

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

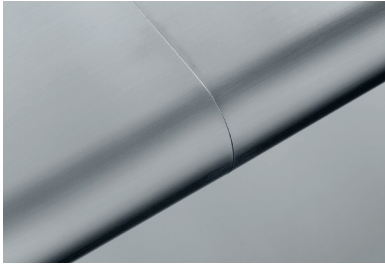
... WHY CHOOSE SYSTEM 700



ROBUST FRAME



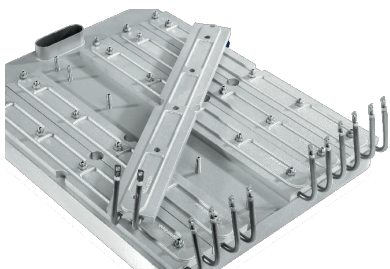
DEEP FAT FRYER WITH SECURITY UPSTAND



SYSTEM 700 JOINING SYSTEM



FLUSH APPLIANCES

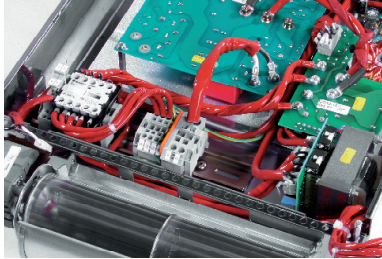


HEATING BLOCKS IN ALUMINIUM



H3 OVEN HYGIENE STANDARDS

... WHY CHOOSE SYSTEM 700



HIGH TECH ELECTRONICS



ONE PIECE HYGIENIC TOPS



BAINS-MARIE WITH DRY HEAT PROTECTION



NUMEROUS SPECIAL SOLUTIONS

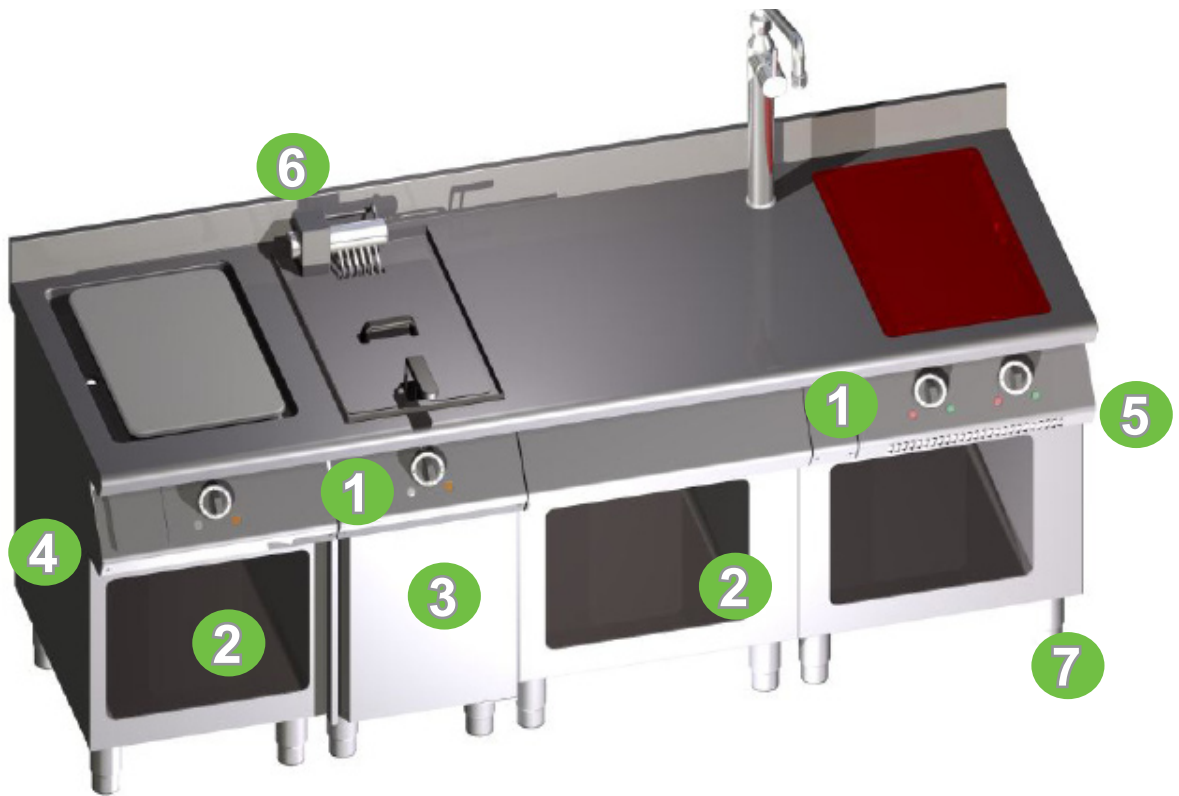


LATEST TECHNOLOGY



EXCLUSIVE RANGE SPECIAL SOLUTION

SYSTEM 700



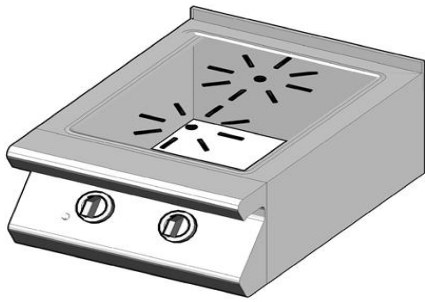
Calculation System 700

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

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CERAMIC RANGES

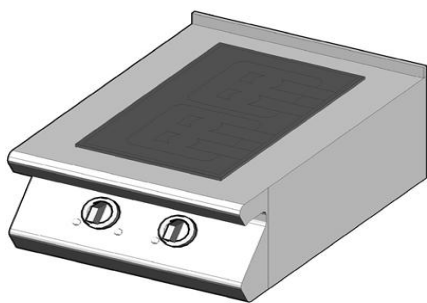


Mod. 7CH/50

- 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
		<p>7CH/50</p> <p>Ceramic Range with 2 cooking zones</p> <p>Code : AM010333200 Dim.: 500 x 700 x 270 h Cook surf. : 350 x 600 mm kW : 4,6</p>
