



## MATERIEL POUR AGENCEMENT DE BAR



STILTEK

# STILTEK

# X E D N I

## BANCHI BAR BAR COUNTERS



**8 BANCO BAR**  
BAR COUNTER



**14 ANGOLI BANCO BAR**  
BAR COUNTER CORNERS



**18 CELLA BAR**  
BAR REFRIGERATOR/  
FREEZER



**28 RETRO BANCO**  
BAR-BACK UNIT



**34 RETRO BANCO NEUTRO**  
AMBIENT BAR-BACK UNIT

## VETRINE DISPLAY CABINETS



**40 BAGNOMARIA/  
A SECCO**  
BAIN-MARIE/DRY



**44 SNACK REFRIGERATA  
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90° CURVED  
REFRIGERATED UNIT



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REFRIGERATED  
UNIT WITH TALL  
CURVED GLAZING



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REFRIGERATED  
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WITH TALL STRAIGHT  
GLAZING



**48 SNACK CORNER**



**50 DROP-IN**



**64 WALLBOX**



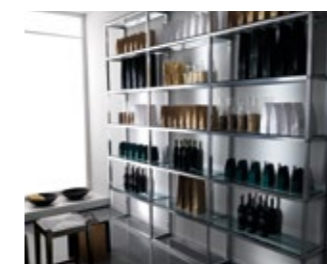
**70 ICEBOX**



**74 WORKSTATION**



**78 POZZETTI**



**148 ALUKUADRO**

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**BANCO**  
**BAR**  
BAR COUNTER



# BANCO BAR REFRIGERATO

REFRIGERATED BAR COUNTER

VERSATILITÀ E ROBUSTEZZA  
RUGGED AND VERSATILE

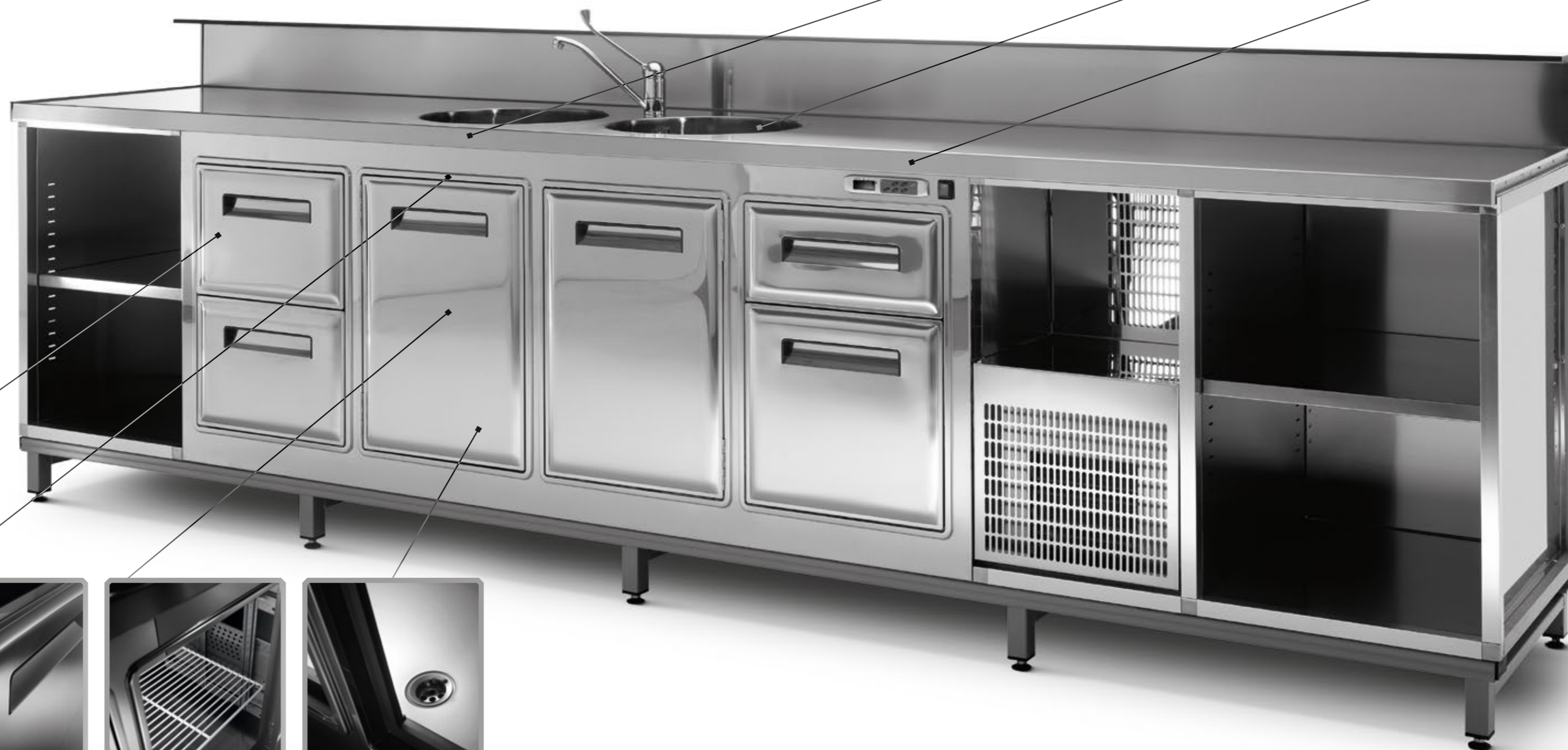
Piani e lavelli in acciaio inox, di vari diametri e forme, saldati e rifiniti a mano. / Stainless steel work-tops and sinks, of various diameters and shapes, hand-finished and welded.

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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.

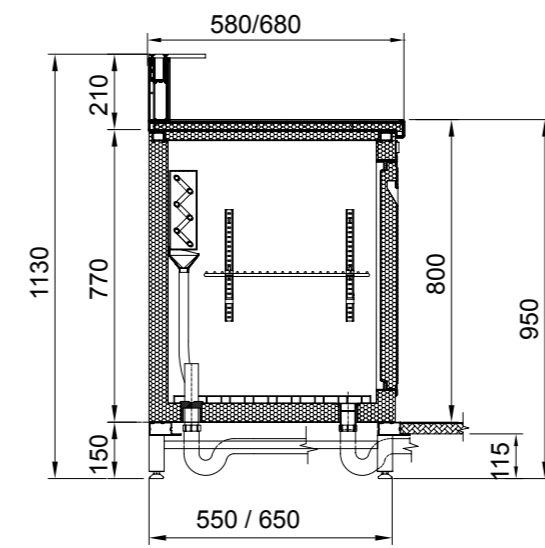
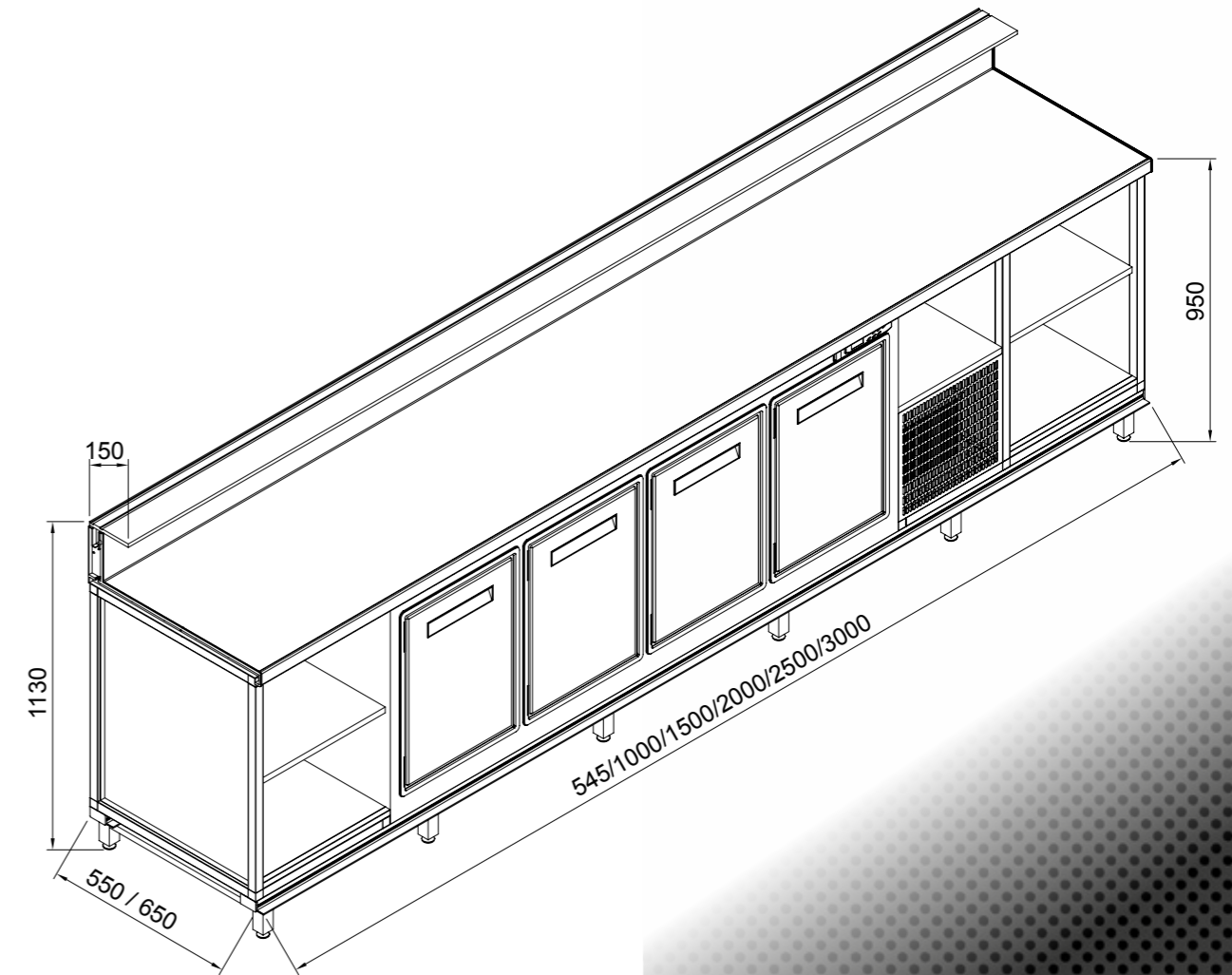


Cassettiere refrigerate in acciaio di varie misure e tipologie con chiusura magnetica. / Steel refrigerated drawer units of different sizes and types with magnetic closure.

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.

