

DROP-IN



STILTEK



STILTEK
TERAMO - ITALY

STILTEK

L'AZIENDA
THE COMPANY

L'AZIENDA AL SERVIZIO DEGLI ARREDATORI

Stiltek è una divisione della Frigomeccanica ed ha sede in Mosciano Sant'Angelo (Teramo). Stiltek è un'industria dotata di macchine 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 lamiere 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 realizzare le loro idee completando i moduli Stiltek con pannellature e finiture di ogni genere.

FOUNDED TO SERVE INTERIOR DESIGNERS

Stiltek is a Frigomeccanica division based at Mosciano Sant'Angelo (Teramo, Italy). Stiltek is an industrial outfit equipped with latest-generation metal-working machinery and was specifically founded to produce a wide range of refrigerated and non-refrigerated modules for supply as technological components in the interior designs of business premises (bars, ice-cream parlours and patisseries). Stiltek's output, made entirely from tubular aluminium and sheet stainless steel, is highly flexible, adapting easily to all requirements, and assures absolute durability. Stiltek modules are the ideal solution for those who design and produce furnishings for public venues, who can realise their designs by completing Stiltek modules with panelling and finishes of all kinds.



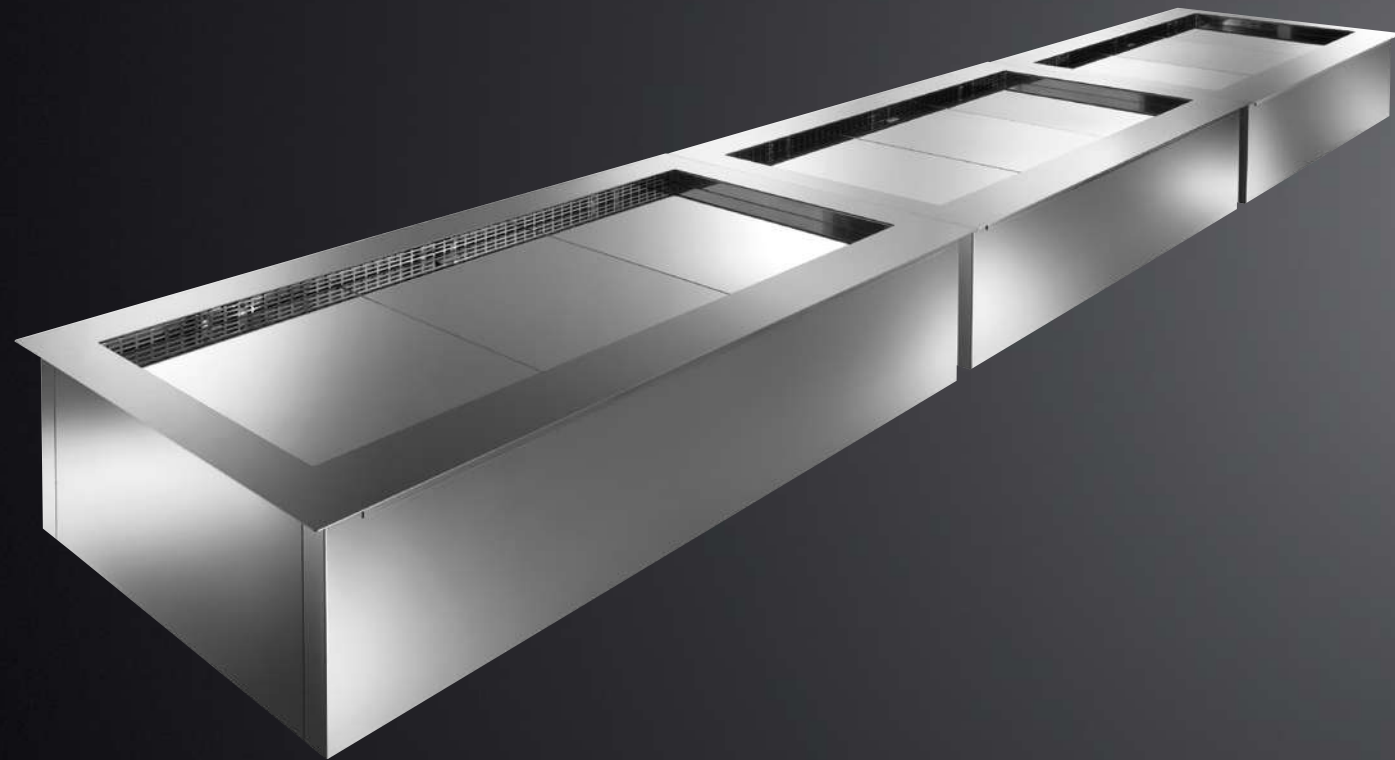


DROP-IN STILTEK

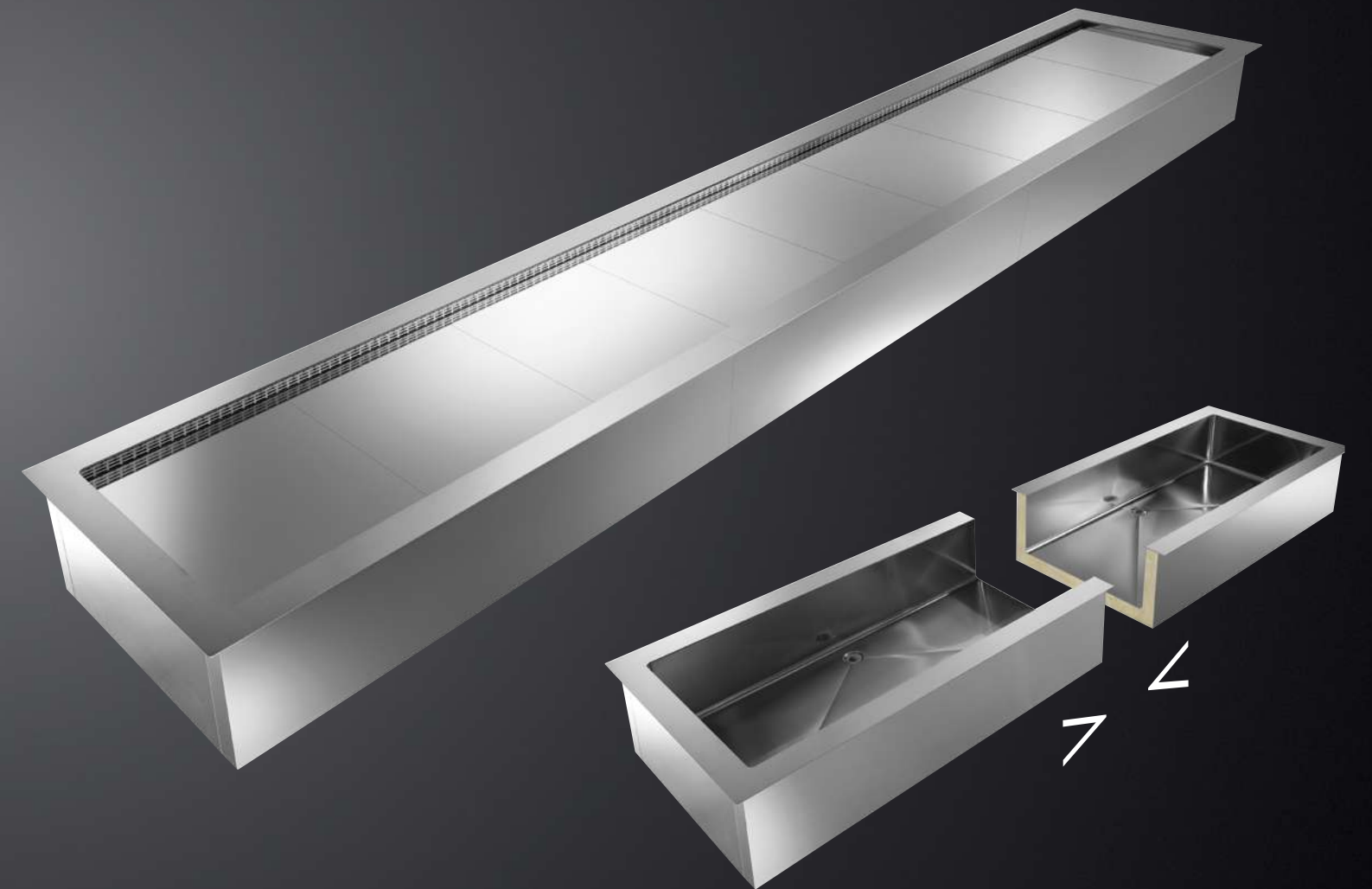
Il nuovo modo di esporre nasce dall'esigenza di avere il prodotto alla stessa altezza del piano di lavoro. Questo consente un'ottimale visibilità del prodotto e nello stesso tempo una elevata semplicità di servizio e pulizia. Piani refrigerati, caldi e neutri in una vasta gamma di misure gastronorm ed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

