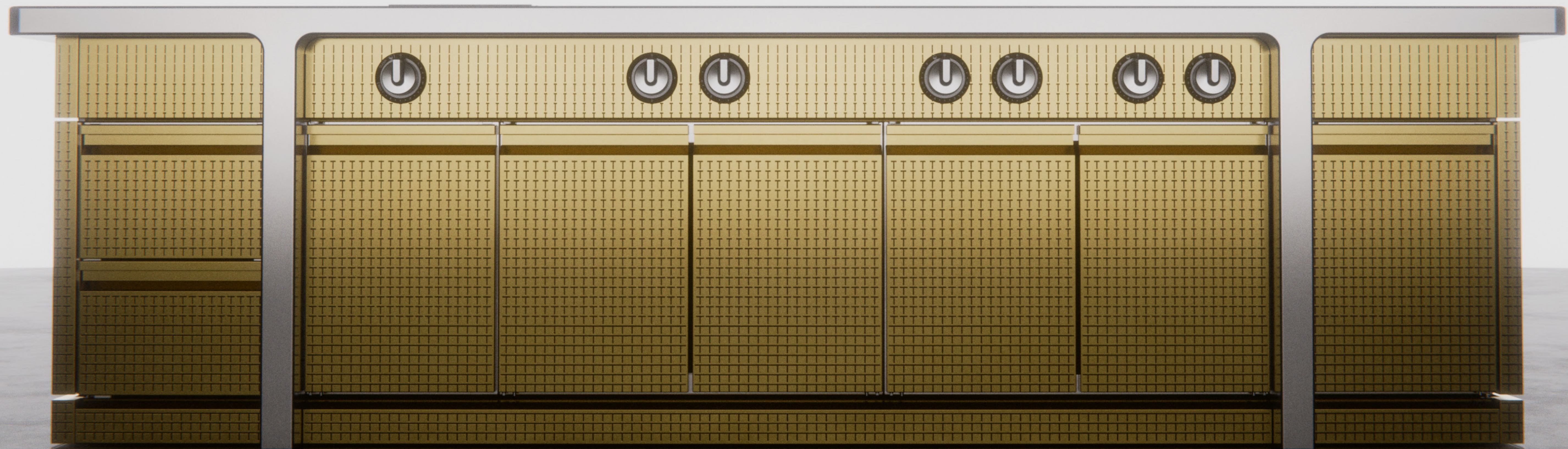


SILKO



THE MONOBLOCK THAT INTEGRATES  
ENGINEERING, FUNCTIONALITY, AND  
BEAUTY

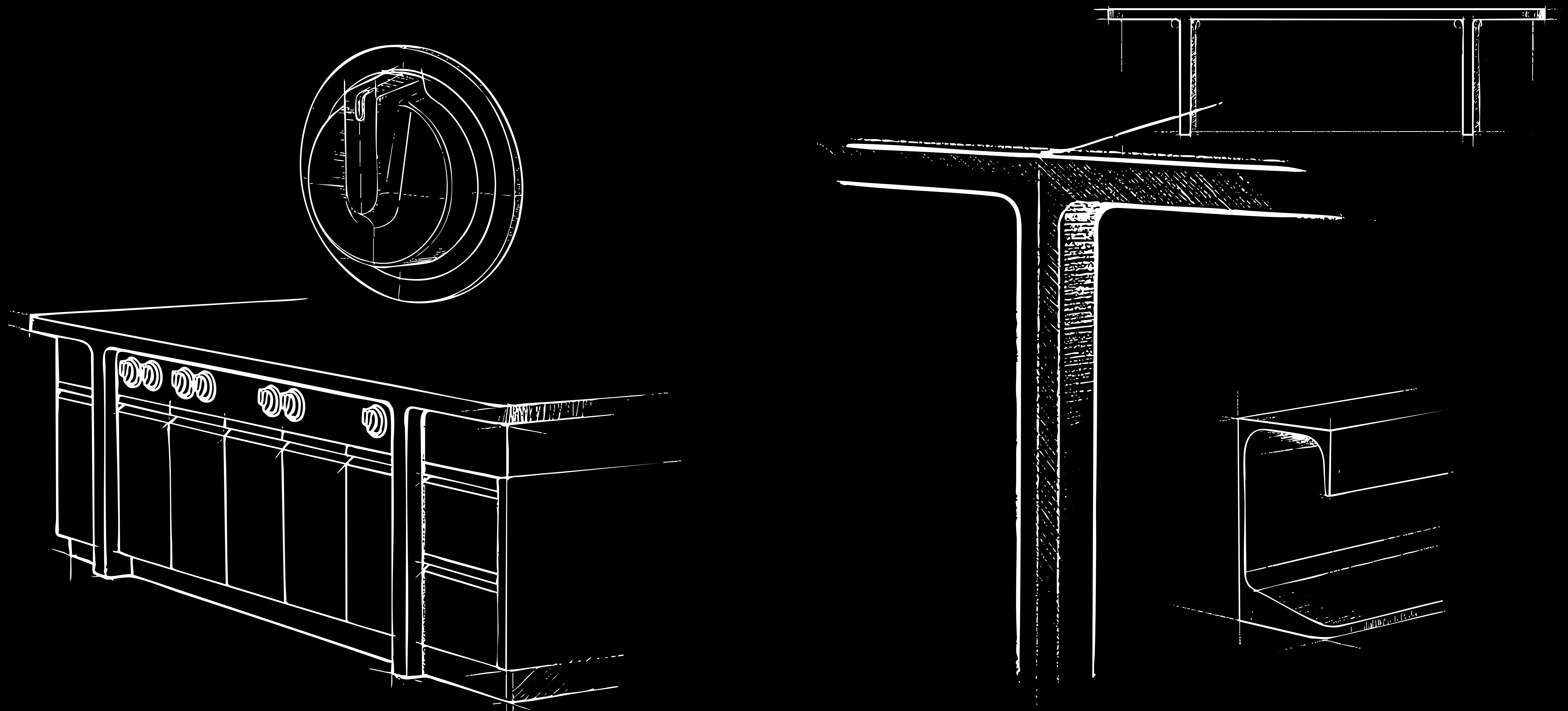




# WHY PI

The Pi monoblock represents Silko's answer to the needs of the most demanding professional kitchens: a single, integrated creation that combines design, efficiency, and cutting-edge technical solutions.

