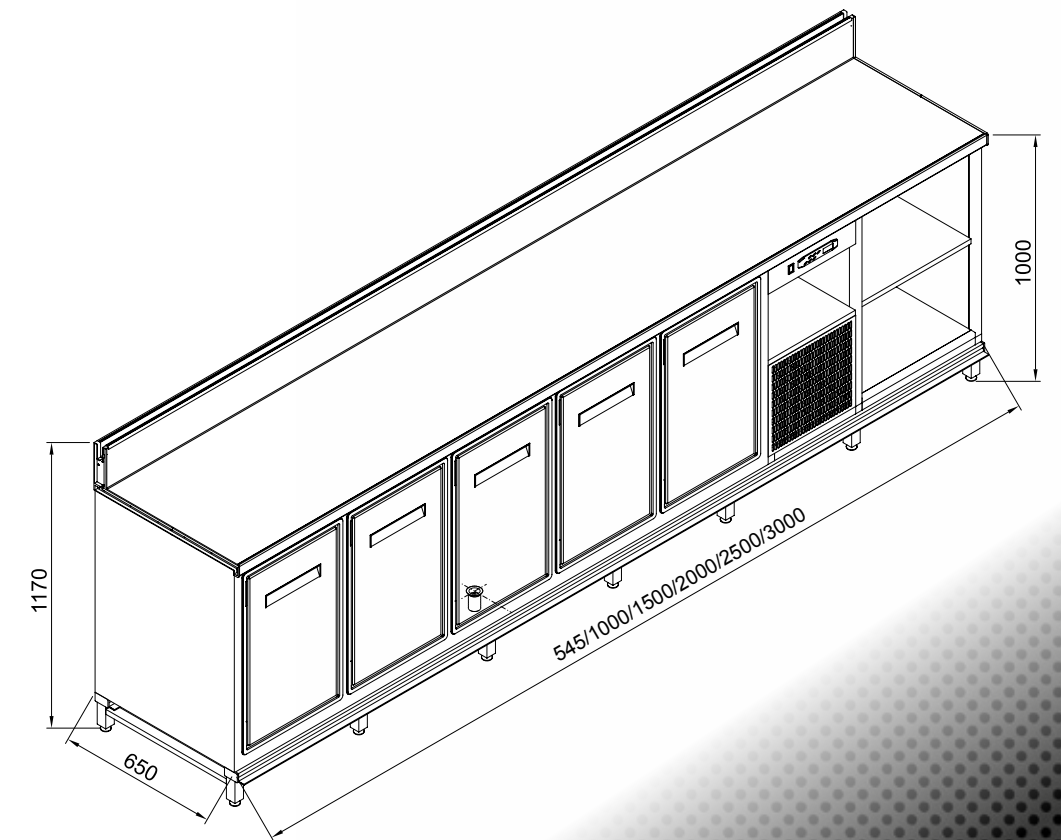
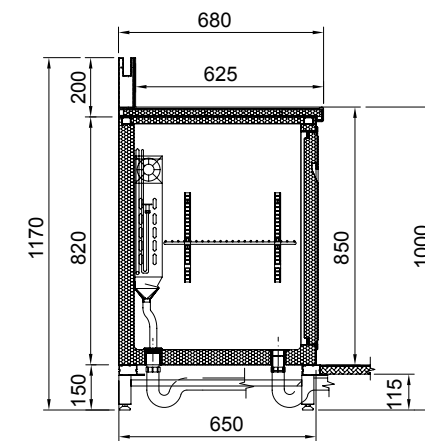
Tutti i banchi o retrobanchi hanno, a scelta, di serie, il profilo per eventuale appoggio pedana sospesa, soluzione che risolve il passaggio tubi di scarico e linea di carico / All counter and bar-back units are available, at no extra charge, with an external profile to support a raised platform to allow passage of drain and water supply lines.



RETRO BANCO MACCHINA CAFFÈ

COFFEE MACHINE BAR-BACK UNIT

STILTEK



CELLA TN
H820 x 650
REFRIGERATOR UNIT
H820 x 650

RETROBANCO
MACCHINA CAFFÈ
COFFEE MACHINE
BAR-BACK UNIT

RETRO BANCO

BAR-BACK UNIT

H 95
H 100
H 115

STILTEK



H 100
BASE
REFRIGERATA
REFRIGERATED
BASE UNIT

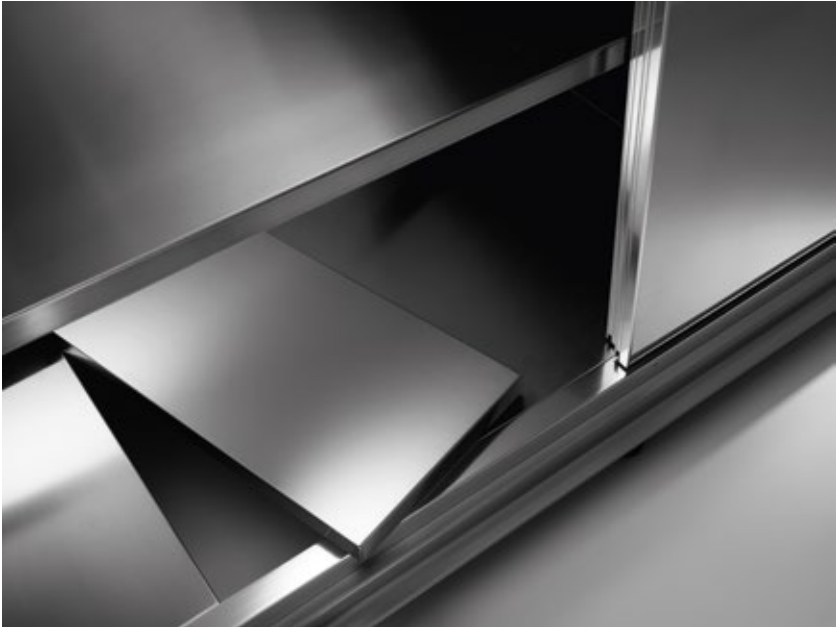
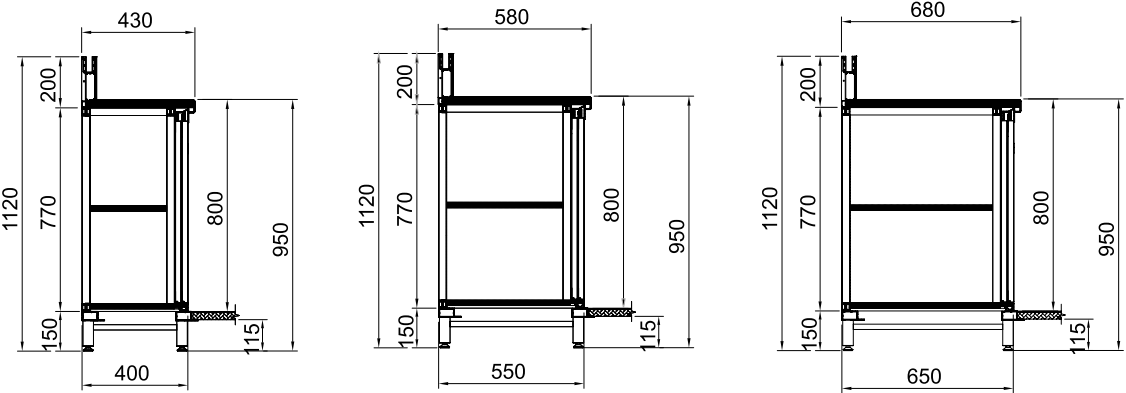


H 115
BASE
MACCHINA
CAFFÈ
COFFEE
MACHINE
STAND

H 95
BASE
NEUTRA
CUPBOARD
BASE UNIT

RETRO BANCO
NEUTRO
H95 BAR-BACK CUPBOARD UNIT

Retrobanco base neutra con antine scorrevoli in acciaio inox lucido e struttura tubolare in alluminio anodizzato, piani di lavoro in acciaio inox finitura satinata, profilo per pedana di serie, passacavi su alzatina, innesto per alzata. Disponibile in diverse lunghezze, profondità ed altezze. /
Bar-back cupboard unit with sliding gloss stainless steel doors and anodised aluminium tubular structure, satin-finish stainless steel worktops, raised platform support bar as standard, raceway on upstand, connection for splashback. Available in various lengths, depths and heights.



< Il fondo delle basi è in acciaio ed asportabile a settori per facilitare la manutenzione, la pulizia e la costruzione degli impianti. / Base units have stainless steel bottom removable in segments for easier maintenance, cleaning and plumbing and wiring installation.
Innesto per alzata, con profilo di chiusura inox. / Connection for splashback with stainless steel cover strip.
Passacavi in alluminio di serie con possibilità di inserimento prese. / Aluminium raceway as standard with option of adding power points.



STILTEK

VETRINE CALDE HEATED DISPLAY CABINETS

Le vetrine Stiltek vengono fornite di serie "semilavorate"
cioè prive di fianchi estetici e pannellature frontali.

Stiltek display cabinets and counters are supplied as
standard "unfinished", i.e. without finishing side panels
and front panelling.



VETRINA CALDA

HEATED DISPLAY
CABINETS

STILTEK



1

BAGNOMARIA CON VASCETTE

BAIN-MARIE WITH BASINS

Vasca a bagnomaria con set vaschette di varie dimensioni modulari Gastronorm da comporre secondo esigenze. / Bain-marie well with set of basins of various modular Gastronorm sizes to be assembled as required.



2

BAGNOMARIA PIANO FORATO

PERFORATED SHELF BAIN-MARIE

Vasca a bagnomaria con piani inox forati per fuoriuscita vapore (i piani forati sono combinabili anche con le vaschette Gastronorm). / Bain-marie well with stainless steel shelves perforated to vent steam (the perforated shelves can be combined with the Gastronorm basins).



3

CALDO A SECCO

DRY HEATED

Piano inox liscio riscaldato mediante resistenze a contatto. / Optional: plafoniera riscaldante. / Plain stainless steel surface heated by means of contact electrical elements. Optional: ceiling heater.

VETRINA CALDA

HEATED DISPLAY CABINETS

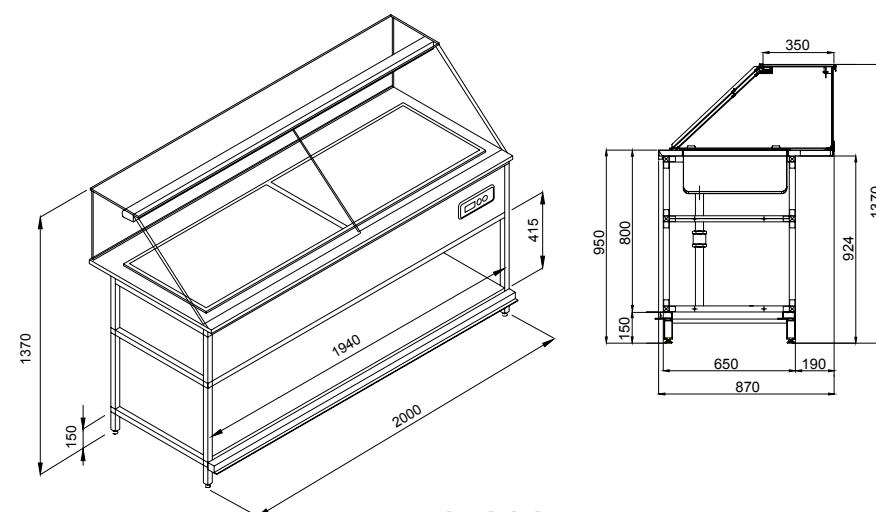
Struttura in tubolare di alluminio anodizzato argento con piedini regolabili, piani e pareti in acciaio inox, vetri temprati curvi o dritti apribili con cerniera, chiusura posteriore in plexiglass scorrevole, illuminazione con plafoniera a comando, quadro comandi con termostato digitale. Sistema di riscaldamento con resistenze elettriche a contatto. Valvola di carico e scarico (versione bagnomaria). / Silver-coloured anodised aluminium tubular structure with adjustable feet, surfaces and sides in stainless steel, curved or straight tempered glass with hinged opening, sliding Plexiglas rear door, ceiling light with on/off switch, control panel with digital thermostat. Heating by means of contact electrical elements. Filler and drain valve (bain-marie version).

OPTIONAL

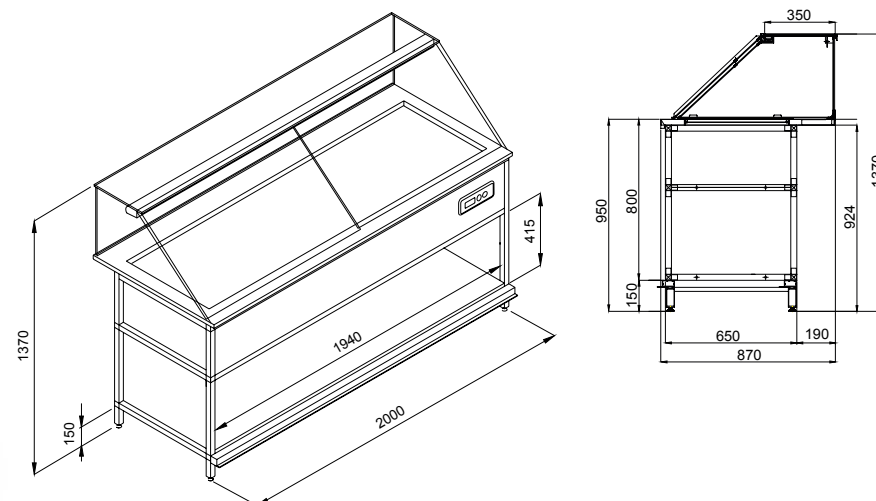
Mensola intermedia in vetro o riscaldata con temperatura indipendente e termostato, plafoniera riscaldante. / Glass or heated intermediate shelf with independent temperature control and thermostat, ceiling heater.



BAGNOMARIA
BAIN-MARIE



A SECCO
DRY



VETRINA SNACK

SNACK DISPLAY
CABINET



STILTEK

DETTAGLI TECNICI COMUNI

COMMON TECHNICAL FEATURES

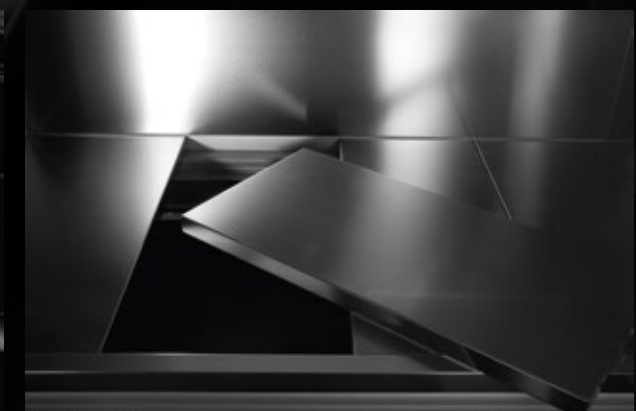
Chiusura posteriore con plexi-
glass su guide scorrevoli (non
scorrevoli su curva 90°) /
Sliding Plexiglas rear door (not
sliding on 90° curve units)



Vetri anteriori apribili con cerniere
(esclusa curva 90°) /
Front glazing with hinged opening
(except for 90° curved unit)



QUADRO COMANDI CON TERMOSTATO/
TERMOMETRO DIGITALE
con comandi per disappannamento
vetro e plafoniera.
CONTROL PANEL WITH DIGITAL
THERMOSTAT/THERMOMETER with glass
demisting and light on/off switches.

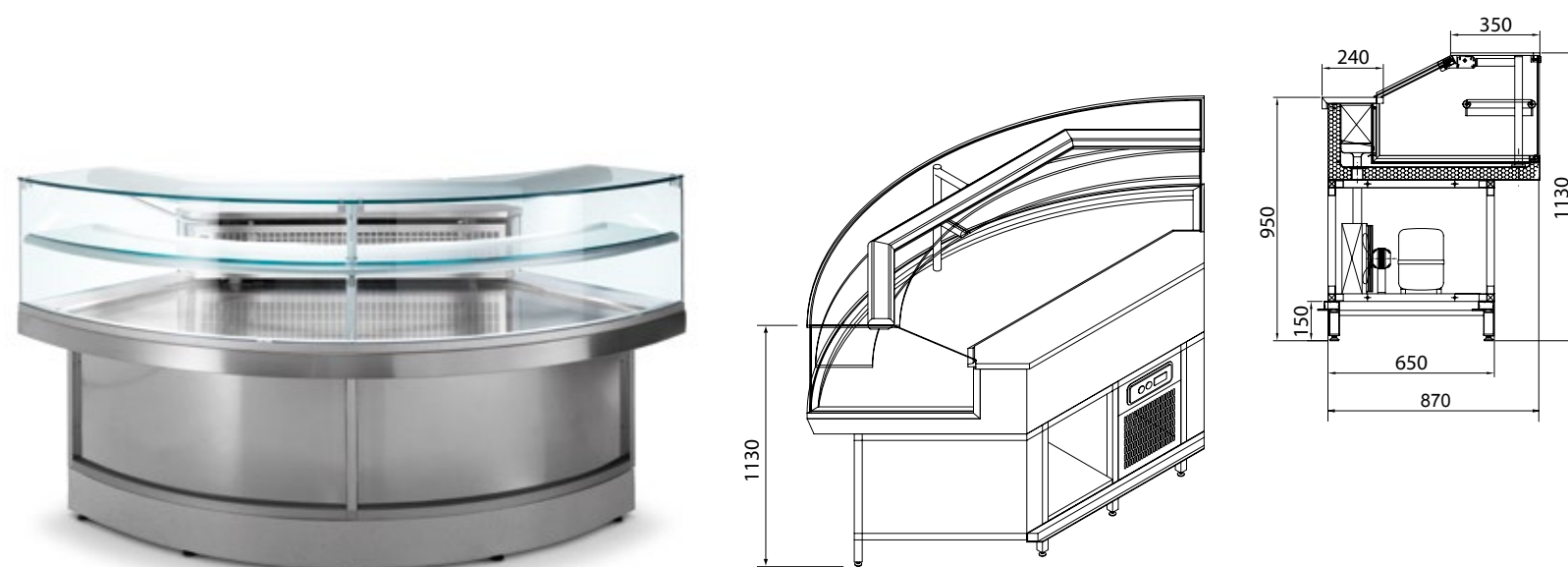


FONDO INOX A SETTORI
ESTRAIBILI PER PASSAGGIO
IMPIANTI /
SEGMENTED STAINLESS STEEL
BOTTOM TO ACCOMMODATE
UTILITY SYSTEMS

SNACK REFRIGERATA CURVA 90°

90° CURVED REFRIGERATED UNIT

Struttura in tubolare di alluminio anodizzato argento con piedini regolabili, piani e pareti in acciaio inox, piano espositivo in monoscocca inox e poliuretano, vetri temprati dritti alti o bassi, chiusura posteriore con plexiglass scorrevoli, illuminazione con plafoniera e comando, quadro comandi con termostato digitale. Sistema di refrigerazione statico con resistenza e sonda di fine di sbrinamento, termometro digitale lato pubblico, motori interni o esterni, sistema disappannamento vetro con resistenza elettrica. / Adjustable feet, surfaces and sides in stainless steel, one-piece stainless steel and polyurethane display surface, straight tempered glass in two different heights, sliding Plexiglas rear door, ceiling light with on/off switch, control panel with digital thermostat. Static refrigeration system with defrosting heating element and end probe, digital thermometer on customer side, integral or external motors and glass demisting system with electrical heating element.



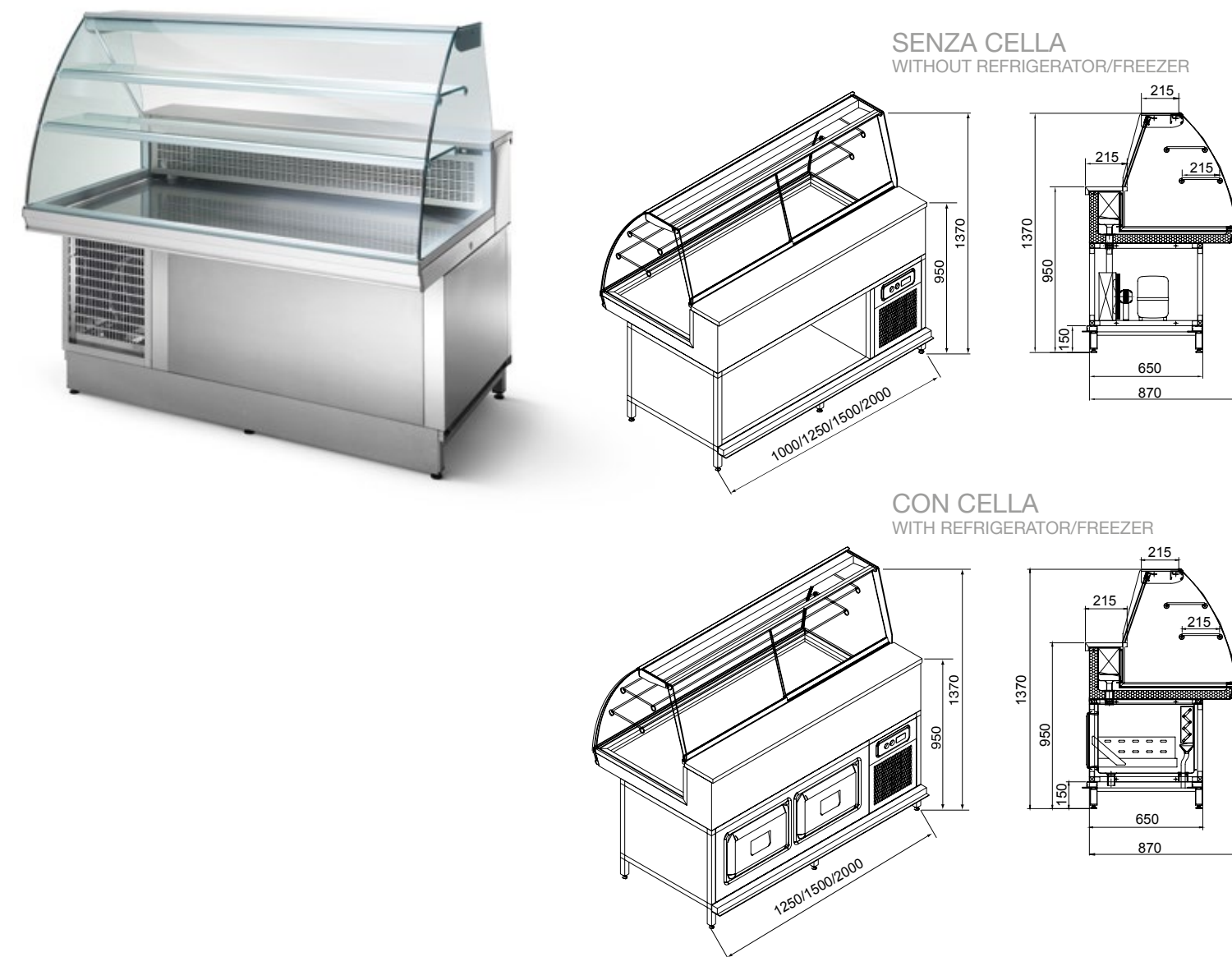
SNACK REFRIGERATA VETRI ALTI CURVI

TALL CURVED GLAZING REFRIGERATED UNIT

Struttura in tubolare di alluminio anodizzato argento con piedini regolabili, piani e pareti in acciaio inox, piano espositivo in monoscocca inox e poliuretano con fondo ad angoli raggiati, vetri temprati curvi apribili con cerniera, chiusura posteriore con plexiglass scorrevole, illuminazione con plafoniera e comando, quadro comandi con termostato digitale. Sistema di refrigerazione statico con resistenza e sonda di fine di sbrinamento, termometro digitale lato pubblico, motori interni o esterni, cella con cassette (versioni con cella) con impianto refrigerante a temperatura indipendente. Sistema disappannamento vetro con resistenza elettrica. / Silver-coloured anodised aluminium tubular structure with adjustable feet, surfaces and sides in stainless steel, one-piece stainless steel and polyurethane display surface with bottom with rounded corners, curved tempered glass with hinged opening, sliding Plexiglas rear door, ceiling light with on/off switch, control panel with digital thermostat. Static refrigeration system with defrosting heating element and end probe, digital thermometer on customer side, integral or external motors, refrigerator/freezer with drawers (versions with refrigerator/freezer) with refrigeration system with independent temperature setting. Glass demisting system with electrical heating element.

OPTIONAL

Piano caldo a secco, mensola intermedia riscaldata con temperatura indipendente e termostato, applicabile sia nella versione neutra che in quella refrigerata. / Dry heated surface, heated intermediate shelf with independent temperature control and thermostat, for installation on both ambient and refrigerated versions.