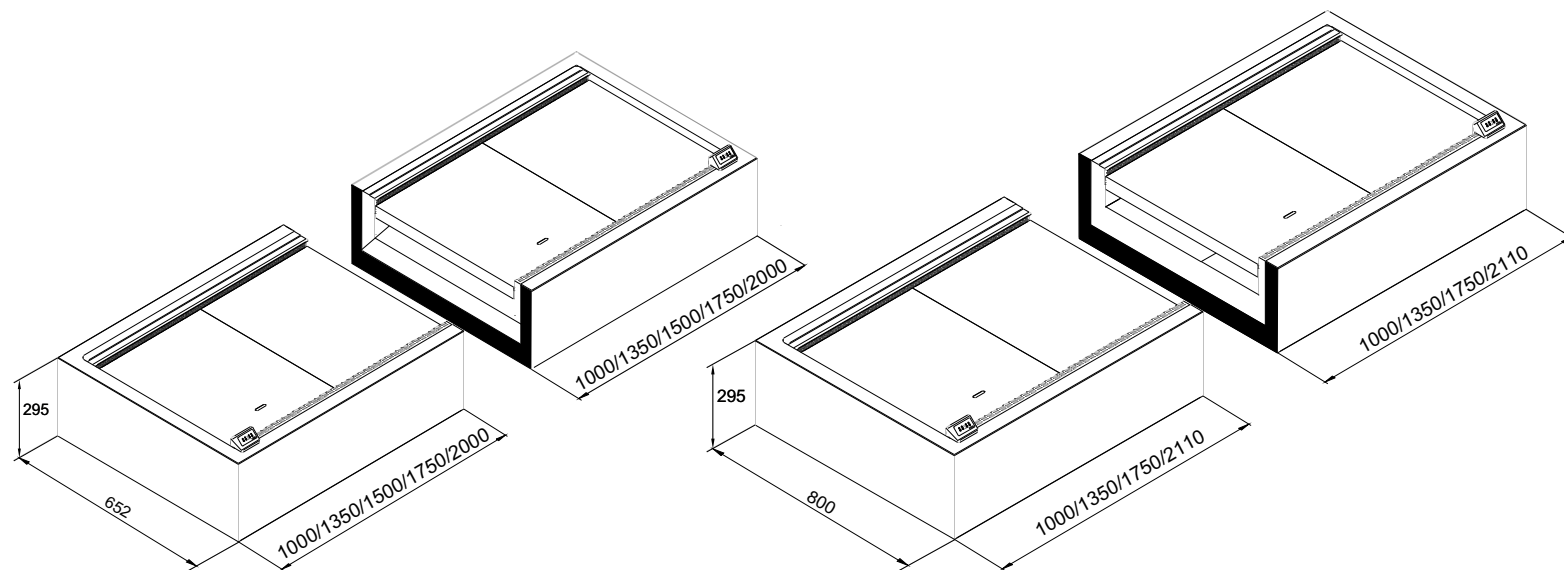
DROP-IN
VASCHE AFFIANCATE
WELLS PLACED SIDE BY SIDE



DROP-IN
VASCHE CANALIZZATE
WELLS INSTALLED IN-LINE



CANALIZZAZIONE VASCHE REFRIGERATE GASTRONORM / EURONORM
 IN-LINE INSTALLATION OF GASTRONORM / EURONORM REFRIGERATED WELLS



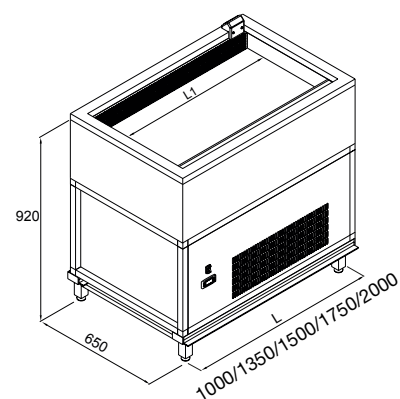
LE VASCHE DROP-IN VENTILATE POSSONO ESSERE CANALIZZATE TRA LORO FINO ALLA LUNGHEZZA DESIDERATA SENZA INTERRUZIONE SUL PIANO ESPOSITIVO. IL MONTAGGIO DELLE VASCHE NORMALMENTE È PREVISTO SOTTOPIANO, QUALORA LO SI VOGLIA A "FILO PIANO" È NECESSARIA UNA CORNICE IN ACCIAIO (OPTIONAL).

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.

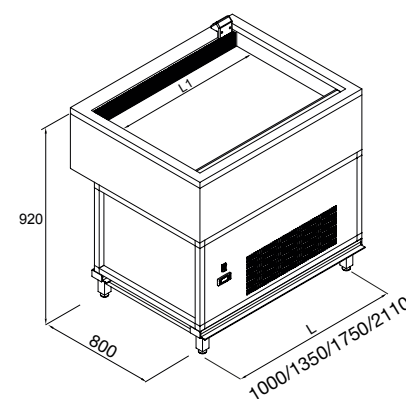
DROP-IN BANCHI DROP-IN DROP-IN COUNTERS



BANCHI DROP-IN GASTRONORM
GASTRONORM DROP-IN COUNTERS



BANCHI DROP-IN EURONORM
EURONORM DROP-IN COUNTERS



STILTEK

ESEMPI DI PIANI OPTIONAL OPTIONAL TOP EXAMPLES



ACCIAIO INOX / STAINLESS STEEL



LEGNO LAMELLARE / LAMINATED WOOD



CORIAN® / PIETRA
CORIAN® / ACRYLIC STONE



MARMO / MARMO SINTETICO
REAL / IMITATION MARBLE

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. E' 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.

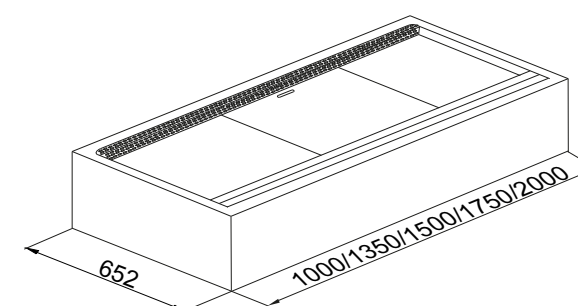
DROP-IN DROP-IN REFRIGERATA VENTILATA CON PIANO REGOLABILE FAN-REFRIGERATED DROP-IN WELL WITH ADJUSTABLE TOP

