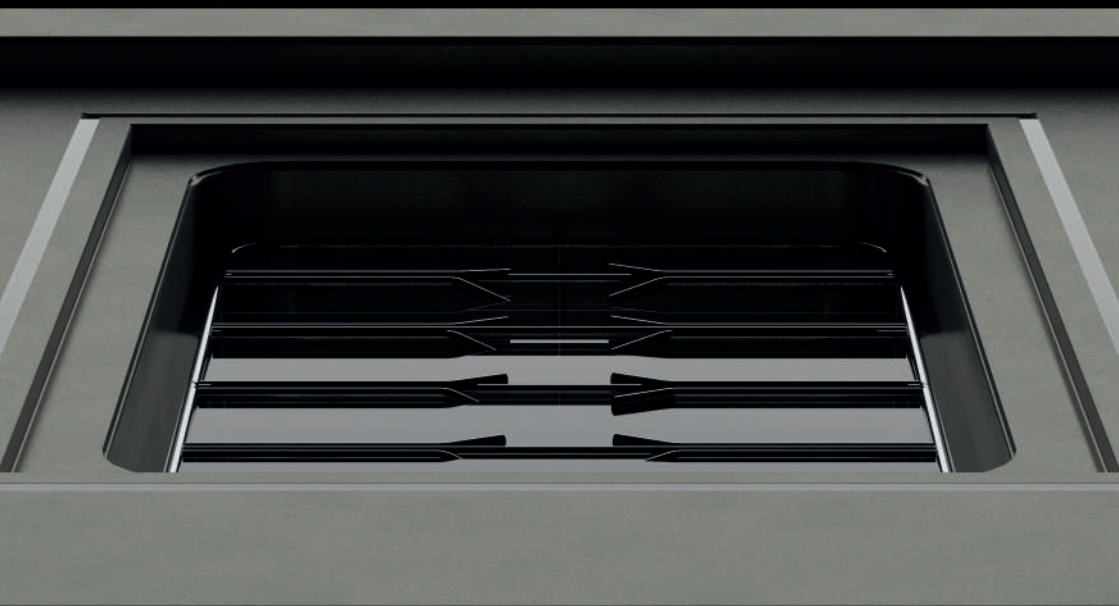


SILKO

SONIKA

Revolutionizing the art of cooking







**ULTRASOUND:  
REVOLUTION  
IN FOOD  
PREPARATION.**



# SONIKA

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.



Indietro

1

Motore/temperatura

Cattura

Soluzioni

# SONIKA

## **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.

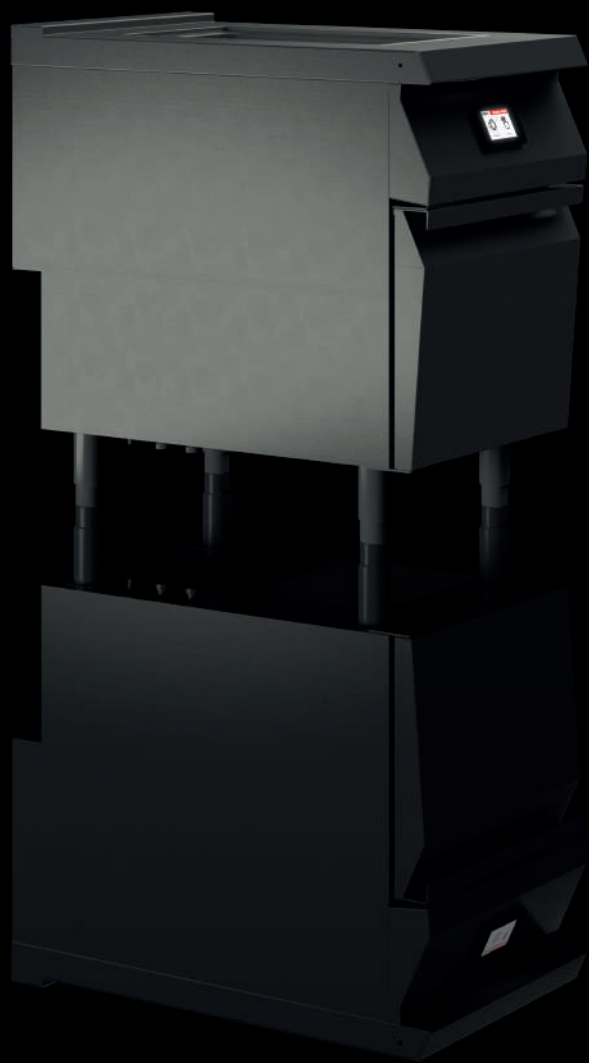
## **Power Supply and Output:**

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



# SILKO

Silko Ali Group Srl  
Via Marinotti F. 45, 31029  
Vittorio Veneto (TV) Italy

T (+39) 0438 911930  
[info@silko.it](mailto:info@silko.it)

[silko.it](http://silko.it)



an Ali Group Company