

# SYSTEM 700

THE RIGHT PHILOSOPHY FOR THE BEST RESULT



April 2016



# SYSTEM 700

THE RIGHT PHILOSOPHY FOR THE BEST RESULT

...THE CHEF IS THE CENTRE OF ATTENTION, NOT THE COOKING ISLAND...

Using the concept of the System 900, we have created a 700 mm depth series. System 700 has a range of more than 70 different appliances, manufactured with the finest technology for the kitchen of the future.

The development team had only one priority when planning the Ambach 700 System Series - design isn't everything, the most important thing is a satisfied chef. Whoever decides for Ambach System 700 has decided on added value...

... hygiene ... customised kitchen island ... modular construction ... robustness ... always ready to use ...  
low service costs ... installation ...



... WHY CHOOSE SYSTEM 700

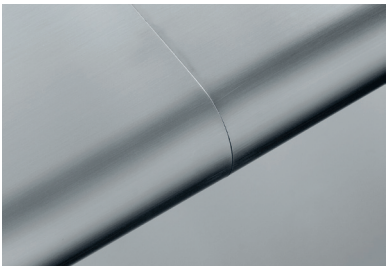
# SYSTEM 700

... WHY CHOOSE SYSTEM 700



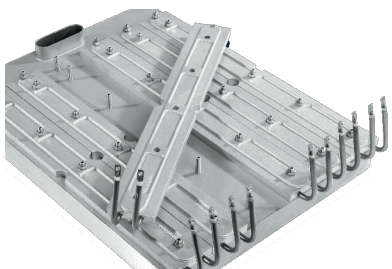
ROBUST FRAME

DEEP FAT FRYER WITH SECURITY UPSTAND



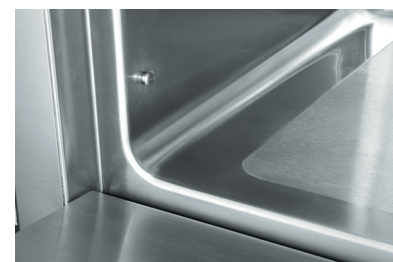
SYSTEM 700 JOINING SYSTEM

FLUSH APPLIANCES

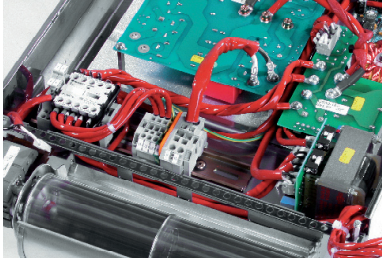


HEATING BLOCKS IN ALUMINIUM

H3 OVEN HYGIENE STANDARDS



... WHY CHOOSE SYSTEM 700



HIGH TECH ELECTRONICS

ONE PIECE HYGIENIC TOPS



BAINS-MARIE WITH DRY HEAT PROTECTION



NUMEROUS SPECIAL SOLUTIONS



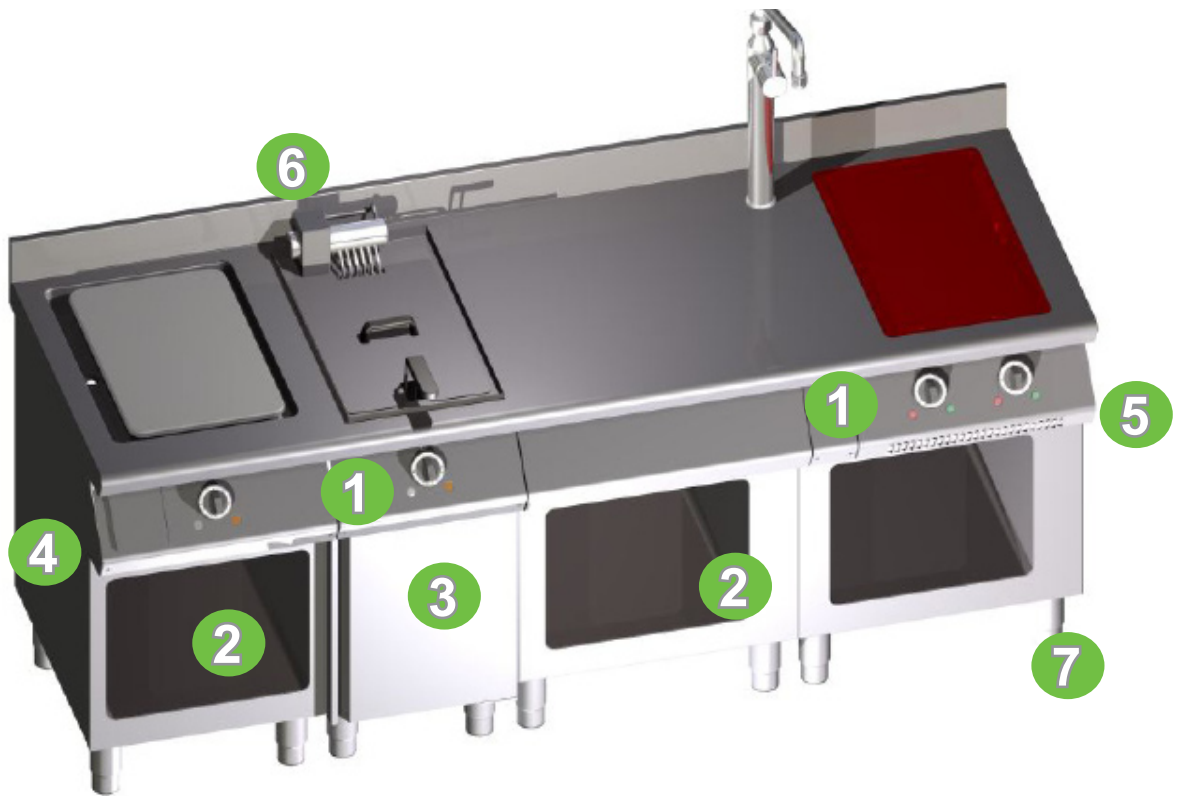
LATEST TECHNOLOGY



EXCLUSIVE RANGE SPECIAL SOLUTION



# SYSTEM 700



## Calculation System 700

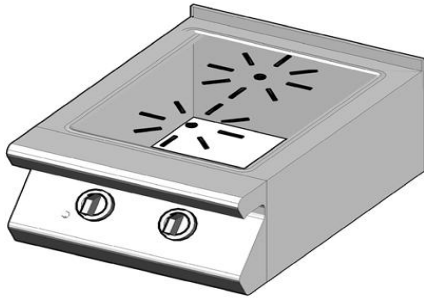
- 1 Top unit
- 2 Base
- 3 Range
- 4 Side panel high left
- 5 Side panel high right
- 6 Backwall high
- 7 Feet

# SYSTEM 700

## INDEX

<b>Ceramic ranges</b>	<b>8</b>	<b>Electric fryers</b>	<b>39</b>
<b>Induction ranges</b>	<b>9</b>	<b>Gas fryers</b>	<b>41</b>
<b>Gas ranges</b>	<b>12</b>	Accessories on request for fryers	<b>42</b>
Accessories on request for Gas ranges	<b>13</b>	<b>Electric chip scuttle</b>	<b>43</b>
<b>Electric surface range</b>	<b>14</b>	<b>Electric pasta-cooker</b>	<b>44</b>
<b>Electric grill range</b>	<b>15</b>	<b>Gas pasta-cooker</b>	<b>45</b>
<b>Gas grill range</b>	<b>18</b>	Accessories on request for pasta-cooker	<b>46</b>
Accessories on request for griddles	<b>21</b>	<b>Electric multifunctional bratt-pan</b>	<b>47</b>
<b>Gas charcoal grill</b>	<b>22</b>	<b>Electric bratt-pan</b>	<b>48</b>
Accessories on request for gas charcoal grill	<b>23</b>	Accessories on request for electric bratt pan	<b>49</b>
<b>Electric bain-marie</b>	<b>24</b>	<b>Electric kettle</b>	<b>50</b>
Accessories on request for electric bain-marie	<b>25</b>	<b>General accessories</b>	<b>51</b>
<b>Work top</b>	<b>26</b>	<b>Hygienic - Version</b>	<b>54</b>
<b>Open basic unit</b>	<b>31</b>	<b>Ambach Exclusive Range</b>	<b>55</b>
Accessories on request for open basic unit	<b>35</b>		
<b>Electric hot cupboard</b>	<b>36</b>		
<b>Electric oven</b>	<b>37</b>		
Accessories on request for oven	<b>38</b>		

## CERAMIC RANGES

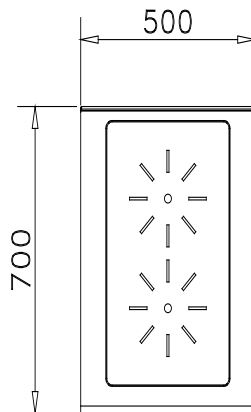
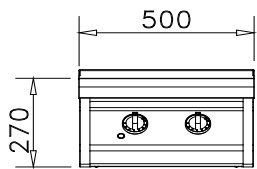


Mod. 7CH/50

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- Glass-ceramic hob, flush with cooking top, waterproof and oiltight, firmly stuck in the appliance cover top.
- One-piece top over more appliances assembled together in a linear cooking suite. Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304).
- 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.

### APPLIANCES

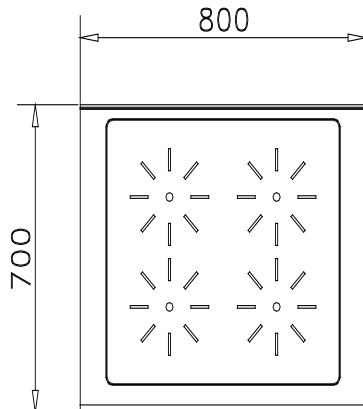
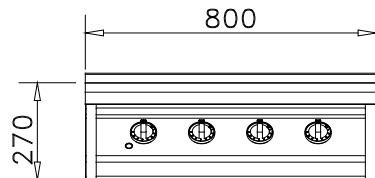
### DESCRIPTION



#### 7CH/50

Ceramic Range with 2 cooking zones

**Code : AM010333200**  
 Dim.: 500 x 700 x 270 h  
 Cook surf. : 350 x 600 mm  
 kW : 4,6



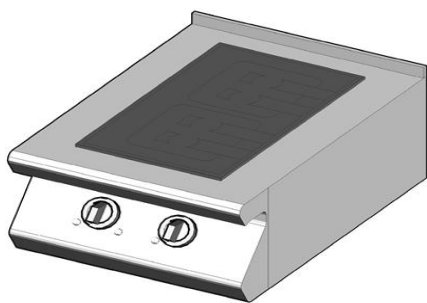
#### 7CH/80

Ceramic Range with 4 cooking zones

**Code : AM010333210**  
 Dim.: 800 x 700 x 270 h  
 Cook surf. : 650 x 600 mm  
 kW : 9,2



# INDUCTION RANGES



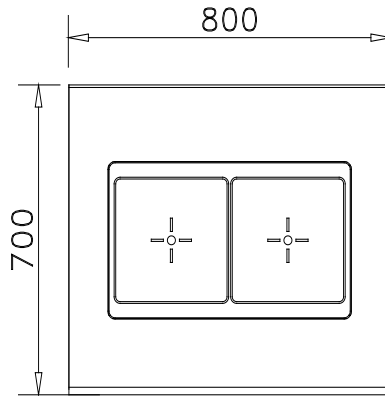
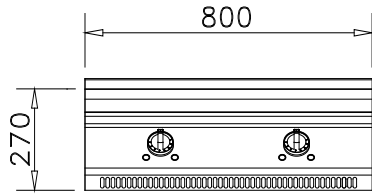
Mod. 71HF2/50 II

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- Glass-ceramic cooking plate flush with cooking top, waterproof and oiltight, firmly stuck in the appliance cover top.
- Induction generator located between the upper and lower section of the appliance, easily accessible to facilitate servicing.
- Filterless ventilation for induction generator by means of a labyrinth cool air circulation.
- One-piece top over more appliances assembled together in a linear cooking suite. Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304).
- 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.

