

... TAILORED TO SATISFY YOUR NEEDS

With the SYSTEM 900 range we will do our best to help you find the solution to your needs and realise your exclusive cooking island. Not only technology and design but also customized productions to satisfy any type of requirement. We are proud to say that all our experience and knowledge are at your service.

SYSTEM 900



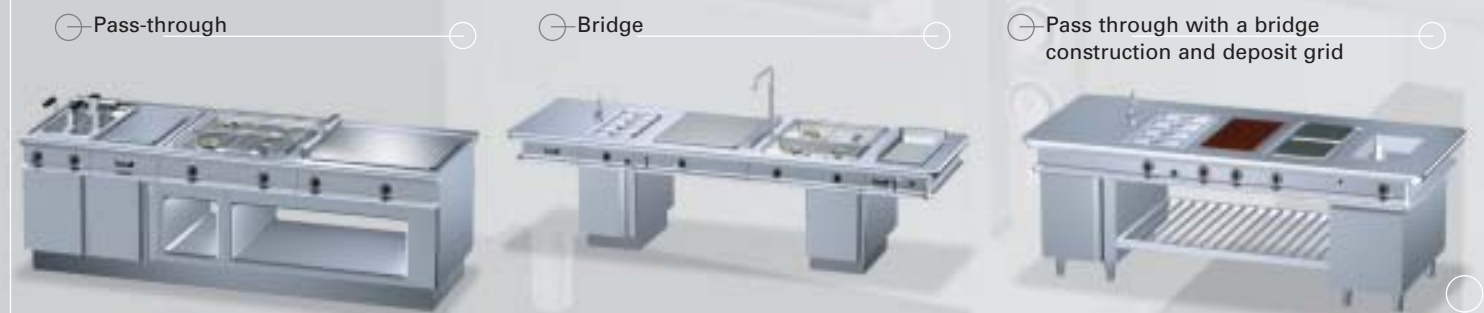
The flexibility of the modularity of the SYSTEM 900 range, with a complete range of over 120 modules with dimensions and performance, is designed to cover your requirements and creativity. All blocks can be realised with hygienic tops and special customized executions.

SYSTEM 900^{bf}



All the modules of the SYSTEM 900 range can be mounted in the cantilever version. SYSTEM 900 BF is the answer to who wants absolute hygiene. Suspended, wall mounted or cantilevered, the construction remains always sturdy. Our modular system is extremely simple to install. All blocks can be realised with hygienic tops and special customized executions.

SYSTEM 900 DOUBLE SERVICE



As the SYSTEM 900 range, even our DOUBLESERVICE range can be realised following your creativity, just like playing with Lego. This range, with control panels on both sides of the main appliances, is the answer to who wants to perform a great deal of work in reduced spaces.

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

... WHY AMBACH SYSTEM 900

CONSTRUCTION

A solid construction designed to last. All the appliances of this range are made of thick stainless steel (even the screws) and are based on a stainless steel construction. The construction is based on a solid frame, welded in eight different points to guarantee a perfect stability in any type of installation. This is the Ambach sturdiness.



FLEXIBILITY

Maximum flexibility for customized needs. 450, 600, 900, 1200, 1250, 1350, 1500, 1600mm modules for flexible combinations. The frame construction allows you to replace a module with any other module of the same size. The disposition of the block is not conditioned by a standard solution, each customer can realise his personal layout. You choose it and we will realise it for you.



INNOVATION

A step further understanding the trends. The continuous research of the Ambach laboratory, guarantees a continuous innovation. Solid supporting frame system progressive power control of the gas burners, compound plates, two independent zones on the full module, piezo ignition with separated ignitor, thermal energy storing blocks, automatic electric deep fat fryers, H3 open basic elements, electronic regulation protected IP 65, etc. Who chooses our appliances is a step further.



SIZE AND PERFORMANCE

Big size great performance. Large size modules means large cooking surfaces. Our bratt pans, kettles and work tops have more space for cooking and working. Large size and optimised power assure a great performance.



