

# SYSTEM 900



PERFORMANCE AND STYLE FOR THE WORLD OF  
**LARGE SCALE FOOD PRODUCTION**

**April 2016**

HIGH PRODUCTION APPLIANCES

**ambach®**





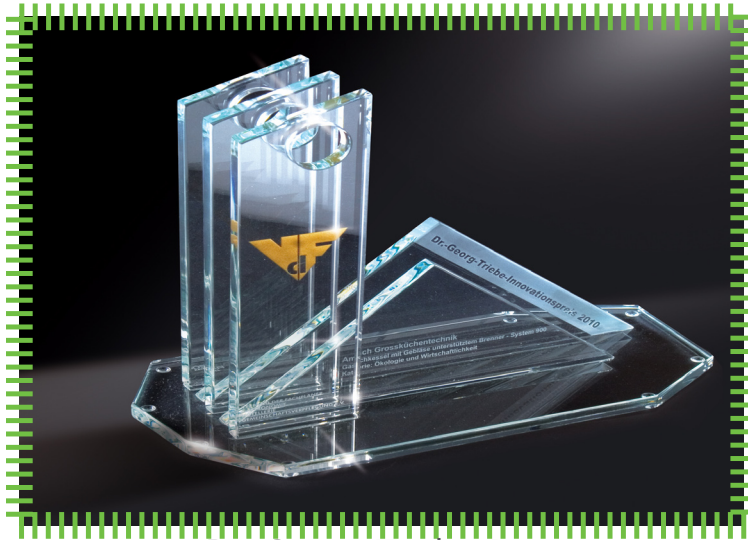
## SYSTEM 900 CUSTOM BUILT FOR LARGE-SCALE CATERING

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.



Dr. Georg Triebe Preis

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## ELECTRIC TILTING PRESSURE BRATT-PAN WITH ELECTRONIC CONTROL "TOUCH SCREEN"



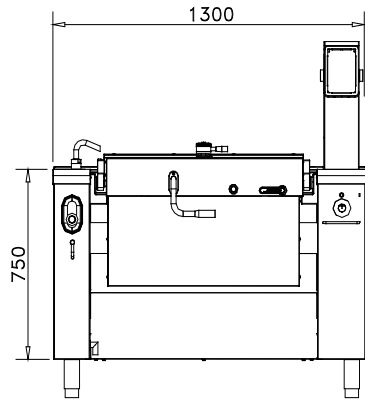
- Multifunction cooking equipment with motortilting GN2 / 1 or 3/1 and electronic control system with electronic "Ambach IQ-Navigator System" with:
  - Display touch in ergonomic position, adjustable and safe
  - 7 manually adjustable operating modes
  - Recipe freely programmable
  - Diagnostics and registration firing parameters via software
  - USB and RS485
  - Supporting program for the cooking vessel cleaning
- Mechanics extremely robust and reliable:
  - Compound pan bottom in chrome nickel steel enriched with molybdenum (stainless steel AISI 316), welded without visible joint with all pan walls in stainless steel (AISI 304)
  - Motor tilting
  - Cover with pressure closure, steam-tight spring assisted counterbalanced double-walled hinged lid in stainless steel (AISI 304), welded without visible joint
  - Operating pressure up to 0.5 bar
  - Lid latching by means of a three-point device which does not allow the lid to be opened under pressure
  - High electric Power for high productivity
  - Isolated pan for a high efficiency
  - Panelling in stainless steel (AISI 304)

Mod. 9IQ/130

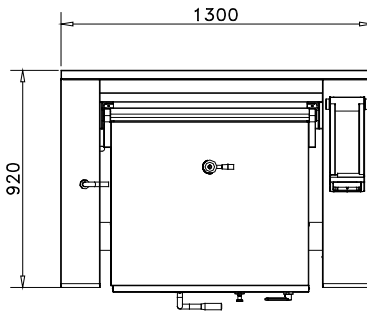


### APPLIANCES

### DESCRIPTION

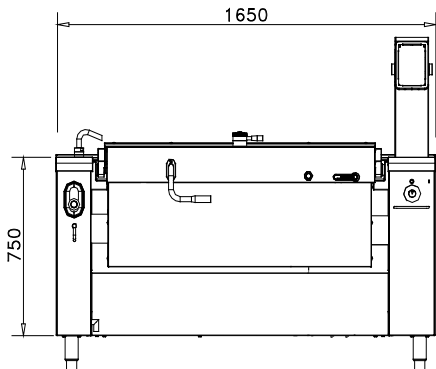


#### 9IQ/130

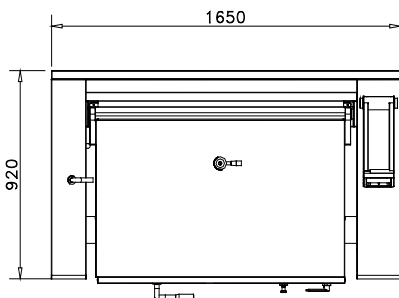


Electric tilting pressure bratt-pan with electronic control "TOUCH SCREEN" - GN 2/1

**Code : AM0106938900**  
 Dim.: 1300 x 920 x 750 h  
 Dim. basin : 700 x 550 x 235 mm  
 kW : 27,6



#### 9IQ/165

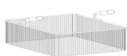


Electric tilting pressure bratt-pan with electronic control "TOUCH SCREEN" - GN3/1

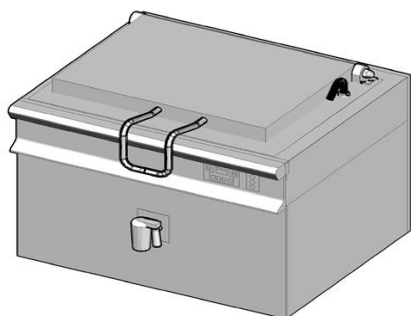
**Code : AM0106938910**  
 Dim.: 1650 x 920 x 750 h  
 Dim. basin : 1050 x 550 x 235 mm  
 kW : 41,4

## ACCESSORIES ON REQUEST FOR ELECTRIC TILTING PRESSURE BRATT-PAN WITH ELECTRONIC CONTROL "TOUCH SCREEN"

Code	Dim. mm	Description
AM0110739008		Set perforated botom (2 pieces) 9IQ/130
AM0110739012		Set perforated botom (2 pieces) 9IQ/165
AM5020826064	287x163x230	Basket (pasta cooker) with side grips - lateral - GN 1/3
AM5020826065	296x328x225	Basket (pasta cooker) with side grips - lateral - GN 2/3
AM0110617228		Set frame GN container for GN 1/1 IQ/130
AM0110617229		Set frame GN container for GN1/1 9IQ/165
AM5002117795	325x530x140	Perforated stainless steel GN 1/1 H140 container with folding handles
AM5002117796	325x530x190	Perforated stainless steel GN 1/1 H190 container with folding handles
AM3059813551		Level indicator for 9IQ/130
AM3059813552		Level indicator for 9IQ/165
AM3502134144		Spade perforadet
AM3502134139		Standard spade
AM0162939004		Connection set RS485



# ELECTRIC FIX BRATT-PAN



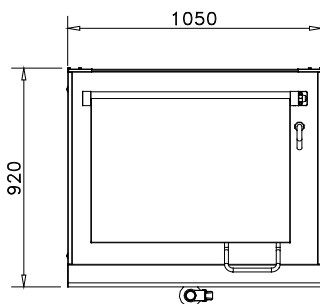
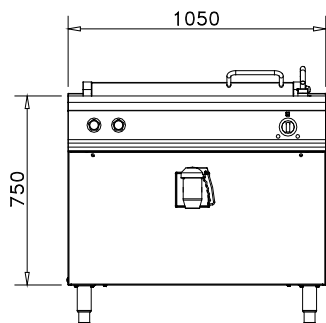
Mod. EB/105 EIII-AW

- Panelling in chrome nickel steel (AISI 304)
- Satin-finished "Scotch Brite" surface
- Compound pan bottom in chrome-nickel steel enriched with molybdenum (AISI 316) welded with the chrome nickel steel tank (AISI 304) without joints.
- Double-walled pan lid in chrome nickel steel (AISI 304 ) welded without joints, steam-proof and springcounterbalanced.
- All external screws in chrome nickel steel (AISI 304).
- Tilting axles of the pan to the front side enabling the use of higher vessels to empty the pan
- Uniform temperature distribution on the surface
- Heating of the bottom trough thermoblocks
- All external screws in stainless steel (AISI 304)
- Feet optional

## APPLIANCES

## DESCRIPTION

### EB/105



Electric fix bratt-pan GN 2/1 - stainless steel pan with compound bottom - 76 lt

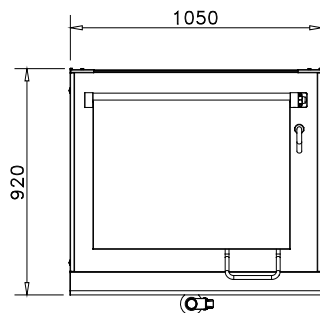
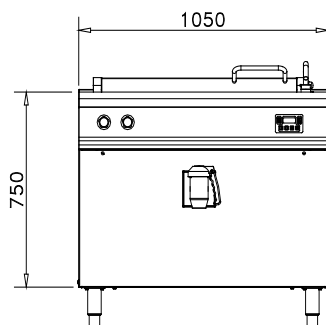
**Code : AM0105526250**

Dim.: 1050 x 920 x 750 h

Dim. basin : 750 x 560 x 230 mm

kW : 14,9

### EB/105 EIII



Electric fix bratt-pan GN 2/1 - electronic control - stainless steel pan with compound bottom - 76 lt

**Code : AM0105526251**

Dim.: 1050 x 920 x 750 h

Dim. basin : 750 x 560 x 230 mm

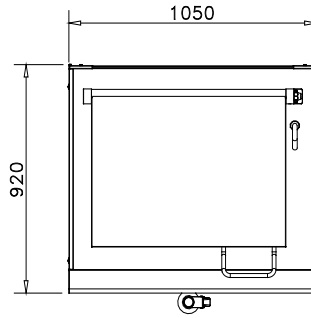
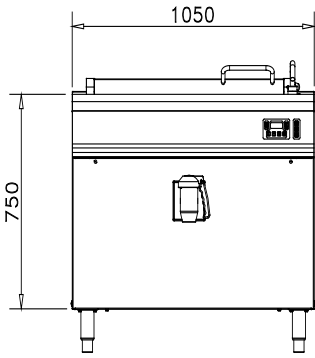
kW : 14,9



APPLIANCES

DESCRIPTION

**EB/105 EIII-AW**



Electric fix bratt-pan GN 2/1 - electronic control and automatic water filling device - stainless steel pan with compound bottom - 76 lt

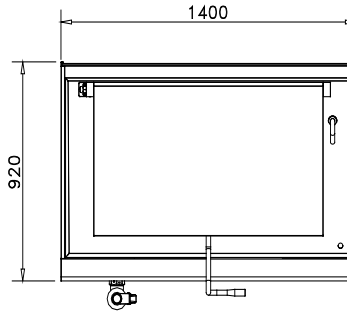
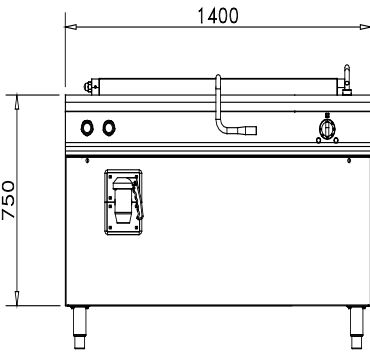
**Code : AM0105526252**

Dim.: 1050 x 920 x 750 h

Dim. basin : 750 x 560 x 230 mm

kW : 14,9

**EB/140**



Electric fix bratt-pan GN 2/1 - stainless steel pan with compound bottom - 109 lt

**Code : AM0105536460**

Dim.: 1400 x 920 x 750 h

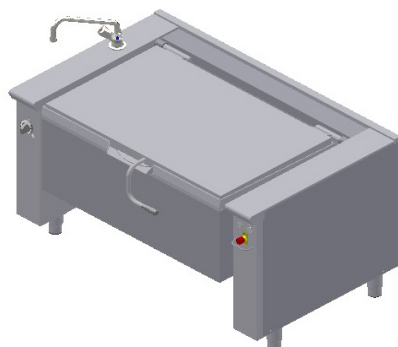
Dim. basin : 1050 x 550 x 230 mm

kW : 20,6

AW

Automatic water filling device - AW on request (only for electric version)

# ELECTRIC TILTING BRATT-PAN



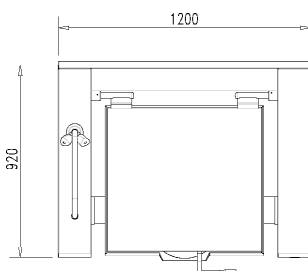
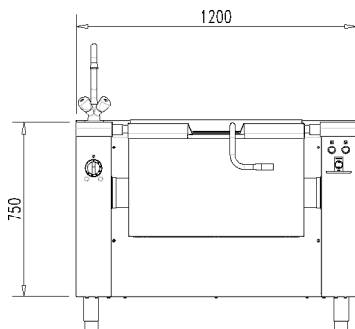
Mod. 9EKB/150

- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Compound pan bottom in chrome nickel steel enriched with molybdenum (AISI 316) welded without visible joint with the pan walls in stainless steel (AISI 304)
- Counter balanced double-walled hinged lid in stainless steel (AISI 304) welded without visible joint and steam tight
- Tilting axles of the pan to the front side enabling the use of higher vessels to empty the pan
- All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene
- Bottom high of the discharge spout with tilted pan: 390mm
- Uniform temperature distribution on the surface
- Heating of the bottom trough thermoblocks
- Recommended minimal dimension of the drain grate for floor 400 mm x 800 mm
- High drain 2"
- Emergency button
- Electronic Protect with Matrioska system box in box
- Feet optional

## APPLIANCES

## DESCRIPTION

### 9EKB/120



Electric tilting bratt-pan 89 Lt - stainless steel pan with compound bottom - Motor tilting

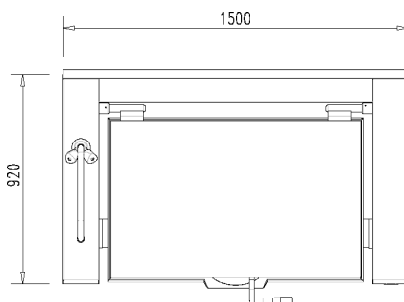
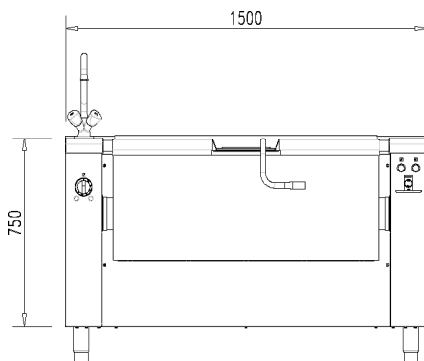
**Code : AM0106941000**

Dim.: 1200 x 920 x 750 h

Dim. basin : 685 x 620 x 250 mm

kW : 13,5

### 9EKB/150



Electric tilting bratt-pan 137 Lt - stainless steel pan with compound bottom - Motor tilting

**Code : AM0106941010**

Dim.: 1500 x 920 x 750 h

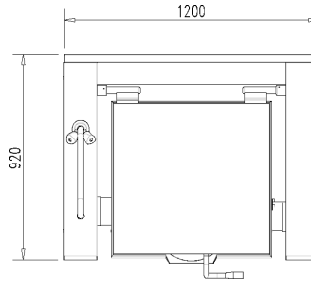
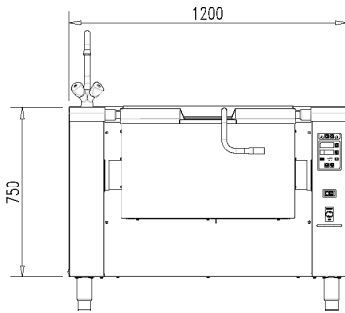
Dim. basin : 1040 x 620 x 250 mm

kW : 21,0

APPLIANCES

DESCRIPTION

**9EKB/120 E**



Electric tilting bratt-pan 89 lt -  
electronic control - stainless steel pan  
with compound bottom - Motor tilting

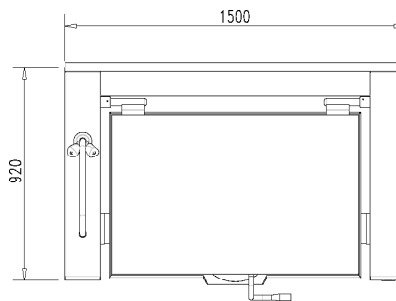
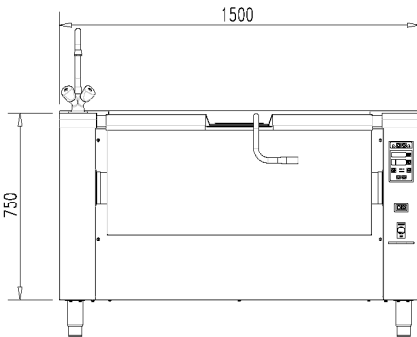
**Code : AM0106941020**

Dim.: 1200 x 920 x 750 h

Dim. basin : 685 x 620 x 250 mm

kW : 13,5

**9EKB/150 E**



Electric tilting bratt-pan 137 lt -  
electronic control - stainless steel pan  
with compound bottom - Motor tilting

**Code : AM0106941030**

Dim.: 1500 x 920 x 750 h

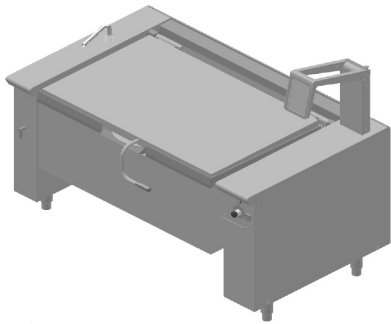
Dim. basin : 1040 x 620 x 250 mm

kW : 21,0

AW

Automatic water filling device - AW on request (only for electric version)

# ELECTRIC TILTING BRATT-PAN WITH TOUCH SCREEN



Mod. 9EKB/155 IQ

- Multifunction cooking equipment with motortilting GN2 / 1 or 3/1 and electronic control system with electronic "Ambach IQ-Navigator System" with:

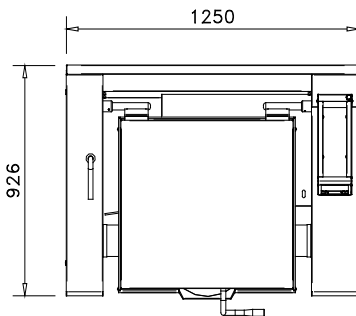
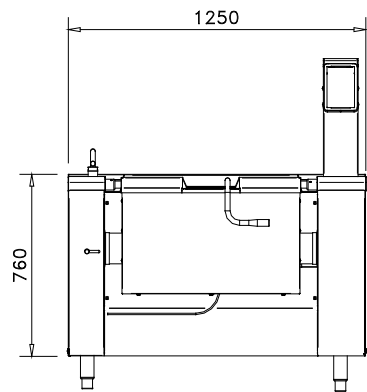
- Display touch in ergonomic position, adjustable and safe
- 6 manually adjustable operating modes
- Recipe freely programmable
- Diagnostics and registration firing parameters via software
- USB and RS485
- Supporting program for the cooking vessel cleaning

- Mechanics extremely robust and reliable:

- Compound pan bottom in chrome nickel steel enriched with molybdenum (stainless steel AISI 316), welded without visible joint with all pan walls in stainless steel (AISI 304)
- Isolated pan for a high efficiency
- Motor tilting
- Panelling in stainless steel

## APPLIANCES

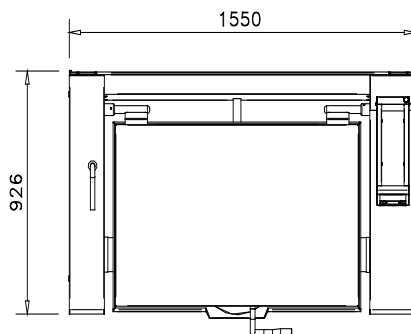
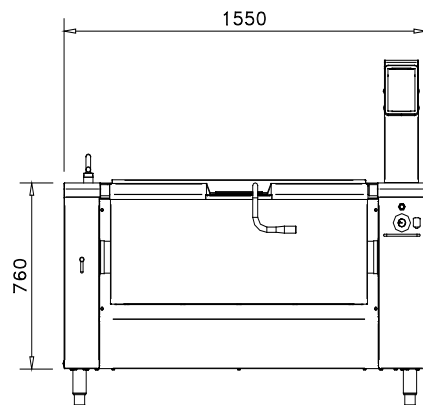
## DESCRIPTION



### 9EKB/125 IQ

Electric tilting bratt-pan - with IQ multifunction interface, recipes and core probe

**Code : AM0106939290**  
Dim.: 1250 x 926 x 760 h  
kW : 13,5

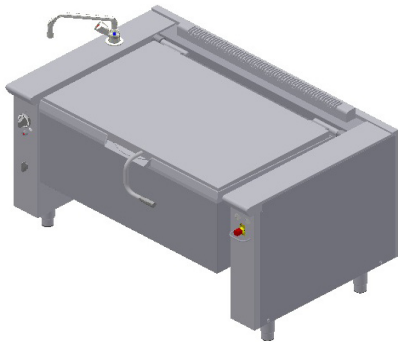


### 9EKB/155 IQ

Electric tilting bratt-pan - with IQ multifunction interface, recipes and core probe

**Code : AM0106939300**  
Dim.: 1550 x 926 x 760 h  
kW : 21,0

# GAS TILTING BRATT-PANS



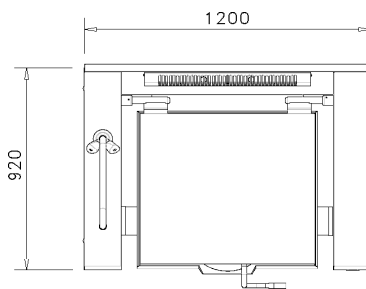
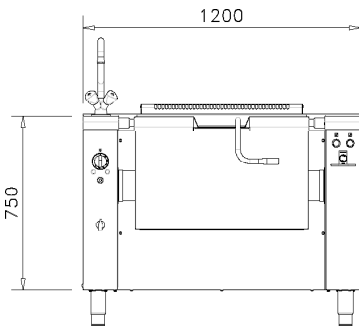
Mod. 9GKB/150

- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Compound pan bottom in chrome nickel steel enriched with molybdenum (AISI 316) welded without visible joint with the pan walls in stainless steel (AISI 304)
- Counter balanced double-walled hinged lid in stainless steel (AISI 304), welded without visible joint and steam tight
- Tilting axles of the pan to the front side enabling the user of higher vessels to empty the pan
- All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene
- Bottom high of the discharge spout with tilted pan: 390mm
- Recommended minimal dimension of the drain grate for floor 400 mm x 800 mm
- High drain 2"
- Emergency button
- Electronic Protect with Matrioska system box in box
- Feet optional

## APPLIANCES

## DESCRIPTION

### 9GKB/120



Gas tilting bratt-pan 89 lt - stainless steel pan with compound bottom - Motor tilting

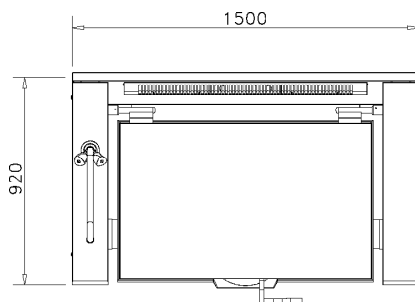
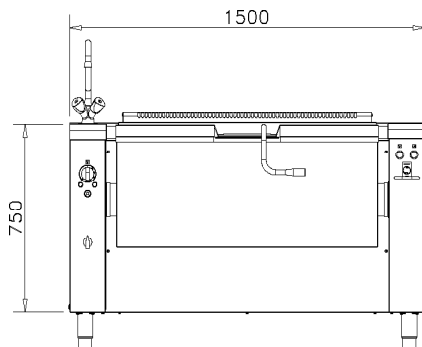
**Code : AM0106929730**

Dim.: 1200 x 920 x 750 h

Dim. basin : 685 x 620 x 250 mm

kW : 19,5      kW : 0,5

### 9GKB/150



Gas tilting bratt-pan 137 lt - stainless steel pan with compound bottom - Motor tilting

**Code : AM0106929740**

Dim.: 1500 x 920 x 750 h

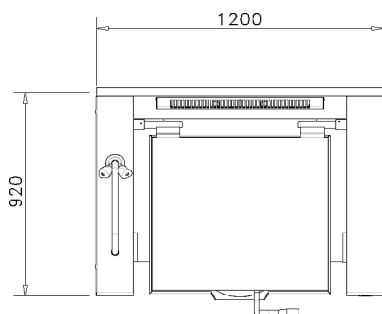
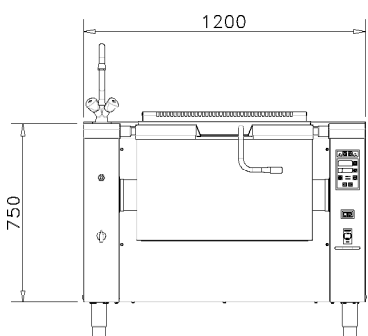
Dim. basin : 1040 x 620 x 250 mm

kW : 29,5      kW : 0,5

APPLIANCES

DESCRIPTION

**9GKB/120 E**



Gas tilting bratt-pan 89 lt - electronic control - stainless steel pan with compound bottom - Motor tilting

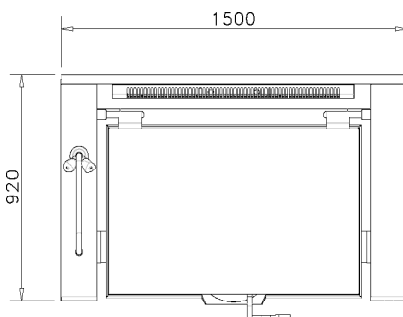
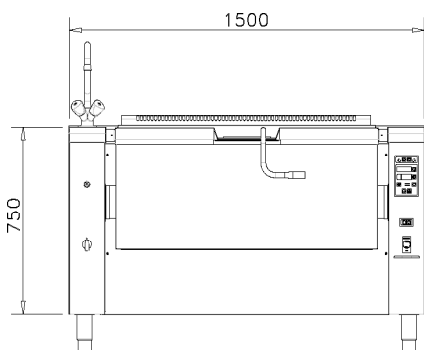
**Code : AM0106940960**

