

ESSENCE

COOKING LINE

900 — 700 — 650 — DROP IN 700 — 1100

SILKO

ESSENCE

COOKING LINE

900 — 700 — 650 — DROP IN 700 — 1100

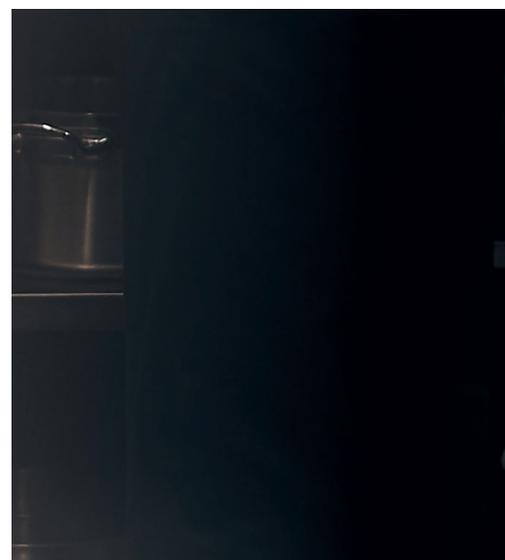
SILKO

Essence: where efficiency meets design and innovation

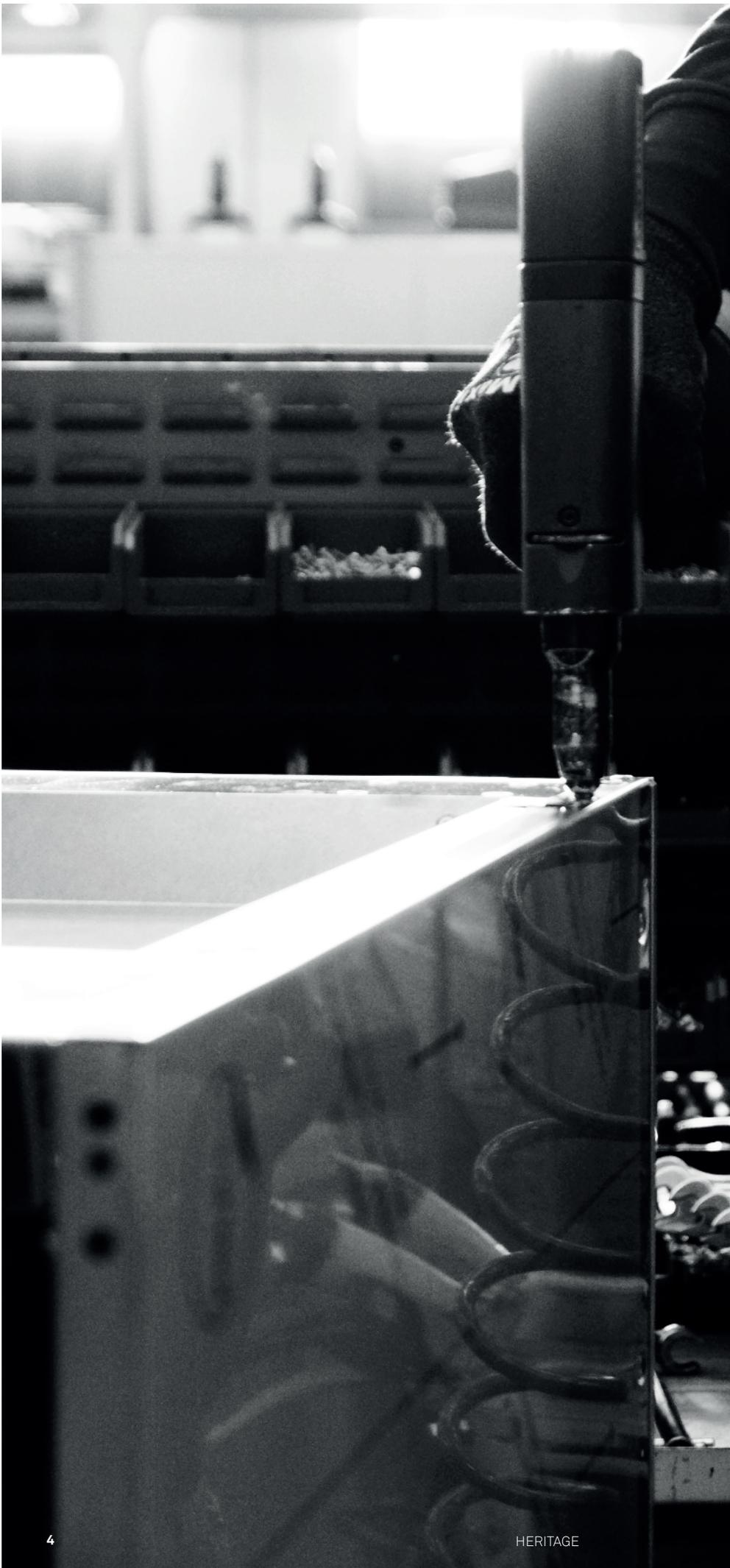
Construction excellence and modular flexibility converge with the most advanced technologies, achieving perfect balance: this is the essence of our kitchens.

Made entirely of stainless steel, with meticulous attention to every aesthetic and stylistic detail, Essence kitchens by Silko are functional, intuitive and ergonomically designed.

A carefully balanced blend created to meet the expectations of the most demanding chefs.







Professional kitchens for foodservice, since 1980

Our company specialises in the design and manufacture of professional equipment and in delivering complete turnkey projects for the foodservice industry.

Since its foundation in 1980, Silko has distinguished itself through meticulous attention to detail, the quality of its materials and the originality of its solutions, conceived to optimise productivity and enhance kitchen workflow. From the very beginning, our focus on product design, combined with the use of innovative technologies, has enabled us to develop bespoke and specialised projects for prestigious international clients. Today, Silko is part of Ali Group, one of the leading global players in the foodservice equipment market, a worldwide network of companies operating across every continent and acting as a driver of innovation and a guiding force in the international growth process.

