

# Модульная кухня Silblock

## Описание

### По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231  
Ангарск (3955)60-70-56  
Архангельск (8182)63-90-72  
Астрахань (8512)99-46-04  
Барнаул (3852)73-04-60  
Белгород (4722)40-23-64  
Благовещенск (4162)22-76-07  
Брянск (4832)59-03-52  
Владивосток (423)249-28-31  
Владикавказ (8672)28-90-48  
Владимир (4922)49-43-18  
Волгоград (844)278-03-48  
Вологда (8172)26-41-59  
Воронеж (473)204-51-73  
Екатеринбург (343)384-55-89  
Иваново (4932)77-34-06  
Ижевск (3412)26-03-58  
Иркутск (395)279-98-46  
Казань (843)206-01-48

Россия +7(495)268-04-70

Калининград (4012)72-03-81  
Калуга (4842)92-23-67  
Кемерово (3842)65-04-62  
Киров (8332)68-02-04  
Коломна (4966)23-41-49  
Кострома (4942)77-07-48  
Краснодар (861)203-40-90  
Красноярск (391)204-63-61  
Курск (4712)77-13-04  
Курган (3522)50-90-47  
Липецк (4742)52-20-81  
Магнитогорск (3519)55-03-13  
Москва (495)268-04-70  
Мурманск (8152)59-64-93  
Набережные Челны (8552)20-53-41  
Нижний Новгород (831)429-08-12  
Новокузнецк (3843)20-46-81  
Ноябрьск (3496)41-32-12  
Новосибирск (383)227-86-73

Киргизия +996(312)-96-26-47

Омск (3812)21-46-40  
Орел (4862)44-53-42  
Оренбург (3532)37-68-04  
Пенза (8412)22-31-16  
Петрозаводск (8142)55-98-37  
Псков (8112)59-10-37  
Пермь (342)205-81-47  
Ростов-на-Дону (863)308-18-15  
Рязань (4912)46-61-64  
Самара (846)206-03-16  
Саранск (8342)22-96-24  
Санкт-Петербург (812)309-46-40  
Саратов (845)249-38-78  
Севастополь (8692)22-31-93  
Симферополь (3652)67-13-56  
Смоленск (4812)29-41-54  
Сочи (862)225-72-31  
Ставрополь (8652)20-65-13  
Сургут (3462)77-98-35

Казахстан +7(7172)727-132

Сыктывкар (8212)25-95-17  
Тамбов (4752)50-40-97  
Тверь (4822)63-31-35  
Тольятти (8482)63-91-07  
Томск (3822)98-41-53  
Тула (4872)33-79-87  
Тюмень (3452)66-21-18  
Ульяновск (8422)24-23-59  
Улан-Удэ (3012)59-97-51  
Уфа (347)229-48-12  
Хабаровск (4212)92-98-04  
Чебоксары (8352)28-53-07  
Челябинск (351)202-03-61  
Череповец (8202)49-02-64  
Чита (3022)38-34-83  
Якутск (4112)23-90-97  
Ярославль (4852)69-52-93

# Silblock Professional kitchen

Silblock professional kitchen is a synthesis of **style, modularity and performance**, featured by Silko design, a fusion of beauty and personality.

**Silblock professional kitchen stainless steel worktop is seamless** and can be made combining numerous cooking range functions. The worktop ensures **maximum hygiene** and combines Silko construction quality with the customer's design request.

Silblock is entirely Made in Italy and allows you to customise the kitchen by adapting it to the chef's needs. It is tailored according to the requests of those looking for the best from a professional kitchen.

## The professional modular kitchen with a seamless worktop

Silko has always been supplying its customers with professional stainless steel kitchens designed to optimize the production cycle.

Silblock is a single surface that provides professionals with the features and accessories needed for their work needs.

This range of professional kitchens guarantees several advantages. In fact, the single seamless worktop **ensures greater hygiene and cleaning efficiency**.



# Modularity, performance and innovation



The key feature of Silblock is its modularity, an essential condition for structuring a customised work environment ensuring maximum performance. The different modules allow you to have a multi-tasking kitchen and cook different types of food simultaneously.

Sides and doors can be colored as desired, choosing from multiple finishes

The Silblock professional kitchen features the most advanced cooking technologies and the high technological standards of the modular units and accessories are responsible for the improvement in production capacity.

For the most demanding customers, Silko offers electronic machines characterized by touch screens that become true digital control centers of the kitchen; accessory functions such as refrigerated compartments and heated drawers

## Why buy a Silblock professional kitchen

Silko has long been committed to the development of **modularity** in professional kitchens. An option already employed by many sector professionals.