SNACK REFRIGERATA VETRI BASSI DRITTI

LOW STRAIGHT GLAZING REFRIGERATED UNIT

Struttura in tubolare di alluminio anodizzato argento con piedini regolabili, piani e pareti in acciaio inox, piano espositivo in monoscocca inox e poliuretano con fondo ad angoli raggiati, vetri temprati dritti ad altezza banconina apribili con cerniera, chiusura posteriore con plexiglass scorrevoli, illuminazione con plafoniera e comando, quadro comandi con termostato digitale. Sistema di refrigerazione statico con resistenza e sonda di fine di sbrinamento, termometro digitale lato pubblico, motori interni o esterni, cella con cassette (versioni con cella) con impianto refrigerante a temperatura indipendente. Sistema disappannamento vetro con resistenza elettrica. /

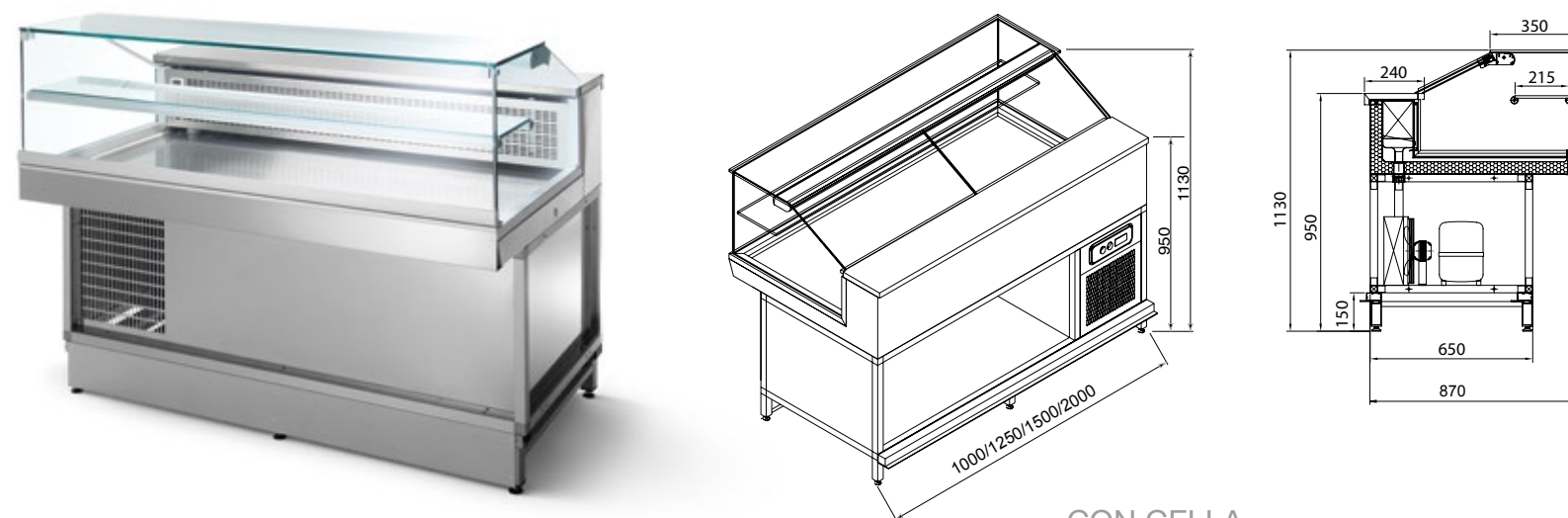
Silver-coloured anodised aluminium tubular structure with adjustable feet, surfaces and sides in stainless steel, one-piece stainless steel and polyurethane display surface with bottom with rounded corners, straight tempered glass same height as bar countertop with hinged opening, sliding Plexiglas rear door, ceiling light with on/off switch, control panel with digital thermostat. Static refrigeration system with defrosting heating element and end probe, digital thermometer on customer side, integral or external motors, refrigerator/freezer with drawers (versions with refrigerator/freezer) with refrigeration system with independent temperature setting. Glass demisting system with electrical heating element.

OPTIONAL

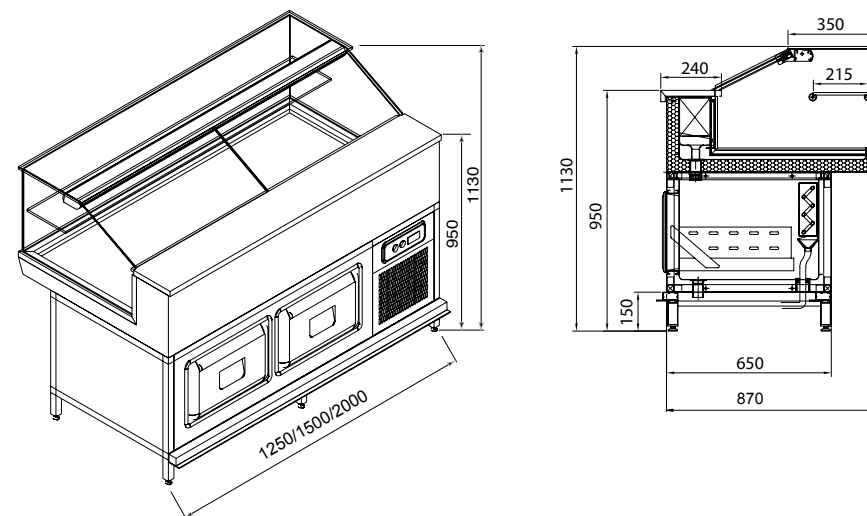
Piano caldo a secco, mensola intermedia riscaldata con temperatura indipendente e termostato, applicabile sia nella versione neutra che in quella refrigerata. /

Dry heated surface, heated intermediate shelf with independent temperature control and thermostat, for installation on both ambient and refrigerated versions.

SENZA CELLA WITHOUT REFRIGERATOR/FREEZER



CON CELLA WITH REFRIGERATOR/FREEZER



SNACK REFRIGERATA VETRI ALTI DRITTI

TALL STRAIGHT GLAZING REFRIGERATED UNIT

Struttura in tubolare di alluminio anodizzato argento con piedini regolabili, piani e pareti in acciaio inox, piano espositivo in monoscocca inox e poliuretano con fondo ad angoli raggiati, vetri temprati dritti apribili con cerniera, chiusura posteriore con plexiglass scorrevoli, illuminazione con plafoniera e comando, quadro comandi con termostato digitale. Sistema di refrigerazione statico con resistenza e sonda di fine di sbrinamento, termometro digitale lato pubblico, motori interni o esterni, cella con cassette (versioni con cella) con impianto refrigerante a temperatura indipendente. Sistema disappannamento vetro con resistenza elettrica. /

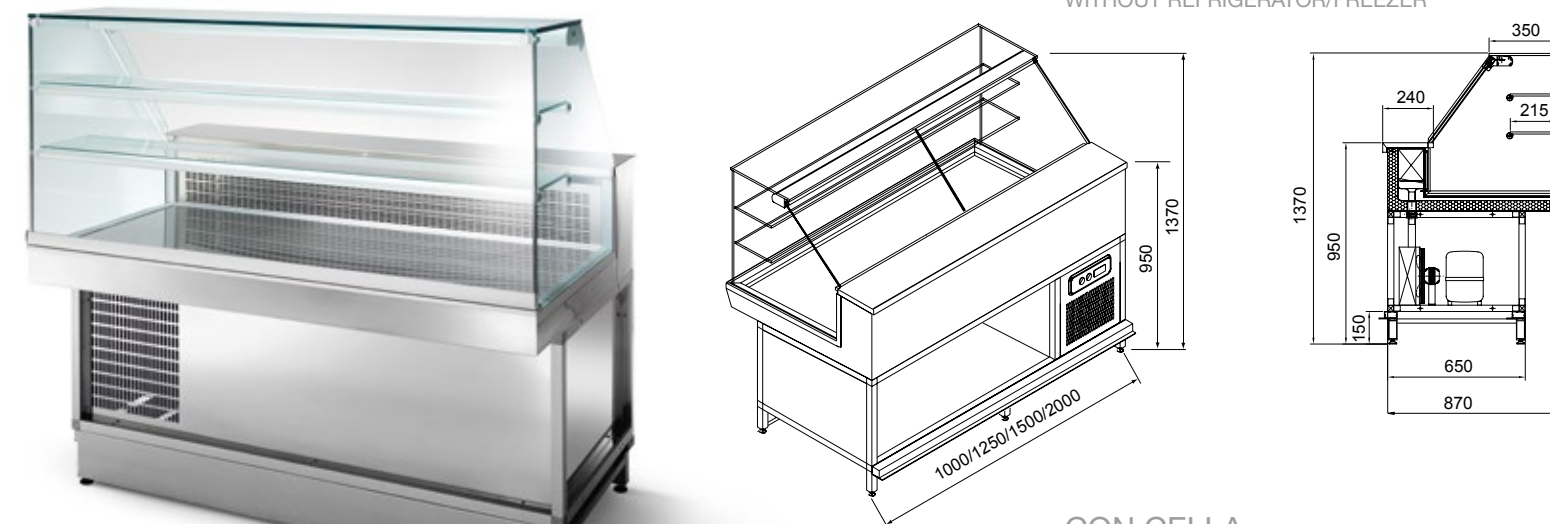
Silver-coloured anodised aluminium tubular structure with adjustable feet, surfaces and sides in stainless steel, one-piece stainless steel and polyurethane display surface with bottom with rounded corners, straight tempered glass with hinged opening, sliding Plexiglas rear door, ceiling light with on/off switch, control panel with digital thermostat. Static refrigeration system with defrosting heating element and end probe, digital thermometer on customer side, integral or external motors, refrigerator/freezer with drawers (versions with refrigerator/freezer) with refrigeration system with independent temperature setting. Glass demisting system with electrical heating element.

OPTIONAL

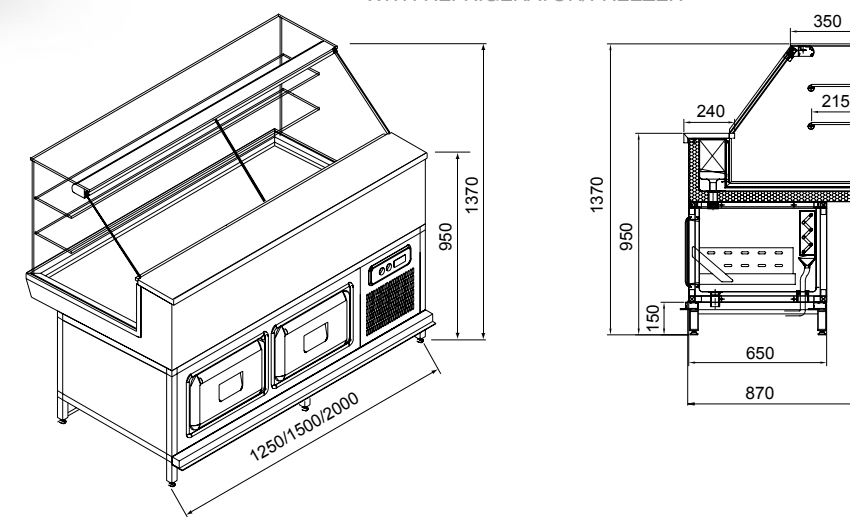
Piano caldo a secco, mensola intermedia riscaldata con temperatura indipendente e termostato, applicabile sia nella versione neutra che in quella refrigerata. /

Dry heated surface, heated intermediate shelf with independent temperature control and thermostat, for installation on both ambient and refrigerated versions.

SENZA CELLA WITHOUT REFRIGERATOR/FREEZER



CON CELLA WITH REFRIGERATOR/FREEZER



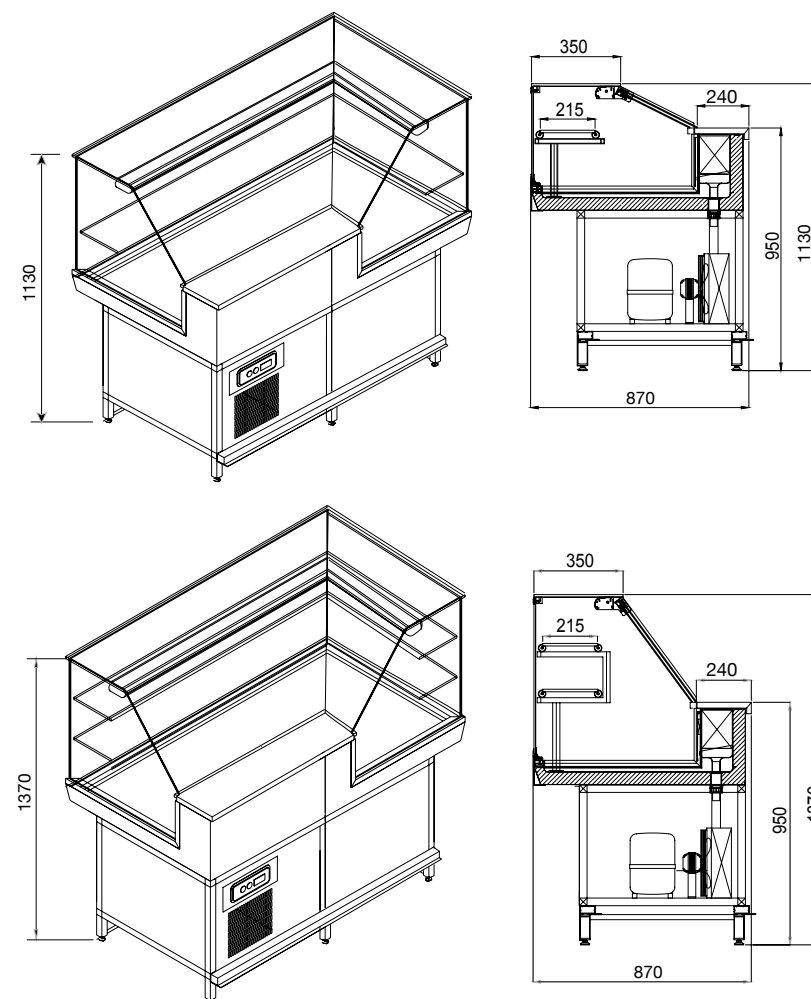
SNACK CORNER

SNACK DISPLAY CABINET

Struttura in tubolare di alluminio anodizzato argento con piedini regolabili, piani e pareti in acciaio inox, piano espositivo in monoscocca inox e poliuretano con fondo ad angoli raggiati, vetri temprati dritti ad altezza banconina apribili con cerniera, chiusura posteriore con plexiglass scorrevoli, illuminazione con plafoniera e comando, quadro comandi con termostato digitale. Sistema di refrigerazione statico con resistenza e sonda di fine di sbrinamento, termometro digitale lato pubblico, motori interni o esterni. Sistema disappannamento vetro con resistenza elettrica. / Silver-coloured anodised aluminium tubular structure with adjustable feet, surfaces and sides in stainless steel, one-piece stainless steel and polyurethane display surface with bottom with rounded corners, straight tempered glass same height as bar countertop with hinged opening, sliding Plexiglas rear door, ceiling light with on/off switch, control panel with digital thermostat. Static refrigeration system with defrosting heating element and end probe, digital thermometer on customer side, integral or external motors. Glass demisting system with electrical heating element.

OPTIONAL

Piano caldo a secco, mensola intermedia riscaldata con temperatura indipendente e termostato, applicabile sia nella versione neutra che in quella refrigerata. / Dry heated surface, heated intermediate shelf with independent temperature control and thermostat, for installation on both ambient and refrigerated versions.



STILTEK

BANCHI DROP-IN DROP-IN COUNTERS

Il nuovo modo di esporre nasce dall'esigenza di avere il prodotto alla stessa altezza del piano di lavoro. Questo consente un'ottimale visibilità del prodotto e nello stesso tempo una elevata semplicità di servizio e pulizia. Piani refrigerati, caldi e neutri in una vasta gamma di misure gastronorm ed euronorm, per pasticceria, pralineria, gastronomia e panetteria.

This new display mode responds to the need to position the product at the same height as the worktop. This combines excellent product visibility with the maximum ease of service and cleaning. Refrigerated, heated and non-refrigerated tops in a vast range of gastronorm and euronorm sizes, for confectioners, chocolate makers, delicatessens and bakeries.



BANCHI DROP-IN

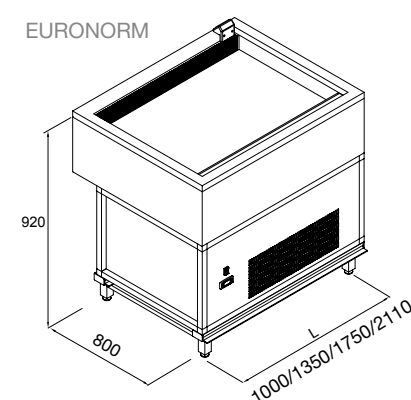
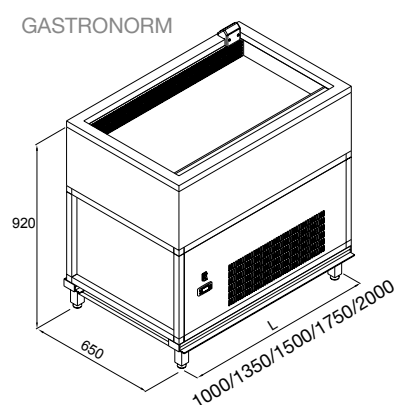
DROP-IN COUNTERS

I banchi drop-in sono disponibili con tutte le vasche drop-in refrigerate e calde della gamma. I piani sia in acciaio inox che in altri materiali sono optional. È possibile scegliere tra diversi materiali quali l'acciaio inox satinato o lucido, il legno lamellare in tinta, il marmo naturale o sintetico.

Drop-in counters are available with all the refrigerated and heated drop-in wells in the range. Worktops, in stainless steel or other materials, are optional. There is a choice of various materials including satined or gloss stainless steel, laminated wood in matching colour and real or imitation marble.

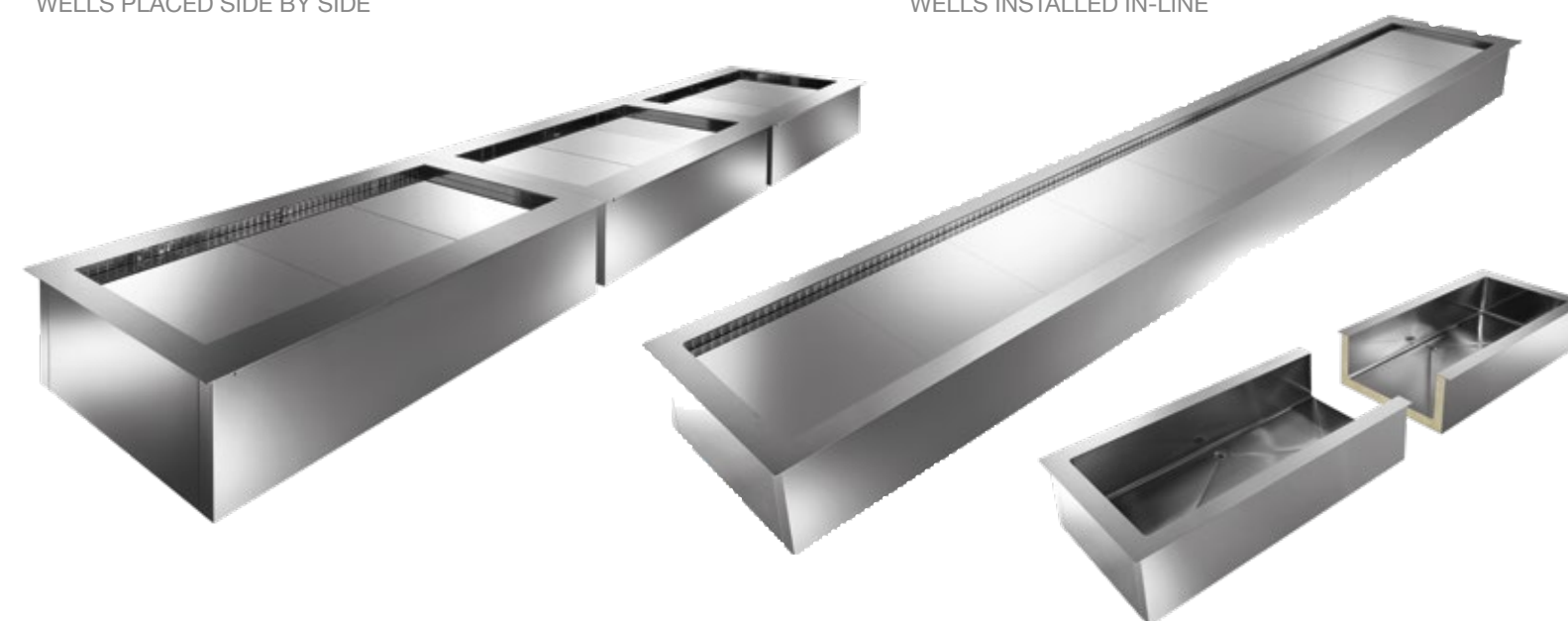
Le vasche drop-in ventilate possono essere canalizzate tra loro fino alla lunghezza desiderata senza interruzione sul piano espositivo. Il montaggio delle vasche normalmente è previsto sottopiano, qualora lo si voglia a "filo piano" è necessaria una cornice in acciaio (optional).

Fan-refrigerated drop-in wells can be installed in-line to create the length desired, with no break in the display surface. Wells are normally installed beneath the top; for flush-mounted installation, an optional steel surround is required.

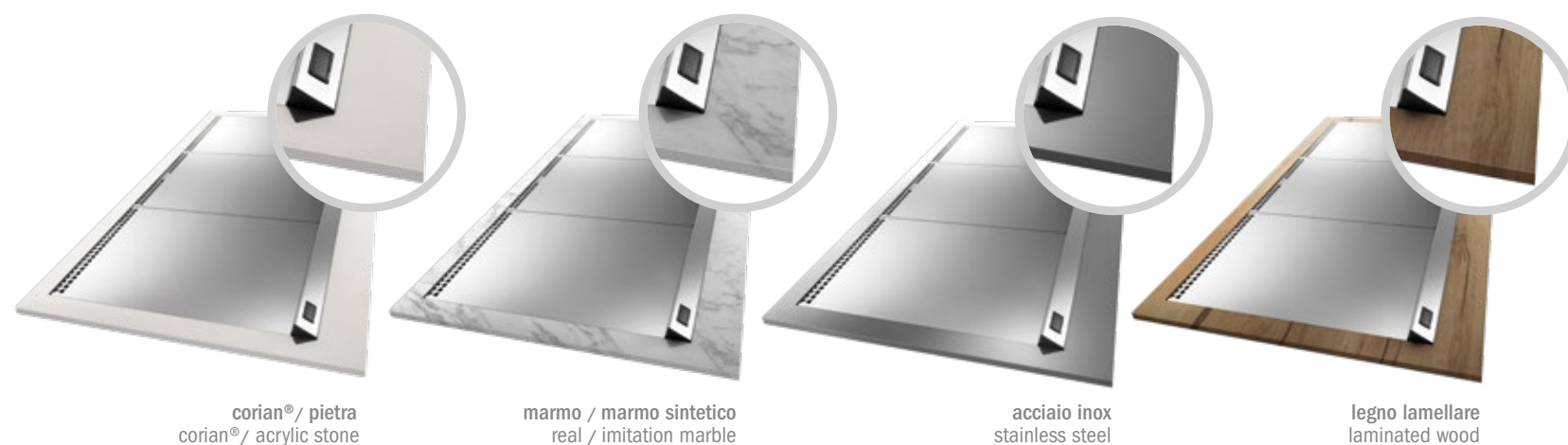


VASCHE AFFIANCATE
WELLS PLACED SIDE BY SIDE

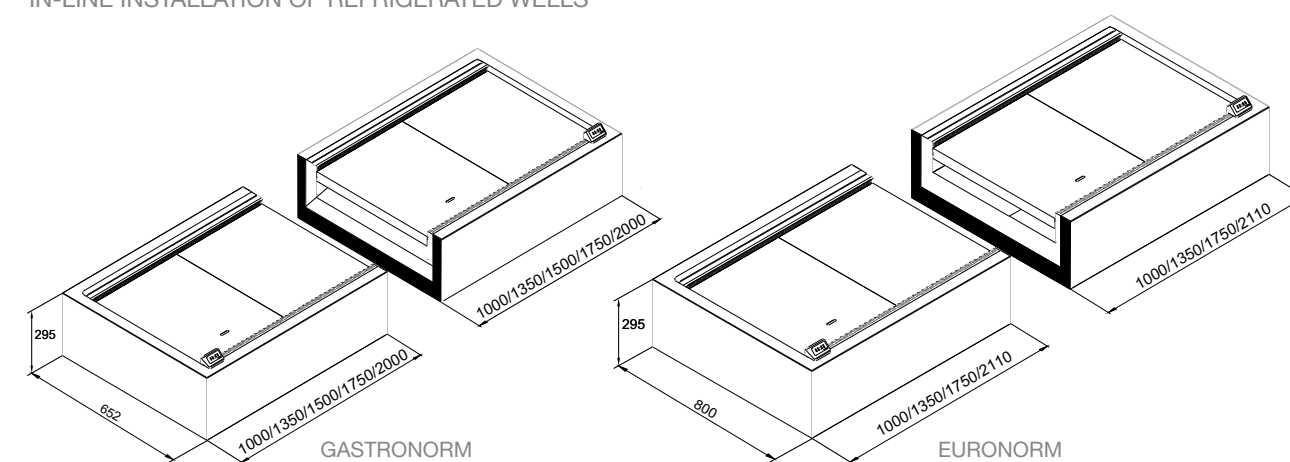
VASCHE CANALIZZATE
WELLS INSTALLED IN-LINE



ESEMPI DI PIANI OPTIONAL
OPTIONAL TOP EXAMPLES



CANALIZZAZIONE VASCHE REFRIGERATE
IN-LINE INSTALLATION OF REFRIGERATED WELLS



DROP-IN REFRIGERATA VENTILATA CON PIANO REGOLABILE

FAN-REFRIGERATED DROP-IN WELL WITH ADJUSTABLE TOP

EURONORM/GASTRONORM

Vasca in acciaio inox aisi 304 con isolamento interno in poliuretano iniettato. Impianto refrigerante a valvola termostatica e ventilazione regolabile. Piattelli espositivi in acciaio inox regolabili in altezza. Scarico della condensa sul fondo. Può avere la doppia funzione caldo/freddo.