Dim.: 1200 x 920 x 750 h

Dim. basin : 685 x 620 x 250 mm

kW : 19,5      kW : 0,5

**9GKB/150 E**



Gas tilting bratt-pan 137 lt - electronic control - stainless steel pan with compound bottom - Motor tilting

**Code : AM0106940970**

Dim.: 1500 x 920 x 750 h

Dim. basin : 1040 x 620 x 250 mm

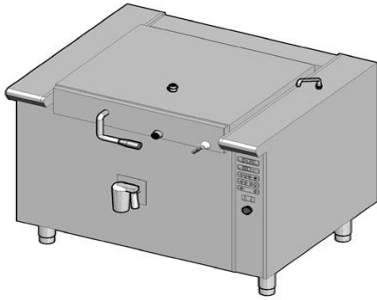
kW : 29,5      kW : 0,5

AW

Automatic water filling device - AW on request (only for electric version)

Accessories on request for bratt-pan page n. 17

# ELECTRIC PRESSURE BRATT-PAN WITH E.C.



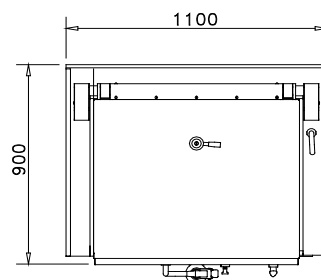
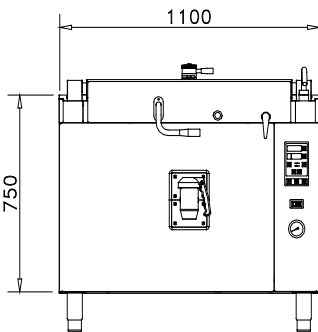
Mod. EBD/110E III-AW

- Panelling in chrome nickel steel (AISI 304);
- Satin-finished "Scotch Brite" surface;
- Compound pan bottom in chrome-nickel steel enriched with molybdenum (AISI 316), welded with the chrome-nickel steel tank (AISI 304) without joints;
- Absolutely non-deformable pan bottom resistant to sudden temperature variations cracks' formation is excluded);
- Pan with big easy-to-clean radiuses;
- 2" drain tap with the possibility of drain strainer inside the kettle;
- Pressure- and steam-proof spring-counterbalanced pressure closing lid welded without joints;
- Low-voltage electronic control panel (12V), separated from the main electronic module (230V) for a safer use (protection degree IP65);
- All external screws in chrome nickel steel (AISI 304);
- Uniform temperature distribution on the surface
- Heating of the bottom trough thermoblocks
- Dirt-proof connection to nearby appliances
- Feet optional

## APPLIANCES

## DESCRIPTION

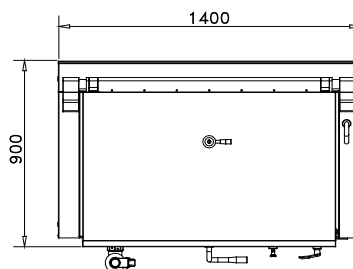
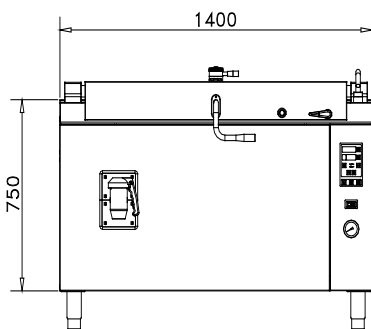
### EBD/110 EIII-AW



Electric pressure bratt-pan GN 2/1 - electronic control and automatic water filling device - stainless steel pan with compound bottom - 76 lt

**Code : AM0106922951**  
 Dim.: 1100 x 920 x 750 h  
 Dim. basin : 750 x 560 x 230 mm  
 kW : 14,1

### EBD/140 EIII-AW

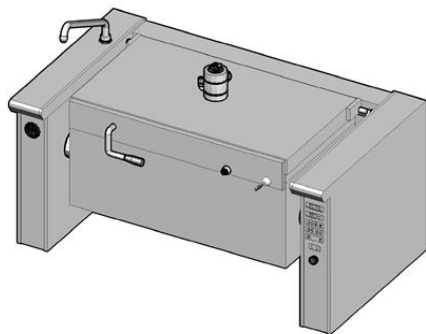


Electric pressure bratt-pan GN 3/1 with electronic control and automatic water filling device - Stainless steel pan with compound bottom - 135 lt

**Code : AM0106933710**  
 Dim.: 1400 x 920 x 750 h  
 Dim. basin : 1050 x 560 x 235 mm  
 kW : 22,1

Accessories on request for bratt-pan page n. 17

# ELECTRIC TILTING BRATT-PAN WITH E.C.



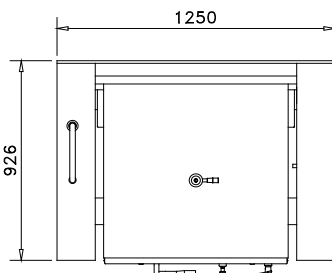
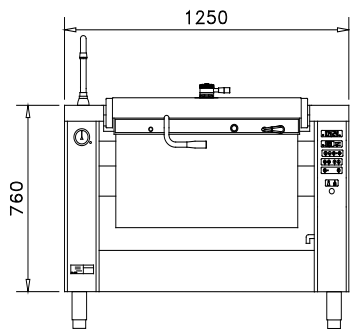
Mod. EKBD/160 E

- Panelling in stainless steel (AISI 304).
- Satin finish "Scotch Brite".
- Compound pan bottom in chrome nickel steel enriched with molybdenum (stainless steel AISI 316) welded without visible joint with all pan walls in stainless steel (AISI 304).
- Absolutely non warping pan bottom resistant to sudden temperature variations.
- Inside of the pan with radiused corners for an easy cleaning.
- The tilting shaft of the pan to the front side and the large-sized pouring spout enable an emptying of the pan with an accurate pour path making it not necessary to move subsequently the collecting container placed under the pan.
- Steam-tight spring assisted counterbalanced double-walled hinged lid in stainless steel (AISI 304), welded without visible joint.
- All connections and service operations to be effected are made from the front side of the unit. No necessity of removing the appliance from the cooking suite.
- Electric operated tilting mechanism ensuring a continuous and regular movement.
- All external screws in stainless steel (AISI 304).
- Uniform temperature distribution on the surface
- Heating of the bottom trough thermoblocks
- Waterproof hygienic connection between the adjacent appliances
- Feet optional

## APPLIANCES

## DESCRIPTION

### EKBD/125 E



Electric tilting bratt-pan 75 lt - with electronic control - stainless steel pan with compound bottom - Motor tilting

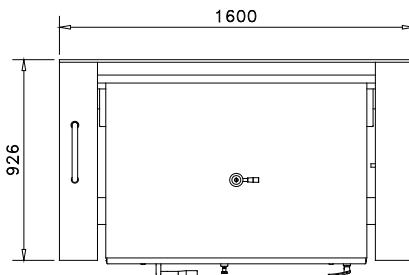
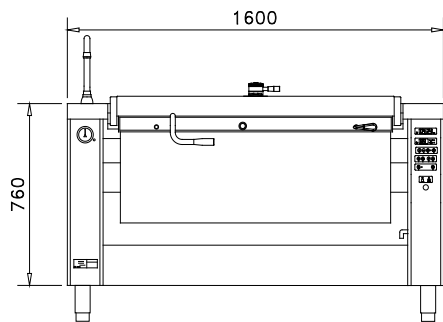
**Code : AM0106918150**

Dim.: 1250 x 926 x 760 h

Dim. basin : 695 x 545 x 235 mm

kW : 13,5

### EKBD/160 E



Electric tilting bratt-pan 112 lt - with electronic control - stainless steel pan with compound bottom - Motor tilting

**Code : AM0106918153**

Dim.: 1600 x 926 x 760 h

Dim. basin : 1045 x 545 x 235 mm

kW : 21,0

*Accessories on request for bratt-pan page n. 17*

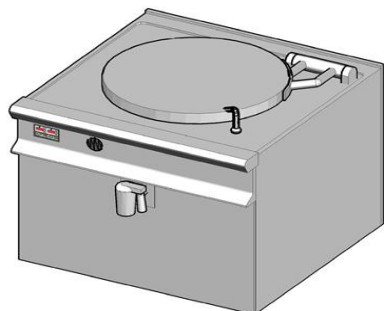


# ACCESSORIES ON REQUEST FOR BRATT-PAN

Code	Dim. mm	Description
AM3502134144	180x250x350	Spade perforadet
AM3502134139	180x250x350	Standard spade
AM3010634316	580x365	Frame support tansversal for GN container for EB/ AND EBD/ (price per piece) (only for fix bratt-pans and for pressure bratt-pans)
AM3010634317	580x365	Frame support middle for GN container for modules 3 GN 1/1 (price per piece) (only for fix bratt-pans and for pressure bratt-pans)
AM5002117795	325x530x140	Perforated stainless steel GN 1/1 container with folding handles
AM5002117796	325x530x190	Perforated stainless steel GN 1/1 container with folding handles
AM3010627581	580x365	M KB/120 Frame support transversal for GN container for EKB/...GKB/... (Price per piece) (only for tilting bratt-pans)
AM3008311582	668x22x35	M KB/150 Holder for gastronorm container short (Price per piece) (only for tilting bratt-pans)
AM0110617228		Set frame GN container for EKBD/125E (only for tilting bratt-pans with e.c.)
AM0110617229		Set frame GN container for EKBD/160 E (only for tilting bratt-pans with e.c.)
AMRS		Interface RS 485 (only for tilting bratt-pans with e.c. and tillign bratt pans)
AM3059813549		Level indicator for .../120 (only for tilting bratt-pans)
AM3059813550		Level indicator for .../150 (only for tilting bratt-pans)
AM3059813551		Level indicator for EKBD/125 E (only for tilting bratt-pans with e.c.)
AM3059813552		Level indicator for EKBD/160 E (only for tilting bratt-pans with e.c.)



## ELECTRIC KETTLE



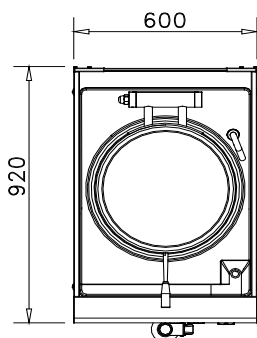
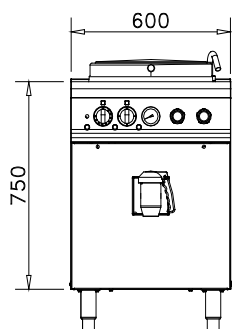
Mod. ESK/150 EIII-AW

- Panelling in chrome nickel steel (AISI 304);
- Satin-finished "Scotch Brite" surface;
- Appliance's covering with embossed well in chrome-nickel steel (AISI 304) and big easy-to-clean radiuses;
- Upwards-curved kettle bottom in molybdenum-enriched chrome-nickel steel (AISI 316), invisibly welded with the kettle walls in chrome-nickel steel (AISI 304);
- Closed heating system with max. working pressure of 0,5 Bar (50 kPa) in the steam jacket;
- Steam-proof double-walled and spring-counterbalanced lid in chrome-nickel steel (AISI 304) with invisible weldings and lid-opening of ca. 90°;
- Front appliance cover throughout the whole linear cooking suite with invisible weldings in chrome-nickel steel (AISI 304), 2 mm thick;
- All external screws in chrome nickel steel (AISI 304);
- Energy saving function
- Dirt-proof connection to nearby appliances
- Feet optional

### APPLIANCES

### DESCRIPTION

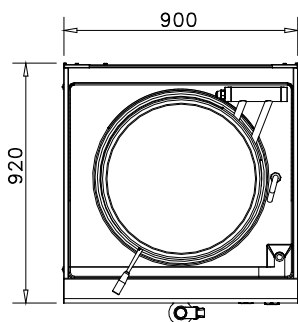
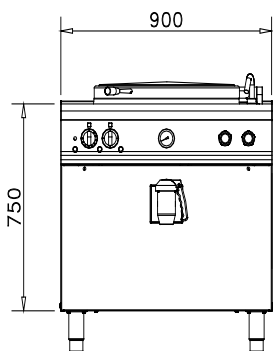
#### ESK/40-60 II