		<p>7CH/80</p> <p>Ceramic Range with 4 cooking zones</p> <p>Code : AM010333210 Dim.: 800 x 700 x 270 h Cook surf. : 650 x 600 mm kW : 9,2</p>

INDUCTION RANGES



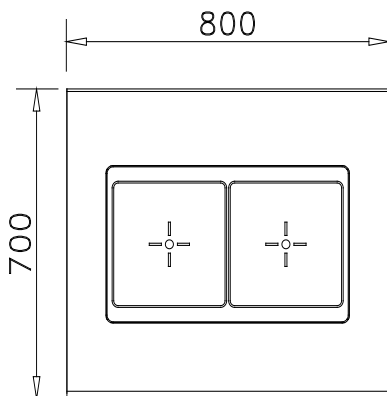
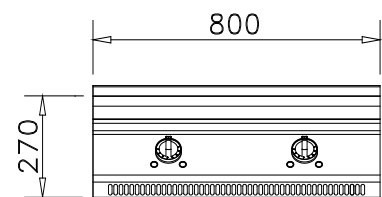
Mod. 71HF2/50 II

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

APPLIANCES

DESCRIPTION



A-7IHR2/80-Q II

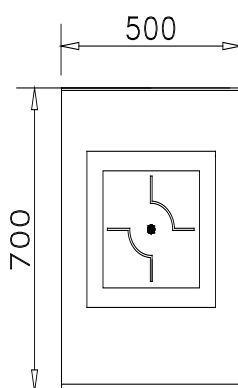
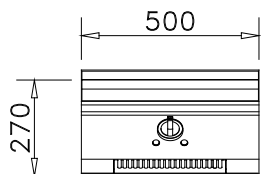
Electric induction range - transversal (only in combination with an hygienic top) - 2 cooking zones - round coils - 2 round \varnothing 220 mm induction coil (for each cooking zone)

Code : AM0103533430A

Dim.: 800 x 700 x 270 h

Cook surf. : 600 x 350 x 6 mm

kW : 7,0



A-7IHF1/50

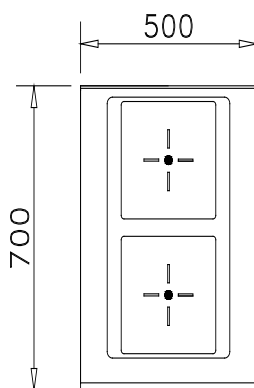
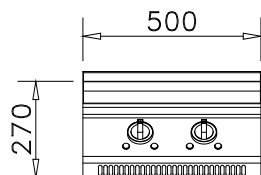
Electric induction range (only in combination with an hygienic top) - 1 cooking zone - squared coils - 1 induction coil 260x260 mm (for each cooking zone)