CERTIFICATIONS

A guarantee for a job well done. Ambach is certified DNV-Italy ISO 9001 2000. The appliances you will purchase will always be of great quality with the guarantee of having an excellent service.



HYGIENE

Clean means hygiene. Joined with a waterproof junction, deep drawn tops with rounded corners, high power burners cantilevered and water proof in well with integrated thermocouple and pilot, one piece solid top (without rings), wells of the electric deep fat fryers and of the pans large and deep with rounded corners, H3 open basic elements and stainless steel chamber ovens with rounded corners, these are only some of the examples of what hygiene Ambach can offer you. There is no place where dirt cannot be removed.



EASY TO USE EASY TO SERVICE

All our appliances are user-friendly with accessible control panels and precise regulations. All parts to be serviced are easily accessible by dismantling the front panel. Each base element can singularly be dismantled. Many of our appliances have been realised with the collaboration of important chefs. Less service, happy chefs and satisfied technicians.



COMPONENTS AND RELIABILITY

A guarantee for a great performance. All the components of this range are of excellent quality, which means precise regulations, energy saving and longer life time. Where possible we have installed control and regulation components for each zone to avoid a complete hold up during operation and to allow the cook carry on working until the appliance is serviced.



PROTECTION

All Ambach appliances are tested in the heaviest working conditions, according to European standards and are marked CE. The protection degree is IPX4 for the gas appliances and IPX5 for electrical appliances. We want to guarantee your safety.



INFORMATION

All our know how is at your service. All the most important information regarding our appliances can be found in our Website: <http://www.ambach.com>
Exploded views
Spare part lists
Production descriptions
Installation and maintenance
Fitting instructions
Wiring diagrams



... CANTILEVER FOR EXTRA HYGIENE ○ ○ ○

SYSTEM 900 BF is the answer to who wants absolute hygiene. All the modules can be mounted in the cantilever version. Suspended, wall mounted or cantilevered, the construction remains always sturdy, extremely simple to install, to service and to clean. All blocks can be realised with hygienic tops and special customized executions.



- This execution guarantees that there is no place where dirt cannot be removed.
- To simplify the installation of the appliance each installation panel is singularly made for each block.
- The appliances are installed with waterproof junctions and with a one piece front cover.
- Flues can be integrated and be supplied as common flue.



- All blocks of the SYSTEM 900 BF range can be realised with hygienic tops and special customized executions.



... PASS-THROUGH SERIES FOR WORKING ON BOTH SIDES ○ ○ ○

Reduced spaces? Need to perform a great deal of work? Ambach is the answer. The pass-through series DOUBLE SERVICE guarantees a complete and flexible range to satisfy even the toughest jobs. The main appliances of this range have control panels on both sides. The series DOUBLE SERVICE like the SYSTEM 900 can be realised according to the chefs requirements and creativity.



- The installations of these blocks can be on basic elements or bridge and be mounted on feet or plinth.
- This series is also produced with 20/10' or 30/10 hygienic tops with rounded corners.
- H3 open basic elements and stainless steel chamber ovens with rounded corners.
- The cooking islands can be completed with hand rails, pottracks, neutral front panels, etc.



... COOKING WITH POTS AND PANS



- GAS RANGES • GAS SOLID TOPS • ELECTRIC SURFACE RANGES • GLASS-CERAMIC AND INDUCTION HOBS • WOKS • GAS ELECTRIC OVENS

The classical way of cooking is always with pots and pans. The question is, what type of power supply? The answer is easy: "The choice is up to the customer". The complete range of the Ambach appliances, allows you to choose among gas and electric ranges, gas solid tops, electric surface ranges, induction hobs and induction woks, all realised with the most modern and user-friendly technologies.

The flexible modular system allows you to install under all these modules(except for the induction hobs) gas or electric ovens, electric hot cupboards or open basic elements.

With the frame construction you can replace a module with any other module of the same size. Ambach ovens have stainless steel chambers with rounded corners in H3. Sturdy and hygienic door with a side hinge easy to clean.