Electric kettle 40-60 lt - indirect heating

**Code : AM0107026603**  
 Dim.: 600 x 920 x 750 h  
 Dim. kettle : Ø 440 mm  
 kW : 12,0

#### ESK/80-100 II



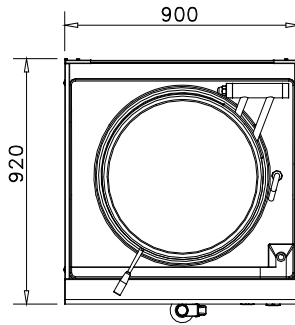
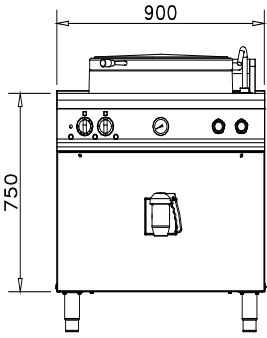
Electric kettle 80-100 lt - indirect heating

**Code : AM0107026605**  
 Dim.: 900 x 920 x 750 h  
 Dim. kettle : Ø 600 mm  
 kW : 18,0

APPLIANCES

DESCRIPTION

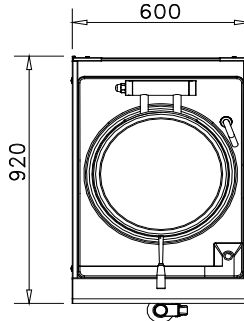
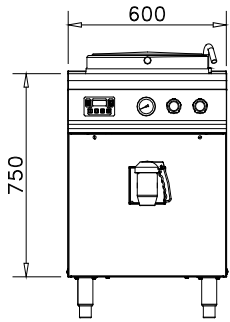
**ESK/150 II**



Electric kettle 150 lt - indirect heating

**Code : AM0107026606**  
Dim.: 900 x 920 x 750 h  
Dim. kettle : Ø 600 mm  
kW : 22,0

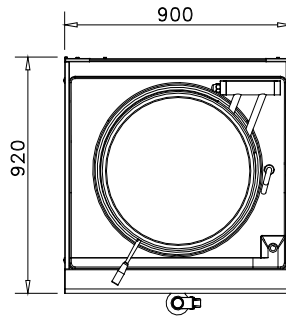
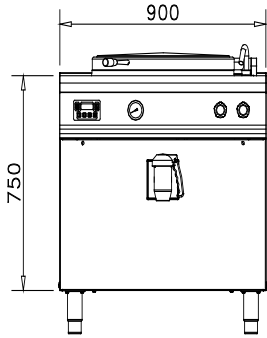
**ESK/40-60 EIII**



Electric kettle 40-60 lt - indirect heating and electronic control

**Code : AM0107026075**  
Dim.: 600 x 920 x 750 h  
Dim. kettle : Ø 440 mm  
kW : 12,0

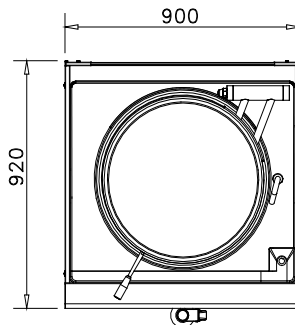
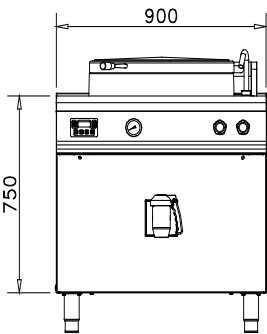
**ESK/80-100 EIII**



Electric kettle 80-100 lt - indirect heating and electronic control

**Code : AM0107021504**  
Dim.: 900 x 920 x 750 h  
Dim. kettle : Ø 600 mm  
kW : 18,0

**ESK/150 EIII**



Electric kettle 150 lt - indirect heating and electronic control

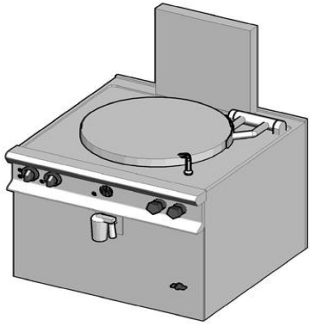
**Code : AM0107026085**  
Dim.: 900 x 920 x 750 h  
Dim. kettle : Ø 600 mm  
kW : 22,0

AW

Automatic water filling device - AW on request (only for electric version)

Accessories on request for kettles page n. 24

## GAS KETTLES

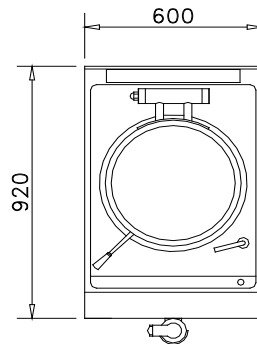
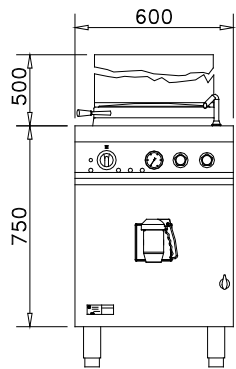


Mod. GSK/150 II

- Deep drawn work top.
- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Pan bottom with dished head in chrome nickel steel enriched with molybdenum (AISI 316)
- Welded without visible joint with the pan walls in stainless steel (AISI 304)
- Hermetic heating system with a working pressure of max. 0,5 bar (50 kPa) inside the jacket
- Counter balanced double-walled hinged lid in stainless steel (AISI 304), welded without visible joint and steam tight
- All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene
- Feet optional

### APPLIANCES

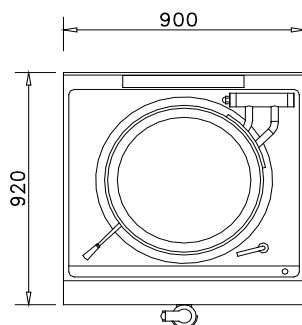
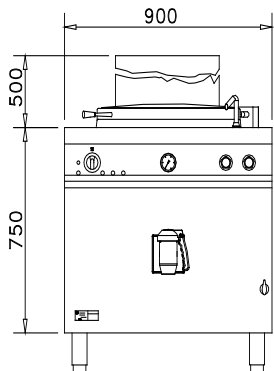
### DESCRIPTION



#### GSK/40-60 II

Gas kettle 40-60 lt - indirect heating  
(Flue required)

**Code : AM0107029250**  
Dim.: 600 x 920 x 750 h  
Dim. kettle : Ø 440 mm  
kW : 16,0      kW : 0,5



#### GSK/80-100 II

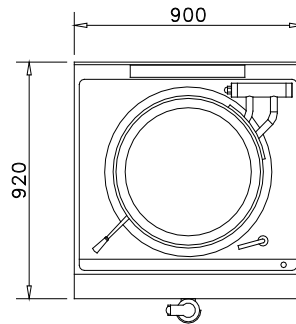
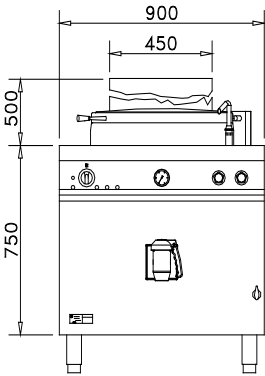
Gas kettles 80-100 lt - indirect heating  
(Flue required)

**Code : AM0107029260**  
Dim.: 900 x 920 x 750 h  
Dim. kettle : Ø 600 mm  
kW : 24,0      kW : 0,5

APPLIANCES

DESCRIPTION

**GSK/150 II**



Gas kettles 150 lt - indirect heating (Flue required)

**Code : AM0107029270**

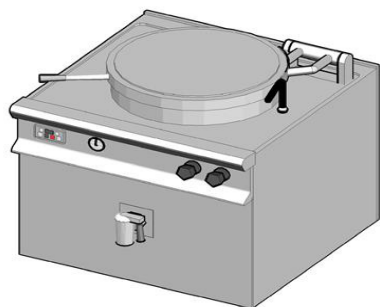
Dim.: 900 x 920 x 750 h

Dim. kettle :  $\varnothing$  600 mm

kW : 28,0      kW : 0,5

*Accessories on request for kettle page n. 24*

# STEAM HEATED KETTLE

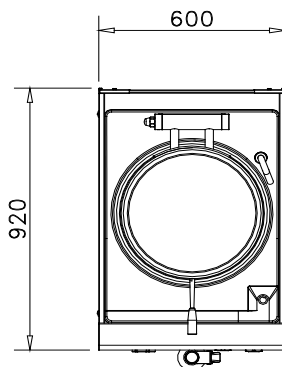
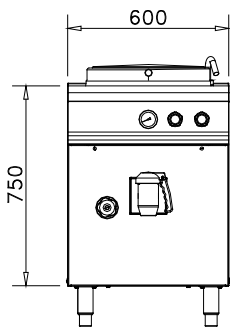


Mod. DSK/150 EIII

- Deep drawn work top.
- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Pan bottom with dished head in chrome nickel steel enriched with molybdenum (AISI 316)
- Welded without visible joint with the pan walls in stainless steel (AISI 304)
- Hermetic heating system with a working pressure of max. 0,5 bar (50 kPa) inside the jacket
- Counter balanced double-walled hinged lid in stainless steel (AISI 304), welded without visible joint and steam tight
- All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene
- Feet optional

## APPLIANCES

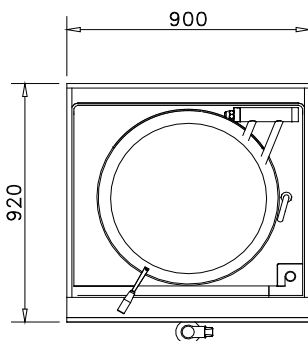
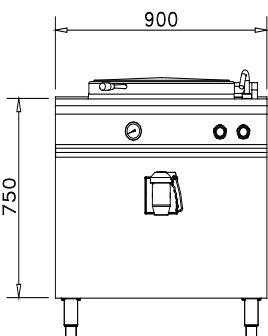
## DESCRIPTION



### DSK/40-60 II

Steam heating kettle 40-60 lt - indirect heating

**Code : AM0107022227**  
Dim.: 600 x 920 x 750 h  
Dim. kettle : Ø 440 mm  
kW : 20,0



### DSK/80-100 II

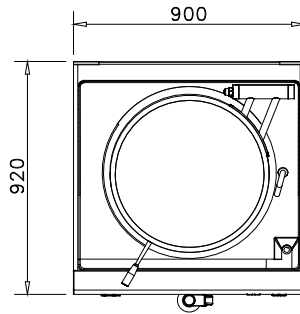
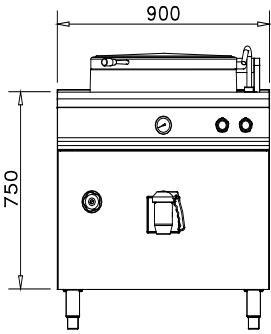
Steam heating kettle 80-100 lt - indirect heating

**Code : AM0107022231**  
Dim.: 900 x 920 x 750 h  
Dim. kettle : Ø 600 mm  
kW : 29,0

APPLIANCES

DESCRIPTION

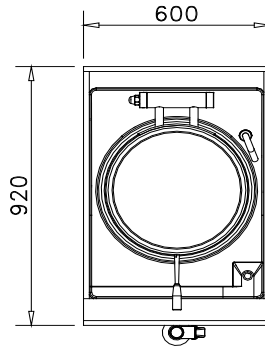
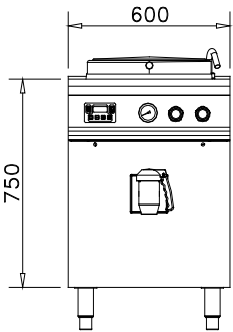
**DSK/150 II**



Steam heating kettle 150 lt - indirect heating

**Code : AM0107022233**  
 Dim.: 900 x 920 x 750 h  
 Dim. kettle : Ø 600 mm  
 kW : 35,0

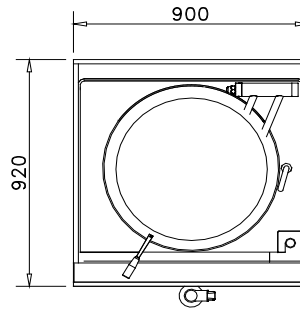
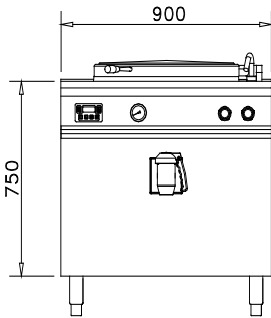
**DSK/40-60 EIII**



Steam heating kettle 40-60 lt - electronic control

**Code : AM0107020468**  
 Dim.: 600 x 920 x 750 h  
 Dim. kettle : Ø 440 mm  
 kW : 20,0

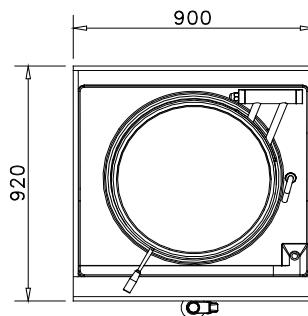
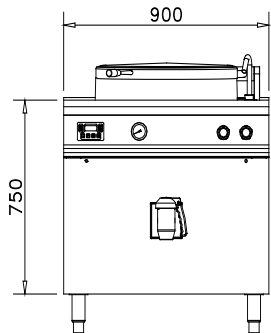
**DSK/80-100 EIII**



