

PERFORMANCE AND STYLE FOR THE WORLD OF LARGE SCALE FOOD PRODUCTION

April 2016







SYSTEM 900 CUSTOM BUILT FOR LARGE-SCALE CATERING

Ambach's System 900 kitchen range provides the power to manage thousands of covers, without compromising on quality of design or style.

Robust and efficient, the range boasts elegant design and expert craftsmanship in equal measure.

System 900 kitchens are ideal for volume-catering environments such as corporate canteens, hospitals and prisons. And their high-performance components make them ideal for large restaurants and hotels. The range is designed for high performance, increased productivity, maximum hygiene and minimal energy consumption.

This versatile kitchen system has over 200 modules, in a variety of colours and finishes, offering limitless combinations to meet your production and workspace requirements and visual tastes.

As the SYSTEM 900 range, even our **DOUBLESERVICE** range can be realised following your creativity, just like playing with Lego.

This range, with control panels on **both sides** of the main appliances, is the answer to who wants to perform a great deal of work in reduced spaces.

All blocks can be realised with 3 mm hygienic tops and special customized executions.





DOUBLE SERVICE

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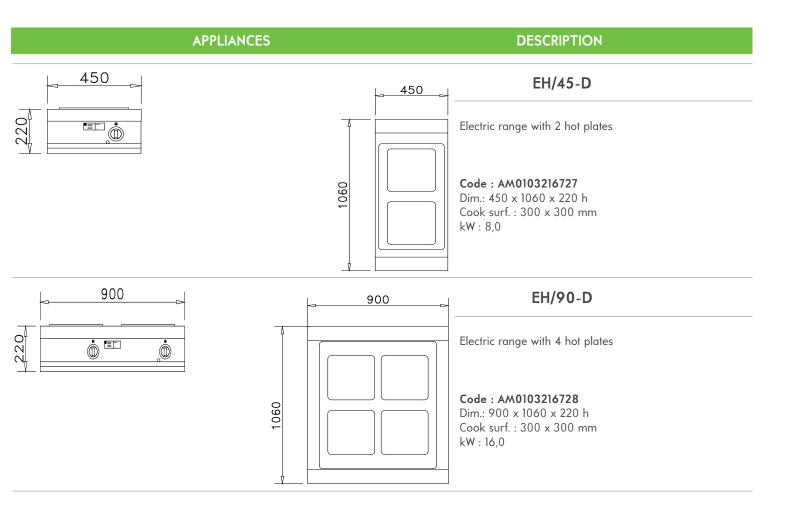
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ELECTRIC RANGES



- · Appliance designed to be used on both front sides
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- Spillage channel round the whole working surface with a gentle slant to the front to avoid the accumulation of liquids at the rear
- · Cooking top with a sturdy reinforcing structure under the cooking plates
- Electric cooking plates with stainless steel mould area, built-in tight in the cooking top for a better hygienic
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- · All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene





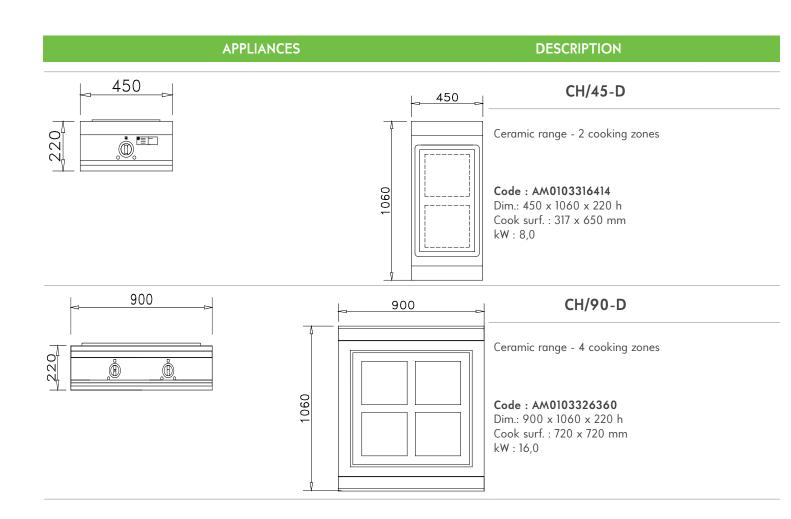


CERAMIC RANGES



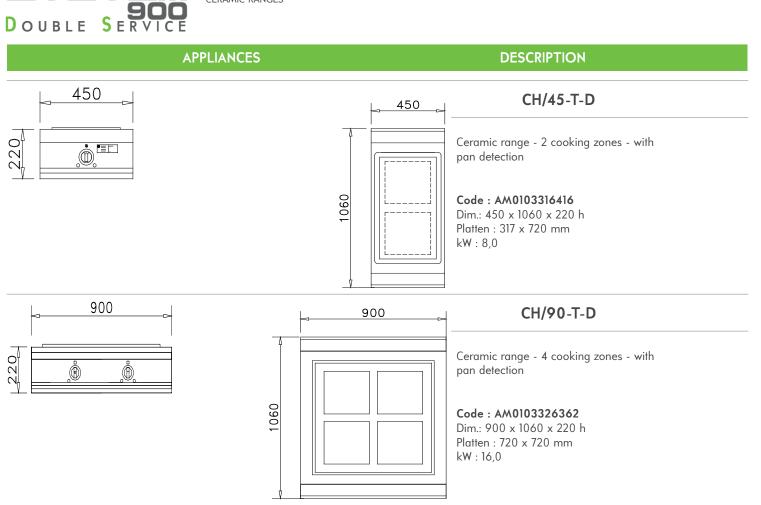
Mod. CH/90-D

- · Appliance designed to be used on both front sides
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- Spillage channel round the whole working surface with a gentle slant to the front to avoid the accumulation of liquids at the rear
- · Glass ceramic plate, thickness 6 mm
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- · All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene









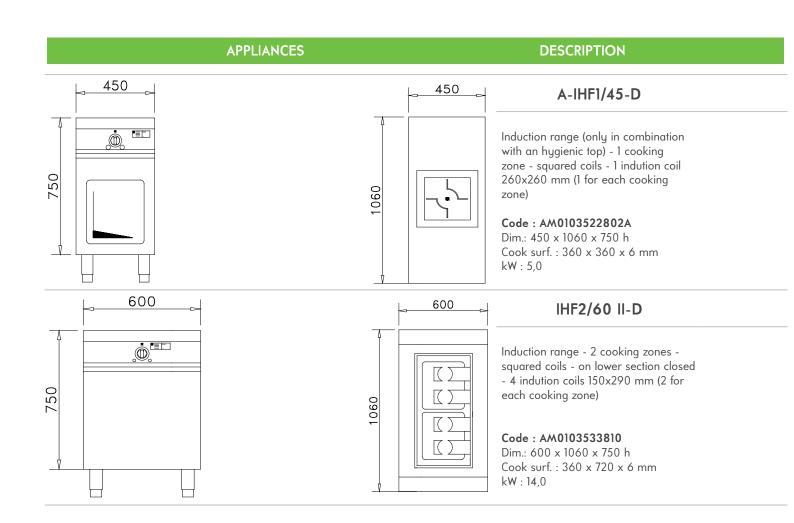




INDUCTION RANGES



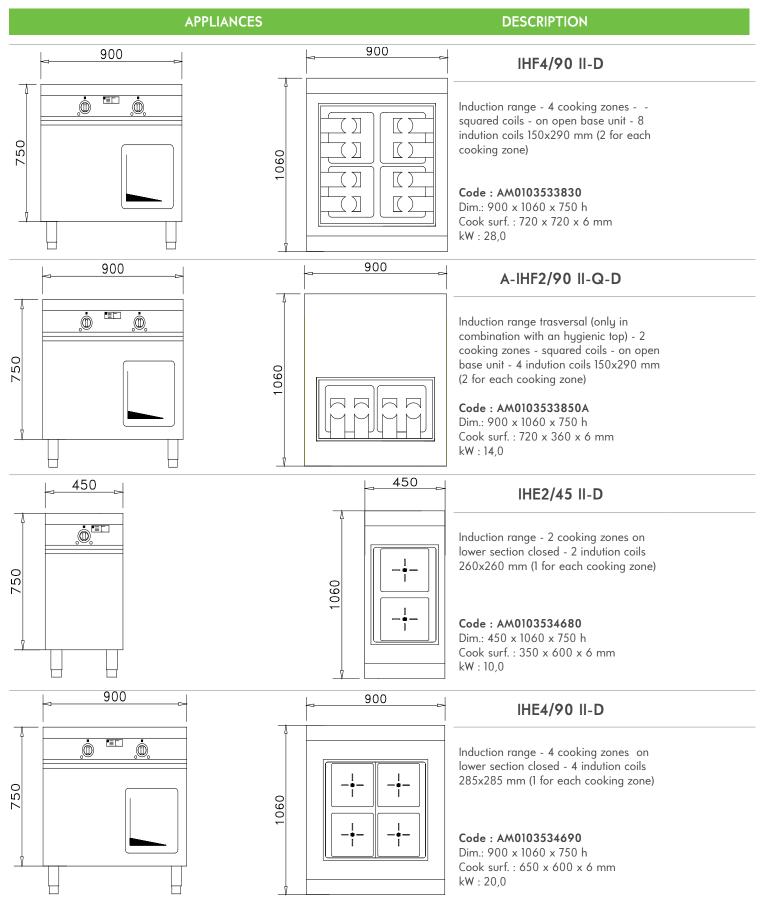
- · Appliance designed to be used on both sides
- · Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick, big radius for easy cleaning
- Spillage channel round the whole working surface with a gentle slant to the front to avoid the accumulation of liquids at the rear
- Glas ceramic plate with dimensions 360 x 720 cm, thickness 6 mm.
- 4 rectangular coils (150 x 290 mm) with high efficiency and overheating protection.
- Front cover strip fitted in one piece without joints in the whole length of the cooking suite, 2 mm thick in stainless steel (AISI 304).
- · All external screws in stainless steel (AISI 304).
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene





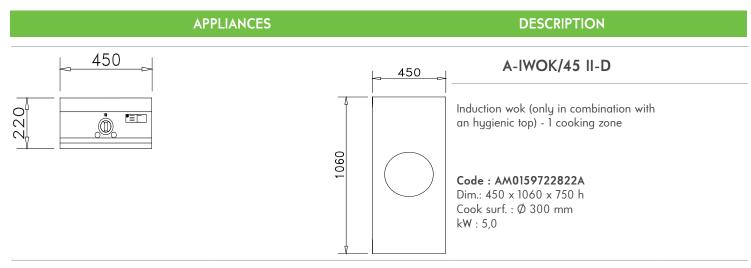












ACCESSORIES ON REQUEST FOR INDUCTION RANGES

Code	Dim. mm	
AM5059718379	360x36 I	Pan for wok in inox 6 lt



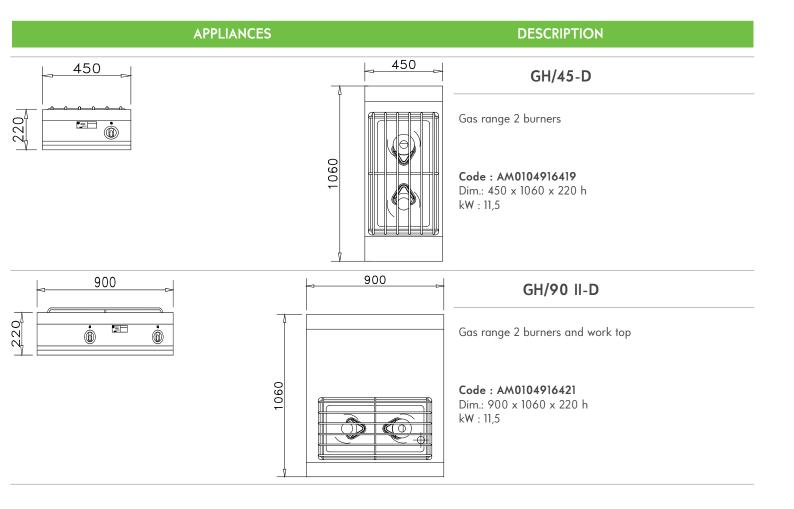


GAS RANGES



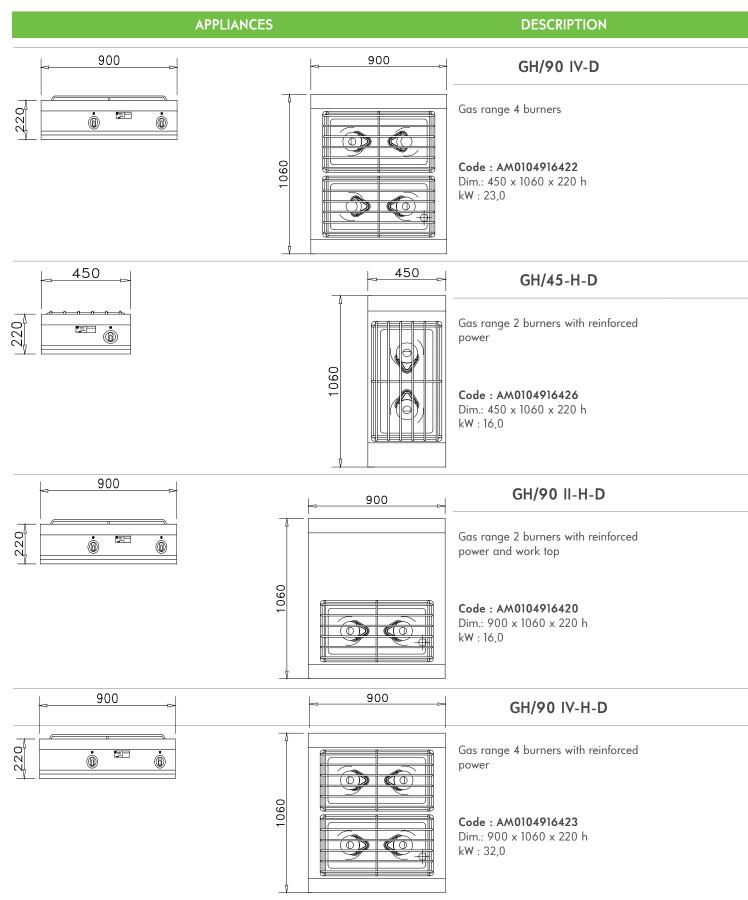
Mod. GH/90 II-D

- · Appliance designed to be used on both front sides
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- · All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene









Accessories on request for gas ranges page n. 14



ACCESSORIES ON REQUEST FOR GAS RANGES







Code	Dim. mm	
AM5010114017	410×740×40	Stainless steel grat round for 2 burners
AM5010114249	410x370x40	Stainless steel spider grate
AM5010104372	210x8	Stainless steel reducing grate



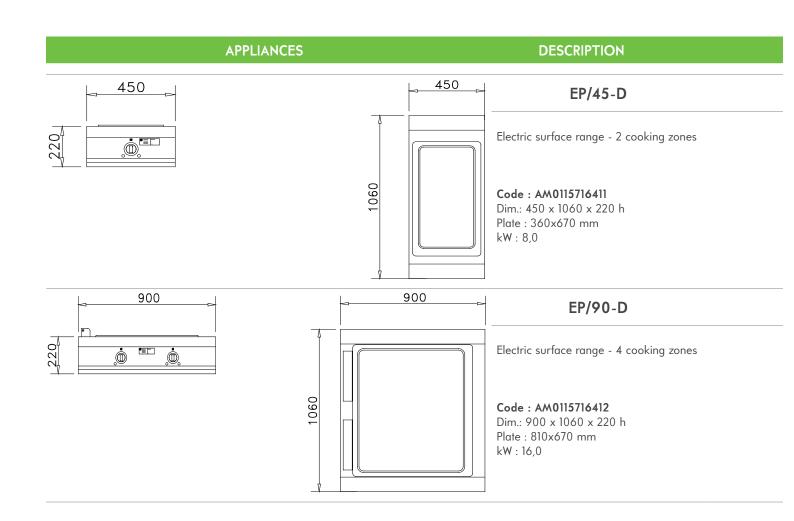


ELECTRIC SURFACE RANGES



Mod. EP/90-D

- · Appliance designed to be used on both front sides
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- Spillage channel round the whole working surface with a gentle slant to the front to avoid the accumulation of liquids at the rear
- Large-sized hot plate with milled-cut groove, built-in hermetically in the cooking top
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- · All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene





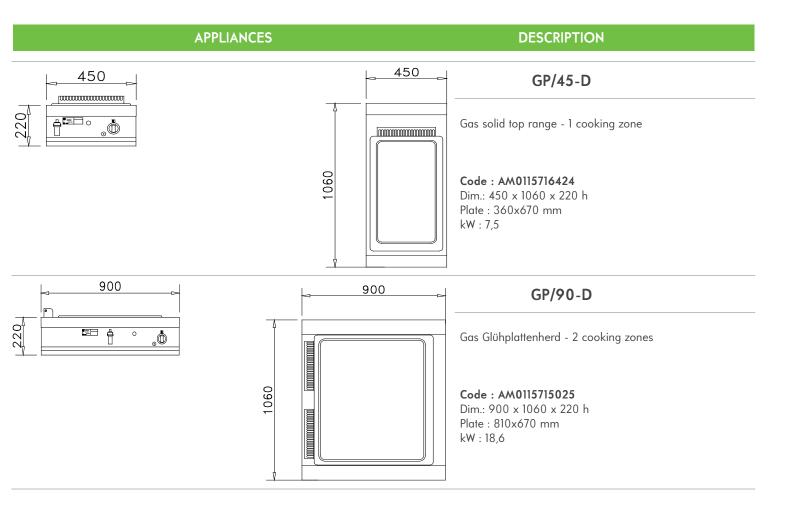


GAS SOLID TOP RANGES



Mod. GP/90-D

- · The main operating side can be changed by turning the unit if needed
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- Spillage channel round the whole working surface with a gentle slant to the front to avoid the accumulation of liquids at the rear
- · Large-size hot plate with milled-cut groove, built-in hermetically in the cooking top
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- · All external screws in stainless steel (AISI 304)
- · Waterproof hygienic connection between the adjacent appliances for a perfect hygiene





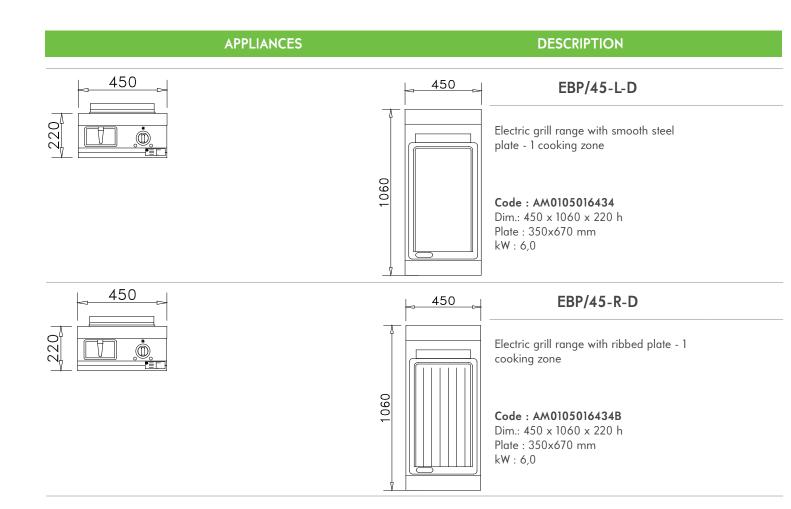


ELECTRIC GRILL RANGES



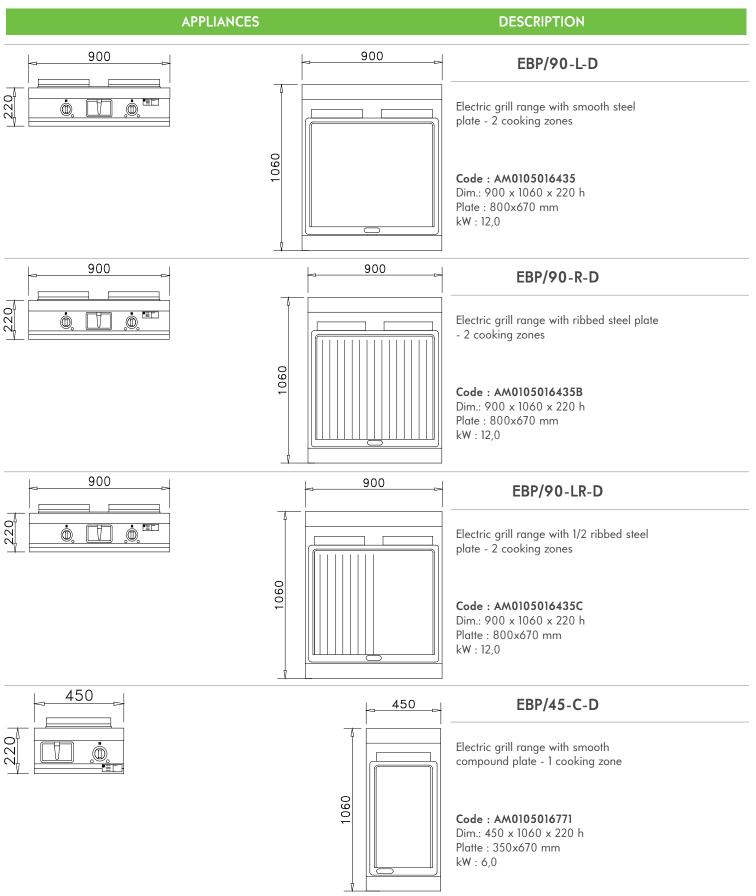
Mod. EBP/90 LR-D

- The main operating side can be changed by turning the unit if needed
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- Spillage channel round the whole working surface with a gentle slant to the front to avoid the accumulation of liquids at the rear
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- · All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene