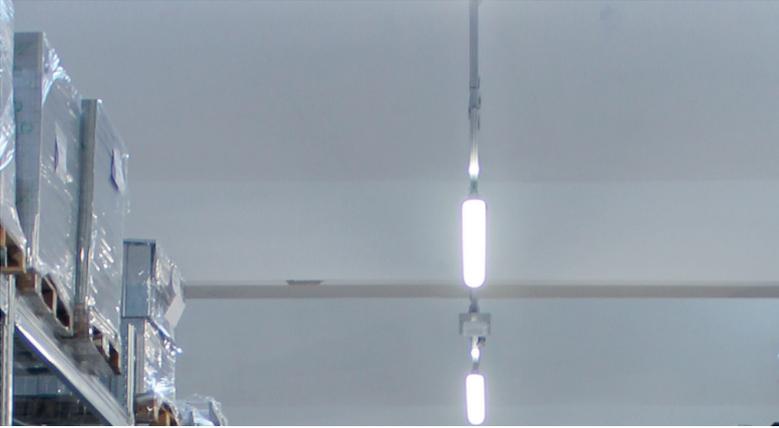
We are an agile, fast-paced company

Agility and flexibility are key strengths that streamline our business processes and enable us to keep pace with changing market dynamics.

Silko is an agile company delivering tailored solutions at every level, from individual customers to major restaurant chains. It is not merely a manufacturing company, but also a centre for innovation and development, capable of designing, managing projects end-to-end, and producing and supplying equipment and accessories.

Its ability to operate at speed has enabled it to anticipate emerging trends and adapt swiftly to change, turning transformation into opportunities for value creation.





Induction Tech

The induction hob is an efficient and sustainable technology designed for those who require a safe, fast and functional cooking method.



LOCALISED HEAT

With this technology, heat is produced only where it is needed, i.e. where the cooktop is contact with the pot or pan, thereby minimising heat loss to the surrounding environment.



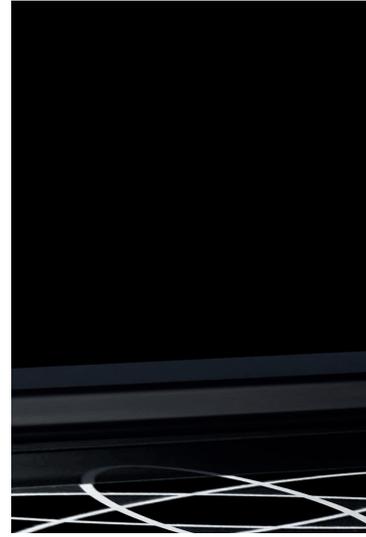
REDUCED ENERGY WASTE

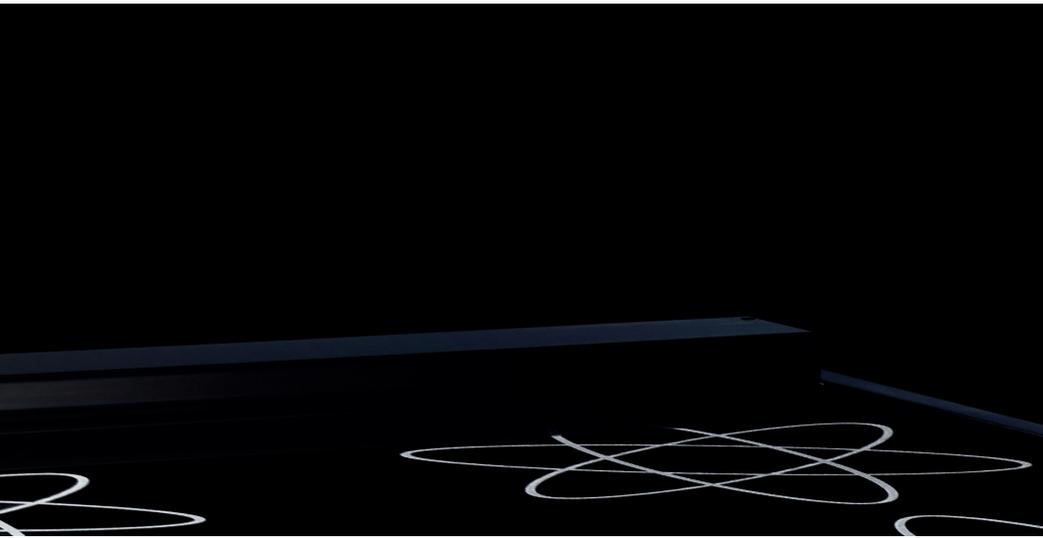
Localised heat means less energy waste: induction hobs boast an efficiency of over 90%, which is extremely high compared with other cooking systems.



SUSTAINABLE TECHNOLOGY

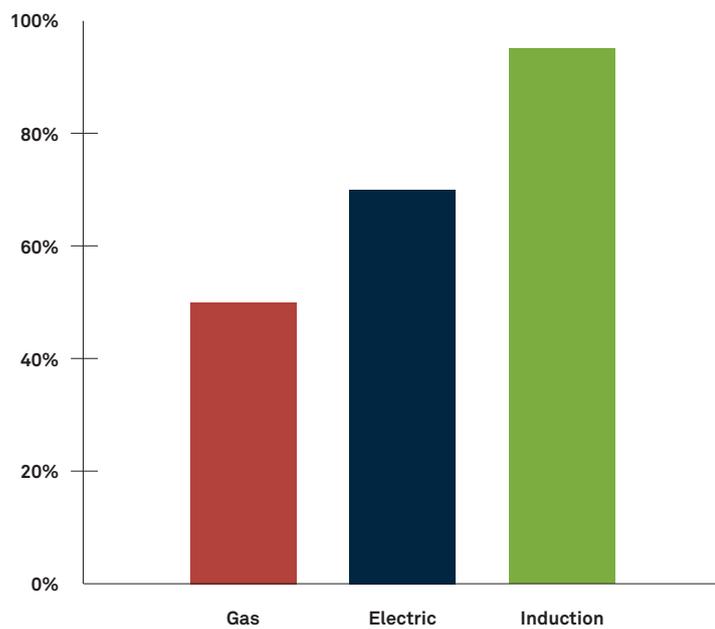
High efficiency, optimised cooking times, fewer emissions: all these characteristics make induction the most sustainable cooking technology on the market.