APPLIANCES		DESCRIPTION
		<p><b>71HR2/50 II</b></p> <p>Electric induction range - 2 cooking zones - round coils - 2 round <math>\varnothing</math> 220 mm induction coil (for each cooking zone)</p> <p><b>Code : AM0103533440</b>            Dim.: 500 x 700 x 270 h            Cook surf. : 350 x 600 x 6 mm            kW : 7,0</p>
		<p><b>71HR4/80 II</b></p> <p>Electric induction range - 4 cooking zones - round coils - 4 round <math>\varnothing</math> 235 mm induction coil (for each cooking zone)</p> <p><b>Code : AM0103533410</b>            Dim.: 800 x 700 x 270 h            Cook surf. : 600 x 600 x 6 mm            kW : 14,0</p>

## APPLIANCES

## DESCRIPTION



### A-7IHR2/80-Q II

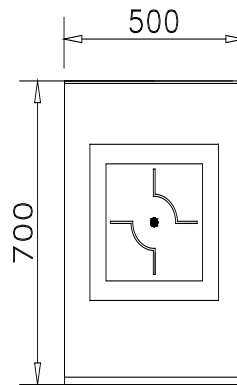
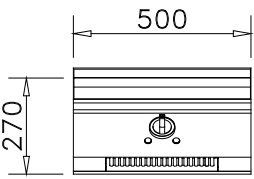
Electric induction range - transversal (only in combination with an hygienic top) - 2 cooking zones - round coils - 2 round  $\varnothing$  220 mm induction coil (for each cooking zone)

**Code : AM0103533430A**

Dim.: 800 x 700 x 270 h

Cook surf. : 600 x 350 x 6 mm

kW : 7,0



### A-7IHF1/50

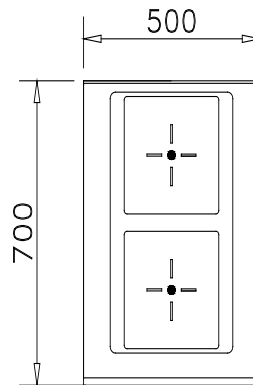
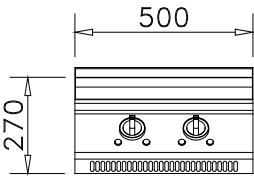
Electric induction range (only in combination with an hygienic top) - 1 cooking zone - squared coils - 1 induction coil 260x260 mm (for each cooking zone)

**Code : AM0103523130A**

Dim.: 500 x 700 x 270 h

Cook surf. : 360 x 360 mm

kW : 5,0



### 7IHF2/50 II

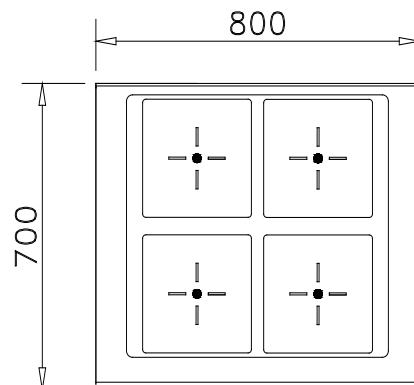
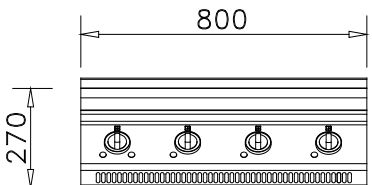
Electric induction range - 2 cooking zones - squared coils - 2 induction coils 285x285 mm (for each cooking zone)

**Code : AM0103533420**

Dim.: 500 x 700 x 270 h

Cook surf. : 350 x 600 x 6 mm

kW : 10,0



### 7IHF4/80 II

Electric induction range - 4 cooking zones - squared coils - 4 induction coils 285x285 mm (for each cooking zone)

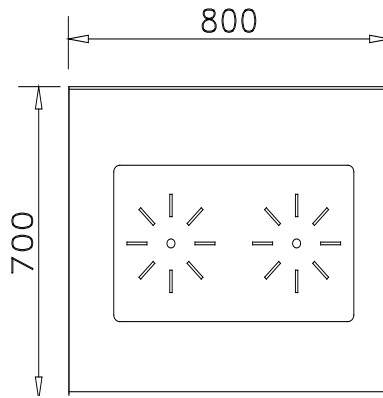
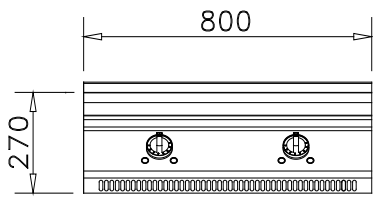
**Code : AM0103533400**

Dim.: 800 x 700 x 270 h

Cook surf. : 600 x 600 x 6 mm

kW : 20,0

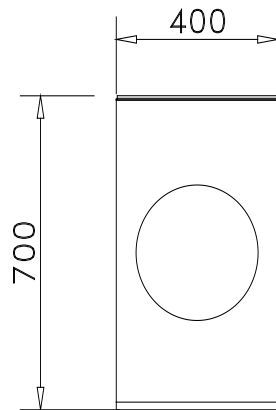
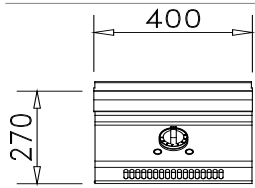
**APPLIANCES** **DESCRIPTION**



**A-7IHF2/80-Q II**

Electric induction range - transversal (only in combination with an hygienic top) - 2 cooking zones - squared coils - 2 induction coils 285x285 mm (for each cooking zone)

**Code : AM0103533470A**  
 Dim.: 800 x 700 x 270 h  
 Cook surf. : 600 x 350 x 6 mm  
 kW : 10,0

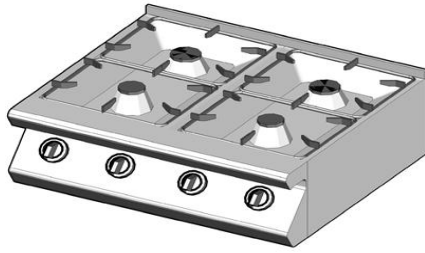


**A-7IWOK/40**

Induction wok (only in combination with an hygienic top) - 1 cooking zone

**Code : AM0159723140A**  
 Dim.: 400 x 700 x 270 h  
 Cook surf. : Ø 300 mm  
 kW : 5,0

## GAS RANGES

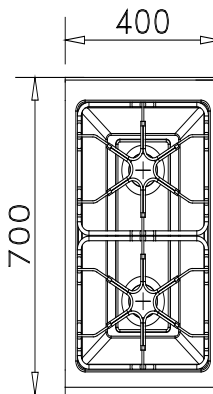
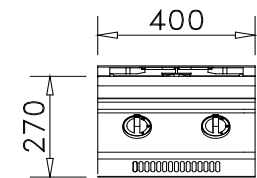


Mod. 7GH/80

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- 2,0 mm thick deep-drawn cooking top in stainless steel (AISI 304), with rounded edges for an easy cleaning
- One-piece top over more appliances assembled together in a linear cooking suite. Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304).
- 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.

### APPLIANCES

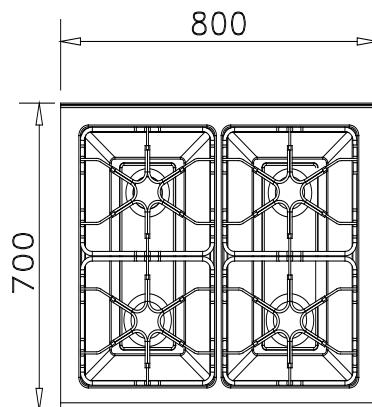
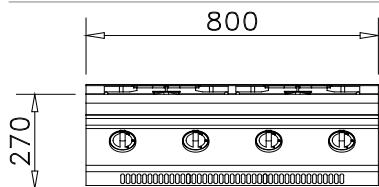
### DESCRIPTION



#### 7GH/40

Gas range 2 burners

**Code : AM0104923010**  
 Dim.: 400 x 700 x 270 h  
 kW : 8,9



#### 7GH/80

Gas range 4 burners

**Code : AM0104923011**  
 Dim.: 800 x 700 x 270 h  
 kW : 17,8

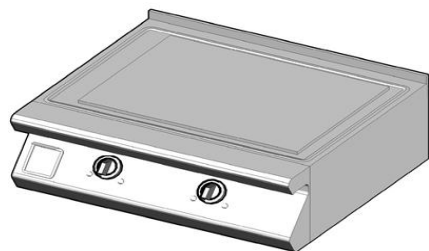
*Accessories on request for gas ranges page n. 13*

## ACCESSORIES ON REQUEST FOR GAS RANGES

Code	Dim. mm	
AM3510121194	290x335x35	Stainless steel pan support (over 1 open burner)
AM3510121329	336x587x34	Stainless steel pot stand (over 2 open burners)
AM3510134976	336x587x34	Stainless steel rack over 2 burners with fixing pins
AM5010108996	210x6	Stainless steel reducing grate



## ELECTRIC SURFACE RANGES

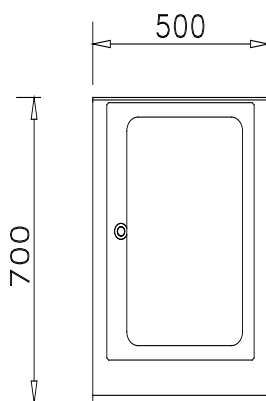
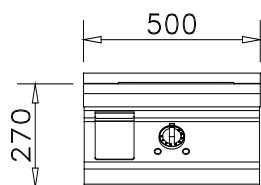


Mod. 7EP/80

- 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), 2 mm thick with rounded corners having a large radius for an easy cleaning
- One-piece top over more appliances assembled together in a linear cooking suite. Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304).
- Spillage channel round the whole working surface with a gentle slant to the left side to avoid the accumulation of liquids; with drain hole and collecting container
- Cooking plate with milled groove at the underside enabling to install the plate dirt-tight and level with the hygienic top
- 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.

### APPLIANCES

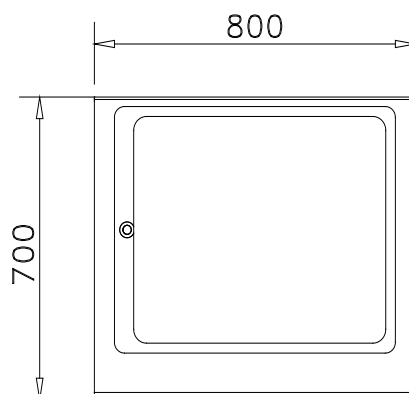
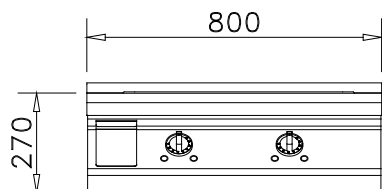
### DESCRIPTION



#### 7EP/50

Electric surface range - 1 cooking zone

**Code : AM0115723012**  
 Dim.: 500 x 700 x 270 h  
 Cook surf. : 330 x 520 x 15 mm  
 kW : 5,2



#### 7EP/80

Electric surface range - 2 cooking zones

**Code : AM0115723013**  
 Dim.: 800 x 700 x 270 h  
 Cook surf. : 630 x 520 x 15 mm  
 kW : 10,4

# ELECTRIC GRILL RANGES



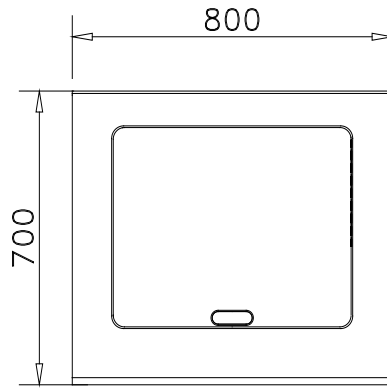
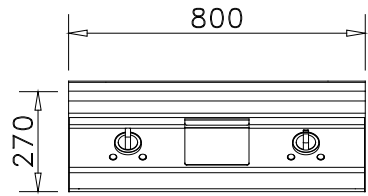
Mod. 7EBP/80 - R

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- Steel grill plate inclined to the front, recessed and seamless welded in the cover top of the appliance.
- One-piece top over more appliances assembled together in a linear cooking suite. Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304).
- Front edge underside of the cover top shaped as a drip nose.
- Teflon plug not included - available as optional (see accessories)
- 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.