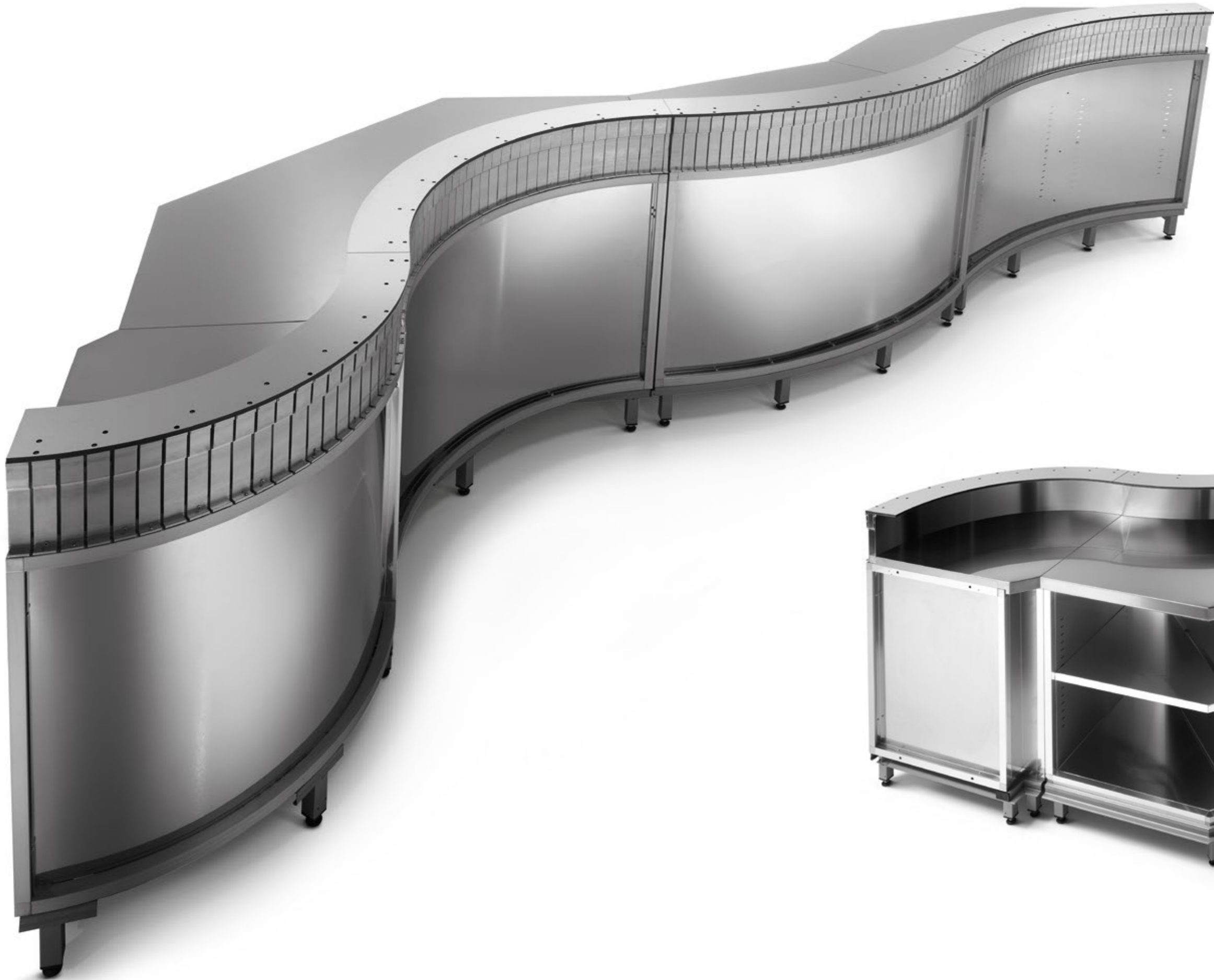


**CELLA TN**  
**H770 x 550 / 650**

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°

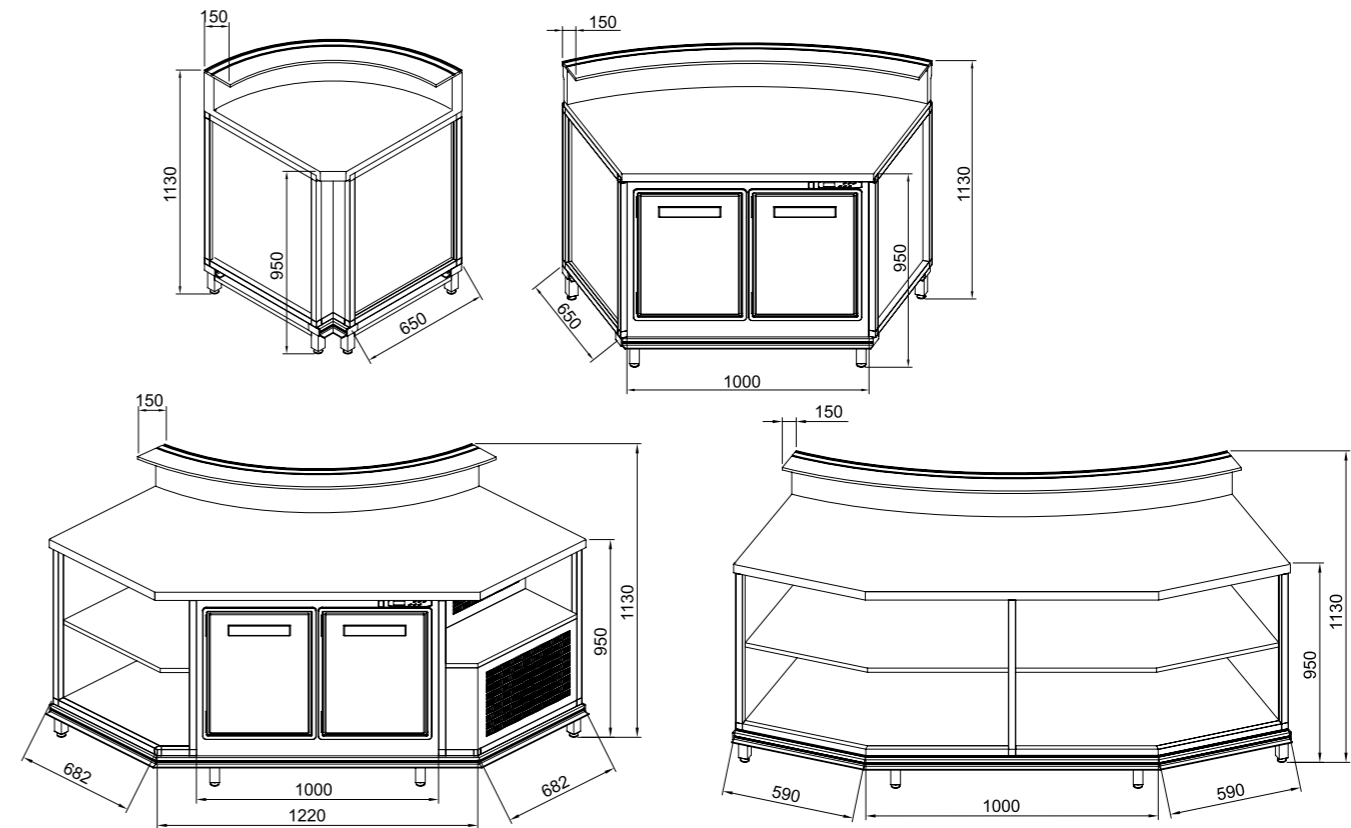
Angoli esterni 45° e 90° di ampio raggio neutri o refrigerati. / Large-radius 45° and 90° external angle ambient or refrigerated corner units.

## 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.



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## 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/m<sup>3</sup>, polyurethane, available in a vast range of lengths, depths and heights, with or without accessories and a variety of refrigeration types.

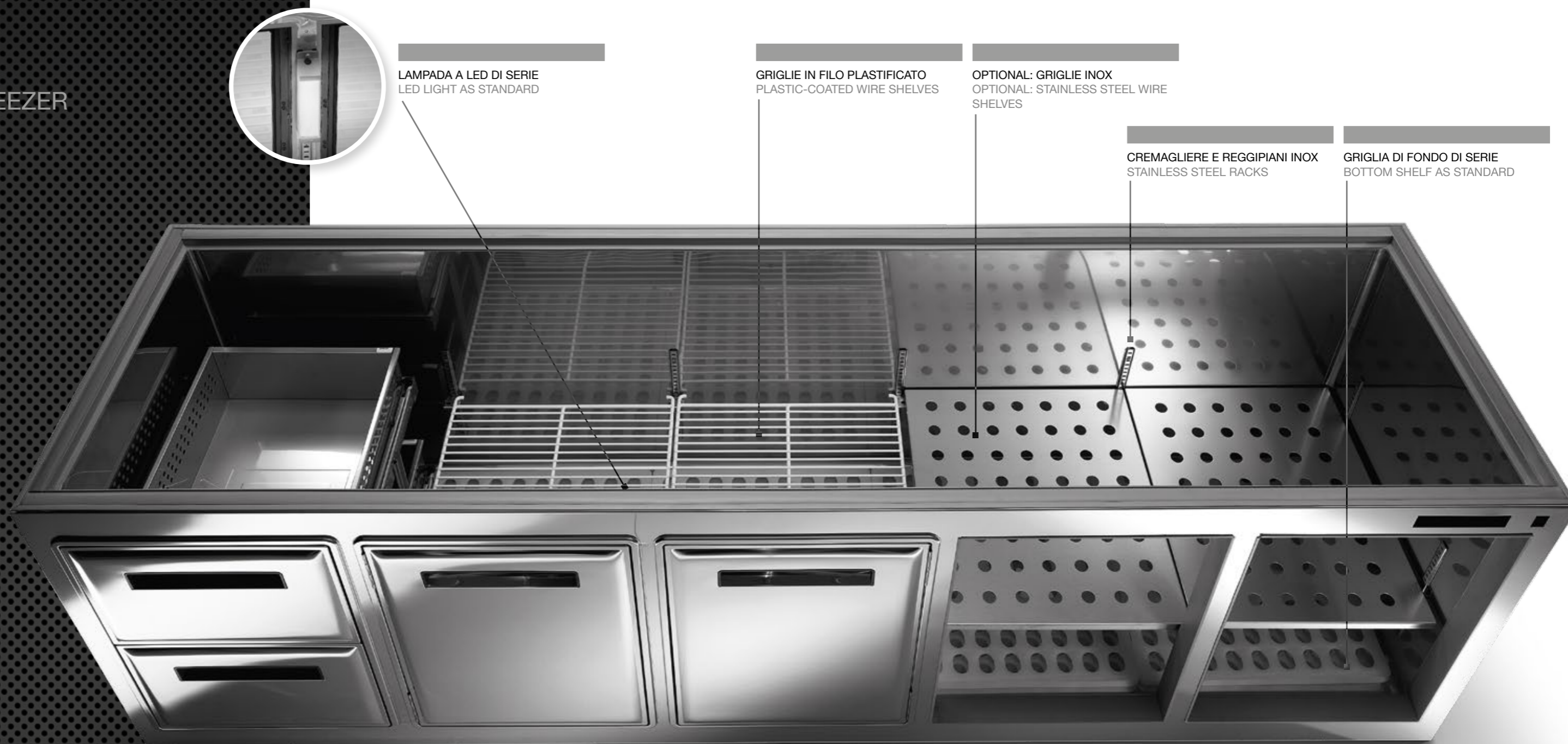




# CELLA BAR

BAR REFRIGERATOR/FREEZER

STILTEK

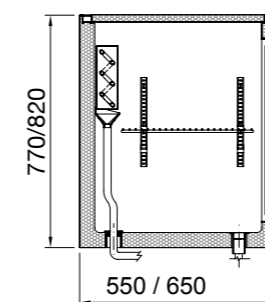
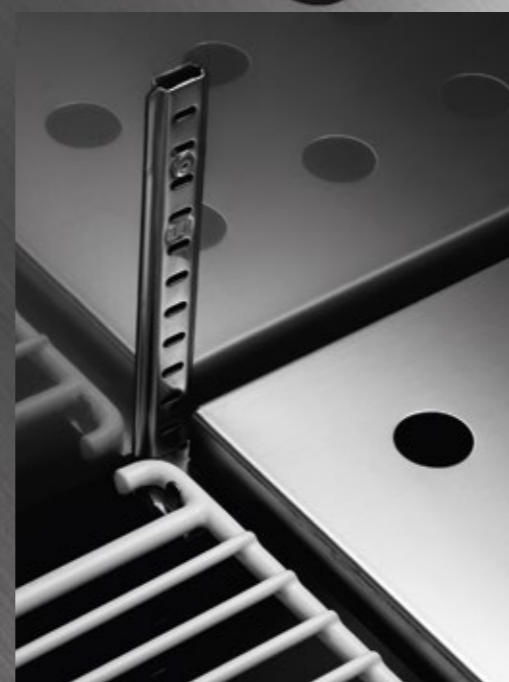


TECNOLOGIA  
CHE DURA  
NEL TEMPO  
TECHNOLOGY THAT  
LASTS OVER TIME

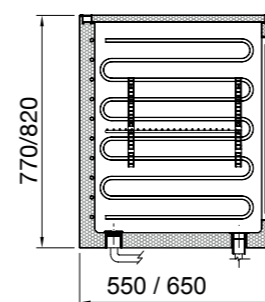




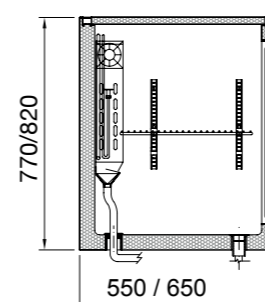
Accessori interni in acciaio inox AISI 304 di serie, griglie in filo plastificato o acciaio inox forato, cremagliere reggipiano inox e regolabili in altezza. / Internal fittings in AISI 304 stainless steel as standard, plastic-coated wire or perforated stainless steel shelves, adjustable-height stainless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



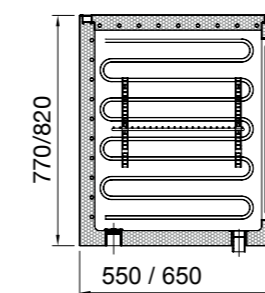
CELLA  
STATICA TN  
STATIC REFRIGERATOR  
UNIT



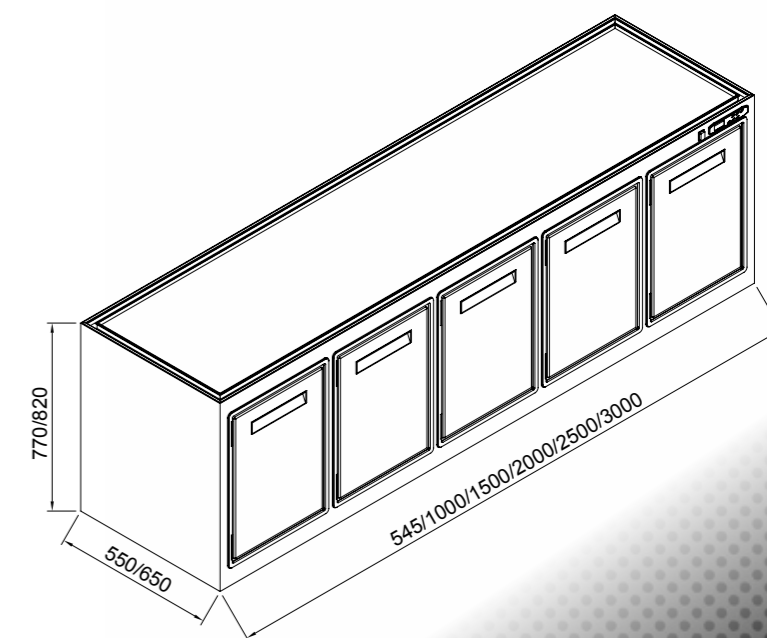
CELLA  
CON EVAPORATORE  
AFFOGATO TN  
REFRIGERATOR UNIT WITH  
EMBEDDED EVAPORATOR



CELLA  
VENTILATA  
FAN-ASSISTED  
REFRIGERATOR



CELLA CON  
EVAPORATORE  
AFFOGATO BT  
FREEZER UNIT WITH  
EMBEDDED EVAPORATOR



## CELLA BAR H770/820

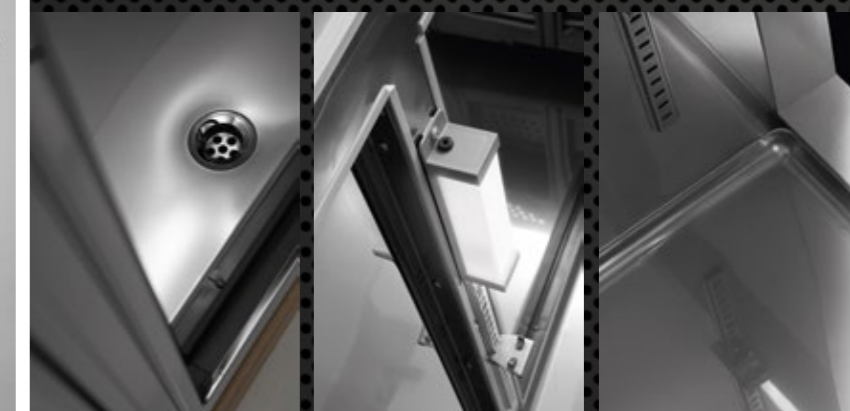
## BAR REFRIGERATOR H770/820

< 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.

