

SYSTEM 900



PERFORMANCE AND STYLE FOR THE WORLD OF
LARGE SCALE FOOD PRODUCTION

April 2016
HORIZONTAL COOKING

ambach[®]



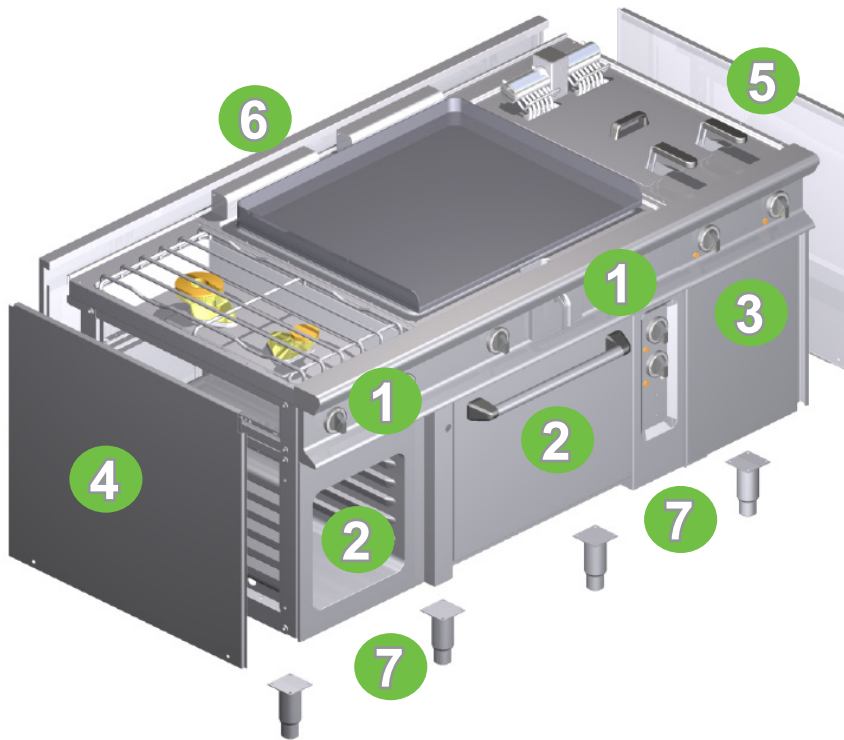
SYSTEM 900 CUSTOM BUILT FOR LARGE-SCALE CATERING

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.



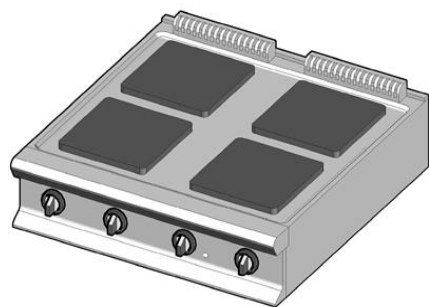
Calculation System 900 floor standing

- 1 Top unit
- 2 Base
- 3 Range
- 4 Sidepanel high left hand side
- 5 Sidepanel high right hand side
- 6 Backwall high
- 7 Feet

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ELECTRIC RANGES

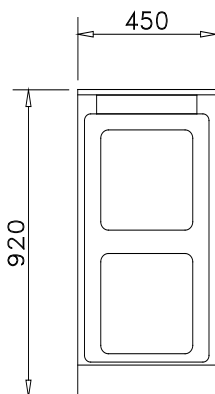
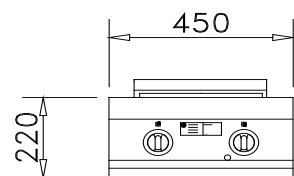


Mod. EH/90

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

APPLIANCES

DESCRIPTION



EH/45

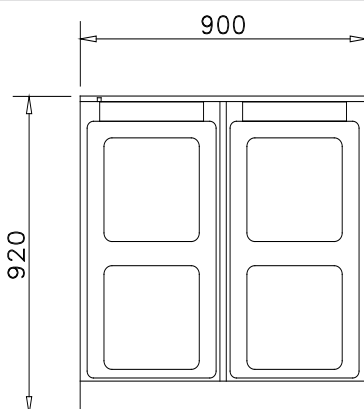
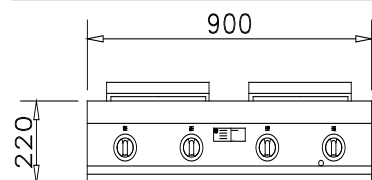
Electric Range 2 hot plates

Code : AM0103215007

Dim.: 450 x 920 x 220 h

Cook surf.: 300 x 300 mm

kW : 8,0



EH/90

Electric Range 4 hot plates

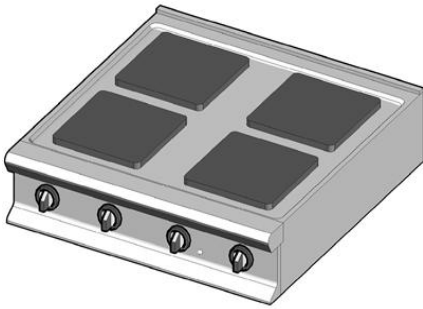
Code : AM0103215008

Dim.: 900 x 920 x 220 h

Cook surf.: 300 x 300 mm

kW : 16,0

CERAMIC RANGES



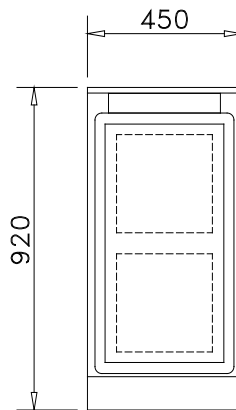
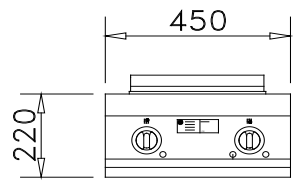
Mod. CH/90

- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), with rounded edges and corners for an easy cleaning
- Spillage channel round the whole working surface with a gentle slant to the front to avoid the accumulation of liquids at the rear
- Glass ceramic plate with dimensions 317 x 650 mm, thickness 6 mm
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- All external screws in stainless steel (AISI 304)
- Service and maintenance executable from the front of the equipment
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene

APPLIANCES		DESCRIPTION
		<p>CH/45</p> <p>Ceramic range - 2 cooking zones</p> <p>Code : AM0103315014 Dim.: 450 x 920 x 220 h Cook surf.: 315 x 620 mm kW : 8,0</p>
		<p>CH/90</p> <p>Ceramic range - 4 cooking zones</p> <p>Code : AM0103326359 Dim.: 900 x 920 x 220 h Cook surf.: 720 x 720 mm kW : 16,0</p>

APPLIANCES

DESCRIPTION

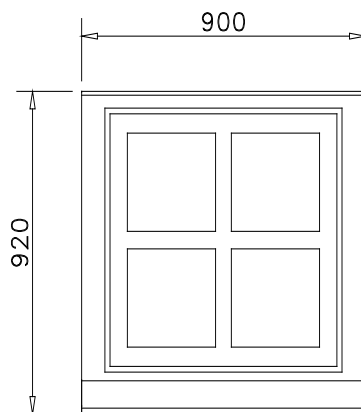
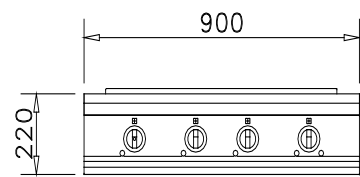


CH/45-T

Ceramic range - 2 cooking zones - with pan detection

Code : AM0103315016
Dim.: 450 x 920 x 220 h
Cook surf.: 315 x 620 mm
kW : 8,0

Combination with oven not possible!



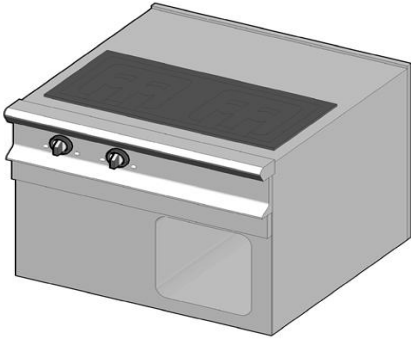
CH/90-T

Ceramic range - 4 cooking zones - with pan detection

Code : AM0103326361
Dim.: 900 x 920 x 220 h
Cook surf.: 720 x 720 mm
kW : 16,0

Combination with oven not possible!

INDUCTION RANGES



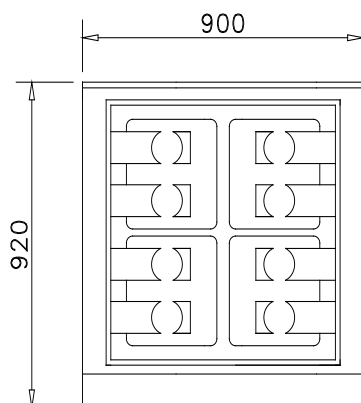
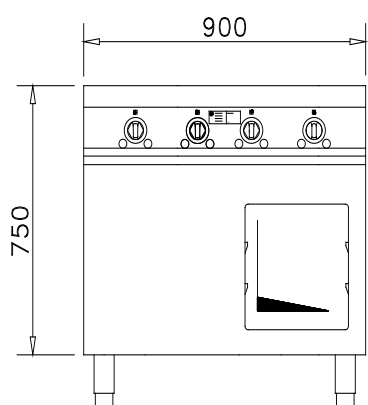
Mod. A-IHF2/90 II-Q

- 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), big radius for easy cleaning
- Glas ceramic plate with dimensions 360 x 720 cm, thickness 6 mm.
- Rectangular coils (160 x 290 mm) with high efficiency and overheating protection.
- Pan recognition sensor for each coil
- Possibility to use pans of small sizes
- Easy access and control of the electronic system
- Front cover strip fitted in one piece without joints in the whole length of the cooking suite, 2mm thick in stainless steel (AISI 304).
- All external screws in stainless steel (AISI 304)
- Service and maintenance executables from the front of the equipment
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene
- Feet optional

APPLIANCES		DESCRIPTION	
		<p>A-IHF1/45</p> <p>Induction range (only in combination with an hygienic top) - 1 cooking zone - squared coils - 1 induction coil 260x260 mm (1 for each cooking zone)</p> <p>Code : AM0103522800A Dim.: 450 x 945/955 x 750 h Cook surf.: 360 x 360 x 6 mm kW : 5,0</p>	
		<p>IHF2/60</p> <p>Induction range - 2 cooking zones - squared coils - on lower section closed - 4 induction coils 150x290 mm (2 for each cooking zone)</p> <p>Code : AM0103533770 Dim.: 600 x 920 x 750 h Cook surf.: 360 x 720 x 6 mm kW : 14,0</p>	

