

a passion to inspire

Thrill





Vortex™

NEW RANGE

A unique machine that not only sanitises in seconds, but keeps drinks cooler for longer without watering down the beverage or altering the flavour and aroma.

Ever wondered why cocktails served in the trendiest bars taste so much better? The answer may not lie in the contents of the glass, but within the glass itself.

A glass that has been cleaned and sanitised properly enhances the overall taste experience. The invisible residue that remains after washing may taint the taste and odour of drinks, compromising the quality of beverage served.

With THRILL, it takes just a few seconds to thoroughly sanitise and chill a glass, leaving it completely free of any unpleasant odours or aftertaste, giving customers the perfect serve and taste experience.

Stylish and theatrical, THRILL is a must have for upmarket bars and restaurants.

A revolution in fast chilling

With the THRILL VORTEX, innovation comes from the cold, providing the trade with instantaneous glassware sanitation and chilling. THRILL takes the beverage tasting experience to a completely different level.

In a high number of cases, icemakers are not cleaned regularly, thus promoting the proliferation and spread of dirt and bacteria. Ice should always be transferred from the icemaker to the ice bucket using a scoop that has been properly cleaned and kept in a container suitable for food use.

Once on the counter, the ice bucket should be protected from possible sources of contamination and when the ice is transferred to the glass it should be done using clean pincers or ice scoop.



THRILL destroys over 88% of the bacteria present in drinking glasses using liquid carbon dioxide

For each organism, a control glass (inoculated and untreated) was prepared and tested against a second glass that had been inoculated and treated with carbon dioxide. After drying the glasses to ensure the microorganisms had adhered to the sides of the glass, the treatment, which consisted of blasting carbon dioxide into the inside of the glasses, was performed. Data in colony-forming units (CFUs / glass (% reduction)).

Certificate of analysis N. 154 / MC (07.15.20014) issued by the Department of Food Science, University of Udine.

INOCULATED MICROORGANISM	PRE-TREATMENT	POST-TREATMENT
Salmonella enteritidis	9 x 10 ²	< 1 x 10 ² > (> 88%)
Staphylococcus aureus	6 x 10 ²	< 1 x 10 ² > (> 83%)
Escherichia coli	8 x 10 ²	< 1 x 10 ² > (> 87%)
Penicillium nalgiovense	2 x 10 ²	1 x 10 ² (> 83%)
Listeria innocua	5 x 10 ⁴	1 x 10 ³ (80%)
Pseudomonas putida	3 x 10 ⁵	1 x 10 ⁵ (> 66%)
Brettanomyces bruxellensis	2 x 10 ²	< 1 x 10 ² (50%)

The THRILL VORTEX can be used to chill and sanitise drinking glasses as well as small, medium, large and extra large liquid containers in either glass or food grade plastic.

SIZE	SANITATION & COOLING	SANITATION & FREEZING
Small	2 Sec. / 1 Shot (10 gr)	4 Sec. / 2 Shot (20 gr)
Medium	3 Sec. / 1 Shot (15 gr)	6 Sec. / 2 Shot (30 gr)
Large	3 Sec. / 1 Shot (15 gr)	9 Sec. / 3 Shot (45 gr)
Extra Large	5 Sec. / 1 Shot (25 gr)	15 Sec. / 3 Shot (75 gr)







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Pieces per Carton

SHAPES	CODES	EX-FACTORY LEAD TIME (DAYS)	20
	6640TH001	NEW Countertop Glass Sanitiser S/S	1
	6640TH002	NEW Drop-In Glass Sanitiser S/S	1

**United Kingdom &
Republic of Ireland**
Steelite International Ltd
Orme Street
Stoke-on-Trent
ST6 3RB
England

UK Distribution Centre
Steelite International
Station Street
Stoke-on-Trent
ST6 4NB
England

Telephone +44 (0)1782 821 000
Fax +44 (0)1782 819 926
Email headoffice@steelite.com

Continental Europe
Telephone +44 (0)1782 829 347
Fax +44 (0)1782 829 484
Email c.europe@steelite.com

Benelux
Steelite International Benelux BV
's Gravelandseweg 258
3125 BK Schiedam
Nederland
Telephone +31 (0)20 617 5915
Email info@steelite.nl

Germany
Steelite International Deutschland GmbH
Philipp-Reis-Straße 16
64404 Bickenbach
Telephone +49 (0)6257 61950
Fax +49 (0)6257 7944
Email germany@steelite.com

France
Telephone +33 6 8257 4291
Email france@steelite.com

Scandinavia
Telephone 0031 624 212 506
Email scandinavia@steelite.com

Italy
Telephone +39 0522 902051
Fax +39 0522 902017
Email italy@steelite.com

Spain
Steelite International Spain
C/General Espartero 18
03012 Alicante
Telephone +34 966 590 300
Fax +34 965 990 701
Email spain@steelite.com

Portugal
Rua Pa. Nat. Serra S. Mamede, nr 39
2855-630 Verdizela
Telephone 00 351 210 990 221
Fax 00 351 21 254 52 29
Email info@steeliteportugal.com



Russia, Central & Eastern Europe
The Central Europe Consultancy
2nd Floor
3 Rosemont Road
London
NW3 6NG
Tel 0044 207 435 9033
Mob 00777 613 5088
Email racee@steelite.com

Australia
Steelite International
Unit 45
Slough Business Park
2 Slough Avenue
Silverwater
NSW 2128
Telephone +61 (0)2 9648 4522
Fax +61 (0)2 9648 4523
Email australia@steelite.com


Canada
Steelite International Canada Ltd
Unit 2
26 Riviera Drive
Markham
Ontario
L3R5M1
Telephone +1 905 752 1074
Fax +1 905 752 1120
Email canada@steelite.com

Middle East
Steelite International Middle East
A Ronai LLC
PO Box 115944
Dubai
United Arab Emirates
Telephone +9714 341 4409
Fax +9714 341 4457
Email mea@steelite.com

Asia
Telephone +601 2347 9703
Fax +44 (0)1782 821 000
Email asia@steelite.com

United States of America
Steelite International USA Inc
154 Keystone Drive
New Castle
PA 16105
Telephone +1724 856 4900
Fax +1724 856 7924
Email usa@steelite.com

www.steelite.com

 facebook.com/steeliteinternational

 twitter.com/steeliteUK