EURONORM/GASTRONORM

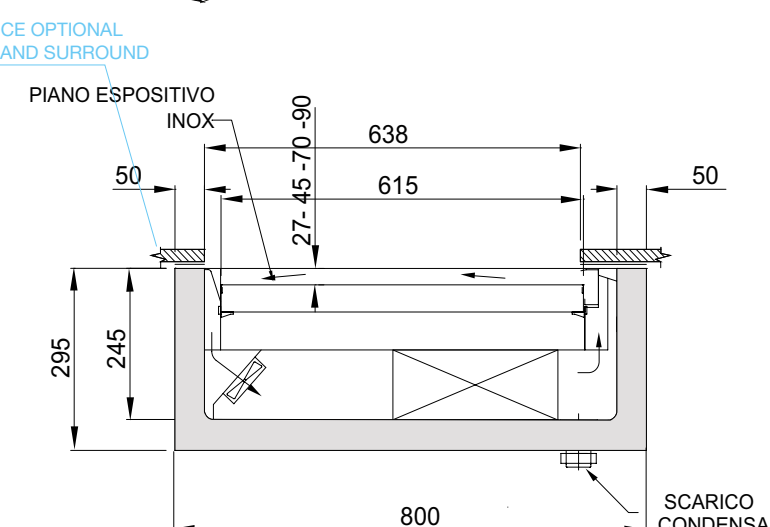
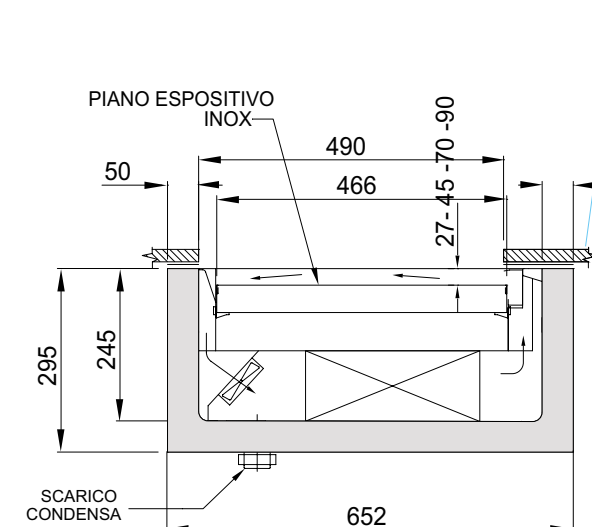
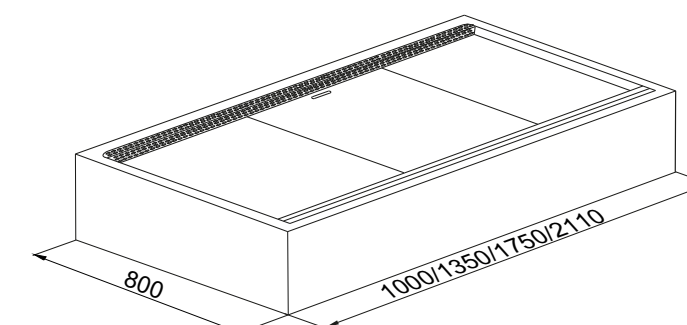


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REFRIGERATA VENTILATA GASTRONORM
GASTRONORM FAN-REFRIGERATED WELL



REFRIGERATA VENTILATA EURONORM
EURONORM FAN-REFRIGERATED WELL



VASCA IN ACCIAIO INOX AISI 304 CON ISOLAMENTO INTERNO IN POLIURETANO INIETTATO. IMPIANTO REFRIGERANTE A VALVOLA TERMOSTATICA E VENTILAZIONE REGOLABILE. PIATTIELLI ESPOSITIVI IN ACCIAIO INOX REGOLABILI IN ALTEZZA. SCARICO DELLA CONDENZA SUL FONDO. PUÒ AVERE LA DOPPIA FUNZIONE CALDO/FREDDO.

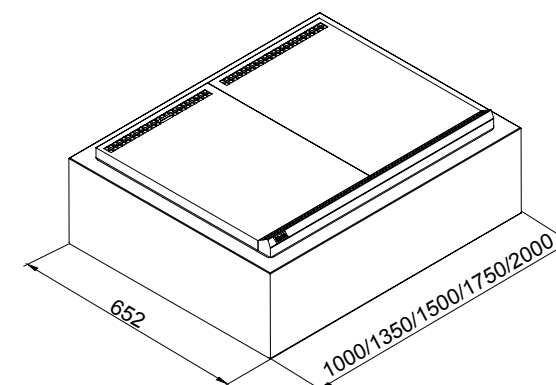
WELL IN AISI 304 STAINLESS STEEL WITH INJECTED POLYURETHANE INTERNAL INSULATION. REFRIGERATION SYSTEM WITH THERMOSTAT VALVE AND ADJUSTABLE FAN. ADJUSTABLE-HEIGHT STAINLESS STEEL DISPLAY PLATES. CONDENSATE DRAIN IN BOTTOM. AVAILABLE DUAL FUNCTION (HOT-COLD).