Pi was born to embody the value of living well — expressing uncompromising beauty and the ambition to revolutionize the kitchen experience, transforming it into a space of balance between art, function, and innovation.



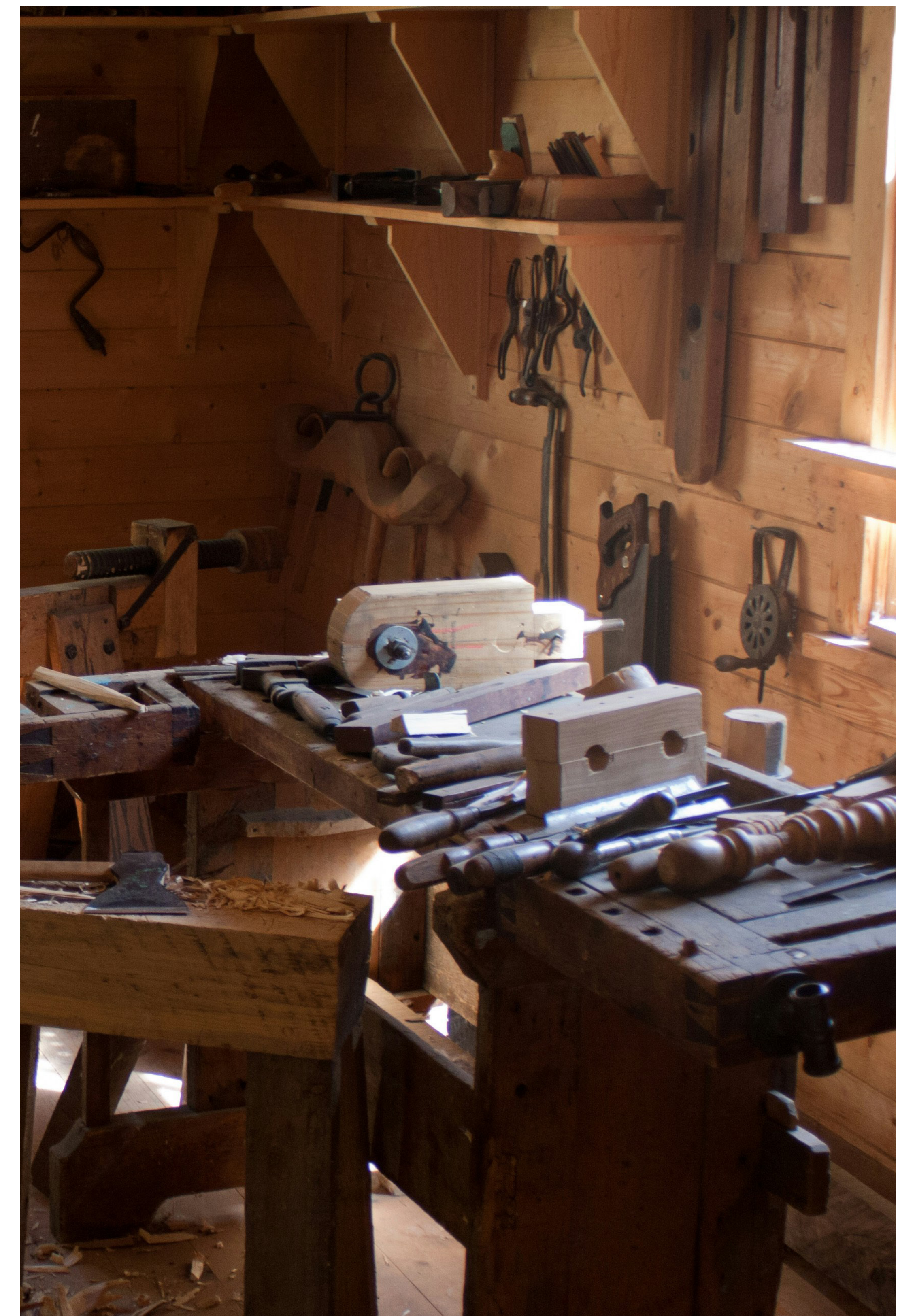






# THE INSPIRATION: THE WORK TABLE

The world of the workshop, the atelier, and the grand convivial table: places where action takes center stage and every element serves a purpose. From this vision emerges a block that is at once a workstation, a design statement, and an iconic symbol of the restaurant's identity.





# CONCEPT E DESIGN

From the encounter between tradition and vision comes Pi:  
the beating heart of the kitchen, combining ergonomics, power, and beauty.  
A project by Vincenzo Marrone and V12 Design, for Silko.

**VALERIO  
COMETTI  
+V12DESIGN**





# TECHNOLOGY

Pi integrates interchangeable **flush-mounted drop-in** functions, removable **hygienic bases**, an integrated drain for immediate cleaning, and a natural ventilation system that ensures **thermal balance** and **operational comfort**.