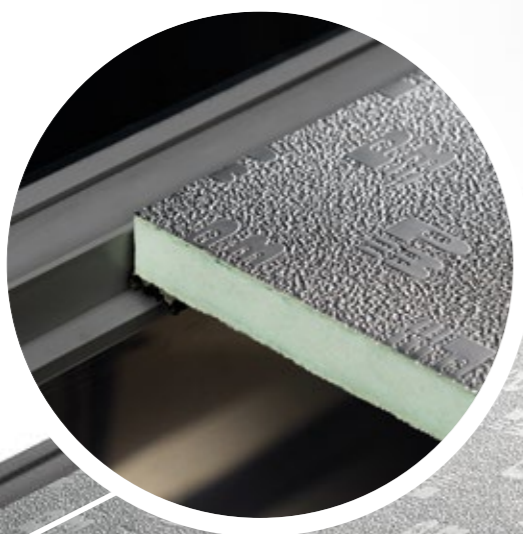


# CELLA BAR

BAR REFRIGERATOR/  
FREEZER

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

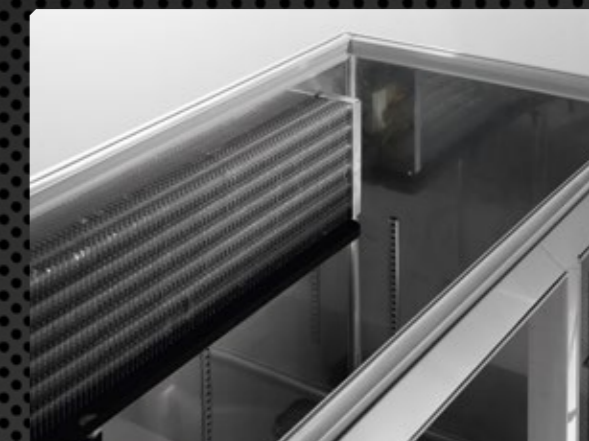


TECNOLOGIA  
ED AFFIDABILITÀ

HIGH-TECH  
AND RELIABLE

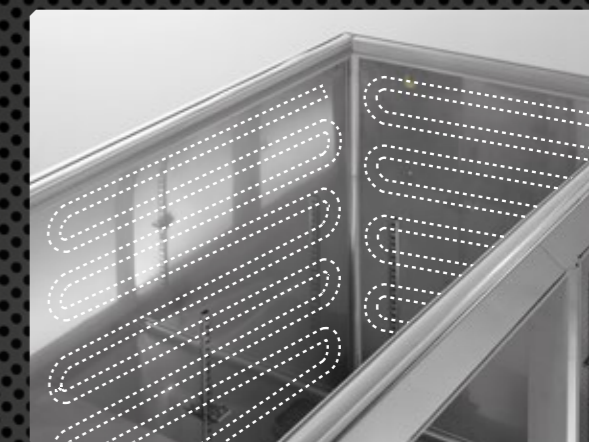
## STATICO TN STATIC REFRIGERATOR UNIT

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).

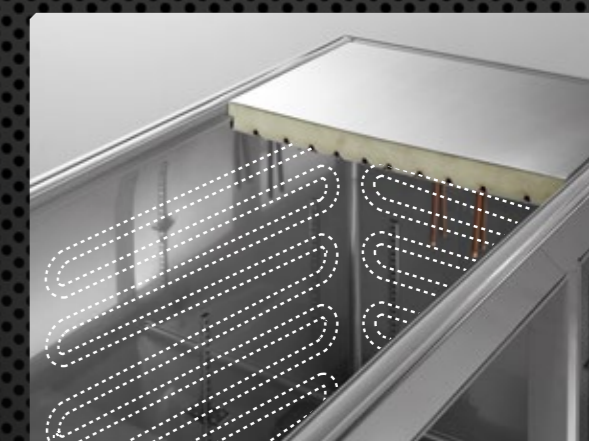
Refrigeration (0+6°C)  
by means of fan-assisted  
evaporator



## 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

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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 sbrinamento, 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 anodised 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.

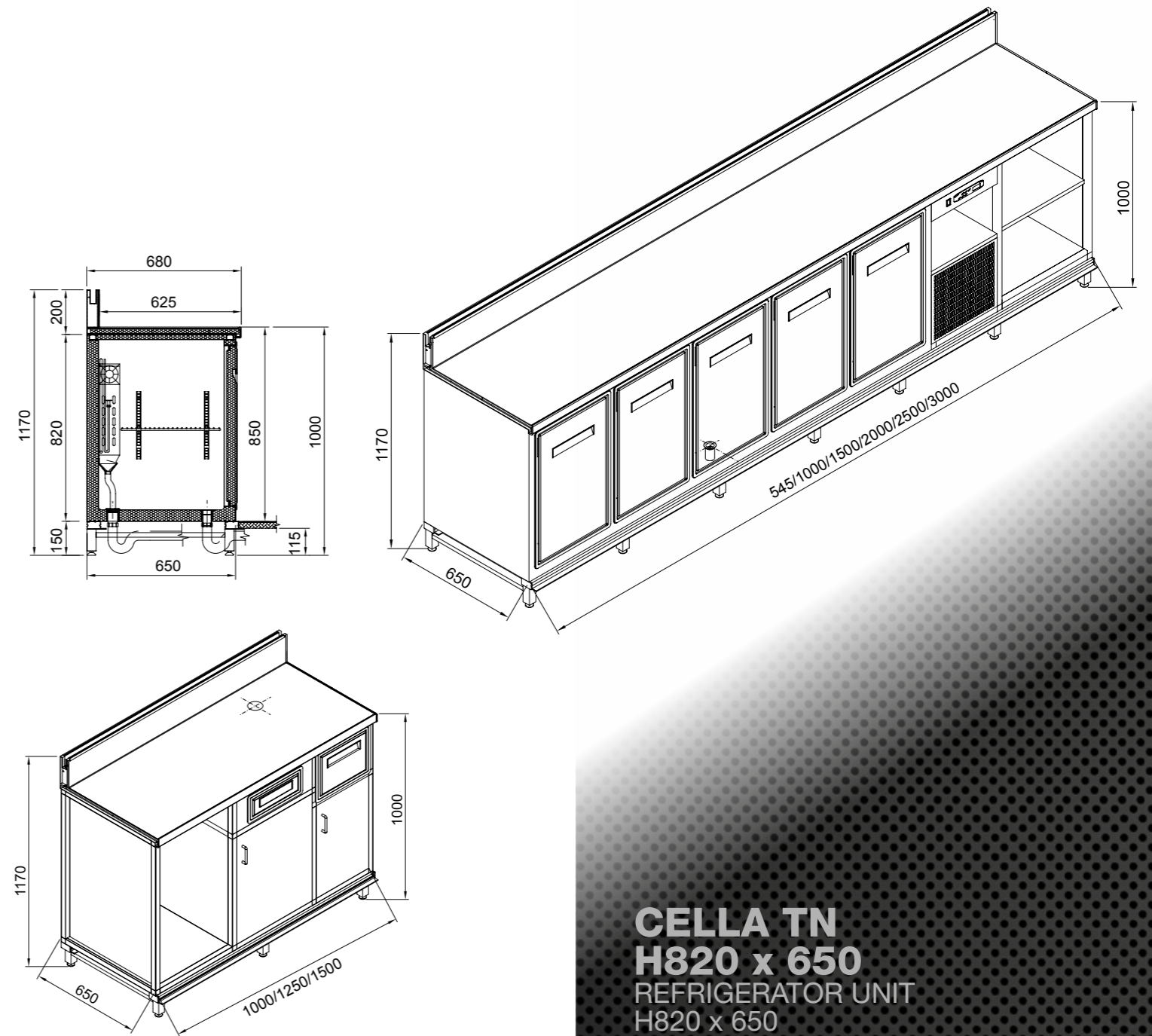


Tutti i banchi o retrobanchi hanno, a scelta, di serie, il profilo per eventuale appoggio pedana sospesa, soluzione che risolve il passaggio tubi di scarico e linea di carico / All counter and bar-back units are available, at no extra charge, with an external profile to support a raised platform to allow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

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H 100  
BASE  
REFRIGERATA  
REFRIGERATED  
BASE UNIT

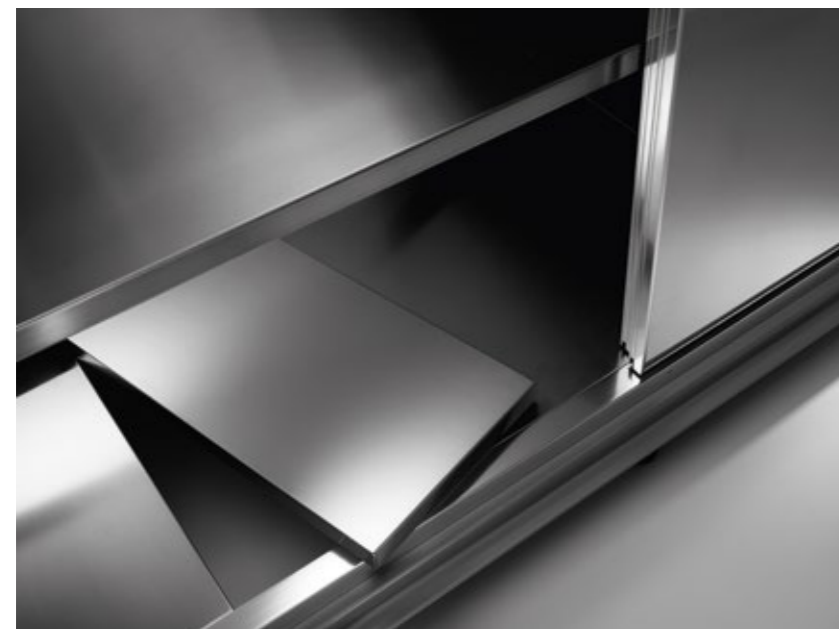
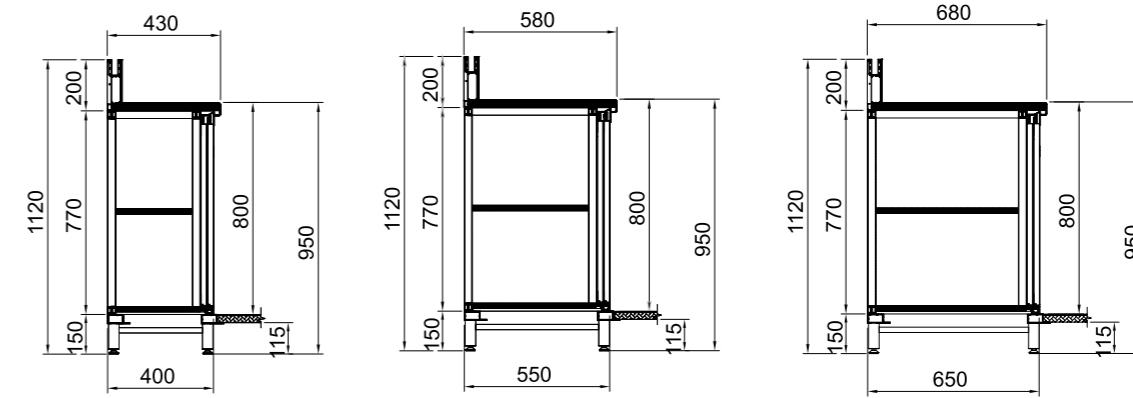


H 115  
BASE  
MACCHINA  
CAFFE  
COFFEE  
MACHINE  
STAND

H 95  
BASE  
NEUTRA  
CUPBOARD  
BASE UNIT

H95 **RETRO BANCO NEUTRO**  
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.





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## 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. / Plain stainless steel surface heated by means of contact electrical elements. Optional: ceiling heater.

**VETRINA  
CALDA**  
HEATED DISPLAY CABINETS

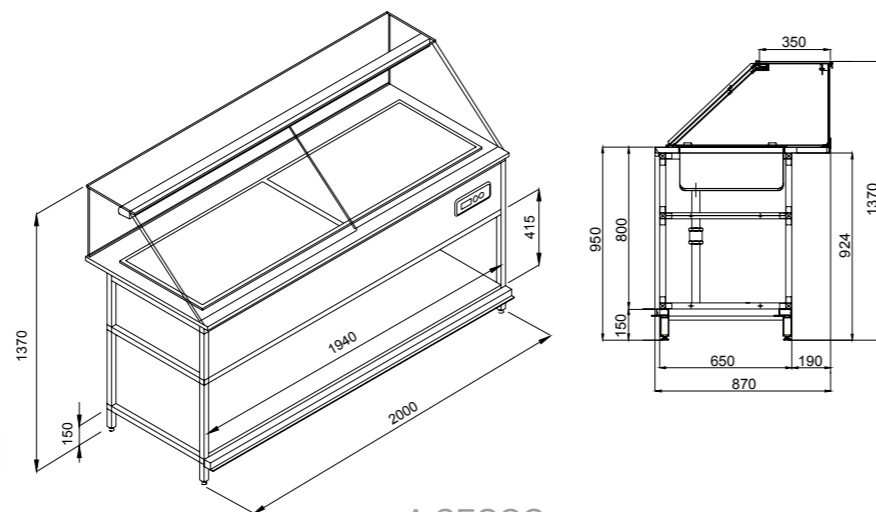
Struttura in tubolare di alluminio anodizzato argento con piedini regolabili, piani e pareti in acciaio inox, vetri temprati curvi o dritti apribili con cerniera, chiusura posteriore in plexiglass scorrevole, illuminazione con plafoniera a comando, quadro comandi con termostato digitale. Sistema di riscaldamento 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**

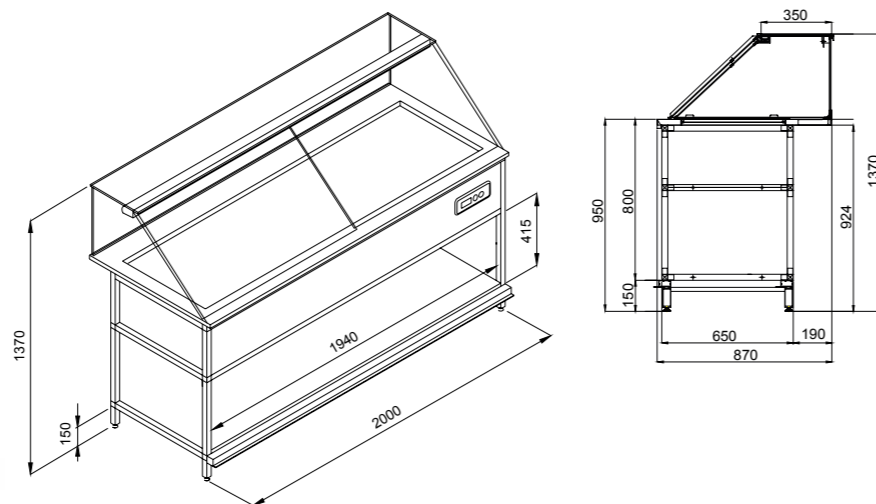
Mensola intermedia in vetro o riscaldata con temperatura indipendente e termostato, plafoniera riscaldante. / Glass or heated intermediate shelf with independent temperature control and thermostat, ceiling heater.