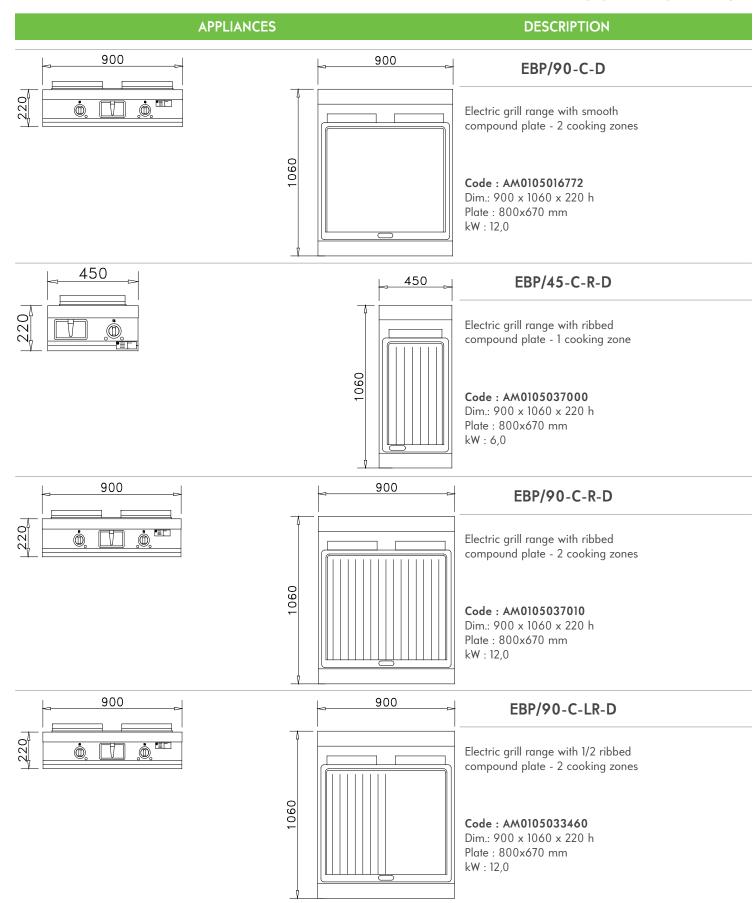




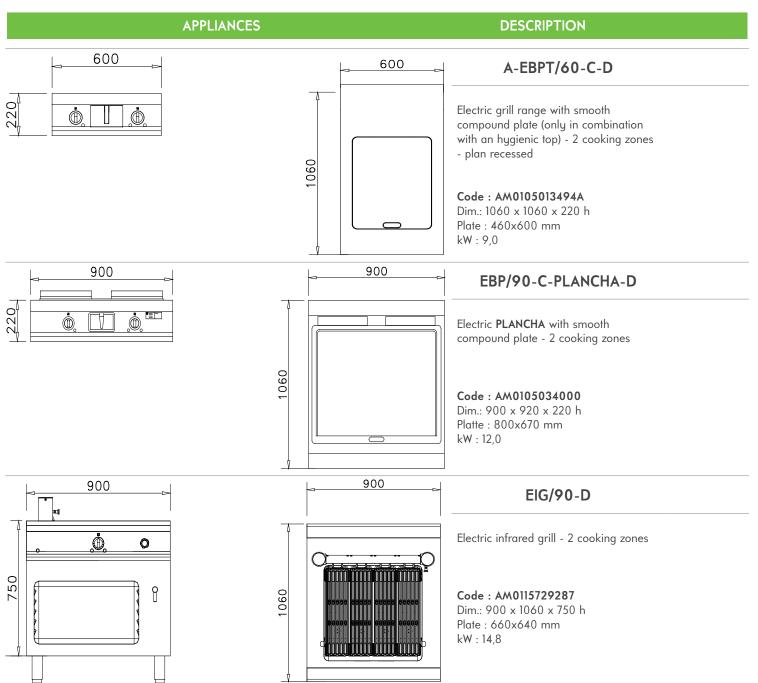












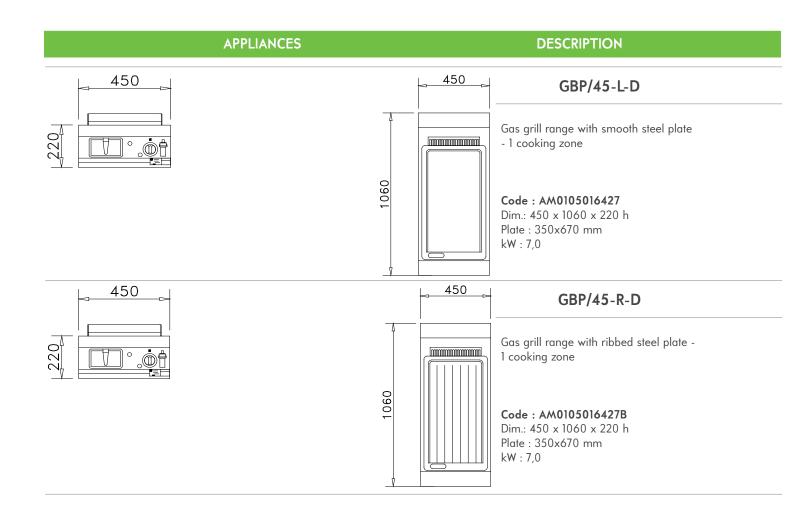


GAS GRILL RANGES



Mod. GBP/90-LR-D

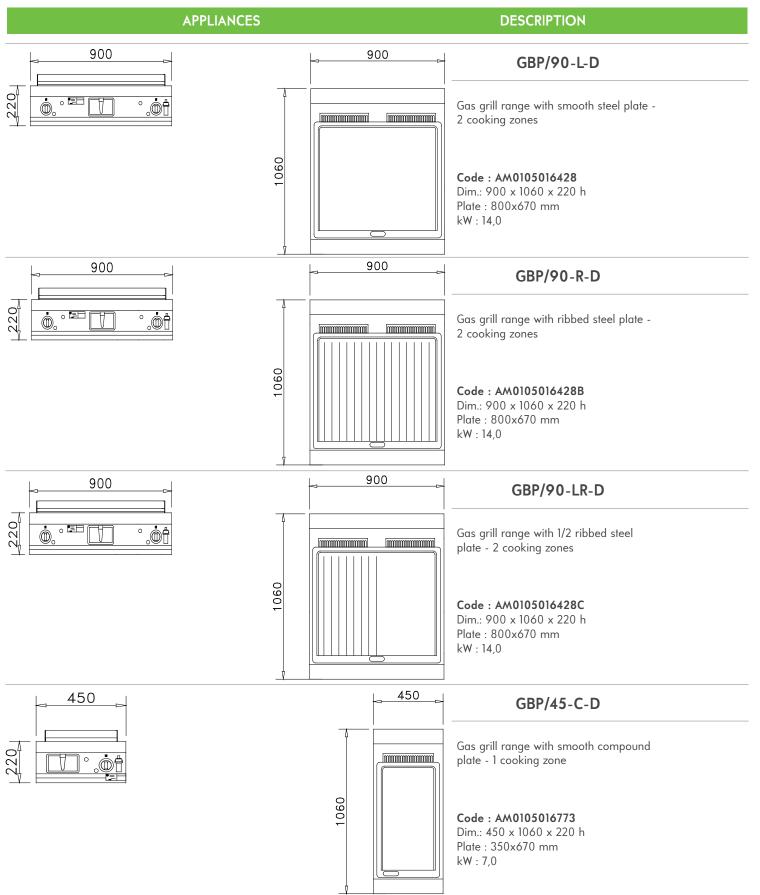
- · The main operating side can be changed by turning the unit if needed
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- Spillage channel round the whole working surface with a gentle slant to the front to avoid the accumulation of liquids at the rear
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- · All external screws in stainless steel (AISI 304)
- · Waterproof hygienic connection between the adjacent appliances for a perfect hygiene





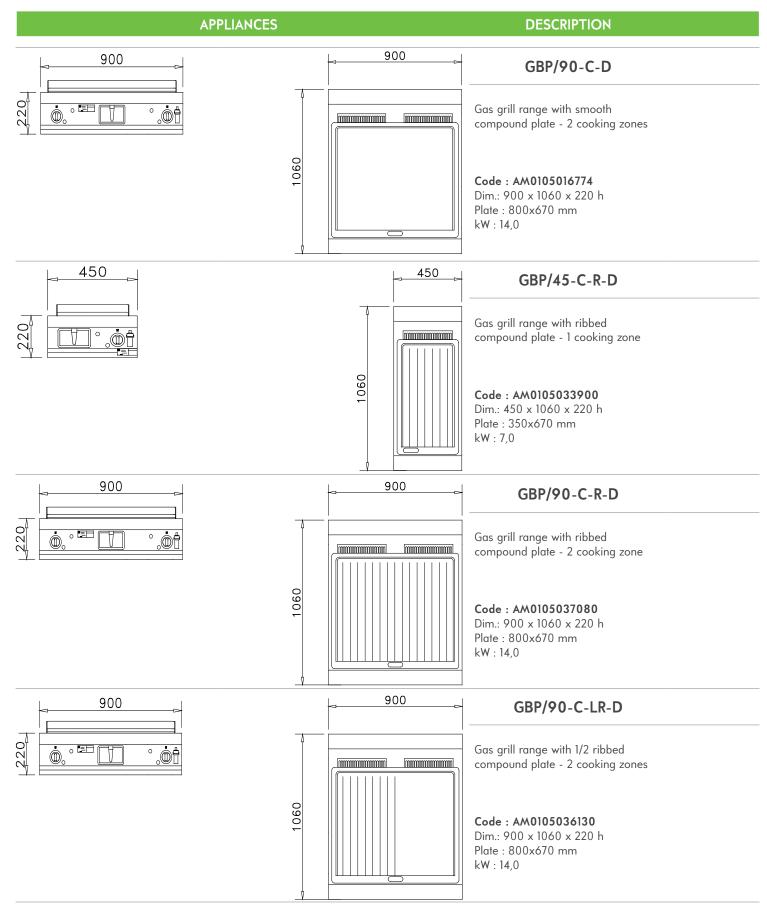














ACCESSORIES ON REQUEST FOR GRLL RANGES



Code	Dim. mm	
AM3000813495	460x600x150	Splash guard for module 600 mm
AM3500814493	350x670x150	Splash guard for module 450 mm
AM3500814494	780x670x150	Splash guard for module 900 mm
AM5019210772		Scraper for ribbede plate
AM5019210773		Scraper for smooth plate



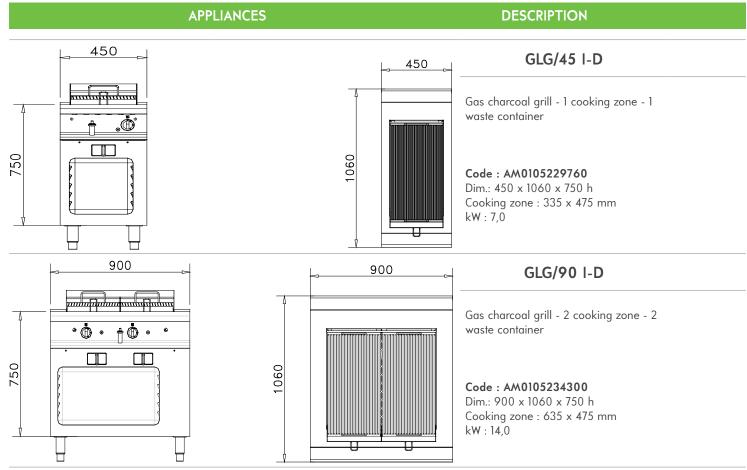


GAS CHARCOAL GRILL



Mod. GLG/90 I -D

- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- · Cooking top in stainless steel (AISI 304), 1,2 mm thick
- Front cover strip with rounded edge at the front side, in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- · All external screws in stainless steel (AISI 304)
- · Service and maintenance executables from the front of the equipment
- · Waterproof hygienic connection between the adjacent appliances for a perfect hygiene
- · Feet optional