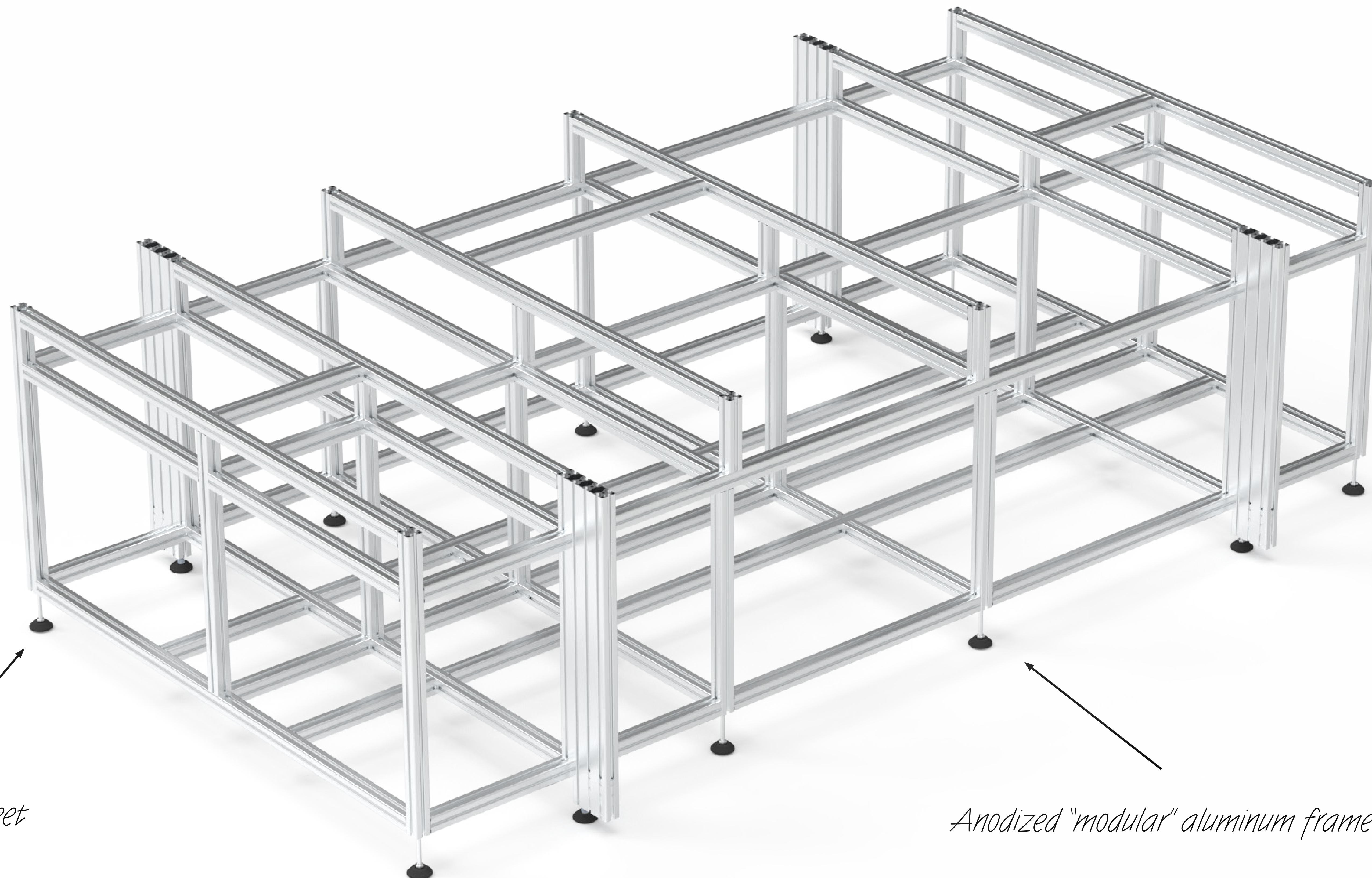
Every detail is designed to merge **functionality and aesthetics** with no visible joining elements.

**INNOVATION IS HIDDEN IN THE DETAILS.  
EFFICIENCY IS PERCEIVED IN THE RESULT.**



# STEEL? NO, THANKS

A solid frame made from 75% recycled and anodized aluminum, featuring a reinforced internal structure that ensures rigidity, lightness, and excellent heat dissipation. A material that doesn't rust or corrode, preserving its beauty and strength over time.