DROP-IN
DROP-IN REFRIGERATA VENTILATA
CON PIANO A SFIORO
DROP-IN, FAN-REFRIGERATED WELL
WITH FLUSH-MOUNTED TOP

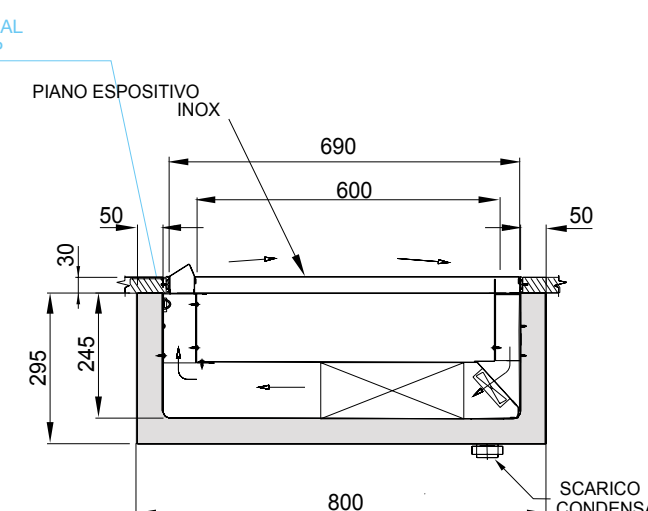
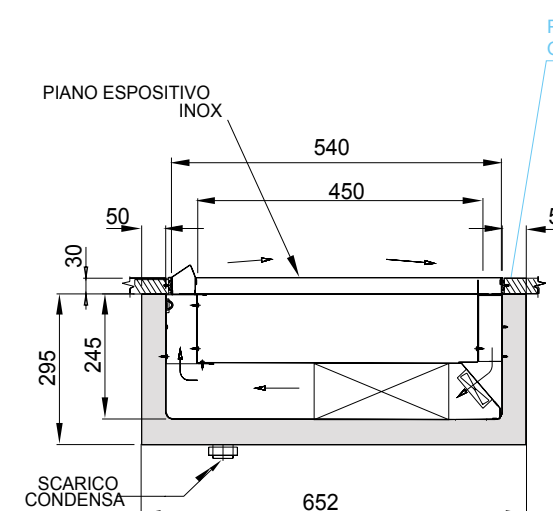
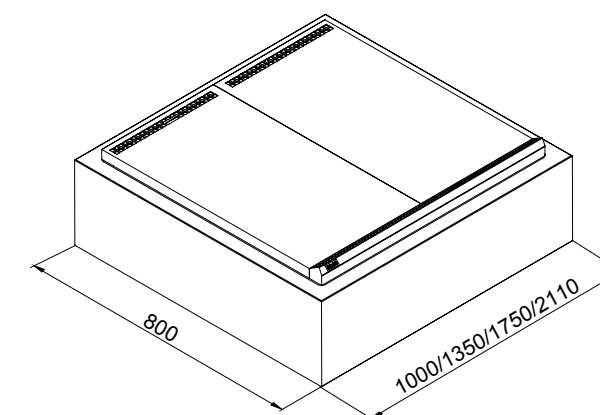
EURONORM/GASTRONORM



REFRIGERATA VENTILATA GASTRONORM
 GASTRONORM FAN-REFRIGERATED WELL



REFRIGERATA VENTILATA EURONORM
 EURONORM FAN-REFRIGERATED WELL



VASCA IN ACCIAIO INOX AISI 304 CON ISOLAMENTO INTERNO IN POLIURETANO INIETTATO.
 IMPIANTO REFRIGERANTE A VALVOLA TERMOSTATICA E VENTILAZIONE REGOLABILE.
 PIATTOLI ESPOSITIVI IN ACCIAIO INOX A FILO PIANO.
 SCARICO DELLA CONDENZA SUL FONDO.
 PUÒ AVERE LA DOPPIA FUNZIONE CALDO/FREDDO.

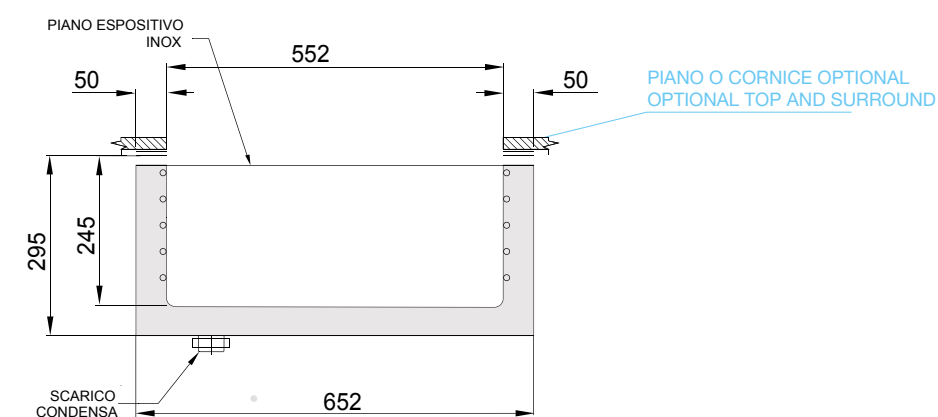
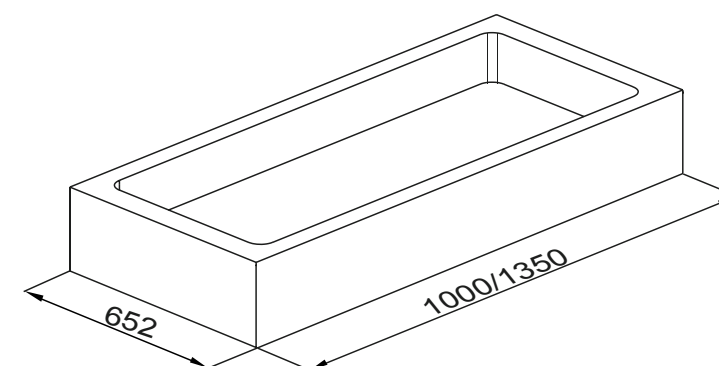
WELL IN AISI 304 STAINLESS STEEL WITH INJECTED POLYURETHANE INTERNAL INSULATION.
 REFRIGERATION SYSTEM WITH THERMOSTAT VALVE AND ADJUSTABLE FAN.
 STAINLESS STEEL DISPLAY PLATES FLUSH WITH TOP.
 CONDENSATE DRAIN IN BOTTOM.
 AVAILABLE DUAL FUNCTION (HOT-COLD).