APPLIANCES		DESCRIPTION
		<p><b>7EBP/40-L</b></p> <p>Electric grill range with smooth steel plate - 1 cooking zone</p> <p><b>Code : AM0105023015</b>            Dim.: 400 x 700 x 270 h            Cook surf. : 300 x 480 mm            kW : 5,2</p>
		<p><b>7EBP/40-R</b></p> <p>Electric grill range with ribbed steel plate - 1 cooking zone</p> <p><b>Code : AM0105023016</b>            Dim.: 400 x 700 x 270 h            Cook surf. : 300 x 480 mm            kW : 5,2</p>

## APPLIANCES

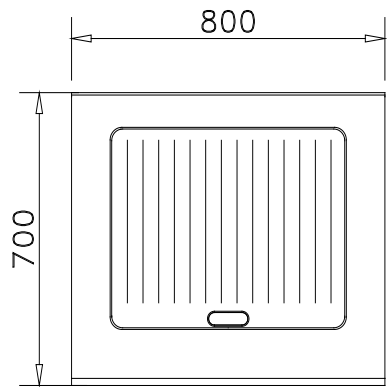
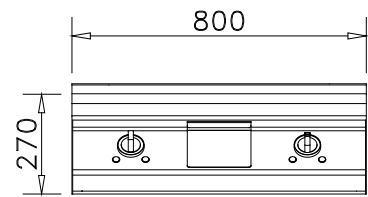
## DESCRIPTION



### 7EBP/80-L

Electric grill range with smooth steel plate - 2 cooking zones

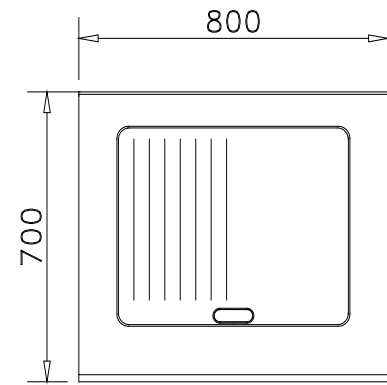
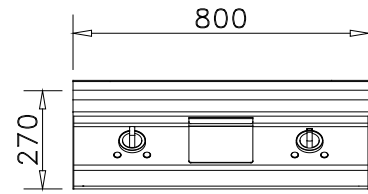
**Code : AM0105023017**  
 Dim.: 800 x 700 x 270 h  
 Cook surf. : 600 x 480 mm  
 kW : 10,4



### 7EBP/80-R

Electric grill range with ribbed steel plate - 2 cooking zones

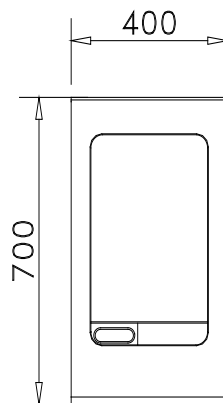
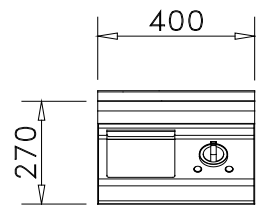
**Code : AM0105023018**  
 Dim.: 800 x 700 x 270 h  
 Cook surf. : 600 x 480 mm  
 kW : 10,4



### 7EBP/80-LR

Electric grill range with 1/2 ribbed steel plate - 2 cooking zones

**Code : AM0105023019**  
 Dim.: 800 x 700 x 270 h  
 Cook surf. : 600 x 480 mm  
 kW : 10,4



### 7EBP/40-C

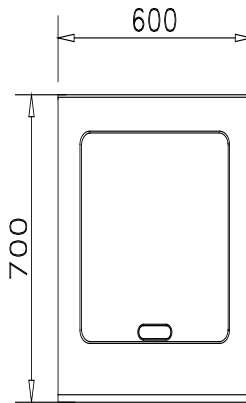
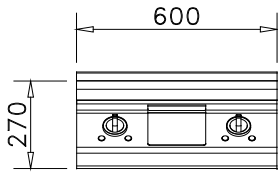
Electric grill range with smooth compound plate - 1 cooking zone

**Code : AM0105033290**  
 Dim.: 400 x 700 x 270 h  
 Cook surf. : 300 x 480 mm  
 kW : 5,2



APPLIANCES

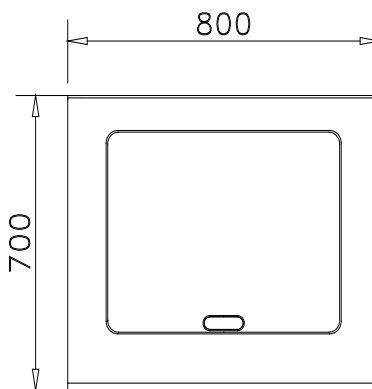
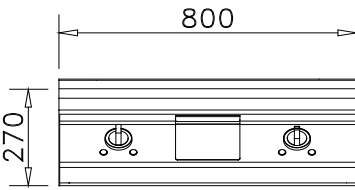
DESCRIPTION



**7EBP/60-C**

Electric grill range with smooth compound plate - 2 cooking zones

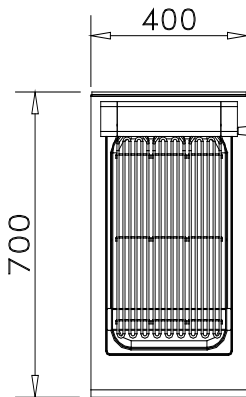
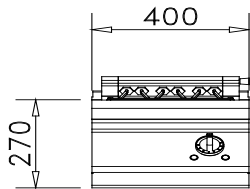
**Code : AM0105023025**  
 Dim.: 600 x 700 x 270 h  
 Cook surf. : 460 x 480 mm  
 kW : 7,8



**7EBP/80-C**

Electric grill range with smooth compound plate - 2 cooking zones

**Code : AM0105023026**  
 Dim.: 800 x 700 x 270 h  
 Cook surf. : 600 x 480 mm  
 kW : 10,4



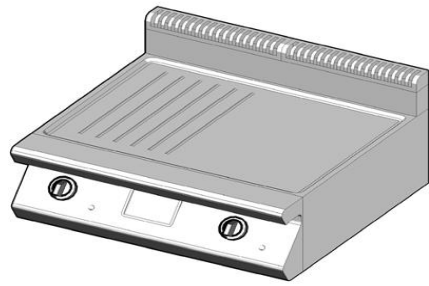
**7EIG/40**

Electric infrared grill - 1 cooking zones

**Code : AM0115723160**  
 Dim.: 400 x 700 x 270 h  
 Cook surf. : 265 x 450 mm  
 kW : 4,0

Accessories on request for grill ranges page n. 21

## GAS GRILL RANGES

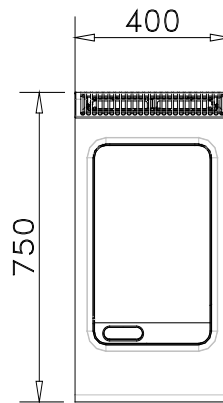
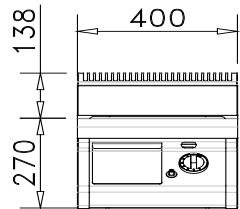


Mod. 7GBP/80 LR

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish.
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) in one piece and without joints on the whole length of the cooking suite - liquids don't flow back to the cooking zone.
- Innovative and exclusive joining system between appliances
- Steel grill plate inclined to the front, recessed and seamless welded in the cover top of the appliance.
- All screws in stainless steel (AISI 304).
- Service and maintenance operations are carried out from the front part of the appliance.
- Combinable with several lower modules

### APPLIANCES

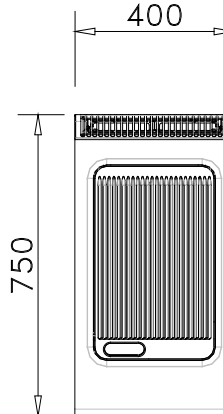
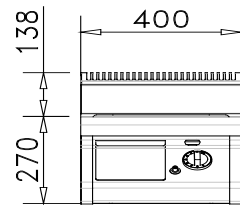
### DESCRIPTION



#### 7GBP/40-L

Gas grill range with smooth steel plate - 1 cooking zone

**Code : AM0105023219**  
 Dim.: 400 x 750 x 270 h  
 Cook surf. : 300 x 480 mm  
 kW : 6,0



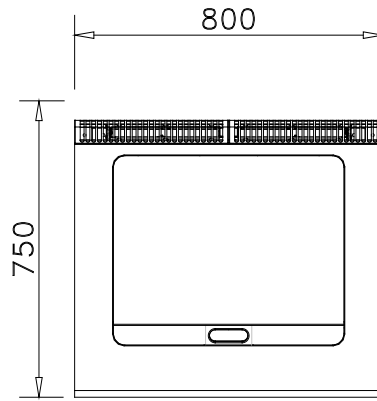
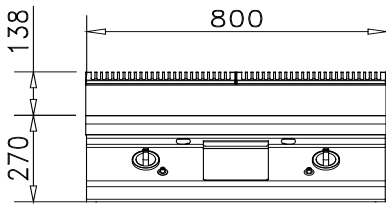
#### 7GBP/40-R

Gas grill range with ribbed steel plate - 1 cooking zone

**Code : AM0105023220**  
 Dim.: 400 x 750 x 270 h  
 Cook surf. : 300 x 480 mm  
 kW : 6,0

APPLIANCES

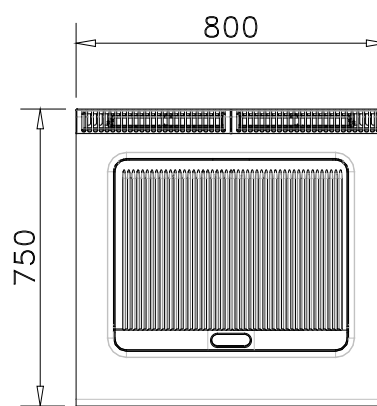
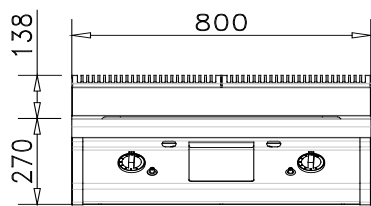
DESCRIPTION



**7GBP/80-L**

Gas grill range with smooth steel plate - 2 cooking zones

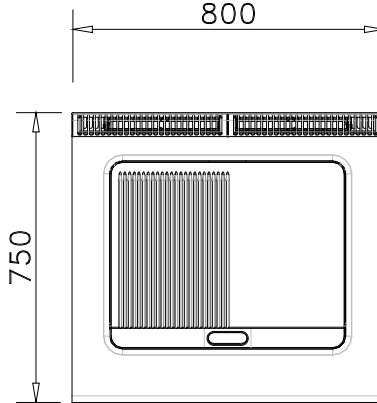
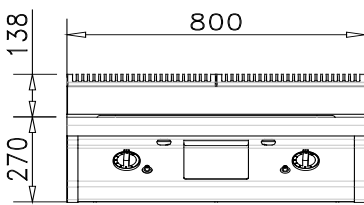
**Code : AM0105023221**  
 Dim.: 800 x 750 x 270 h  
 Cook surf. : 600 x 480 mm  
 kW : 12,0



**7GBP/80-R**

Gas grill range with ribbed steel plate - 2 cooking zones

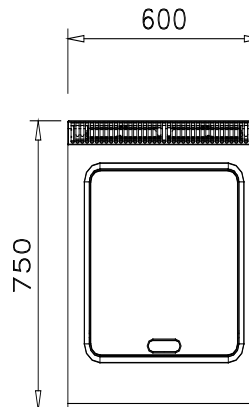
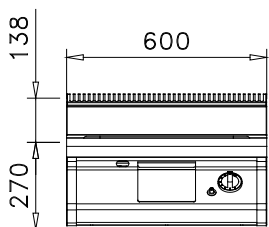
**Code : AM0105023222**  
 Dim.: 800 x 750 x 270 h  
 Cook surf. : 600 x 480 mm  
 kW : 12,0