Well in aisi 304 stainless steel with injected polyurethane internal insulation. Refrigeration system with thermostat valve and adjustable fan. Adjustable-height stainless steel display plates. Condensate drain in bottom. Available dual function (hot-cold).



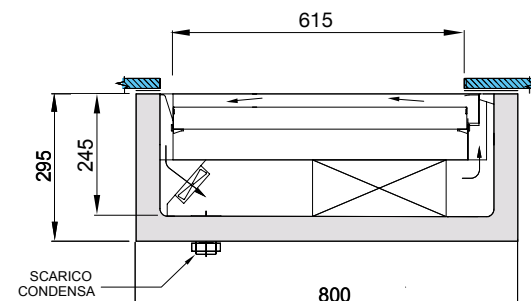
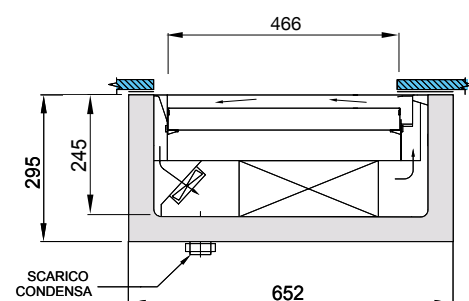
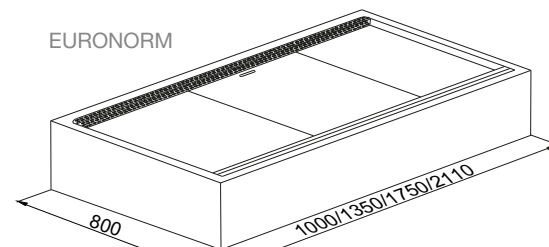
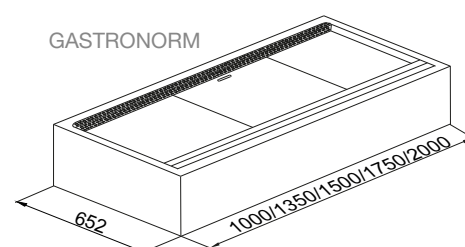
DROP-IN REFRIGERATA VENTILATA CON PIANO A SFIORO

DROP-IN, FAN-REFRIGERATED WELL WITH FLUSH-MOUNTED TOP

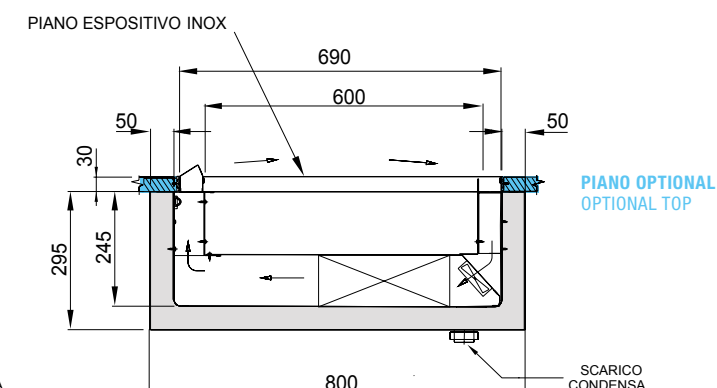
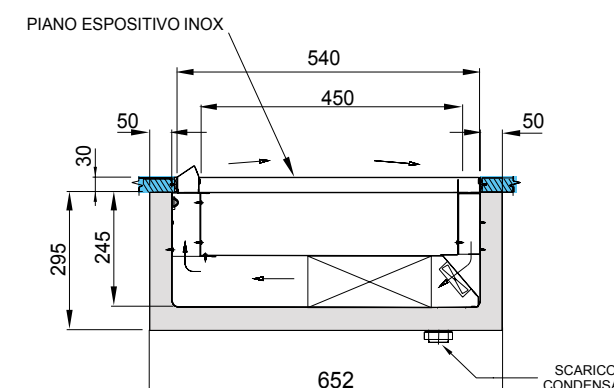
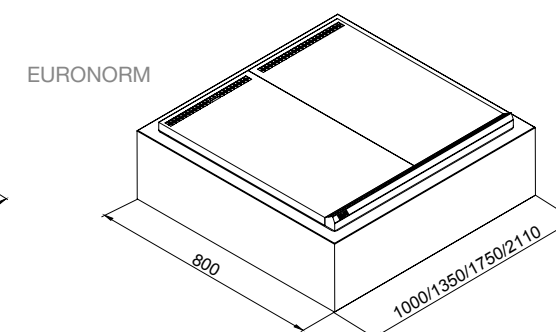
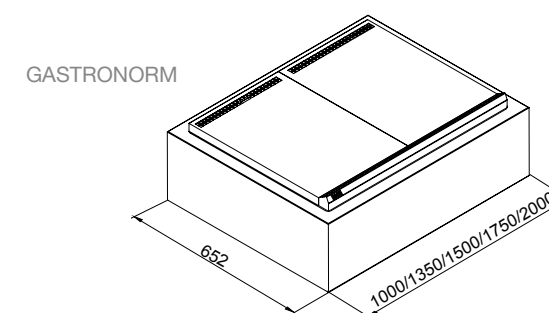
EURONORM/GASTRONORM

Vasca in acciaio inox aisi 304 con isolamento interno in poliuretano iniettato. Impianto refrigerante a valvola termostatica e ventilazione regolabile. Piattelli espositivi in acciaio inox regolabili in altezza. Scarico della condensa sul fondo. Può avere la doppia funzione caldo/freddo.

Well in aisi 304 stainless steel with injected polyurethane internal insulation. Refrigeration system with thermostat valve and adjustable fan. Adjustable-height stainless steel display plates. Condensate drain in bottom. Available dual function (hot-cold).



PIANO O CORNICE OPTIONAL
OPTIONAL TOP AND SURROUND



PIANO OPTIONAL
OPTIONAL TOP

DROP-IN REFRIGERATA STATICA

STATIC-REFRIGERATED DROP-IN WELL

GASTRONORM

Vasca in acciaio inox aisi 304 con isolamento interno in poliuretano iniettato. Refrigerazione mediante serpentina in rame posta all'interno della vasca. Scarico condensa sul fondo. Può essere allestita con kit vaschette gastronorm.

Well in aisi 304 stainless steel with injected polyurethane internal insulation. Refrigeration by means of copper coil inside the well. Condensate drain in bottom. Can be fitted with set of gastronorm basins.



DROP-IN REFRIGERATA A CONTATTO

CONTACT REFRIGERATED DROP-IN

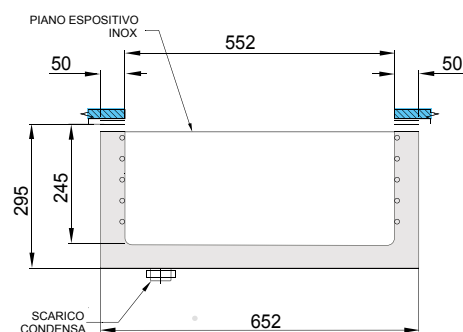
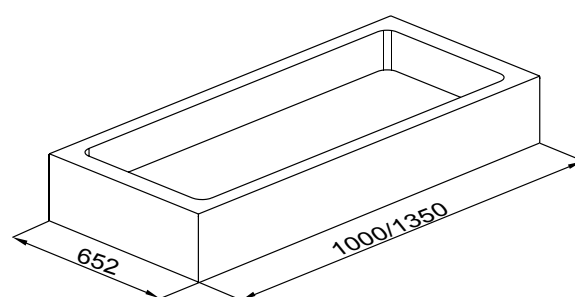
EURONORM/GASTRONORM

Vasca in acciaio inox con isolamento interno in poliuretano iniettato. Refrigerazione mediante serpentina in rame posta sul fondo. Costruita in acciaio inox aisi 304, ha spigoli arrotondati e lo scarico della condensa sul fondo.

Well in stainless steel with injected polyurethane internal insulation. Refrigeration by means of bottom-mounted copper coil. Built in aisi 304 stainless steel, it has rounded corners and condensate drain in bottom.

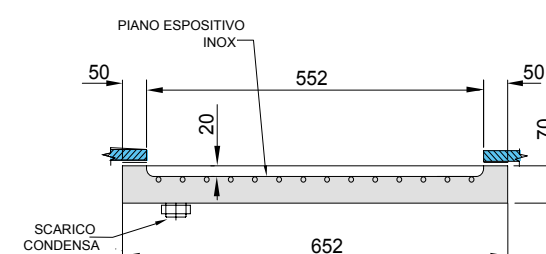
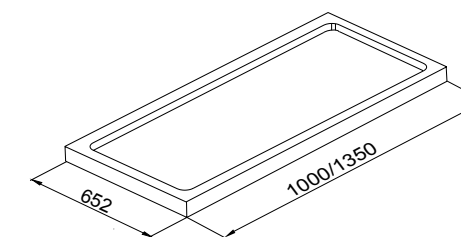


GASTRONORM

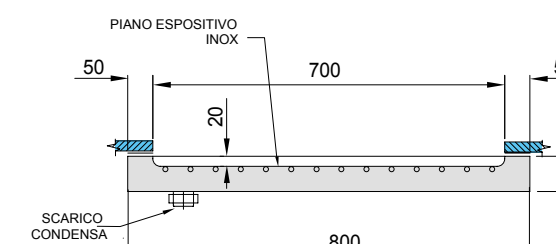
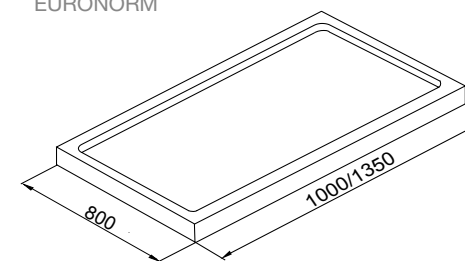


PIANO O CORNICE OPTIONAL
OPTIONAL TOP AND SURROUND

GASTRONORM



EURONORM



PIANO O CORNICE OPTIONAL
OPTIONAL TOP AND SURROUND

DROP-IN REFRIGERATA A CONTATTO CON PIANO IN PIETRA

CONTACT-REFRIGERATED WELL WITH STONE TOP

EURONORM/GASTRONORM

Vasca in acciaio inox con isolamento interno in poliuretano iniettato. Refrigerazione mediante serpentina in rame posta sul fondo. Costruita in acciaio inox aisi 304, ha spigoli arrotondati e lo scarico della condensa sul fondo. Il piano espositivo, può essere in pietra, granito, agglomerato o acciaio di forte spessore. In base al tipo di materiale del piano è possibile avere piu' o meno conduzione del freddo.

Well in stainless steel with injected polyurethane internal insulation. Refrigeration by means of bottom-mounted copper coil. Built in aisi 304 stainless steel, it has rounded corners and condensate drain in bottom. The display top may be in stone, granite, composite or extra-thick steel. Low temperature conduction depends on the top material.



DROP-IN VASCA CALDA BAGNOMARIA HEATED BAIN-MARIE WELL WITH BASINS

GASTRONORM



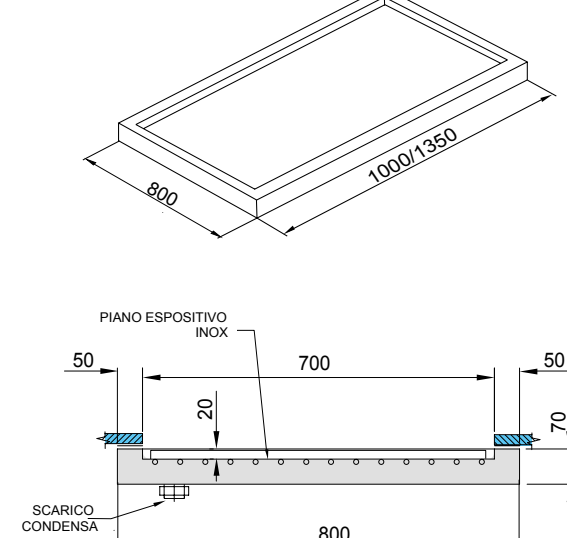
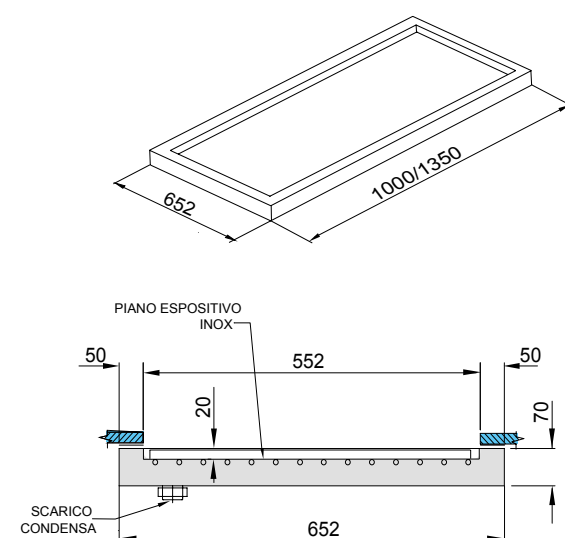
La vasca calda a bagnomaria è realizzata in acciaio inox aisi 304 stampato, con bordo superiore per incasso sul piano. È riscaldata da resistenze elettriche sul fondo vasca lato esterno, ed ha scarico sul fondo. Allestimento con composizioni di vaschette gastronorm o con piani forati inox.

The bain-marie heated well is built in press-formed aisi 304 stainless steel with top edge for fitting into the top. It is heated by electric elements on the outside of the well bottom and has a bottom drain. Fitted with gastronorm basin compositions or perforated stainless steel display surfaces.



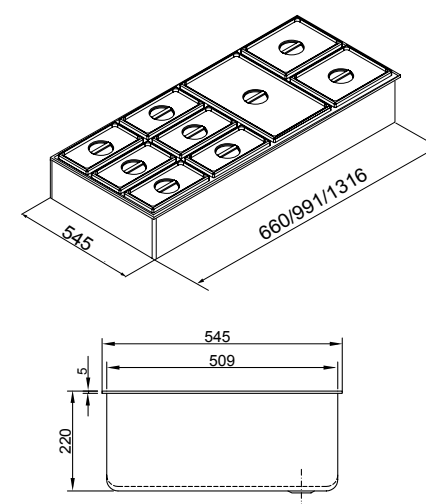
GASTRONORM

EURONORM

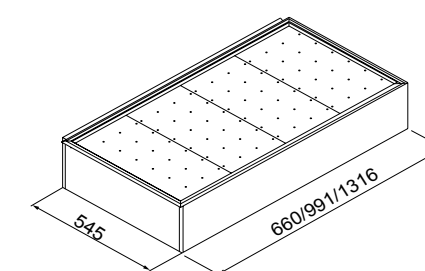


PIANO O CORNICE OPTIONAL
OPTIONAL TOP AND SURROUND

CON VASCHEE
WELL WITH BASINS



CON PIANI FORATI
WITH PERFORATED DISPLAY SURFACES



DROP-IN PIANO CALDO A SECCO

DRY-HEATED TOP IN BLACK GLASS/STEEL

Il piano caldo a secco ha la vasca in lamiera con isolamento, cornice perimetrale in alluminio anodizzato, piano espositivo in vetro nero o in acciaio inox aisi 304. Resistenze elettriche a contatto.

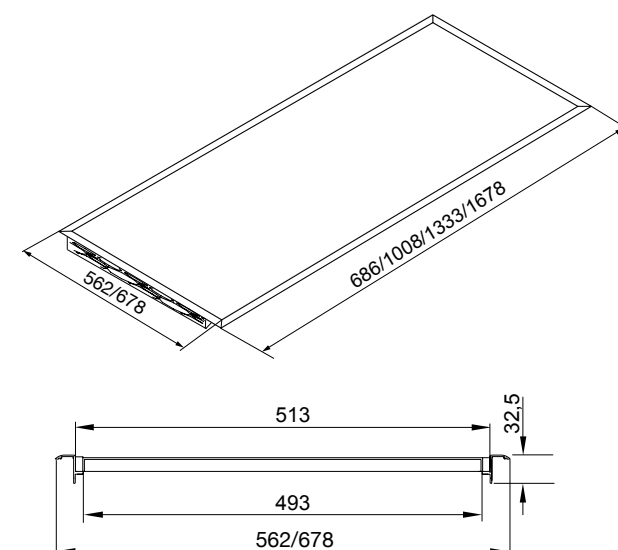
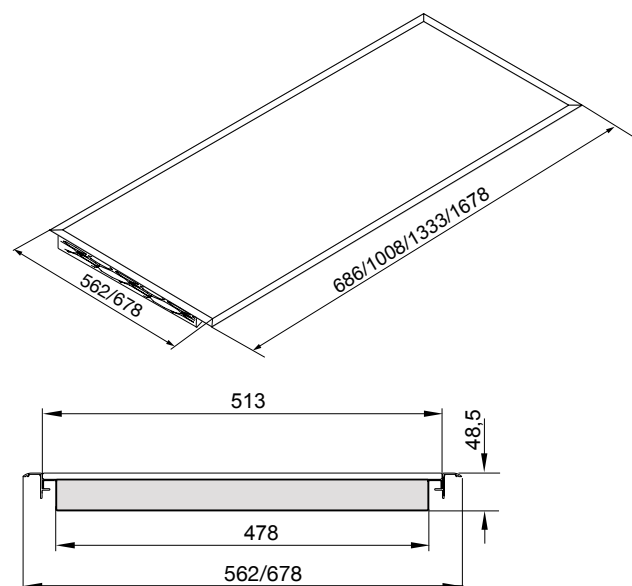
The dry-heated top has insulated stainless steel well, anodised aluminium edging and black glass or aisi 304 stainless steel display surface. Contact electric heating elements.



PIANO IN VETRO
GLASS TOP



PIANO IN ACCIAIO
STEEL TOP



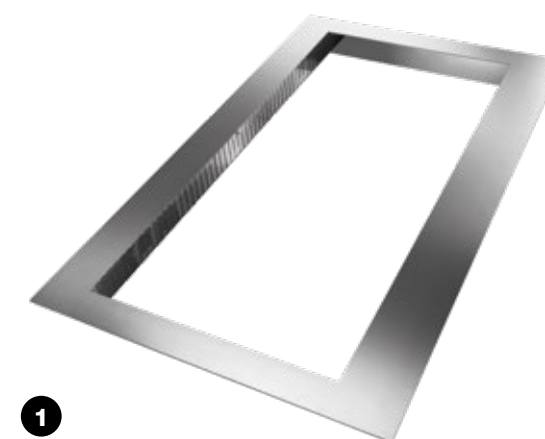
DROP-IN PLUS



PIANI REGOLABILI ADJUSTABLE TOPS

Il piano espositivo delle vasche refrigerate ventilate gastronorm/euronorm è regolabile in altezza su 4 posizioni.

The display tops of gastronorm/euronorm fan-refrigerated wells are height-adjustable, with 4 settings.



1

PIANO / CORNICE OPZIONALE OPTIONAL TOP / SURROUND

Le vasche refrigerate drop-in possono essere montate sotto piano o a filo piano. Il piano è optional; per il montaggio a filo piano è necessario aggiungere la cornice inox di spessore mm.2 (optional).

Refrigerated drop-in wells can be built-under or mounted flush with the top. The top is optional: for installation flush with the top, the optional stainless steel surround 2 mm thick must be added.

2

TERMOMETRO THERMOMETER

Le drop-in refrigerate ventilate ed a sfioro hanno l'alloggiamento del termometro sul lato anteriore.

Fan-refrigerated and flush-mounted drop-in wells have a thermometer pocket on the front.

3

VANO ISPEZIONABILE INTERIOR INSPECTION

I piattelli espositivi sono facilmente removibili ed il vano sottostante ispezionabile.

The display plates are easily removable to allow inspection of the compartment underneath.

4

PIANO IN ACCIAIO INOX / LAMIERA COLORE NERO STAINLESS STEEL / BLACK STEEL PLATE TOP

Il piano espositivo dei Drop-in ventilati è in acciaio inox ma a richiesta è possibile averli in lamiera plastificata di colore nero (optional).

The display surface of fan-refrigerated drop-in wells is in stainless steel but is available in black plastic-coated steel plate (on request).

STILTEK

WALL-BOX

Wallbox è una linea di mobili pensili refrigerati studiati appositamente per l'esposizione e la perfetta refrigerazione di bevande, pasticceria e gastronomia fredda. La cura dei particolari, l'alta qualità dei materiali e la tecnologia utilizzata rendono wallbox prodotto di riferimento nel suo genere.

Wallbox is a range of refrigerated cabinets designed specifically for display and perfect refrigeration of beverages, pastry and delicatessen foods. The focus on details, the high quality of the materials and the technology used make wallbox the reference product in its genre.

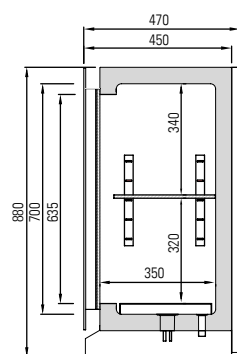
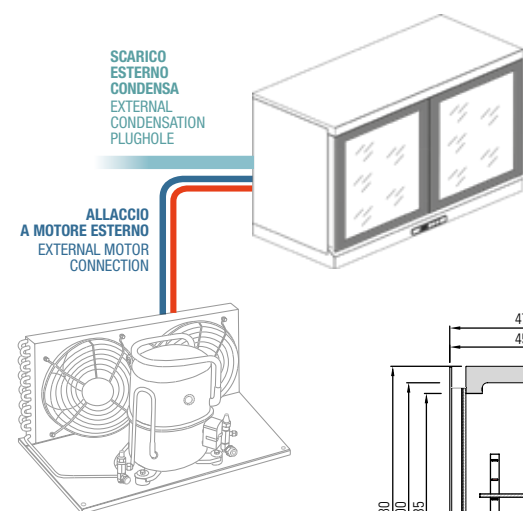


WALL-BOX

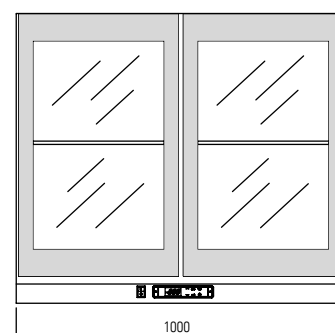
NERO / BLACK

Mobile pensile refrigerato per alimenti e bevande con impianto refrigerante ventilato a valvola termostatica, struttura in acciaio rivestito per alimenti e poliuretano iniettato isolante alla densità di 38/40 kg/mc, fondo interno con bordi raggiati e scarico condensa, sportelli in vetrocamera, illuminazione con plafoniere a led, mensola intermedia in vetro temperato regolabile in altezza, griglie di fondo in acciaio inox, quadro di comando elettronico programmabile, fissaggio a parete con apposita staffa. Temperatura di esercizio +2°+7°C

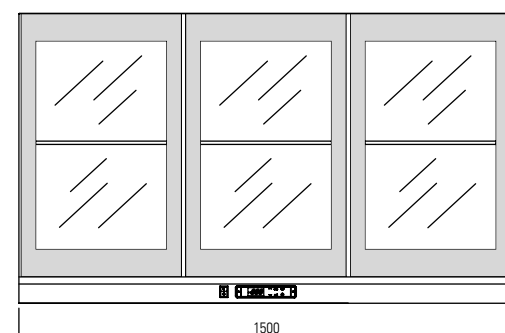
Refrigerated cabinet for food and beverage products with a thermostatic valve ventilated refrigeration system, coated steel structure for foods and 38/40 kg/m3 injected polyurethane insulation, interior bottom with smooth edges and condensation plughole, double-glazed glass doors, led ceiling lighting, tempered glass intermediate shelf adjustable in height, stainless steel bottom grills, programmable electronic control panel, wall-mounted with special brackets. Operating temperature +2°+7°C



capacità pensile LT 196
cabinet capacity 196 litres

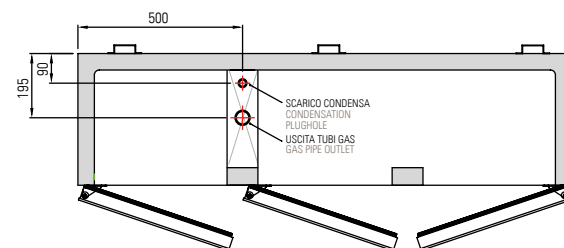
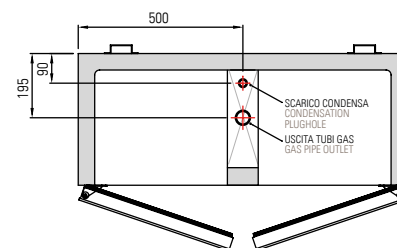


capacità pensile LT 318
cabinet capacity 318 litres



sportello nero
black door

interno/esterno
acciaio colore nero
interior/exterior
stainless steel black

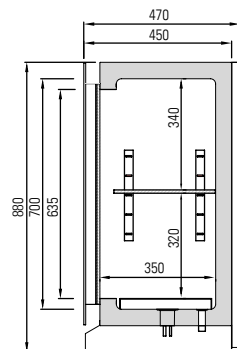
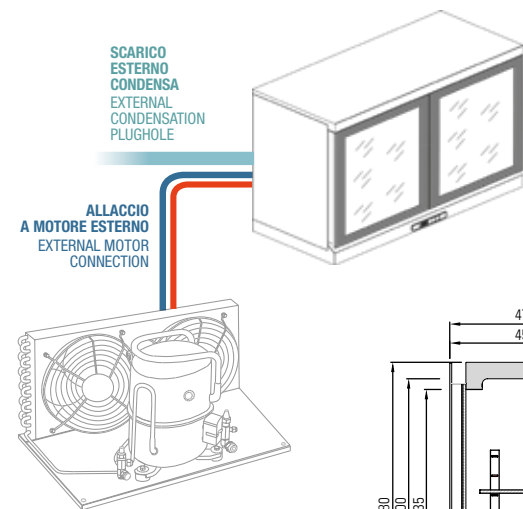