Hygiene is always one of the most important factors here in Ambach, the gas range burners are cantilevered and water proof in well with integrated thermocouples and pilots, the solid tops are one piece (without rings) and every corner is rounded.



... KNOW HOW TO?
Do you have to substitute or modify the position of a burner of a gas range? No problem. Easy with the Ambach FLEXOFIT system, all the pipe fittings are flexible.

... EXTERNAL PIEZO IGNITOR?
On all are gas appliances the piezo ignitor is separated. This system guarantees a perfect ignition of the burners.

... HYGIENIC CLOSING?
An extremely sturdy and hygienic door with a side hinge easy to clean. Made to last.

... GRILLING AND FRYING



• GAS AND ELECTRIC GRIDDLE PLATES WITH STEEL OR COMPOUND SURFACE • CHARCOAL GRILL • MULTIFUNCTIONAL BRATT PANS • GAS AND ELECTRIC DEEP FAT FRYERS • AUTOMATIC ELECTRIC DEEP FAT FRYERS



A perfect grill depends on the quality of the product you want to cook and how it is cooked. The range of our griddles, includes steel, smooth, grooved, half grooved and compound plates. Each version, electric or gas, is regulated thermostatically.

The surface temperature of the plates is evenly distributed.

All the griddles have spillage channels, perimetral splash guards and waste oil containers and are adjustable in height.

Available is also the gas charcoal grill.

In addition to this complete range, and requested by the market, is the new multifunctional bratt pan with compound bottom, ideal for grilling, roasting or cooking sources.

The multifunctional use of this appliance makes it an indispensable kitchen accessory.



One of the most delicate cooking procedures is frying.

Our range of gas and electric deep fat fryers are the right answer to this issue.

All our deep fat fryers are equipped with temperature regulation and safety thermostats.

The electrical deep fat fryers have a very high efficiency.

The wells are deep drawn with rounded corners and easy to clean.

The result of the development of these fryers is the electronic control model EP with integrated pump, fil-



ter system, and programmable basket lifting. There are 9 different frying programmes where you can choose both temperature and timing.



...A EVEN HEAT DISTRIBUTION

The heating system, with 14 heating elements, individually imbedded in alloy thermal energy storage blocks, ensures an even heat distribution in each part of the pan. The heat stability and the perfect heat transmission of the storage blocks assure a longer lifetime of the heating elements.



TOP QUALITY PUMPS

Not all pumps are the same. The pump of the Ambach fryers is completely made in stainless steel. This pump can reach an operating temperature of 180° and has an anti blocking system.



... GUARANTEED WATER PROTECTION

The electronic control of our automatic deep fat fryers is installed in a "Black Box"; protection degree IP65. Completely water and steam resistant.

...BOILING OR STEAMING...



- GAS AND ELECTRIC PASTA- COOKERS • ROUND AND RECTANGULAR KETTLES • GAS,
- GAS, ELECTRIC, STEAM TILT ING KETTLES AND BRATT PANS

No matter the size, with System 900 there is a wide choice of appliances.

For small quantities our Pasta Cooker is the right answer, large GN 1/1 deep drawn well in stainless steel (molybdenum alloy) with rounded corners and a bigger drainage.

For bigger quantities, the choice is among 80 different models of pans from 40 to 250 litres, electric, gas, steam or the new gas model but with indirect steam heating.

Our pans and kettles are round or rectangular.

All pans are indirectly heated with AISI molybdenum bottom.

For gas and electric pans it is possible to regulate the temperature of the food with electromechanical or electronic thermostats (with digital control).

Safety devices are placed inside the appliance for hygienic reasons.

Water level control. Doubled walled steam-tight lid.



A 2 INCH DRAIN TAP

The 2" drain tap assures safe and fast drainage of the kettle. Maintenance and cleaning operations without tools.



STURDY AND EASY TO CLEAN

Doubled walled steam-tight lids with hygienic welded handles and lid hinges. Lids with weight compensation through a gas pressure spring.