DROP-IN DROP-IN REFRIGERATA STATICA STATIC-REFRIGERATED WELL

GASTRONORM



REFRIGERATA STATICA GASTRONORM
STATIC-REFRIGERATED GASTRONORM WELL



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.

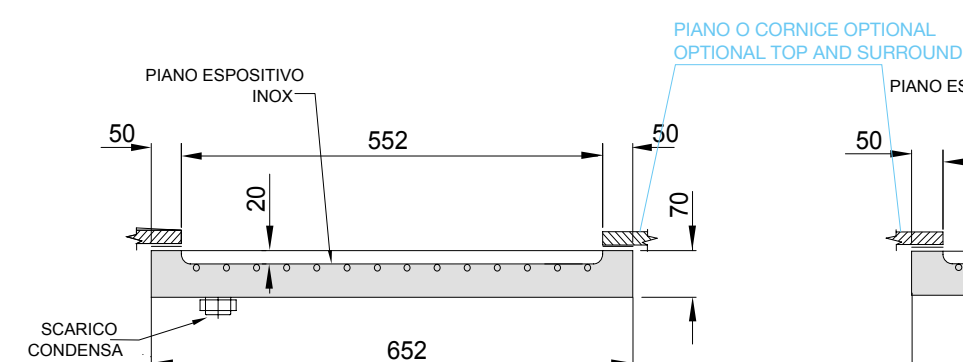
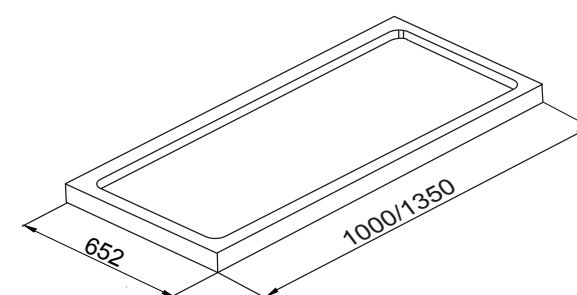
DROP-IN DROP-IN REFRIGERATA A CONTATTO CONTACT FAN-REFRIGERATED WELL WITH FLUSH-MOUNTED TOP

EURONORM/GASTRONORM

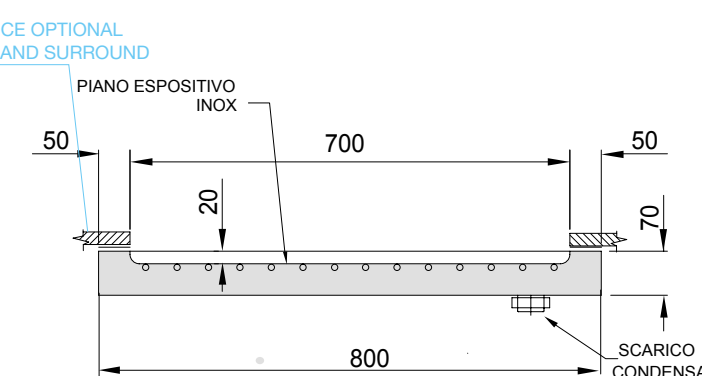
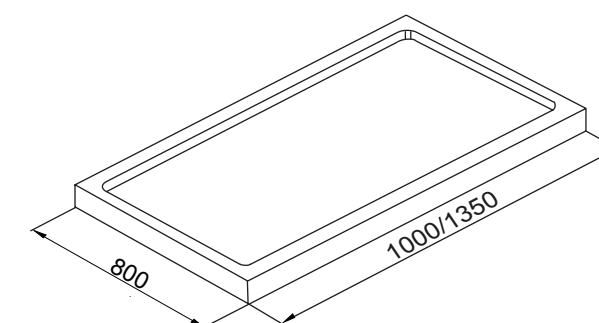


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REFRIGERATA A CONTATTO GASTRONORM
GASTRONORM CONTACT REFRIGERATED UNIT



REFRIGERATA A CONTATTO EURONORM
EURONORM CONTACT REFRIGERATED UNIT



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
CONDENZA 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.