*Adjustable feet*

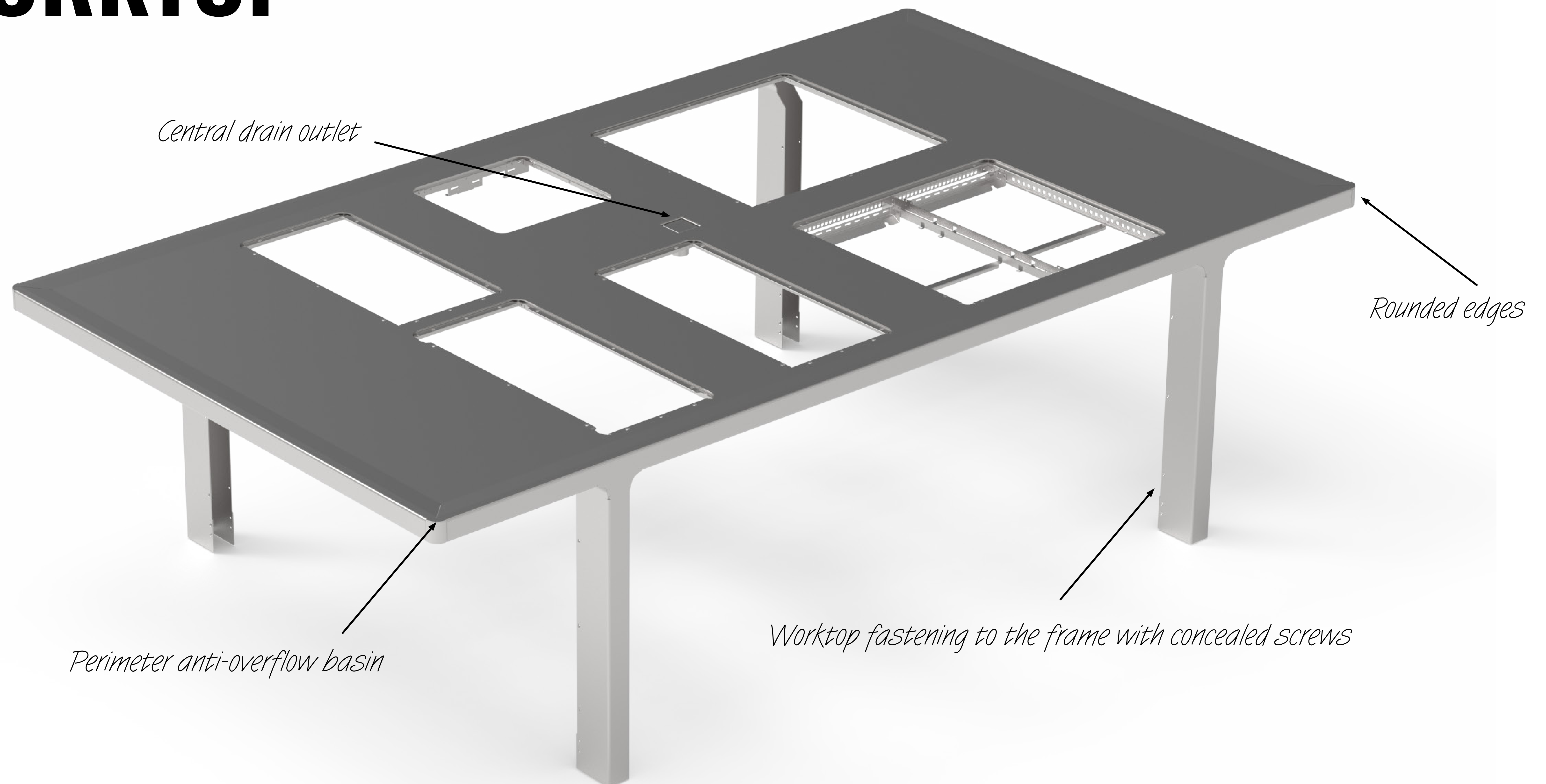
*Anodized "modular" aluminum frame*



# THE WORKTOP

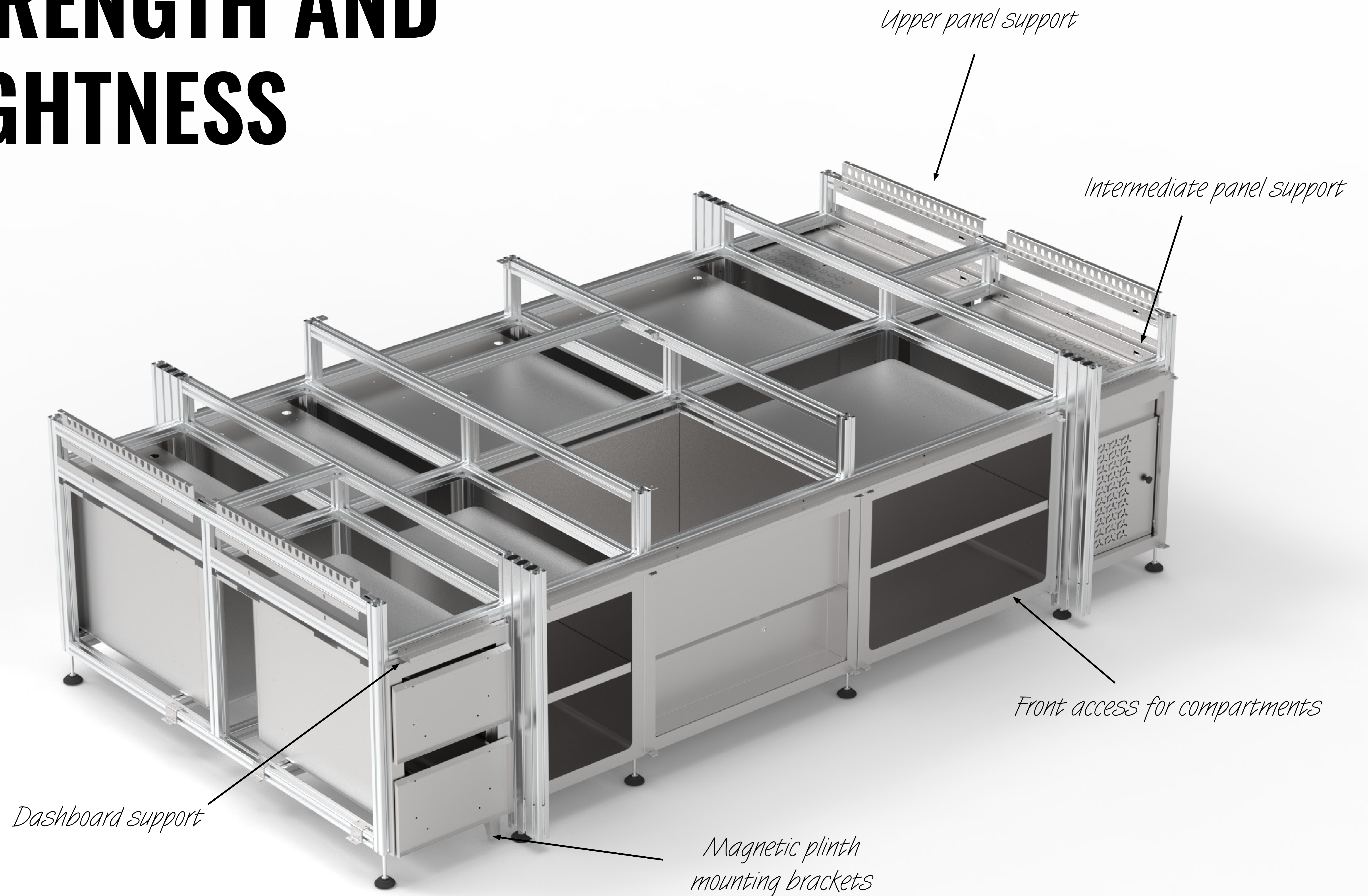
The worktop, made from a single piece of 30/10 AISI 304 stainless steel, ensures solidity, durability, and a professional look.

Its slight inner slope and central drain channel liquids toward an outlet designed to guarantee maximum hygiene and easy cleaning, combining efficiency and functionality.