USER-FRIENDLY

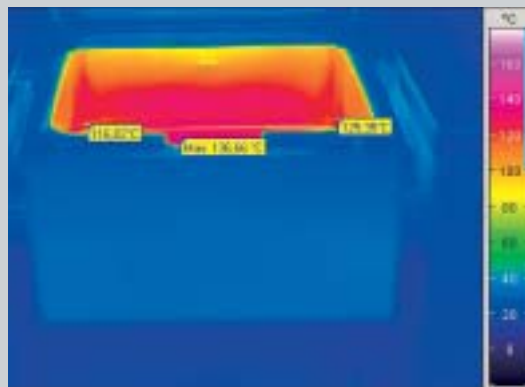
The electronic kettles are user-friendly. Easy operating and ergonomic control panel, protection degree IPX 5. Same keys for all our kettles. Possibility to connect the appliance to an external PC equipped with an HCCP software.

BRAISING AND STEWING

COOKING ROASTING AND STEAMING



• BRATT PANS • ELECTRONIC CONTROLLED BRATT PANS • ELECTRONIC PRESSURE BRATT PANS



Cooking big quantities of food is not always easy. Keeping this in mind we have thought of a multifunctional use of our bratt pans. Ambach pans are all GN-sized. In this way it is possible to use our bratt pans in a traditional way (for soups, risotto, etc) or as a GN pan using also GN containers.

The gas and electric appliances are realised on a solid stainless steel frame, with a compound bottom. The compound bottom is temperature shock resistant and guarantees a perfect heat distribution.

Our electronic and electromechanical bratt pans are equipped with doubled walled steam-tight lids, hygienic welded special steel handles and lid hinges and are user-friendly. In these models it is possible to programme both timing and working temperature.

Possibility to connect the appliance to an external PC equipped with an HCCP software.

The electrical bratt pans are supplied with 14 heating elements, easy to replace and individually imbedded in alloy thermal energy storage blocks that ensure an even heat distribution in each part of the pan.

The development of this type of bratt pan is the pressure bratt pan.

This innovative appliance improves the quality of the food, reduces the cooking time, energy consumption and staff interventions.

We are proud to say that our PRESSURE BRATT PAN has not only been certified CE, but also GS, TUV and EMV for both construction and safety.

Just consider the hermetic counter-balanced double wall lid with a cooling down system built in directly in the lid, the 3-point latching system to avoid accidental opening and the X-ray inspection

of every single welded part. The even heat distribution in each part of the pan is checked during the final inspection. The electronic controls have a protection degree IPX 5. There are two models with 90 and 133 litres with GN dimensions.



... STEAM DISCHARGE

For safety reasons the opening of the safety pressure relief valve has a proportional manual steam release to avoid the steam damaging the pan.



... STURDINESS

Just look at the supporting frame and the construction system to see the sturdiness of this appliance.



... HIGHLY PROFESSIONAL

Even the details of the wiring and the piping inside the appliance are evidence of how professional we are, it's easy to recognise the function of each cable or pipe.

SYSTEM 900 EXCLUSIVE RANGE, A UNIQUE FEELING



THE IDEA

Knowing that every Chef is unique we have created a unique cooking range, flexible and personal



THE TECHNOLOGY

"EXCLUSIVE RANGE" advanced technology and first class components.
Any chef can prepare a gourmet-menu on a standard cooking range, but can you imagine how he would feel if the control knobs were 24 carat gold-plated.
A cooking island "AMBACH EXCLUSIVE RANGE" is more than a designed masterpiece, it's technology in harmony with the most exclusive design.



COLOURS

The saying "form follows function" leaves space for a third component, colour, with "AMBACH EXCLUSIVE RANGE" it's your choice.
The special treatment with powder-coated chrome-nickel-steel is made to last and to keep shiny.
As an option you can choose to have polished brass handrails, pot racks, and applications, 24 carat gold-plated knobs, etc, for a luxury final product.
All this to make a Starchef a Superstar.
An exclusive execution, to keep the chef creative.

CUSTOMIZED DESIGN



CUSTOMIZED DESIGN