Code : AM0103523130A

Dim.: 500 x 700 x 270 h

Cook surf. : 360 x 360 mm

kW : 5,0



7IHF2/50 II

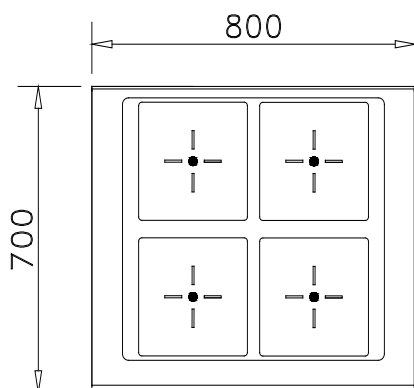
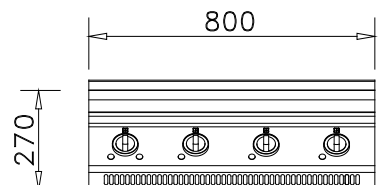
Electric induction range - 2 cooking zones - squared coils - 2 induction coils 285x285 mm (for each cooking zone)

Code : AM0103533420

Dim.: 500 x 700 x 270 h

Cook surf. : 350 x 600 x 6 mm

kW : 10,0



7IHF4/80 II

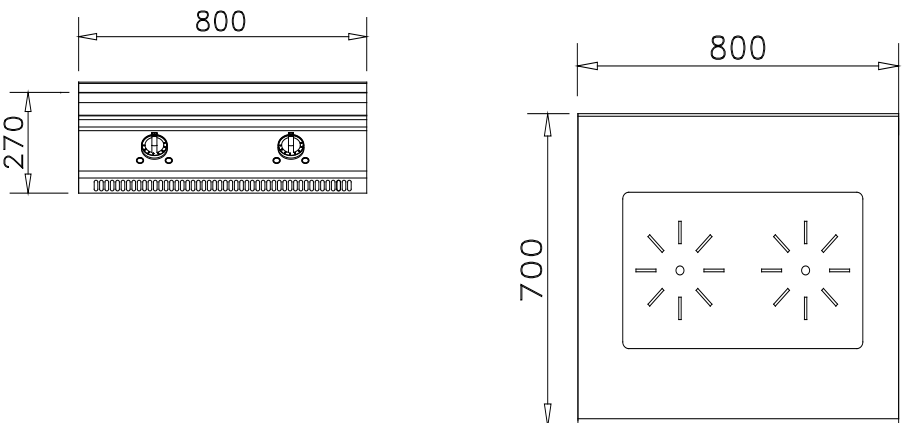
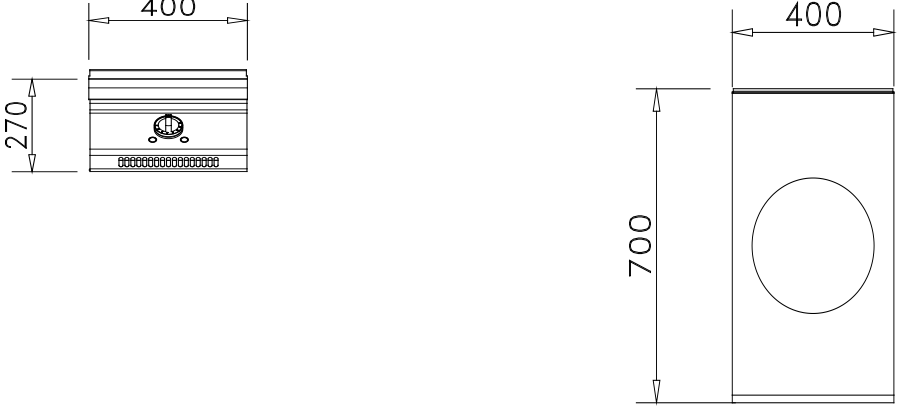
Electric induction range - 4 cooking zones - squared coils - 4 induction coils 285x285 mm (for each cooking zone)