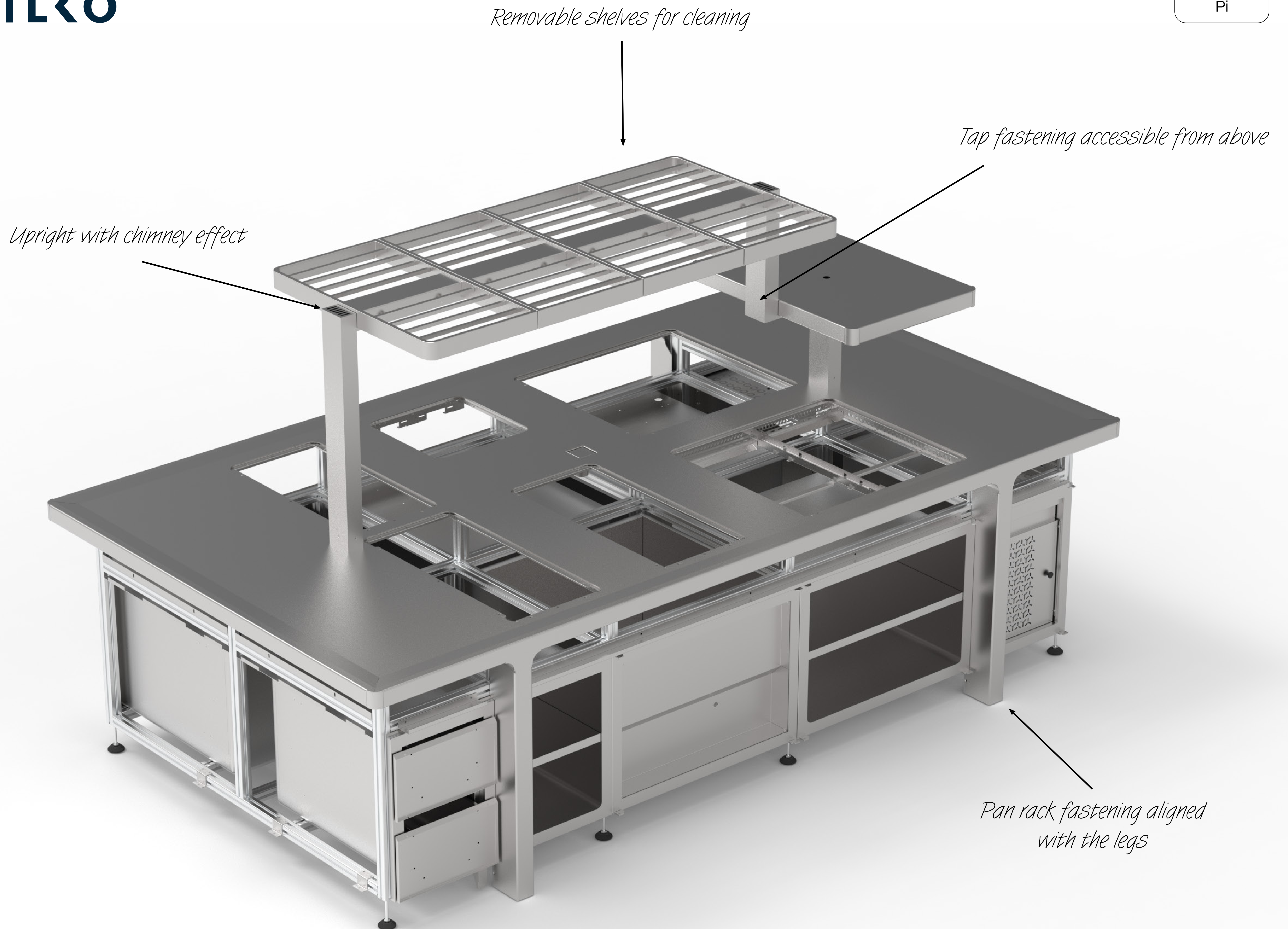




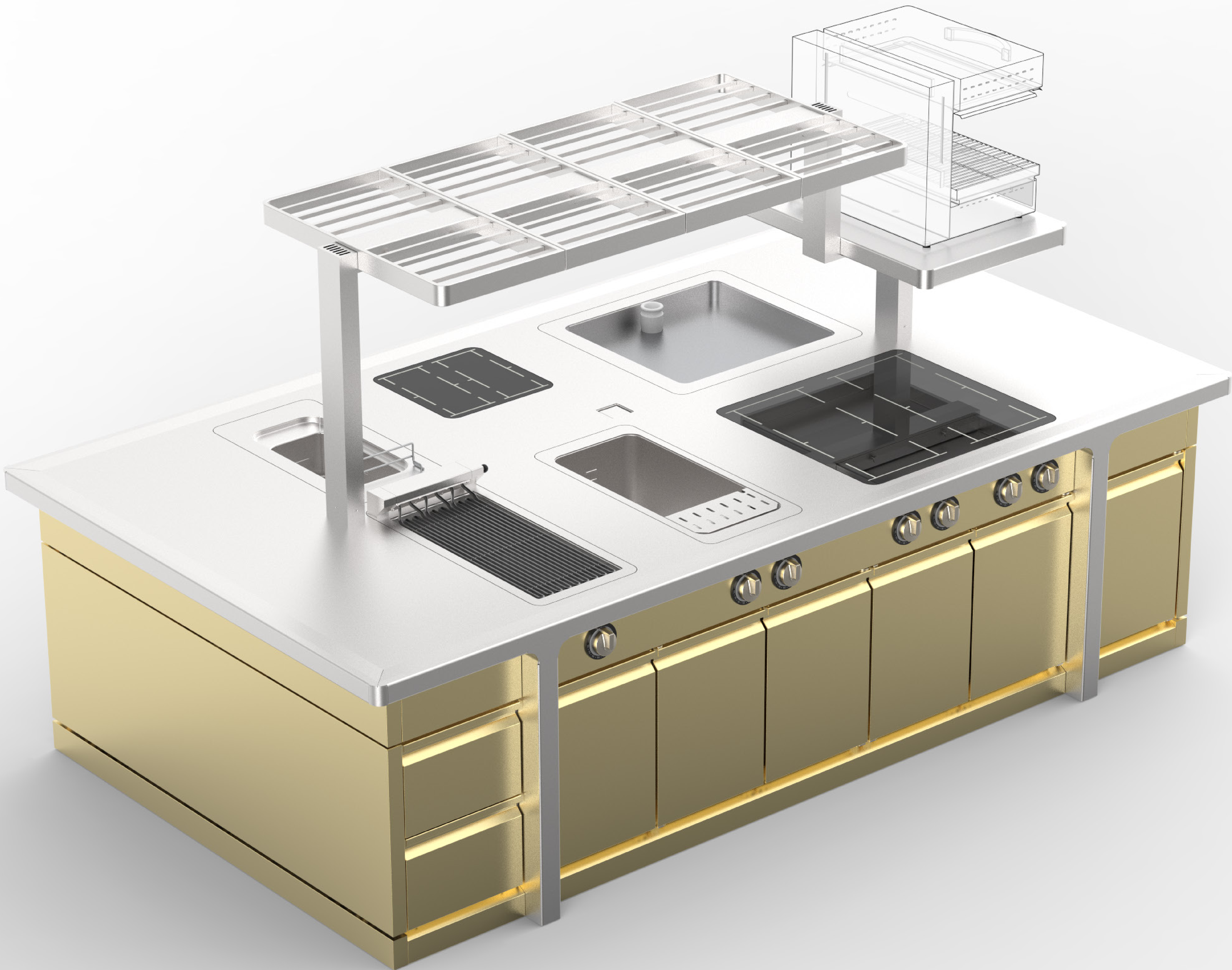
# STRENGTH AND