DROP-IN
DROP-IN REFRIGERATA A CONTATTO
CON PIANO IN PIETRA
CONTACT-REFRIGERATED WELL
WITH STONE TOP

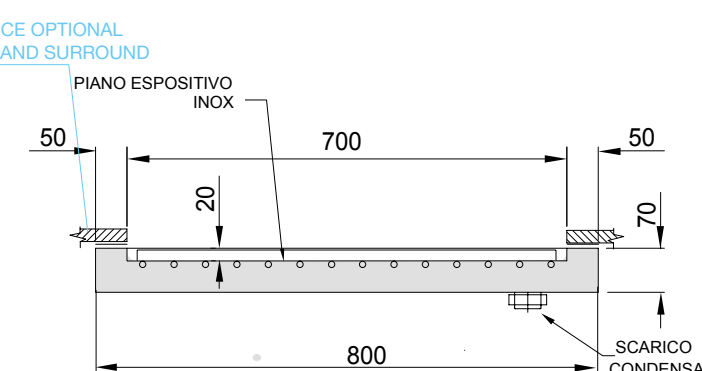
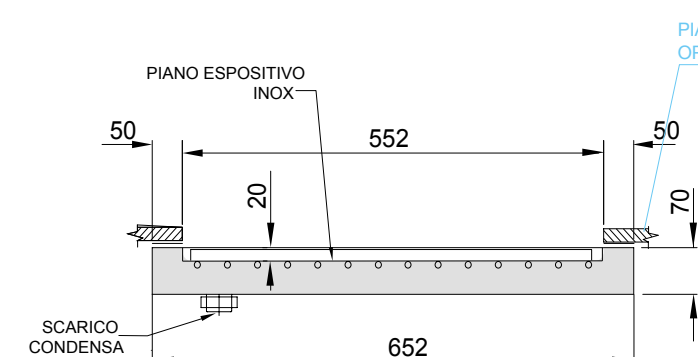
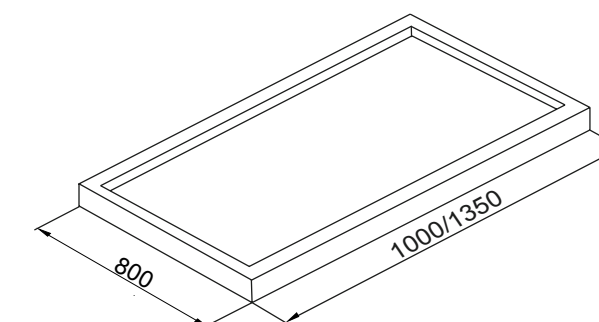
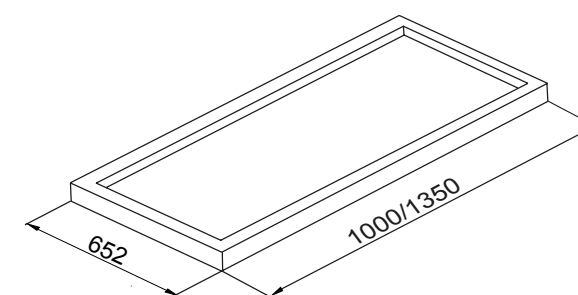
EURONORM/GASTRONORM



STILTEK

REFRIGERATA A CONTATTO GASTRONORM
 GASTRONORM CONTACT REFRIGERATED UNIT

REFRIGERATA A CONTATTO EURONORM
 EURONORM CONTACT REFRIGERATED UNIT



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

GASTRONORM



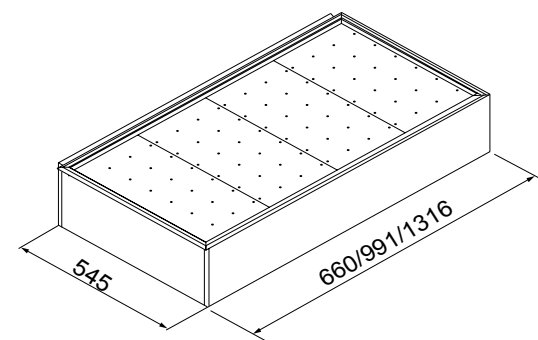
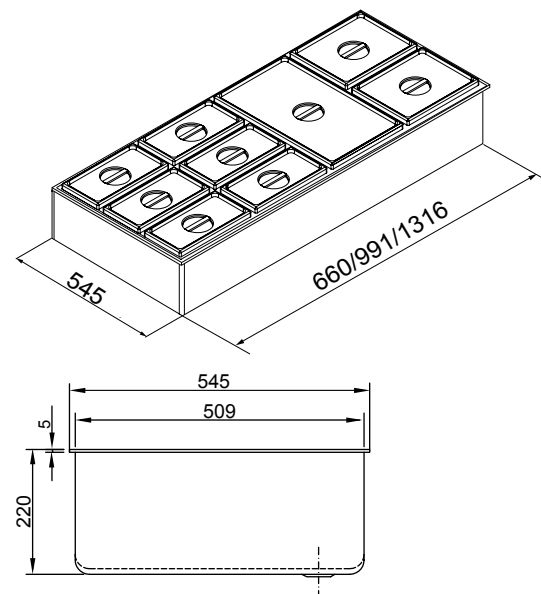
GASTRONOMIA
CALDA
WARM FOOD



GASTRONOMIA
CALDA
WARM FOOD

VASCA CALDA BAGNOMARIA CON VASCHE
HEATED BAIN-MAIRE WELL WITH BASINS

VASCA CALDA BAGNOMARIA CON PIANI FORATI
HEATED BAIN-MAIRE WELL WITH PERFORATED DISPLAY SURFACES



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 VASCHE 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.