APPLIANCES

DESCRIPTION



IHF4/90 II

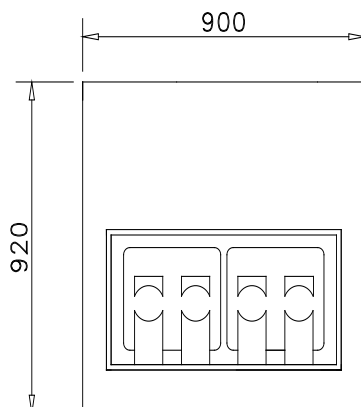
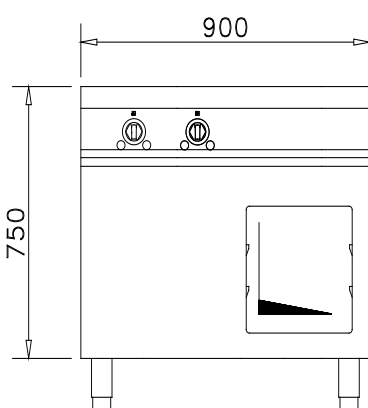
Induction range - 4 cooking zones - - squared coils - on open base unit - 8 induction coils 150x290 mm (2 for each cooking zone)

Code : AM0103533780

Dim.: 900 x 920 x 750 h

Cook surf.: 720 x 720 x 6 mm

kW : 28,0



A-IHF2/90 II-Q

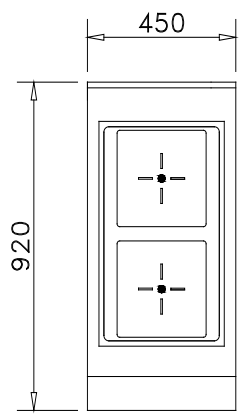
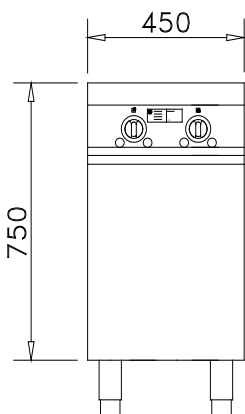
Induction range trasversal (only in combination with an hygienic top) - 2 cooking zones - squared coils - on open base unit - 4 induction coils 150x290 mm (2 for each cooking zone)

Code : AM0103533790A

Dim.: 900 x 945/955 x 750 h

Cook surf.: 720 x 360 x 6 mm

kW : 14,0



IHE2/45 II

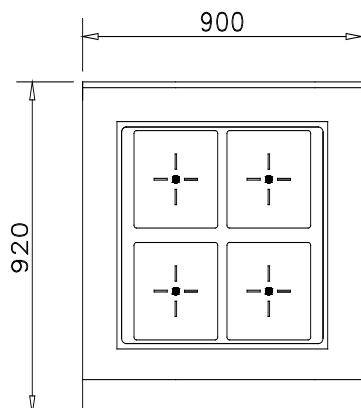
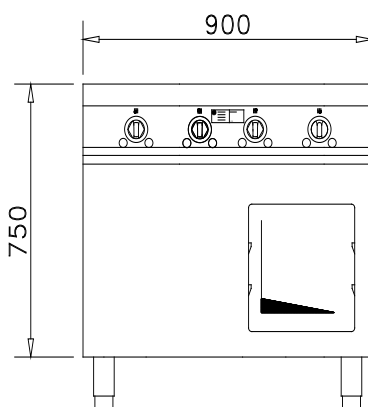
Induction range - 2 cooking zones on lower section closed - 2 induction coils 260x260 mm (1 for each cooking zone)

Code : AM0103534640

Dim.: 450 x 920 x 750 h

Cook surf.: 350 x 600 x 6 mm

kW : 10,0



IHE4/90 II

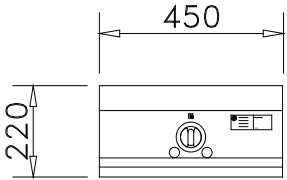
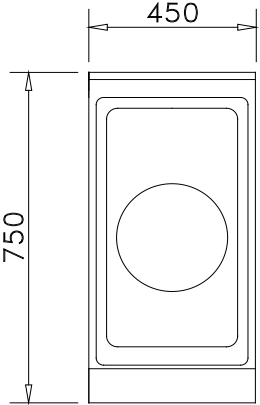
Induction range - 4 cooking zones on lower section closed - 4 induction coils 285x285 mm (1 for each cooking zone)

Code : AM0103534650

Dim.: 900 x 920 x 750 h

Cook surf.: 650 x 600 x 6 mm

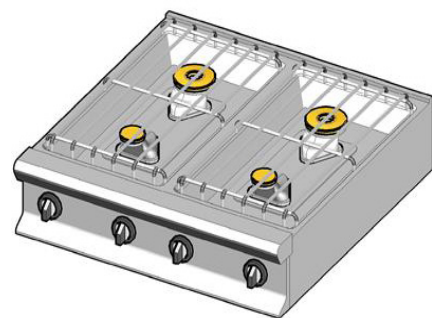
kW : 20,0

APPLIANCES		DESCRIPTION
		<p>A-IWOK/45 II</p> <p>Induction wok (only in combination with an hygienic top) - 1 cooking zone</p> <p>Code : AM0159722820A Dim.: 450 x 920 x 750 h Cook surf.: Ø 300 mm kW : 5,0</p>

ACCESSORIES ON REQUEST FOR INDUCTION RANGES

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

GAS RANGES

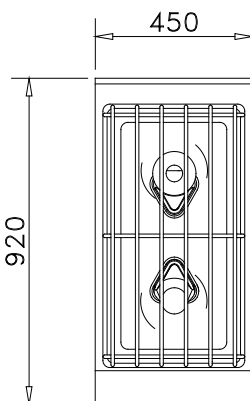
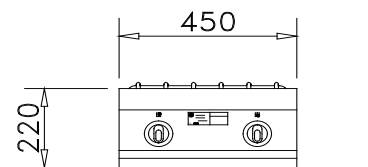


Mod. GH/90

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

APPLIANCES

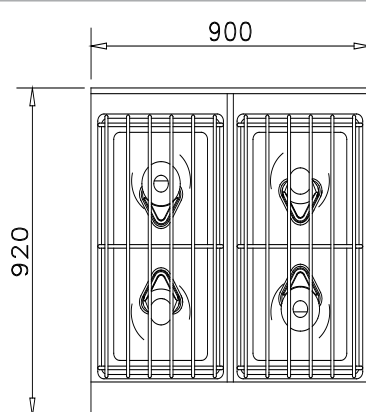
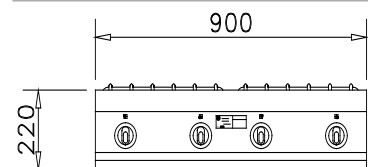
DESCRIPTION



GH/45

Gas range 2 burners

Code : AM0104915021
Dim.: 450 x 920 x 220 h
kW : 11,5



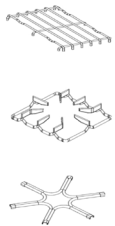
GH/90

Gas range 4 burners

Code : AM0104915022
Dim.: 900 x 920 x 220 h
kW : 23,0

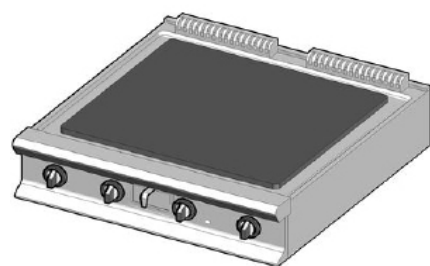
APPLIANCES		DESCRIPTION
		<p>GH/45-H</p> <p>Gas range 2 burners with reinforced power</p> <p>Code : AM0104915020 Dim.: 450 x 920 x 220 h kW : 16,0</p>
		<p>GH/90-H</p> <p>Gas range 4 burners with reinforced power</p> <p>Code : AM0104915023 Dim.: 900 x 920 x 220 h kW : 32,0</p>

ACCESSORIES ON REQUEST FOR GAS RANGES



Code	Dim. mm	
AM5010114017	410x740x40 mm	Stainless steel grat round for 2 burners
AM5010114249	410x370x40 mm	Stainless steel spider grate
AM5010104372	210x8 mm	Stainless steel reducing grate

ELECTRIC SURFACE RANGES

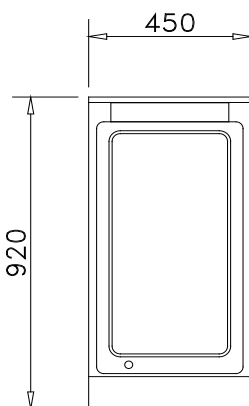
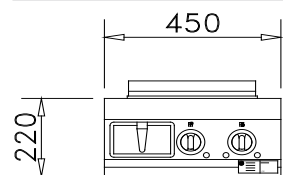


Mod. EP/90

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

APPLIANCES

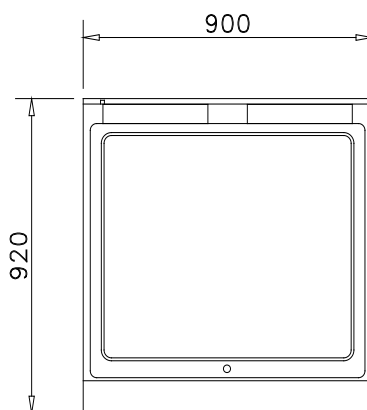
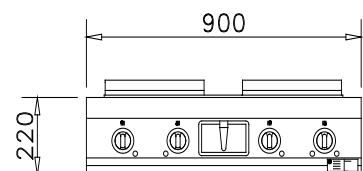
DESCRIPTION