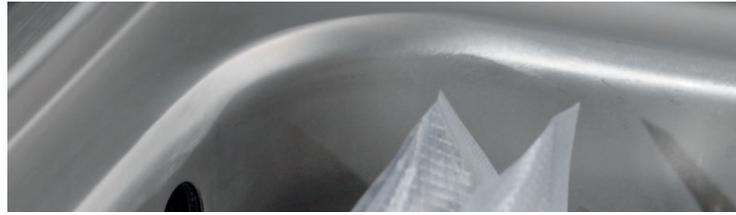




ENERGY EFFICIENCY

Induction is one of the most efficient cooking technologies: induction is 95% efficient (ratio between energy delivered and energy consumed), compared with gas cookers (50%) and electric cookers (70%). The concentration of heat also enables cooking times to be reduced: for example, only 80 seconds are needed to boil 1 litre of water.

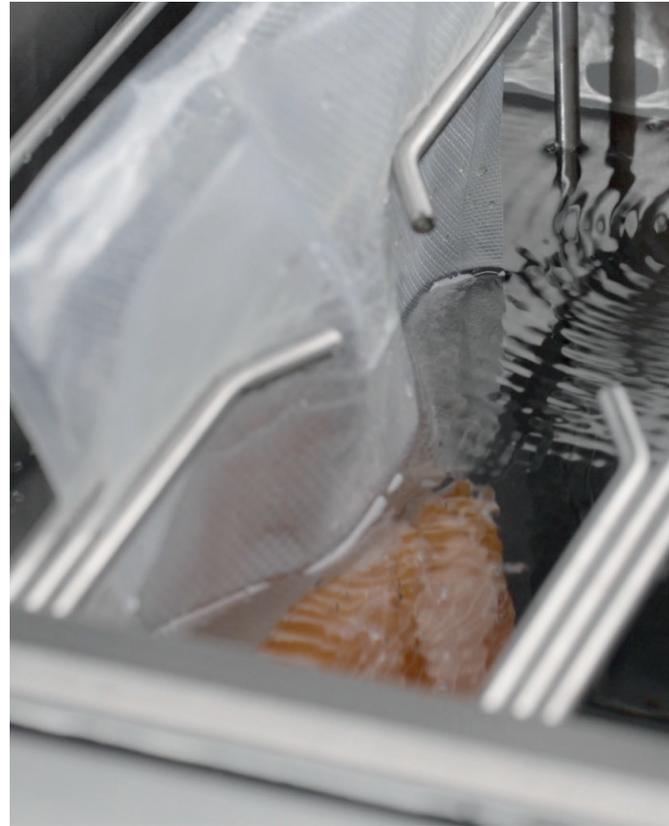




Sonika

THE REVOLUTION IN FOOD PREPARATION

Sonika transforms the kitchen into an extraordinary experience, combining innovation and tradition to offer you unmatched flavors, remarkable efficiency, and a more sustainable culinary future.



How do focused ultrasounds work?

The accelerated maturation technology uses high-frequency ultrasound applied to foods immersed in water. The sound waves generate micro-vibrations that act on the structure of the fibers.

During the process, acoustic cavitation occurs: microscopic bubbles form and implode in the liquid, releasing energy that produces a gentle yet effective mechanical action on the raw material.

This effect creates a micro-massage of the fibers, accelerating the natural maturation processes and improving the tenderness of the food. At the same time, it helps reduce the surface bacterial load, without thermal or chemical treatments and while preserving the original characteristics of the product.

KEY ADVANTAGES



REDUCED ENERGY COSTS: The system operates at room temperature with low power consumption, reducing energy impact as well as food preparation and cooking times.



IMPROVED TENDERNESS: Ultrasonic vibrations act on the fiber structure, creating a micro-massage effect that promotes relaxation of the fibers. The result is a more tender and juicy product with a more uniform texture.



REDUCED FOOD COSTS AND WASTE: By improving the quality and yield of raw materials, the technology allows even less valuable cuts to be enhanced, optimizing product utilization and recovering parts that are normally discarded.



TIME SAVINGS: Ultrasound maturation accelerates natural processes that normally require long times. Operations such as aging, marinating, and infusion can be achieved much faster, making processing more efficient.



INCREASED SHELF LIFE: The technology helps reduce the bacterial load, extending the preservation time of foods while maintaining product integrity.



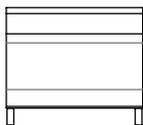
700 - 900 Series

Modular flexibility, for any combination

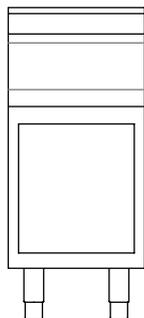
The 700 and 900 series include three types of modular unit based on your needs:

- TOP VERSION, which can be combined with a range of different bases depending on your needs;
- OPEN VERSION, for keeping all equipment in view;
- CABINET VERSION, with door hinged on one side;

Top version



Open version



Cabinet version





900 SERIES



SOLIDITY AND HIGH PERFORMANCE

The 900 Series is a modular line designed to ensure strength, reliability, and ease of use in professional kitchens. The 20/10 thickness worktops guarantee durability and long-lasting performance. The open burners with flush-mounted grids allow pots and pans to be moved easily without lifting them, improving ergonomics and speeding up kitchen operations. To facilitate cleaning, gas models can also be equipped, upon request, with a water loading/drain kit and stainless steel pan grids.