**BAGNOMARIA**  
BAIN-MARIE



**A SECCO**  
DRY



# VETRINA SNACK

SNACK DISPLAY  
CABINET



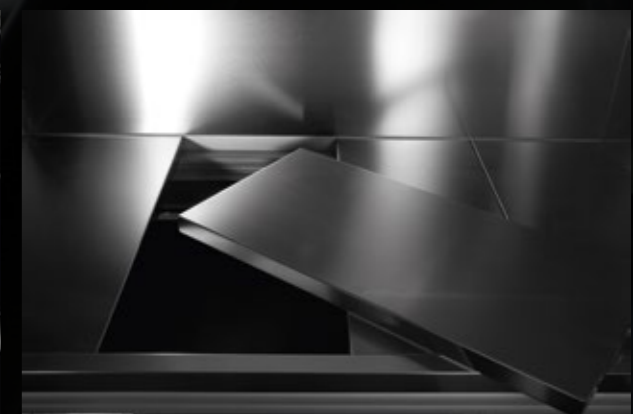
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## DETTAGLI TECNICI COMUNI

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)



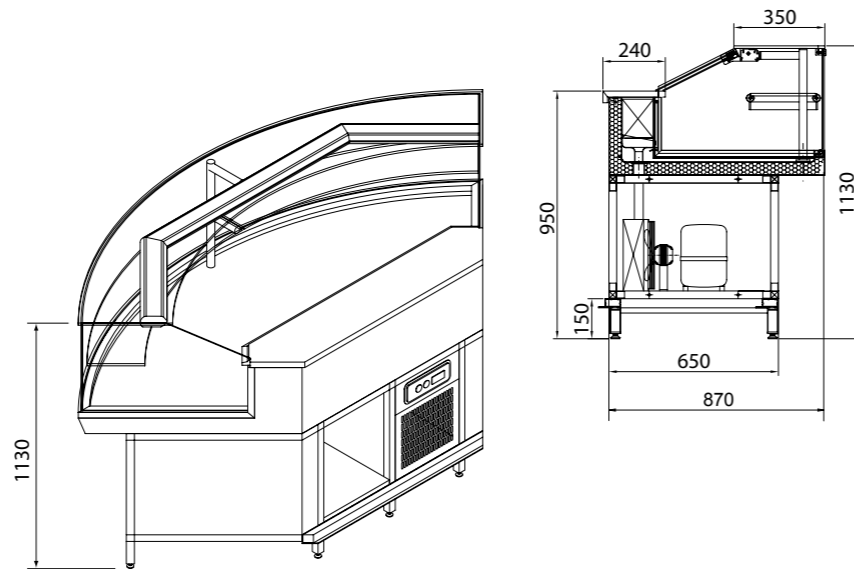
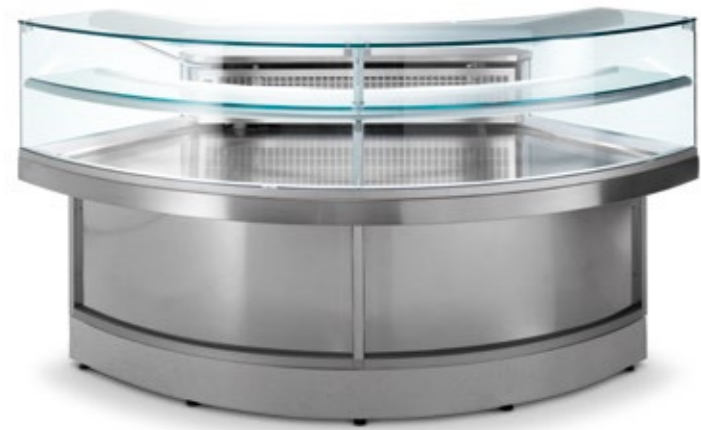
QUADRO COMANDI CON TERMOSTATO/  
TERMOMETRO DIGITALE  
con comandi per disappannamento  
vetro e plafoniera.  
CONTROL PANEL WITH DIGITAL  
THERMOSTAT/THERMOMETER with glass  
demisting and light on/off switches.

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.



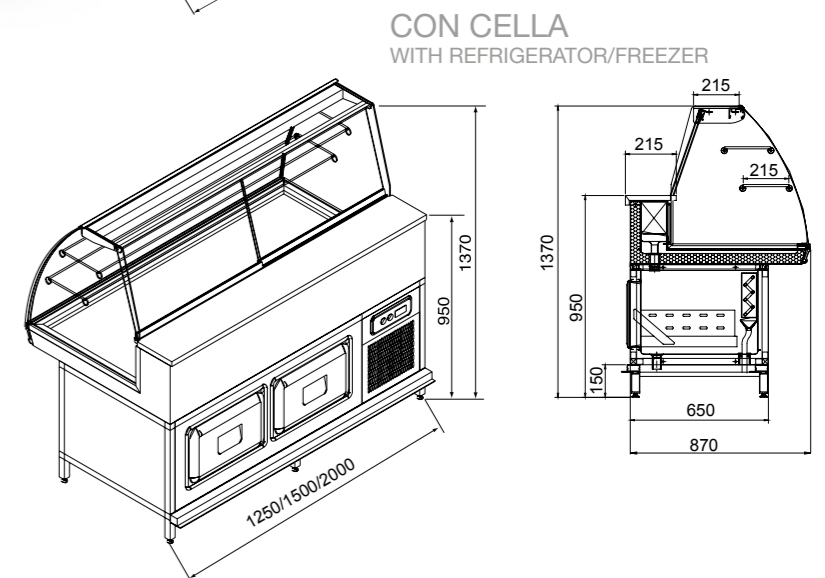
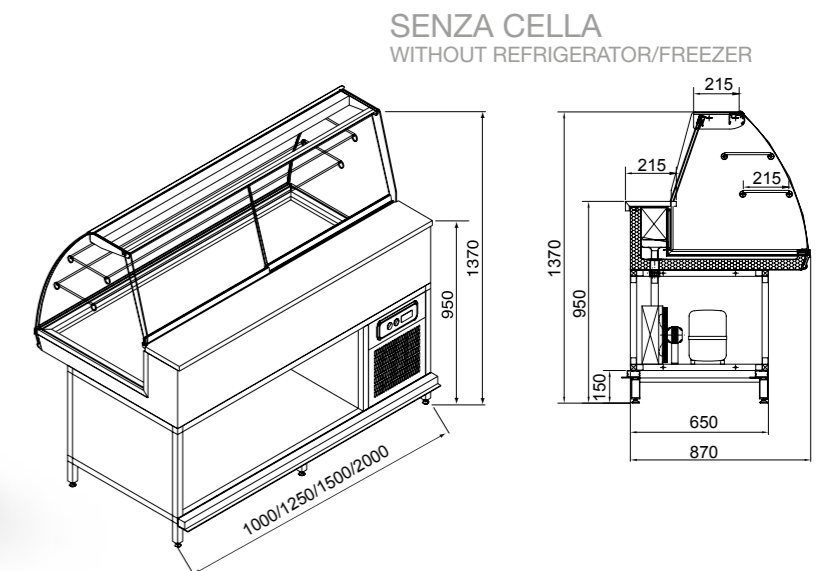
## SNACK REFRIGERATA VETRI ALTI CURVI

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 cassettoni (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 bancalino 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 cassettoni (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.

# SNACK REFRIGERATA VETRI ALTI DRITTI

TALL STRAIGHT GLAZING REFRIGERATED UNIT

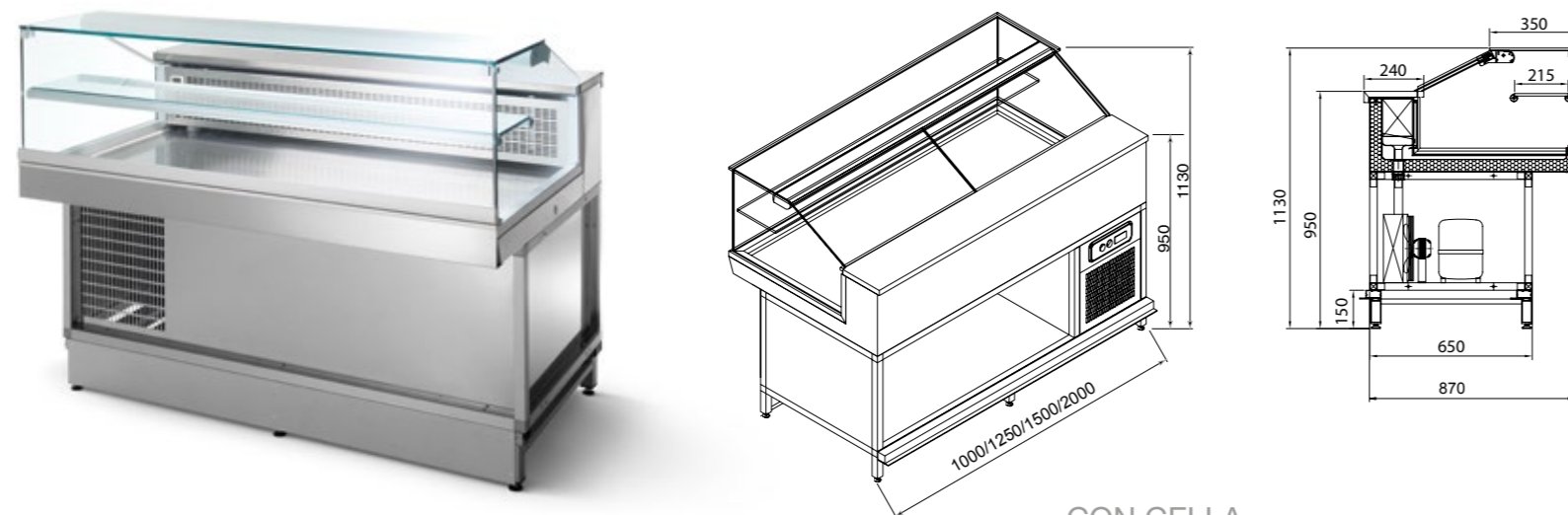
Struttura in tubolare di alluminio anodizzato argento con piedini regolabili, piani e pareti in acciaio inox, piano espositivo in monoscocca inox e poliuretano con fondo ad angoli raggiati, vetri temprati dritti apribili con cerniera, chiusura posteriore con plexiglass scorrevoli, illuminazione con plafoniera 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 cassettoni (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.

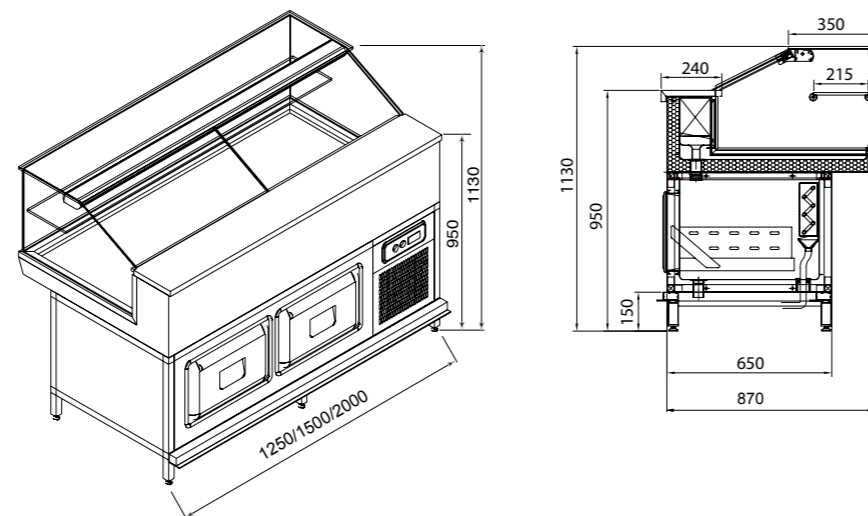
### OPTIONAL

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.