Standard accessories:

- · 2 grids for greasy meat
- · 1 set bricks per zone

Accessories on request for gas charcoal grill page n. 26



ACCESSORIES ON REQUEST FOR GAS CHARCOAL GRILL

Code	Dim. mm	
AM0110134373		Supplement for cast iron grill for GLG/45
AM0110134372		Supplement for cast iron grill for GLG/90
AM3510116362	325x58	Grid for fish
AM5005216079	325x58	Grit for meat
AM5005327927		Set bricks red for 1 cooking area
AM5005311404		Charcoal set for 1 cooking area (6 kg)

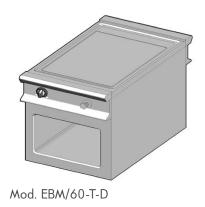




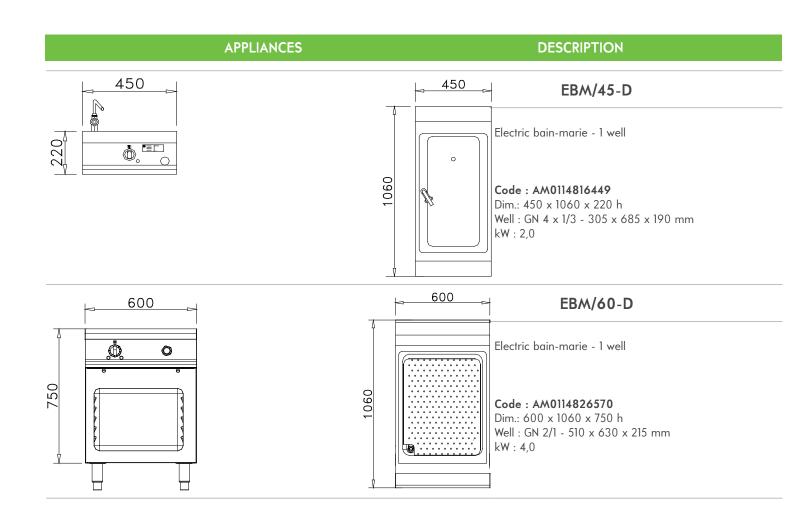




ELECTRIC BAIN-MARIE

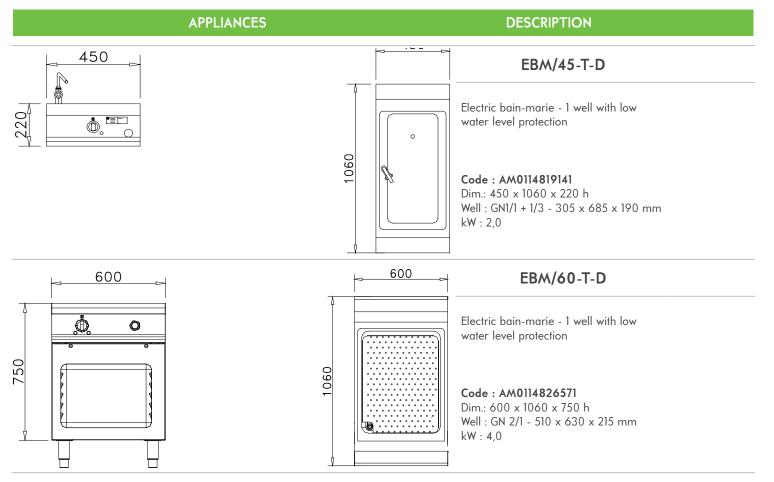


- · The main operating side can be changed by turning the unit if needed
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- Deep-drawn well in stainless steel (AISI 304) with rounded edges and corners for an easy cleaning
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- · All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene









Standard accessories:

• 1 Perforated bottom

ACCESSORIES ON REQUEST FOR ELECTRIC BAINS-MARIE

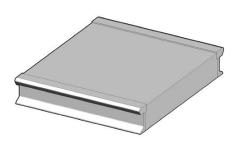


Code	Dim. mm	
AM3008300825	318x22	Dividing bar
AM5010613960	320x700x45	Frame for GN container 200 mm
M3001611348	350×670×25	Perforated bottom





WORK TOP



Mod. AT/90 -D

- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- Smooth appliance cover top, material thickness 1,2 mm in stainless steel (AISI 304)
- · Working surface with sound absorbing underfilling
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- · All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene

	APPLIANCES		DESCRIPTION
150		150	AF/15-H-D
		Δ	Infill element 150 mm
750	1060		Code : AM0100116391 Dim.: 150 x 1060 x 750 h
	_	V	
150	_	150	AF/15-N-D
220		Δ	Infill element 150 mm
	1060		Code : AM0100127094 Dim.: 150 x 1060 x 220 h
	<u></u>		









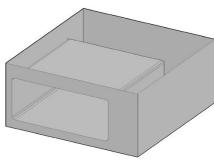


AF	PPLIANCES	DESCRIPTION DESCRIPTION
000	1060	AT/60-D Work top 600 mm Code: AM0100xAT60D Dim.: 600 x 1060 x 220 h
600	1060	ATL/60-D Work top with drawer 600 mm Code: AM0100ATL60D Dim.: 600 x 1060 x 220 h
900	1060	AT/90-D Work top 900 mm Code: AM0100xAT90D Dim.: 900 x 1060 x 220 h
900	9	Mork top with drawer 900 mm Code: AM0100ATL90D Dim.: 900 x 1060 x 220 h



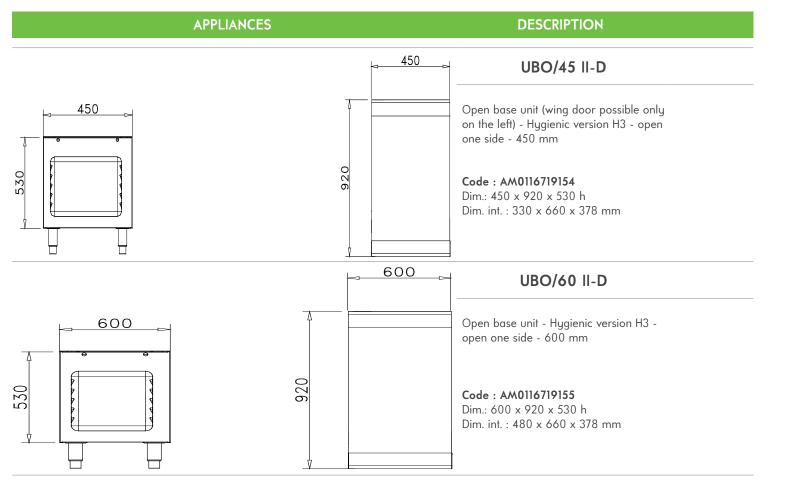


OPEN BASE UNIT



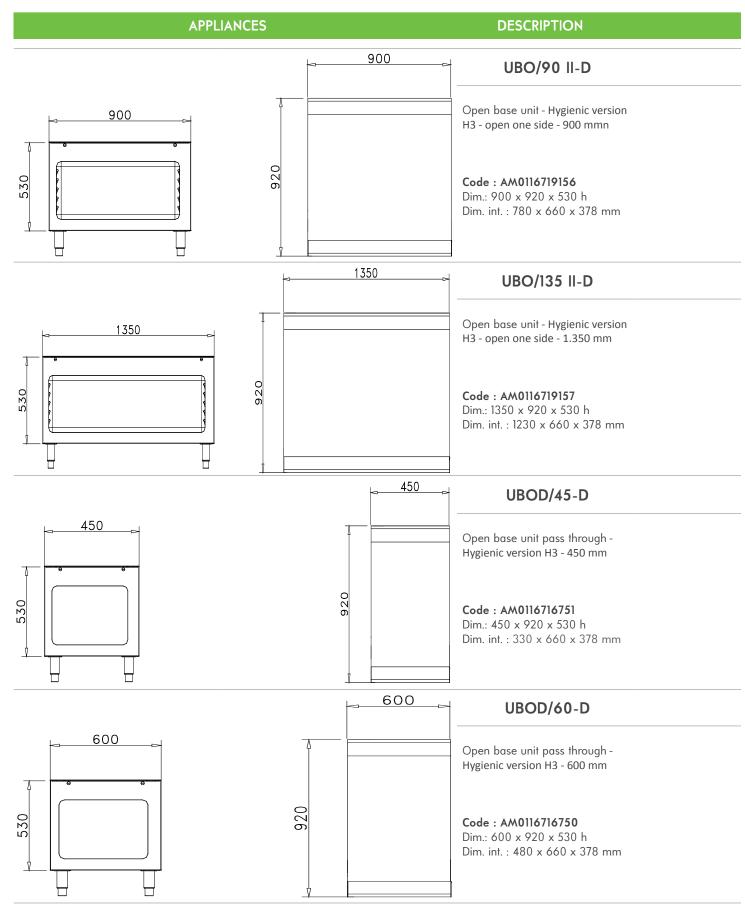
Mod. UBO/90II -D

- · Loading of the appliance at one side
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- · All external screws in stainless steel (AISI 304)
- \cdot Side panels welded without visible joint with the cabinet, with rounded edges (hygienic version) R = 20 mm