**7GBP/80-LR**

Gas grill range with 1/2 ribbed steel plate - 2 cooking zones

**Code : AM0105023223**  
 Dim.: 800 x 750 x 270 h  
 Cook surf. : 600 x 480 mm  
 kW : 12,0



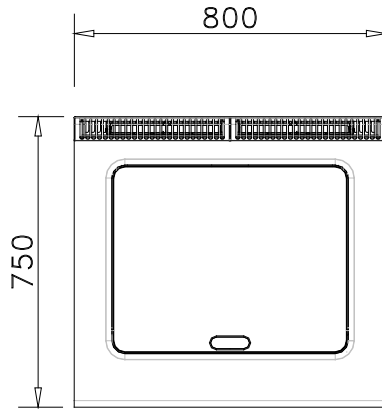
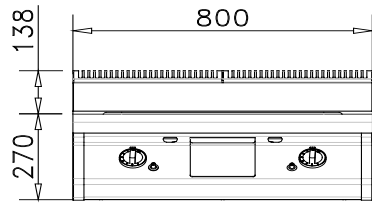
**7GBP/60-C**

Gas grill range with smooth compound plate - 1 cooking zone

**Code : AM0105023224**  
 Dim.: 600 x 750 x 270 h  
 Cook surf. : 460 x 480 mm  
 kW : 9,0

APPLIANCES

DESCRIPTION



**7GBP/80-C**

Gas grill range with smooth compound plate - 2 cooking zones

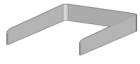
**Code : AM0105023225**

Dim.: 800 x 750 x 270 h

Cook surf. : 600 x 480 mm

kW : 12,0

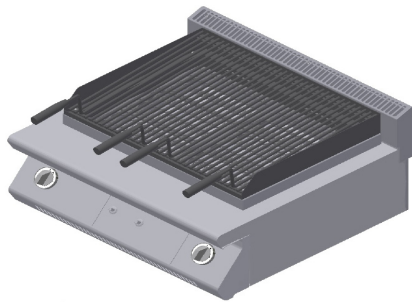
*Accessories on request for grill ranges page n. 21*

**ACCESSORIES ON REQUEST FOR GRILL RANGES**

Code	Dim. mm	
AM3000820797	300x480x95	Splash guard for module 400 mm
AM3000820773	460x480x95	Splash guard for module 600 mm
AM3000820359	600x480x95	Splash guard for module 800 mm
AM5019210772		Scraper for ribbed plate
AM5019210773		Scraper for smooth plate
AM5019819342		Plug in teflon for electric grills (7EIG/40/Exclu)



## GAS CHARCOAL GRILL

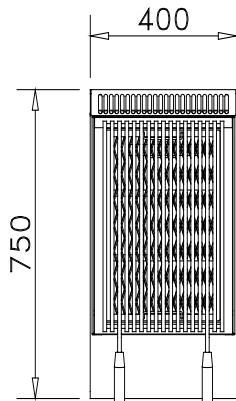
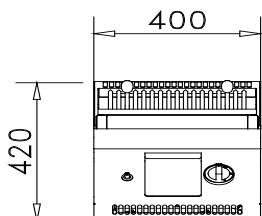


- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Front cover strip with rounded edge at the front side, in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- All external screws in stainless steel (AISI 304)
- Service and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

Mod. 7GLG/80

### APPLIANCES

### DESCRIPTION



#### 7GLG/40

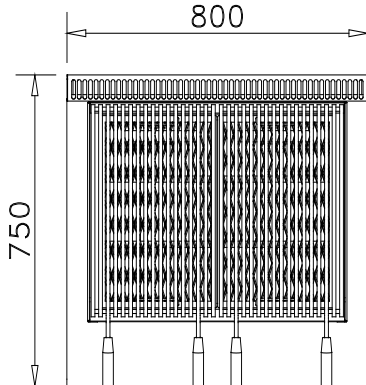
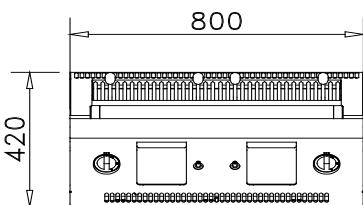
Gas charcoal grill - 1 cooking zone

**Code : AM0105237390**

Dim.: 400 x 750 x 420 h

Cooking zone: 375 x 520 mm

kW : 7,0



#### 7GLG/80

Gas charcoal grill - 2 cooking zones

**Code : AM0105237400**

Dim.: 800 x 750 x 420 h

Cooking zone: 675 x 520 mm

kW : 14,0

#### Standard accessories:

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

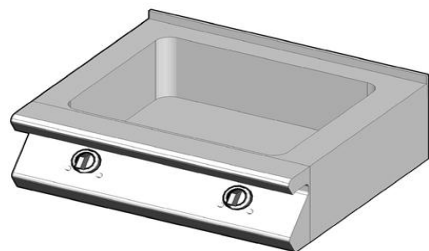
*Accessories on request for gas charcoal grill page n. 23*

**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

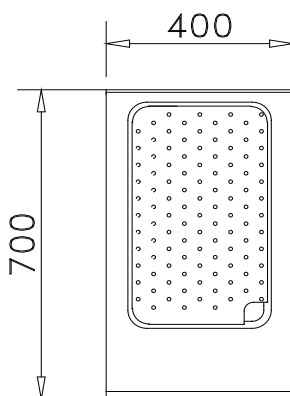
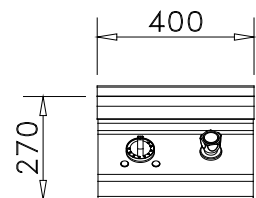


- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- One-piece top over more appliances assembled together in a linear cooking suite. Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304).
- Front edge underside of 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.
- Easy-to-clean deep-drawn pan in AISI 304 with radiused edges and corners.

Mod. 7EBM/80-T

### APPLIANCES

### DESCRIPTION



#### 7EBM/40-T

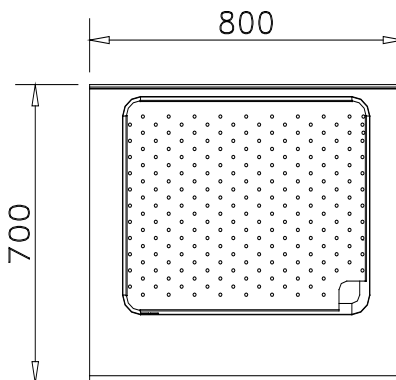
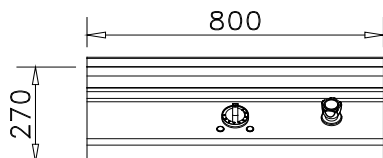
Electric bain-marie - 1 well - with low water level protection

**Code : AM0114823031**

Dim.: 400 x 700 x 270 h

Becken : GN 1 X 1/1 X 210 mm  
305 x 510 x 210 mm

kW : 2,0



#### 7EBM/80-T

Electric bains-marie - 1 well - with low water level protection

**Code : AM0114823150**

Dim.: 800 x 700 x 270 h

Becken : GN 2/1 X 1/1 X 210 mm  
630 x 510 x 210 mm

kW : 4,0

#### Standard accessories:

- 1 Perforated bottom

Accessories on request for bain-marie page n. 25

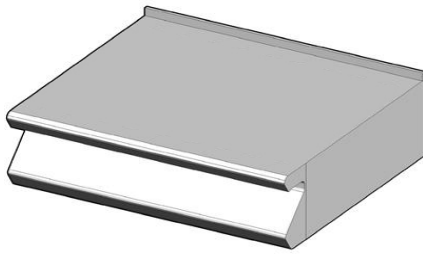


**ACCESSORIES ON REQUEST FOR ELECTRIC BAIN-MARIE**

Code	Dim. mm	
AM3001602030	290x495x25	Perforated bottom for 7EBM/40-T
AM3001622933	495x615x25	Perforated bottom for 7EBM/80-T
AM5014521027		Stainless steel drain plug



## WORK TOP

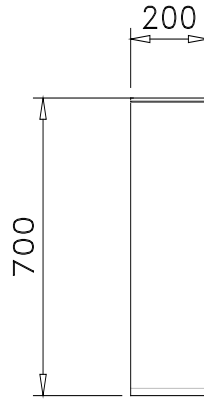
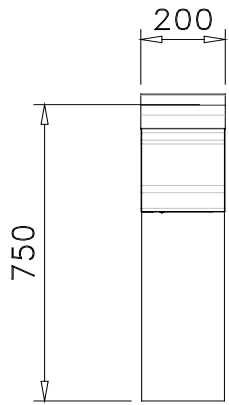


- Panelling in stainless steel (AISI 304).
- “Scotch-Brite” satin finish ensuring an easy cleaning of all inox surfaces.
- Smooth 2 mm thick appliance cover top in stainless steel (AISI 304)
- Working surface with sound deadening material on the underside of the top.
- One-piece top over more appliances assembled together in a linear cooking suite.  
Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304).
- Front edge underside of the cover top shaped as a drip nose.
- All screws in stainless steel (AISI 304).

Mod. 7AT/80

APPLIANCES		DESCRIPTION	
		<p><b>7AF/10-H</b></p> <p>Infill element - 100 mm h = 750 mm</p> <p><b>Code : AM0100123074</b> Dim.: 100 x 700 x 750 h</p>	
		<p><b>7AF/10-N</b></p> <p>Infill element - 100 mm h=270 mm</p> <p><b>Code : AM0100123077</b> Dim.: 100 x 700 x 270 h</p>	

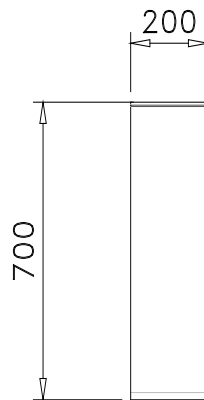
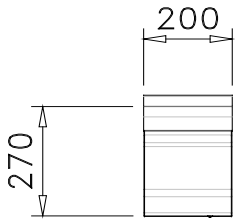
**APPLIANCES** **DESCRIPTION**



**7AF/20-H**

Infill element - 200 mm  
h = 750 mm

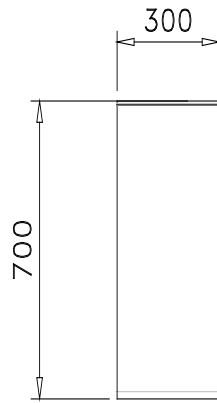
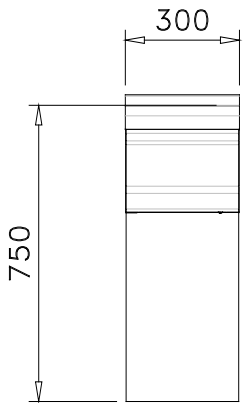
**Code : AM0100123075**  
Dim.: 200 x 700 x 750 h



**7AF/20-N**

Infill element - 200 mm  
h=270 mm

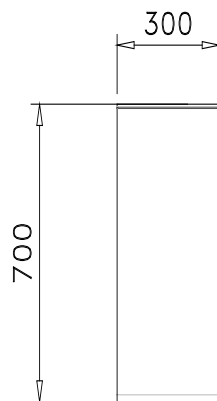
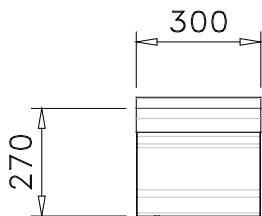
**Code : AM0100123038**  
Dim.: 200 x 700 x 270 h



**7AF/30-H**

Infill element - 300 mm  
h = 750 mm

**Code : AM0100123076**  
Dim.: 300 x 700 x 750 h



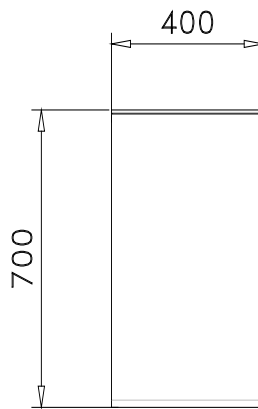
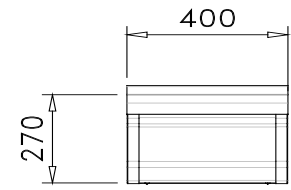
**7AF/30-N**