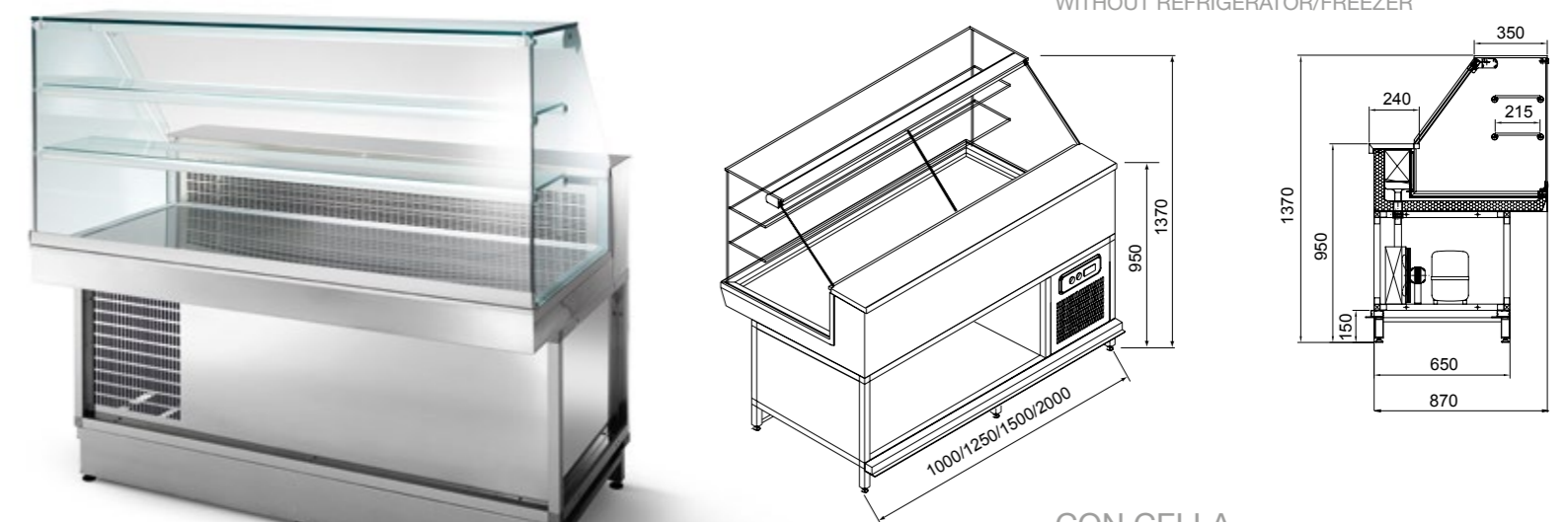
SENZA CELLA  
WITHOUT REFRIGERATOR/FREEZER



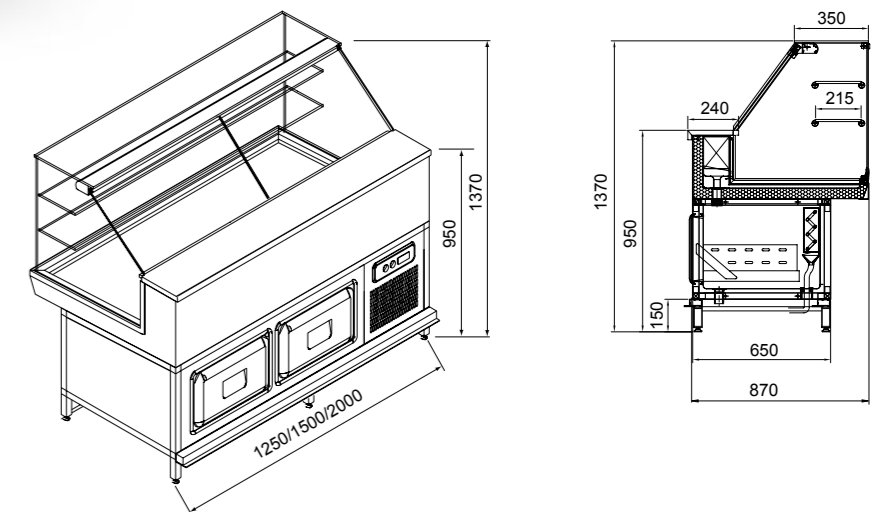
CON CELLA  
WITH REFRIGERATOR/FREEZER



SENZA CELLA  
WITHOUT REFRIGERATOR/FREEZER



CON CELLA  
WITH REFRIGERATOR/FREEZER



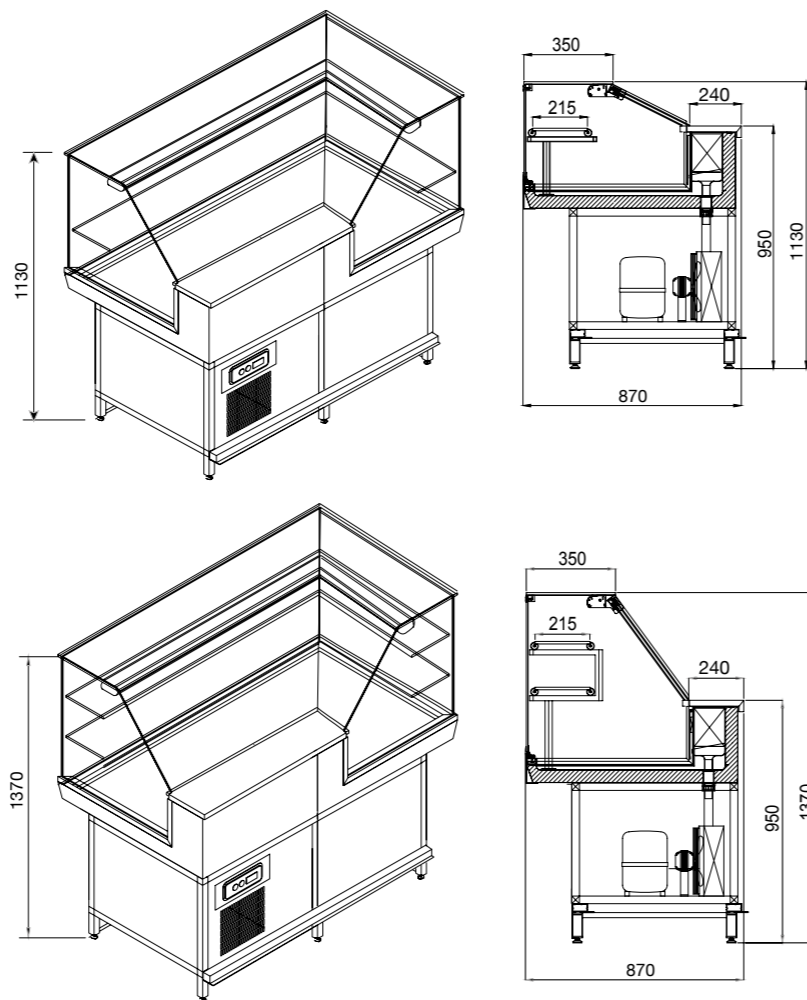
# SNACK CORNER

## 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 bancalina 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

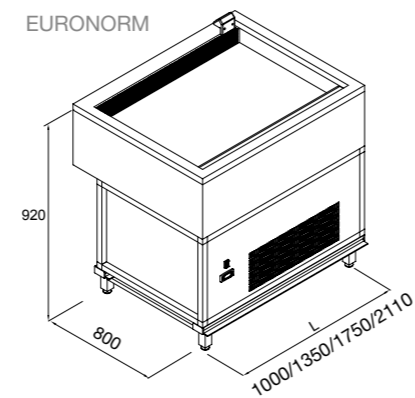
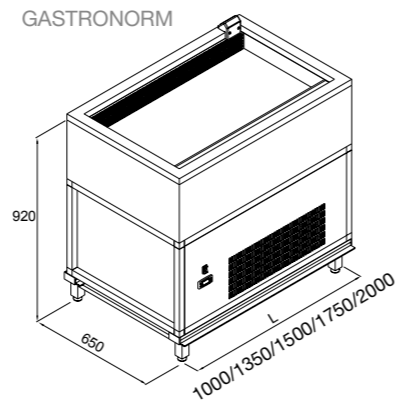
## DROP-IN COUNTERS

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.

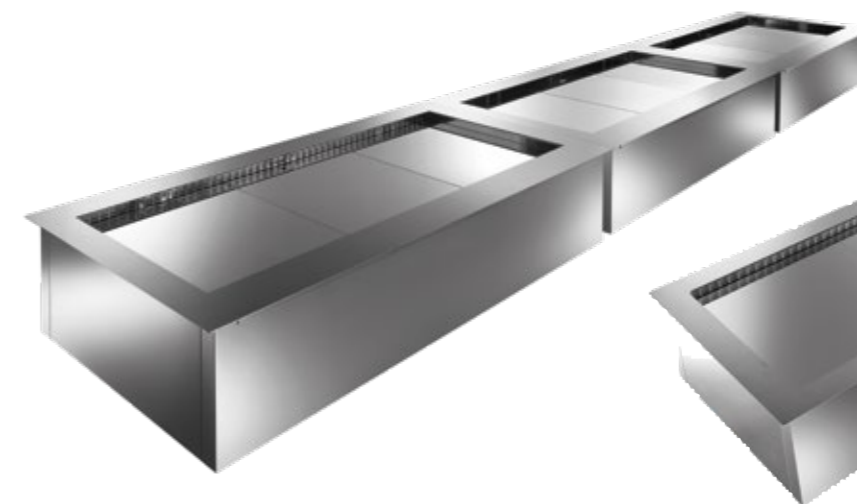
Drop-in counters are available with all the refrigerated and heated drop-in wells in the range. Worktops, in stainless steel or other materials, are optional. There is a choice of various materials including satinated or gloss stainless steel, laminated wood in matching colour and real or imitation marble.

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).

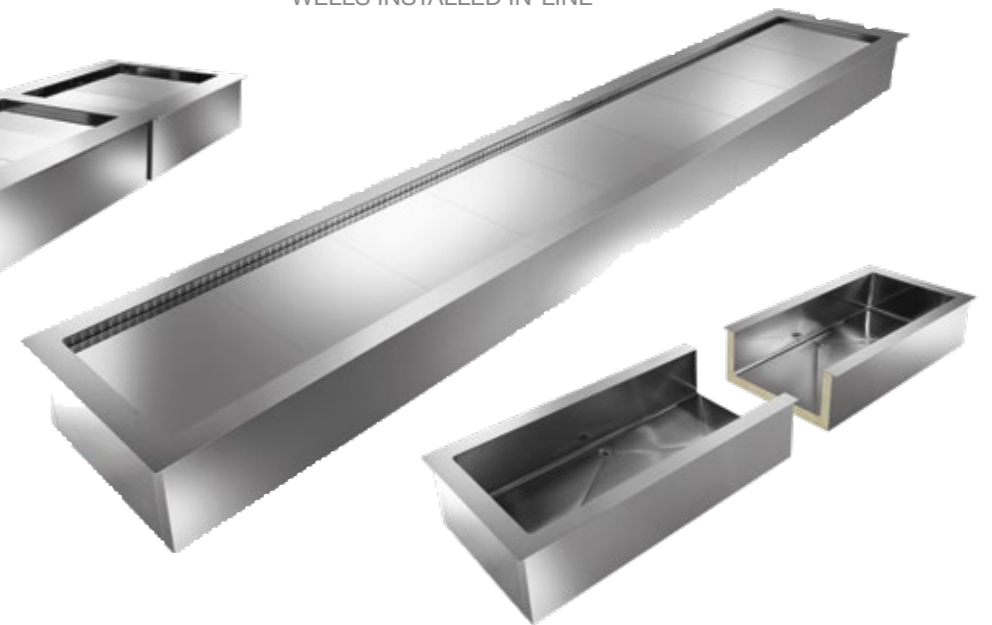
Fan-refrigerated drop-in wells can be installed in-line to create the length desired, with no break in the display surface. Wells are normally installed beneath the top; for flush-mounted installation, an optional steel surround is required.



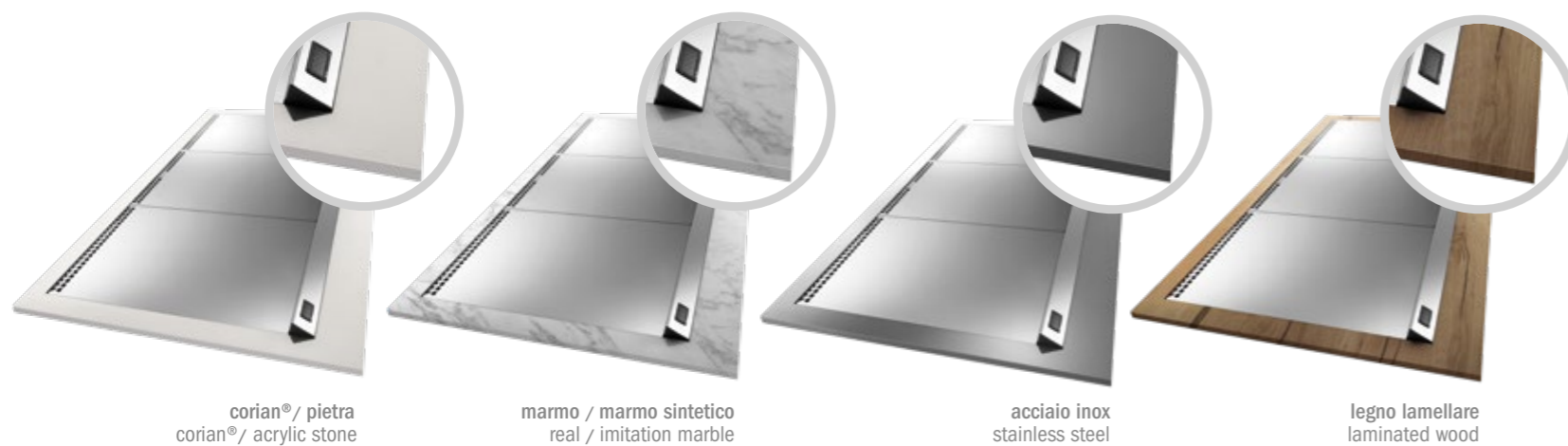
**VASCHE AFFIANCATE**  
WELLS PLACED SIDE BY SIDE



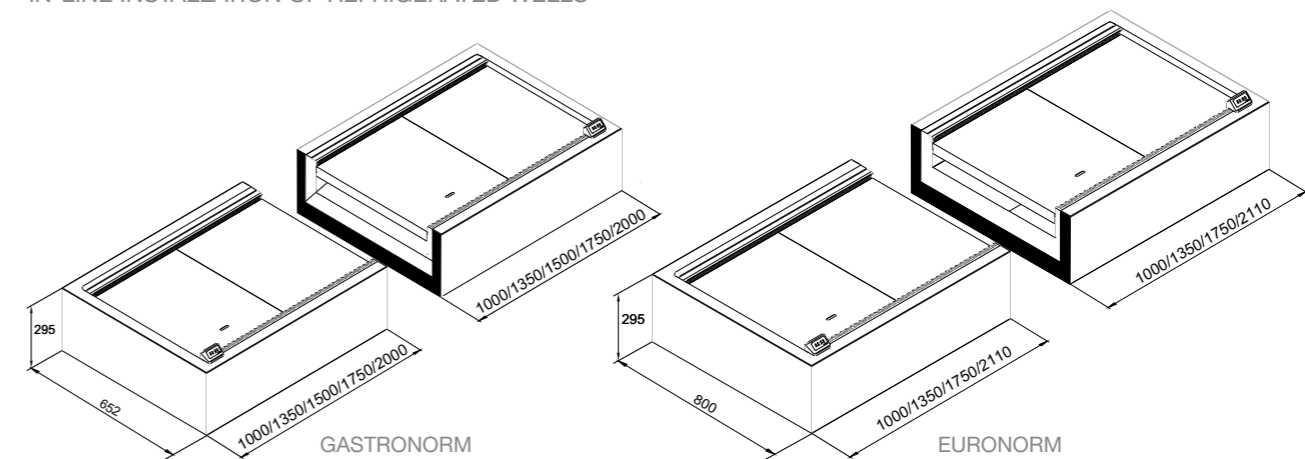
**VASCHE CANALIZZATE**  
WELLS INSTALLED IN-LINE



**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).

-  PRALINERIA  
CHOCOLATE
-  PASTICCERIA  
PASTRY
-  GASTRONOMIA  
CALDA  
WARM FOOD
-  BIBITE  
BEVERAGES
-  GASTRONOMIA  
FREDDA  
COLD FOOD

-  PRALINERIA  
CHOCOLATE
-  PASTICCERIA  
PASTRY
-  GASTRONOMIA  
CALDA  
WARM FOOD
-  BIBITE  
BEVERAGES
-  GASTRONOMIA  
FREDDA  
COLD FOOD