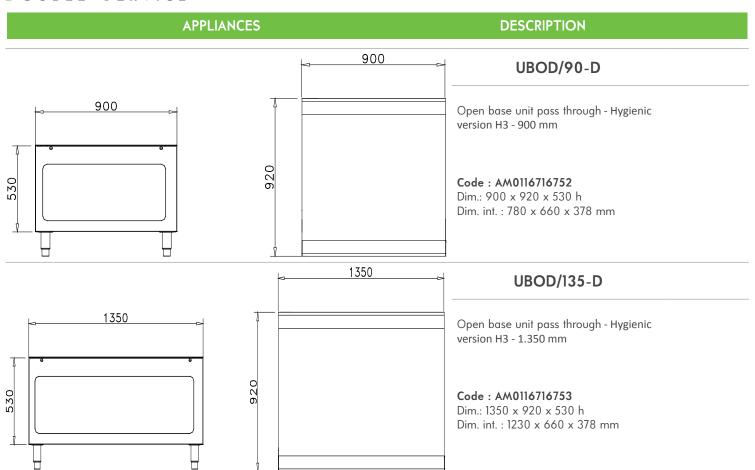
















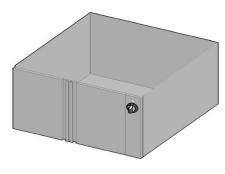
ACCESORIES ON REQUEST FOR OPEN BASE UNIT

Code	Dim. mm	
AM0113415061	385x520x33	Wing door hinges left for 450 mm and 900 mm
AM0113415062	385x520x33	Wing door hinge right for 450 mm and 900 mm
AM0113413065	535x520x33	Wing door hinges left for 600 mm
AM0113413066	535x520x33	Wing door hinge right for 600 mm
AM0113412304	610x520x33	Wing door hinges left for 1350 mm
AM0113412305	610x520x33	Wing door hinge right for 1350 mm
AM5001619213	330x60	Intermediate shelf for UBO/45
AM5001619214	480×60	Intermediate shelf for UBO/60
AM5001619215	665x60	Intermediate shelf for UBO/90
AM5001619216	1130×60	Intermediate shelf for UBO/135
AM0115726380		Warm holding area 500x700 mm - only with one-piece top - thermostatic regulation 30-110°C, work top of 600 mm
AM0115726559		Warm holding area 800x700 mm - only with one-piece top - thermostatic regulation 30-110°C, work top of 900 mm



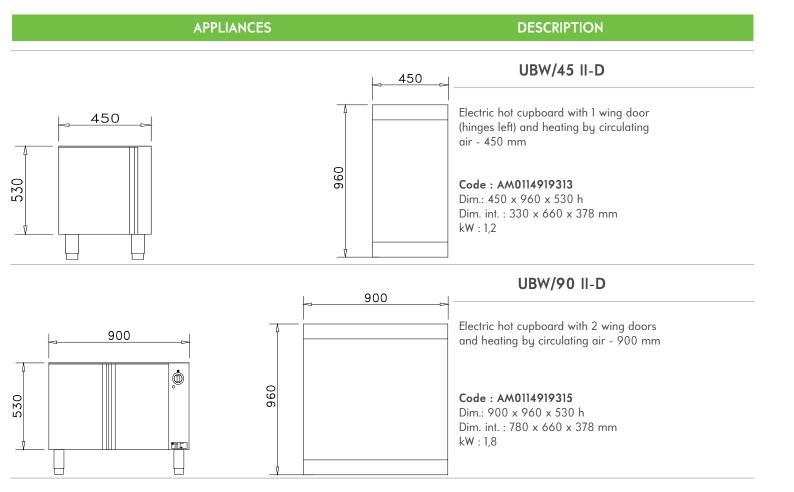


ELECTRIC HOT CUPBOARD



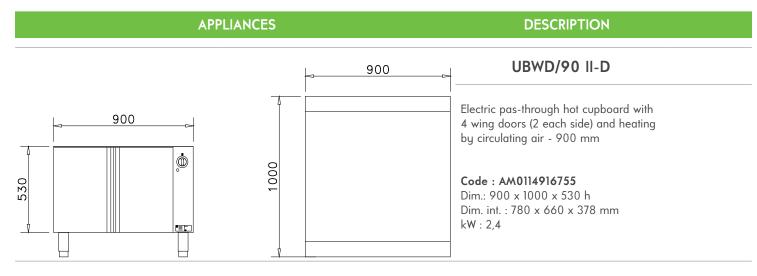
Mod. UBW/90 II-D

- · The main operating side can be changed by turning the unit if needed
- · Loading of the appliance at one side
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- · All external screws in stainless steel (AISI 304)
- \cdot Side panels welded without visible joint with the cabinet, with rounded edges (hygienic version) R = 20 mm

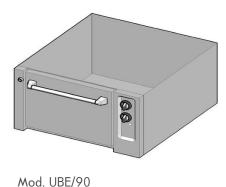




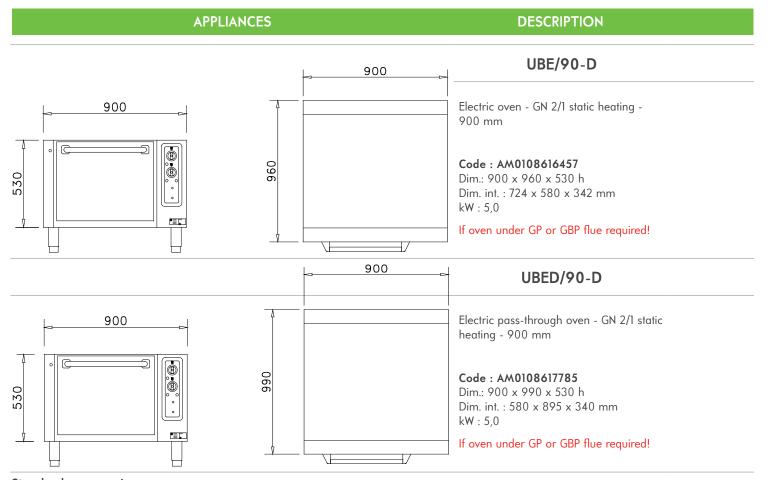




ELECTRIC OVEN



- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- \cdot Side panels welded without visible joint with the cabinet, with rounded edges (hygienic version H3) R = 20 mm
- · All external screws in stainless steel (AISI 304)
- · Lateral panels and raw-pull guides in stainless steel
- · Reinforced bottom stainless steel sheet, extractable
- · Counterpanel oven door deep set in stainless steel 18/10, without seal
- · Counterpanel
- · Chamber radiated H3
- · Hinges in hygiene
- Feet optional



Standard accessories:

- \cdot 1 Enamelled baking grate closed on 4 sides
- · 1 chromium plated grate GN 2/1 for oven