A modular kitchen aims at **optimizing the space-functionality ratio**.

Silblock wins this challenge! Its sturdy single worktop in guarantee high hygiene standards and ease of cleaning and maintenance.



## **SILBLOCK** YOUR ONE-PIECE HYGIENIC TOP PROFESSIONAL KITCHEN

Performance and innovation without limits

Silblock professional kitchen is a synthesis of style, flexibility and performance, featured by Silko design, a fusion of beauty and personality.

Silblock is entirely Made in Italy and allows you to customise the kitchen by adapting it to the chef's needs. It is tailored according to the requests of those looking for the best from a professional kitchen.

Silko has always been supplying its customers with professional stainless steel kitchens designed to optimize the production cycle.

Silblock can be completed with a wide range of accessories to meet any needs.

This range of professional kitchens guarantees several advantages. In fact, the single seamless worktop ensures greater hygiene and cleaning efficiency.

## **SILBLOCK** LA TUA NUOVA CUCINA PROFESSIONALE CON UN PIANO DI LAVORO UNICO SENZA GIUNZIONI

Performance ed innovazione senza limiti

*La cucina professionale Silblock è sintesi di stile, flessibilità e prestazioni, caratterizzata dall'inconfondibile design Silko, al tempo stesso fusione di bellezza e personalità.*

*Silblock, interamente Made in Italy, permette di personalizzare la cucina adattandola alle esigenze dello chef: viene "cucita "su misura" in base alle richieste di chi da una cucina professionale cerca il meglio.*

*Da sempre Silko è al fianco dei propri clienti e fornisce loro cucine professionali in acciaio inox progettate e costruite per ottimizzare il ciclo produttivo.*

*Silblock può essere completato con una vasta gamma di accessori per soddisfare le esigenze di ogni utilizzatore.*

*All'innegabile vantaggio logistico di un piano unico senza giunzioni, se ne aggiungono altri, non evidenti ad una prima valutazione. Avere una cucina professionale con un piano di lavoro unico significa soprattutto avere una garanzia di igienicità e una maggior efficacia nella pulizia.*

Pass-through 800 hygienic block  
*Piano unico passante 800*

Available in 2/3 mm thickness  
*Spessori disponibili 20 o 30 decimi*

# And now it's pos**SILBLOCK**

Pot rack  
*Griglia posa tegami*

Centralized technical  
compartment on side panel  
*Vano tecnico centralizzato  
all'interno del fianco terminale*

Induction 2 zones - 3,5 kw each  
*Piano induzione 2 zone da 3,5 Kw cad.*

Polished handrail to fit GN 1/9  
*Corrimano lucido predisposto per  
l'inserimento di baccinelle GN-1/9*