PLUS

1. **VERSATILITY:** modules are available in different widths, from 200 to 1600 mm, to suit any kitchen configuration.
2. **DESIGN:** clean lines that convey balance and harmony, with ergonomics designed for maximum comfort and effortless use
3. **STRENGTH:** the worktops, moulded in 20/10 stainless steel with rounded corners, provide strength and durability over time, as well as being easy to clean.
4. **CLEANING:** in gas fryers, the heating system located outside the well keeps the well free of residues, making cleaning operations easier
5. **PRACTICALITY:** the flush-mount grids allow pans to be moved around conveniently without additional effort, contributing to greater ergonomics in the kitchen.



INNOVATIVE TECHNOLOGY

The 900 Series also offers electronic versions of the electric appliances, featuring a control knob integrated into an easy-to-use and intuitive control panel. An additional added value designed to meet the real needs of the most demanding professional kitchens.



700 SERIES

QUALITY, STRENGTH AND RELIABILITY

Three words that perfectly describe the Series 700 kitchens. Modular solutions designed to ensure efficiency and reliability in professional kitchens, ideal for establishments managing a medium to high number of covers.

With over 200 available solutions, complemented by numerous customization options with accessories and details, each customer can find the configuration that best suits their needs.

PLUS

1. **VERSATILITY:** modules are available in different widths, from 200 to 1600 mm, to suit any kitchen configuration.
2. **DESIGN:** choose between floor or top versions, allowing the cooker to blend in perfectly with the design and style of the surrounding environment.
3. **STRENGTH:** the worktops in stainless steel provide strength and durability over time, as well as being easy to clean.
4. **EFFICIENCY:** the burners are watertight and have a high efficiency rating of 6 kW (lower output ratings available on request).
5. **PRACTICALITY:** the integrated drawers streamline workflow by reducing unnecessary movement, creating a more organised and productive workspace.



FLEXIBILITY AND CUSTOMISATION

The 700 Series cooking ranges can be freely configured thanks to the extensive selection of available modules. The option to customise the colour scheme by selecting from RAL colours, combined with outstanding build quality and versatility, makes this range the ideal solution for meeting the needs of every professional kitchen.

GAS RANGES

- AISI 304 stainless steel hob equipped with flush-mount cast iron grids for easy movement of pans;
- Open burners from 6 to 9 kW, hermetically fixed to the hob with the possibility of a water filling/drainage accessory for easy cleaning;
- Ergonomic control knobs for instant and precise heat control;
- High-efficiency brass burner complete with low-consumption pilot flame.



Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900



Stainless steel grids

Stainless steel grids are also available as an alternative to cast iron ones, offering easier and faster cleaning while maintaining high cooking performance.



Water filling/drainage

The kit is designed to simplify and speed up basin cleaning at the end of service. By allowing water to flow directly into the basin, it prevents dirt from adhering to the stainless steel surface, reducing buildup and enabling the quick removal of food residues from the cooktop.



SOLID TOPS

ELECTRIC VERSION

- Cooking plate in AISI stainless steel with smooth chromed surface;
- Worktop with raised border to collect liquids;
- Activation of heating via thermostat, with adjustable surface temperature from 50°C to 400°C;
- Independent cooking zones of 2.5 kW each (700) / 4 kW each (900).

Electronic version (900):

- Precise temperature adjustment;
- Integrated timers with buzzer;
- Optional temperature probe with signal when temperature is reached.

Available with 2 to 4 burners on open base, With doors or on electric oven and also in the top version.



Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900



GAS VERSION

- Power output 9 kW (700), 14 kW (900), 6 kW (in the 1/2 module version);
- Available in single versions, combined with open burners, top, on open base, with doors or on a GN 2/1 gas oven with power output up to 8 kW and temperature from 50°C to 300°C.

INDUCTION RANGES

- Tempered glass top, 6 mm thickness, hermetically sealed;
- Independent cooking zones of 3.5 - 5 kW Ø23 (700), 5 kW Ø28 (900), 5 kW (full surface 900) defined by printed borders, each with inductor equipped with a recognition system that activates heating if a pan is detected.

Electronic version (900):

- multilevel management for regulation of energy/power;
- integrated timers with buzzer.

Available with 2 to 4 zone top, on open base or with doors.



Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900



Uniform heat distribution

The heat is evenly distributed across the cooking surface, ensuring uniform cooking of food while significantly reducing cooking times.



Full surface zones

Version with full surface heating zones, possibility of working with multiple pans on the same zone, thus using the entire surface of the hob.



GLASS CERAMIC RANGES

- 6 mm thick tempered glass surface with 2 or 4 independent cooking zones, defined by screen-printed markings, rated at 2.5 kW Ø22 (700 Series) or 4 kW each (900 Series).

Electronic version (900 Series):

- multi-level energy/power control;
- low-voltage digital inputs to optimise energy consumption; optional core temperature probe with alert when the set temperature is reached.

Available with 2 to 4 zones; as a countertop unit, on open stand, with doors, or mounted on a 6 kW static electric oven with temperature control from 50°C to 300°C. Pan detection version available on request.



Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900

Easy Cleaning

Glass-ceramic cookers offer high performance and the advantage of being easy to clean, thanks to the smooth and stain-resistant surface.



GRIDDLE

- Independent cooking zones with chrome-plated or satin chrome steel plates, inclined and hermetically welded, available in smooth, ribbed or mixed versions to suit different cooking requirements;
- Cooking surface recessed by 4 cm from the worktop, with a front opening for directing grease into the dedicated collection drawer. Horizontal plate version available on request;
- Temperature adjustable from 110 °C to 300 °C, depending on the model.