Steam heating kettle 80-100 lt - electronic control

**Code : AM0107020470**  
 Dim.: 900 x 920 x 750 h  
 Dim. kettle : Ø 600 mm  
 kW : 29,0

**DSK/150 EIII**



Steam heating kettle 150 lt - electronic control














**Code : AM0107020471**  
 Dim.: 900 x 920 x 750 h  
 Dim. kettle : Ø 600 mm  
 kW : 35,0

AW

Automatic water filling device - AW on request (only for electric version)

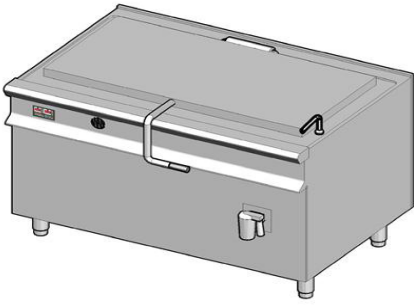
Accessories on request for kettles page n. 24

## ACCESSORIES ON REQUEST FOR KETTLE

	Code	Dim. mm	Description
	AM3507816780	460x58x1000	High stainless steel flue for GSK/40-60
	AM3507816788	460x52x1000	High stainless steel flue for GSK/80-100 and GSK/150
	AM6570264619	350x40	Stainless steel insert in 1 section for 60 lt
	AM6570250667	520x325	Stainless steel insert in 1 section for 100 lt
	AM6570250666	520x405	Stainless steel insert in 1 section for 150 lt
	AM6570264620	350x40	Stainless steel insert in 2 section for 60 lt
	AM6570250672	520x325	Stainless steel insert in 2 section for 100 lt
	AM6570250810	520x405	Stainless steel insert in 2 section for 150 lt
	AM6570251091	520x325	Stainless steel insert in 3 section for 100 lt
	AM6570250987	520x405	Stainless steel insert in 3 section for 150 lt
	AM3059813537		Level indicator for 60 lt
	AM3059813539		Level indicator for 100 lt
	AM3059813540		Level indicator for 150 lt



# ELECTRIC RECTANGULAR KETTLE

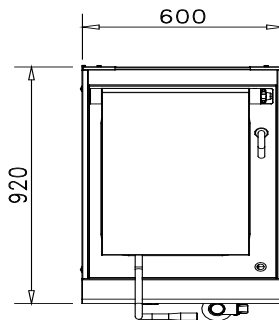
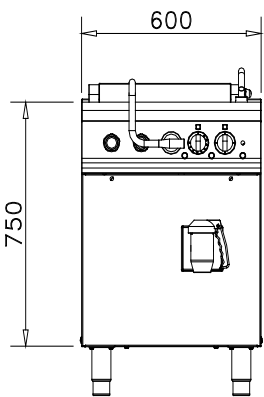


Mod. GNKE/230 EIII-AW

- Panelling in chrome nickel steel (AISI 304);
- Satin-finished "Scotch Brite" surface;
- Appliance's covering with embossed well in chrome-nickel steel (AISI 304) and big easy-to-clean radiuses;
- Upwards-curved kettle bottom in molybdenum-enriched chrome-nickel steel (AISI 316), invisibly welded with the kettle walls in chrome-nickel steel (AISI 304);
- Closed heating system with max. 0,5 Bar (50 kPa) working pressure in double jacket;
- Steam-proof double-walled and spring-counterbalanced lid in chrome-nickel steel (AISI 304) with invisible weldings and lid-opening of ca.90°;
- Front appliance cover throughout the whole linear cooking suite with invisible weldings in chrome-nickel steel (AISI 304), 2 mm thick;
- All external screws in chrome- nickel steel (AISI 304);
- Dirt-proof connection to nearby appliances;
- Feet optional

## APPLIANCES

## DESCRIPTION



### GNKE/90 II

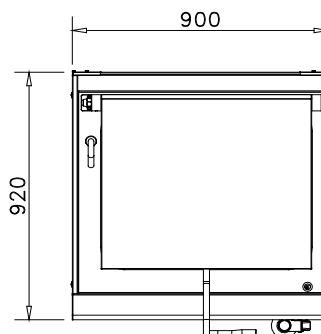
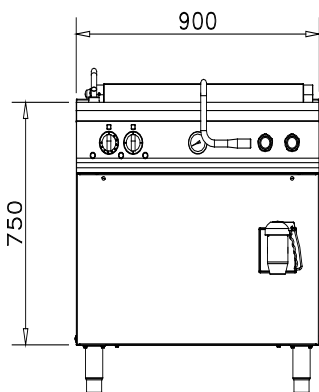
Electric rectangular kettle 90 lt - indirect heating - 2 x GN 1/1

**Code : AM0107022056**

Dim.: 600 x 920 x 750 h

Dim. kettle : 400 x 550 x 465 mm

kW : 18,0



### GNKE/150 II

Electric rectangular kettle 150 lt - indirect heating - 4 x GN 1/1

**Code : AM0107022057**

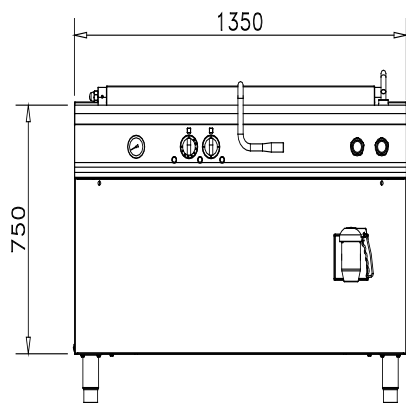
Dim.: 900 x 920 x 750 h

Dim. kettle : 700 x 550 x 465 mm

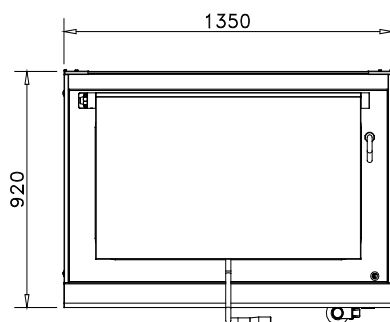
kW : 22,0

APPLIANCES

DESCRIPTION



**GNKE/230 II**



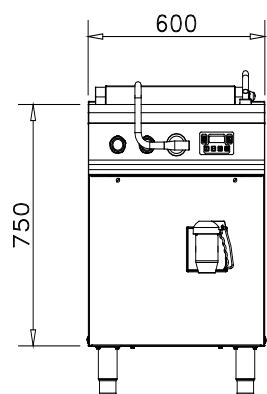
Electric rectangular kettle 230 lt - indirect heating - 6 x GN 1/1

**Code : AM0107022058**

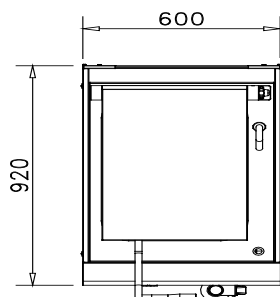
Dim.: 1350 x 920 x 750 h

Dim. kettle : 1050 x 550 x 465 mm

kW : 36,0



**GNKE/90 EIII**



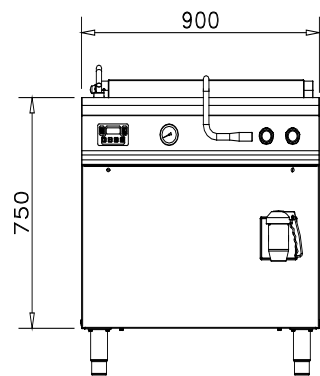
Electric rectangular kettle 90 lt - indirect heating and electronic control - 2 x GN 1/1

**Code : AM0107022300**

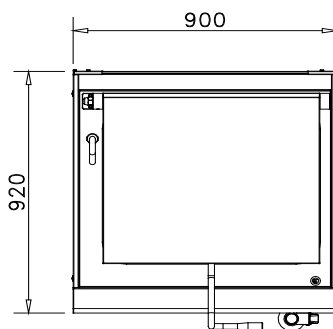
Dim.: 600 x 920 x 750 h

Dim. kettle : 400 x 550 x 465 mm

kW : 18,0



**GNKE/150 EIII**



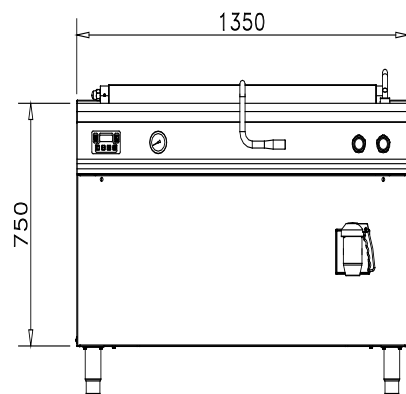
Electric rectangular kettle 150 lt - indirect heating and electronic control - 4 x GN 1/1

**Code : AM0107022304**

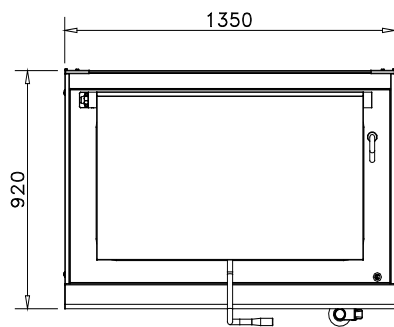
Dim.: 900 x 920 x 750 h

Dim. kettle : 700 x 550 x 465 mm

kW : 22,0



**GNKE/230 EIII**



Electric rectangular kettle 230 lt indirect heating and electronic control - 6 x GN 1/1

**Code : AM0107022308**

Dim.: 1350 x 920 x 750 h

Dim. kettle : 1050 x 550 x 465 mm

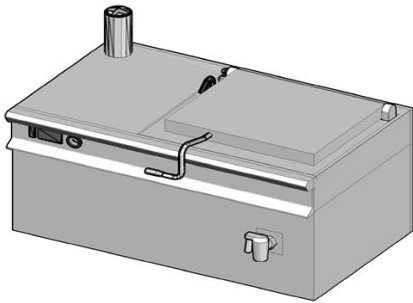
kW : 36,0

AW

Automatic water filling device - AW on request (only for electric version)

Accessories on request for rectangular kettles page n. 32

# GAS RECTANGULAR KETTLE WITH STEAM GENERATOR



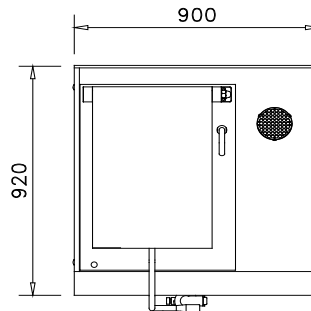
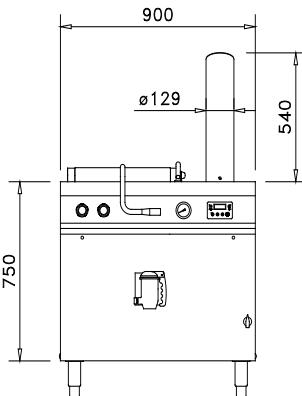
Mod. GNKG/230 EIII

- Panelling in chrome nickel steel (AISI 304);
- Satin-finished "Scotch Brite" surface;
- Appliance's covering with embossed well in chrome-nickel steel (AISI 304) and big easy-to-clean radiuses;
- Upwards-curved kettle bottom in molybdenum-enriched chrome-nickel steel (AISI 316), invisibly welded with the kettle walls in chrome-nickel steel (AISI 304);
- Closed heating system with max. 0,5 Bar (50 kPa) working pressure in double jacket;
- Steam-proof double-walled and spring-counterbalanced lid in chrome-nickel steel (AISI 304) with invisible weldings and lid-opening of ca.90°;
- Front appliance cover throughout the whole linear cooking suite with invisible weldings in chrome-nickel steel (AISI 304), 2 mm thick;
- All external screws in chrome- nickel steel (AISI 304);
- Dirt-proof connection to nearby appliances;
- Feet optional

## APPLIANCES

## DESCRIPTION

### GNKG/90 EIII



Gas rectangular kettle with steam generator 90 lt - electronic control  
- 2 x GN 1/1

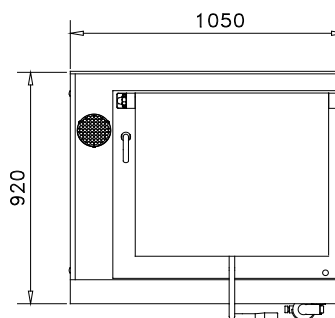
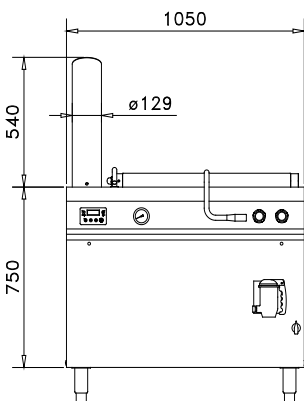
**Code : AM0107019723**

Dim.: 900 x 920 x 750 h

Dim. kettle : 400 x 550 x 465 mm

kW : 16,5      kW : 0,5

### GNKG/150 EIII



Gas rectangular kettle with steam generator 150 lt - electronic control  
- 4 x GN 1/1