Infill element - 300 mm  
h=270 mm

**Code : AM0100123039**  
Dim.: 300 x 700 x 270 h

APPLIANCES

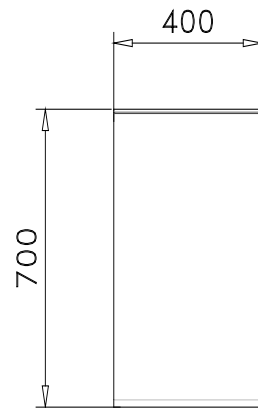
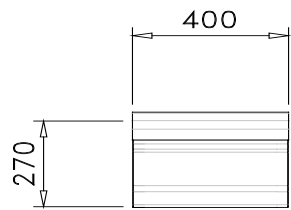
DESCRIPTION



**7AT/40**

Work top - 400 mm

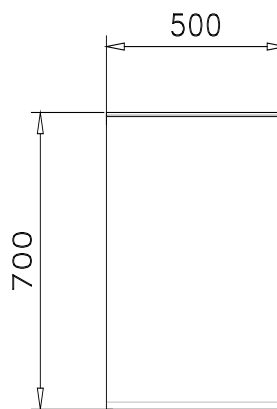
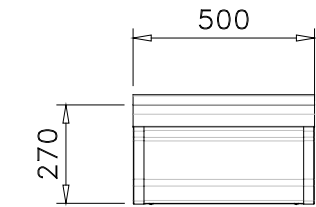
**Code : AM0100123033**  
Dim.: 400 x 700 x 270 h



**7ATL/40**

Work top with drawer - 400 mm

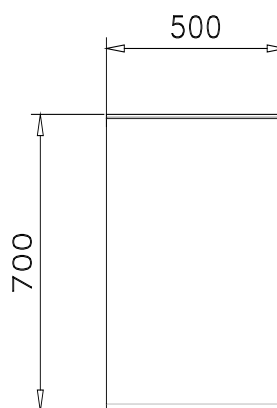
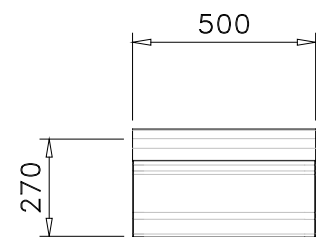
**Code : AM0100123038**  
Dim.: 400 x 700 x 270 h



**7AT/50**

Work top - 500 mm

**Code : AM0100123034**  
Dim.: 500 x 700 x 270 h

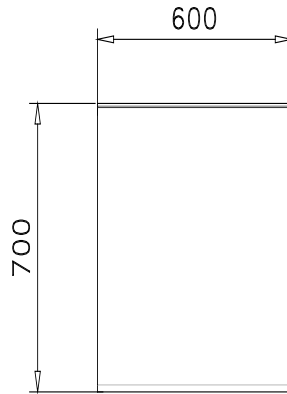
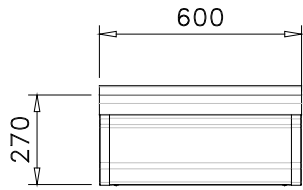


**7ATL/50**

Work top with drawer - 500 mm

**Code : AM0100123039**  
Dim.: 500 x 700 x 270 h

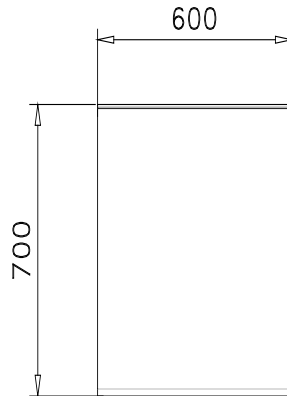
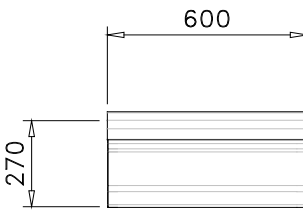
**APPLIANCES** **DESCRIPTION**



**7AT/60**

Work top - 600 mm

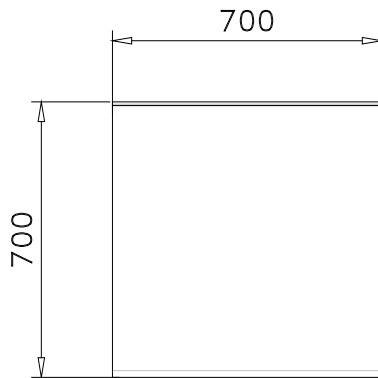
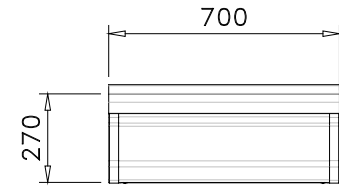
**Code : AM0100123035**  
Dim.: 600 x 700 x 270 h



**7ATL/60**

Work top with drawer - 600 mm

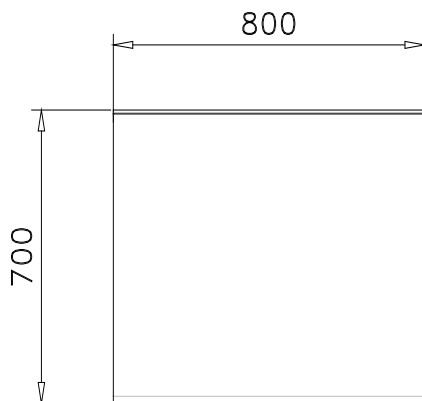
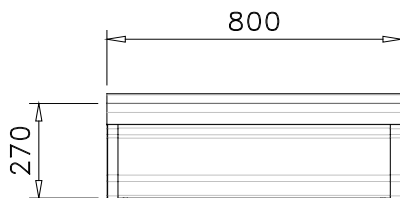
**Code : AM0100123040**  
Dim.: 600 x 700 x 270 h



**7AT/70**

Work top - 700 mm

**Code : AM0100123229**  
Dim.: 700 x 700 x 270 h



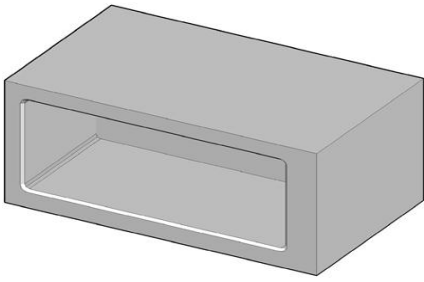
**7AT/80**

Work top - 800 mm

**Code : AM0100123036**  
Dim.: 800 x 700 x 270 h

APPLIANCES		DESCRIPTION
<p>800 270</p>	<p>800 700</p>	<p><b>7ATL/80</b></p> <p>Work top with drawer - 800 mm</p> <p><b>Code : AM0100123041</b> Dim.: 800 x 700 x 270 h</p>
<p>900 270</p>	<p>900 700</p>	<p><b>7AT/90</b></p> <p>Work top - 900 mm</p> <p><b>Code : AM0100136210</b> Dim.: 900 x 700 x 270 h</p>
<p>1000 270</p>	<p>1000 700</p>	<p><b>7AT/100</b></p> <p>Work top - 1.000 mm</p> <p><b>Code : AM0100123037</b> Dim.: 1000 x 700 x 270 h</p>

# OPEN BASE UNIT



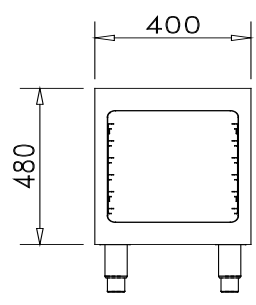
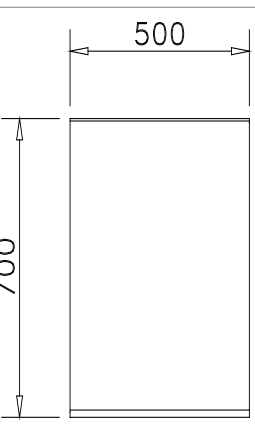
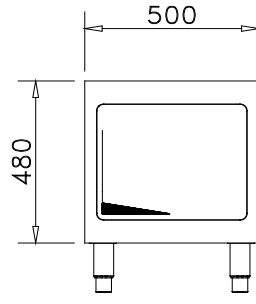
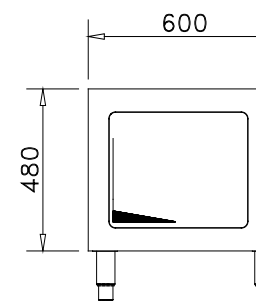
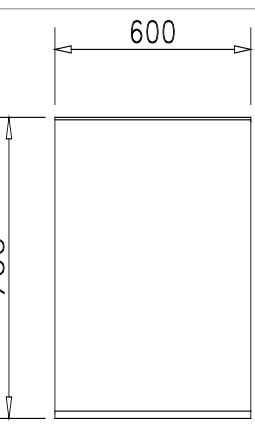
- Panelling in stainless steel (AISI 304)
- "Scotch Brite" satin-finished.
- All screws in stainless steel (AISI 304)
- Side panels invisibly welded with inner cabinet and with rounded edges R=20mm in hygienic execution

Mod. 7UBO/100

APPLIANCES		DESCRIPTION	
		<p><b>7UBO/40E</b></p> <p>Open base unit - (Combinable with an electric modul) - 400 mm</p> <p><b>Code : AM0116723181</b> Dim.: 400 x 700 x 480 h</p>	
		<p><b>7UBO/40G</b></p> <p>Open base unit - (Combinable with an gas modul) - 400mm</p> <p><b>Code : AM0116723043</b> Dim.: 400 x 700 x 480 h</p>	

APPLIANCES

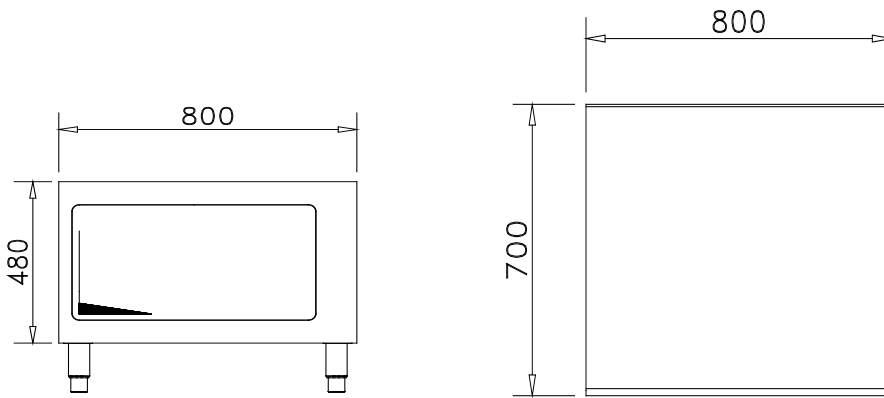
DESCRIPTION

		<p><b>7UBO/40 GN</b></p> <p>Open base unit - 5 runners - 400 mm</p> <p><b>Code : AM0116723218</b> Dim.: 400 x 700 x 480 h</p>
		<p><b>7UBO/50E</b></p> <p>Open base unit - (Combinable with an electric modul) - 500 mm</p> <p><b>Code : AM0116723182</b> Dim.: 500 x 700 x 480 h</p>
		<p><b>7UBO/50G</b></p> <p>Open base unit - (Combinable with an gas modul) - 500 mm</p> <p><b>Code : AM0116723044</b> Dim.: 500 x 700 x 480 h</p>
		<p><b>7UBO/60</b></p> <p>Open base unit - 600 mm</p> <p><b>Code : AM0116723045</b> Dim.: 600 x 700 x 480 h</p>