WALL-BOX

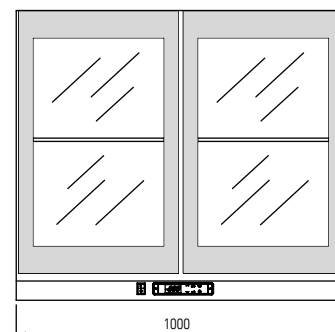
BIANCO/INOX WHITE/STAINLESS STEEL

Mobile pensile refrigerato per alimenti e bevande con impianto refrigerante ventilato a valvola termostatica, struttura in acciaio rivestito per alimenti e poliuretano iniettato isolante alla densità di 38/40 kg/mc, fondo interno con bordi raggiati e scarico condensa, sportelli in vetrocamera, illuminazione con plafoniere a led, mensola intermedia in vetro temperato regolabile in altezza, griglie di fondo in acciaio inox, quadro di comando elettronico programmabile, fissaggio a parete con apposita staffa. Temperatura di esercizio +2°+7°C

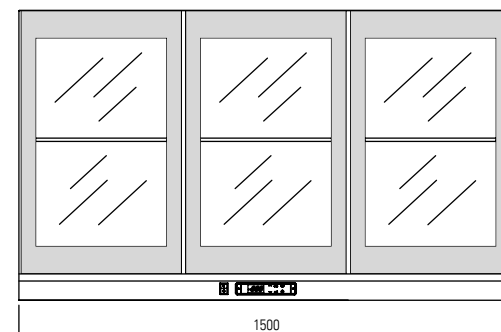
Refrigerated cabinet for food and beverage products with a thermostatic valve ventilated refrigeration system, coated steel structure for foods and 38/40 kg/m3 injected polyurethane insulation, interior bottom with smooth edges and condensation plughole, double-glazed glass doors, led ceiling lighting, tempered glass intermediate shelf adjustable in height, stainless steel bottom grills, programmable electronic control panel, wall-mounted with special brackets. Operating temperature +2°+7°C



capacità pensile LT 196
cabinet capacity 196 litres

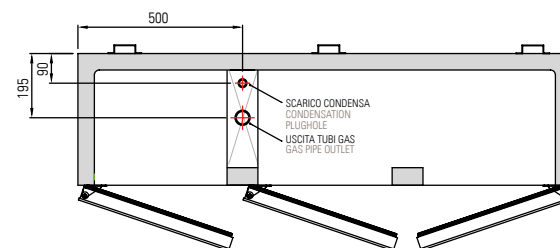
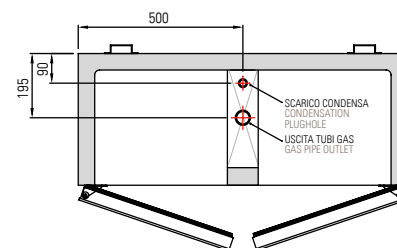


capacità pensile LT 318
cabinet capacity 318 litres



sportello bianco
white door

interno/esterno
inox lucido
interior/exterior
shiny stainless steel



STILTEK

ICEBOX

ICEBOX "METTE IN LUCE"

Contiene ed espone al meglio alimenti su ghiaccio. Evidenzia la qualità del prodotto, lo rende appetibile e attira l'attenzione. Elemento d'arredo con illuminazione importante e scenografica.

"VISIBLE" ICEBOX

Contains and displays food on ice highlights the quality of the product, gives it an appetising look and attracts attention décor element with attractive and picturesque lighting.



ICEBOX

Fondo in monoscocca realizzato in acciaio inox Aisi 304 con scarico, pareti vetrocamera con bordi in alluminio anodizzato, illuminazione con led ad alta luminosità stagno, con alimentatore a bassa tensione esterno. Optional: impianto refrigerante con serpentina in rame affogata nel fondo.

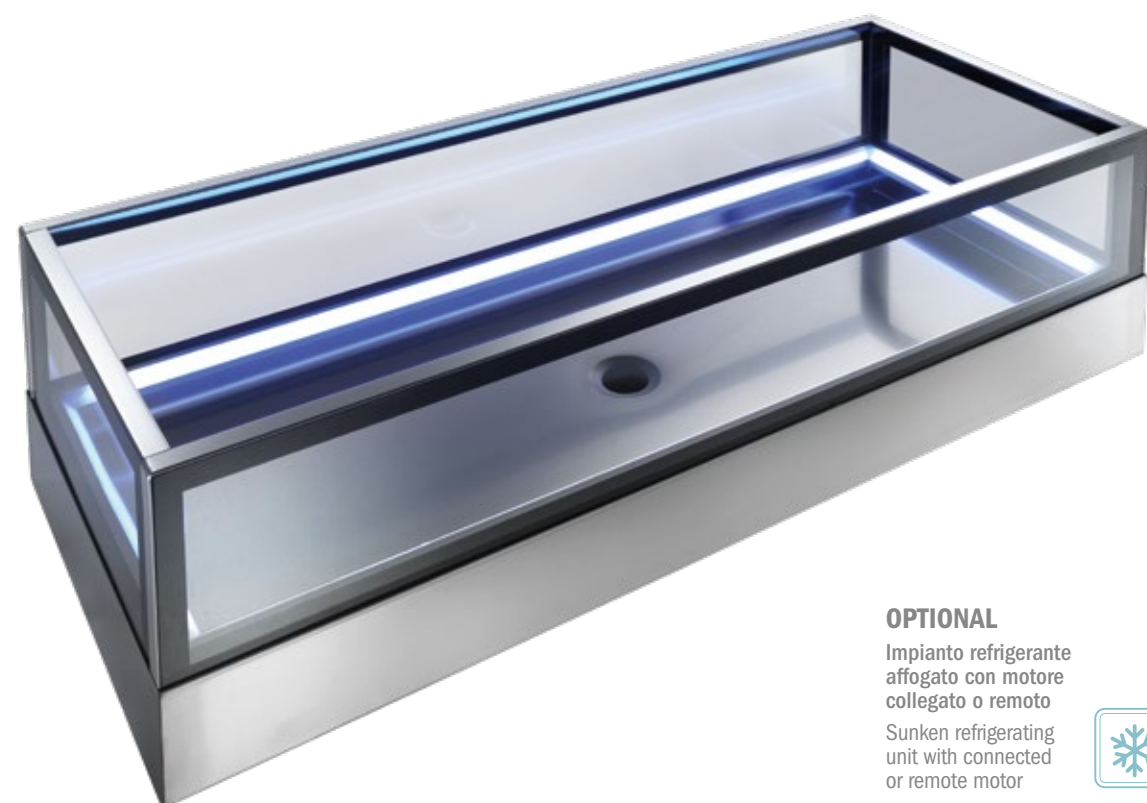
Monocoque Aisi 304 stainless steel bottom with plughole, double-glazed glass walls with anodised aluminium edges, watertight high-luminosity led lighting, with external low-voltage power supply. Optional: refrigerating unit with sunken copper coil on the bottom.



BIBITE
BEVERAGES



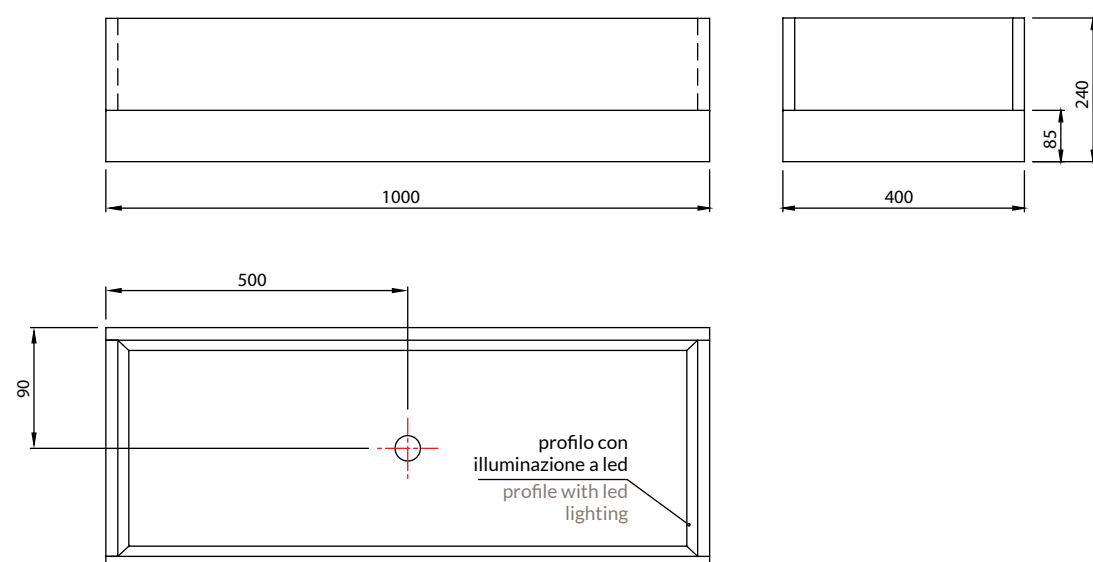
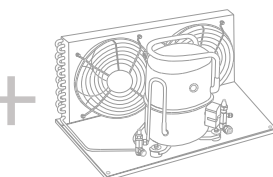
GASTRONOMIA
FREDDA
COLD FOOD



OPTIONAL

Impianto refrigerante
affogato con motore
collegato o remoto

Sunken refrigerating
unit with connected
or remote motor



STILTEK

WORKSTATION COCKTAIL

Via libera alla fantasia. Configurabile secondo necessità e gusto individuale, workstation è un'inesauribile fonte di suggerimenti. Tasche, binari, vaschette in una cornice d'acciaio inox.

Con l'esperienza ognuno trova la propria configurazione ideale, ma alcune regole sono fisse.

In primo piano i liquori di utilizzo principale, la frutta per guarnire, il tagliere, coltellini e altri utensili indispensabili.

Let your imagination run wild configurable to individual needs and tastes, workstation is an endless source of ideas. Pockets, racks and tubs in a stainless steel frame everyone can choose their ideal configuration based on experience, but certain rules are fixed. The most frequently used spirits, the fruit for garnishing, the cutting board, knives and other utensils should be within the easiest reach.



WORKSTATION COCKTAIL

Struttura in tubolare di alluminio anodizzato lucido ed acciaio inox.
Il piano è dotato di lavello con miscelatore (solo sul modulo da 150 cm.) Vasca centrale coibentata per ghiaccio dotata di scarico, n.4 vaschette inox GN1/9, tagliere in polietilene, speed rack per bottiglie, vasca con griglia per stoccaggio bicchieri, appoggio ribassato per mixer/tritaghiaccio, vani a giorno con fondo asportabile.

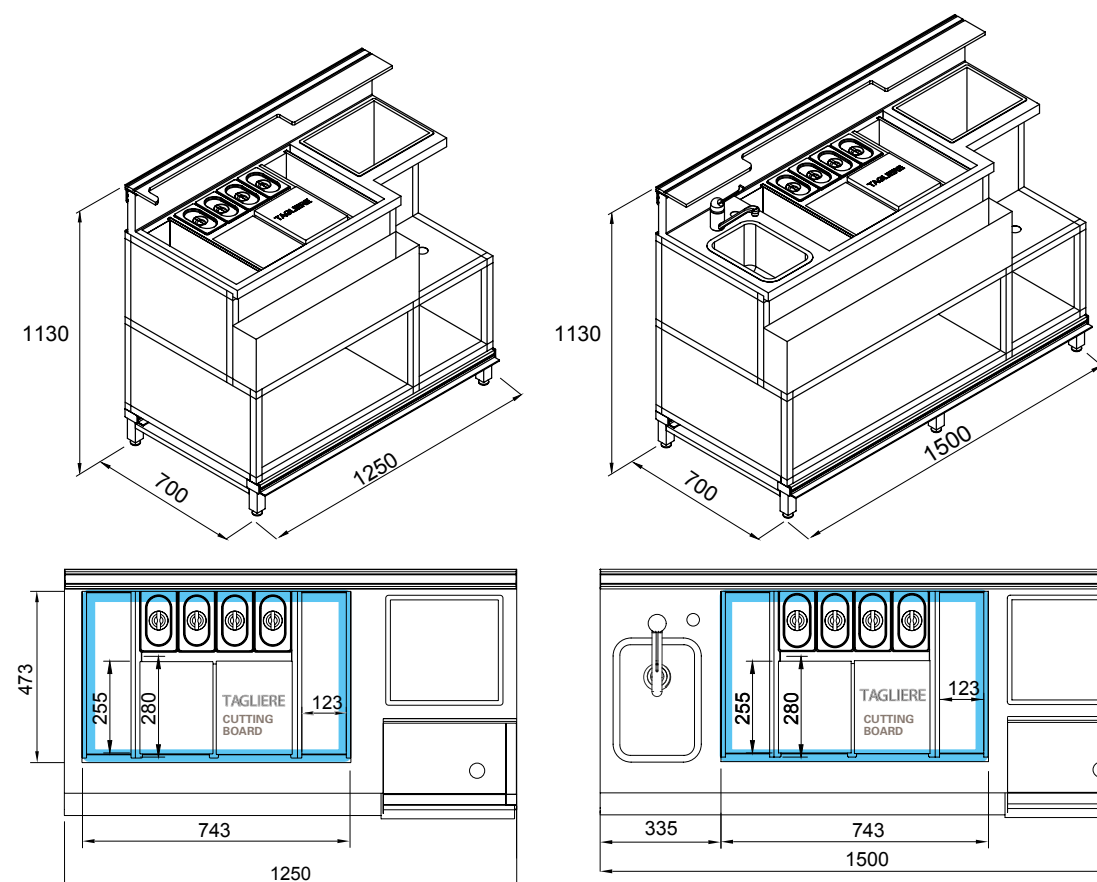
Shiny tubular anodised aluminium and stainless steel structure.
The work surface has a sink with mixer tap (only on 150 cm. module) Insulated central ice-box with plughole, 4 GN1/9 stainless steel tubs, polyethylene cutting board, speed rack for bottles, tub with grill for storing glasses, lowered surface for mixer//ice crusher, open compartments with removable bottom.



BIBITE
BEVERAGES



GASTRONOMIA
FREDDA
COLD FOOD



VASCA COIBENTATA
INSULATED TUB



Attrezzato nel modo corretto, il bancone è il migliore alleato del barman e gli consente di velocizzare i tempi per accelerare al massimo il servizio.

If equipped properly, the counter is the barman's closest ally and ensures more rapid service.



I distillati più comuni per i cocktail, le vaschette per la frutta e i binari per i succhi sono qui disposti in modo da essere raggiunti semplicemente allungando una mano.

The most common cocktail distillates, fruit bowls and the juice racks are arranged here to be easily within arm's reach.

POZZETTI A GLICOLE E VENTILATI

POZZETTI MODULES WITH
GLYCOL OR FORCED-AIR
REFRIGERATION



GLICOLE / GLYCOL

I pozzetti a glicole rappresentano il sistema più tradizionale di conservazione del gelato, infatti anticamente si utilizzava una miscela di acqua e sale detta "salamoia" per la conduzione del freddo che oggi invece è assicurata da una miscela di acqua e glicole alimentare in giusta proporzione.

Pozzetti modules with glycol refrigeration are the most traditional way of storing ice-cream; a salt and water mixture, or brine, used to be employed as a low temperature conductor in the past, but now a mixture of water and food-approved glycol, combine in the right proportions, is used.



VENTILATI / FORCED-AIR

I pozzetti ventilati rappresentano la variante moderna dei pozzetti tradizionali. La conduzione del freddo è garantita da ventilatori che movimentano l'aria e la distribuiscono in maniera uniforme intorno ai cilindri.

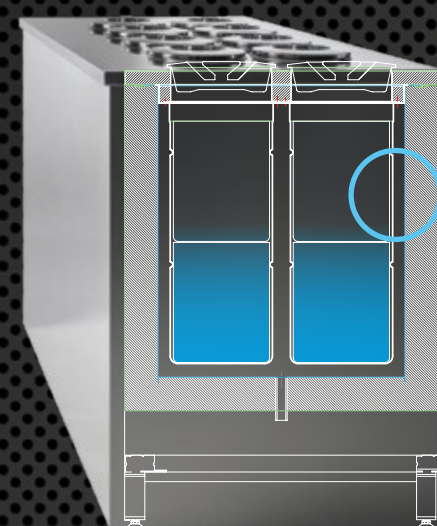
Pozzetti modules with forced-air ventilation are the modern variant on the traditional type. The low temperature is conveyed through the module by fans which move the air and distribute it evenly around the tubs.



STILTEK

POZZETTI A GLICOLE

POZZETTI MODULES WITH
GLYCOL REFRIGERATION



ISOLAMENTO / INSULATION

70 mm

I pozzetti gelato a glicole sono realizzati in acciaio inox Aisi 304 con coibentazione da 70 mm in poliuretano espanso a densità 40 kg/mc. Possono essere forniti sia inseriti nei banchi sia da incasso e sono disponibili con riserva, senza riserva, doppia fila o monofila, con motore interno o remoto. La temperatura di esercizio va da -6°C a -18°C e sono pertanto utilizzabili per gelato o granita.

Pozzetti ice-cream modules with glycol refrigeration are in AISI 304 stainless steel, insulated with 70 mm of expanded polyurethane with density of 40 kg/m³. They can be supplied both installed in counters and for building-in and are available with or without double tank to accommodate spare tubs, with one or two rows of tubs, and with internal or remote motor. The operating temperature is from -6°C to -18°C, making them suitable for either ice-cream or slush.



INTERNO VASCA / INSIDE OF TANK

La vasca interna è realizzata in acciaio inox Aisi 304 saldato ed è completamente stagna. E' dotata di scarico e tubo di "troppo pieno" di sicurezza. La serpentina refrigerante è in rame ed è realizzata in unico pezzo senza giunture ed è a contatto diretto con il glicole per il massimo scambio termico e risparmio energetico.

The internal tank is made from welded AISI 304 stainless steel and is completely airtight. It has a safety overflow pipe. The refrigerating coil is in copper, in a single piece without joints, and is in direct contact with the glycol for the maximum heat exchange and energy saving.

ANTIROTAZIONE / ANTI-ROTATION SYSTEM

Le carapine hanno il sistema anti-rotazione che semplifica l'uso e la praticità di lavoro.

The tubs feature an anti-rotation system for easier, more convenient use.



MOTORI / MOTORS

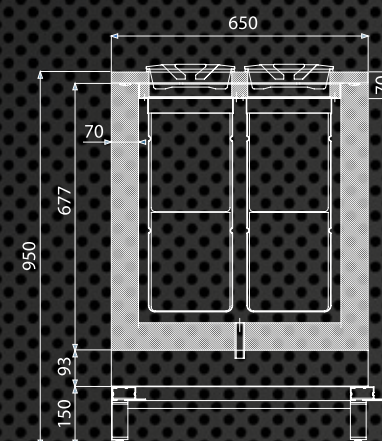
I motori sono di adeguata potenza e possono essere interni o remoti. A richiesta possono essere tropicalizzati per ambienti molto caldi o realizzati con condensazione ad acqua o mista.

Motors are of suitable power and may be internal or remote. On request, they can be tropicalized for very hot environments, or produced with water or mixed condensation.

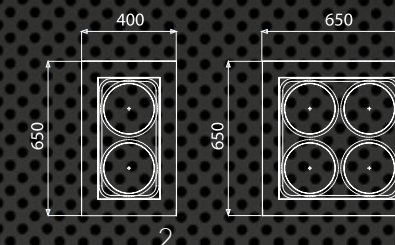
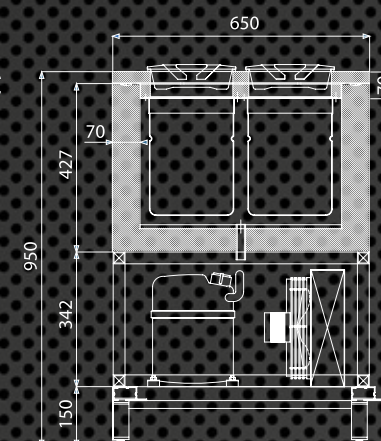


MODULI DISPONIBILI / MODULES AVAILABLE

SEZIONE BANCO POZZETTI
A GLICOLE CON RISERVA
EN. CROSS-SECTION OF POZZETTI
COUNTER MODULE WITH GLYCOL
REFRIGERATION AND DOUBLE-DEPTH
TANK TO TAKE SPARE TUBS

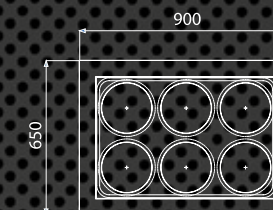


SEZIONE BANCO POZZETTI
A GLICOLE SENZA RISERVA
EN. CROSS-SECTION OF POZZETTI
COUNTER MODULE WITH GLYCOL
REFRIGERATION WITHOUT DOUBLE-
DEPTH TANK

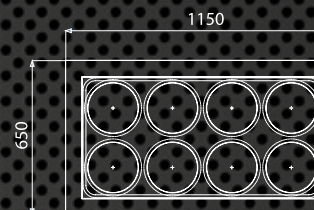


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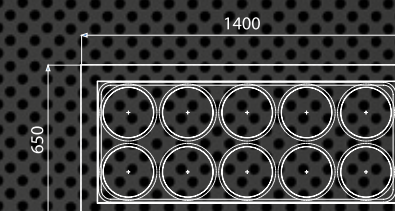
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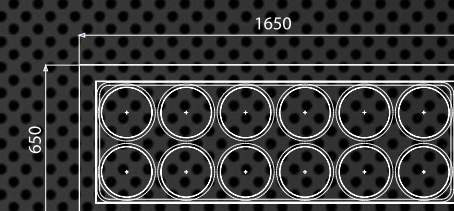
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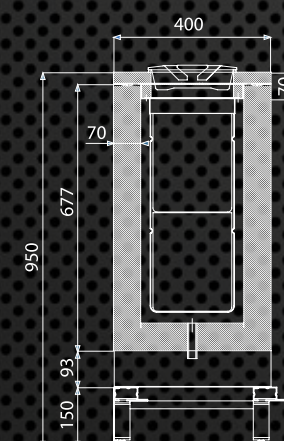


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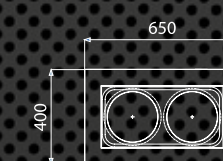
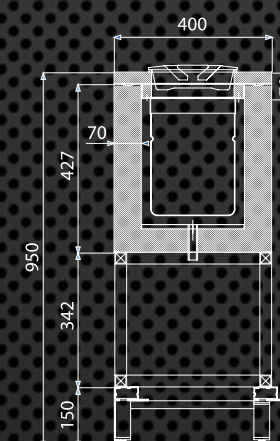


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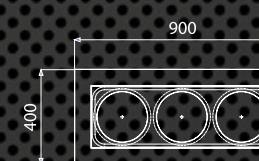
SEZIONE BANCO POZZETTI
A GLICOLE CON RISERVA
CROSS-SECTION OF POZZETTI COUNTER
MODULE WITH GLYCOL REFRIGERATION AND
DOUBLE-DEPTH TANK TO TAKE SPARE TUBS



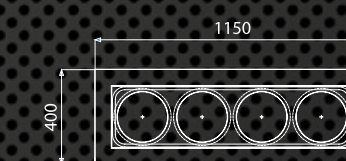
SEZIONE BANCO POZZETTI
A GLICOLE SENZA RISERVA
CROSS-SECTION OF POZZETTI COUNTER
MODULE WITH GLYCOL REFRIGERATION
WITHOUT DOUBLE-DEPTH TANK



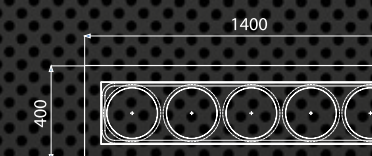
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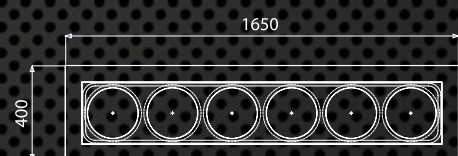
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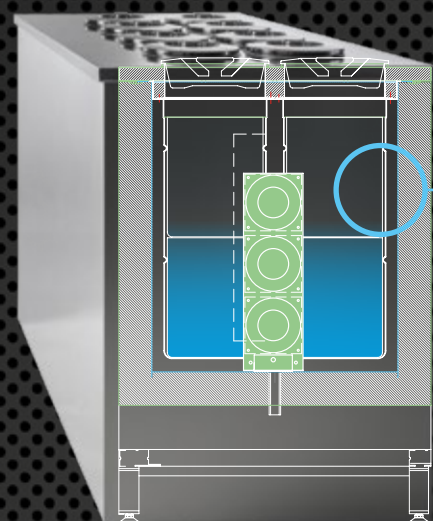
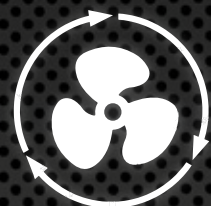
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6

POZZETTI VENTILATI

POZZETTI MODULES WITH FORCED-AIR REFRIGERATION



ISOLAMENTO / INSULATION
70 mm

I pozzetti gelato ventilati sono realizzati in acciaio inox Aisi 304 con coibentazione da 70 mm in poliuretano espanso a densità 40 kg/mc. Possono essere forniti sia inseriti nei banchi sia da incasso e sono disponibili a doppia fila con riserva, con motore interno o remoto. La temperatura di esercizio va da -6°C a -18°C e sono pertanto utilizzabili per gelato o granita.