**Code : AM0107019724**

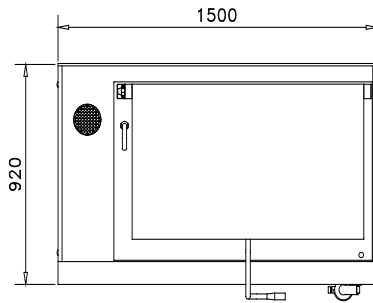
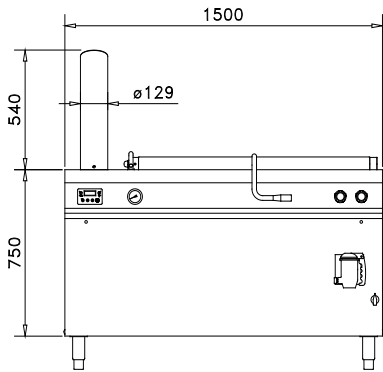
Dim.: 1050 x 920 x 750 h

Dim. kettle : 700 x 550 x 465 mm

kW : 26,5      kW : 0,5

## APPLIANCES

## DESCRIPTION



### GNKG/230 EIII

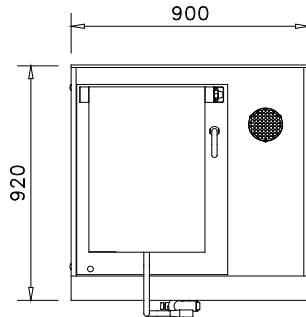
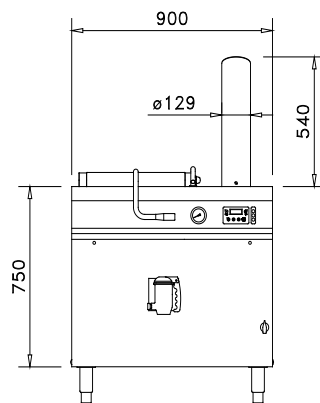
Gas rectangular kettle with steam generator 230 lt - electronic control - 6 x GN 1/1

**Code : AM0107019725**

Dim.: 1500 x 920 x 750 h

Dim. kettle : 1050 x 550 x 465 mm

kW : 32,0      kW : 0,5



### GNKG/90 EIII-AW

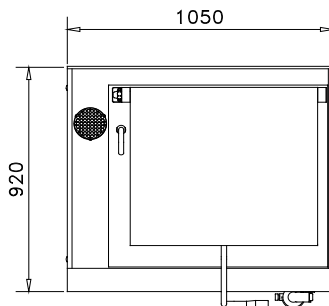
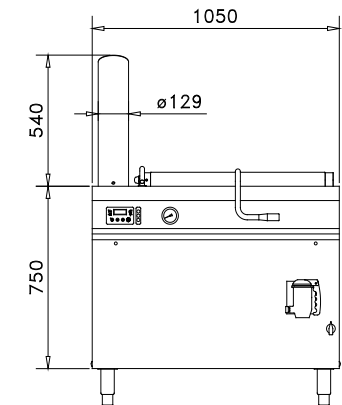
Gas rectangular kettle with steam generator 90 lt - electronic control and automatic water filling device - 2 x GN 1/1

**Code : AM0107019726**

Dim.: 900 x 920 x 750 h

Dim. kettle : 400 x 550 x 465 mm

kW : 16,5      kW : 0,5



### GNKG/150 EIII-AW

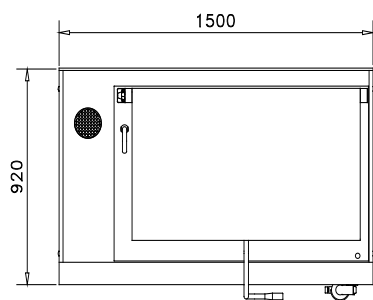
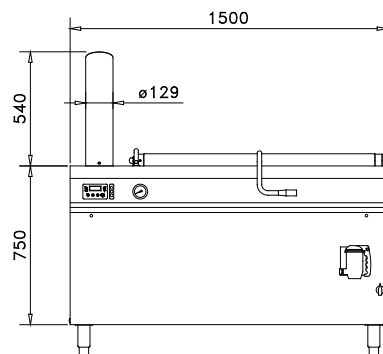
Gas rectangular kettle with steam generator 150 lt - electronic control and automatic water filling device - 4 x GN 1/1

**Code : AM0107019727**

Dim.: 1050 x 920 x 750 h

Dim. kettle : 700 x 550 x 465 mm

kW : 26,5      kW : 0,5



### GNKG/230 EIII-AW

Gas rectangular kettle with steam generator 230 lt - electronic control and automatic water filling device - 6 x GN 1/1

**Code : AM0107019728**

Dim.: 1500 x 920 x 750 h

Dim. kettle : 1050 x 550 x 465 mm

kW : 32,0      kW : 0,5

## APPLIANCES

## DESCRIPTION

**GNKG/300 EIII-AW**

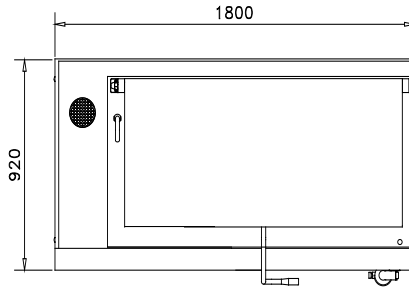
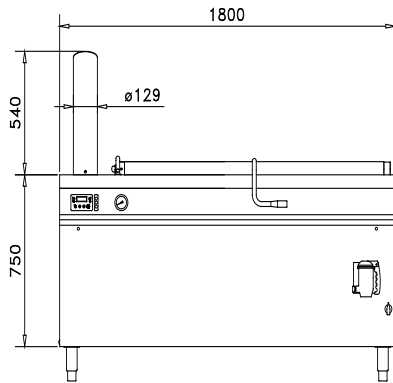
Gas rectangular kettle with steam generator 300 lt - - electronic control and automatic water filling device - 8 x GN 1/1

**Code : AM0107034120**

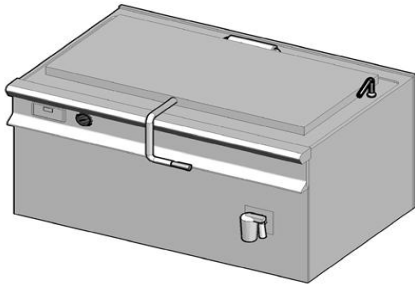
Dim.: 1800 x 920 x 750 h

Dim. kettle : 1380 x 550 x 420 mm

kW : 32,0      kW : 0,5



# STEAM HEATED RECTANGULAR KETTLE

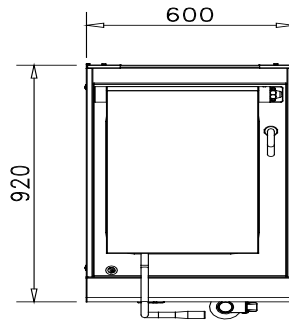
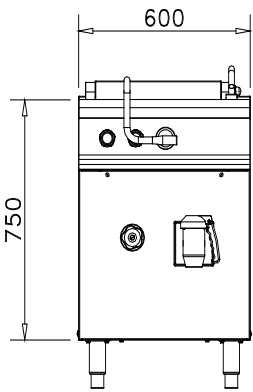


Mod. GNKD/230 EIII-AW

- Panelling in chrome nickel steel (AISI 304);
- Satin-finished "Scotch Brite" surface;
- Appliance's covering with embossed well in chrome-nickel steel (AISI 304) and big easy-to-clean radiuses;
- Upwards-curved kettle bottom in molybdenum-enriched chrome-nickel steel (AISI 316), invisibly welded with the kettle walls in chrome-nickel steel (AISI 304);
- Steam-proof double-walled and spring-counterbalanced lid in chrome-nickel steel (AISI 304) with invisible weldings and lid-opening of ca. 90°;
- Front appliance cover throughout the whole linear cooking suite with invisible weldings in chrome-nickel steel (Material Nr. AISI 304), 2 mm thick;
- All external screws in chrome-nickel steel (AISI 304);
- Dirt-proof connection to nearby appliances;
- Front-accessible wirings and connections,
- 1¼" steam connection;
- All maintenance and repairing operations carried out from the front
- Feet optional

## APPLIANCES

## DESCRIPTION



### GNKD/90 II

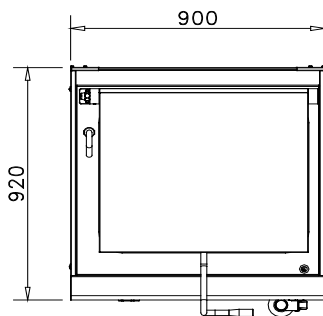
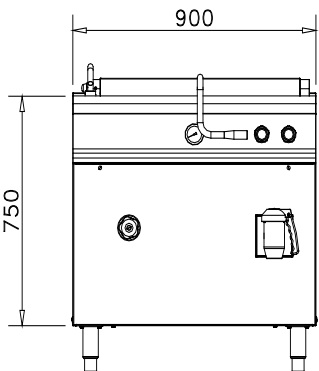
Steam heated rectangular kettle 90 lt -  
2 x GN 1/1

**Code : AM0107021370**

Dim.: 600 x 920 x 750 h

Dim. kettle : 400 x 550 x 465 mm

kW : 29,0



### GNKD/150 II

Steam heated rectangular kettle 150 lt -  
4 x GN 1/1

**Code : AM0107021371**

Dim.: 900 x 920 x 750 h

Dim. kettle : 700 x 550 x 465 mm

kW : 40,0

APPLIANCES

DESCRIPTION

**GNKD/230 II**

Steam heated rectangular kettle 230 lt  
- 6 x GN 1/1

**Code : AM0107020965**

Dim.: 1350 x 920 x 750 h

Dim. kettle : 1050 x 550 x 465 mm

kW : 44,0

**GNKD/90 EIII**

Steam heated rectangular kettle 90 lt -  
electronic control - 2 x GN 1/1

**Code : AM0107020170**

Dim.: 600 x 920 x 750 h

Dim. kettle : 400 x 550 x 465 mm

kW : 29,0

**GNKD/150 EIII**

Steam heated rectangular kettle 150 lt -  
electronic control - 4 x GN 1/1

**Code : AM0107020171**

Dim.: 900 x 920 x 750 h

Dim. kettle : 700 x 550 x 465 mm

kW : 40,0

**GNKD/230 EIII**

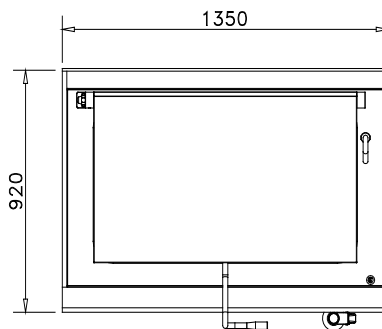
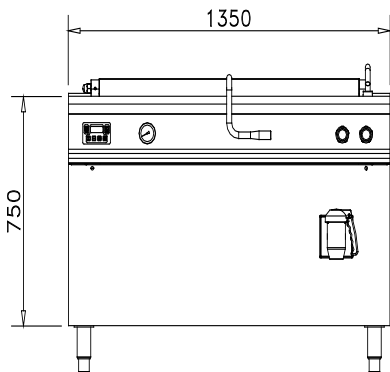
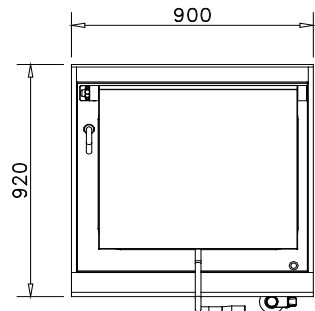
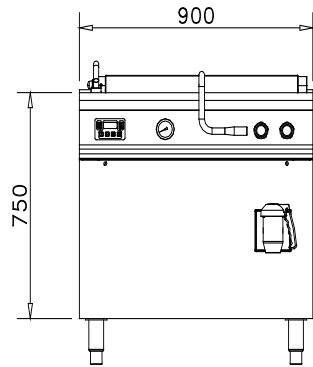
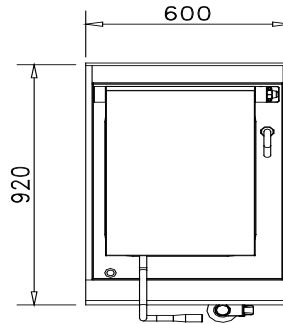
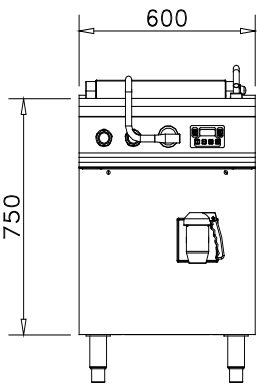
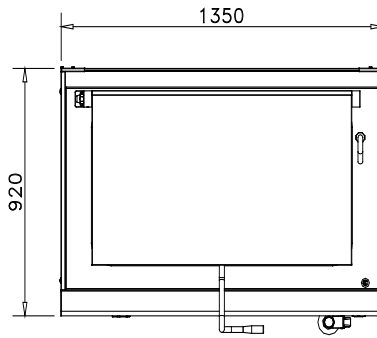
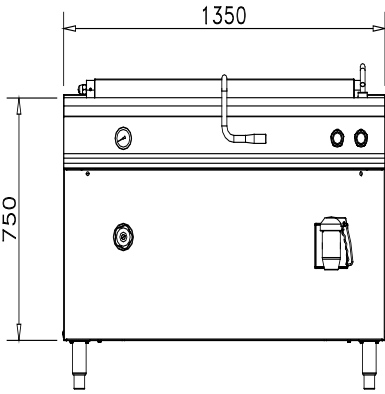
Steam heated rectangular kettle 230 lt  
with electronic control (6 x GN 1/1)