LIGHTNESS







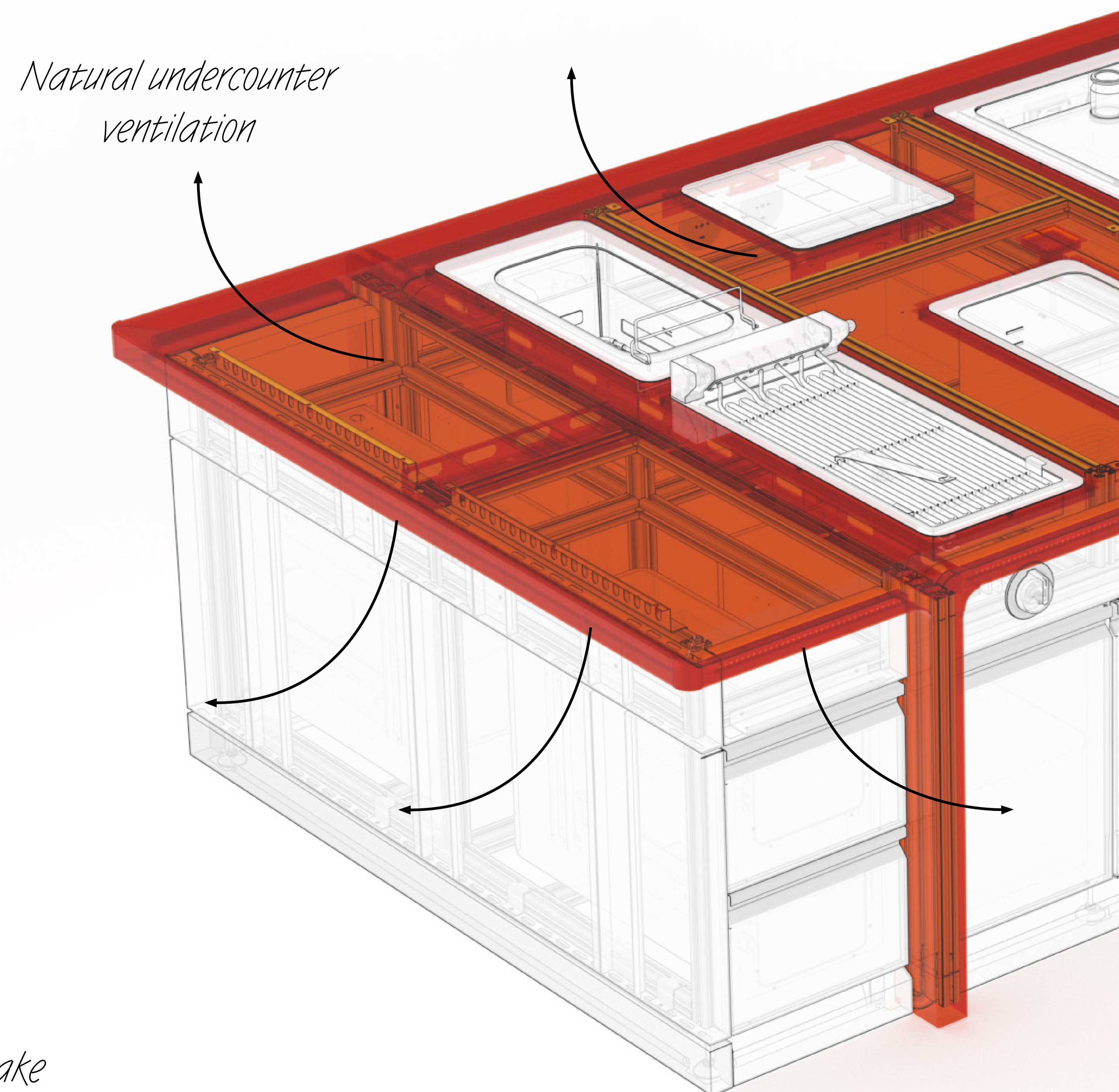
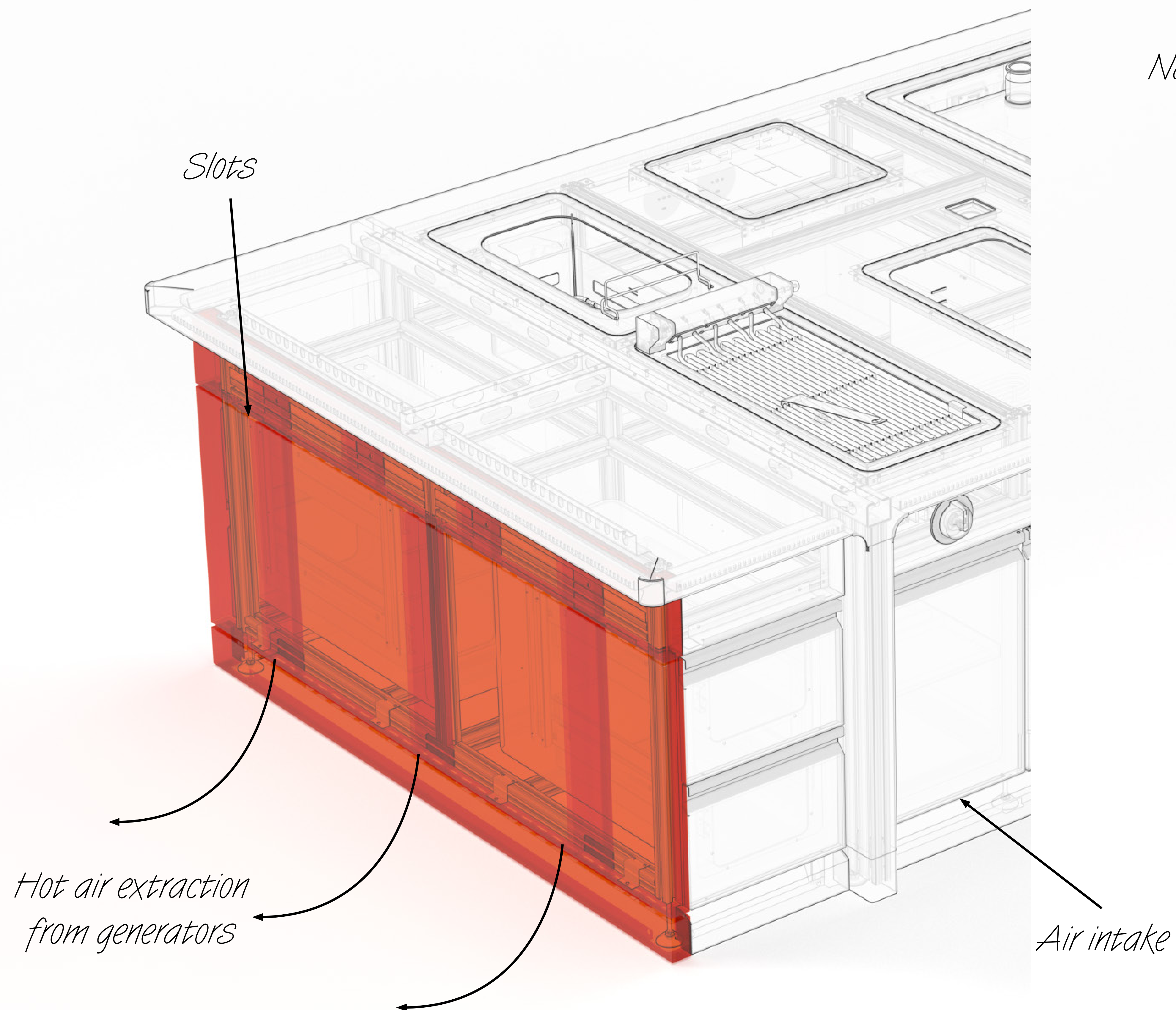