Code : AM0103533400

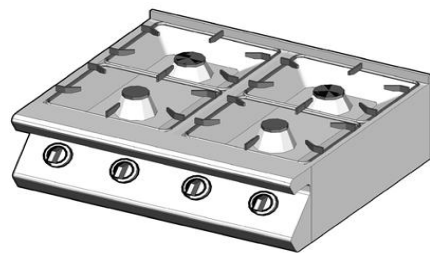
Dim.: 800 x 700 x 270 h

Cook surf. : 600 x 600 x 6 mm

kW : 20,0

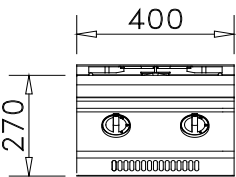
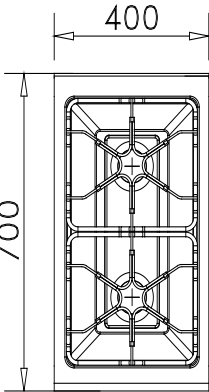
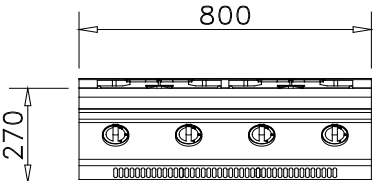
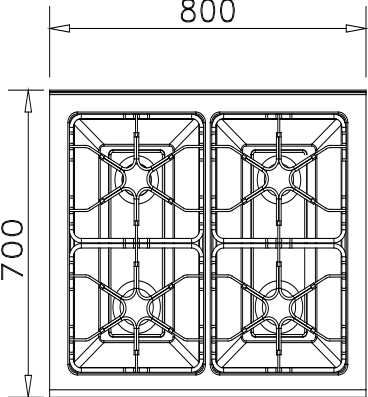
APPLIANCES	DESCRIPTION
	<p>A-7IHF2/80-Q II</p> <p>Electric induction range - transversal (only in combination with an hygienic top) - 2 cooking zones - squared coils - 2 induction coils 285x285 mm (for each cooking zone)</p> <p>Code : AM0103533470A Dim.: 800 x 700 x 270 h Cook surf. : 600 x 350 x 6 mm kW : 10,0</p>
	<p>A-7IWOK/40</p> <p>Induction wok (only in combination with an hygienic top) - 1 cooking zone</p> <p>Code : AM0159723140A Dim.: 400 x 700 x 270 h Cook surf. : Ø 300 mm kW : 5,0</p>

GAS RANGES



- 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.

Mod. 7GH/80

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

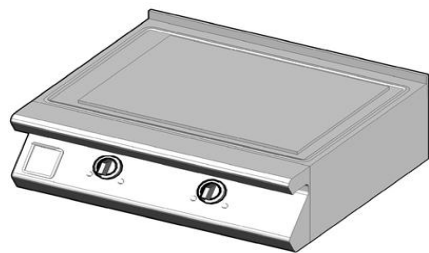
ACCESSORIES ON REQUEST FOR GAS RANGES



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



- 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.

Mod. 7EP/80

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



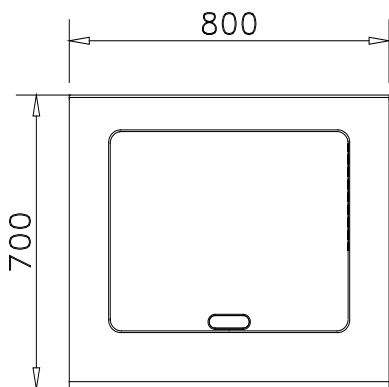
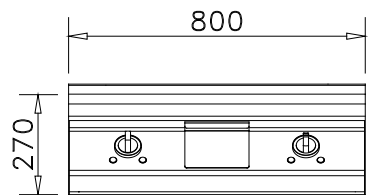
Mod. 7EBP/80 - R

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

APPLIANCES

DESCRIPTION



7EBP/80-L

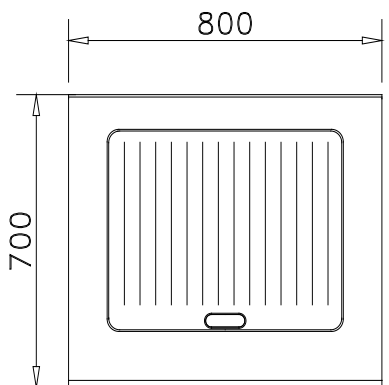
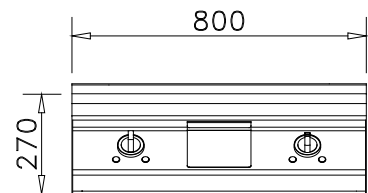
Electric grill range with smooth steel plate - 2 cooking zones