GAS VERSION

Each cooking zone is heated by a stainless steel stabilised-flame burner, with gas delivery controlled by a safety valve with thermocouple or by a thermostatic valve.



Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900

Grease Collection Drawer

The inclined cooking surface enables grease to flow into a dedicated 2.5 L collection drawer.



High-Performance Griddle

The 120 cm version, with three separate cooking zones and a smooth plate, is available in three configurations: top, open, or on cupboard.

GAS GRILL

- Three-sided splash guard;
- Front grease collection channel with removable grease drawer;
- Heating provided by stabilised-flame burners;
- Heat adjustment via safety tap with thermocouple and pilot burner;
- Reversible cast-iron grid.



LAVA STONE GRILL

- Constructed in AISI 304 stainless steel;
- Heating by gas stabilised-flame burners with pilot flame and safety thermocouple;
- Independent cooking zones with lava rock, controlled by valved safety taps;
- Cooking grids adjustable on two levels, in cast iron for meat and fish;
- Removable grease collection drawer.



Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900

ELECTRIC GRILL

- Constructed in AISI 304 stainless steel;
- Heating provided by lift-up armoured heating elements equipped with a safety lock;
- Heat activation and adjustment via thermostat;
- The grid is fitted with a removable tray that collects grease, ensuring gentle and delicate cooking results.



Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900

Tilting Grill

Tilting grill designed for easy access to the drip tray and quick, efficient cleaning.



PASTA COOKER

- Worktop made of AISI 304 stainless steel;
- Equipped with an anti-overflow rim and a moulded AISI 316 stainless steel well with rounded corners for easy cleaning;
- Automatic water filling activated via selector on the control panel, with rapid initial filling or gradual refill options;
- Heating by stainless steel stabilised-flame burners (gas versions), with pilot burner and safety thermocouple;
- Lift-up armoured heating elements to facilitate cleaning of the well (electric versions).



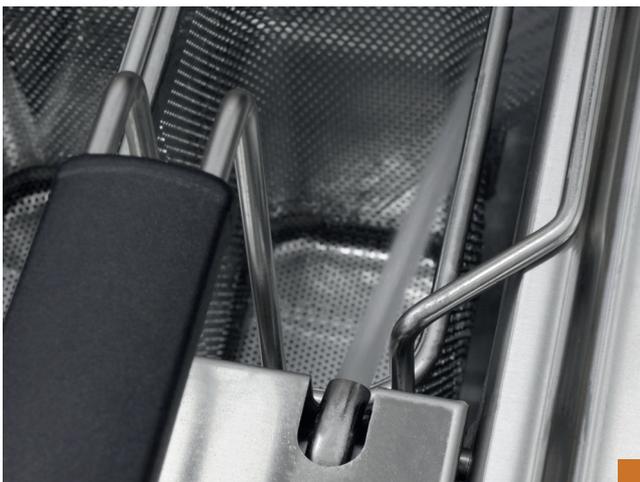
Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900



Water Filling

Manual or automatic water filling into the well via solenoid valve activated from the control panel.

Electronic Version

Ideal for low-temperature cooking, with precise control via probe and touch panel, featuring a sous-vide (roner) function up to 90°C.



FRYER

- Gas or electric fryer with worktop in AISI 304 stainless steel, featuring moulded wells with a large cold zone;
- Available in capacities of 8, 10 and 15 L (700 Series) and 10, 15, 22 and 23 L (900 Series), in single or double well configuration;
- Heating system external to the well in gas versions (clean well) with stainless steel optimized-flame burners, or internal to the well in electric versions with stainless steel armoured heating elements, controlled by a thermostatic valve (gas) or adjustable thermostat from 100°C to 185°C;
- Manual-reset safety thermostat.

Electronic version (900 Series):

- Digital controls with precise temperature regulation.



Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900



Tilting heating element

Version equipped with tilting heating elements for effortless cleaning, simplified maintenance, and superior hygiene.

Stainless steel burners

Heating obtained with optimised flame stainless steel burners, positioned outside the well.



EVO FRYER

- Smart gas or electric fryer with integrated oil filtration system, allowing multiple cooking cycles while maintaining consistent end-product quality;
- Automatic basket lifting system at the end of the set cooking time;
- 7" high-definition touch screen panel designed for the creation and storage of chef-customised recipes and programmes;
- Hard/soft heating management with the option to maintain oil at 120°C during preheating and idle periods;
- Filling and draining system for well loading and emptying into an external container;
- No flame tubes inside the well, ensuring thorough cleaning and enhanced hygiene;
- Large radiused corners and cold zone in the lower part of the well to simplify cleaning operations.



Automatic oil filling/drainage

The automatic oil filling and draining system operates through a pipe located at the front of the machine, at the bottom of the well.



Fryer Evo²

The new Fryer Evo, featuring dual 22 L + 22 L wells, guarantees maximum operational efficiency, with a total production capacity of up to 88 kg/h of French fries.

ELECTRIC RANGE



Square cast-iron heating plates, available in the following sizes:

- 700 Series: 22 × 22 cm plates rated at 2.6 kW;
- 900 Series: 30 × 30 cm plates rated at 4 kW.

Configurations with 2 to 4 plates, available on open cabinet, with doors or on electric oven, also available in top version; the oven configuration is equipped with a GN 2/1 static electric oven, 6 kW, with temperature control from 50 °C to 300 °C.

WARM CONTAINER



- Worktop made of AISI 304 stainless steel, with moulded well for GN 1/1 pan (h = 15 cm), ideal for maintaining fried foods at the correct temperature and crispness.
- Lower heating element with thermostat for temperature adjustment from 30 °C to 90 °C.
- Adjustable upper infrared heating controlled via ON/OFF switch.

Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900

Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900

MULTIFUNCTION



- Electric multifunction unit with a stainless steel well featuring a mirror-finish bottom and differentiated cooking zones, extremely versatile and suitable for multiple preparations: direct cooking, stewing, braising, bain-marie cooking and light frying;
- Heating by armoured heating elements positioned beneath the well;
- Thermostat for temperature adjustment from 50 °C to 300 °C, with safety thermostat;
- Large drain opening to allow complete emptying of the well into a GN container positioned in the cabinet below.

BAIN-MARIE



- Electric bain-marie with stainless steel well suitable for GN pans up to 150 mm deep;
- Heating system with armoured heating elements positioned under the well, with water temperature thermostatically controlled from 30 °C to 90 °C; water filling is operated via a dedicated control on the control panel, while draining takes place through an overflow system;
- Safety thermostat activated in the event of operation without water in the well.

Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900

Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900

BOILING PANS



- Gas and electric boiling pans constructed in stainless steel, with direct or indirect heating;
- The indirect heating version is ideal for sauces, jams and delicate preparations; the direct heating version is suitable for broths, soups, pasta and vegetables;
- Available with well capacities of 50, 100 or 150 L;
- Autoclave lid available for gas versions;
- Condensate drain kit supplied as standard in indirect heating versions;
- Hot or cold water filling via a dedicated control on the control panel, with fixed spout on the worktop.

BRATT PANS



- Tilting bratt pan suitable for stews, sauces, risottos and side dishes, ideal for browning, cooking and braising meat;
- Available in electric or gas versions, with a double-wall lid for improved thermal insulation and greater safety, in 800 and 1200 mm versions with capacities of 60, 80 and 120 L;
- Heavy-duty base for maximum temperature uniformity and high efficiency;
- Water filling into the pan via a dedicated control on the control panel;
- Tilting mechanism available in manual or motorised versions.

Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900

Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900

WOK



- Electric induction wok with AISI 304 stainless steel worktop, hermetically sealed to the surface;
- Worktop thickness 15/10 (700 Series) and 20/10 (900 Series), designed for seamless head-to-head integration;
- Single 5 kW cooking zone with 30 cm diameter.

GAS VERSION

20/10 thick worktop with high-power cast-iron burner rated from 10 to 14 kW. Heavy-duty cast-iron pan support collar.

NEUTRAL ELEMENTS



- Wide range of highly modular neutral units constructed in AISI 304 stainless steel;
- Heavy-duty worktop: 15/10 (700 Series) and 20/10 (900 Series);
- Available in versions with drawer designed to accommodate GN pans;
- Modules in widths of 200, 400, 600 and 800 mm, on open stand, with doors or drawers, or available as countertop versions.

Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900

Scan the QR code to explore full technical specifications and model details for the 700 and 900 Series.



700



900

IKONICO

THE UNIQUE WORKTOP, EMBLEM OF THE MADE-TO-MEASURE KITCHEN

Nowhere is the combination of technology, design and flexibility better demonstrated than in the unique countertop, a solution that offers infinite possibilities for customising the kitchen. By choosing their preferred equipment, finishes and colours, each customer can build a workspace in line with their tastes and professional needs, thereby transforming it into a work of art that reflects their identity and creativity.



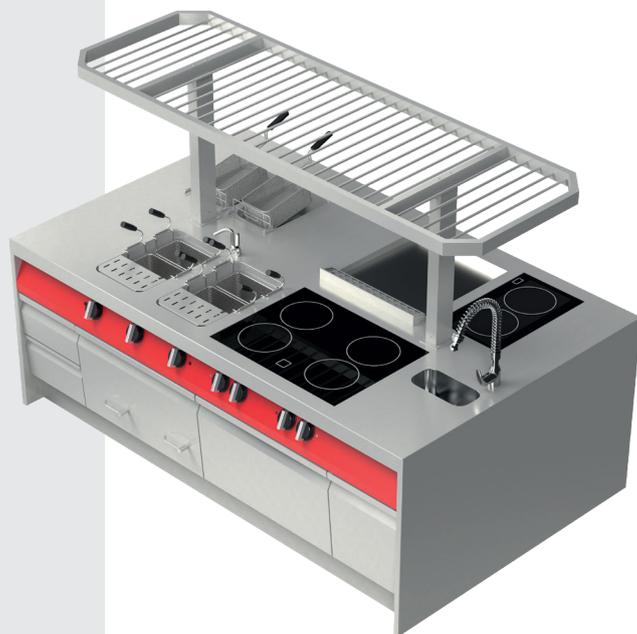
It is possible to integrate cooking elements from the Essence 700 and 900 modular lines, both gas and electric, configuring them according to operational needs.

The cooking island can be designed in bridge configuration, featuring a more bold and squared design, or it can follow the iconic Essence aesthetic. The side panel can match the look of standard equipment, the Essence aesthetic, or feature a square-edge design.

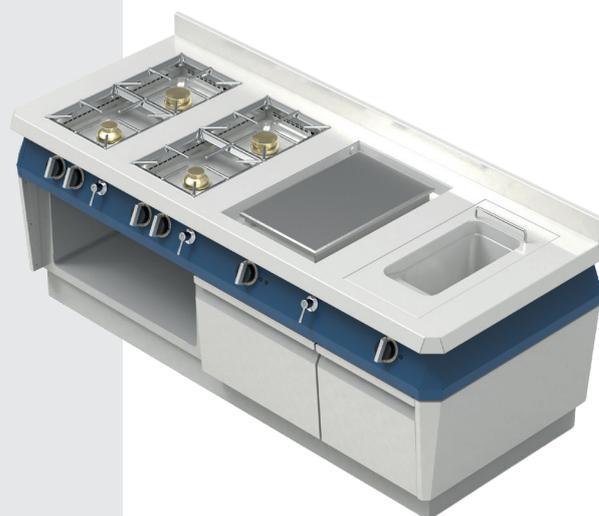
Among the available configurations, it is possible to choose the opposed version 700+700, 700+900 or 900+900, as well as the 900 pass-through version.