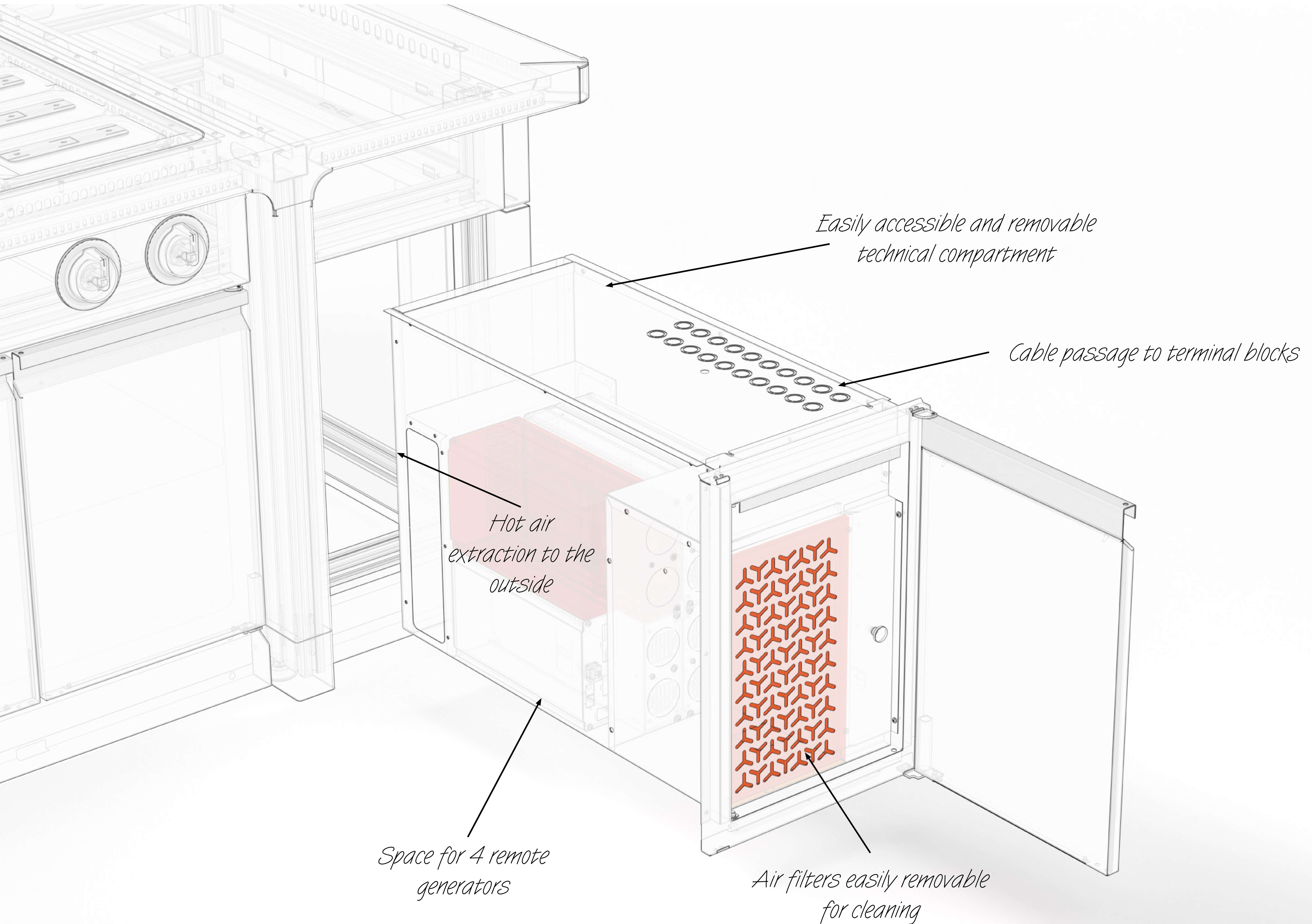


# THERMAL COMFORT

The heating elements feature **passive ventilation**, evenly distributed across the various components of the block, ensuring optimal temperature maintenance in a natural way. The worktop does not heat the surrounding environment, remains **thermally neutral** to the touch, and guarantees **longer-lasting performance** providing the staff with superior **operational comfort**.