Code : AM0105023017

Dim.: 800 x 700 x 270 h

Cook surf. : 600 x 480 mm

kW : 10,4



7EBP/80-R

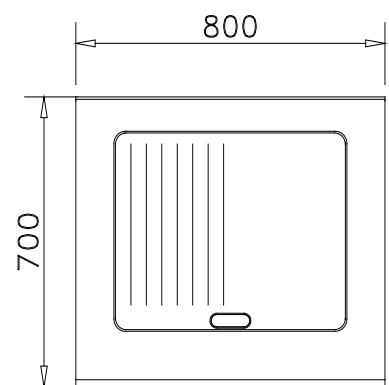
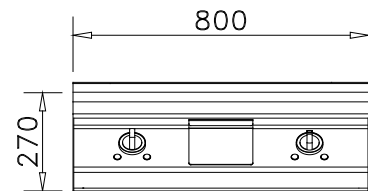
Electric grill range with ribbed steel plate - 2 cooking zones

Code : AM0105023018

Dim.: 800 x 700 x 270 h

Cook surf. : 600 x 480 mm

kW : 10,4



7EBP/80-LR

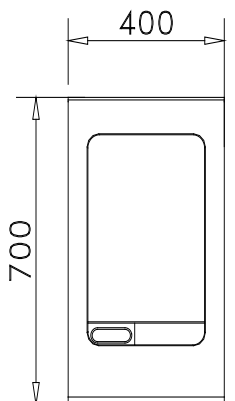
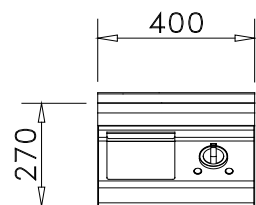
Electric grill range with 1/2 ribbed steel plate - 2 cooking zones

Code : AM0105023019

Dim.: 800 x 700 x 270 h

Cook surf. : 600 x 480 mm

kW : 10,4



7EBP/40-C

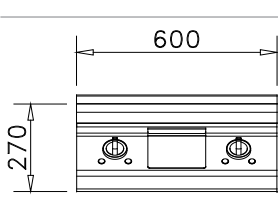
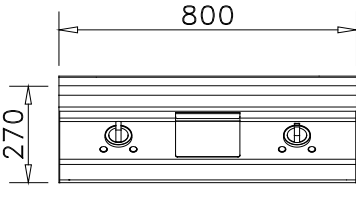
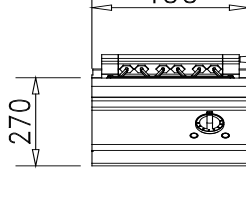
Electric grill range with smooth compound plate - 1 cooking zone

Code : AM0105033290

Dim.: 400 x 700 x 270 h

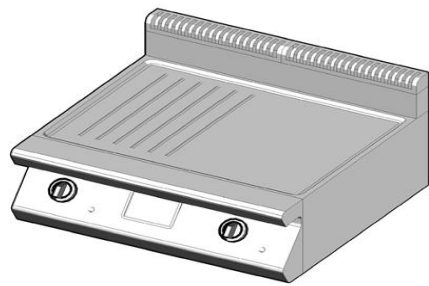
Cook surf. : 300 x 480 mm

kW : 5,2

APPLIANCES	DESCRIPTION
	<p>7EBP/60-C</p> <p>Electric grill range with smooth compound plate - 2 cooking zones</p> <p>Code : AM0105023025 Dim.: 600 x 700 x 270 h Cook surf. : 460 x 480 mm kW : 7,8</p>
	<p>7EBP/80-C</p> <p>Electric grill range with smooth compound plate - 2 cooking zones</p> <p>Code : AM0105023026 Dim.: 800 x 700 x 270 h Cook surf. : 600 x 480 mm kW : 10,4</p>
	<p>7EIG/40</p> <p>Electric infrared grill - 1 cooking zones</p> <p>Code : AM0115723160 Dim.: 400 x 700 x 270 h Cook surf. : 265 x 450 mm kW : 4,0</p>