EP/45

Electric surface range - 2 cooking zones

Code : AM0115715011
Dim.: 450 x 920 x 220 h
Plate : 360x670 mm
kW : 8,0

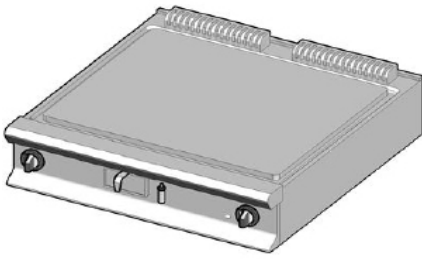


EP/90

Electric surface range - 4 cooking zones

Code : AM0115715012
Dim.: 900 x 920 x 220 h
Plate : 810x670 mm
kW : 16,0

GAS SOLID TOP RANGES

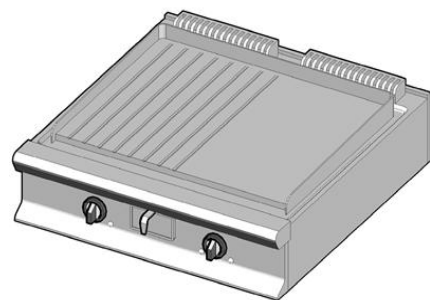


Mod. GP/90

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

APPLIANCES		DESCRIPTION
	<p>GP/45</p> <p>Gas solid top range - 1 cooking zone</p> <p>Code : AM0115715024 Dim.: 450 x 920 x 220 h Plate : 360x670 mm kW : 7,5</p>	
	<p>GP/90</p> <p>Gas solid top range - 2 cooking zones</p> <p>Code : AM0115715025 Dim.: 900 x 920 x 220 h Plate : 810x670 mm kW : 18,6</p>	

ELECTRIC GRILL RANGES

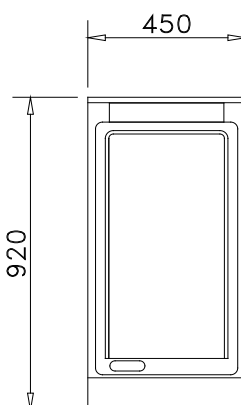
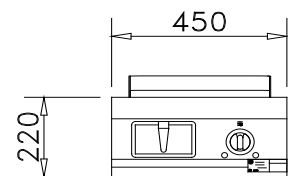


Mod. EBP/90 LR

- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), with rounded edges and corners for an easy cleaning
- Spillage channel round the whole working surface with a gentle slant to the front to avoid the accumulation of liquids at the rear
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- All external screws in stainless steel (AISI 304)
- Temperature regulation from 35 - 300 °C
- Service and maintenance executable from the front of the equipment
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene
- Feet optional

APPLIANCES

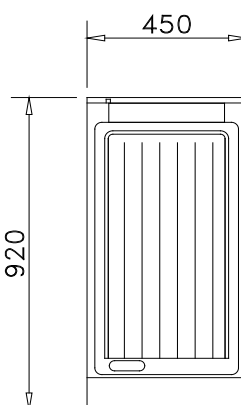
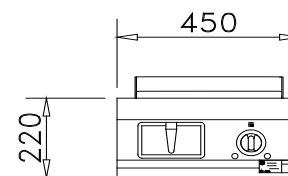
DESCRIPTION



EBP/45-L

Electric grill range with smooth steel plate - 1 cooking zone

Code : AM0105015034
Dim.: 450 x 920 x 220 h
Plate : 350x670 mm
kW : 6,0



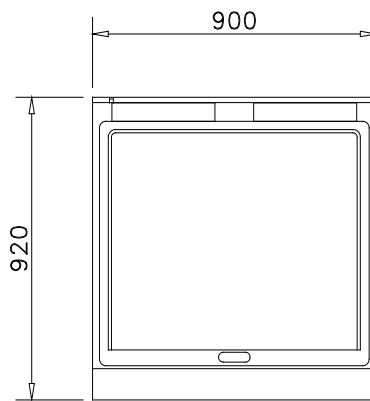
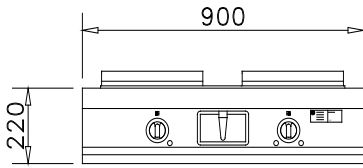
EBP/45-R

Electric grill range with ribbed steel plate - 1 cooking zone

Code : AM0105015034B
Dim.: 450 x 920 x 220 h
Plate : 350x670 mm
kW : 6,0

APPLIANCES

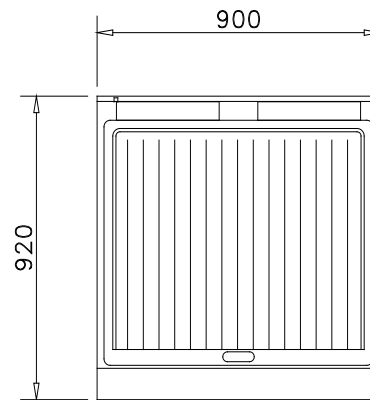
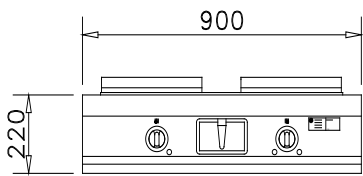
DESCRIPTION



EBP/90-L

Electric grill range with smooth steel plate- 2 cooking zones

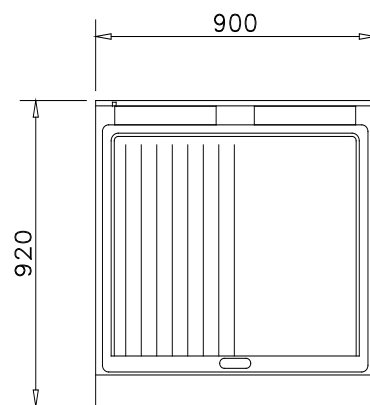
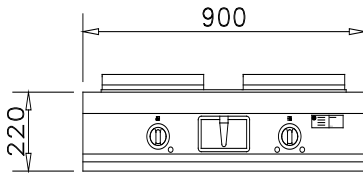
Code : AM0105015035
 Dim.: 900 x 920 x 220 h
 Plate : 800x670 mm
 kW : 12,0



EBP/90-R

Electric grill range with ribbed steel plate - 2 cooking zones

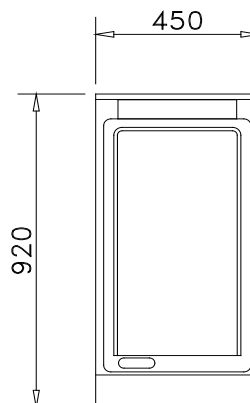
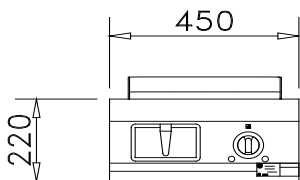
Code : AM0105015035B
 Dim.: 900 x 920 x 220 h
 Plate : 800x670 mm
 kW : 12,0



EBP/90-LR

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

Code : AM0105015035C
 Dim.: 900 x 920 x 220 h
 Plate : 800x670 mm
 kW : 12,0



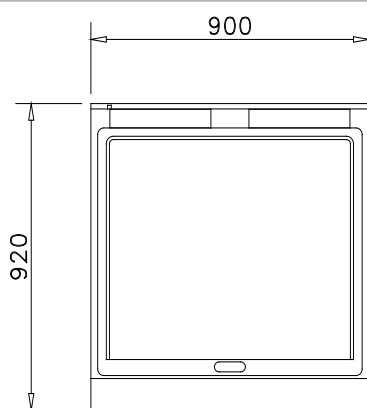
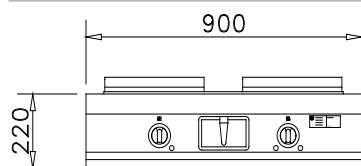
EBP/45-C

Electric grill range with smooth compound plate - 1 cooking zone

Code : AM0105016071
 Dim.: 450 x 920 x 220 h
 Plate : 350x670 mm
 kW : 6,0

APPLIANCES

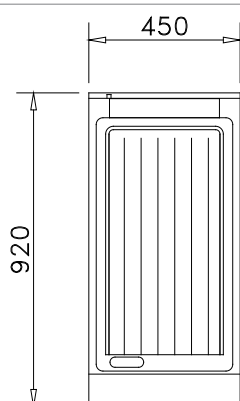
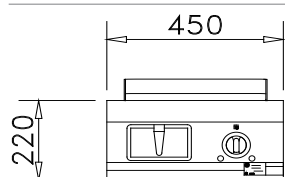
DESCRIPTION



EBP/90-C

Electric grill range with smooth compound plate - 2 cooking zones

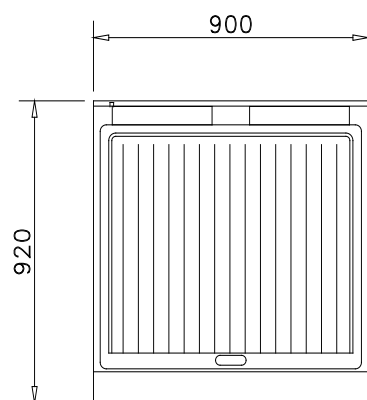
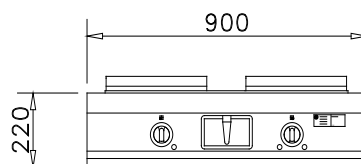
Code : AM0105016072
Dim.: 900 x 920 x 220 h
Plate : 800x670 mm
kW : 12,0



EBP/45-C-R

Electric grill range with ribbed compound plate - 1 cooking zone

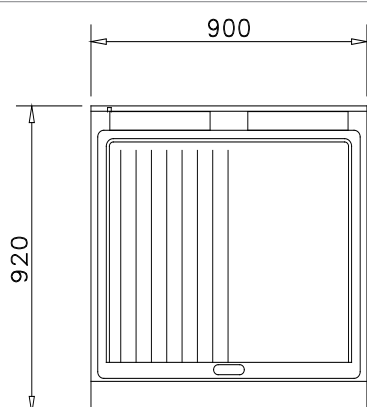
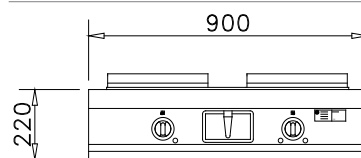
Code : AM0105033660
Dim.: 450 x 920 x 220 h
Plate : 360x670 mm
kW : 6,0