Pozzetti ice-cream modules with forced-air refrigeration are in Aisi 304 stainless steel, insulated with 70 mm of expanded polyurethane with density of 40 kg/m³. They can be supplied both installed in counters and for building-in and are available with two rows of tubs and double tank to accommodate spare tubs, with internal or remote motor. The operating temperature is from -6°C to -18°C, making them suitable for either ice-cream or slush.



INTERNO VASCA / INSIDE OF TANK

La vasca interna è realizzata in acciaio inox Aisi 304. La serpentina refrigerante è in rame ed è realizzata in unico pezzo senza giunture ed è a contatto diretto con l'aria per il massimo scambio termico e risparmio energetico.

The internal tank is made from Aisi 304 stainless steel. The refrigerating coil is in copper, in a single piece without joints, and is in direct contact with the air for the maximum heat exchange and energy saving.

ANTIROTAZIONE / ANTI-ROTATION SYSTEM

Le carapine hanno il sistema anti-rotazione che semplifica l'uso e la praticità di lavoro.

The tubs feature an anti-rotation system for easier, more convenient use.



MOTORI / MOTORS

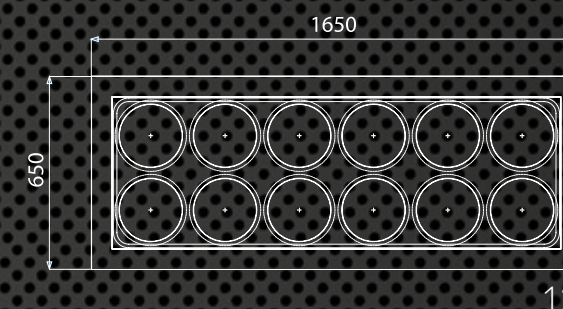
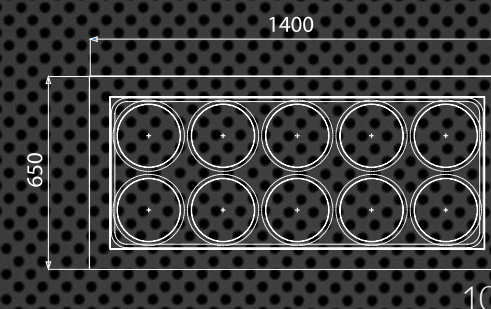
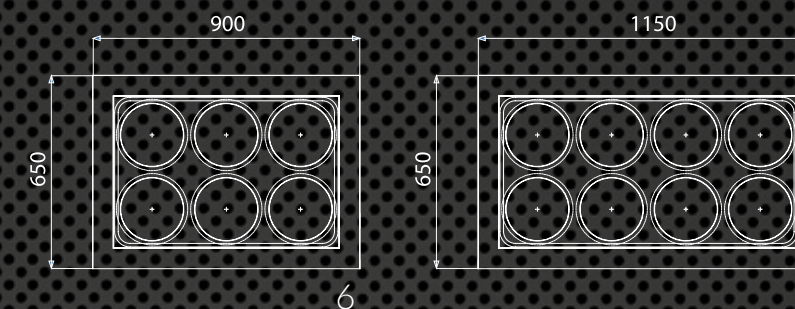
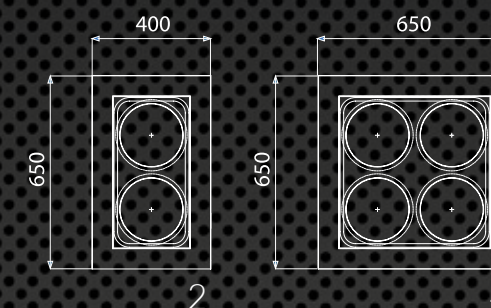
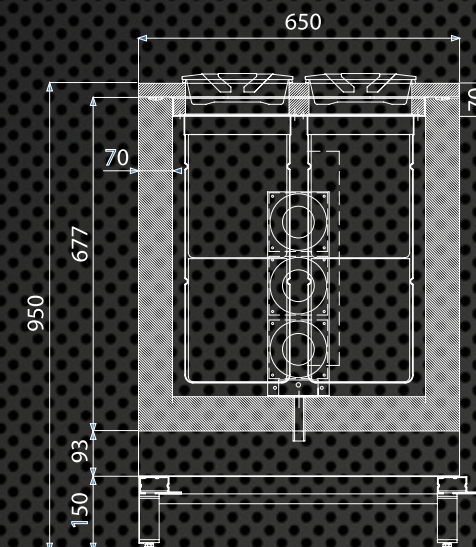
I motori sono di adeguata potenza e possono essere interni o remoti. A richiesta possono essere tropicalizzati per ambienti molto caldi o realizzati con condensazione ad acqua o mista.

Motors are of suitable power and may be internal or remote. On request, they can be tropicalized for very hot environments, or produced with water or mixed condensation.



MODULI DISPONIBILI / MODULES AVAILABLE

SEZIONE BANCO POZZETTI VENTILATI CON RISERVA
CROSS-SECTION OF POZZETTI COUNTER MODULE WITH FORCED-AIR REFRIGERATION AND DOUBLE-DEPTH TANK TO TAKE SPARE TUBS



VENTOLE CON SISTEMA ISPEZIONABILE ESTRAIBILE, PER FACILE PULIZIA E SOSTITUZIONE
REMOVABLE, INSPECTABLE FAN SYSTEM FOR EASY CLEANING AND REPLACEMENT



STILTEK

COLLEZIONE VETRINE DISPLAY CABINET COLLECTION

Le vetrine Stiltek vengono fornite di serie "semilavorate"
cioè prive di fianchi estetici e pannellature frontali.

Stiltek display cabinets and counters are supplied as
standard "unfinished", i.e. without finishing side panels
and front panelling.



88 GHOST



110 ELETTRA



130 NEXT



92 PREMIUM



114 FUSION



134 VIK



96 ARTIKA



118 TWIN



138 GIULIA



100 MAGNUM



122 ALBA SQUARED



142 JUST



104 VISUAL



126 ALBA



146 BASIC

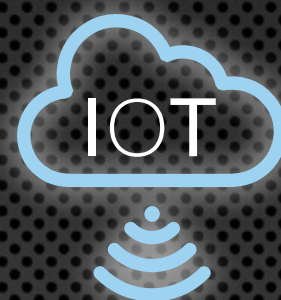


108 PRIMA

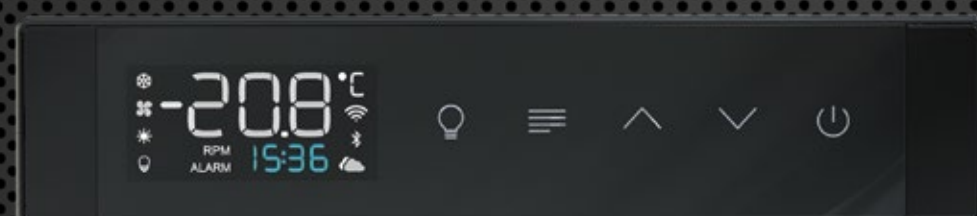


128 AMBRA

INNOVAZIONE, DESIGN & CONNETTIVITA'



DISPLAY FLEX



CONTROLLORE DI TEMPERATURA PER UNITÀ STATICHE E VENTILATE A TEMPERATURA POSITIVA E NEGATIVA CON CONNETTIVITÀ INTEGRATA WI-FI, BLUETOOTH E DATA LOGGER. CONNETTIBILE SIMULTANEAMENTE AL CLOUD E ALL'APP LOCALE.

EN_ INNOVATION, DESIGN & CONNECTIVITY
Temperature controller for static and forced-air refrigerated and freezer units with integral wi-fi and bluetooth connectivity and data logger. Simultaneous connection to cloud and local app.

FR_ INNOVATION, DESIGN & CONNECTIVITE
Régulateur de température pour unités statiques et ventilées à température positive et négative avec connectivité intégrée wi-fi, bluetooth et enregistreur de données. Peut être connecté simultanément au cloud et à l'application locale.

ES_ INNOVACIÓN, DISEÑO Y CONECTIVIDAD
Controlador de temperatura para unidades estáticas y ventiladas de temperatura positiva y negativa con conectividad wi-fi, bluetooth y datalogger incorporados. Conectable simultáneamente con la nube y la aplicación local.

DE_ INNOVATION, DESIGN & KONNEKTIVITÄT
Temperaturkontrolle für statische und Umluft-Einheiten mit positiver und negativer Temperatur und integrierter Konnektivität WLAN, Bluetooth und Data Logger. Simultananschluss an lokale App und Cloud.



DISPLAY BIG



DISPLAY GRAFICO 5" TFT CON TASTIERA RESISTIVA A 6 TASTI. INTERFACCIA UTENTE MULTILINGUE E CONFIGURABILE. SCHEDA INTERNA MICROSD PER LA REGISTRAZIONE DELLE TEMPERATURE E DELLE VARIABILI DI FUNZIONAMENTO. PORTA USB PER IL DOWNLOAD DEI DATI DI TERMOREGISTRAZIONE E UPLOAD DELLE CONFIGURAZIONI E AGGIORNAMENTI.

EN_ 5" Tft graphic display with 6 key resistive keypad. Multilingual, configurable user interface. Internal Micro SD card for storage of temperatures and operating variables. Usb port for downloading temperature log data and uploading configurations and updates.

ES_ Pantalla gráfica 5" TFT con teclado resistivo de 6 teclas. Interfaz de usuario multilingüe y configurable. Placa interna MicroSD para el registro de las temperaturas y parámetros de funcionamiento. Puerto USB para la descarga de datos de termorregistro y carga de las configuraciones y actualizaciones.

FR_ Afficheur graphique 5" tft avec clavier resistif a 6 touches. Interface utilisateur multilingue et configurable. Carte interne Micro SD pour l'enregistrement des températures et des variables de fonctionnement. Port usb pour le téléchargement des données d'enregistrement thermique et le chargement des configurations et des mises a jour.

DE_ 5"-TFT-Grafikdisplay mit resistiver Tastatur mit 6 Tasten. Mehrsprachige, konfigurierbare Benutzerschnittstelle. Interne Micro-SD-Speicherkarte zur Aufzeichnung der Temperaturen und der Betriebsvariablen. USB-Port zum Downloaden der Temperaturaufzeichnungsdaten und Uploaden der Konfigurationen und Aktualisierungen.



GHOST È UNA LINEA DI VETRINE PROFESSIONALI PER GELATO, PASTICCERIA E PRALINERIA CON CARATTERISTICA STRUTTURA TRASPARENTE GRAZIE A PREGIATI MATERIALI ED AVANZATA ILLUMINAZIONE.

GHOST IS A LINE OF PROFESSIONAL ICE CREAM, PASTRY AND PASTRY SHOWCASES WITH ITS CHARACTERISTIC TRANSPARENT STRUCTURE, THANKS TO THE PRECIOUS MATERIALS AND ADVANCED ILLUMINATION.

GHOST

GHOST

H CM. 120/137/150
L CM. 115/165/215

MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE
OPTIONAL FUNZIONE "ALL SEASONS" / "ALL SEASONS" FUNCTION

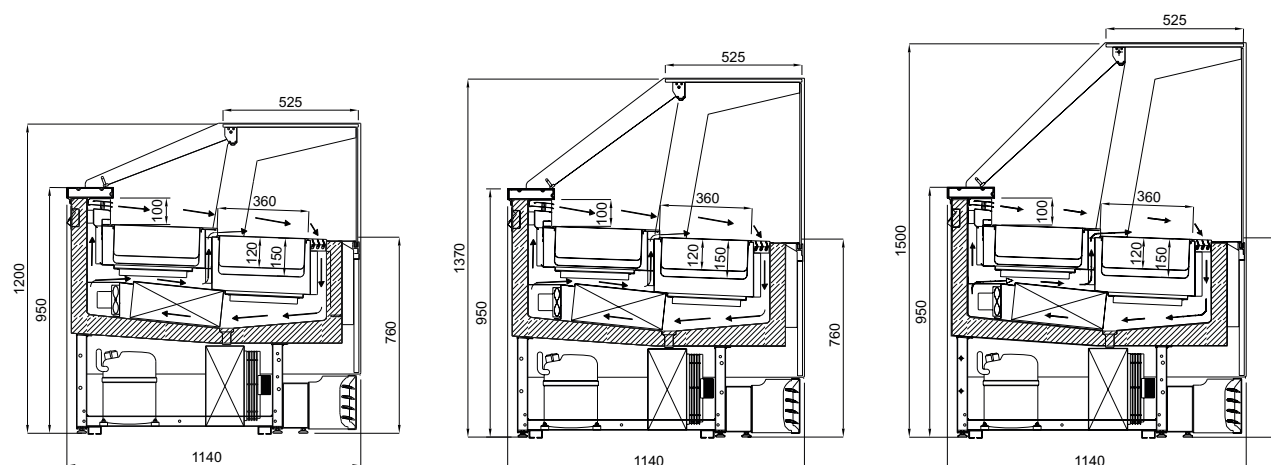
DOPPIA VENTILAZIONE E PIANO A FILO
PER UNA TEMPERATURA OTTIMALE DI CONSERVAZIONE.

DUAL VENTILATION AND FLUSH TOP
FOR OPTIMAL CONSERVATION TEMPERATURE

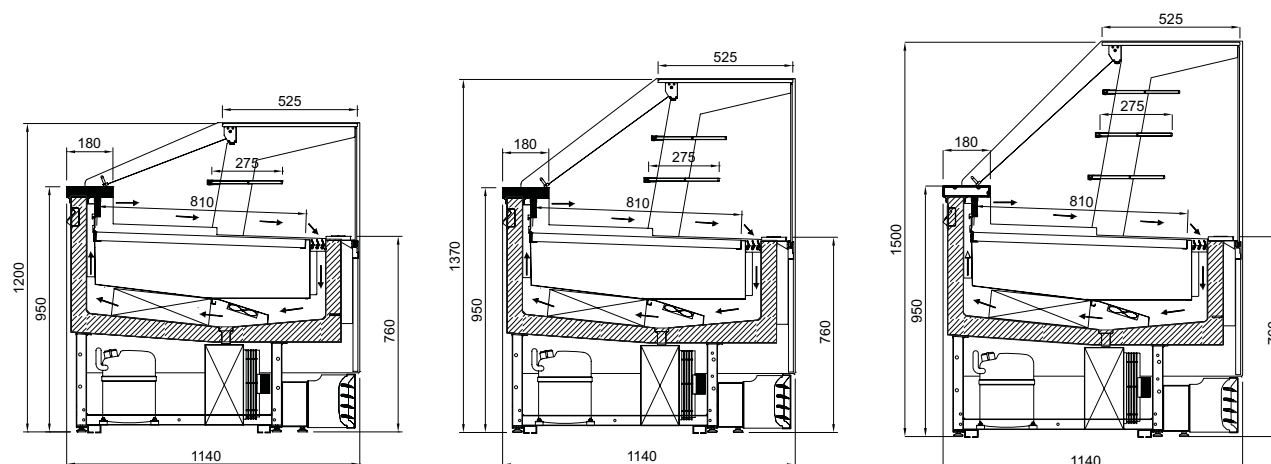


H120

GELATERIA ICE-CREAM / CREMES GLACEES EISDIELE / HELADERIA



PASTICCERIA PASTRY / PATISSERIE KONDIOTOREI / PASTELERIA



H137



GHOST

STILTEK

TRASPARENZA ASSOLUTA

ABSOLUTE
TRANSPARENCY



H150



PREMIUM È LA NUOVA LINEA DI VETRINE PROFESSIONALI PER GELATO, MA ANCHE PER PASTICCERIA E PRALINERIA. PERFETTO EQUILIBRIO TRA TECNOLOGIA E DESIGN.

PREMIUM IS A NEW RANGE OF PROFESSIONAL SHOWCASES FOR ICE-CREAM, PASTRY PRODUCTS AND PASTRY. A PERFECT BALANCE BETWEEN TECHNOLOGY AND DESIGN.

PREMIUM

PREMIUM

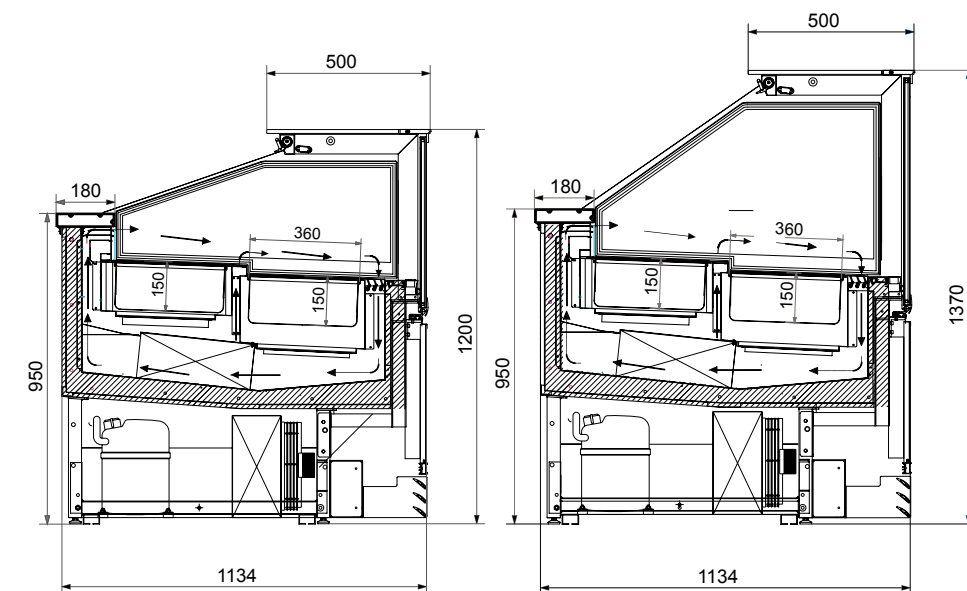
H CM. 120/137
L CM. 115/165/215

MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE
OPTIONAL FUNZIONE "ALL SEASONS" / "ALL SEASONS" FUNCTION



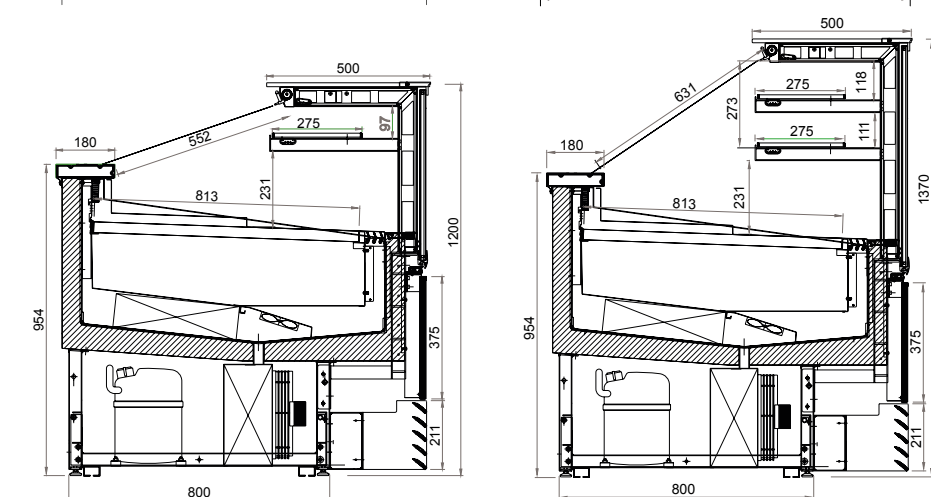
GELATERIA

ICE-CREAM / CREMES GLACEES
EISDIELE / HELADERIA



PASTICCERIA

PASTRY / PATISSERIE
KONDITOREI / PASTELERIA



DOPPIA VENTILAZIONE E PIANO A FILO

PER UNA TEMPERATURA OTTIMALE DI CONSERVAZIONE.

DUAL VENTILATION AND FLUSH TOP

FOR OPTIMAL CONSERVATION TEMPERATURE



PREMIUM

STILTEK

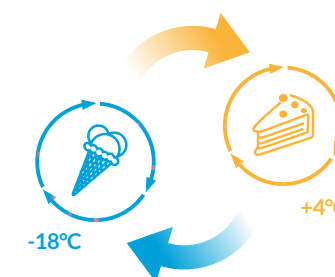
PREMIUM È LA NUOVA LINEA DI VETRINE PROFESSIONALI PER GELATO, MA ANCHE PER PASTICCERIA E PRALINERIA. PERFETTO EQUILIBRIO TRA TECNOLOGIA E DESIGN.

PREMIUM IS A NEW RANGE OF PROFESSIONAL SHOWCASES FOR ICE-CREAM, PASTRY PRODUCTS AND PASTRY. A PERFECT BALANCE BETWEEN TECHNOLOGY AND DESIGN.



ALL SEASONS

LA FUNZIONE "ALL SEASONS" PERMETTE DI UTILIZZARE PREMIUM GELATERIA IN QUALSIASI PERIODO DELL'ANNO PASSANDO DALLA FUNZIONE BT GELATI (TEMPERATURA NEGATIVA -12°/-18°C) ALLA FUNZIONE PASTICCERIA O SNACK (TEMPERATURA POSITIVA +4°/+8°C).



EN, THE ALL SEASON FUNCTION ALLOWS THE ICE-CREAM PREMIUM SHOWCASE TO BE USED AT ANY TIME OF YEAR, BY SWITCHING FROM THE FREEZER ICE-CREAM FUNCTION (TEMPERATURE -12°/-18°C) TO THE PASTRY OR SNACK FUNCTION (REFRIGERATION AT +4°/+8°C).