APPLIANCES

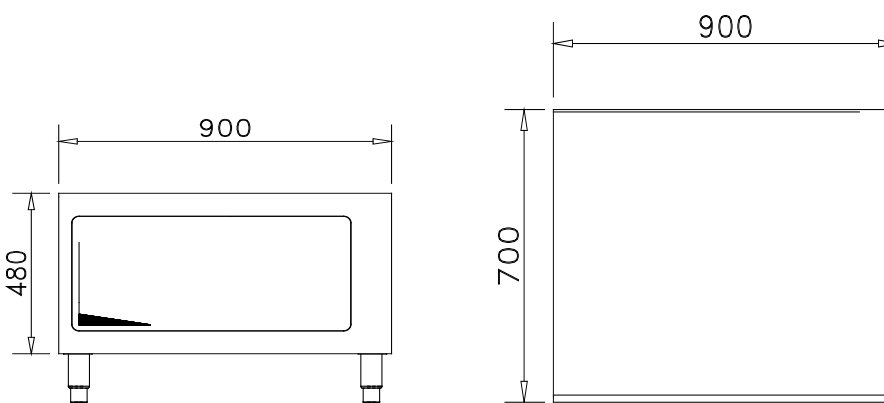
DESCRIPTION



**7UBO/80**

Open base unit - 800 mm

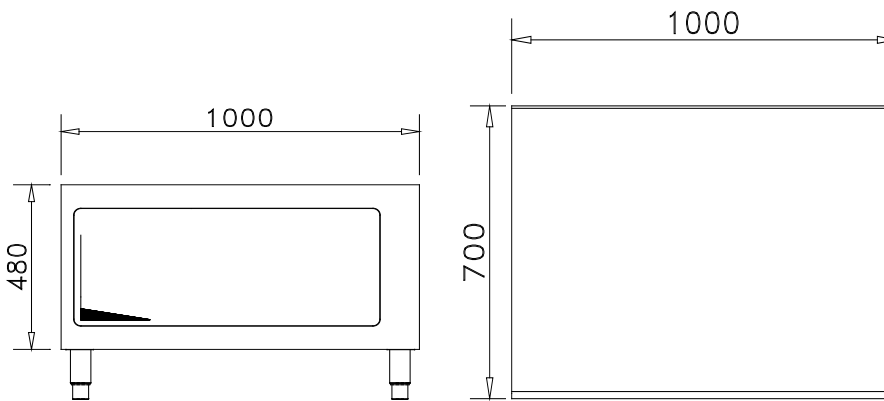
**Code : AM0116723046**  
Dim.: 800 x 700 x 480 h



**7UBO/90**

Open base unit - 900 mm

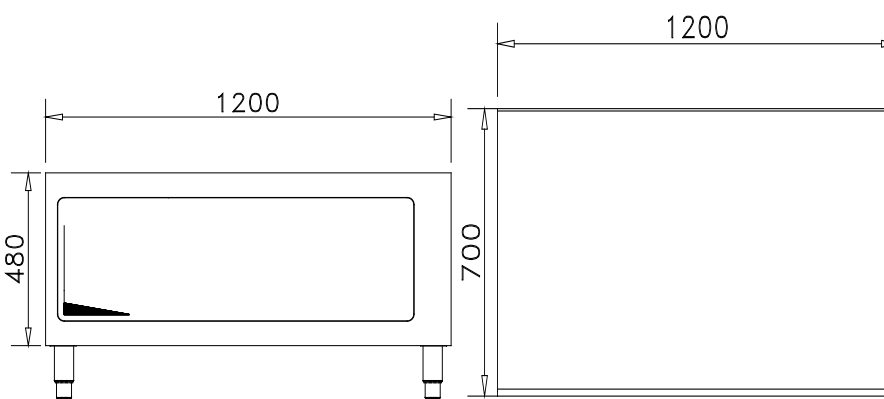
**Code : AM0116723200**  
Dim.: 900 x 700 x 480 h



**7UBO/100**

Open base unit - 1000 mm

**Code : AM0116723047**  
Dim.: 1000 x 700 x 480 h



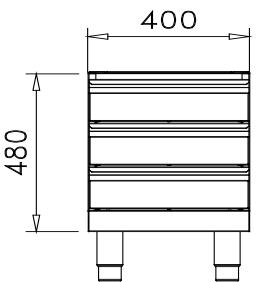
**7UBO/120**

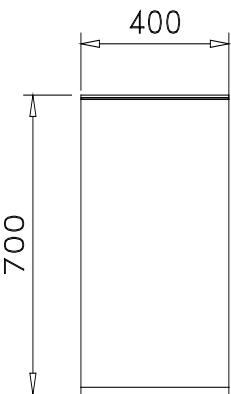
Open base unit - 1200 mm

**Code : AM0116721850**  
Dim.: 1200 x 700 x 480 h

## APPLIANCES

## DESCRIPTION

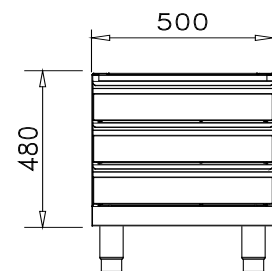


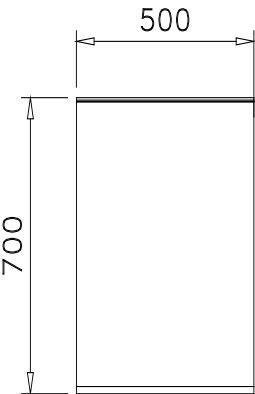


**7USB/40**

Base unit with 3 drawers - 400 mm

**Code : AM0112623177**  
Dim.: 400 x 700 x 480 h

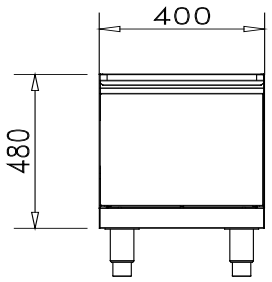


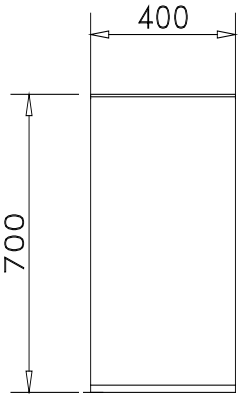


**7USB/50**

Base unit with 3 drawers - 500 mm

**Code : AM0112623178**  
Dim.: 500 x 700 x 480 h

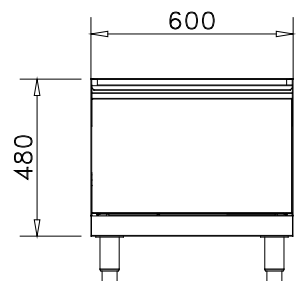


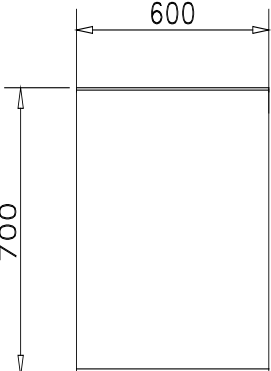


**7USS/40**

Base unit with 1 heavy storage drawer - 400 mm

**Code : AM0112623183**  
Dim.: 400 x 700 x 480 h





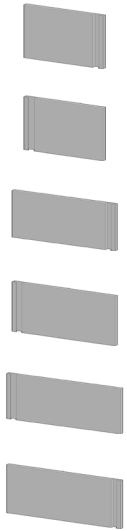
**7USS/60**

Base unit with 1 heavy storage drawer - 600 mm

**Code : AM0112623185**  
Dim.: 600 x 700 x 480 h

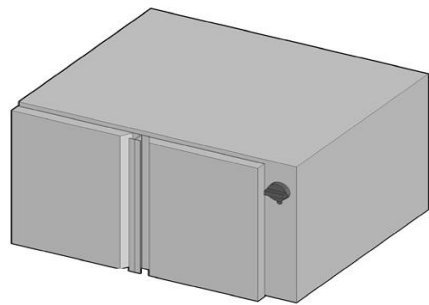
Accessories on request for open base unit page n. 35

## ACCESSORIES ON REQUEST FOR OPEN BASE UNIT



Code	Dim. mm	
AM3513x7ubo4	400x470x33	Wing door for 7UBO/40
AM3513x7ubo5	500x470x33	Wing door for 7UBO/50
AM3513xubo6	600x470x33	Wing door for 7UBO/60
AM3513x7ubo8	535x520x33	Wing door for 7UBO/80
AM3513x7ubo9	450x470x33	Wing door for 7UBO/90
AM351x7ubo10	500x470x33	Wing door for 7UBO/100
AM351x7ubo12	600x470x33	Wing door for 7UBO/120
AM0115726555		Warm holding area 350x500 mm - only with one-piece top - thermostatic regulation 30-110°C
AM0115726380		Warm holding area 500 x 700 mm - only with one-piece top - thermostatic regulation 30-110°C for 600 mm

## ELECTRIC HOT CUPBOARD



- „Long-life“ tubular heating element in INCOLOY 800.
- Hot air fan enabling to distribute the heat evenly inside the hot cupboard.
- Start of the appliance and temperature regulation thanks to an electro-mechanical thermostat.
- Equipped with 2 double-skinned wing doors
- Hot cupboard easy to dismantle for installation and servicing.
- Possibility of connection to an energy optimizer to reduce electric energy consumption as standard

Mod. 7UBW/80

### APPLIANCES

### DESCRIPTION

#### 7UBW/80

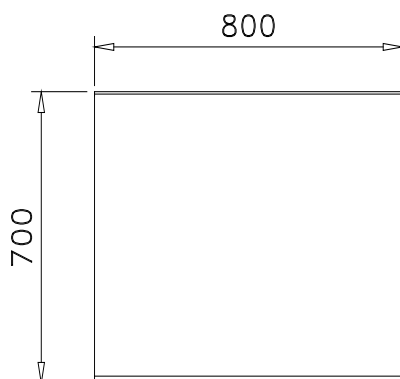
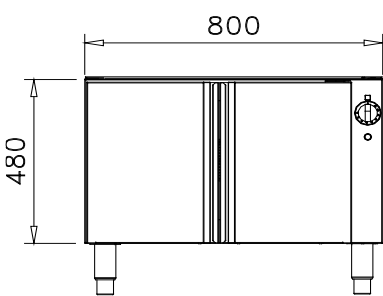
Electric hot cupboard with 2 wing doors - heating by circulating air

**Code : AM0114923049**

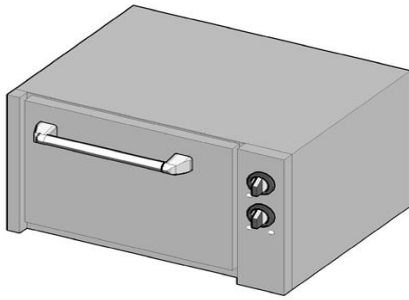
Dim.: 450 x 890 x 530 h

Dim. int. : 655 x 430 x 350 mm

kW : 1,8



# ELECTRIC OVEN



- Panelling in stainless steel (AISI 304)
- “Scotch-Brite” satin finish ensuring an easy cleaning of all inox surfaces
- All external screws in stainless steel (AISI 304)
- Internal side panels of the cooking chamber seamless welded with internal rounded corners (hygienic version) with radius R = 20 mm

Mod. 7UBE/80 II

APPLIANCES		DESCRIPTION
		<p><b>7UBE/80 II</b></p> <p>Electric Oven - GN 1 1/2 static heating</p> <p><b>Code : AM0108629390</b>            Dim.: 800 x 700 x 480 h            Dim. int.: 655 x 431 x 348 mm            kW : 4,55</p>

**Standard accessories:**

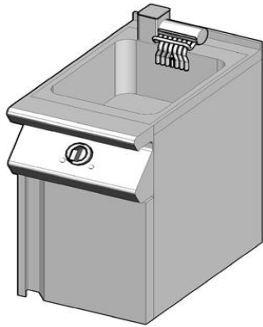
- 1 Enamelled baking grate closed on 4 sides
- 1 chromium plated grate GN 2/1 for oven

*Accessories on request for oven page n. 38*

## ACCESSORIES ON REQUEST FOR OVEN

Code	Dim. mm	
AM3002621687	495x515x21	Enamelled baking grate closed on 4 sides for oven
AM5010121231	505x448x4	Chromium plated grate for oven

# ELECTRIC FRYERS



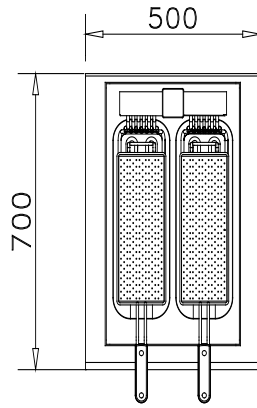
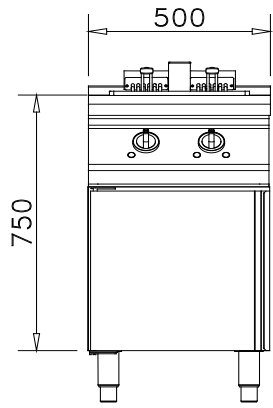
Mod. 7EF1/40

- Panelling in stainless steel (AISI 304).
- “Scotch-Brite” satin finish ensuring an easy cleaning of all inox surfaces.
- One-piece top over more appliances assembled together in a linear cooking suite.  
Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304).
- 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.
- Deep-drawn well in AISI 304 with radiused corners and edges for an easy cleaning.
- Stainless steel cover (AISI 304).