EBP/90-C-R

Electric grill range with ribbed compound plate - 2 cooking zones

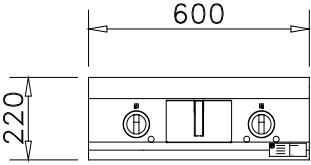
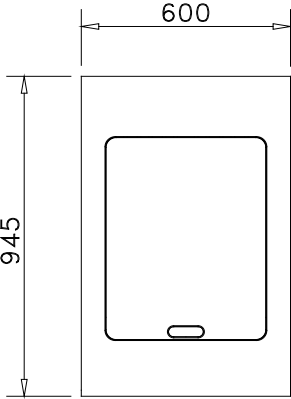
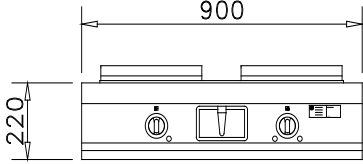
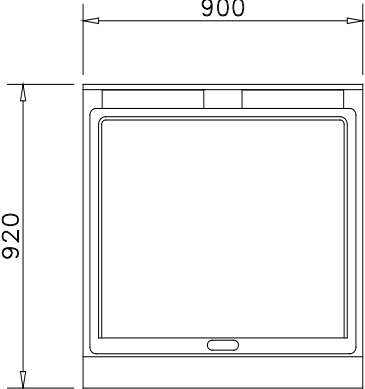
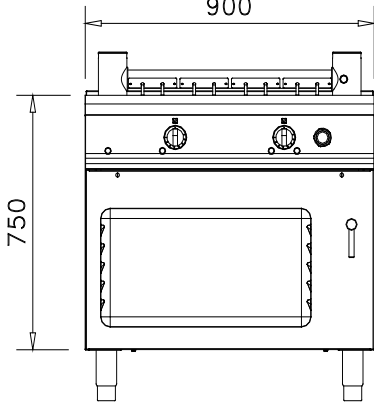
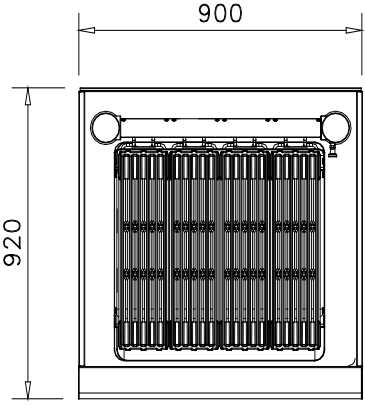
Code : AM0105039210
Dim.: 900 x 920 x 220 h
Plate : 800x670 mm
kW : 12,0



EBP/90-C-LR

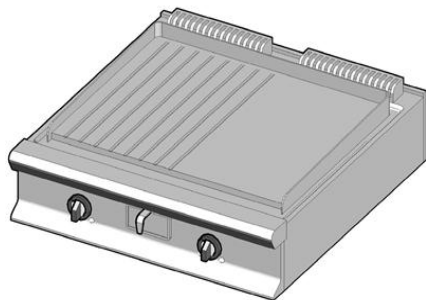
Electric grill range with 1/2 ribbed compound plate - 2 cooking zones

Code : AM0105034170
Dim.: 900 x 920 x 220 h
Plate : 800x670 mm
kW : 12,0

APPLIANCES		DESCRIPTION
		<p>A-EBPT/60-C</p> <p>Electric grill range with smooth compound plate - plan recessed - (only in combination with an hygienic top) - 2 cooking zones</p> <p>Code : AM0105013492A Dim.: 1060 x 920 x 220 h Plate : 460x600 mm kW : 9,0</p>
		<p>EBP/90-C-PLANCHA</p> <p>Electric PLANCHA with smooth compound plate - 2 cooking zones</p> <p>Code : AM0105034010 Dim.: 900 x 920 x 220 h Plate : 800x670 mm kW : 12,0</p>
		<p>EIG/90</p> <p>Electric infrared grill - 2 cooking zones</p> <p>Code : AM0115727720 Dim.: 900 x 920 x 750 h Plate : 660x640 mm kW : 14,8</p>

Accessories on request for grill ranges page n. 23

GAS GRILL RANGES

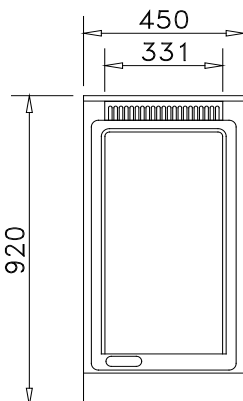
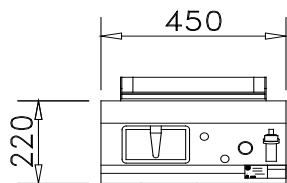


Mod. GBP/90 LR

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

APPLIANCES

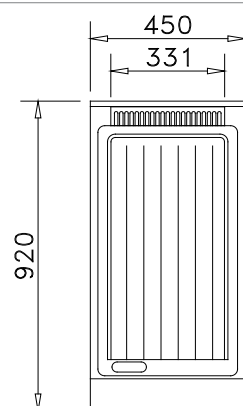
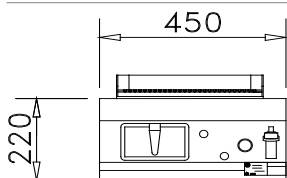
DESCRIPTION



GBP/45-L

Gas grill range with smooth steel plate - 1 cooking zone

Code : AM0105015027
Dim.: 450 x 920 x 220 h
Plate : 350x670 mm
kW : 7,0

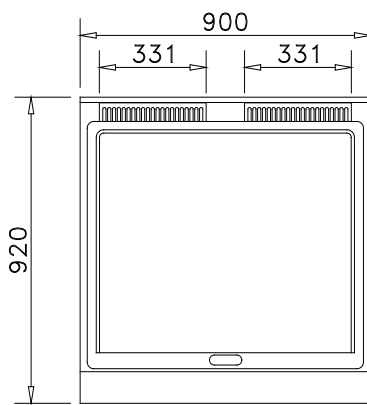
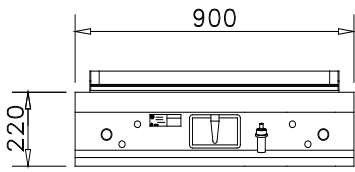


GBP/45-R

Gas grill range with ribbed steel plate - 1 cooking zone

Code : AM0105015027B
Dim.: 450 x 920 x 220 h
Plate : 350x670 mm
kW : 7,0

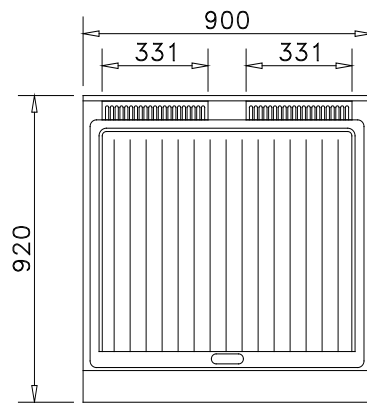
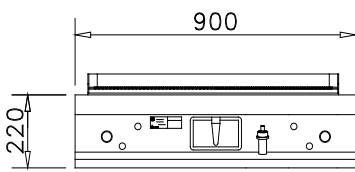
APPLIANCES **DESCRIPTION**



GBP/90-L

Gas grill range with smooth steel plate - 2 cooking zones

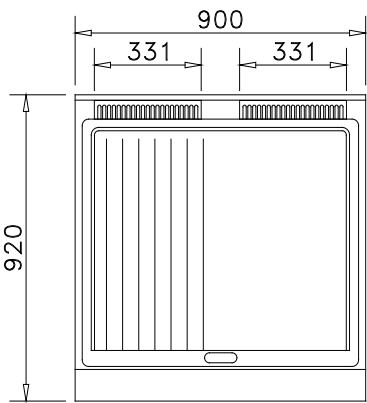
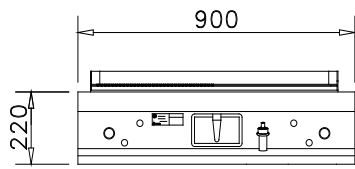
Code : AM0105015028
 Dim.: 900 x 920 x 220 h
 Plate : 800x670 mm
 kW : 14,0



GBP/90-R

Gas grill range with ribbed steel plate - 2 cooking zones

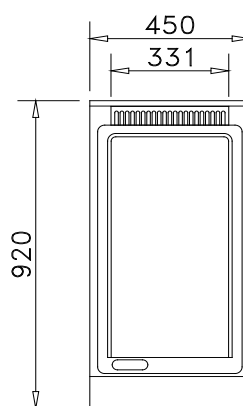
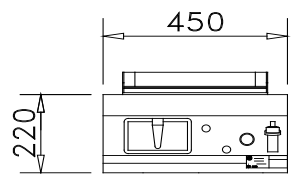
Code : AM0105015028B
 Dim.: 900 x 920 x 220 h
 Plate : 800x670 mm
 kW : 14,0



GBP/90-LR

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

Code : AM0105015028C
 Dim.: 900 x 920 x 220 h
 Plate : 800x670 mm
 kW : 14,0



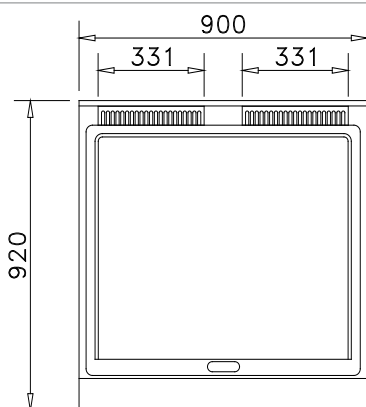
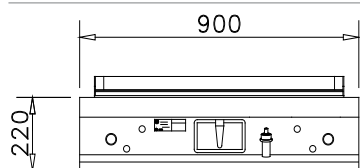
GBP/45-C

Gas grill range with smooth compound plate - 1 cooking zone

Code : AM0105016073
 Dim.: 450 x 920 x 220 h
 Plate : 350x670 mm
 kW : 7,0

APPLIANCES

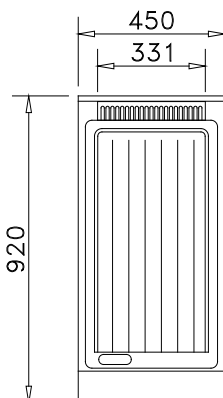
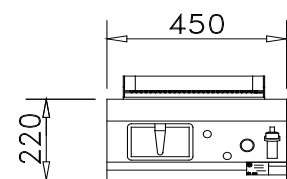
DESCRIPTION