ARTIKA

GAMMA VETRINE
PROFESSIONALI PER
GELATERIE E PASTICCERIE

RANGE OF PROFESSIONAL DISPLAY
CABINETS FOR ICE-CREAM
PARLOURS AND CONFECTIONERS

ARTIKA

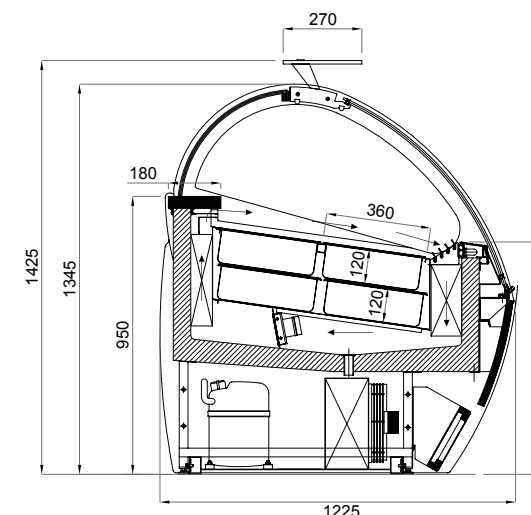
H CM. 143
L CM. 115/150/165/185/215

MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE
OPTIONAL FUNZIONE "ALL SEASONS" /
"ALL SEASONS" FUNCTION

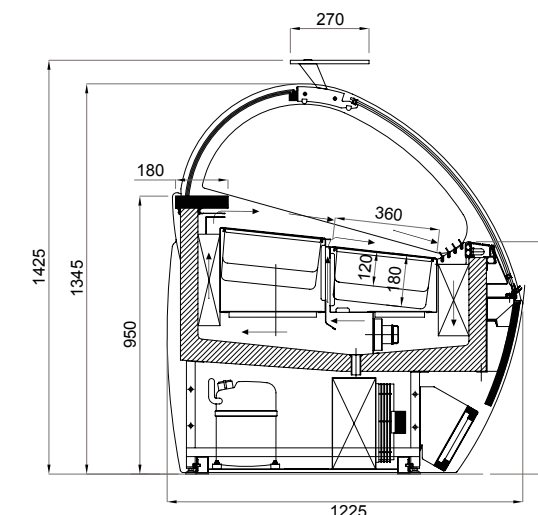


GELATERIA
ICE-CREAM / CREMES GLACEES
EISDIELE / HELADERIA

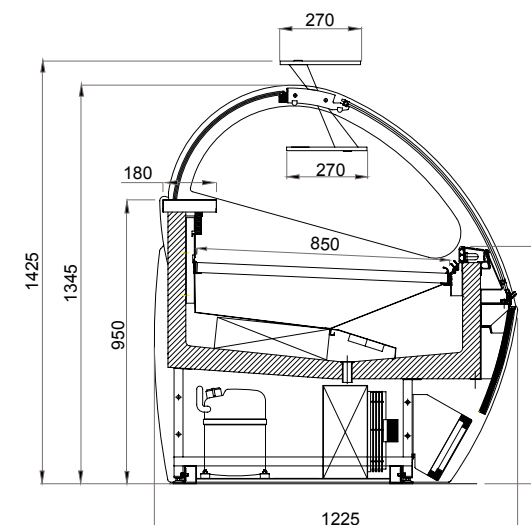
SINGOLA VENTILAZIONE
DUAL VENTILATION



DOPPIA VENTILAZIONE
SINGLE VENTILATION



PASTICCERIA
PASTRY / PATISSERIE
KONDITIONEREI / PASTELERIA



AERODYNAMIC
DESIGN

DESIGN
AERODINAMICO



ARTIKA

STILTEK

DISEGNATA
DAL FREDDO

STYLED TO CHILL



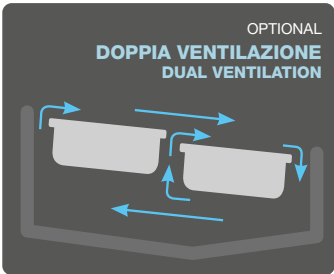
MAGNUM

GAMMA VETRINE
PROFESSIONALI PER
GELATERIE E PASTICCERIE
RANGE OF PROFESSIONAL DISPLAY
CABINETS FOR ICE-CREAM
PARLOURS AND CONFECTIONERS

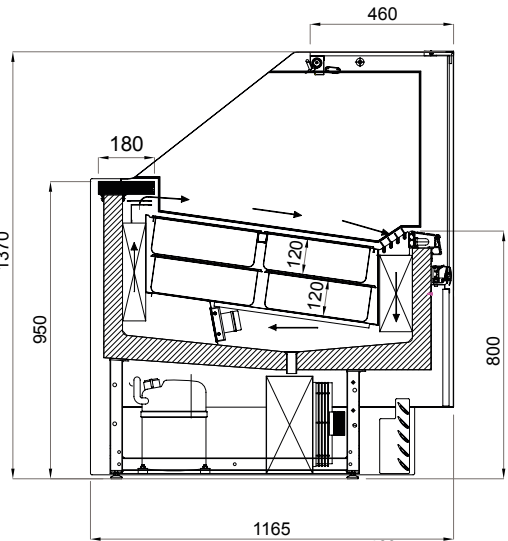
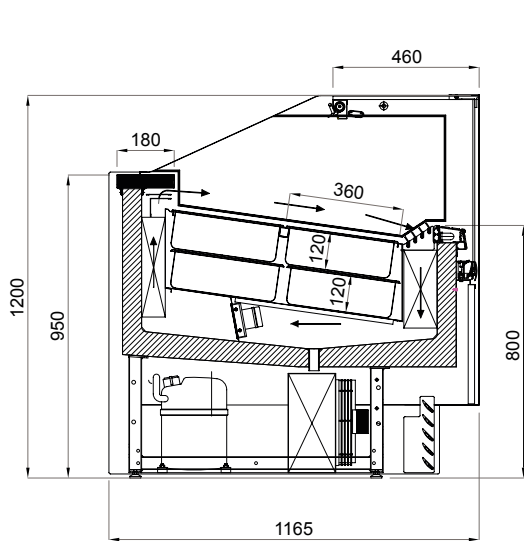
MAGNUM	
H	CM. 120/137
L	CM. 115/150/165/185/215 ANGOLI 30° ESTERNI EXTERNAL 30° CORNER UNITS
MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE	
OPTIONAL	FUNZIONE "ALL SEASONS" / "ALL SEASONS" FUNCTION



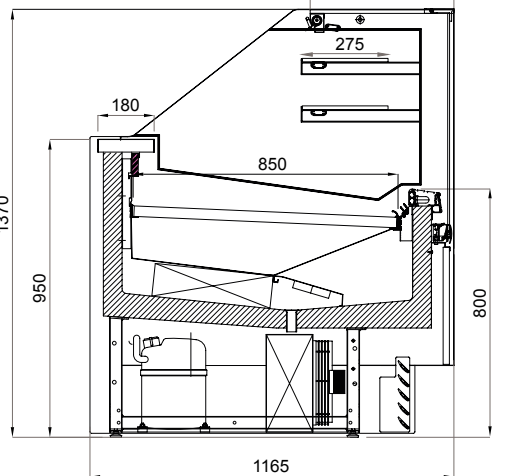
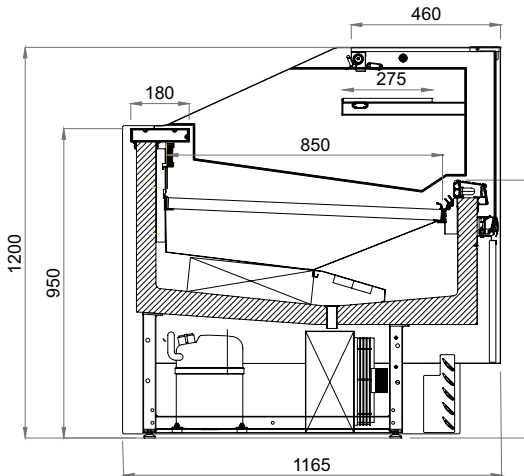
H120



GELATERIA
ICE-CREAM / CREMES GLACEES
EISDIELE / HELADERIA



PASTICCERIA
PASTRY / PATISSERIE
KONDITIONEREI / PASTELERIA



H137



MAGNUM

STILTEK

UNLIMITED SPACE

SPAZIO
SENZA LIMITI
MAGNUM.



VISUAL

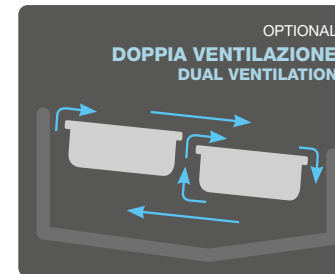
GAMMA VETRINE
PROFESSIONALI PER
GELATERIE E PASTICCERIE

RANGE OF PROFESSIONAL DISPLAY
CABINETS FOR ICE-CREAM
PARLOURS AND CONFECTIONERS

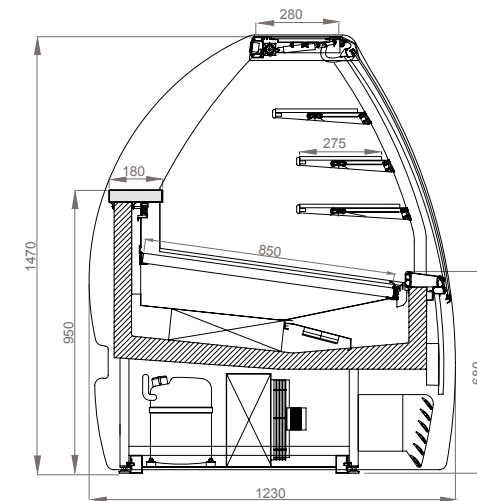
VISUAL

H CM. 147
L CM. 115/150/165/185/215/300
ED ANGOLI 30° ESTERNI O INTERNI

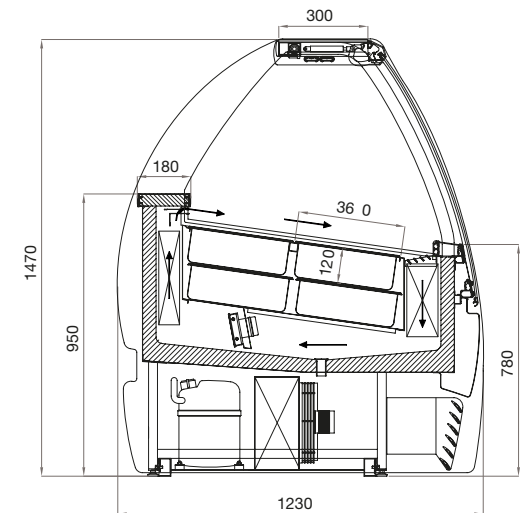
MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE
OPTIONAL FUNZIONE "ALL SEASONS" /
"ALL SEASONS" FUNCTION



GELATERIA
ICE-CREAM / CREMES GLACEES
EISDIELE / HELADERIA



PASTICCERIA
PASTRY / PATISSERIE
KONDITIONEREI / PASTELERIA

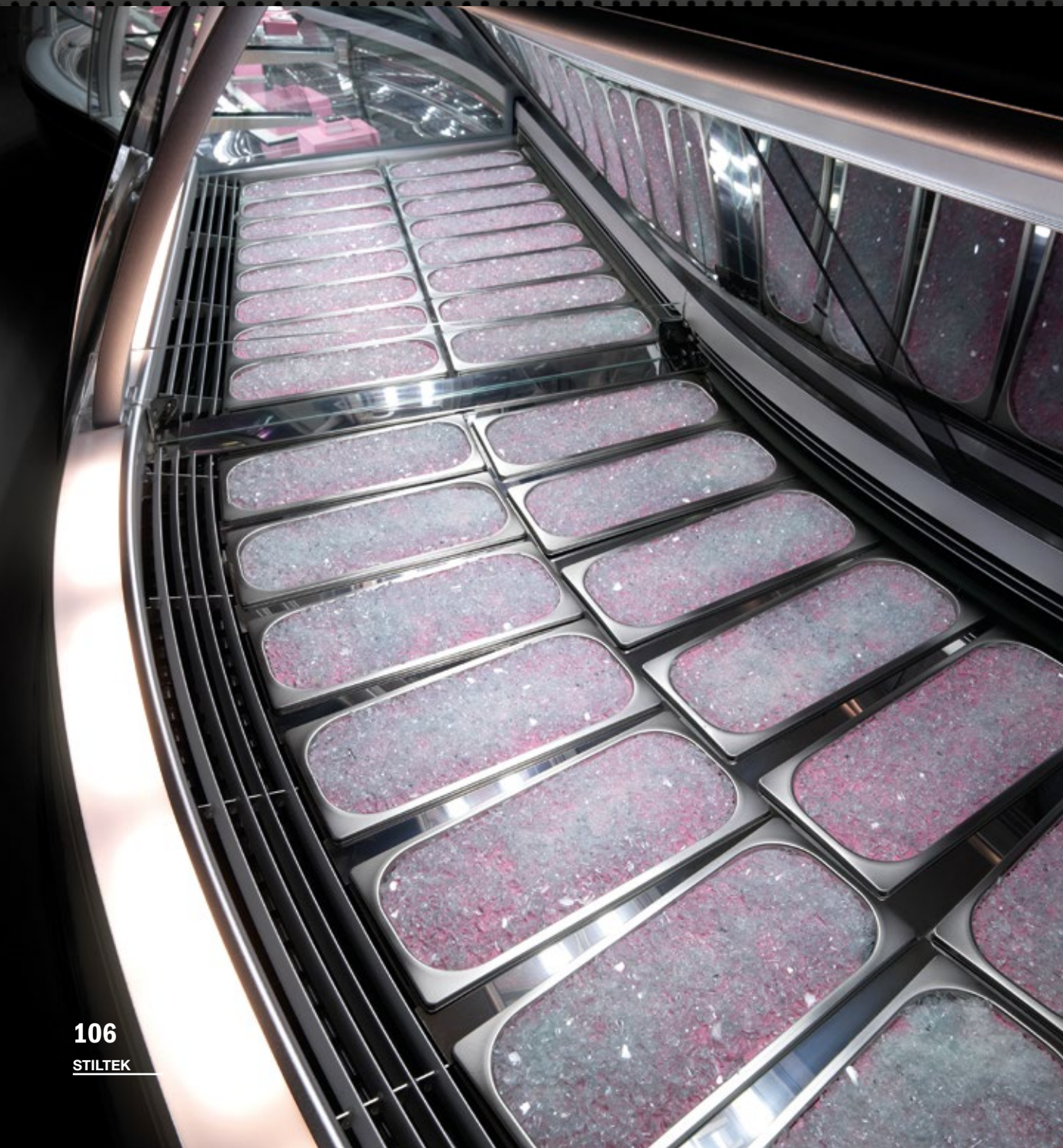


VISUAL

STILTEK

SINUOSA
ELEGANZA

SINUOUS ELEGANCE



PRIMA

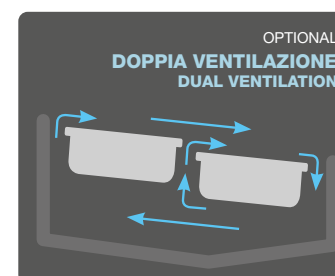
GAMMA VETRINE
PROFESSIONALI PER
GELATERIE E PASTICCERIE

RANGE OF PROFESSIONAL DISPLAY
CABINETS FOR ICE-CREAM
PARLOURS AND CONFECTIONERS

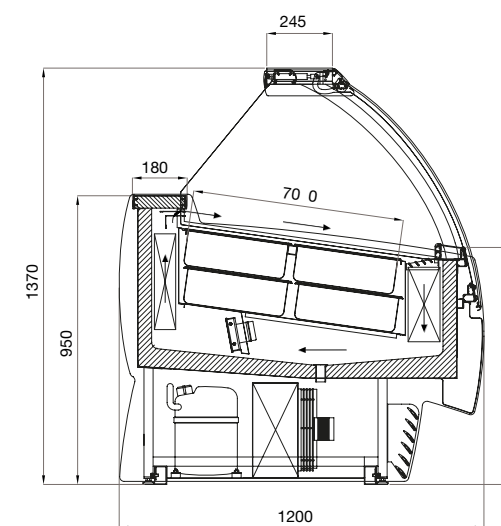
PRIMA

H CM. 137
L CM. 115/150/165/185/215/300
ED ANGOLI 30° ESTERNI O INTERNI

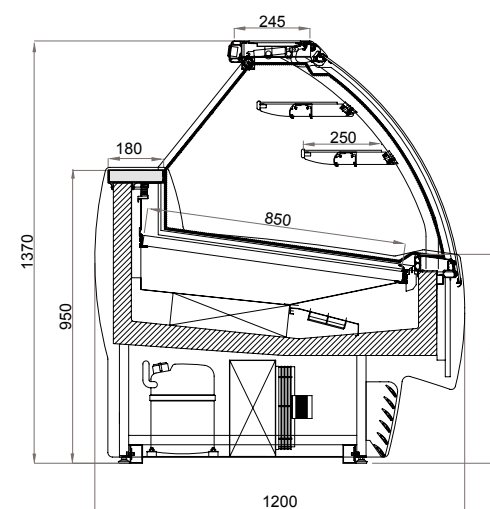
MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE
OPTIONAL FUNZIONE "ALL SEASONS" /
"ALL SEASONS" FUNCTION



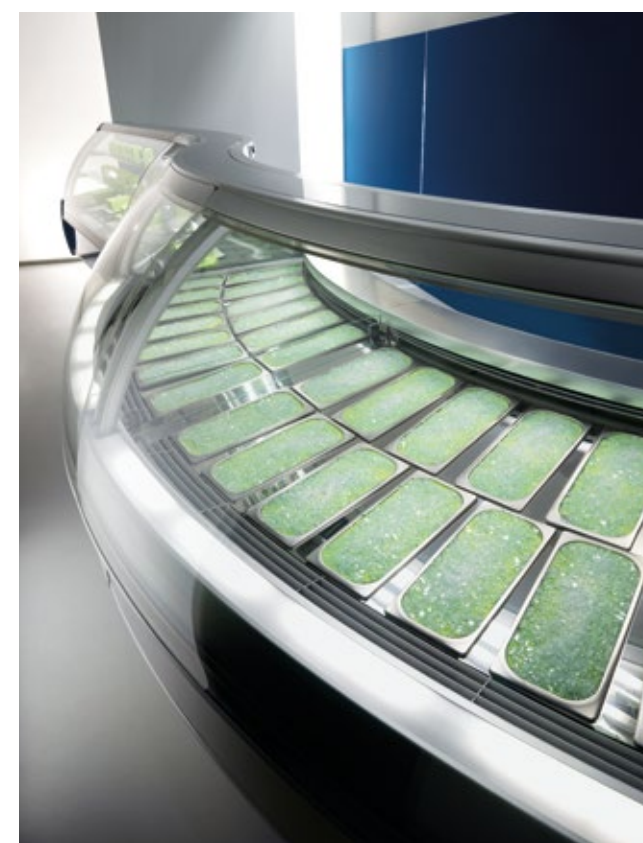
GELATERIA
ICE-CREAM PARLOUR / GLACIER
EISDIELE / HELADERIA



PASTICCERIA
PASTRY / PATISSERIE
KONDTOREI / PASTELERIA



EFFICIENCY
AND STYLE
EFFICIENZA
E DESIGN





ELETTRA

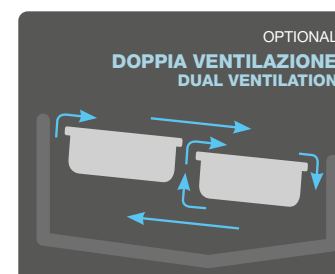
GAMMA VETRINE
PROFESSIONALI PER
GELATERIE E PASTICCERIE

RANGE OF PROFESSIONAL DISPLAY
CABINETS FOR ICE-CREAM
PARLOURS AND CONFECTIONERS

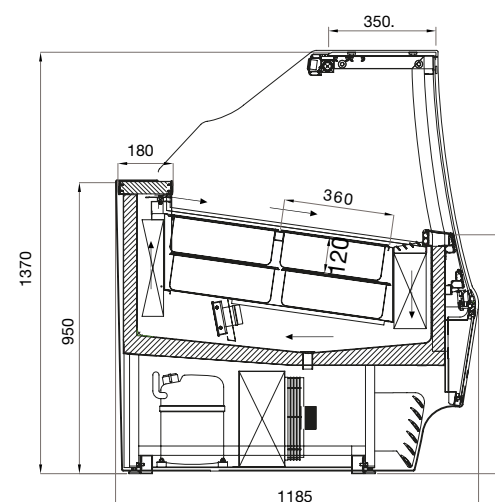
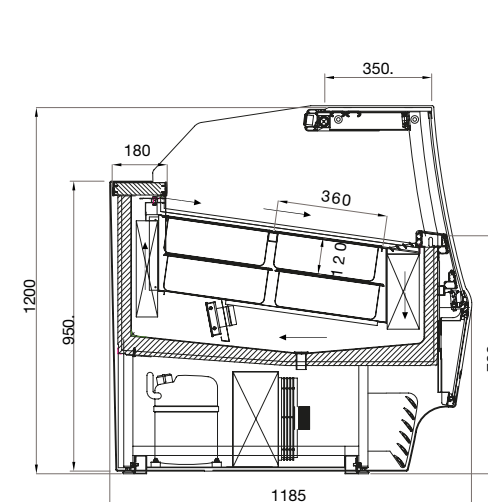
ELETTRA

H CM. 120/137
L CM. 115/150/165/185/215/300

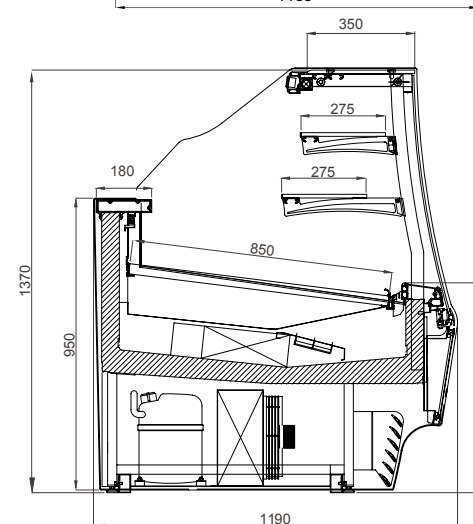
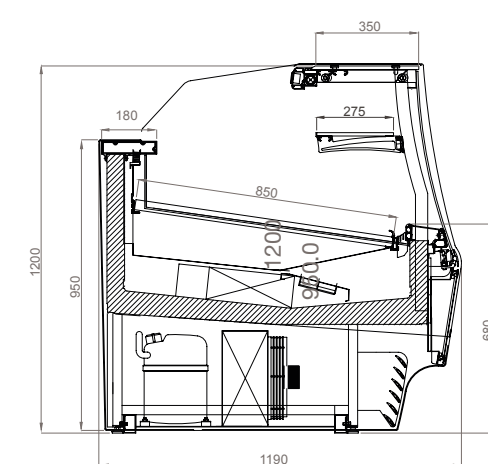
MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE
OPTIONAL FUNZIONE "ALL SEASONS" /
"ALL SEASONS" FUNCTION



GELATERIA
ICE-CREAM / CRÈMES GLACÉES
EISDIELE / HELADERIA



PASTICCERIA
PASTRY / PATISSERIE
KONDITOREI / PASTELERIA



H120

ONE DESIGN
TWO HEIGHTS

UN DESIGN
DUE ALTEZZE



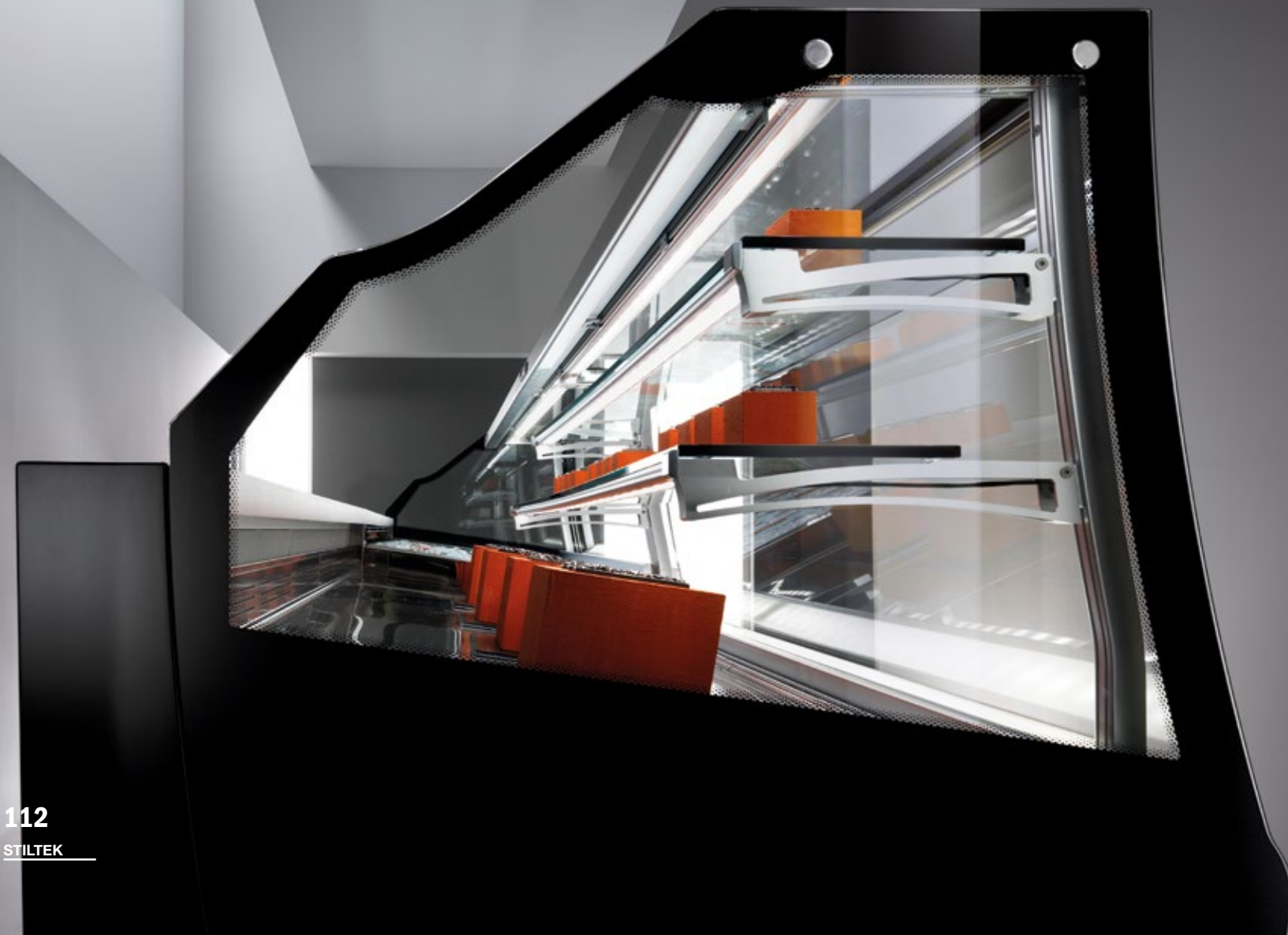
H137

ELETTRA

STILTEK

VISIONE
TOTALE

TOTAL VIEW





FUSION È LA VETRINA GELATI AD ALTE PRESTAZIONI DALLE FORME SINUOSE ED AERODINAMICHE. ASSICURA UN NOTEVOLE EFFETTO VISIVO DEL GELATO E LA SUA PERFETTA REFRIGERAZIONE.

FUSION IS THE HIGH-PERFORMANCE ICE CREAM SHOWCASE WITH CURVY, STREAMLINED FORMS. IT DISPLAYS ICE CREAM TO STRIKING VISUAL EFFECT WITH PERFECT REFRIGERATION.

