

SILKO

SONIKA

Revolutionizing the art of cooking





A close-up, high-angle shot of a stainless steel sink. The sink is partially filled with water, which is splashing and creating numerous concentric ripples. The lighting is dramatic, highlighting the metallic sheen of the sink's rim and the texture of the water. The background is dark, making the sink and water the central focus.

**ULTRASOUND:
REVOLUTION
IN FOOD
PREPARATION.**



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

Sonika is designed to meet the most advanced needs of culinary professionals. The focused ultrasound technology of waveco®, integrated into Sonika, enables automated and precise management, allowing chefs to achieve flawless results with minimal effort.

In addition to its technological features, Sonika stands out for its sophisticated design, meticulously crafted down to the smallest detail. Every element is designed to ensure ergonomics and maximum efficiency, making the cooking experience smooth and innovative.



How do focused ultrasounds work?

Focused ultrasounds produce a sort of massage that pushes the food towards advanced maturation.

During this cycle, the food naturally enhances its tenderness as the fibers relax without losing precious protein liquids, increasing its softness while naturally preserving its nutritional values.

Thanks to this process, the product is improved both in terms of texture and nutrition. Additionally, for certain types of preparations that involve cooking, it reduces both the time and temperature required, sometimes even eliminating the need for cooking altogether.

What are the main advantages?

Reduction of energy costs

Sonika allows cooking at lower temperatures and in shorter times, reducing energy consumption and lowering energy costs, contributing to a more sustainable kitchen.

Greater tenderness

Focused ultrasounds soften the proteins in food without losing moisture, enhancing the tenderness and quality of the ingredients.

Time savings

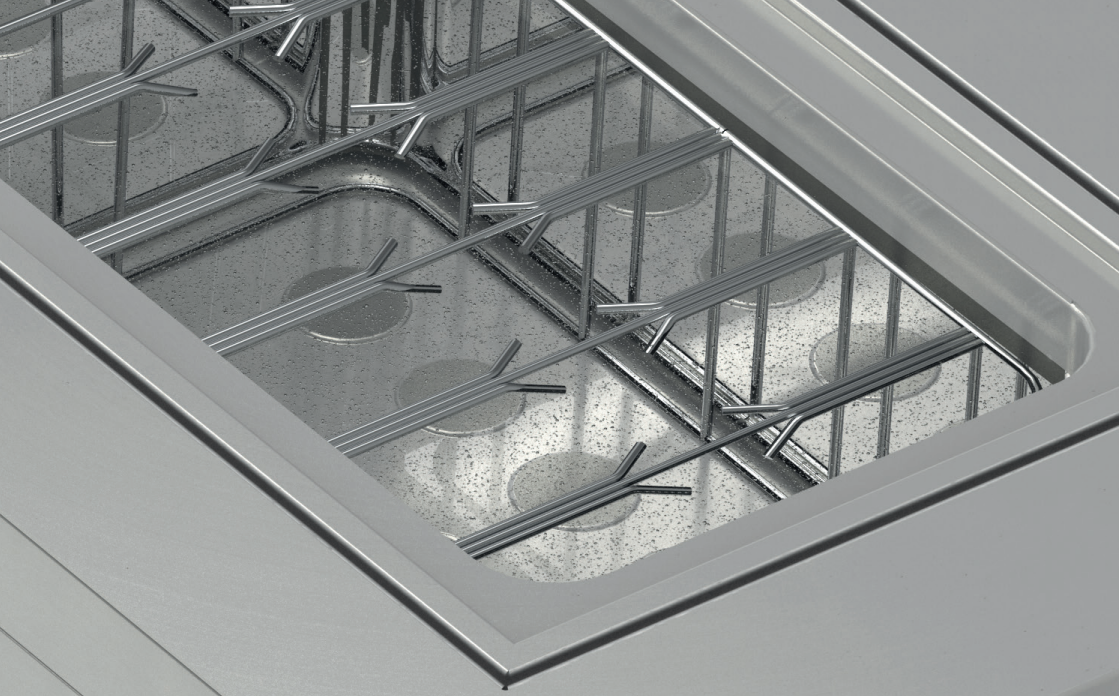
The advanced maturation process with Sonika drastically reduces preparation times.

Reduction of food costs

Sonika's technology allows the use of food parts destined for waste and less noble ingredients, promoting ethical cooking. This enhances the raw materials and significantly reduces overall food costs.

Increased shelf life

The treatment with focused ultrasounds reduces the bacterial load in food, significantly extending its shelf life and improving food safety.



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Dimensions:

Width: 600 mm

Depth: 920 mm

Height: 914 mm

Weight: 113 kg

Features:

Maximum capacity: 50 L

AISI 316 stainless steel tank

Drainage system: automatic, with water load and discharge leveling, compatible with all standard hoses.

Hydraulic system: Flexible AISI 304 stainless steel hydraulic pipes

Hydraulic safety system: Optoelectric water level detector inside the tank.

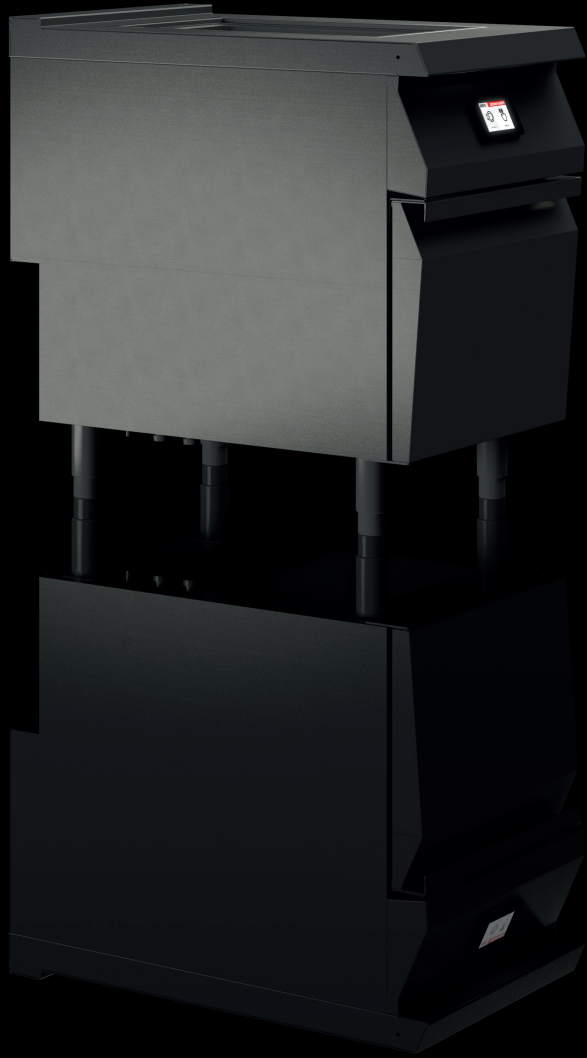
Power Supply and Output:

Ultrasound power: MAX 0.8 kW

Heating elements power: MAX 2.23 kW

Nominal power: MAX 3.0 kW

Power supply: 230 V 50 Hz



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