GBP/90-C

Gas grill range with smooth compound plate - 2 cooking zones

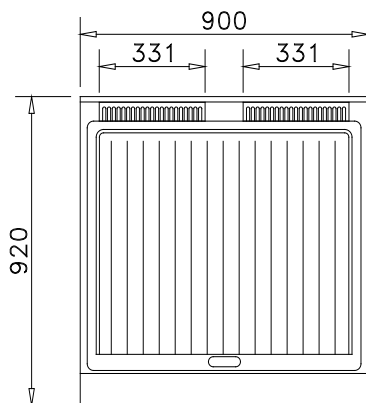
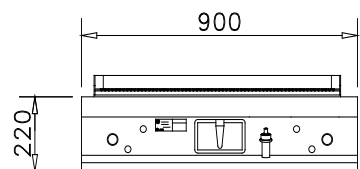
Code : AM0105016074
Dim.: 900 x 920 x 220 h
Plate : 800x670 mm
kW : 14,0



GBP/45-C-R

Gas grill range with ribbed compound plate - 1 cooking zone

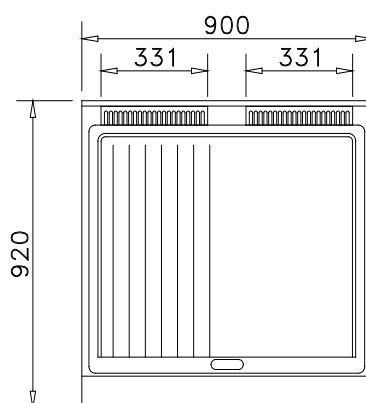
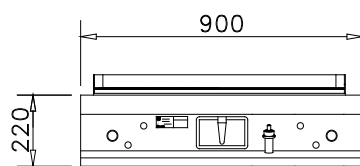
Code : AM0105034630
Dim.: 450 x 920 x 220 h
Plate : 360x670 mm
kW : 7,0



GBP/90-C-R

Gas grill range with ribbed compound plate - 2 cooking zones

Code : AM0105037190
Dim.: 900 x 920 x 220 h
Plate : 800x670 mm
kW : 14,0



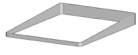
GBP/90-C-LR

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

Code : AM0105033480
Dim.: 900 x 920 x 220 h
Plate : 800x670 mm
kW : 14,0

Accessories on request for grill ranges page n. 23

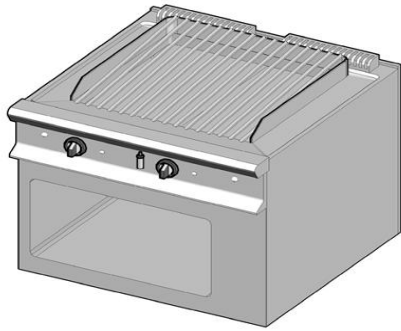
ACCESSORIES ON REQUEST FOR GRILL RANGES



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



GAS CHARCOAL GRILL

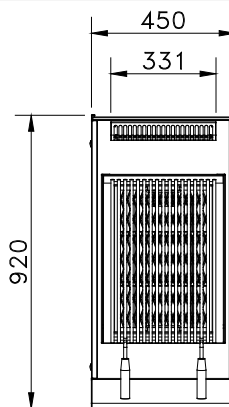
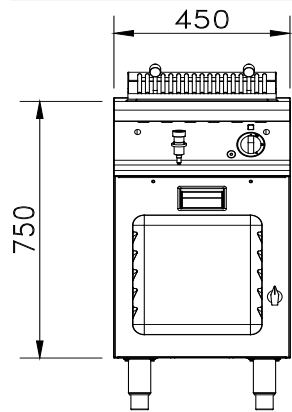


Mod. GLG/90 I

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

APPLIANCES

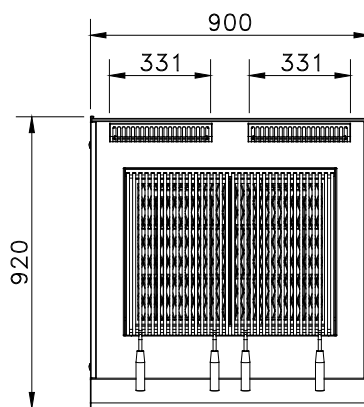
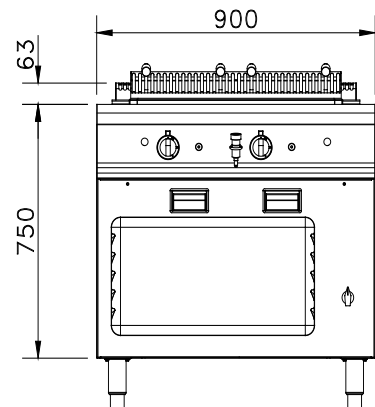
DESCRIPTION



GLG/45 I

Gas charcoal grill - 1 cooking zone - 1 waste container

Code : AM0105229470
Dim.: 450 x 920 x 750 h
Cooking zone: 335 x 475 mm
kW : 7,0



GLG/90 I

Gas charcoal grill - 2 cooking zones - 2 waste container

Code : AM0105229471
Dim.: 900 x 920 x 750 h
Cooking zone: 635 x 475 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. 25

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 BAINS-MARIE

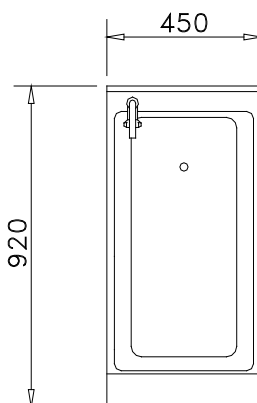
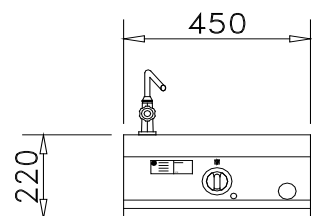


Mod. EBM/60-T

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

APPLIANCES

DESCRIPTION



EBM/45

Electric bain-marie - 1 well

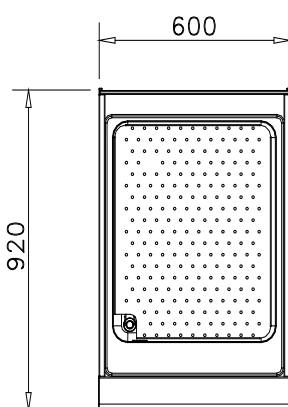
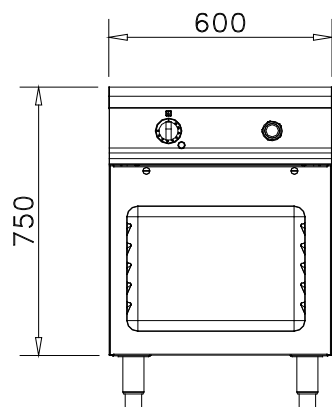
Code : AM0114815049

Dim.: 450 x 920 x 220 h

Well : GN 4 x 1/3 - 305 x 685 x 190 mm

kW : 2,0

For a requirement of oven as base unit
please contact our Back Office!



EBM/60

Electric bain-marie - 1 well

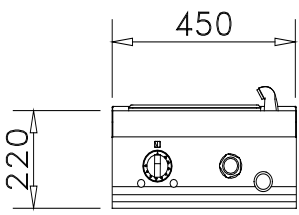
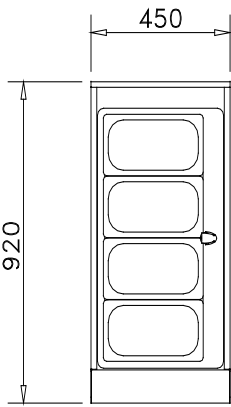
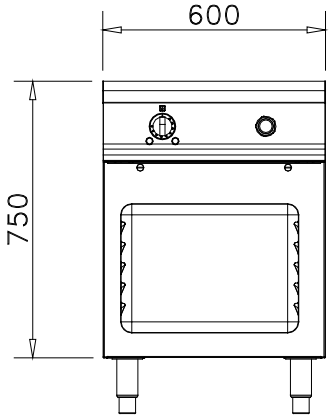
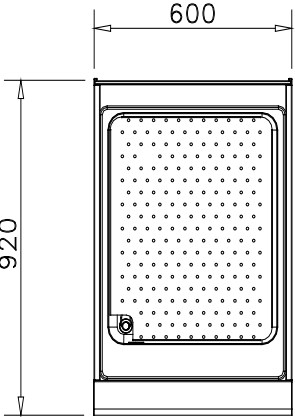
Code : AM0114826390

Dim.: 600 x 920 x 750 h

Well : GN 2/1 - 510 x 630 x 215 mm

kW : 4,0

For a requirement of an hot cupboard as
base unit please contact our Back Office!

APPLIANCES		DESCRIPTION
		<p>EBM/45-T</p> <p>Electric bain-marie - 1 well - with low water level protection</p> <p>Code : AM0114819139 Dim.: 450 x 920 x 220 h Well : GN1/1 + 1/3 - 305 x 685 x 190 mm kW : 2,0</p> <p>For a requirement of oven as base unit please contact our Back Office!</p>
		<p>EBM/60-T</p> <p>Electric bain-marie - 1 well - with low water level protection</p> <p>Code : AM0114826381 Dim.: 600 x 920 x 750 h Well : GN 2/1 - 510 x 630 x 215mm kW : 4,0</p> <p>For a requirement of an hot cupboard as base unit please contact our Back Office!</p>

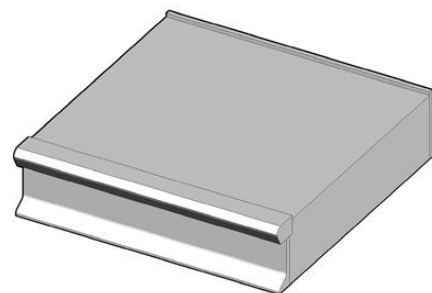
Standard accessories:
 • 1 Perforated bottom

ACCESSORIES ON REQUEST FOR ELECTRIC BAIN-MARIE



Code	Dim. mm	
AM3008300825	318x22	Dividing bar
AM5010613960	320x700x45	Frame for GN container 200 mm
AM3001611348	350x670x25	Perforated bottom

WORK TOP

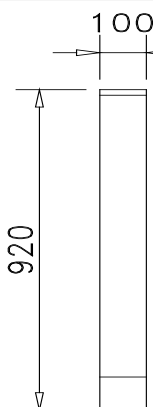
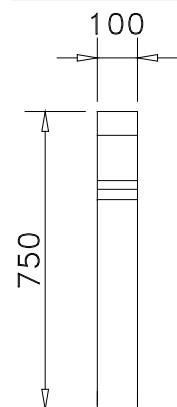