Accessories on request for oven page n. 39



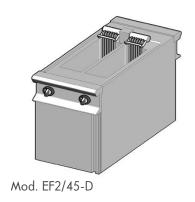


ACCESSORIES ON REQUEST FOR OVEN

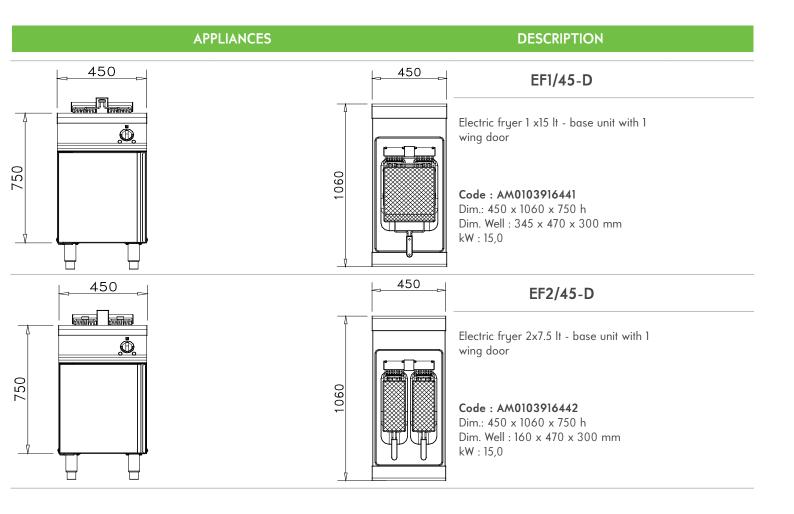
Code	Dim. mm	
AM3502600142	530x600x20	Enamelled baking grate closed on 4 sides for oven
AM5010102018	530x65	Chromium plated grate GN 2/1 for oven



ELECTRIC FRYERS

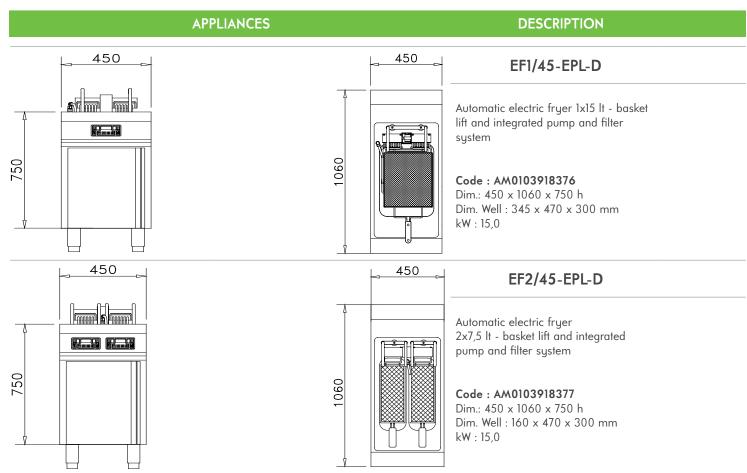


- · The main operating side can be changed by turning the unit if needed
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- · Deep drawn well in stainless steel (AISI 304) with coved inside corners
- · Cover in stainless steel (AISI 304)
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- · All external screws in stainless steel (AISI 304)
- · Waterproof hygienic connection between the adjacent appliances for a perfect hygiene









Standard accessories:

- · 1 Oil bin
- · 1 Well cover
- · 1 Basket
- · 1 Sieve residues



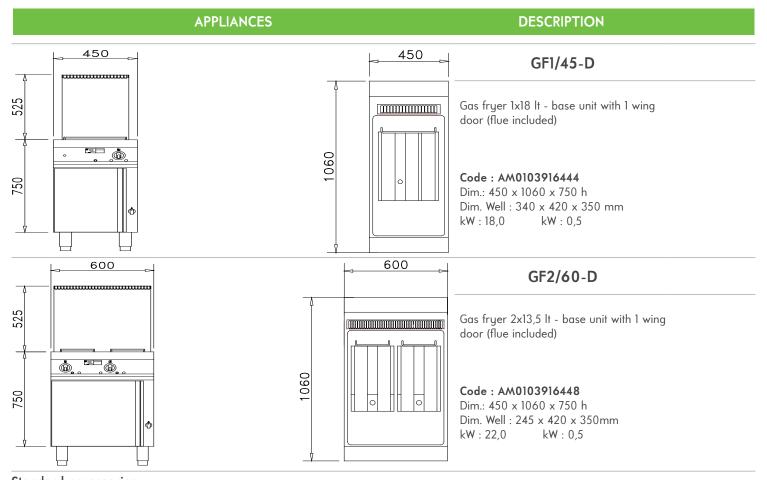
GAS FRYERS



- · The main operating side can be changed by turning the unit if needed
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and

corners for an easy cleaning

- · Basin in stainless steel (AISI 304)
- · Cover in stainless steel (AISI 304)
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- · All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene



Standard accessories:

- · 1 Oil bin
- · 1 Well cover
- · 1 Basket
- · 1 Sieve residues
- · 1 flue

Accessories on request for fryers page n. 43



ACCESSORIES ON REQUEST FOR FRYERS

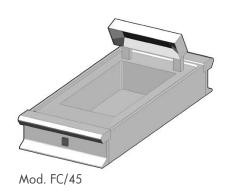
Code	Dim. mm	
AM3507818558	327x58x450	Stainless steel flue for GF1/45 (only for GAS-APPLIANCES)
AM0107818932	327x58x450	Stainless steel flue for A-GF1/45 (only for GAS-APPLIANCES)
AM3507818554	420x200x1010	Stainless steel flue complete with draught diverter (only for germany) for GF1/45 (only for GAS-APPLIANCES)
AM0107818941	420x200x1010	Stainless steel flue complete with draught diverter (only for germany) for A-GF1/45 (only for GAS-APPLIANCES)
AM3507818564	543x58x460	Stainless steel flue for GF2/60 (only for GAS-APPLIANCES)
AM0107818940	543x58x460	Stainless steel flue for A-GF2/60 (only for GAS-APPLIANCES)
AM3507818561	545x205x610	Stainless steel flue complete with draught diverter (only for germany) for GF2/60 (only for GAS-APPLIANCES)
AM0107818942	545x205x610	Stainless steel flue complete with draught diverter (only for germany) for A - GF2/60 (only for GAS-APPLIANCES)
AM3015412119	290x610x135	Stainless steel oil bin fir EF1 and GF1
AM3015412118	290x610x135	Stainless steel oil bin EF2 and GF2
AM5020811177	140x330x130	Small frying basket
AM5020810956	220x330x130	Medium frying basket
AM5020811205	310x330x130	Large frying basket
AM5010114021	332x410x250	Sieve for residues large
AM5010110955	240×410×250	Sieve for residues



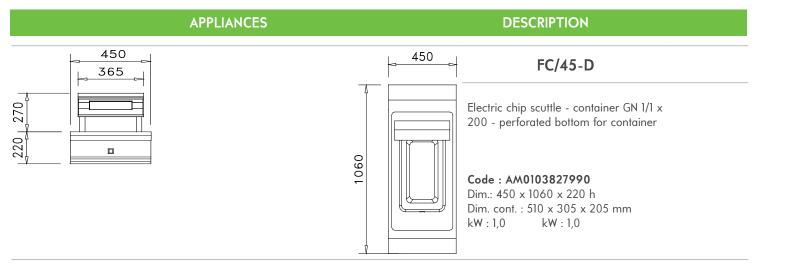




ELECTRIC CHIP SCUTTLE



- · Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- · Seamless hygienic top made out of stainless steel (AISI 304).
- Deep-drawn well in stainless steel (AISI 304) with rounded off corners and edges to make cleaning easier.
- Front edge underside of the cover top shaped as a drip nose.
- · All screws in stainless steel (AISI 304).
- · Access to all parts from the front of the unit for installation and servicing.
- · Assembly with various base units.
- · Service and maintenance executables from the front of the equipment
- · Hygienic watertight connection between appliances.