APPLIANCES		DESCRIPTION
		<p><b>7EF1/40</b></p> <p>Electric fryer 1x7,5 Lt - base unit with 1 wing door</p> <p><b>Code : AM0103933190</b>            Dim.: 400 x 700 x 750 h            Dim. well : 160 x470x 300 mm            kW : 7,5</p>
		<p><b>7EF1/50</b></p> <p>Electric fryer 1 x 15 Lt - base unit with 1 wing door</p> <p><b>Code : AM0103923055</b>            Dim.: 500 x 700 x 750 h            Dim. well : 345 x470x300 mm            kW : 15,0</p>

## APPLIANCES

## DESCRIPTION



### 7EF2/50

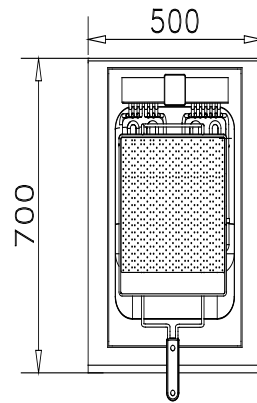
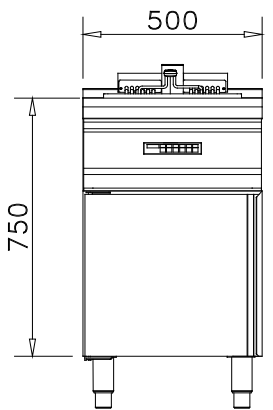
Electric fryer 2x7,5 lt - base unit with 1 wing door

**Code : AM0103923056**

Dim.: 500 x 700 x 750 h

Dim. well : 160 x 470 x 300 mm

kW : 15,0



### 7EF1/50E

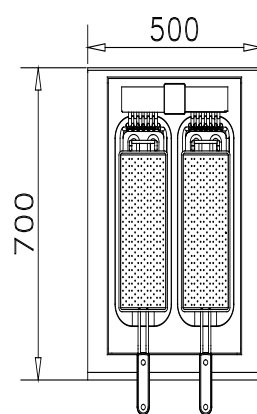
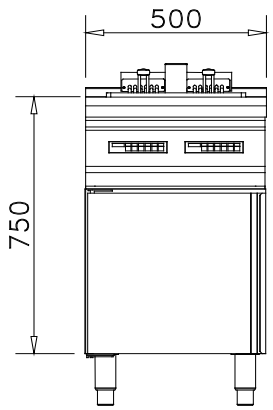
Electric fryer 1x15 lt - with electronic control - base unit with 1 wing door

**Code : AM0103933360**

Dim.: 500 x 700 x 750 h

Dim. well : 345 x 470 x 300 mm

kW : 15,0



### 7EF2/50E

Electric fryer 2x15 lt - with electronic control - base unit with 1 wing door

**Code : AM0103923058**

Dim.: 500 x 700 x 750 h

Dim. well : 160 x 470 x 300 mm

kW : 15,0

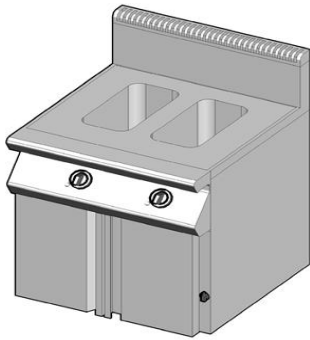
### Standard accessories::

- N° 1 oil bin
- N° 1 well cover
- N° 1 swivelling hook
- N° 1 basket
- N° 1 sieve residues

*Accessories on request for fryers page n. 42*



# GAS FRYERS



Mod. 7GF2/70

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304) with border with rounded edge fitted in one piece without joints on the whole length of the frying tank (liquids don't come back to the tank).
- Tank with a big cold zone.
- Front edge underside of the cover top shaped as a drip nose
- Deep drawn tank (AISI 304) with rounded edges for an easy cleaning.
- Innovative and exclusive joining system between appliances
- All screws in stainless steel (AISI 304).
- Access to all parts from the front of the unit for installation and servicing.

APPLIANCES		DESCRIPTION
		<p><b>7GF1/50</b></p> <p>Gas fryer 1x17 lt - base unit with wing door</p> <p><b>Code : AM0103923226</b>            Dim.: 500 x 750 x 750 h            Dim. well : 270 x375x 410 mm            kW : 13,5</p>
		<p><b>7GF2/70</b></p> <p>Gas fryer 2x12 lt - base unit with wing door</p> <p><b>Code : AM0103923227</b>            Dim.: 700 x 750 x 750 h            Dim. well : 185 x375x 410 mm            kW : 2 x 9,5</p>

**Standard accessories::**

- N° 1 oil bin
- N° 1 well cover
- N° 1 swivelling hook
- N° 1 basket
- N° 1 sieve residues

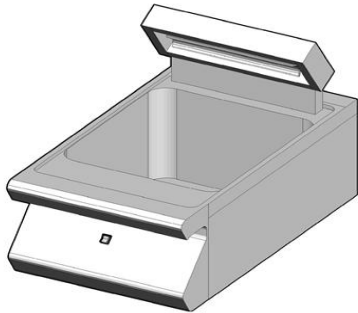
*Accessories on request for fryers page n. 42*

## ACCESSORIES ON REQUEST FOR FRYERS



Code	Dim. mm	
AM5010111158	125x350x230	Sieve for residues small for EF1/50
AM5010111159	332x350x230	Sieve for residues large for EF2/50
AM5006311050		Swivelling hook for heating element
AM3015420071	510x340x135	Stainless steel oil bin
AM5020811177	140x330x130	Frying basket small
AM5020811205	310x330x130	Frying basket large
AM5020822194	120x32	Frying basket small for 7GF1/50
AM5020822193	242x32	Frying basket large for 7GF1/50
AM5020822197	157x32	Frying basket for 7GF2/70

# ELECTRIC CHIP SCUTTLE

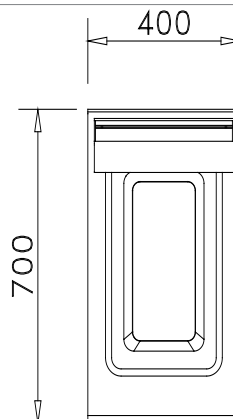
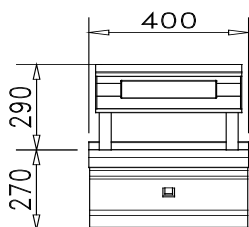


Mod. 7FC/40

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- Possibility to manufacture a one-piece top over more appliances assembled together in a linear cooking suite. Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304).
- 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.
- Deep-drawn well in stainless steel (AISI 304) with radiused corners and edges to make cleaning easier.

## APPLIANCES

## DESCRIPTION



### 7FC/40

Electric chip scuttle - container GN 1/1 x 200 - perforated bottom for container

**Code : AM0103823061**

Dim.: 400 x 700 x 270 h

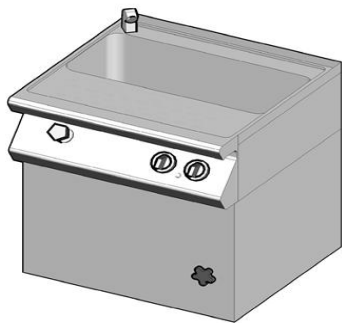
Dim. well : 510 x 305 x 210 mm

kW : 1,0

### Standard accessories:

- N° 1 container GN 1/1x200
- N° 1 perforated bottom

## ELECTRIC PASTA-COOKER

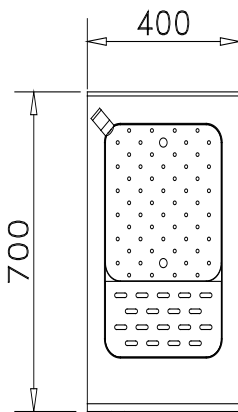
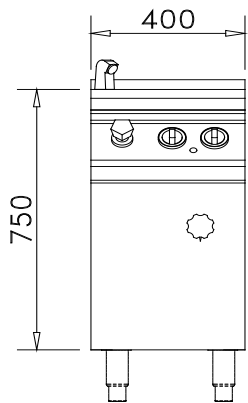


- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- One-piece top over more appliances assembled together in a linear cooking suite. Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304).
- Deep-drawn pasta cooker well in chrome-nickel steel enriched with molybdenum (AISI 316) with radiused corners and edges to make cleaning easier.
- Water well with integrated deep-drawn starch drain area at the front side of the cooking top and 2 mm thick water drip cover plate.
- All external screws in stainless steel (AISI 304).

Mod. 7EUK/70 - Q

### APPLIANCES

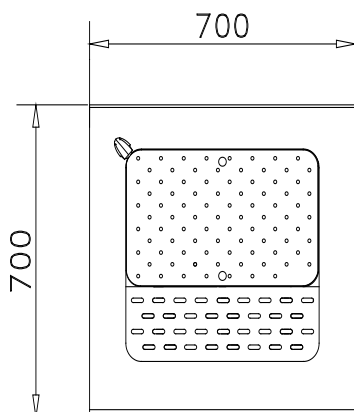
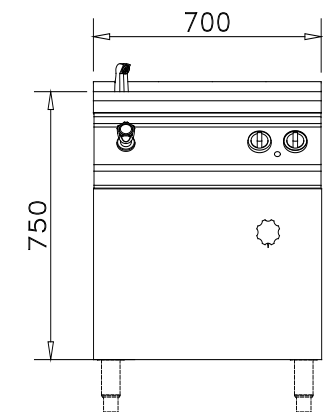
### DESCRIPTION



#### 7EUK/40

Electric pasta-cooker 1x28 lt - base unit with front panel

**Code : AM0104023062**  
 Dim.: 400 x 700 x 750 h  
 Dim. well : 305 x 345 x 320 mm  
 kW : 6,0



#### 7EUK/70-Q

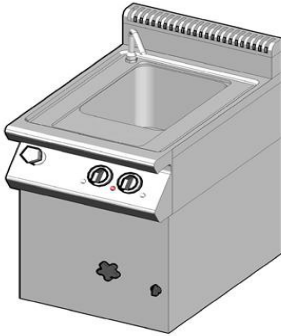
Electric pasta-cooker 1x42 lt - base unit with front panel

**Code : AM0104023063**  
 Dim.: 700 x 700 x 750 h  
 Dim. well : 508 x 345 x 320 mm  
 kW : 8,0

**Standard accessories:**  
 • N° 1 Perforated bottom

*Accessories on request for pasta-cooker page n. 46*

# GAS PASTA-COOKER



Mod. 7GUK/50

- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Deep-drawn pasta cooker basin in stainless steel (AISI 304), 2 mm thick with rounded edges and front cover strip with rounded edge at the front side.
- Innovative and exclusive joining system between appliances
- Integrated starch drainage at the front of the well with perforated cover plate to place baskets on.
- All screws in stainless steel (AISI 304).
- Service and maintenance operations carried out from the front part of the appliance.