Mod. AT/90 (S-M)

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

APPLIANCES

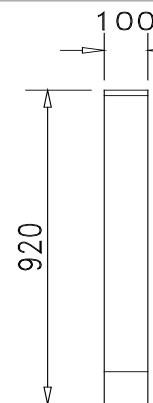
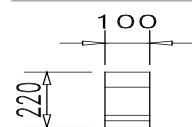
DESCRIPTION



AF/10-H

Infill element - 100 mm

Code : AM0100113524
Dim.: 100 x 920 x 750 h



AF/10-N

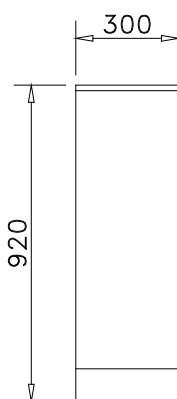
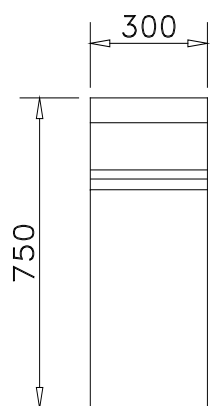
Infill element - 100 mm

Code : AM0100127065
Dim.: 100 x 920 x 220 h

APPLIANCES		DESCRIPTION	
		<p>AF/15-H</p> <p>Infill element - 150 mm</p> <p>Code : AM0100115059 Dim.: 150 x 920 x 750 h</p>	
		<p>AF/15-N</p> <p>Infill element - 150 mm</p> <p>Code : AM0100127066 Dim.: 150 x 920 x 220 h</p>	
		<p>AF/20-H</p> <p>Infill element - 200 mm</p> <p>Code : AM0100113527 Dim.: 200 x 920 x 750 h</p>	
		<p>AF/20-N</p> <p>Infill element - 200 mm</p> <p>Code : AM010027067 Dim.: 200 x 920 x 220 h</p>	

APPLIANCES

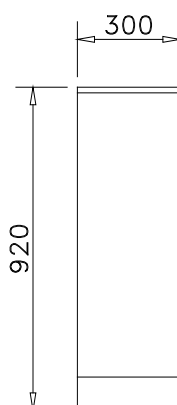
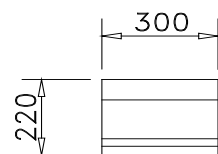
DESCRIPTION



AF/30-H

Infill element - 300 mm

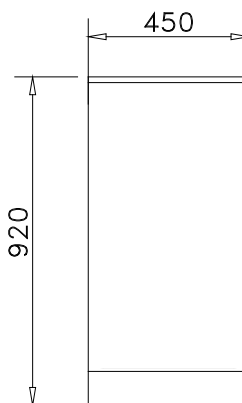
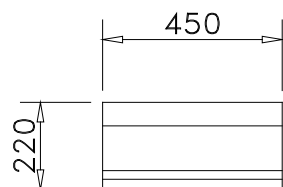
Code : AM0100115060
Dim.: 300 x 920 x 750 h



AF/30-N

Infill element - 300 mm

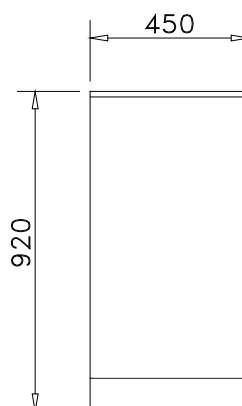
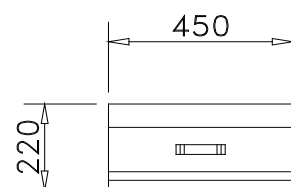
Code : AM0100127068
Dim.: 300 x 920 x 220 h



AT/45

Work top - 450 mm

Code : AMxxxxxxxxxxx
Dim.: 450 x 920 x 220 h



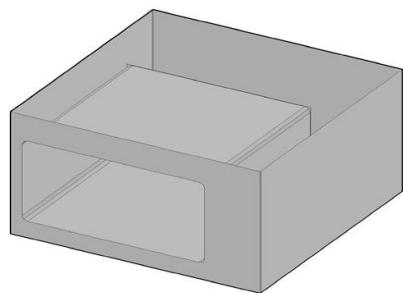
ATL/45

Work top with drawer - 450 mm

Code : AMxxxxxxxxxxx
Dim.: 450 x 920 x 220 h

APPLIANCES		DESCRIPTION
		<p>AT/60</p> <p>Work top - 600 mm</p> <p>Code : AMxxxxxxxxxx Dim.: 600 x 920 x 220 h</p>
		<p>ATL/60</p> <p>Work top with drawer - 600 mm</p> <p>Code : AMxxxxxxxxxx Dim.: 600 x 920 x 220 h</p>
		<p>AT/90</p> <p>Work top - 900 mm</p> <p>Code : AMxxxxxxxxxx Dim.: 900 x 920 x 220 h</p>
		<p>ATL/90</p> <p>Work top with drawer - 900 mm</p> <p>Code : AMxxxxxxxxxx Dim.: 900 x 920 x 220 h</p>

OPEN BASE UNIT



- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- All external screws in stainless steel (AISI 304)
- Side panels welded without visible joint with the cabinet, with rounded edges (hygienic version H3), R = 20 mm)
- Deep drawn hygienic GN runners (five)
- Feet optional

Mod. UBO/90 GN

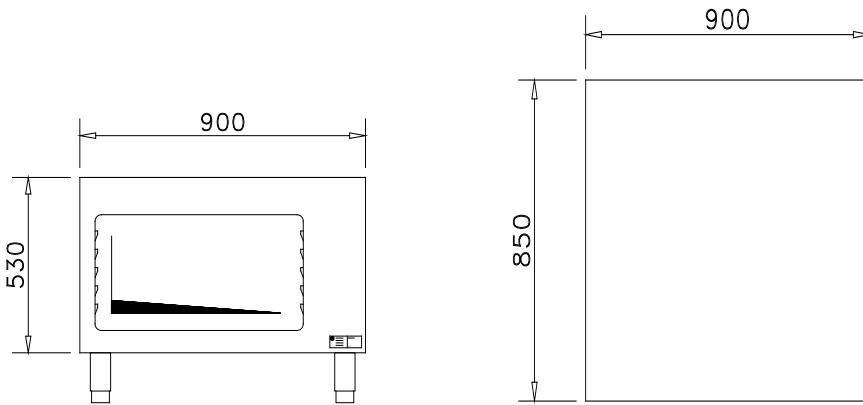
APPLIANCES

DESCRIPTION

		<p>UBO/45 GN</p> <p>Open base unit - Hygienic version H3 - 5 runners - 450 mm</p> <p>Code : AM0116726179 Dim.: 450 x 890 x 530 h Dim. int. : 330 x 660 x 378 mm</p>
		<p>UBO/60 GN</p> <p>Open base unit - Hygienic version H3 - 5 runners - 600 mm</p> <p>Code : AM0116726180 Dim.: 600 x 890 x 530 h Dim. int. : 480 x 660 x 378 mm</p>

APPLIANCES

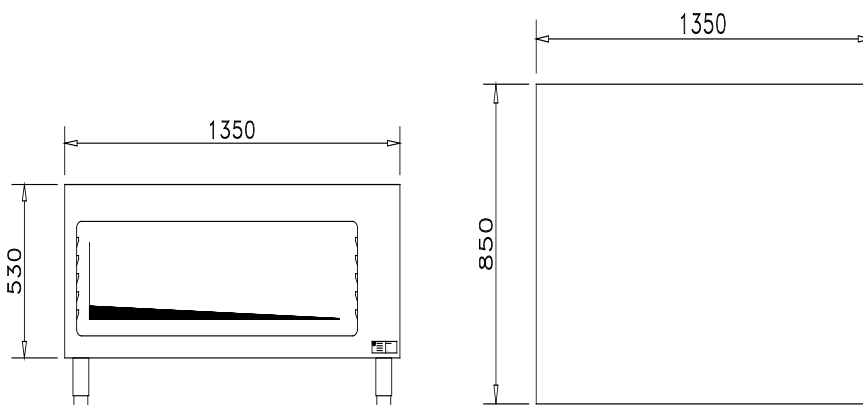
DESCRIPTION



UBO/90 GN

Open base unit - Hygienic version H3 -
5 runners - 900 mm

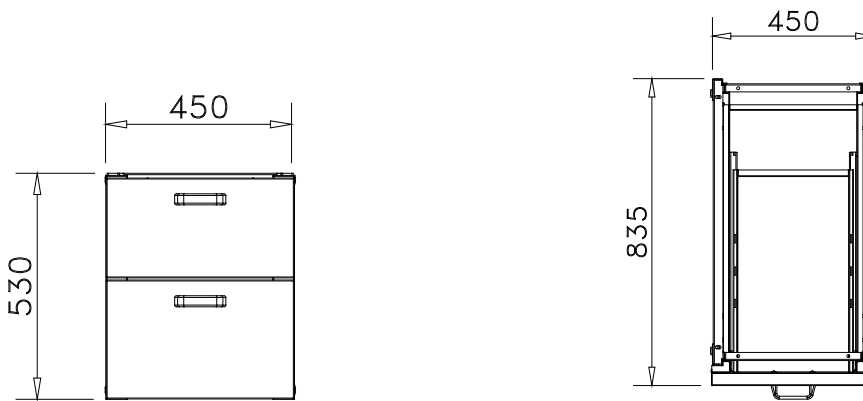
Code : AM0116726181
Dim.: 900 x 890 x 530 h
Dim. int. : 780 x 660 x 378 mm



UBO/135 GN

Open base unit - Hygienic version H3 -
5 runners - 1350 mm

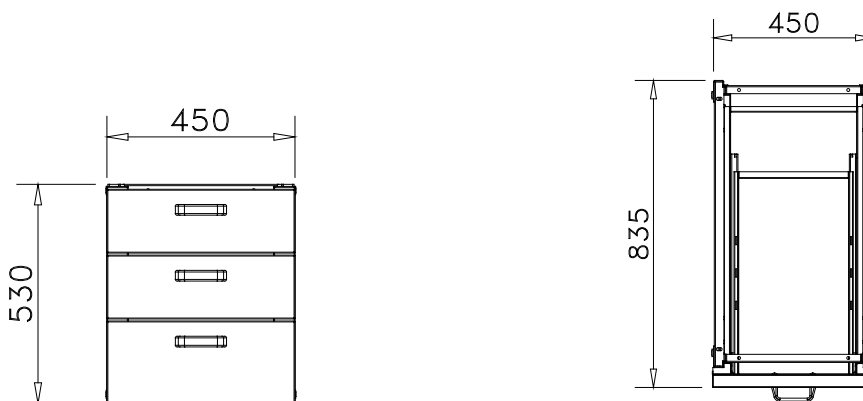
Code : AM0116726182
Dim.: 1350 x 890 x 530 h
Dim. int. : 1230 x 660 x 378 mm