The worktop, made of AISI 304 stainless steel with 30/10 thickness, is available with satin (Scotch Brite) or orbital finish, with the option to add mirror-polished details.

More than 20 accessories are available to complete the cooking island configuration, including pan support grids, a salamander with dedicated shelf, taps, handrails, and many other functional elements.



Bridge design – back-to-back configuration



Essence design – wall configuration



Essence design – 900 pass-through version

We bring projects to life

Designing a kitchen means gaining a deep understanding of the client's needs: the services offered, the available space and location, the type of menu, workflow management and the overall concept of the venue.

It is not simply about supplying the most suitable equipment in compliance with the layout, but about embracing the restaurant's entire operational process, contributing to its efficiency, identity and overall performance.

LAYOUT AND PROPOSAL

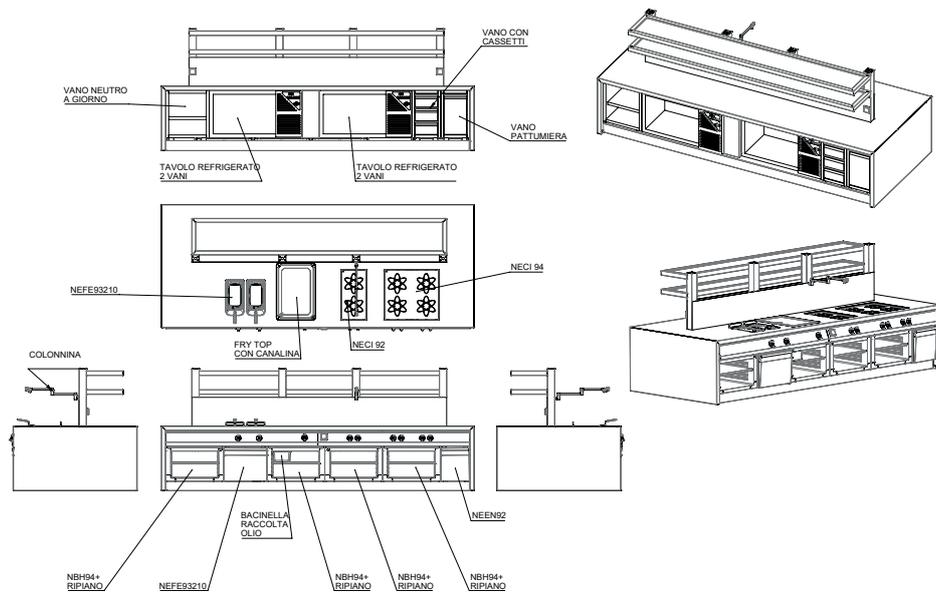
The Design Department manages the pre-sales process, from the initial quotation request to the development of the proposal, transforming client requirements into 2D and 3D project drawings. This process results in a concrete and structured offer, covering everything from layout design to detailed executive drawings.

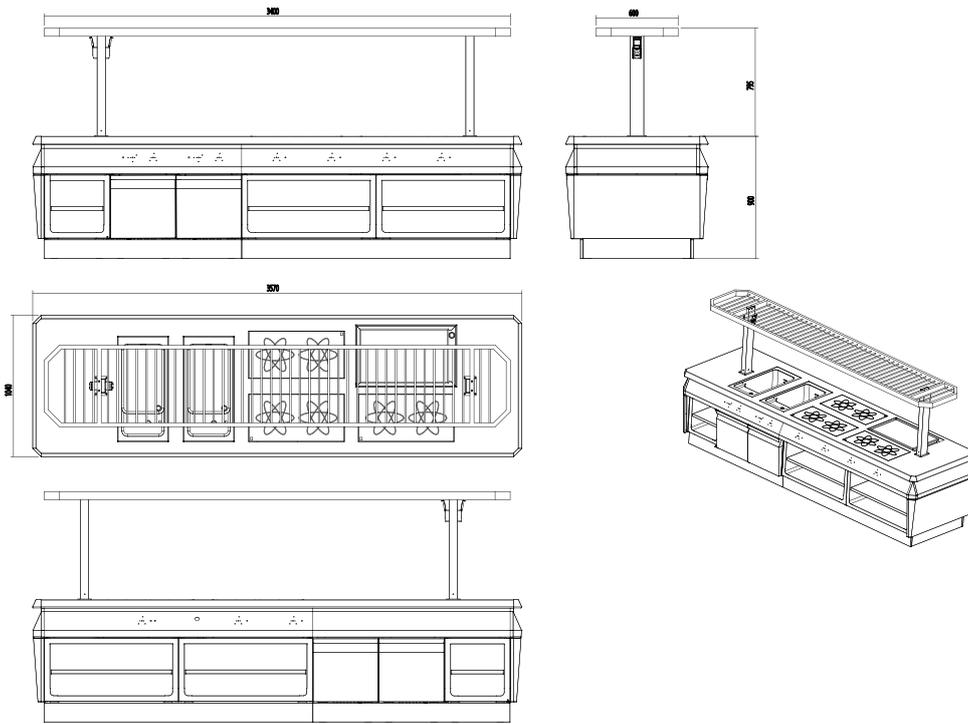
COMPLETE PROJECTS

We offer complete project solutions covering not only our cooking equipment, but also neutral units and refrigeration systems, including any non-standard equipment requested by the client for integration into the kitchen.

EXECUTIVE DRAWINGS

The project is delivered with complete executive documentation, including electrical and plumbing drawings, ready for equipment installation, ensuring full technical support for all stakeholders involved.