FUSION

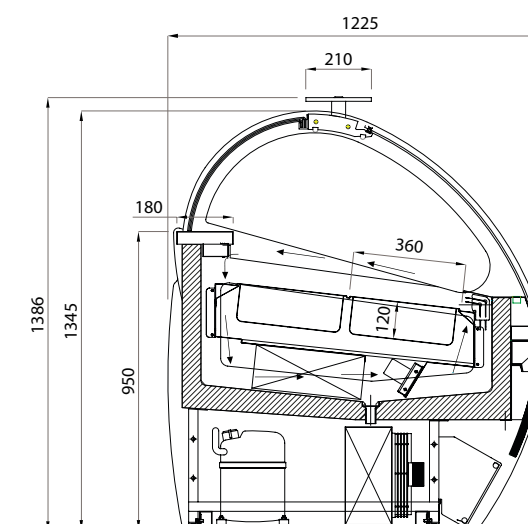
FUSION

H CM. 139
L CM. 115/150/165/185/215

MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE
OPTIONAL FUNZIONE "ALL SEASONS" / "ALL SEASONS" FUNCTION



GELATERIA
ICE-CREAM / CREMES GLACEES
EISDIELE / HELADERIA



VENTILAZIONE OTTIMALE

I FLUSSI MULTIPLI DELL'ARIA DISTRIBUISCONO UNIFORMEMENTE IL FREDDO SULLE VASCHETTA GARANTENDO UNA GIUSTA CONSERVAZIONE DEL GELATO

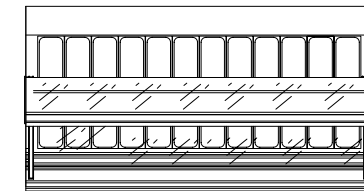
OPTIMAL VENTILATION

THE MULTIPLE AIR FLOWS ENSURE UNIFORM REFRIGERATION OF THE TUBS, TO KEEP THE ICE CREAM IN PEAK CONDITION

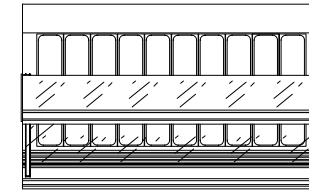


FUSION

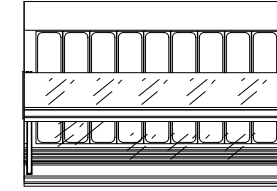
STILTEK



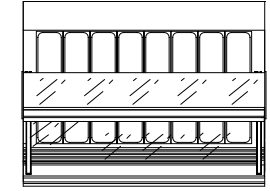
CM 215 / 24



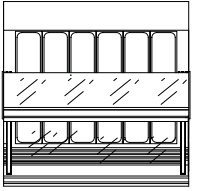
CM 185 / 20



CM 165 / 18



cm 150 / 16



cm 115 / 12





TWIN

GAMMA VETRINE
PROFESSIONALI PER
GELATERIE E PASTICCERIE
RANGE OF PROFESSIONAL DISPLAY
CABINETS FOR ICE-CREAM
PARLOURS AND CONFECTIONERS

TWIN

H CM. 120/137
L CM. 115/150/165/185/215

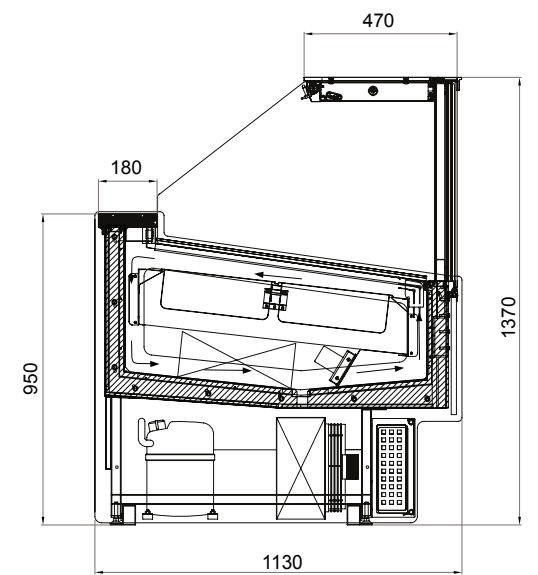
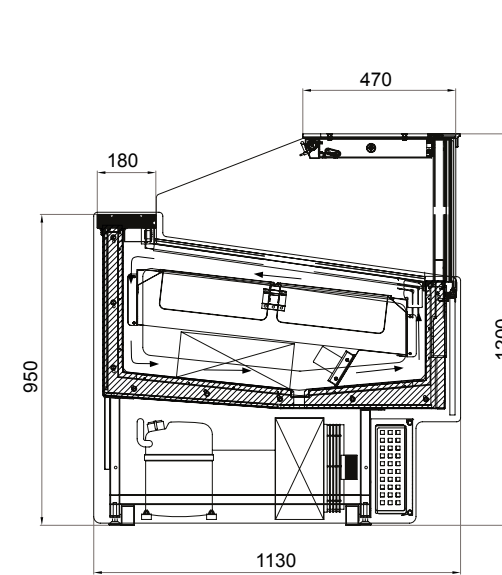
MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE
OPTIONAL FUNZIONE "ALL SEASONS" /
"ALL SEASONS" FUNCTION

H120



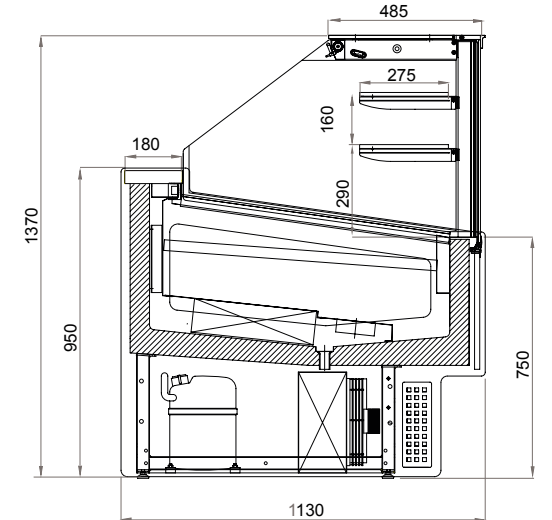
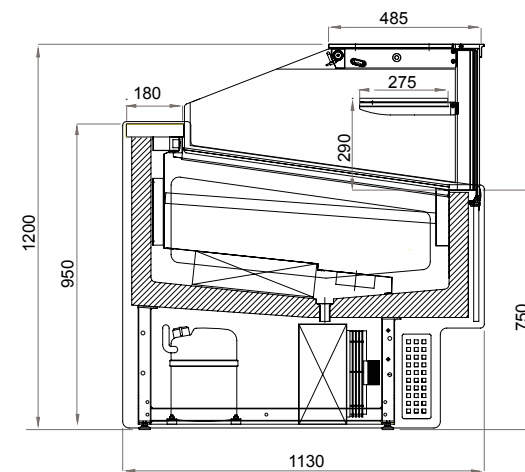
GELATERIA

ICE-CREAM / CREMES GLACEES
EISDIELE / HELADERIA



PASTICCERIA

PASTRY / PATISSERIE
KONDI TOREI / PASTELERIA



H137



TWIN

STILTEK

PROSPETTIVA
DELLE FORME
SHAPED FOR PERSPECTIVE



ALBA SQUARED

GAMMA VETRINE
PROFESSIONALI PER
GELATERIE E PASTICCERIE
RANGE OF PROFESSIONAL DISPLAY
CABINETS FOR ICE-CREAM
PARLOURS AND CONFECTIONERS

ALBA

H CM. 120/137
L CM. 100/125/150/200

MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE
OPTIONAL FUNZIONE "ALL SEASONS" /
"ALL SEASONS" FUNCTION

H120

ALONGSIDE TECHNOLOGY,
THE SUPERLATIVE BEAUTY
OF ITALIAN DESIGN

INSIEME ALLA TECNOLOGIA,
LA GRANDE BELLEZZA
DEL DESIGN ITALIANO



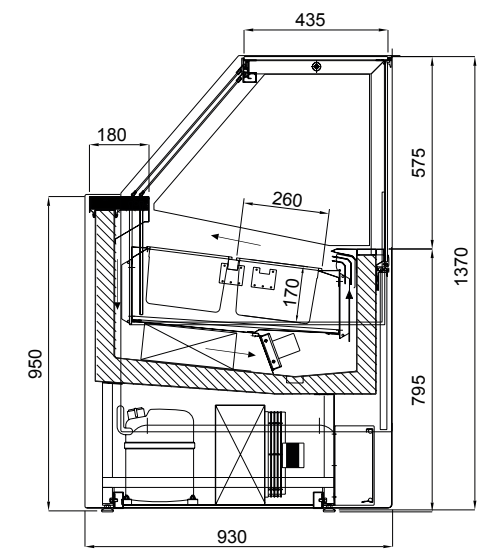
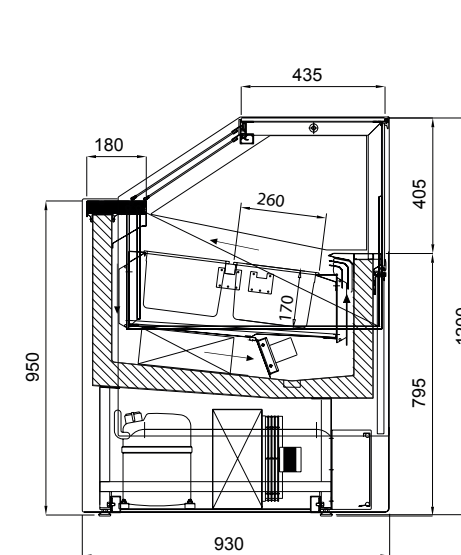
WHITE



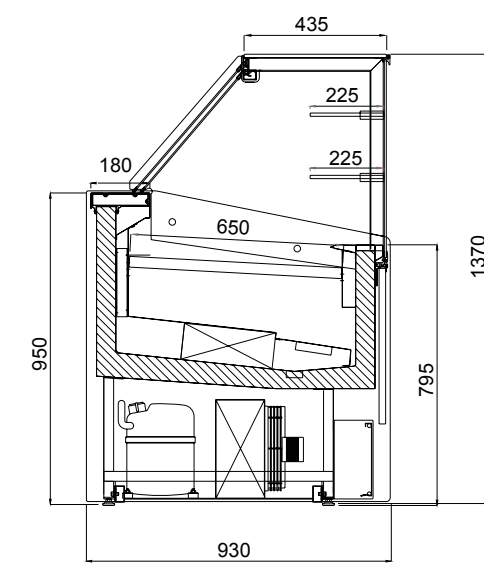
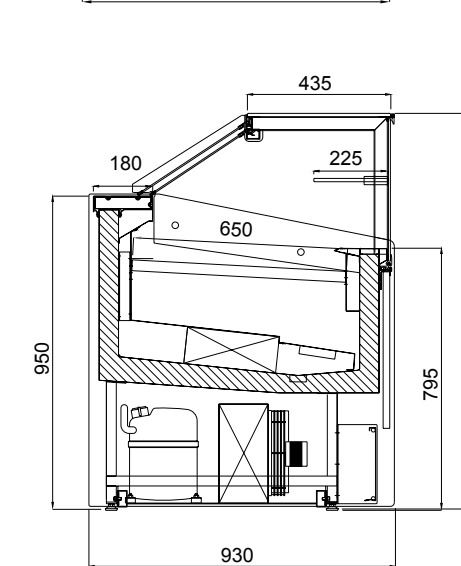
BLACK



GELATERIA ICE-CREAM / CREMES GLACEES EISDIELE / HELADERIA



PASTICCERIA PASTRY / PATISSERIE KONDITIONEREI / PASTELERIA



H137



ALBA SQUARED

STILTEK

DIMENSIONI
RIDOTTE,
GRANDI
PRESTAZIONI

COMPACT SIZE,
GREAT PERFORMANCE



ALL SEASONS



LA FUNZIONE "ALL SEASONS" PERMETTE DI UTILIZZARE ALBA GELATERIA IN QUALSIASI PERIODO DELL'ANNO PASSANDO DALLA FUNZIONE BT GELATI (TEMPERATURA NEGATIVA -12°/-18°C) ALLA FUNZIONE PASTICCERIA O SNACK (TEMPERATURA POSITIVA +4°/+8°C).

EN_ THE ALL SEASON FUNCTION ALLOWS THE ICE-CREAM ALBA SHOWCASE TO BE USED AT ANY TIME OF YEAR, BY SWITCHING FROM THE FREEZER ICE-CREAM FUNCTION (TEMPERATURE -12°/-18°C) TO THE PASTRY OR SNACK FUNCTION (REFRIGERATION AT +4°/+8°C).

ALBA

GAMMA VETRINE
PER GELATO VENTILATE
FAN-ASSISTED ICE-CREAM
DISPLAY CABINET RANGE

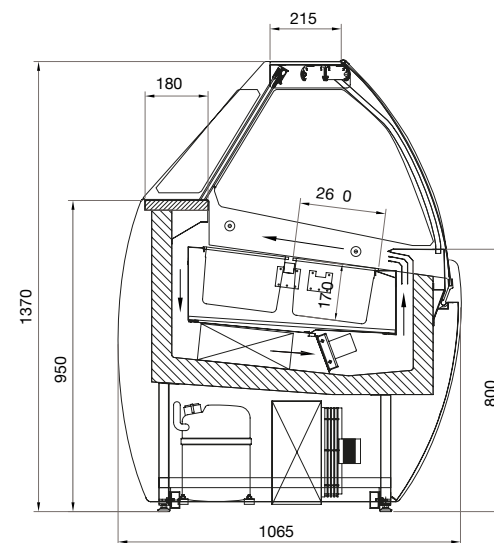
ALBA

H CM. 137
L CM. 100/125/150/200

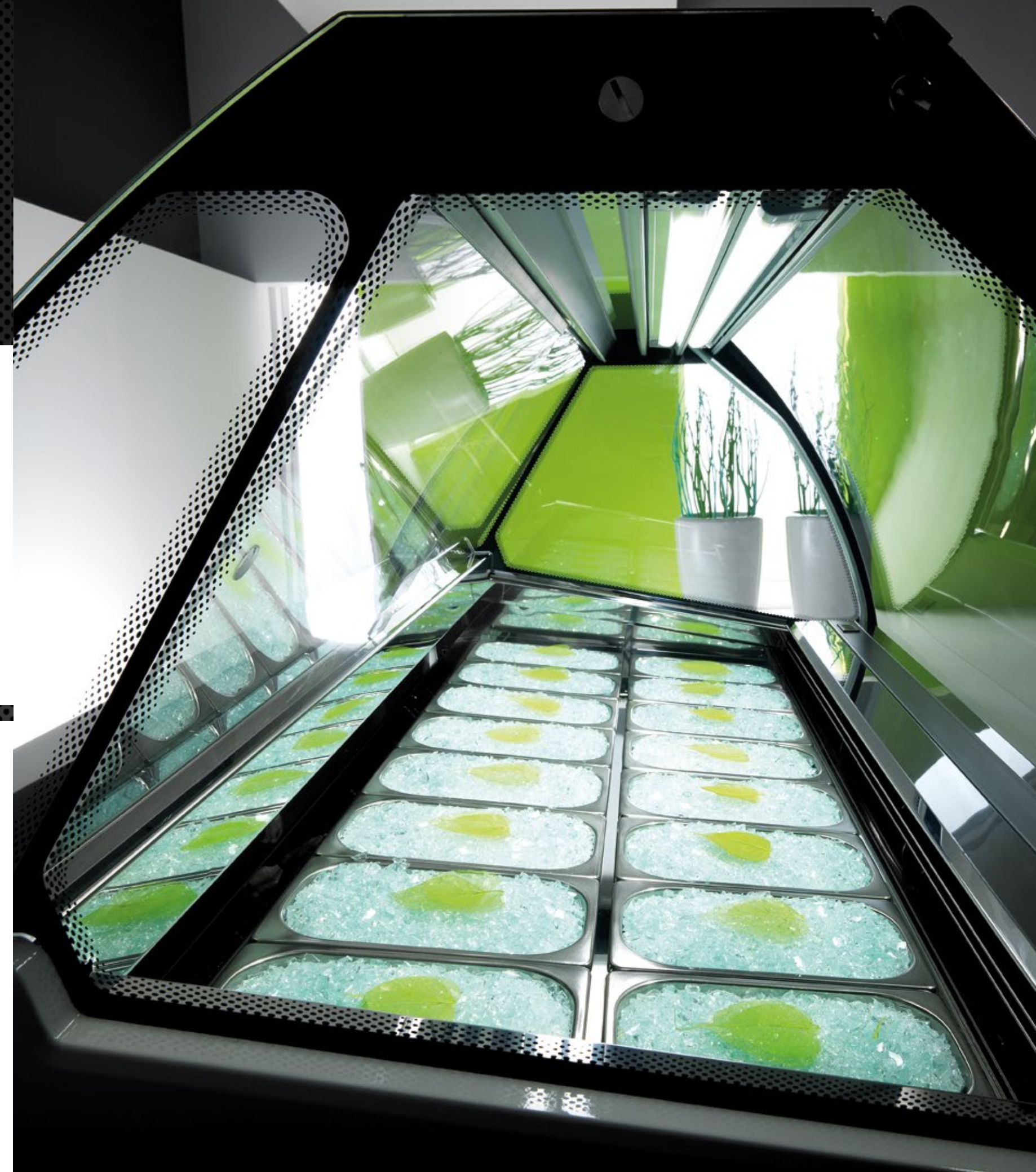
MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE
OPTIONAL FUNZIONE "ALL SEASONS" /
"ALL SEASONS" FUNCTION



GELATERIA
ICE-CREAM / CREMES GLACEES
EISDIELE / HELADERIA



ELEGANT
SIMPLICITY
ELEGANTE
SEMPLICITÀ





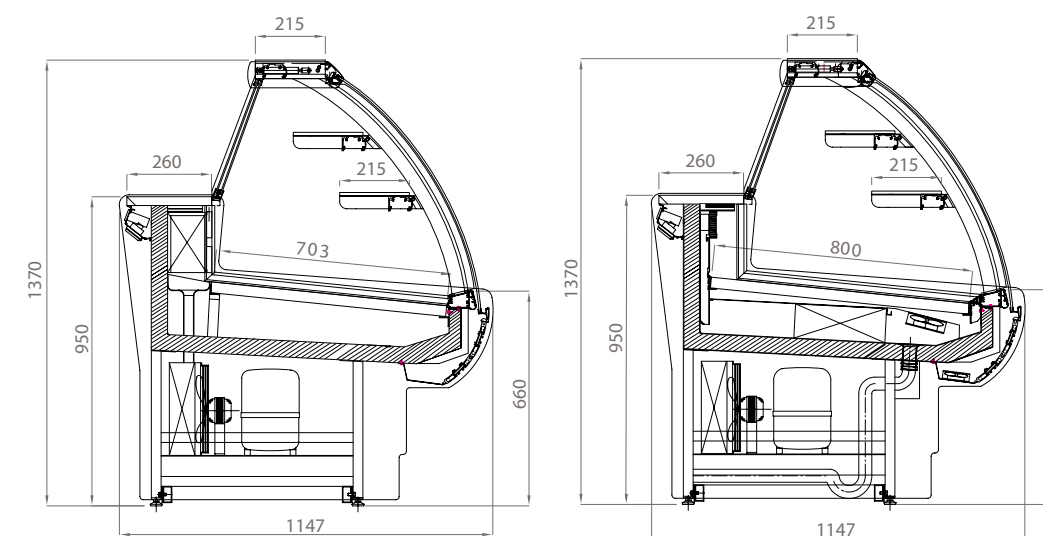
AMBRA

GAMMA VETRINE
PROFESSIONALI PER
GELATERIE E PASTICCERIE
RANGE OF PROFESSIONAL DISPLAY
CABINETS FOR ICE-CREAM
PARLOURS AND CONFECTIONERS

AMBRA

H CM. 137
L CM. 100/125/200/250/300/370
ED ANGOLI 45° O 90° ESTERNI O INTERNI
MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE

PASTICCERIA
PRALINERIA
GASTRONOMIA
PASTRY/CHOCOLATE/DELICATESSEN
PATISSERIE/PRALINES/GASTRONOMIE
KONFITOREI/KONFISERIE/GASTRONOMIE
PASTELERÍA/BOMBONERÍA/GASTRONOMÍA



EFFECTIVE
RATIONALITY
EFFICACE
RAZIONALITÀ





NEXT È UN PROGRAMMA DI VETRINE, COMPONIBILI TRA LORO, CREATO GUARDANDO AL FUTURO: IL MASSIMO RISULTATO NEL MINIMO SPAZIO. REFRIGERATA, CALDA O NEUTRA E CON DIVERSE ALTEZZE, NEXT UNISCE UNA GRANDE FUNZIONALITÀ AD UN ALTO VALORE ESTETICO.

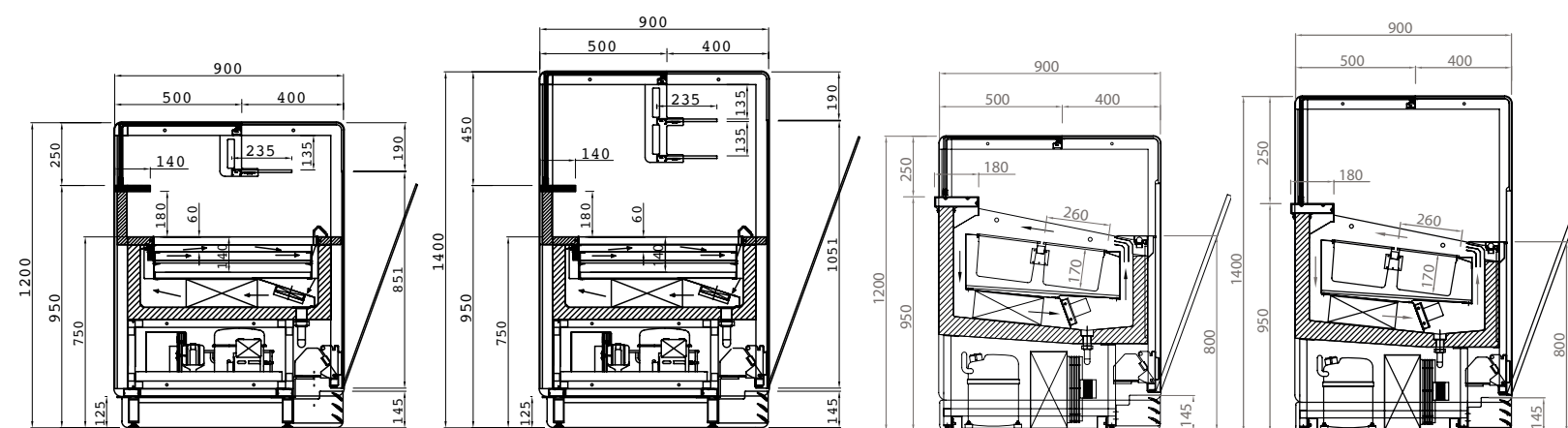
NEXT IS A COLLECTION OF MODULAR FOOD DISPLAY CASES CREATED WITH THE FUTURE IN MIND: MAXIMUM RESULTS, MINIMUM SPACE. WITH REFRIGERATED, HEATED OR AMBIENT CASES IN DIFFERENT HEIGHTS, NEXT COMBINES GREAT FUNCTIONALITY WITH GREAT AESTHETIC VALUE.