APPLIANCES	DESCRIPTION
	<p style="text-align: center;"><b>7GUK/50</b></p> <p>Gas pasta-cooker 1x28 lt - base unit with front panel</p> <p><b>Code : AM0104023228</b>            Dim.: 500 x 750 x 750 h            Dim. well : 305 x 345 x 320 mm            kW : 8,0    kW : 0,5</p>

**standard accessories:**  
 • N° 1 Perforated bottom

*Accessories on request for pasta-cooker page n. 46*

## ACCESSORIES ON REQUEST FOR PASTA-COOKER



Code	Dim. mm	
AM5020826060	143x164x230	Basket with grip left - 1/6 GN
AM5020826061	143x164x230	Basket with grip right - 1/6 GN
AM5020826062	140x160x230	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



# ELECTRIC MULTIFUNCTIONAL BRATT-PAN

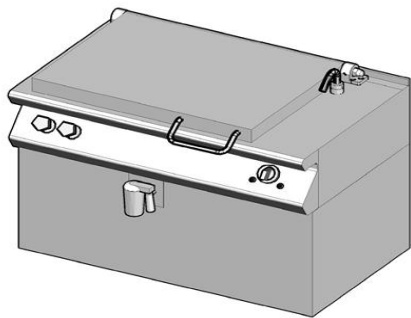


Mod. 7EUB/40

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- One-piece top over more appliances assembled together in a linear cooking suite. Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304).
- Multi-functional bratt-pan with bottom in chrome-nickel steel enriched with molybdenum (Compound) (AISI 316), seamless welded with the pan in chrome-nickel steel (AISI 304) with bead blast finish.
- 4 large radiused corners (R=40 mm) for an easy cleaning.
- All external screws in stainless steel (AISI 304).

APPLIANCES		DESCRIPTION
		<p><b>7EUB/40</b></p> <p>Electric multi-function bratt-pan - 1 cooking zone</p> <p><b>Code : AM0105523065</b>            Dim.: 400 x 700 x 750 h            Dim. well : 300 x 480 x 100 mm            kW : 5,0</p>
		<p><b>7EUB/60</b></p> <p>Electric multi-function bratt-pan - 1 cooking zone</p> <p><b>Code : AM0105523066</b>            Dim.: 600 x 700 x 750 h            Dim. well : 460 x 480 x 100 mm            kW : 7,6</p>

## ELECTRIC BRATT-PAN

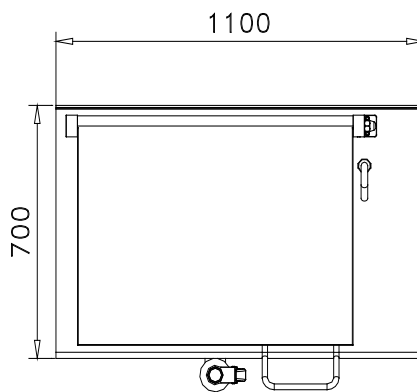
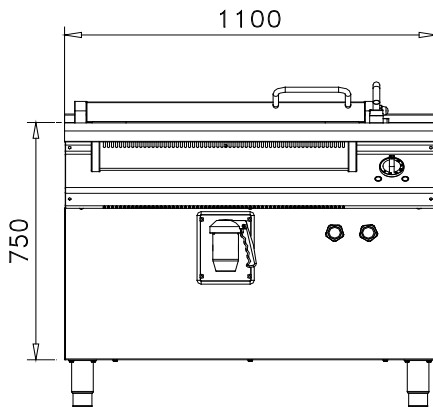


Mod. 7EB/110

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- One-piece top over more appliances assembled together in a linear cooking suite. Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304).
- Pan bottom in chrome-nickel steel enriched with molybdenum (Compound) (AISI 316), seamless welded with the deep-drawn pan in stainless steel (AISI 304) with bead blast finish.
- Spring loaded double-skinned lid in stainless steel (AISI 304) seamless and steam-proof welded.
- All external screws in stainless steel (AISI 304).

### APPLIANCES

### DESCRIPTION



#### 7EB/110

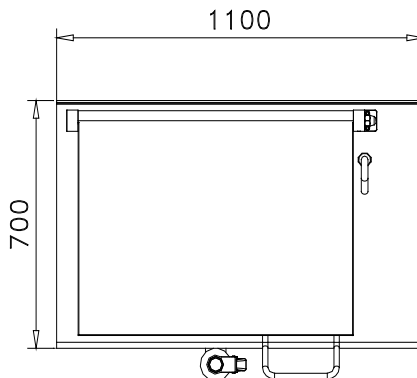
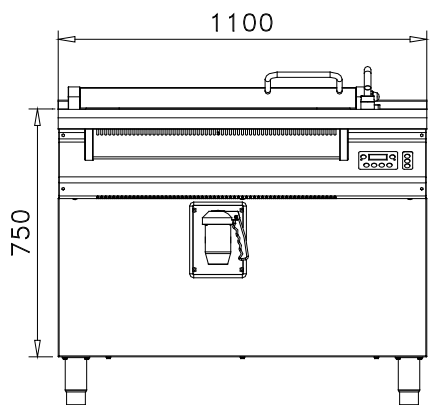
Electric bratt-pan - with compound bottom

**Code : AM0106933450**

Dim.: 1100 x 700 x 750 h

Dim. pan : 750 x 560 x 230 mm

kW : 14,9



#### 7EB/110EAW

Electric bratt-pan with electric control - with compound bottom

**Code : AM0106933700**

Dim.: 1100 x 700 x 750 h

Dim. pan : 750 x 560 x 230 mm

kW : 14,9

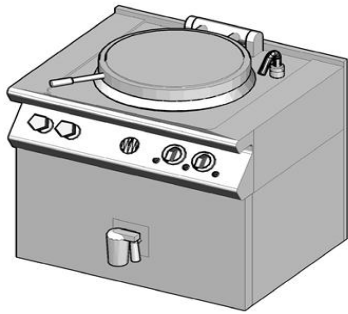
*Accessories on request for electric bratt-pan page n. 49*



## ACCESSORIES ON REQUEST FOR ELECTRIC BRATT-PAN

Code	Dim. mm	
AM3500PFK7		Potential free contact RS485 for HACCP
AM3010634316	580x365	Frame support transversal for GN container for EB/ and EBD/ (price per piece)
AM3010634317	580x353	Frame support middle for GN container for modules 3 GN 1/1 (price per piece)

## ELECTRIC KETTLE

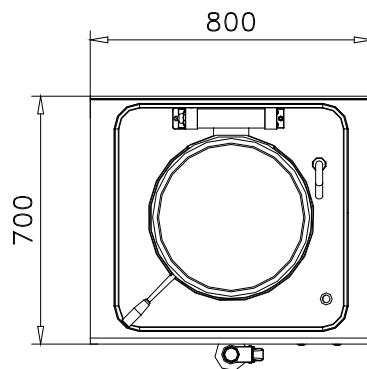
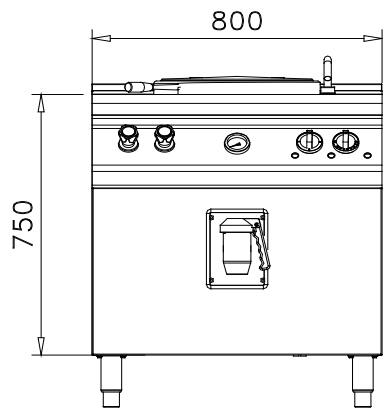


Mod. 7ESK/40-60

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- Appliance's covering with embossed well in 1,2 mm 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)

### APPLIANCES

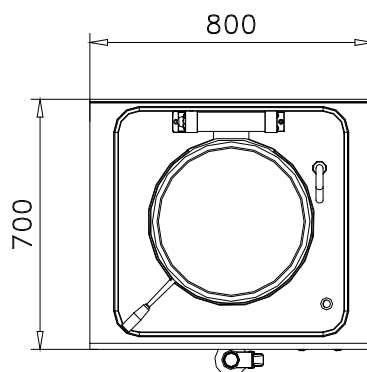
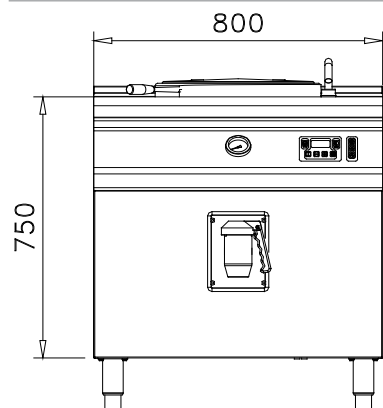
### DESCRIPTION



#### 7ESK/40-60

Electric kettle with indirect heating - 40-60 lt

**Code : AM0107023071**  
 Dim.: 800 x 700 x 750 h  
 Dim. pan : Ø 440 mm  
 kW : 12,0

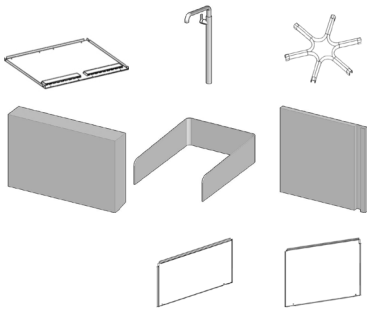


#### 7ESK/40-60EAW

Electric kettle with indirect heating - with electric control - 40-60 lt

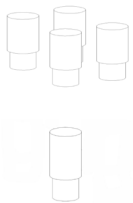
**Code : AM0107034250**  
 Dim.: 800 x 700 x 750 h  
 Dim. pan : Ø 440 mm  
 kW : 12,0

# GENERAL ACCESSORIES



Mod. GENERAL ACCESSORIES

Code	Dim. mm	DESCRIPTION
AMxxxxxxxxxx		Set side panel upper module
AMxxxxxxxxxx		Set side panel double upper module
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)



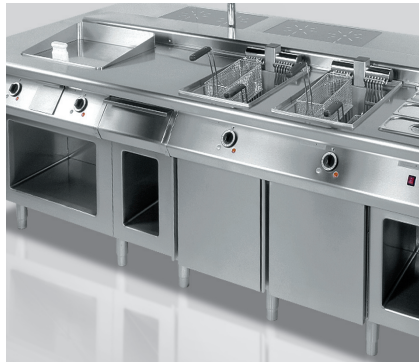


Code	Dim. mm	DESCRIPTION
AM0124513970mo		KWC Water column KWC 24.501.066.000 with holder (gastrodrip integrated)
AMxxxxxxxxxx		Set bridge outside per metre
AMxxxxxxxxxx		Set bridge inside per metre
AMxxxxxxxxxx		Bottom shelf bridge inside per metre
AMxxxxxxxxxx		Set side by wall per metre
AMxxxxxxxxxx		Set of rear wall per metre
AMxxxxxxxxxx		Set double block per metre
AM7982650301		Common unique flue cover - simple block (price per metre)
AM7982650302		Common unique flue cover - double block (price per metre)



# SYSTEM 700

## HYGIENIC - VERSION



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.

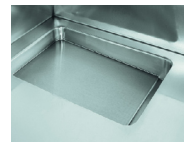
In solutions with a one piece top, you can also customize the block with Ambach solutions that will make your block absolutely unique and original. Among the solutions is possible to provide:



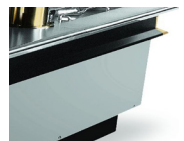
Rounded corners



Joint weldings



Rear and lateral upstands



Feigned side panels

Integrated flue cover



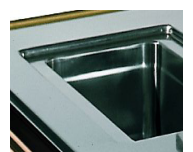
Customized notches and shapes



Fixing of water column



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:



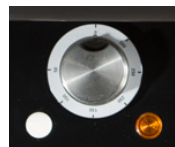
Control knob in chrome-plated brass

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







# SYSTEM 700

# SYSTEM 700

# Ambach. You, your kitchen.

For further information about our range of products contact:

[ambach@ambach.com](mailto:ambach@ambach.com)

or visit our website

[www.ambach.com](http://www.ambach.com)

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is part of the  GROUP