650 SERIES



COMPACTNESS AND COMPLETENESS

The 650 Series is a compact and complete kitchen solution that offers high performance without compromise. Designed to make the most of every available space, it allows you to create optimised solutions in terms of space and functionality

PLUS

1. **COMPACTNESS:** minimal footprint, maximum professional performance.
2. **COMPLETENESS:** over 80 models to meet the widest range of operational requirements.
3. **VERSATILITY:** modules adaptable to multiple spaces and available in different sizes: 400, 600, 700, 800, 1000 or 1100 mm.
4. **FUNCTIONALITY:** the extensive range of functions allows the configuration of any cooking solution suited to different contexts, from catering and food trucks to bar corners. Each solution can be combined with standard or low-temperature refrigerated counters.
5. **PRACTICALITY:** every detail has been designed and engineered to simplify cleaning, making it easier and faster.





FUNCTIONS

Gas cookers



Electric cookers



Glass-ceramic cookers



Induction cookers



Griddles



Fryers



Pasta cooker



Multifunction



Bain-marie



Neutral elements





DROP IN 700

DROP-IN, NEW WAYS OF COOKING.

Essence Drop-in represents design freedom in its purest form.

Integrated modules that fit seamlessly into bespoke worktops, creating elegant, essential compositions perfectly aligned with the surrounding architecture. Each element blends in discreetly, enhancing materials, volumes and geometries without compromising high-level professional performance. The result is a continuous, harmonious and highly customisable kitchen, conceived for exclusive environments and tailor-made projects.

Drop-in: design that integrates, performance that stands out.

INSTALLATION

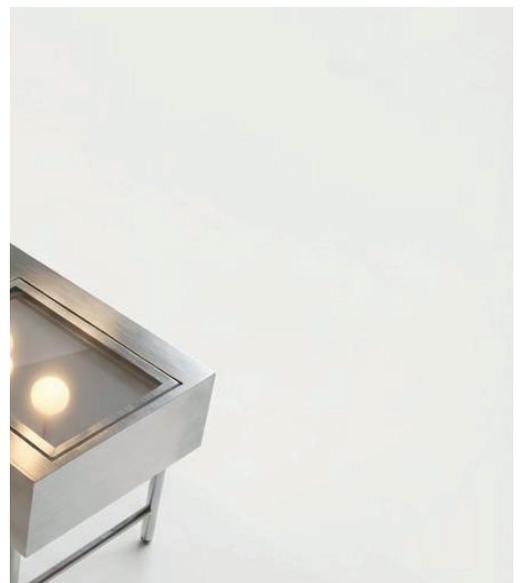
Each module can be installed in different configurations to achieve a variety of aesthetic and functional results.

DROP-IN COUNTERTOP

The quickest solution for installing drop-in modules, thanks to a support system integrated into the worktop. It creates a raised edge that prevents unwanted spills from entering the well.

BUILT-IN

The ideal solution to combine aesthetics and functionality. The unit is seamlessly integrated into the worktop, ensuring easy cleaning with no gaps or obstructions.





FUNCTIONS

Gas cookers



Induction wok



Electric grills



Induction range



Griddles



Fryers



Pasta cookers



Multifunction



Bain-Marie





1100 SERIES

OPTIMISATION AND ORGANISATION

Maximum efficiency on both sides: this sums up the standout characteristic of the 1100 Series. The kitchen is based on cooking modules that allow working on two sides, favouring the efficient use of space and the organisation of the environment. Every aspect is designed to facilitate the movement of chefs and kitchen staff and ensure a harmonious and highly efficient work environment. The equipment in this series boasts further important qualities that have always been a hallmark of Silko products: modularity, versatility, functionality and high-level performance.

PLUS

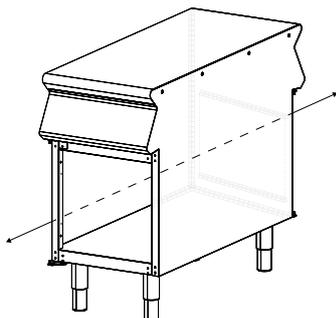
1. **ROBUSTNESS:** 20/10 thick worktops.
2. **FUNCTIONALITY:** the pass-through oven enables uniform cooking of large quantities of food while operating from both sides.
3. **MODULARITY:** adaptable to any space, thanks to widths of 450 mm, 900 mm x 550 mm or 1100 mm. Available in floor-standing or countertop versions.
4. **COMPLETENESS:** over 150 models to meet the widest range of operational requirements.
5. **VERSATILITY:** thanks to controls positioned on both fronts, along with pass-through ovens and compartments, operators can work comfortably from either side.

PASS-THROUGH AND TRANSVERSE MODULES

The 1100 Series offers a choice between pass-through and transverse modules. By combining these configurations, every available space can be maximised.

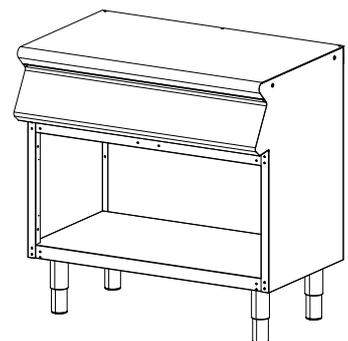
Pass-through modules

The peculiar feature of the pass-through modules is the double-sided equipment, which makes it possible to work from both sides of the line, thus reducing the overall dimensions and exploiting all the available space.



Transverse modules

The transverse modules allow working on a single side and, when combined with the pass-through modules, combine different functions to make the most of every space.



SILKO - ALI GROUP S.R.L.
Via F. Marinotti, 45
31029 Vittorio Veneto (TV) ITALY
T(+39) 0438 911930
info@silko.it
www.silko.it

silko.it

an Ali Group Company



the spirit of excellence