



Excellent **Cooking** System

— **ambach**[®]



ambach

For more than 50 years we have been supplying gastronomy and meal producing centre businesses

From the very beginning, Ambach has strived to satisfy their customers with a high quality of gastronomy and communal feeding appliances. Our success shows that our products meet the ever increasing demands of the market. The range of Ambach products makes it possible to realise a kitchen concept from the smallest restaurant to the largest meal producing centre.

Our production plant in South Tyrol, one of the most popular holiday areas in middle Europe, matches the highest technical standards. Professional kitchen appliances are manufactured with the most modern technical equipment without forgetting all the finest details. The best way to maintain our reputation as a supplier of high quality kitchens.



All our production process is focused on maximum quality, from the development of the appliances, the production, the final testing to the transport and the after sales support.

The Ambach team have all the tools to satisfy the requirements and demands of customers and investors. Our goal is the implementation of quality kitchens with the highest performance in this sector.



The success of every unique chef

At Ambach we are convinced that every chef is unique. This means, that even if there is a standard way of designing kitchens, each Ambach cooking island is as unique as the chef's requirements.

The high demands of a chef must not be fulfilled with a standard solution that doesn't allow any leeway for creativity. Our motto at Ambach is "the highest flexibility by maximum quality".

This is the background of our extensive programme with 6 different series of kitchen appliances that are differentiated through dimension, performance and installation possibilities. More than 500 different single appliances allow an extensive choice that will satisfy the demands of any chef.



Customized one piece hygienic tops, coloured control panels, gold plated knobs, hand rails and pot shelves are just some of the tailor made solutions that Ambach can offer.



Let's put Ambach in prospective

The internal guidelines of Ambach are chosen carefully using simple but important criteria. You can be sure that our kitchens is a life investment.

Our answer to the ever increasing demands of the market are; the flexibility in installation, the continual innovation to be part of the future, the robustness of the appliances to guarantee maximum stability, the optimal utilisation of the performance of the appliances as well as the distinct reliability to minimise all failures. We are also concerned with hygiene in all details, saving energy to reduce costs, user-friendly to make cooking fun, service-friendly to reduce the costs, and last but not least, a high standard of safety to meet all standards.



You can find all these features in all our product ranges. A kitchen that meets these demands is a true investment.

Ambach offers all these technical solutions to make your choice become a life time investment.



The difference lies in the details



At first glance all kitchens look the same, although on closer inspection there are many differences. Ambach pays attention to all the small details that make the daily use difference.



Flexibility: more than 500 appliances make it possible to produce an efficient kitchen that can be changed to new demands at any time.

Innovation: the constant investment in development and the introduction of new technology make it easy to look in the future.



Robustness: the use of stainless steel and non rusting metals in the correct thickness are the secret of Ambach's appliances.

Performance: a high efficiency and the use of modern technological solutions are the success of high performance in the smallest kitchen.



Reliability: the conception of appliances using quality components and technical solutions that minimise all failures.

Hygiene: deep wells and double skinned lids as well as the complete hygienic base units in H3 (standard in System 900), show the practical and aesthetic aspects.



Energy saving: accurate power control, professional insulation and high quality components avoid loss of energy and keep the running costs low.

User-Friendly: we make sure that our appliances are comfortable and intuitive to use by using modern technology.



Service-Friendly: an easy access to the critical components are a logical way to reduce service time and costs.

Certification: Ambach is certified ISO 9001 and all appliances conform to CE norms. The 100% final inspection is the crowning conclusion.



System 900



Double Service 1100



Exclusive Range



System 900
a sbalzo



System 900

The solid frame is the heart of this programme with a depth of 920 mm and modules of 450/600/900. A full range of electrical, gas or steam appliances with the maximum flexibility and the highest performance by construction on feet or on plinth.

Double Service 1100

This series of appliances with operation on both sides, has a depth of 1100 mm, and is part of the large SYSTEM family. We offer individual solutions and design your cooking line with one piece hygienic tops and pass through open base units. An eye catcher for any show kitchen!

Exclusive Range

Using the established elements from SYSTEM 900 we can build kitchens that combine modern technology with exclusive trimmings. Highly polished, gold plated details together with powder coated chrome nickel and stainless steel surfaces give each product a touch of luxury.

System 900 Cantilever

System 900 Cantilever is the answer to who requires complete hygiene and a refined execution. With the cantilever system fixed to the floor, to the wall or to the ceiling, stability is a must, thanks to the solid System 900 frame construction.

System 700



Compact Plus

Ecoline



Macchine
Specialistiche

System 700

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.

Compact Plus

A series where the name says it all, compact but with added extras. A 750 series with more than 60 modules designed for the smaller catering businesses that leave no wish unfulfilled.

Ecoline

The perfect module system designed for the needs of middle sized businesses that set high values on cost performance ratio. More than 80 modules with a depth of 850 mm, easily combined as individual appliances or with a one piece top to offer an enormous leeway for modern kitchen planning.

Special Appliances

A range of appliances compatible with the SYSTEM 900 series, distinguished by continuous innovative standards. Whether you require pressure cooking, electronically controlled deep fat fryers or a gas kettles with a steam generator technique, all appliances are designed for energy saving and high performance.



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Status-line |>

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Our marketing support

We take care of all our customers, from the famous Executive Chefs to the International Hotel Chains, giving detailed information of all our appliances and the multiple and customized installations we can provide.

Our website is built on two concepts, clarity and transparency, to lead you to the best quality, technology and design.

Ambach has one of the most detailed websites.

www.ambach.com



Visit our website to keep up to date with all our latest news and to download Ambach product lines, technical information and brochures.

The website includes the reference list of Ambach customers, the photo gallery of the factory, and all the information concerning the most important events in the Food and Hotel business.

Let Ambach be your first choice.

The number of customers worldwide and the highly qualified staff is the answer.



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