DROP-IN
DROP-IN PIANO CALDO A SECCO
DRY-HEATED TOP IN BLACK GLASS/STEEL

GASTRONORM



GASTRONOMIA
 CALDA
 WARM FOOD

PIANO IN VETRO / GLASS TOP



GASTRONOMIA
 CALDA
 WARM FOOD

PIANO IN ACCIAIO / STEEL TOP

TAVOLA CALDA A SECCO CON PIANO IN VETRO
 HEATED DRY SERVING TABLE WITH GLASS TOP

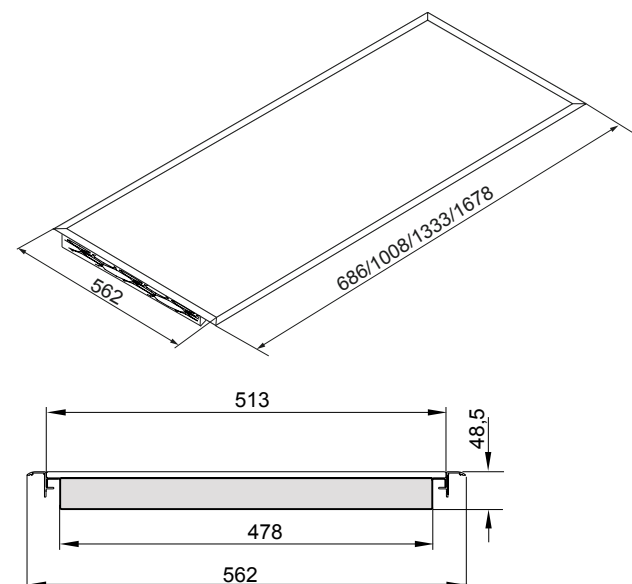
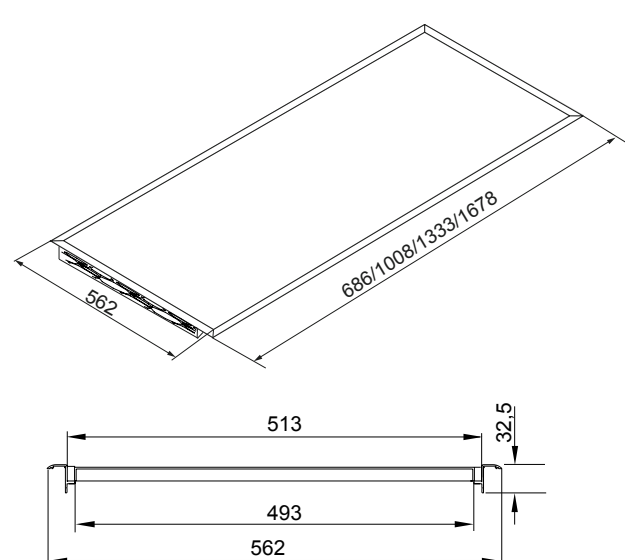


TAVOLA CALDA A SECCO CON PIANO IN ACCIAIO
 HEATED DRY SERVING TABLE WITH STEEL TOP

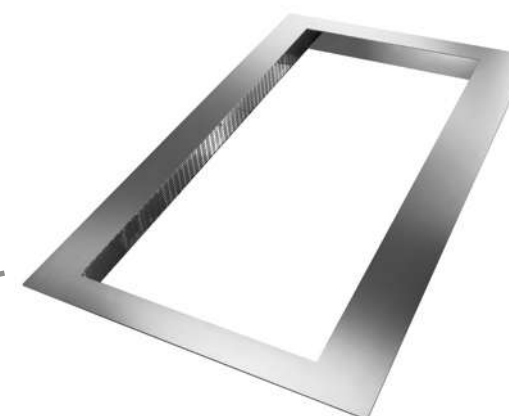


IL PIANO CALDO A SECCO HA LA VASCA IN LAMIERA CON ISOLAMENTO, CORNICE PERIMETRALE IN ALLUMINIO ANODIZZATO, PIANO ESPOSITIVO IN VETRO NERO O IN ACCIAIO INOX AISI 304 .RESISTENZE ELETTRICHE A CONTATTO.

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.

DROP-IN PLUS

STILTEK



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.



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.



VANO ISPEZIONABILE INTERIOR INSPECTION

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

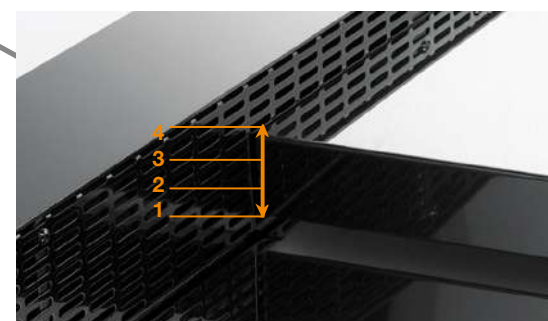
The display plates are easily removable to allow inspection of the compartment underneath.



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.



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.





Stiltek si riserva il diritto di apportare modifiche ai prodotti illustrati in questo catalogo in qualunque momento senza l'obbligo di preavviso.

Stiltek reserves the right to make changes to the products shown in this catalogue at any time without notice



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