USB/45 II

Base unit with 2 drawers - 450 mm

Code : AM0112636490
Dim.: 450 x 890 x 530 h
Dim. int. Lade : 2x 305 x 535 x 190 mm



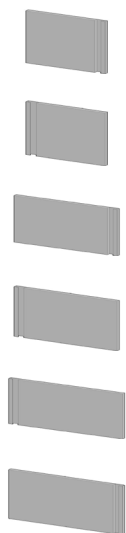
USB/45 III

Base unit with 3 drawers - 450 mm

Code : AM0112622580
Dim.: 450 x 890 x 530 h
Dim. int. Lade : 3x 305 x 535 x 110 mm

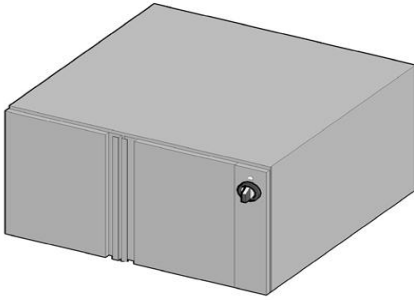
Accessories on request for open base unit page n. 34

ACCESSORIES ON REQUEST FOR OPEN BASE UNITS



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

ELECTRIC HOT CUPBOARD

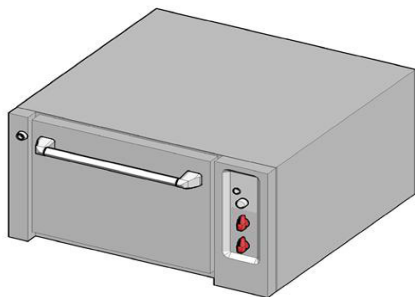


Mod. UBW/90 II

- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- All external screws in stainless steel (AISI 304)
- Side panels welded without visible joint with the cabinet, with rounded edges (hygienic version) R = 20 mm

APPLIANCES		DESCRIPTION
		<p>UBW/45 II</p> <p>Electric hot cupboard - 1 wing door (hinges left) - heating by circulating air - 450mm</p> <p>Code : AM0114919312 Dim.: 450 x 890 x 530 h Dim. int. : 330 x 660 x 378 mm kW : 1,2</p>
		<p>UBW/90 II</p> <p>Electric hot cupboard - 2 wing doors - heating by circulating air - 900 mm</p> <p>Code : AM0114919314 Dim.: 900 x 890 x 530 h Dim. int. : 780 x 660 x 378 mm kW : 1,8</p>

ELECTRIC OVEN

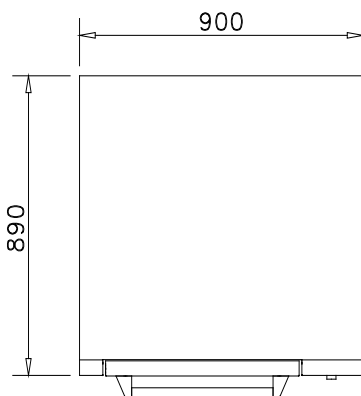
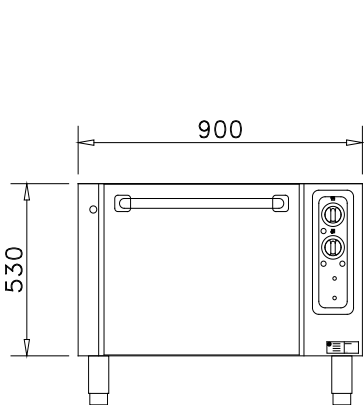


Mod. UBE/90

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

APPLIANCES

DESCRIPTION



UBE/90

Electric Oven - GN 2/1 - static heating
- 900 mm

Code : AM0108615057

Dim.: 900 x 890 x 530 h

Dim. int. : 724 x 580 x 342 mm

kW : 5,0

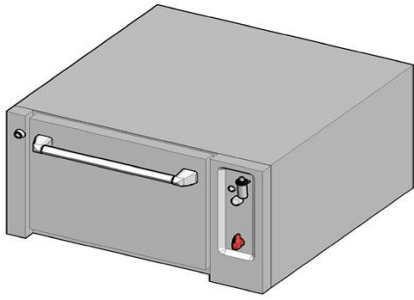
If oven under GP or GBP flue required!

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

GAS OVEN



Mod. GB/90

- Panelling in stainless steel (AISI 304/No.1.4301).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- Side panels welded without visible joint with the cabinet, with rounded edges (hygienic version H3)R=20 mm
- All external screws in stainless steel (AISI 304/No.1.4301)
- Lateral panels and raw-pull guides in stainless steel
- Reinforced bottom stainless steel sheet, extractable
- Counterpanel oven door deep set in stainless steel 18/10, without seal
- Counterpanel
- Chamber radiated H3
- Hinges in hygiene
- Feet optional

APPLIANCES		DESCRIPTION
		<p>GB/90</p> <p>Gas oven - GN 2/1 - static heating - 900 mm</p> <p>Code : AM0108615058 Dim.: 900 x 890 x 530 h Dim. int. : 724 x 580 x 342 mm kW : 6,0</p> <p><i>If oven under GP or GBP flue required!</i></p>

Standard accessories:

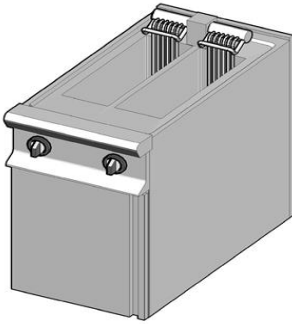
- 1 Enamelled baking grate closed on 4 sides
- 1 chromium plated grate GN 2/1 for oven

Accessories on request for oven page n. 38

ACCESSORIES ON REQUEST FOR OVENS

Code	Dim. mm	
AM3507814257	330x60x1000	High stainless steel flue (only for GAS-APPLIANCES)
AM3507817058	330x60x1000	High stainless steel flueA-GB (only for GAS-APPLIANCES) only with back bord
AM3507814261	420x200x1010	Stainless steel flue complete with draught diverter Inox (only for Germany) for GB (only for GAS-APPLIANCES)
AM3507817057	420x200x1010	Stainless steel flue complete with draught diverter (only for Germany) for GB and A-GB (only for GAS-APPLIANCES)
AM3502600142	530x600x20	Enamelled baking grate closed on 4 sides for oven
AM5010102018	530x65	Chromium plated grate GN 2/1 for oven

ELECTRIC FRYERS



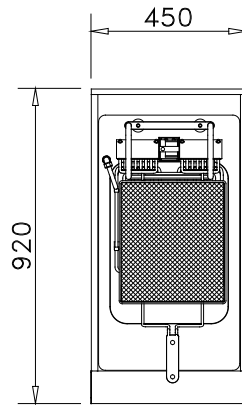
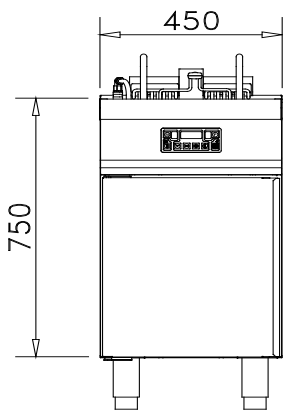
Mod. EF2/45

- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), with rounded edges and corners for an easy cleaning
- Deep drawn well in stainless steel (AISI 304) with covered inside corners
- Cover in stainless steel (AISI 304)
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- All external screws in stainless steel (AISI 304)
- Service and maintenance executables from the front of the equipment
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene
- Resistance liftable for easy cleaning
- Feet optional

APPLIANCES		DESCRIPTION
		<p>EF1/45</p> <p>Electric fryer 1x15 lt - base unit with 1 wing door</p> <p>Code : AM0103915041 Dim.: 450 x 920 x 750 h Dim. Well : 345 x 470 x 300 mm kW : 15,0</p>
		<p>EF2/45</p> <p>Electric fryer 2x7,5 lt - base unit with 1 wing door</p> <p>Code : AM0103915042 Dim.: 450 x 920 x 750 h Dim. Well : 160 x 470 x 300 mm kW : 15,0</p>

APPLIANCES

DESCRIPTION



EF1/45-EPL

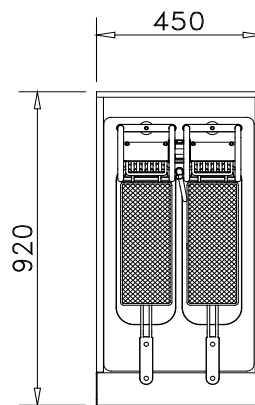
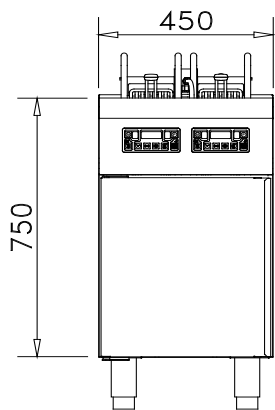
Electric fryer 1x15 lt - with basket lift and integrated pump - filter system and electronic control

Code : AM0103918372

Dim.: 450 x 920 x 750 h

Dim. Well : 345 x 470 x 300 mm

kW : 15,0



EF2/45-EPL

Electric fryer 2x7,5 lt - with basket lift and integrated pump - filter system and electronic control

Code : AM0103918373

Dim.: 450 x 920 x 750 h

Dim. Well : 160 x 470 x 300 mm

kW : 15,0

Standard accessories:

- 1 Oil bin
- 1 well cover
- 1 basket
- 1 sieve residues

Accessories on request for fryers page n. 42

GAS FRYERS



Mod. GF2/60

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

APPLIANCES		DESCRIPTION
		<p>GF1/45</p> <p>Gas fryer 1x18 lt - base unit with 1 wing door (flue included)</p> <p>Code : AM0103915044 Dim.: 450 x 920 x 750 h Dim. Well : 340 x 420 x 350 mm kW : 18,0 kW : 0,5</p>
		<p>GF2/60</p> <p>Gas fryer 2x 13,5 lt - base unit with 1 wing door (flue included)</p> <p>Code : AM0103916048 Dim.: 450 x 920 x 750 h Dim. Well : 245 x 420 x 350mm kW : 22,0 kW : 0,5</p>