Standard accessories:

- · 1 Container GN 1/1x200
- · 1 Perforated bottom

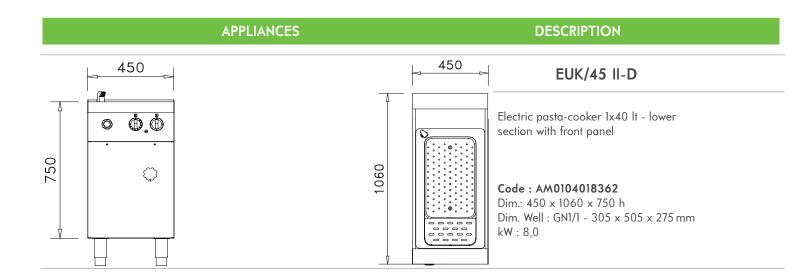




ELECTRIC PASTA-COOKER



- · The main operating side can be changed by turning the unit if needed
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- Deep-drawn pasta cooker basin in chrome nickel steel enriched with molybdenum (AISI 316) with rounded edges and corners
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- · All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene



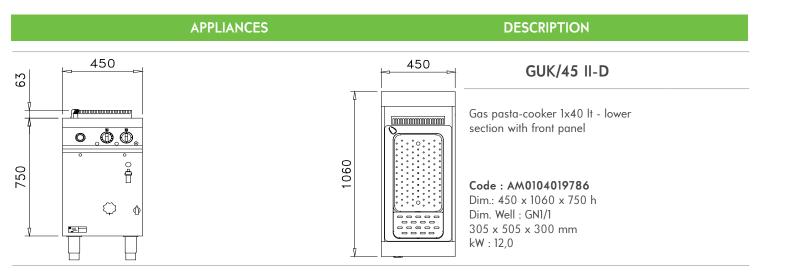
Standard accessories:

- · 1 Container GN 1/1x200
- 1 Perforated bottom

GAS PASTA-COOKER



- · The main operating side can be changed by turning the unit if needed
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- Deep-drawn pasta cooker basin in chrome nickel steel enriched with molybdenum (AISI 316) with rounded edges and corners
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- · All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene



Standard accessories:

· 1 Perforated bottom for GN container





ACCESSORIES ON REQUEST FOR PASTA - COOKER

Code	Dim. mm	
AM0120826070	305x510x230	Satz A 2 Baskets with grip in front + 1 basket with side grips
AM0120826071	305x510x230	Satz B 3 Basket with side grips
AM0120826072	305x510x230	Satz C 2 Basket with side grips + 1 basket with grip left + 1 Basket with grip right
AM0120826073	305x510x230	Satz D 1 Basket with side grips + 2 Basket with grip left + 2 Basket with grip right
AM0120826074	305x510x230	Satz E 3 Basket with grip left + 3 Basket with grip right
AM0120826340	305x510x230	Satz F 1 Basket with side grips + 1 Basket with grip left + 1 Basket with grip right
AM0120826341	305x510x230	Satz G 1 large basket with side grips + 1 medium basket with side grips
AM0120826342	305x510x230	Satz H 6 small round basket with grip in front
AM012826343	305x510x230	Satz I 1 Basket with side grip + 4 small round basket with grip in front
AM0120826344	305x510x230	Satz L 1 Basket with side grip + 2 small round basket with grip in front
AM5020826060	143x164x230	Basket with grip left - 1/6 GN
AM5020826061	143x164x230	Basket with grip right - 1/6 GN
AM5020826062	143x164x230	Round basket with grip right - 1/6 GN
AM5020826063	141x286x230	Basket with grip in front - GN 1/3
AM5020826064	287x163x230	Basket with side grips - lateral - GN 1/3
AM5020826065	296x328x225	Basket with side grips - lateral - GN 2/3

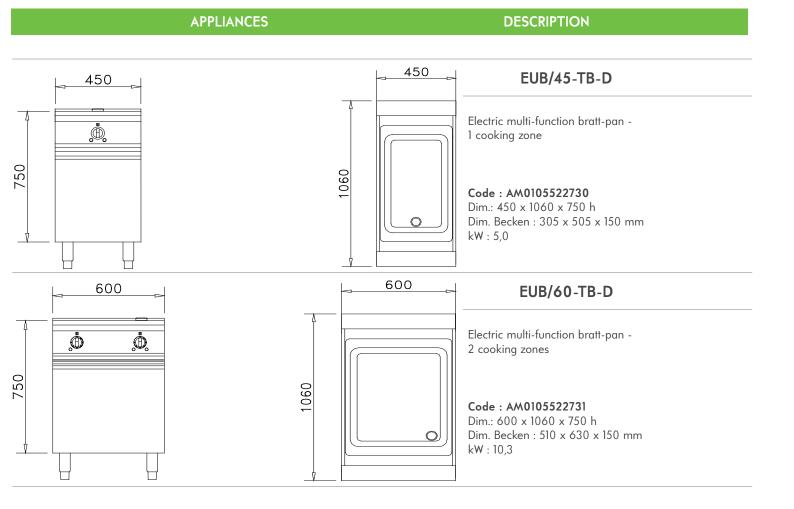




MULTI-FUNCTION BRATT PANS



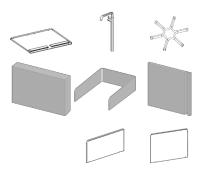
- · Panelling in stainless steel (AISI 304)
- · Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- Top with deep well in chrome nickel steel enriched with molybdenum (compound bottom)
- · Dimension of the pan: 308 x 510 mm deep 100 mm
- · Lateral rounded edges with large radius of 40 mm
- Discharge of cooked product through a large hole placed at the front middle side of the pan. Pan plug in Teflon
- Reduced heating-up time thanks to a high-performance heating system with contactor control
- Thermostatic adjustment of the bottom temperature through in the bottom integrated thermostat sensor
- Termperature regulation from 50° C to 300° C
- · Uniform temperature distribution on the surface
- · Safety thermostat for overheating protection set at 360° C
- · Service and maintenance executables from the front of the equipment
- · "Longlife" heating elements in INCOLOY 800
- · Feet optional







GENERAL ACCESSORIES



Mod. GENERAL ACCESSORIES

C. P.	
199	

Code	Dim. mm	DESCRIPTION
AM0124513970mo		KWC Water column KWC 24.501.066.000 with holder (gastrodrip integrated)
AM0104615170		Set of 4 height inox adjustable with flange
AM0104617800		Height adjustable round stainless steel foot 2" with flange
AMxxxxxxxxx		Stainless steel kicker plate (price per metre)
AM01115160xx		Side panel
AM0104BRIS45		BRIS/45-105D Set bridge inside for 450 - 1050 mm
AM0104BRI120		BRIS/120-180/D Set bridge inside for 1200 - 1800 mm
AM010BRAS45		BRAS/45 Set bridge outside for 450 mm
AM0104BRAS45		Deposit grate for 450 mm - 600 mm
AM350BRIS150D		Grate for bridge inside 450 mm - 600 mm









Code	Dim. mm	DESCRIPTION
AM7982651030		Extra cost for front cover enlarged depth 165 mm (price per metre) in series 95 mm
AM7982651031		Extra cost for front cover enlarged depth 195 mm (price per metre) in series 95 mm







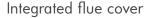


All appliances in the catalog can be integrated into a one piece hygienic top. This feature allows you to create a customized solution which is perfectly hygienic, greatly simplifying the cleaning operations and drastically reducing the costs associated with it.

In solutions with a one piece top, you can also customize the block with Ambach solutions that will make your block absolutely unique and original. Among the solutions is possible to provide:



Rounded corners

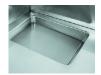




Joint weldings

Customized notches and shapes





Rear and lateral upstands

Fixing of water column





Feigned side panels

Insertion of welded sinks



Get in contact with your dealer Ambach, to be able to create with you the solution with a one piece top which perfectly suits your needs.





AMBACH EXCLUSIVE RANGE



All appliances in the catalog can be customized with special finishes "Ambach Exclusive Range".

In view of the uniqueness of each Chef, we offer a range of cooking solutions achievable according to the requests and therefore very flexible and individual.

A cooking suite "Ambach Exclusive Range", is not only the best in terms of technic and functionality, but is also made with shapes, colors and harmonies that fit perfectly with the style of the chef. With "Ambach Exclusive Range" In fact, we have created a range not only technically evolved, but also built with materials and finishes of excellence to provide to each Chef a tailor-made cooking suite for him.

With "Ambach Exclusive Range" you can also choose the desired color. The technology of powder coating of steel, allows to maintain brightness and color unaltered over time. The ability to insert special knobs, chrome handrails, pot-racks or custom shapes allows you to give the product a great personality and uniqueness.

Among the executions "Ambach Exclusive Range" you can find:



Control knob in chrome-plated brass

Control knob in gold plated brass





Colored control panel

New control knob





Colored side panel

Colored oven door





Exclusive paneled doors with spherical knob

Colored wing door





AMBACH EXCLUSIVE RANGE



Salamander support

Steel perimeter frame for exclusive wing doors and blind panels



Handrail with support

Complete Pot-rack with gold or chrome-Cook surf.d support



Get in contact with your dealer Ambach, to be able to create with you the solution with "Ambach Exclusive Ranges" which perfectly suits your needs









Ambach. You, your kitchen.

For further information about our range of products contact:

ambach@ambach.com
or visit our website

www.ambach.com