**Code : AM0107020172**

Dim.: 1350 x 920 x 750 h

Dim. kettle : 1050 x 550 x 465 mm

kW : 44,0



AW

Automatic water filling device - AW on request (only for electric version)

1.000,00

Accessories on request for rectangular kettles page n. 32

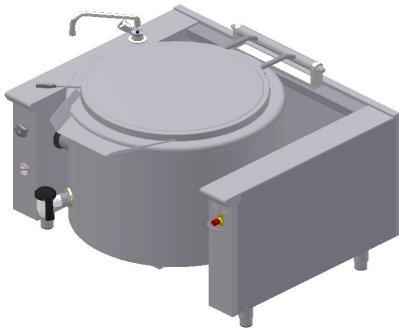
## ACCESSORIES ON REQUEST FOR RECTANGULAR KETTLE

Code	Dim. mm	Description
AM3502134144	180x250x350	Spade perforadet
AM3502134139	180x250x350	Spaten standard
AM3001613510	350x350x30	Perforated bottom for GN container GNK.../90
AM3001613530	680x350x30	Perforated bottom for GN container GNK.../150
AM0101618601	1030x350x30	Perforated bottom for GN container GNK.../23
AM3059813541		Level indicator for 90 lt
AM3059813542		Level indicator for 150 lt
AM3059813543		Level indicator for 230 lt





# ELECTRIC TILTING KETTLE



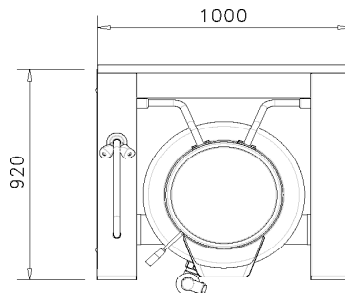
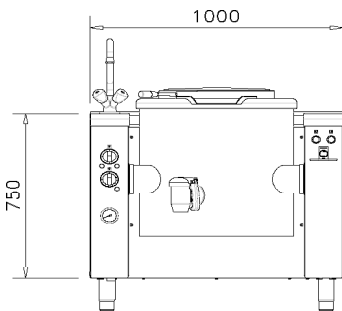
Mod. 9EKK/250

- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Pan bottom with dished head in chrome nickel steel enriched with molybdenum (AISI 316), welded without visible joint with the pan walls in stainless steel (AISI 304)
- Hermetic heating system with a working pressure of max. 0,5 bar (50 kPa) inside the jacket
- Counter balanced double-walled hinged lid in stainless steel (AISI 304), welded without visible joint and steam tight
- Tilting axles of the pan to the front side enabling the use of higher vessels to empty the pan
- Electric motor operated tilting
- All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene
- Operating pressure up to 0.5 bar
- High drain 2"
- Emergency button
- Electronic Protect with Matrioska system box in box
- Feet optional

## APPLIANCES

## DESCRIPTION

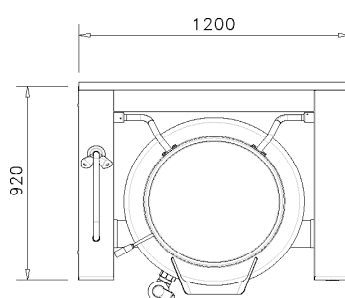
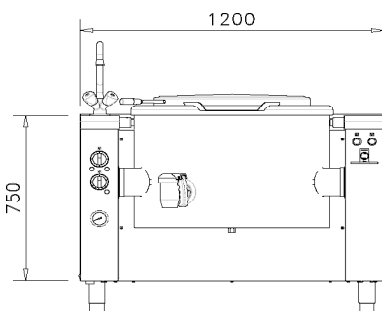
### 9EKK/40-60



Electric tilting kettle 60 lt - indirect heating

**Code : AM0107026954**  
Dim.: 1000 x 920 x 750 h  
Dim. kettle :  $\varnothing$  440 mm  
kW : 12,0

### 9EKK/100



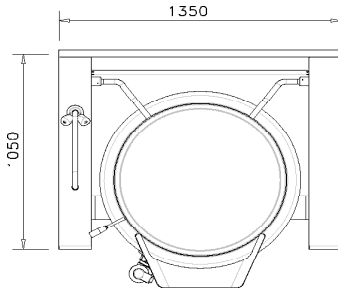
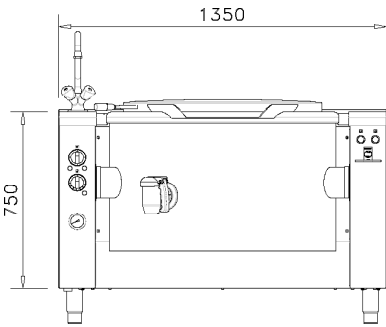
Electric tilting kettle 96 lt - indirect heating

**Code : AM0107026958**  
Dim.: 1200 x 920 x 750 h  
Dim. kettle :  $\varnothing$  595 mm  
kW : 18,0

APPLIANCES

DESCRIPTION

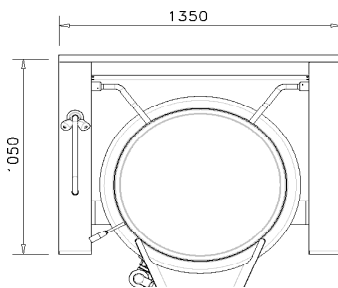
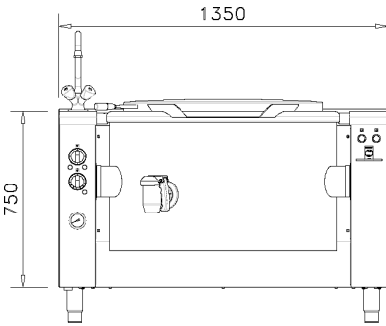
**9EKK/150**



Electric tilting kettle 146 lt - indirect heating

**Code : AM0107026962**  
Dim.: 1350 x 1050 x 750 h  
Dim. kettle : Ø780 mm  
kW : 22,0

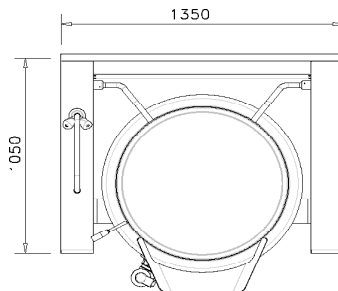
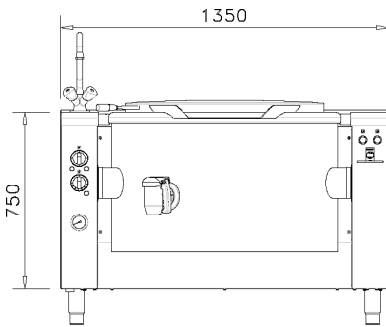
**9EKK/200**



Electric tilting kettle 197 lt - indirect heating

**Code : AM0107026965**  
Dim.: 1350 x 1050 x 750 h  
Dim. kettle : Ø 780 mm  
kW : 26,0

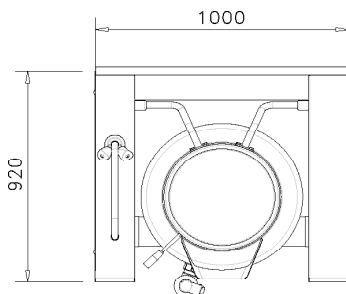
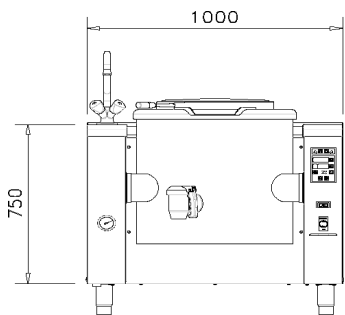
**9EKK/250**



Electric tilting kettle 247 lt - indirect heating

**Code : AM0107026968**  
Dim.: 1350 x 1050 x 750 h  
Dim. kettle : Ø 780 mm  
kW : 30,0

**9EKK/40-60 E**



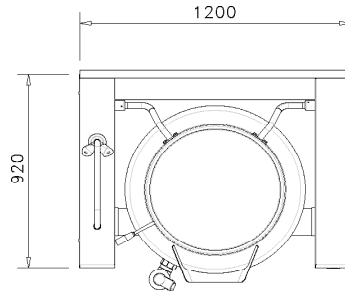
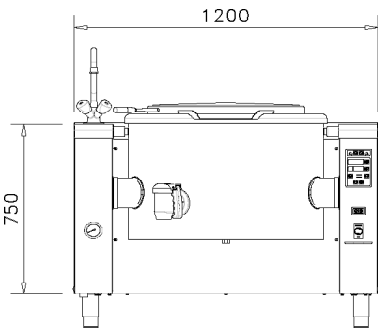
Electric tilting kettle 60 lt - indirect heating - electronic control

**Code : AM0107026955**  
Dim.: 1000 x 920 x 750 h  
Dim. kettle : Ø 440 mm  
kW : 12,0

APPLIANCES

DESCRIPTION

**9EKK/100 E**



Electric tilting kettle 96 lt - indirect heating - electronic control

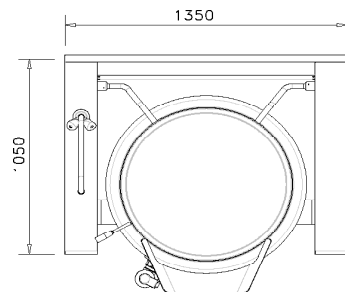
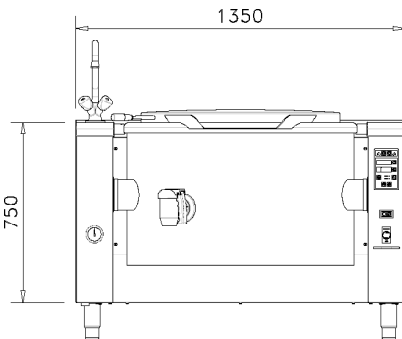
**Code : AM0107026959**

Dim.: 1200 x 920 x 750 h

Dim. kettle : Ø 595 mm

kW : 18,0

**9EKK/150 E**



Electric tilting kettle 146 lt - indirect heating - electronic control

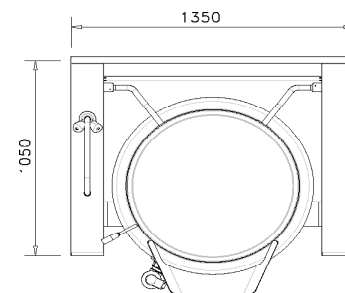
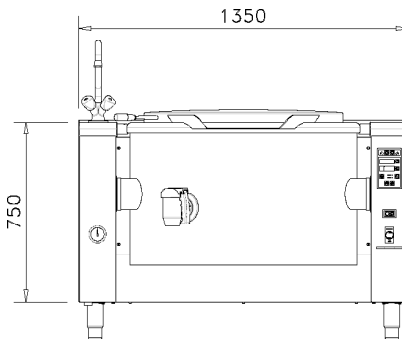
**Code : AM0107026963**

Dim.: 1350 x 1050 x 750 h

Dim. kettle : Ø 780 mm

kW : 22,0

**9EKK/200 E**



Electric tilting kettle 197 lt - indirect heating - electronic control

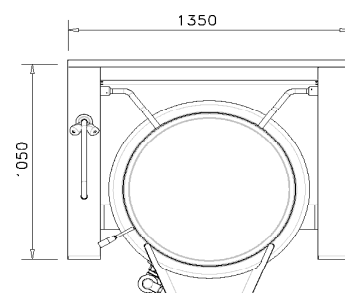
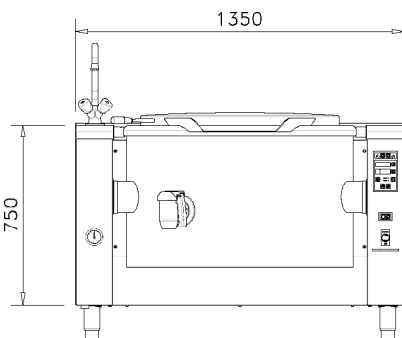
**Code : AM0107026966**

Dim.: 1350 x 1050 x 750 h

Dim. kettle : Ø 780 mm

kW : 26,0

**9EKK/250 E**



Electric tilting kettle 247 lt - indirect heating - electronic control

**Code : AM0107026969**

Dim.: 1350 x 1050 x 750 h

Dim. kettle : Ø 780 mm

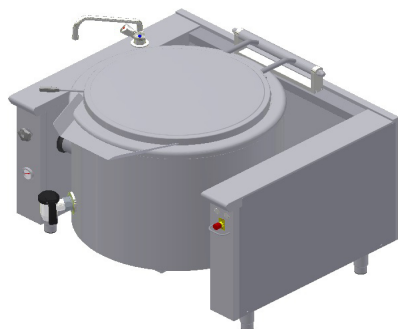
kW : 30,0

AW

Automatic water filling device - AW on request (only for electric version)