Neutral top  
*Piano neutro*

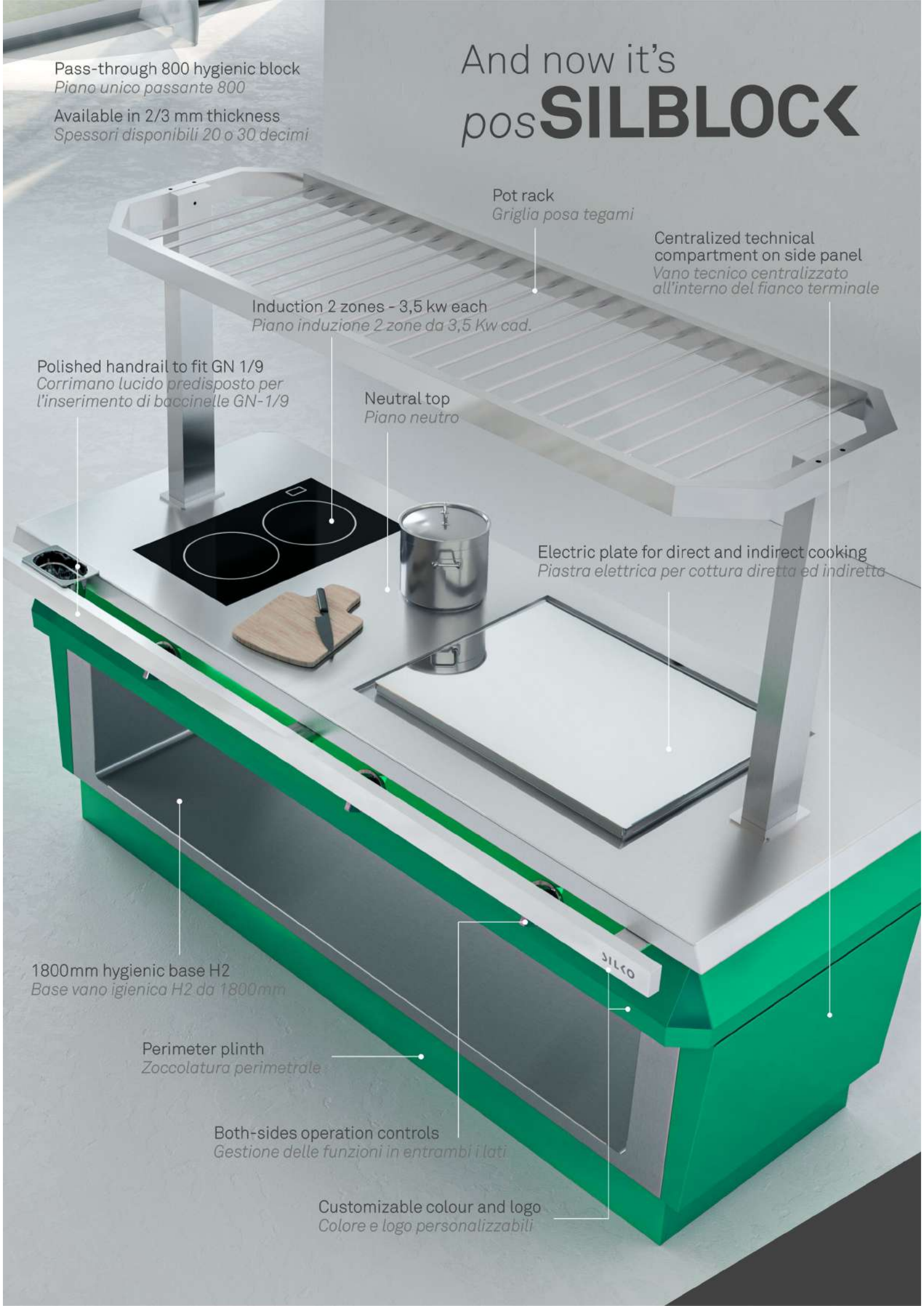
Electric plate for direct and indirect cooking  
*Piastra elettrica per cottura diretta ed indiretta*

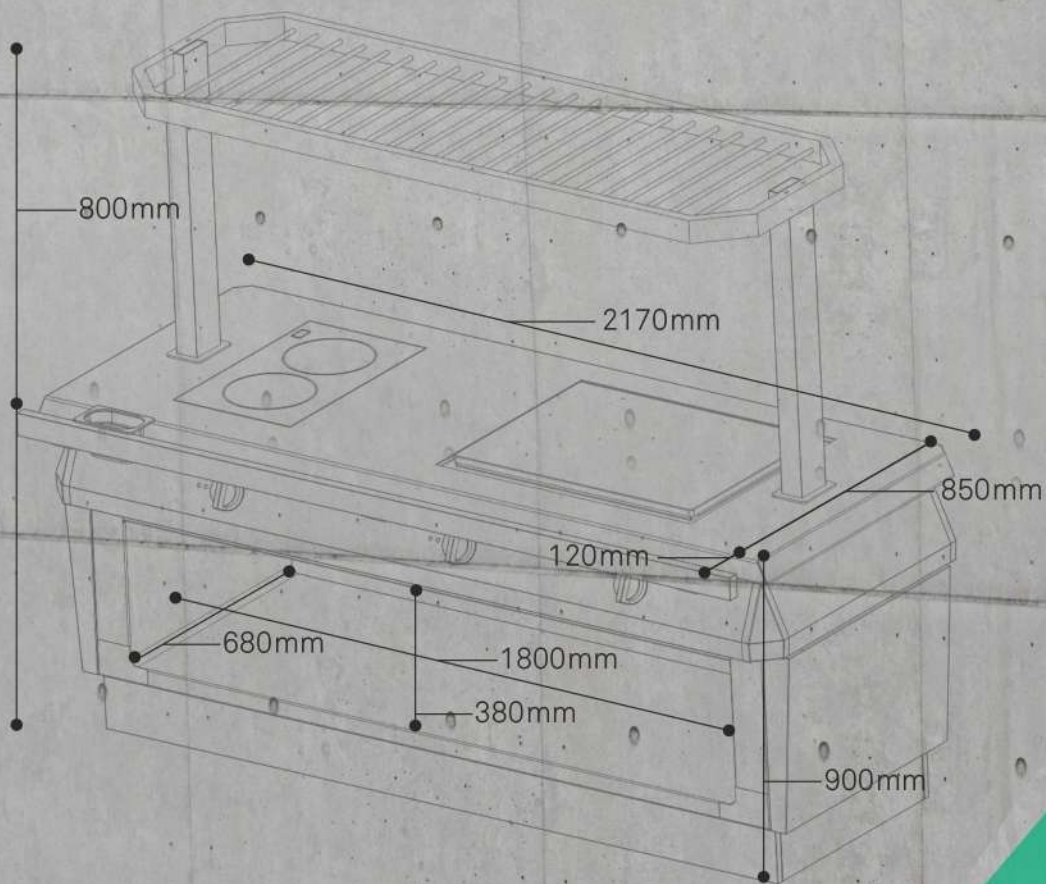
1800mm hygienic base H2  
*Base vano igienica H2 da 1800mm*