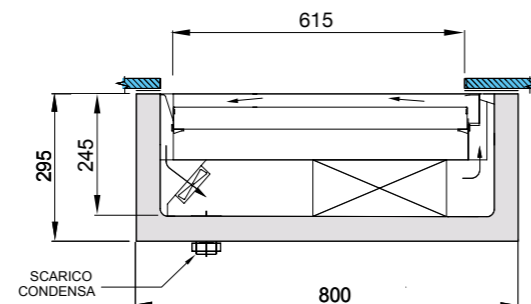
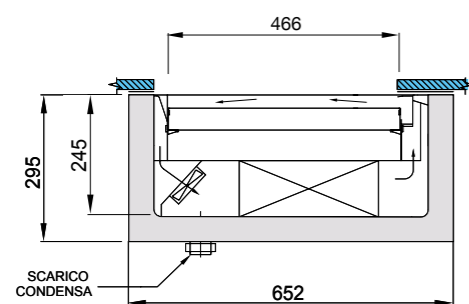
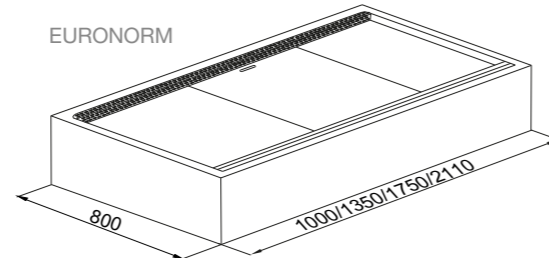
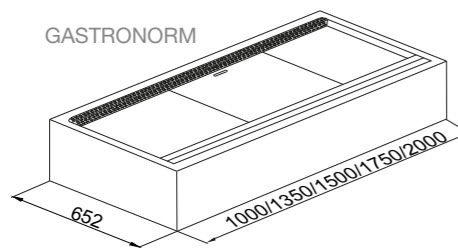
# DROP-IN REFRIGERATA VENTILATA CON PIANO A SFIORO

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

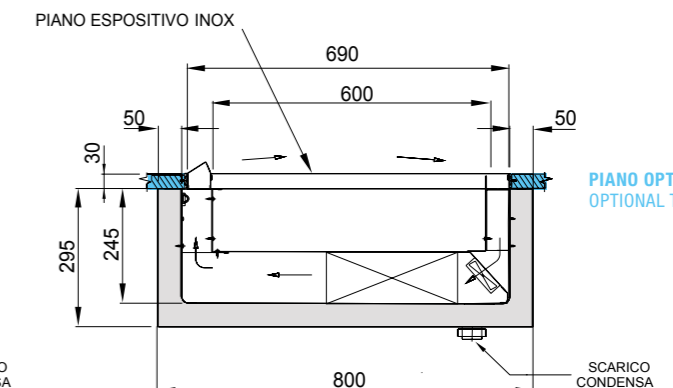
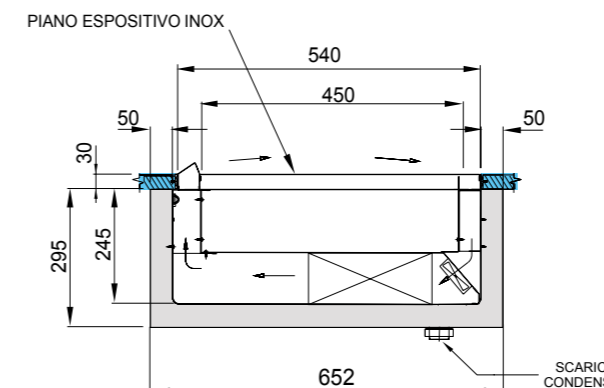
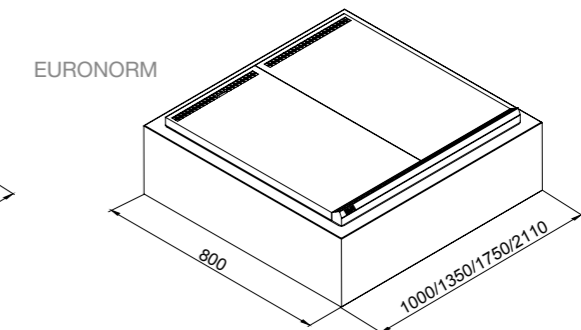
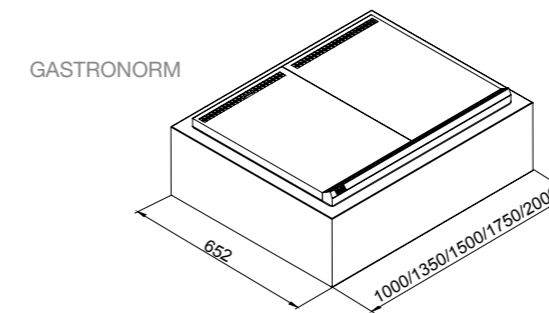
EURONORM/GASTRONORM

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

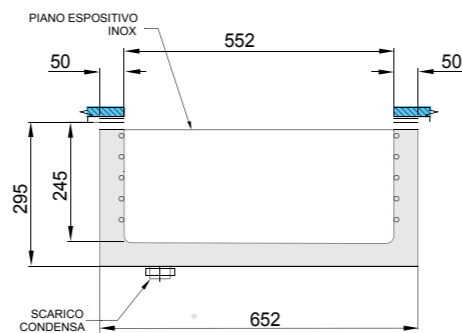
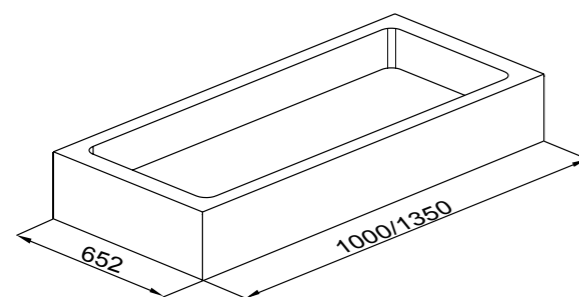
EURONORM/GASTRONORM

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.

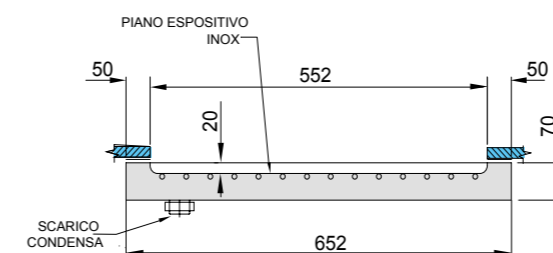
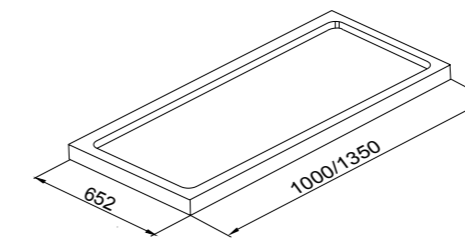


GASTRONORM

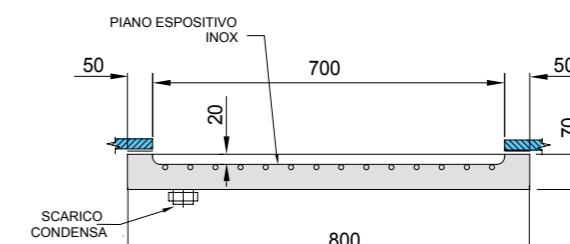
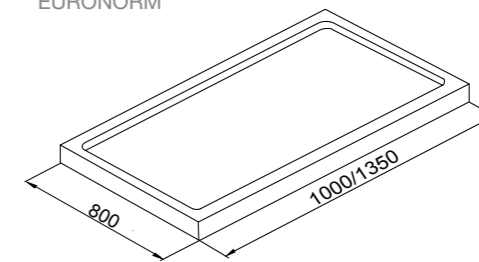


PIANO O CORNICE OPTIONAL  
OPTIONAL TOP AND SURROUND

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 più o meno conduzione del freddo.

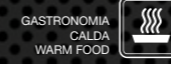
Well in stainless steel with injected polyurethane internal insulation. Refrigeration by means of bottom-mounted copper coil. Built in aisi 304 stainless steel, it has rounded corners and condensate drain in bottom. The display top may be in stone, granite, composite or extra-thick steel. Low temperature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



# DROP-IN VASCA CALDA BAGNOMARIA

## HEATED BAIN-MARIE WELL WITH BASINS

GASTRONORM



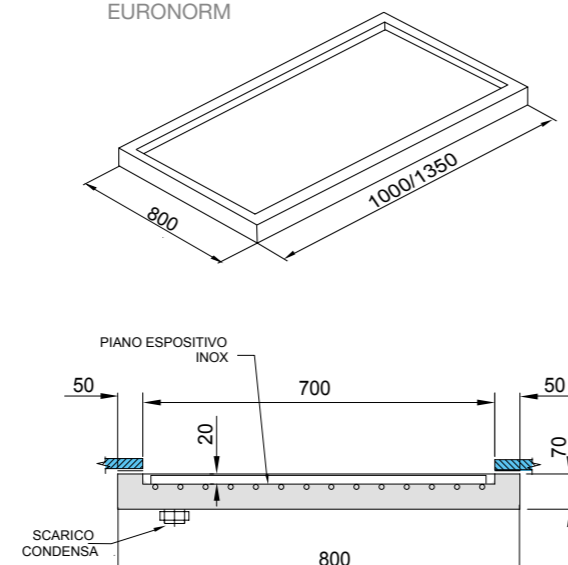
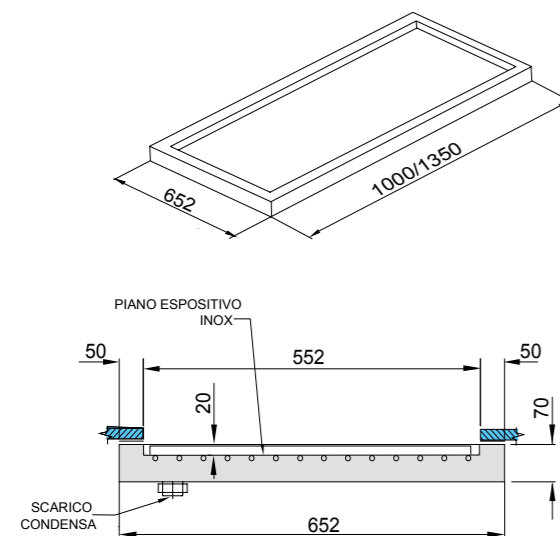
La vasca calda a bagnomaria è realizzata in acciaio inox aisi 304 stampato, con bordo superiore per incasso sul piano. È riscaldata da resistenze elettriche sul fondo vasca lato esterno, ed ha scarico sul fondo. Allestimento con composizioni di vaschette gastronorm o con piani forati inox.

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.



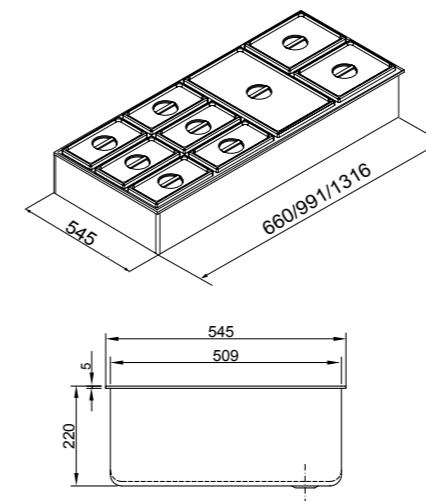
GASTRONORM

EURONORM

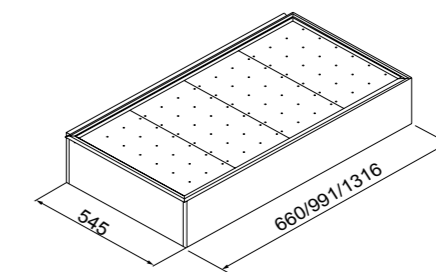


PIANO O CORNICE OPZIONALE  
OPTIONAL TOP AND SURROUND

CON VASCHETTE  
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.

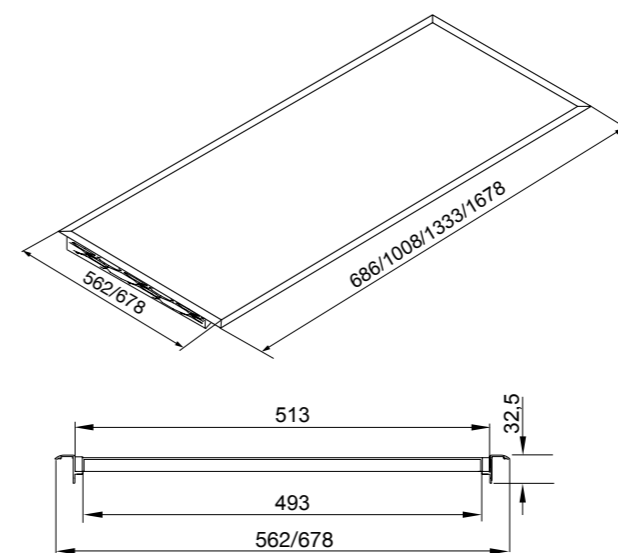
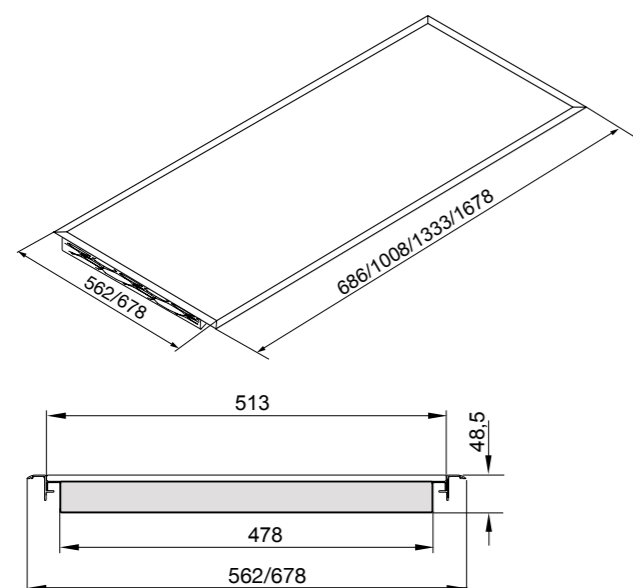
The dry-heated top has insulated stainless steel well, anodised aluminium edging and black glass or aisi 304 stainless steel display surface. Contact electric heating elements.