Accessories on request for tilting kettle page n. 39

# STEAM HEATED TILTING KETTLE



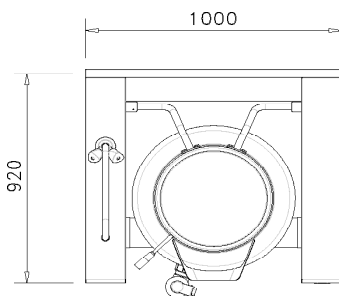
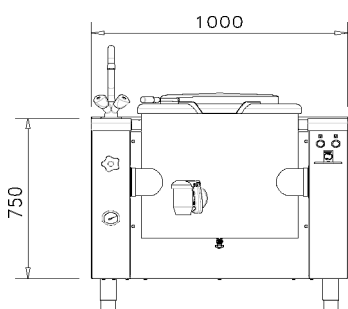
Mod. 9DKK/250

- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Pan bottom with dished head in chrome nickel steel enriched with molybdenum (AISI 316), welded without visible joint with the pan walls in stainless steel (AISI 304)
- Hermetic heating system with a working pressure of max. 0,5 bar (50 kPa) inside the jacket
- Counter balanced double-walled hinged lid in stainless steel (AISI 304), welded without visible joint and steam tight
- Tilting axles of the pan to the front side enabling the use of higher vessels to empty the pan
- Electric motor operated tilting
- All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene
- Operating pressure up to 0,6 bar Extra CE
- High drain 2"
- Emergency button
- Electronic Protect with Matrioska system box in box
- Feet optional

## APPLIANCES

## DESCRIPTION

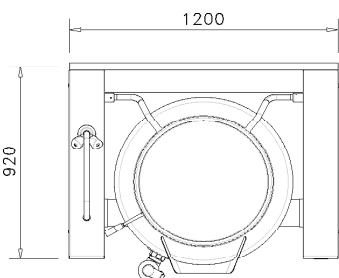
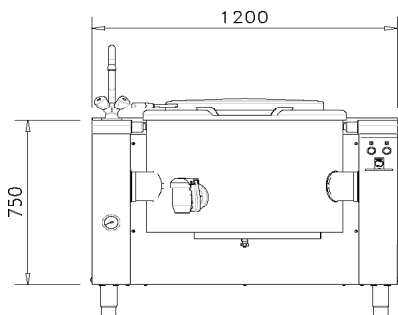
### 9DKK/40



Steam heated tilting kettle 60 lt - indirect heating

**Code : AM0107041080**  
Dim.: 1000 x 920 x 750 h  
Dim. kettle : Ø 440 mm  
kW : 0,5      Kg/h : 32

### 9DKK/100



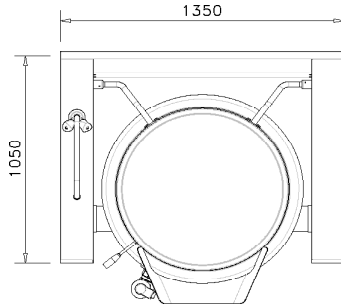
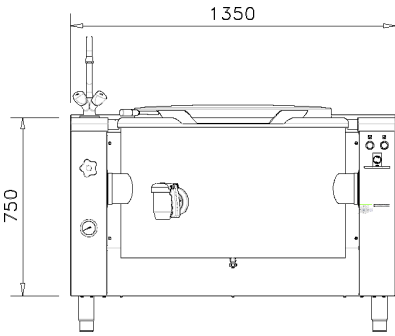
Steam heated tilting kettle 96 lt - indirect heating

**Code : AM0107041090**  
Dim.: 1200 x 920 x 750 h  
Dim. kettle : Ø 595 mm  
kW : 0,5      Kg/h : 46

APPLIANCES

DESCRIPTION

**9DKK/150**



Steam heated tilting kettle 146 lt - indirect heating

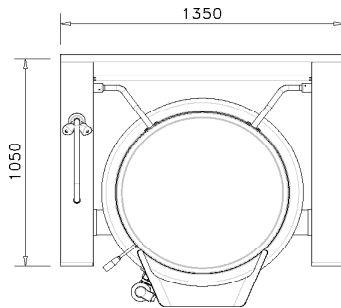
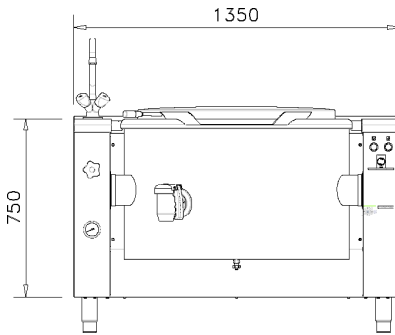
**Code : AM0107041100**

Dim.: 1350 x 1050 x 750 h

Dim. kettle : Ø 780 mm

kW : 0,5      Kg/h : 56

**9DKK/200**



Steam heated tilting kettle 197 lt - indirect heating

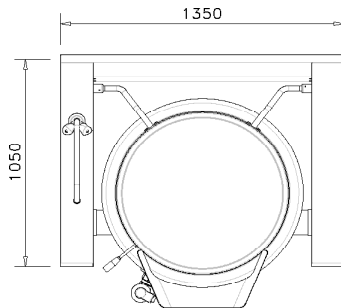
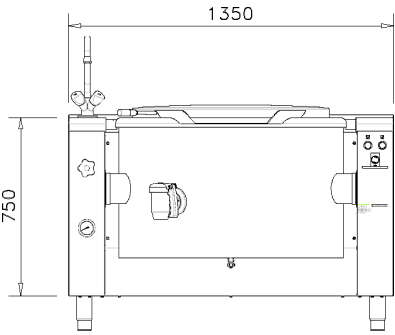
**Code : AM0107041110**

Dim.: 1350 x 1050 x 750 h

Dim. kettle : Ø 780 mm

kW : 0,5      Kg/h : 63

**9DKK/250**



Steam heated tilting kettle 247 lt - indirect heating

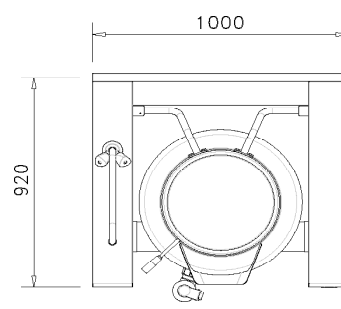
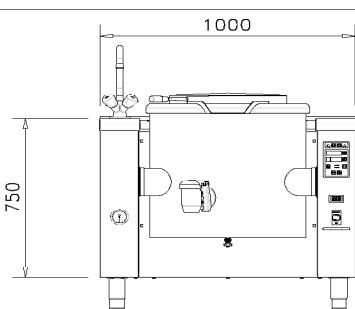
**Code : AM0107041120**

Dim.: 1350 x 1050 x 750 h

Dim. kettle : Ø 780 mm

kW : 0,5      Kg/h : 70

**9DKK/40-60 E**



Steam heated tilting kettle 60 lt - indirect heating - electronic control

**Code : AM0107041180**

Dim.: 1000 x 920 x 750 h

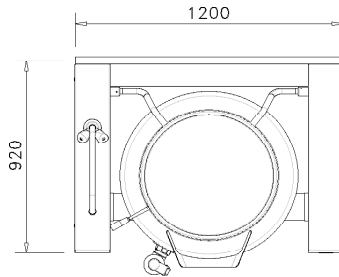
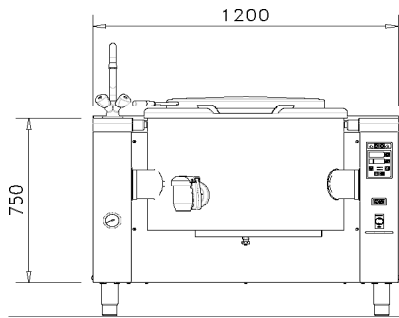
Dim. kettle : Ø 440 mm

kW : 0,5      Kg/h : 32

APPLIANCES

DESCRIPTION

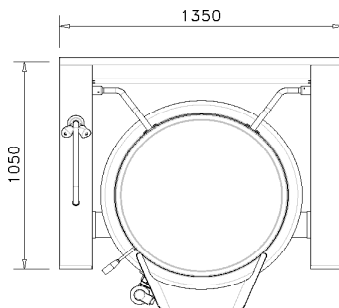
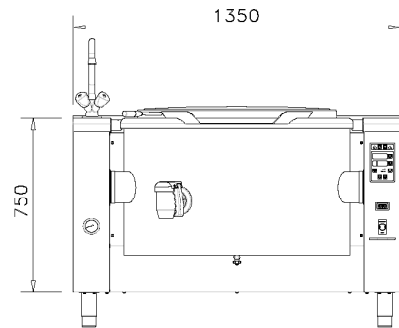
**9DKK/100 E**



Steam heated tilting kettle 96 lt - indirect heating - electronic control

**Code : AM0107041190**  
Dim.: 1200 x 920 x 750 h  
Dim. kettle : Ø 595 mm  
kW : 0,5      Kg/h : 46

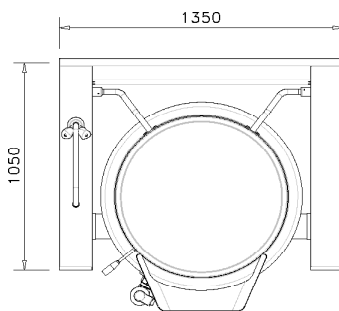
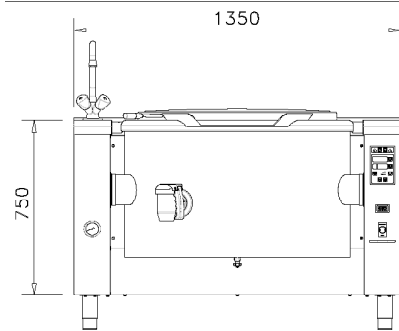
**9DKK/150 E**



Steam heated tilting kettle 146 lt - indirect heating - electronic control

**Code : AM0107041200**  
Dim.: 1350 x 1050 x 750 h  
Dim. kettle : Ø 780 mm  
kW : 0,5      Kg/h : 56

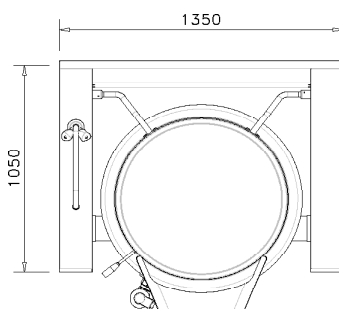
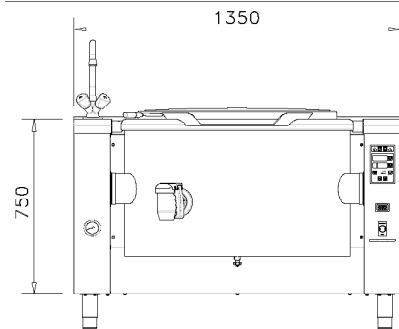
**9DKK/200 E**



Steam heated tilting kettle 197 lt - indirect heating - electronic control

**Code : AM0107041210**  
Dim.: 1350 x 1050 x 750 h  
Dim. kettle : Ø 780 mm  
kW : 0,5      Kg/h : 63

**9DKK/250 E**



Steam heated tilting kettle 247 lt - indirect heating - electronic control

**Code : AM0107041220**  
Dim.: 1350 x 1050 x 750 h  
Dim. kettle : Ø 780 mm  
kW : 0,5      Kg/h : 70

AW

Automatic water filling device - AW on request (only for electric version)

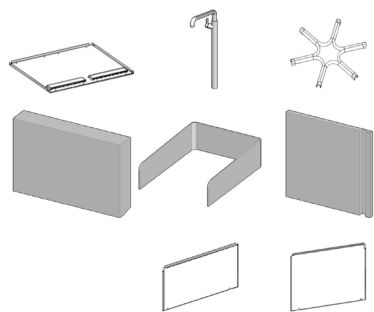
Accessories on request for tilting kettle page n. 39

## ACCESSORIES ON REQUEST FOR KETTLE

Code	Dim. mm	Description
AMRS		Interface RS 485
AM3059813544		Level indicator for 40 lt
AM3059813545		Level indicator for 100 lt
AM3059813546		Level indicator for 150 lt
AM305913547		Level indicator for 200 lt
AM3059813548		Level indicator for 250 lt

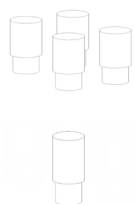


# GENERAL ACCESSORIES



Mod. GENERAL ACCESSORIES

Code	Dim. mm	Description
AMxxxxxxxxxx		Set side panel high
AMxxxxxxxxxx		Set side panel high double
AMxxxxxxxxxx		Rear panel upper module per metre
AMxxxxxxxxxx		Rear panel high per metre
AM0104615170		Set of 4 height inox adjustable with flange
AM0104617800		Height adjustable round stainless steel foot 2" with flange
AMxxxxxxxxxx		Stainless steel kicker plate per metre
AMxxxxxxxxxx		Set junction for linear cooking double block (per metre)







# 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



Handrail with support

Steel perimeter frame for exclusive wing doors and blind panels



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











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