NEXT

NEXT

H CM. 95/120/140
MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE

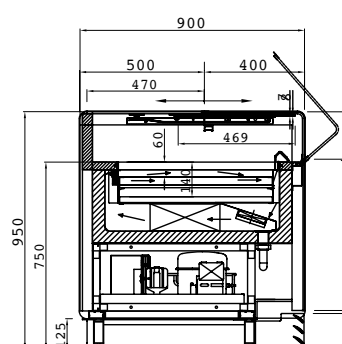
TOTAL



L 1000 / 1350 / 1750 / 2110

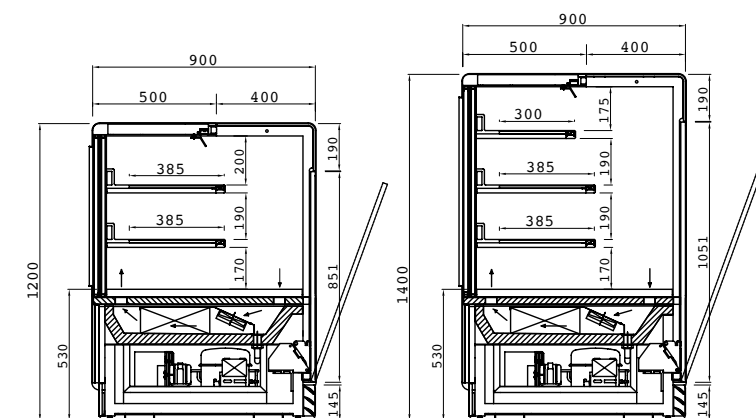
L 100 / 125 / 150 / 200

MINI



L 1000 / 1350

FULL



L 1000 / 1350



PRALINERIA
CHOCOLATE



PASTICCERIA
PASTRY



GASTRONOMIA
CALDA
WARM FOOD



BIBITE
BEVERAGES



GASTRONOMIA
FREDDA
COLD FOOD



GELATERIA
ICE CREAM

NEXT TOTAL



H120



H140

○ Bianco /
White

NEXT FULL

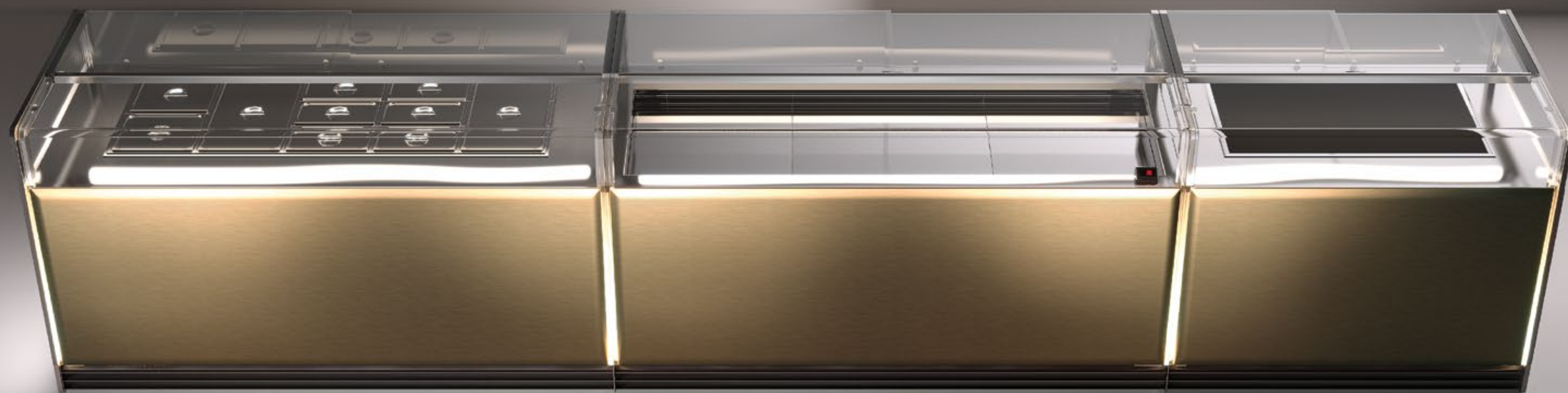
COLORI FIANCO VETROCAMERA
DOUBLE GLAZED SIDE COLOURS

NEXT

STILTEK

NEXT: UN DESIGN PULITO E RAZIONALE
STUDIATO PER L'INSERIMENTO
IN QUALSIASI AMBIENTE.

NEXT: A CLEAN, RATIONAL DESIGN
CREATED TO ADAPT TO ANY SETTING.



COSTRUITA CON PARETI IN VETRO SU 4 LATI E CON STRUTTURA PORTANTE IN PLEXIGLASS TRASPARENTE, NEXT CONSENTE UNA VISIONE DEL PRODOTTO A 360° SENZA LIMITI NELLE DIMENSIONI POICHÉ CANALIZZABILE TRA I VARI MODULI.

BUILT WITH GLASS PANELS ON 4 SIDES AND WITH A FRAME IN TRANSPARENT PLEXIGLAS, NEXT PROVIDES A FULL VIEW OF THE PRODUCTS NO LIMIT ON SIZE BECAUSE THE DIFFERENT MODULES CAN BE CONNECTED TO EACH OTHER.

VIK

VIK

H CM. 120/140
L CM. 100/135

MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE



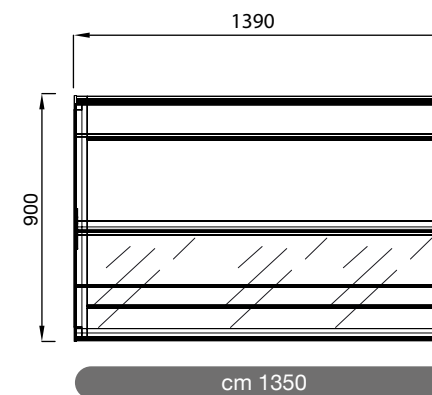
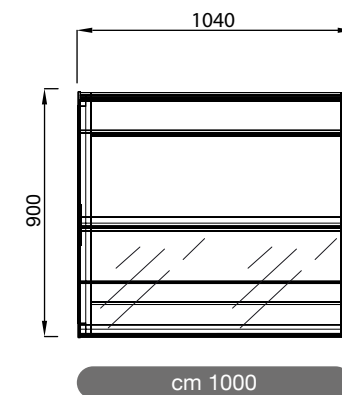
H140



H120

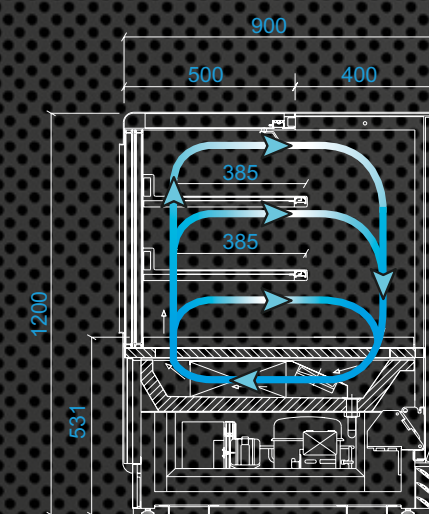
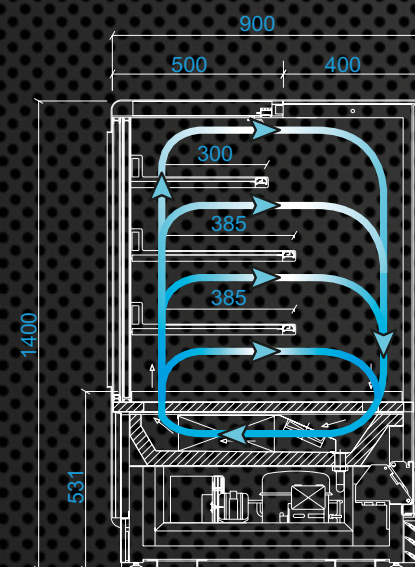


PASTICCERIA
PASTRY / PATISSERIE
KONдитorei / PASTELERIA



● Nero / Black

COLORI FIANCO VETROCAMERA
DOUBLE GLAZED SIDE COLOURS



0°/+5°



GASTRONOMIA
FREDDA
COLD FOOD

0°/+5°



PASTICCERIA
PASTRY

+14°/+16° C

U. R. 55 - 60%



PRALINERIA
CHOCOLATE



VIK

STILTEK

APERTURA AUTOMATICA AUTOMATIC OPENING

L'apertura del vetro anteriore
è ad azionamento elettrico
mediante pulsante.

The front glass panel is opened
electrically by pushing a button.





GIULIA

GAMMA VETRINE
PROFESSIONALI
PER PASTICCERIE

RANGE OF PROFESSIONAL
DISPLAY CABINETS
FOR CONFECTIONERS

GIULIA

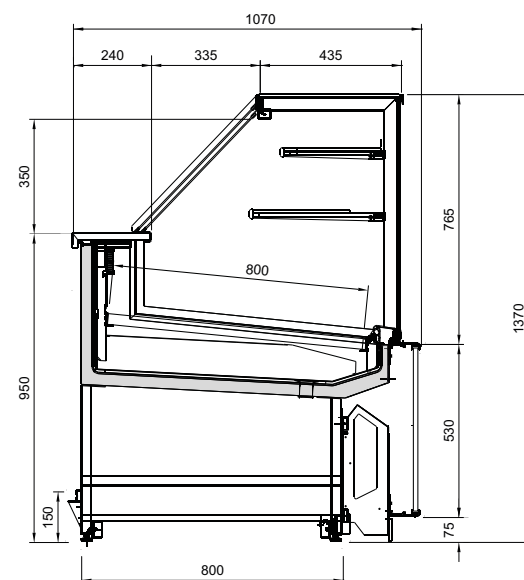
H CM. 137
L CM. 100/125/200/250/300/370
ED ANGOLI 90° ESTERNI

MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE



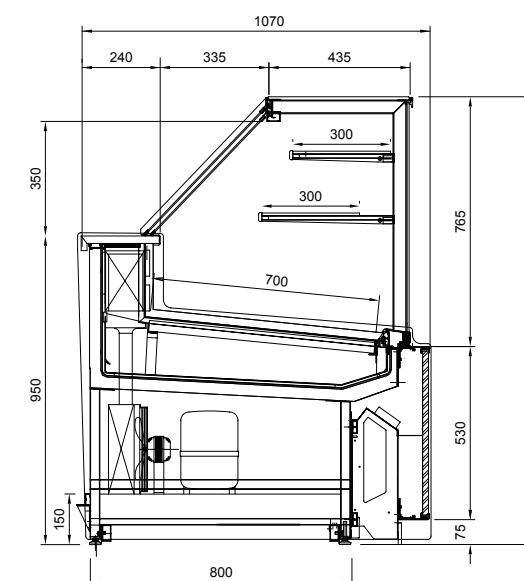
PASTICCERIA NEUTRA

NON-REFRIGERATED PASTRY SHOWCASE
VITRINE NON RÉFRIGÉRÉE PATISSERIE
VITRINE KONDITOREIWAREN NEUTRAL



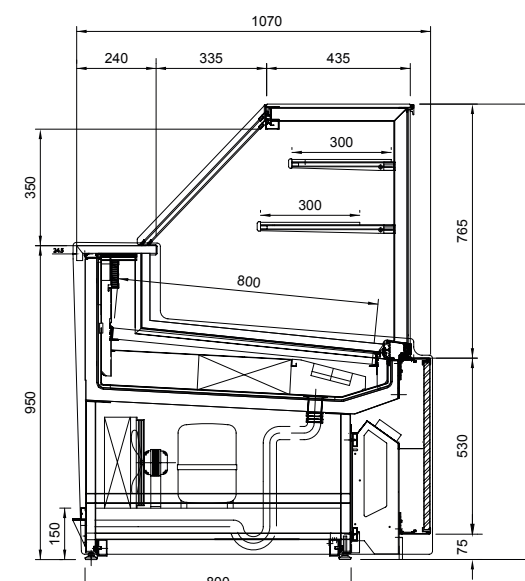
PASTICCERIA STATICA

STATIC PASTRY SHOWCASE
VITRINE À PATISSERIE À FROID STATIQUE
VITRINE KONDITOREIWAREN STATISCH



PASTICCERIA VENTILATA

VENTILATED PASTRY SHOWCASE
VITRINE À PATISSERIE À FROID VENTILÉE
VITRINE KONDITOREIWAREN UMLUFT

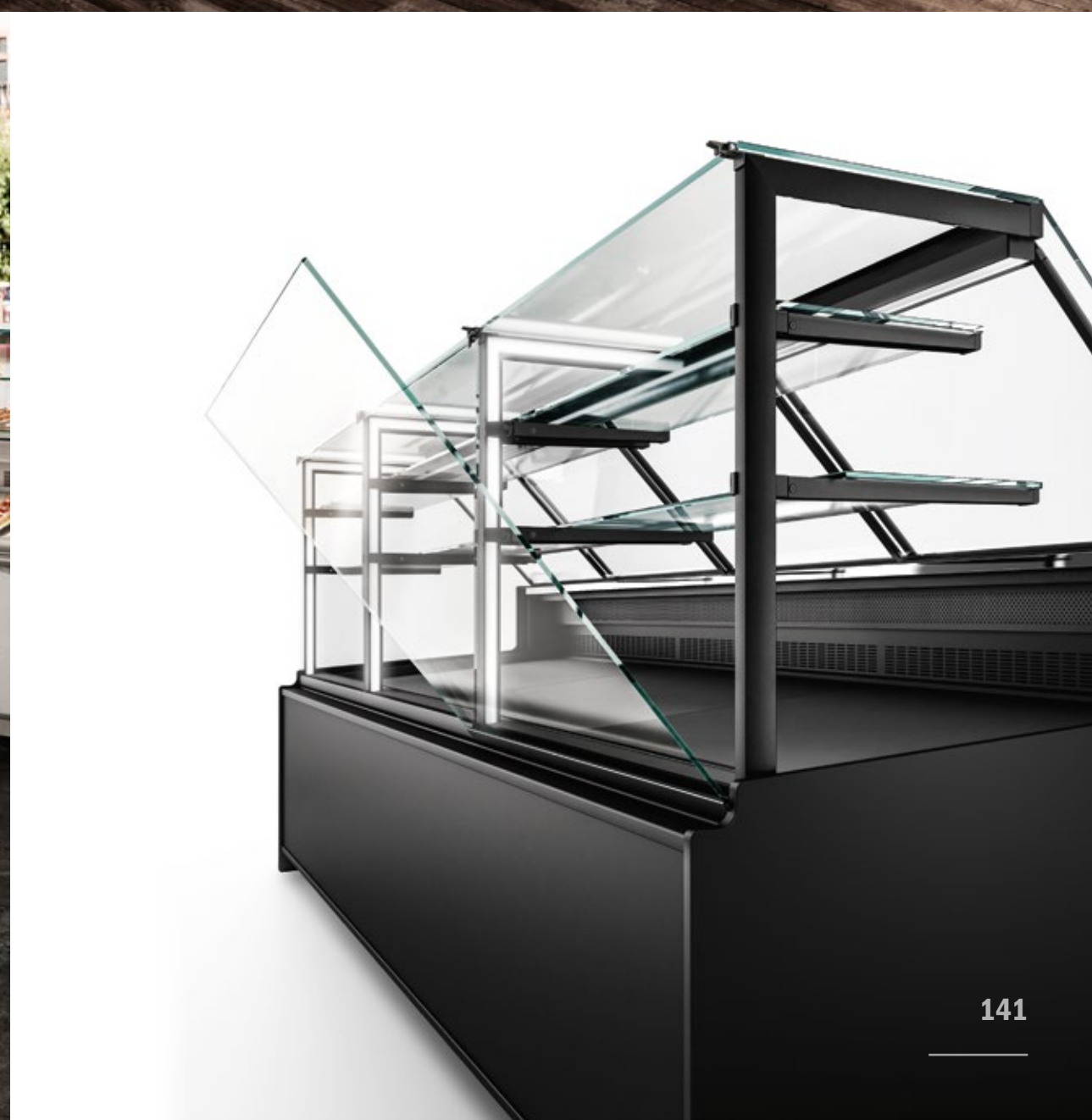


GIULIA

STILTEK

PROGETTATA PER PASTICCERIA,
PANETTERIA ED ALIMENTI FRESCHI.
HA UNA GAMMA COMPLETA DI
MODULI REFRIGERATI STATICI O
VENTILATI, CALDI, NEUTRI E PER
PRALINERIA, SIA LINEARI CHE AD
ANGOLO TUTTI CANALIZZABILI TRA
LORO SENZA INTERRUZIONE DEI PIANI.

DESIGNED FOR PASTRIES, BREAD AND FRESH
FOODS. IT HAS A COMPLETE RANGE OF STRAIGHT
AND CORNER STATIC OR
FAN-ASSISTED REFRIGERATED, HOT, AMBIENT
OR CHOCOLATE MODULES, WHICH CAN ALL BE
INSTALLED IN-LINE WITH UNBROKEN SURFACES.





JUST È UNA LINEA
COMPLETA E VERSATILE
DI VETRINE REFRIGERATE,
NEUTRE, CALDE E CALDE/
FREDDE, STUDIATE
APPOSITAMENTE PER SNACK,
PASTICCERIA, PRALINERIA E
GASTRONOMIA.

JUST IS A COMPLETE AND VERSATILE
LINE OF REFRIGERATED, NEUTRAL,
HOT AND HOT /COLD SHOWCASES,
PROPERLY STUDIED FOR SNACK,
PASTRY, PASTRYAND GASTRONOMY.

JUST

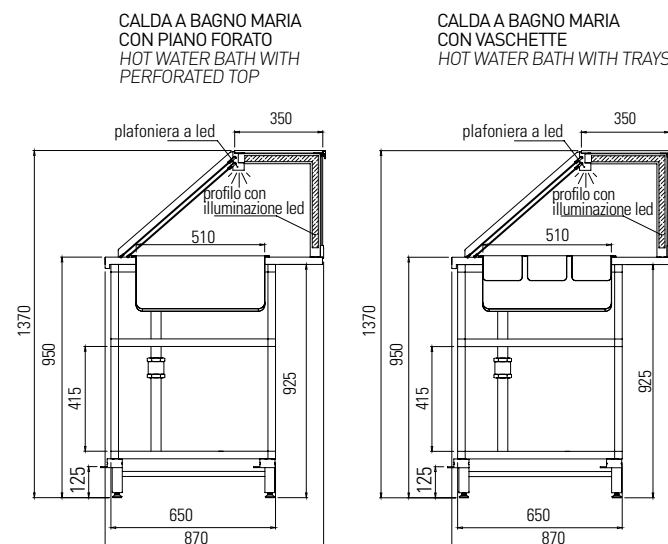
JUST

H CM. 120/137
L CM. 100/125/150/200

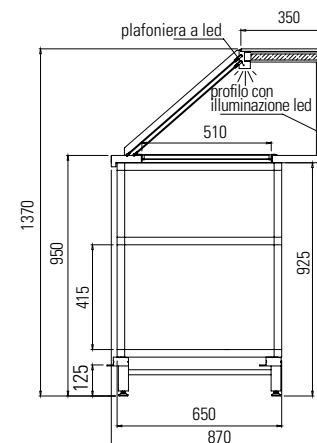
MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE



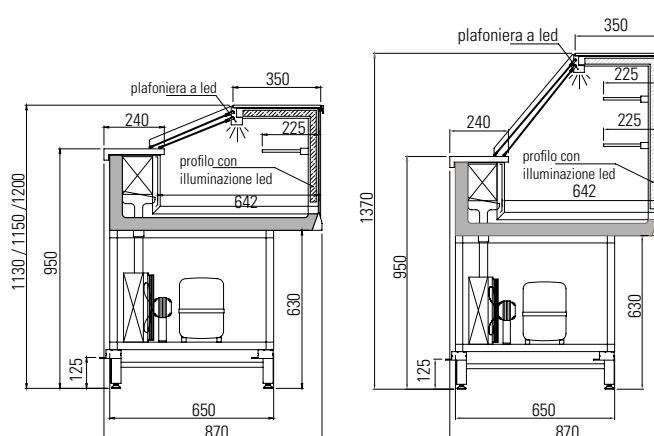
**CALDA CON
VETRI ALTI DRITTI**
HOT SHOWCASE WITH HIGH
STRAIGHT GLASS



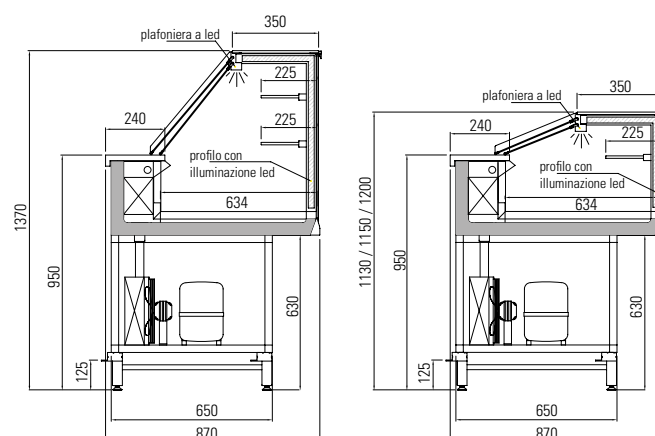
**CALDA A SECCO
DRY HOT**



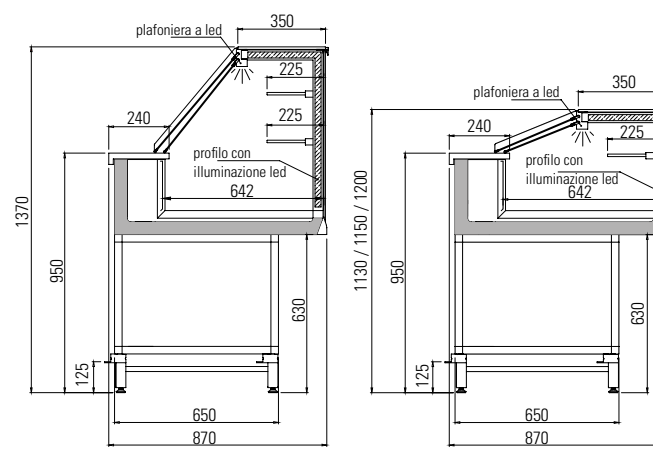
VETRI ALTI/BASSI DRITTI
HIGH /LOW STRAIGHT GLASS SHOWCASE



**VETRINA REFRIGERATA
PRALINERIA/CIOCCOLATO A
VETRI DRITTI ALTI E BASSI**
REFRIGERATED CHOCOLATE/PASTRY
SHOWCASE
WITH LOW/HIGH STRAIGHT GLASS



**ANGOLO 90°
VETRI DRITTI 90° ANGLE**
SHOWCASE WITH STRAIGHT GLASS



JUST

STILTEK

PROPERLY STUDIED FOR SNACK,
PASTRY, CONFECTIONARY AND
GASTRONOMY.

STUDIATE
APPOSITAMENTE PER
SNACK, PASTICCERIA,
PRALINERIA E
GASTRONOMIA.





GAMMA DI
VETRINE FREDDHE
RANGE OF REFRIGERATED
DISPLAY CABINETS

BASIC

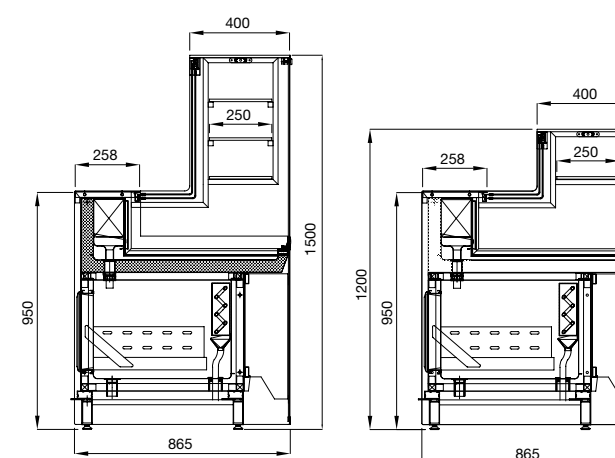
BASIC

H CM. 120/150
L CM. 102/127/152/202

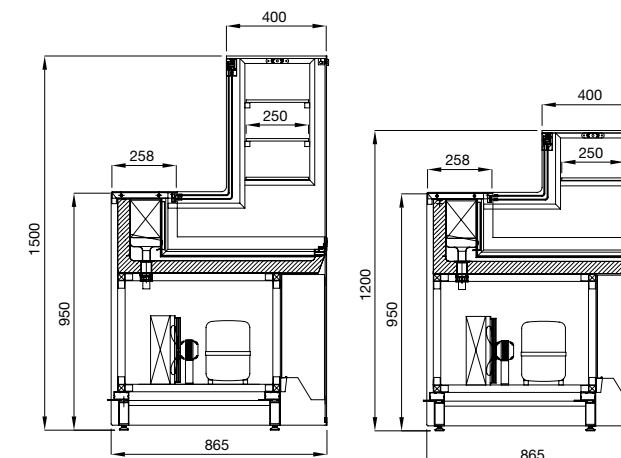
MOTORE INTERNO O REMOTO / INTEGRAL OR REMOTE

SNACK
GASTRONOMIA
SNACK/DELICATESSEN
SNACK/GASTRONOMIE
SNACK/GASTRONOMIE
SNACK/GASTRONOMIA

CON CELLA REFRIGERATA
WITH REFRIGERATOR / FREEZER



SENZA CELLA REFRIGERATA
WITHOUT REFRIGERATOR / FREEZER



H150



H120



REFLECTIONS,
LIGHT AND DESIGN

RIFLESSI,
LUCE E DESIGN



STILTEK

ALUKUADRO

MODULI BASSI DIVENTANO VERI
E PROPRI COMPLEMENTI D'ARREDO.

LOW UNITS BECOME KEY ITEMS OF FURNITURE.

Il programma d'arredo Alukuadro, realizzato con struttura tubolare di alluminio consente di personalizzare e razionalizzare qualsiasi ambiente con infinite soluzioni. Design creativo: tavoli, scaffali e librerie secondo le esigenze e la propria fantasia aggiungono il tocco esclusivo all'ambiente.

The Alukuadro furnishing range, with its tubular aluminium structure, can personalise and rationalise any premises with an infinite variety of solutions. Creative design: tables, shelves and bookcases, combined as your own needs and imagination suggest, give the premises that exclusive touch.



ALUKUADRO

STILTEK

UNA STRUTTURA,
MENSOLE IN
TANTE FINITURE.

ONE STRUCTURE, SHELVES
IN COUNTLESS FINISHES.

La molteplicità di forme e di materiali di Alukuadro ben si armonizzano con la già completa gamma di banchi bar refrigerati e neutri.

The Alukuadro wide assortment of shapes and materials combine with the already full range of refrigerated and ambient modules.

WALL-MOUNTED MODULES
COMPLETE YOUR DESIGN SCHEME.

MODULI A PARETE
COMPLETANO IL TUO ARREDO.





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Stiltek - divisione di Frigomeccanica

Via del Progresso 10, 64023 Mosciano S. Angelo (TE) - Italy
Tel. +39 085/80793 Fax +39 085/80793590 www.stiltek.it info@stiltek.it