**PIANO IN VETRO**  
GLASS TOP



**PIANO IN ACCIAIO**  
STEEL TOP



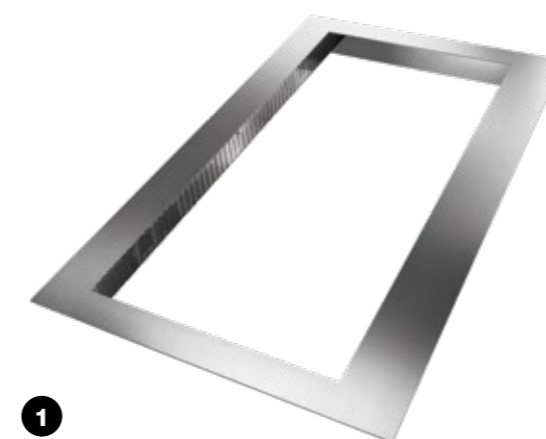
# DROP-IN PLUS



## 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 pannelli 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.

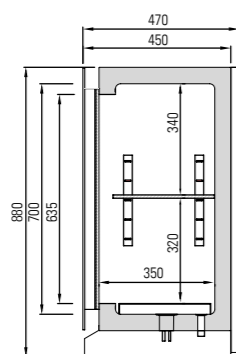
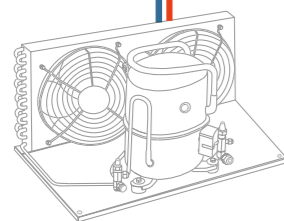
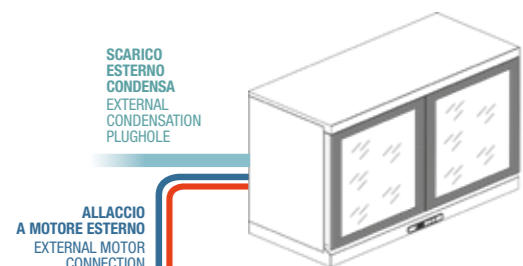


# WALL-BOX

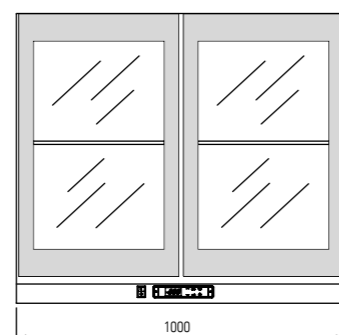
NERO / BLACK

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

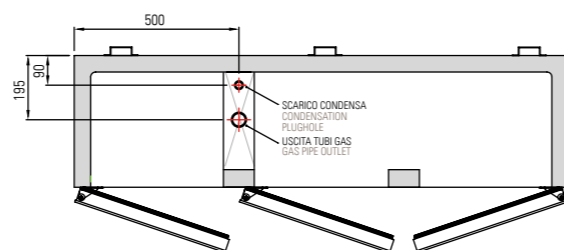
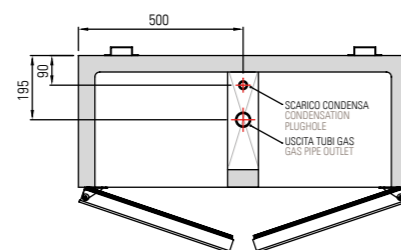
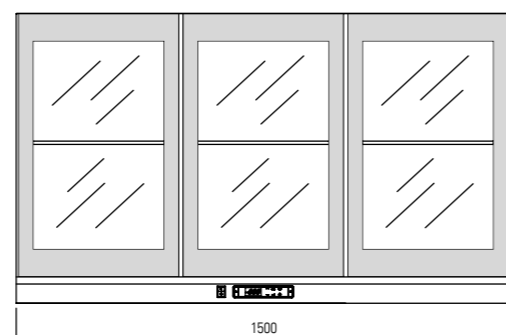
Refrigerated cabinet for food and beverage products with a thermostatic valve ventilated refrigeration system, coated steel structure for foods and 38/40 kg/m<sup>3</sup> injected polyurethane insulation, interior bottom with smooth edges and condensation plughole, double-glazed glass doors, led ceiling 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



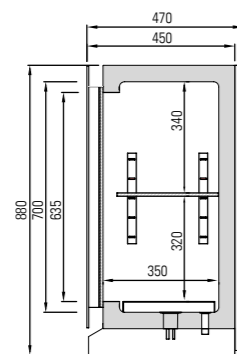
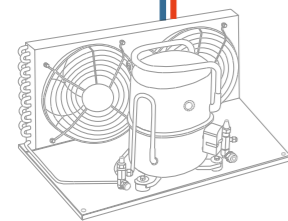
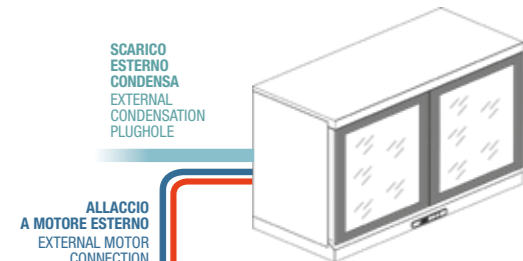


# WALL-BOX

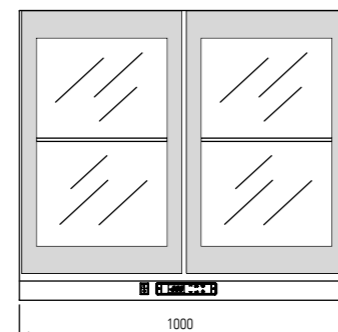
BIANCO/INOX WHITE/STAINLESS STEEL

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

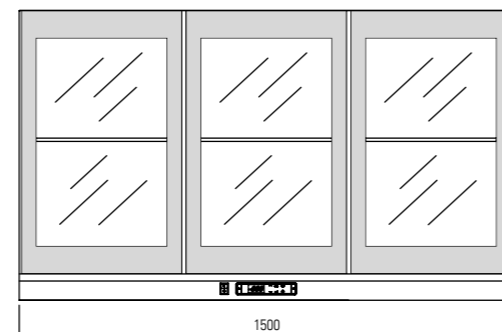
Refrigerated cabinet for food and beverage products with a thermostatic valve ventilated refrigeration system, coated steel structure for foods and 38/40 kg/m<sup>3</sup> injected polyurethane insulation, interior bottom with smooth edges and condensation plughole, double-glazed glass doors, led ceiling 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

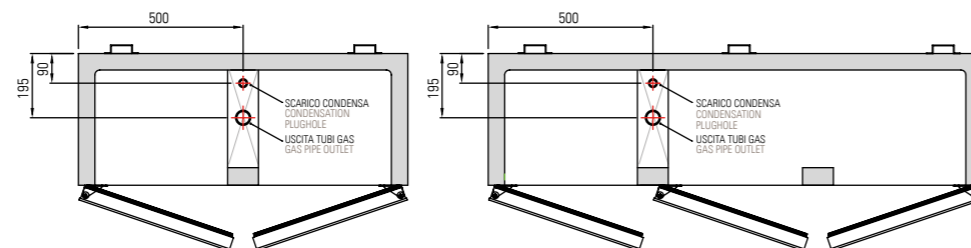


capacità pensile LT 318  
cabinet capacity 318 litres



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.

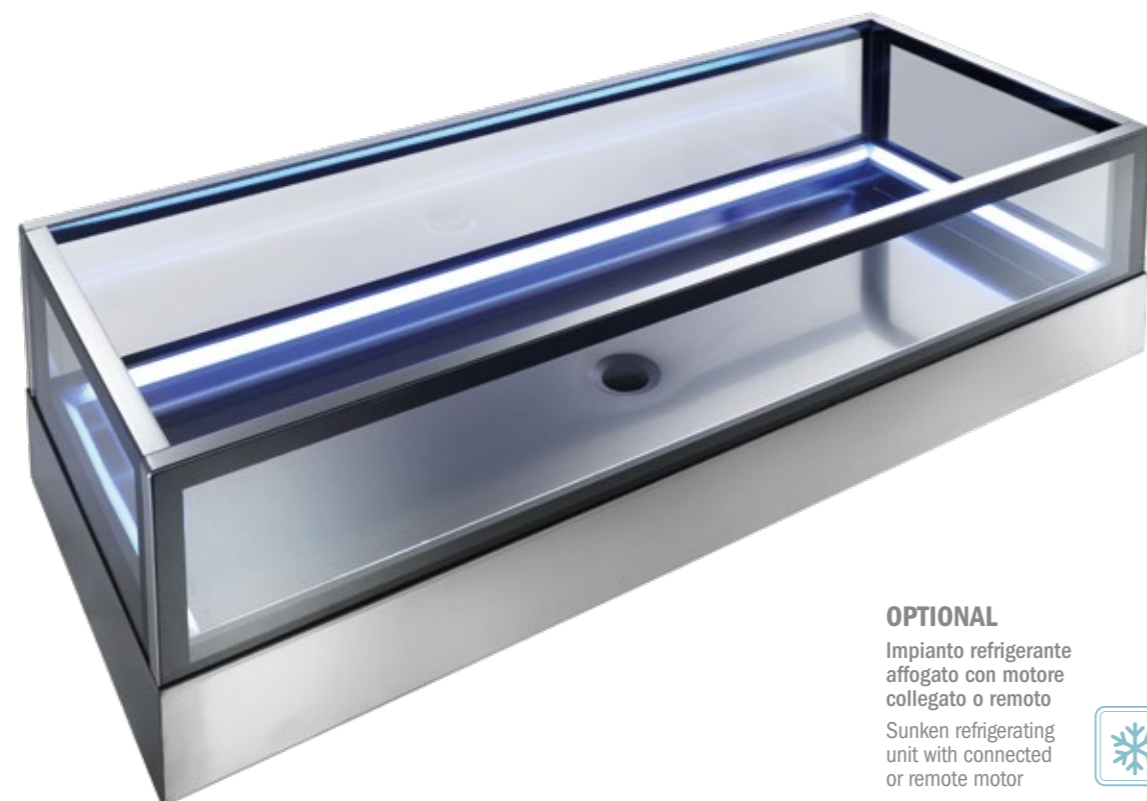
Monocoque Aisi 304 stainless steel bottom with plughole, double-glazed glass walls with anodised aluminium edges, watertight high-luminosity led lighting, with external low-voltage power supply. Optional: refrigerating unit with sunken copper coil on the bottom.



BIBITE  
BEVERAGES



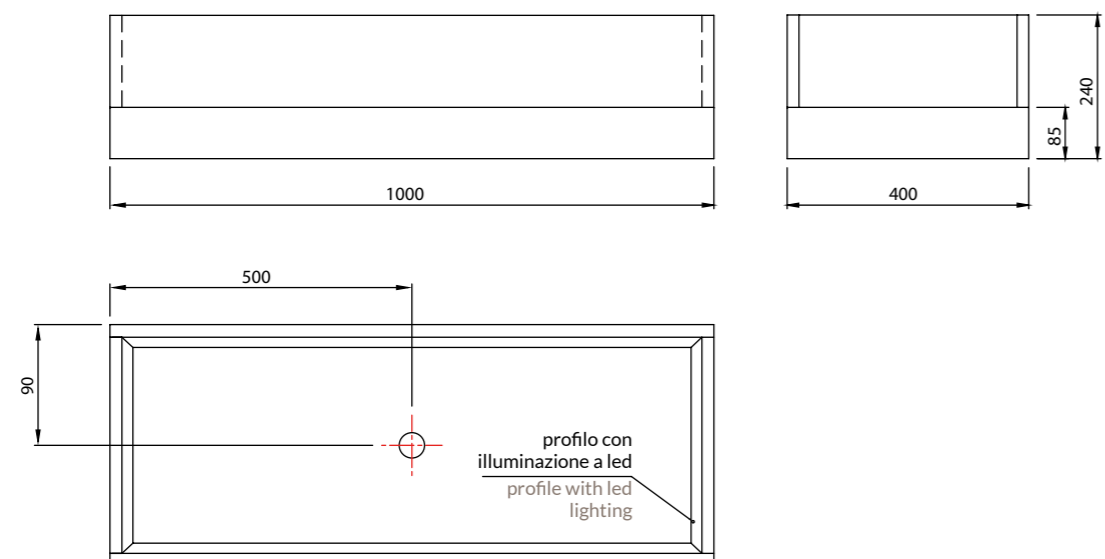
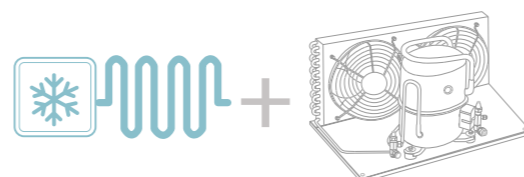
GASTRONOMIA  
FREDDA  
COLD FOOD



## 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.

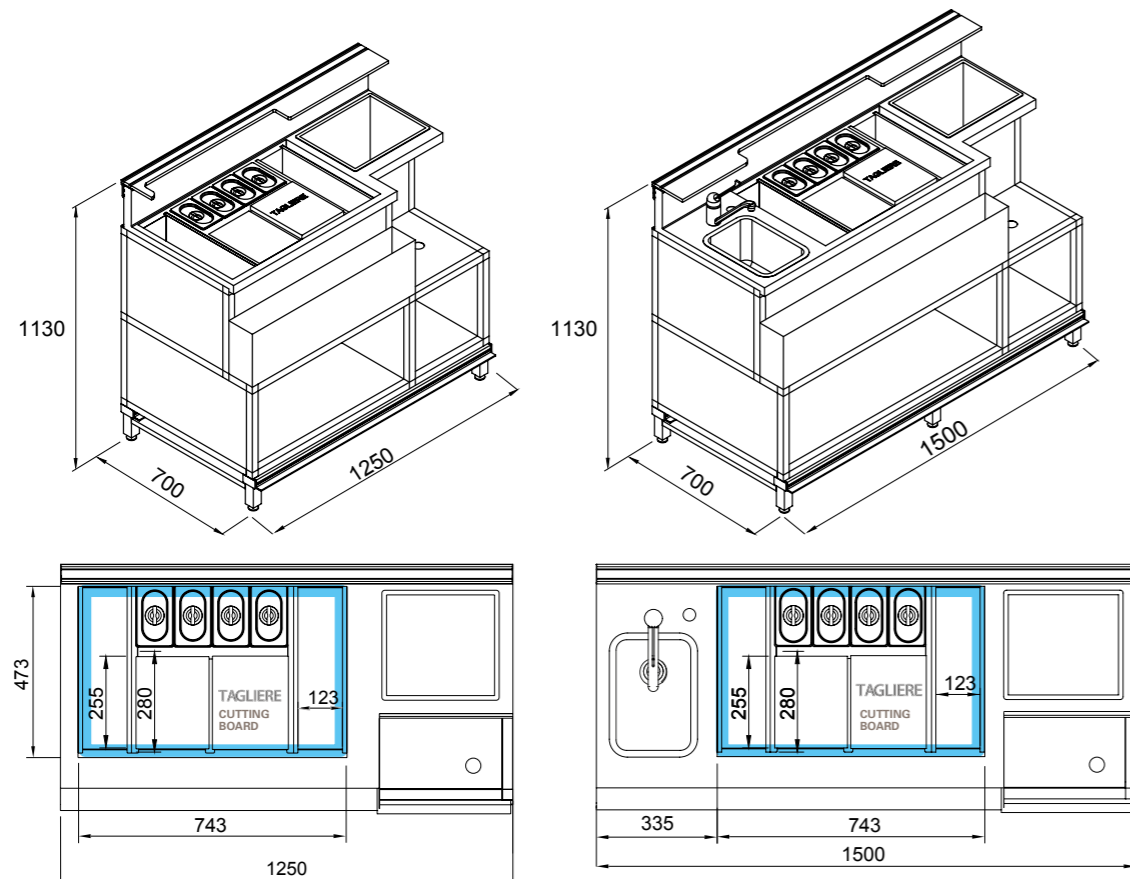
Shiny tubular anodised aluminium and stainless steel structure.  
The work surface has a sink with mixer tap (only on 150 cm. module) Insulated central ice-box with plughole, 4 GN1/9 stainless steel tubs, polyethylene cutting board, speed rack for bottles, tub with grill for storing glasses, lowered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