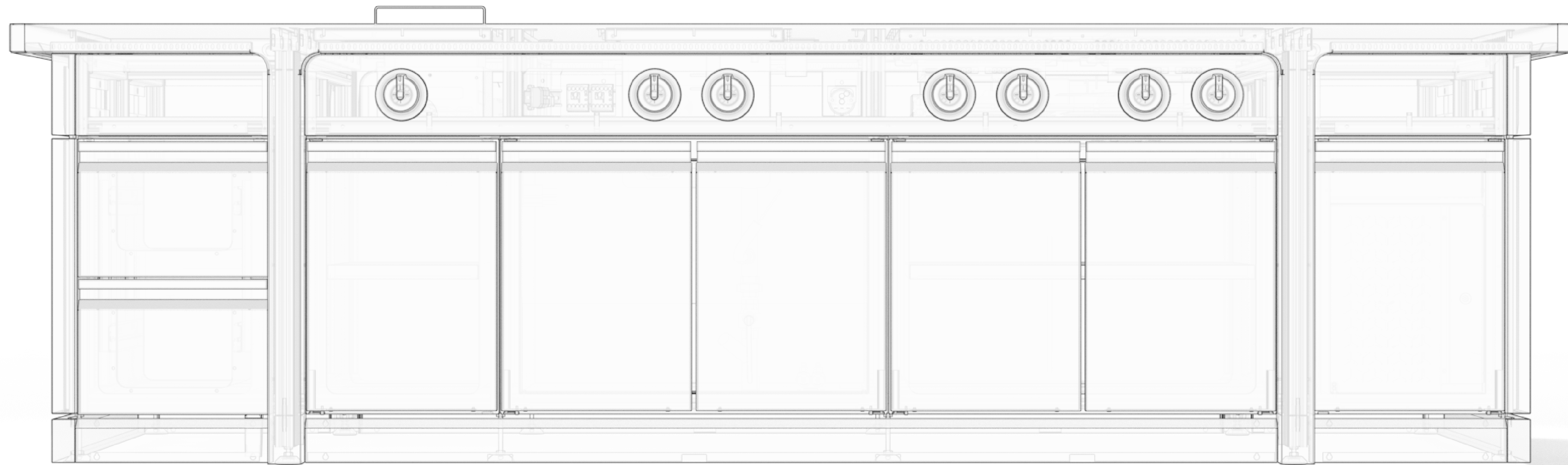








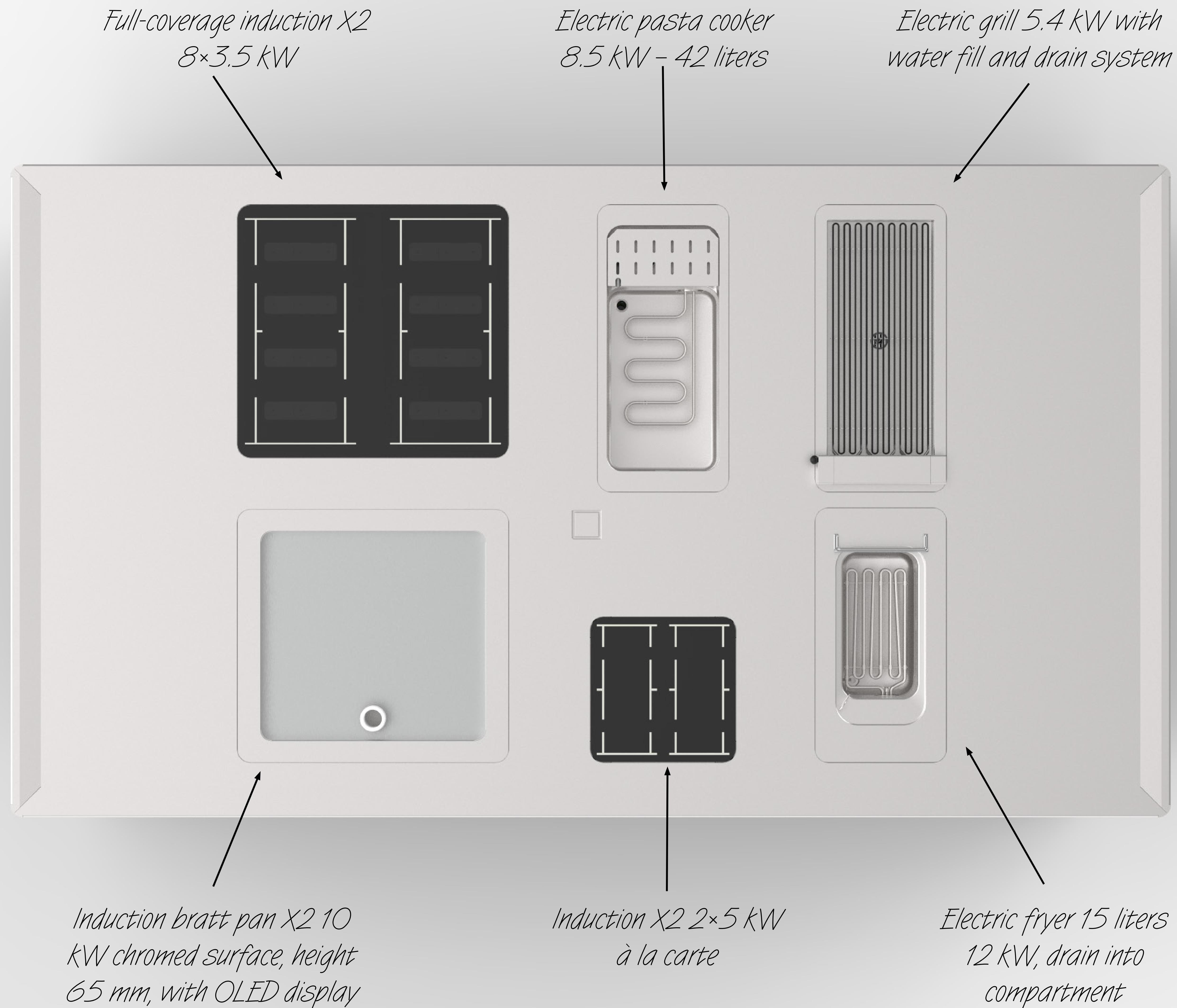
*Floor-mounted version*



*Version with concrete plinth*









# MATTER AND FORM

Pi tells the story of material essence: steel, brass, copper, and De Castelli finishes, to be experienced through sight and touch.

Each kitchen becomes a unique work of art thanks to complete customization of textures and colors. Harmonious lines, invisible joints, and smooth curves transform functionality into elegance, embodying timeless aesthetics and the art of Italian precision.





SILKO

π pi