- Standard accessories:**
- 1 Oil bin
 - 1 well cover
 - 1 basket
 - 1 sieve residues

Accessories on request for fryers page n. 42

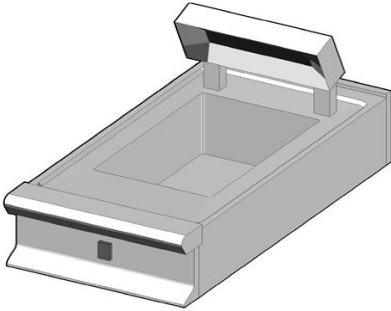
ACCESSORIES ON REQUEST FOR FRYERS



Code	Dim. mm	
AM5010111158	125x350x230	Sieve for residues small EF1/45 (only for ELT-APPLIANCES)
AM5010111159	332x350x230	Sieve for residues large EF2/45 (only for ELT-APPLIANCES)
AMxxxxxxxxxx		Sieve for residues small GF1/45 (only for GAS-APPLIANCES)
AMxxxxxxxxxx		Sieve for residues large GF2/60 (only for GAS-APPLIANCES)
AM350781xxxx	327x58x450	Stainless steel flue complete with draught diverter Inox (only for Germany) for GF2/60 (only for GAS-APPLIANCES)
AM3507818554	420x200x1010	Stainless steel flue complete with draught diverter Inox (only for Germany) for GF1/45 (only for GAS-APPLIANCES)
AM0107818941	420x200x1010	Stainless steel flue complete with draught diverter Inox (nur for Germany) for A-GF1/45 (nur for GAS-APPLIANCES)
AM0107818940	543x58x460	Stainless steel flue Inox for GF2/60 (only for GAS-APPLIANCES)
AM0107818929	543x58x460	Stainless steel flue Inox for A-GF2/60 (only for GAS-APPLIANCES)
AM3507818561	327x58x450	Stainless steel flue complete with draught diverter Inox (only for Germany) for GF2/60 (nur for GAS-APPLIANCES)
AM0107818942	327x58x450	Stainless steel flue complete with draught diverter Inox (nur for Germany) for A-GF2/60 (only for GAS-APPLIANCES)
AM5006311050		Swivelling hook for heating element
AM3015412119	290x610x135	Stainless steel oil bin for EF1 and GF1
AM3015412118	290x610x135	Stainless steel oil bin EF2 and GF2
AM5020811177	140x330x130	Frying basket small
AM5020810956	220x330x130	Frying basket medium
AM5020811205	310x330x130	Frying basket large



ELECTRIC CHIP SCUTTLE

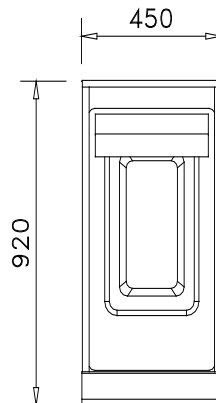
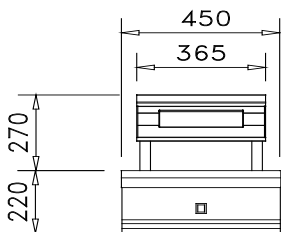


Mod. FC/45

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

APPLIANCES

DESCRIPTION



FC/45

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

Code : AM0103811564

Dim.: 450 x 920 x 220 h

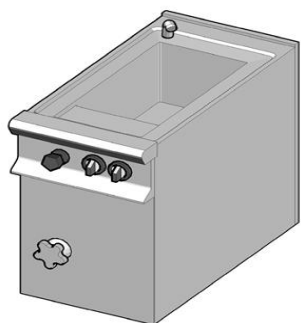
Dim. well : 510 x 305 x 205 mm

kW : 1,0 kW : 1,0

Standard accessories:

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

ELECTRIC PASTA-COOKER

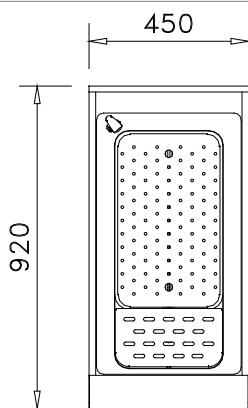
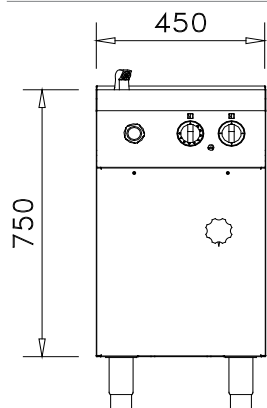


Mod. EUK/45 II

- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), with rounded edges and corners for an easy cleaning
- Deep-drawn pasta cooker basin in chrome nickel steel enriched with molybdenum (AISI 316) with rounded edges and corners
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- All external screws in stainless steel (AISI 304)
- Service and maintenance executables from the front of the equipment
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene
- Thermostatic control temperature
- Adjustment able to boiling
- Feet optional

APPLIANCES

DESCRIPTION



EUK/45 II

Electric pasta-cooker 1x40 lt - lower section with front panel

Code : AM0104018360

Dim.: 450 x 920 x 750 h

Dim. well : GN1/1 - 305 x 505 x 275 mm

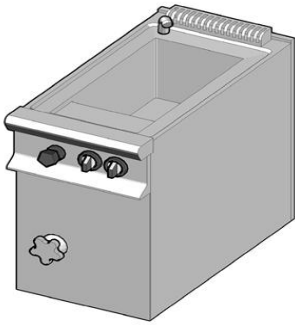
kW : 8,0

Standard accessories:

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

Accessories on request for pasta-cookers page n. 46

GAS PASTA-COOKER

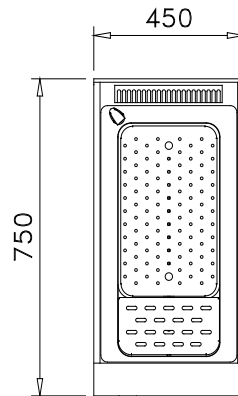
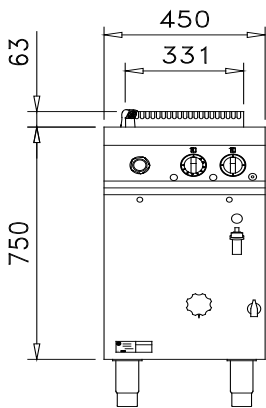


Mod. GUK/45 II

- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304) with rounded corners for easy cleaning
- Deep-drawn tank in stainless steel refined with molybdenum (AISI 316) with radiused corners and edges
- 2 mm thick front cover in stainless steel (AISI 304) with rounded edge to the front, mounted in one piece on the whole length of the cooking suite
- All external screws in stainless steel (AISI 304)
- Service and maintenance executables from the front of the equipment
- Waterproof hygienic connection with the adjacent appliances
- Thermostatic control temperature
- Adjustment able to boiling
- Feet optional

APPLIANCES

DESCRIPTION



GUK/45 II

Gas pasta-cooker 1x40 lt - lower section with front panel

Code : AM0104019784

Dim.: 450 x 920 x 750 h

Dim. well : GN1/1 - 305 x 505 x 300 mm

















kW : 12,0

Standard accessories:

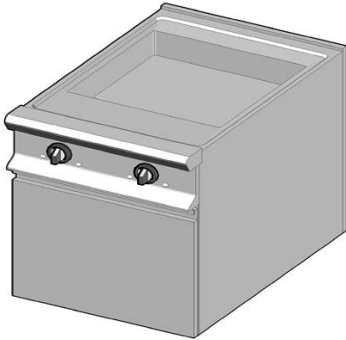
- 1 Perforated bottom for GN container

Accessories on request for pasta-cookers page n. 46

ACCESSORIES ON REQUEST FOR PASTA-COOKER

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

MULTI-FUNCTION BRATT PANS

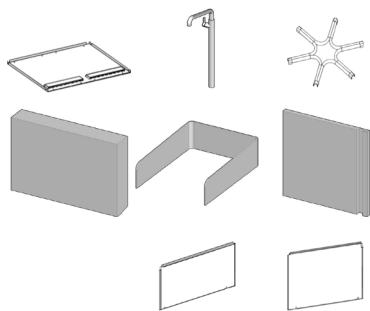


Mod. EUB/60-TB

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

APPLIANCES		DESCRIPTION
		<p>EUB/45-TB</p> <p>Electric multi-function bratt-pan - 1 cooking zone</p> <p>Code : AM0105522720 Dim.: 450 x 920 x 750 h Dim. well : 305 x 505 x 150 mm kW : 5,0</p>
		<p>EUB/60-TB</p> <p>Electric multi-function bratt-pan - 2 cooking zones</p> <p>Code : AM0105522721 Dim.: 600 x 920 x 750 h Dim. well : 510 x 630 x 150 mm kW : 10,3</p>

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
AM7982651030		Extra cost for front cover enlarged depth 165 mm (price per metre) in series 95 mm
AM7982651031		Extra cost for front cover enlarged depth 195 mm (price per metre) in series 95 mm
AM7982650301		Common unique flue cover - simple block (price per metre)
AM7982650302		Common unique flue cover - double block (price per metre)



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.

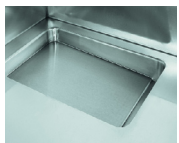
In solutions with a one piece top, you can also customize the block with Ambach solutions that will make your block absolutely unique and original. Among the solutions is possible to provide:



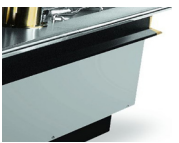
Rounded corners



Joint weldings



Rear and lateral upstands



Feigned side panels

Integrated flue cover



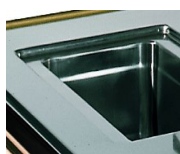
Customized notches and shapes



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



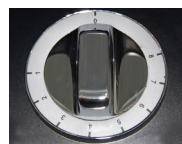
All appliances in the catalog can be customized with special finishes **“Ambach Exclusive Range”**.

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



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



Ambach. You, your kitchen.

For further information about our range of products contact:

ambach@ambach.com

or visit our website

www.ambach.com

AMBACH
is part of the  GROUP