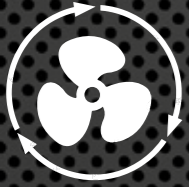
POZZETTI MODULES WITH  
GLYCOL OR FORCED-AIR  
REFRIGERATION



## 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.

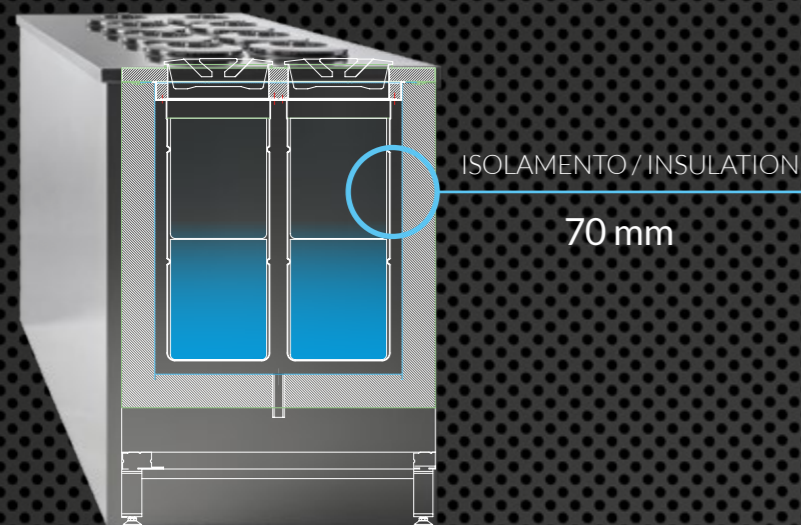
Pozzetti modules with forced-air ventilation are the modern variant on the traditional type. The low temperature is conveyed through the module by fans which move the air and distribute it evenly around the tubs.



# STILTEK

# POZZETTI A GLICOLE

POZZETTI MODULES WITH  
GLYCOL REFRIGERATION



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/m<sup>3</sup>. 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

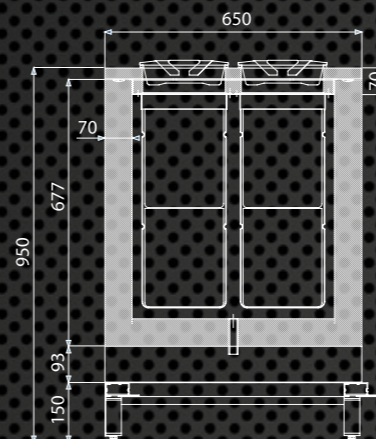
I motori sono di adeguata potenza e possono essere interni o remoti. A richiesta possono essere tropicalizzati per ambienti molto caldi o realizzati con condensazione ad acqua o mista.

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.

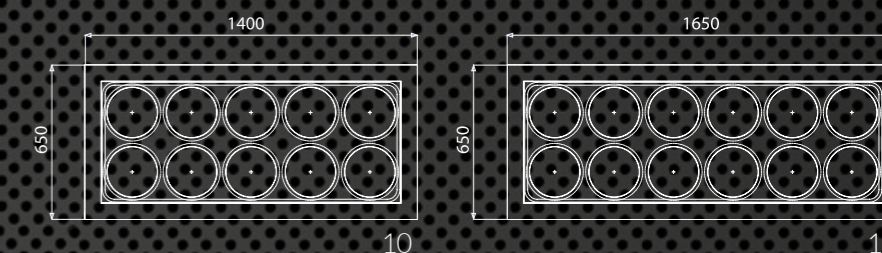
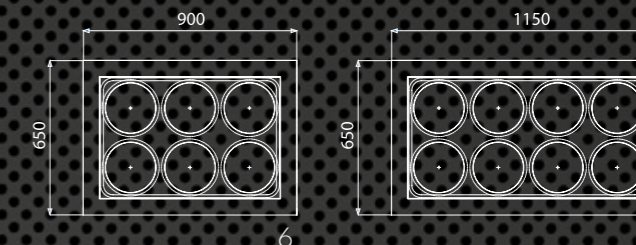
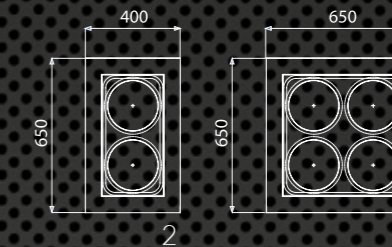
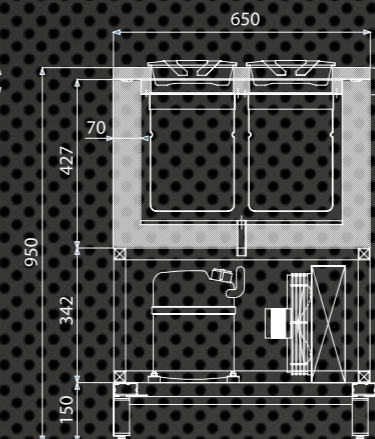


## MODULI DISPONIBILI / MODULES AVAILABLE

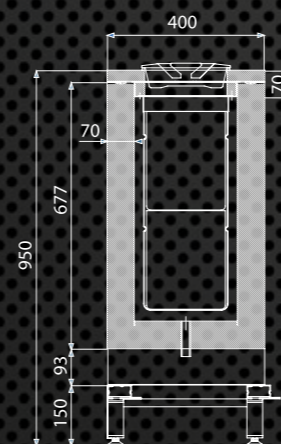
SEZIONE BANCO POZZETTI A GLICOLE CON RISERVA  
EN. CROSS-SECTION OF POZZETTI COUNTER MODULE WITH GLYCOL REFRIGERATION AND DOUBLE-DEPTH TANK TO TAKE SPARE TUBS



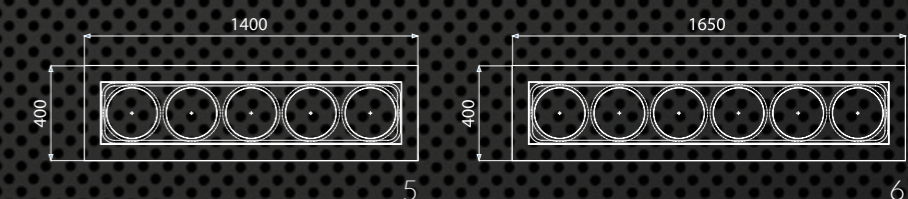
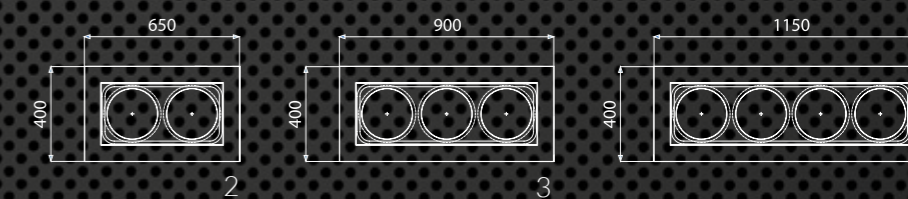
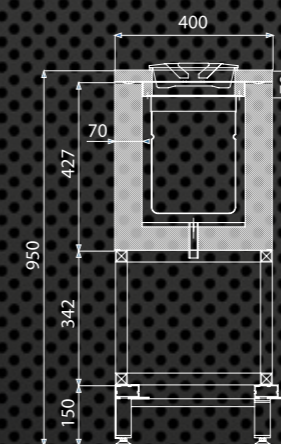
SEZIONE BANCO POZZETTI A GLICOLE SENZA RISERVA  
EN. CROSS-SECTION OF POZZETTI COUNTER MODULE WITH GLYCOL REFRIGERATION WITHOUT DOUBLE-DEPTH TANK



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

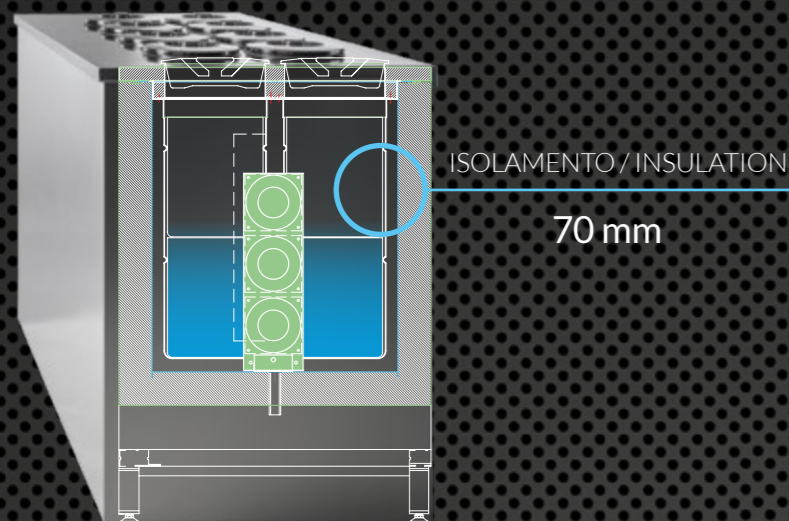


SEZIONE BANCO POZZETTI A GLICOLE SENZA RISERVA  
CROSS-SECTION OF POZZETTI COUNTER MODULE WITH GLYCOL REFRIGERATION WITHOUT DOUBLE-DEPTH TANK



# POZZETTI VENTILATI

POZZETTI MODULES WITH FORCED-AIR REFRIGERATION



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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

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



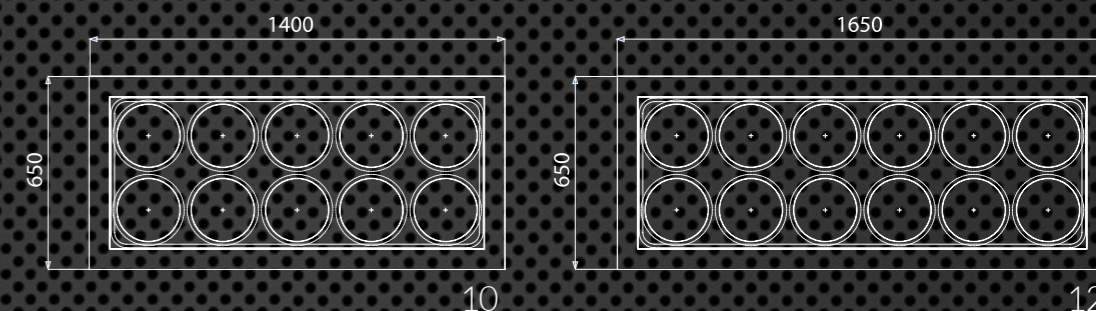
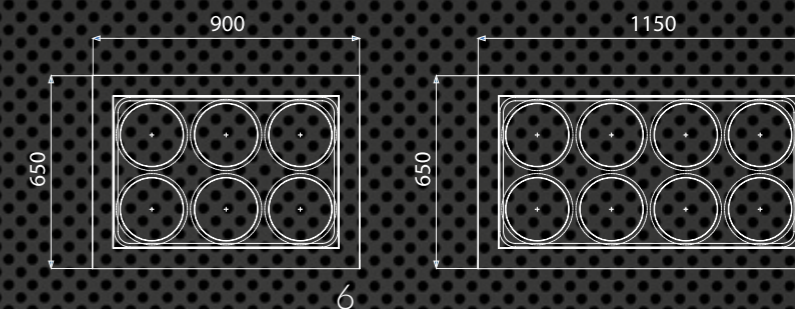
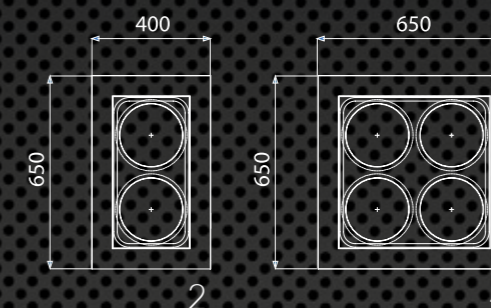
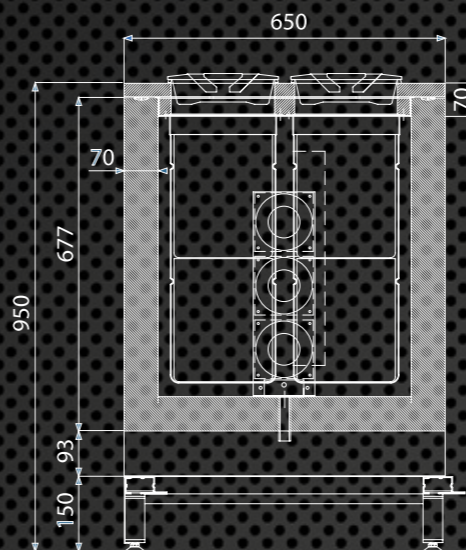
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Motors are of suitable power and may be internal or remote. On request, they can be tropicalized for very hot environments, or produced with water or mixed condensation.

## 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