Perimeter plinth  
*Zoccolatura perimetrale*

Both-sides operation controls  
*Gestione delle funzioni in entrambi i lati*

Customizable colour and logo  
*Colore e logo personalizzabili*





**По вопросам продаж и поддержки обращайтесь:**

|                             |                                 |                                |                          |
|-----------------------------|---------------------------------|--------------------------------|--------------------------|
| Алматы (7273)495-231        | Калининград (4012)72-03-81      | Омск (3812)21-46-40            | Сыктывкар (8212)25-95-17 |
| Ангарск (3955)60-70-56      | Калуга (4842)92-23-67           | Орел (4862)44-53-42            | Тамбов (4752)50-40-97    |
| Архангельск (8182)63-90-72  | Кемерово (3842)65-04-62         | Оренбург (3532)37-68-04        | Тверь (4822)63-31-35     |
| Астрахань (8512)99-46-04    | Киров (8332)68-02-04            | Пенза (8412)22-31-16           | Тольятти (8482)63-91-07  |
| Барнаул (3852)73-04-60      | Коломна (4966)23-41-49          | Петрозаводск (8142)55-98-37    | Томск (3822)98-41-53     |
| Белгород (4722)40-23-64     | Кострома (4942)77-07-48         | Псков (8112)59-10-37           | Тула (4872)33-79-87      |
| Благовещенск (4162)22-76-07 | Краснодар (861)203-40-90        | Пермь (342)205-81-47           | Тюмень (3452)66-21-18    |
| Брянск (4832)59-03-52       | Красноярск (391)204-63-61       | Ростов-на-Дону (863)308-18-15  | Ульяновск (8422)24-23-59 |
| Владивосток (423)249-28-31  | Курск (4712)77-13-04            | Рязань (4912)46-61-64          | Улан-Удэ (3012)59-97-51  |
| Владикавказ (8672)28-90-48  | Курган (3522)50-90-47           | Самара (846)206-03-16          | Уфа (347)229-48-12       |
| Владимир (4922)49-43-18     | Липецк (4742)52-20-81           | Саранск (8342)22-96-24         | Хабаровск (4212)92-98-04 |
| Волгоград (844)278-03-48    | Магнитогорск (3519)55-03-13     | Санкт-Петербург (812)309-46-40 | Чебоксары (8352)28-53-07 |
| Вологда (8172)26-41-59      | Москва (495)268-04-70           | Саратов (845)249-38-78         | Челябинск (351)202-03-61 |
| Воронеж (473)204-51-73      | Мурманск (8152)59-64-93         | Севастополь (8692)22-31-93     | Череповец (8202)49-02-64 |
| Екатеринбург (343)384-55-89 | Набережные Челны (8552)20-53-41 | Симферополь (3652)67-13-56     | Чита (3022)38-34-83      |
| Иваново (4932)77-34-06      | Нижний Новгород (831)429-08-12  | Смоленск (4812)29-41-54        | Якутск (4112)23-90-97    |
| Ижевск (3412)26-03-58       | Новокузнецк (3843)20-46-81      | Сочи (862)225-72-31            | Ярославль (4852)69-52-93 |
| Иркутск (395)279-98-46      | Ноябрьск (3496)41-32-12         | Ставрополь (8652)20-65-13      |                          |
| Казань (843)206-01-48       | Новосибирск (383)227-86-73      | Сургут (3462)77-98-35          |                          |
| Россия +7(495)268-04-70     | Киргизия +996(312)-96-26-47     | Казахстан +7(7172)727-132      |                          |