Accessories on request for grill ranges page n. 21

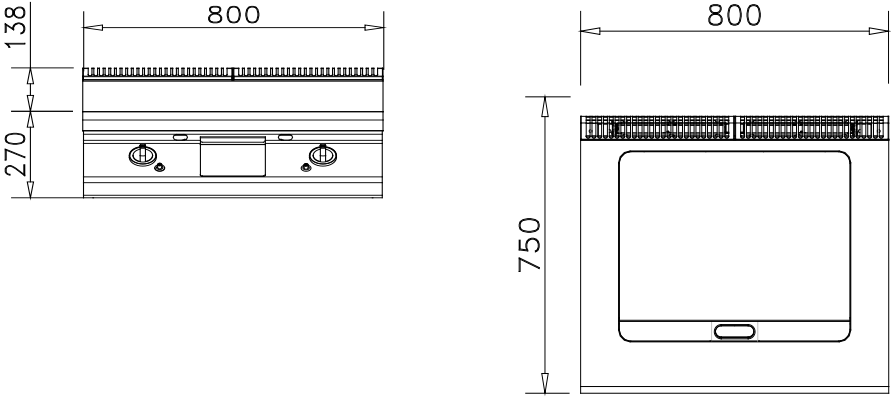
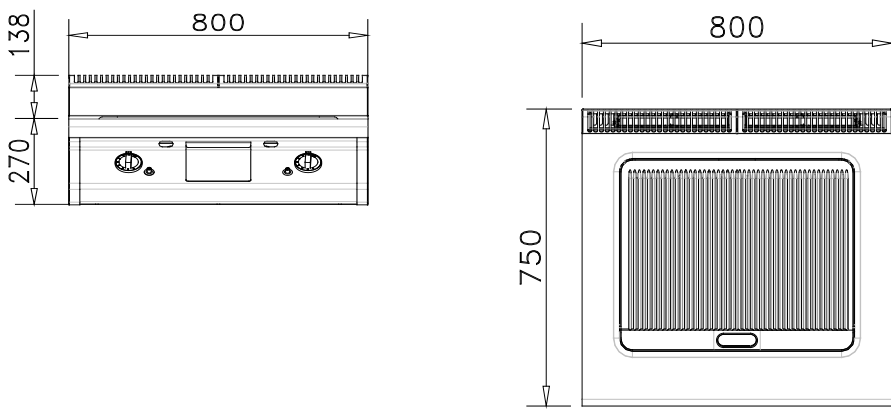
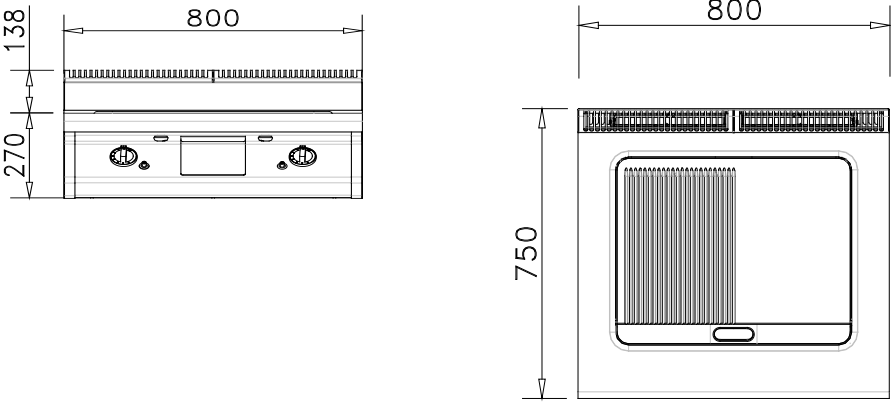
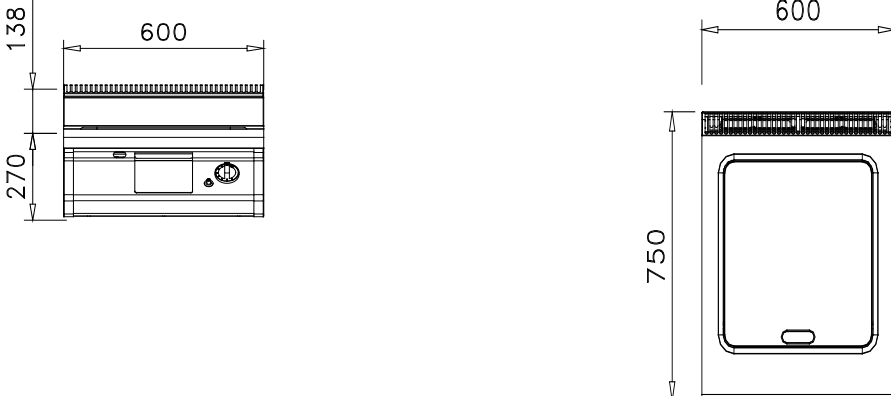
GAS GRILL RANGES

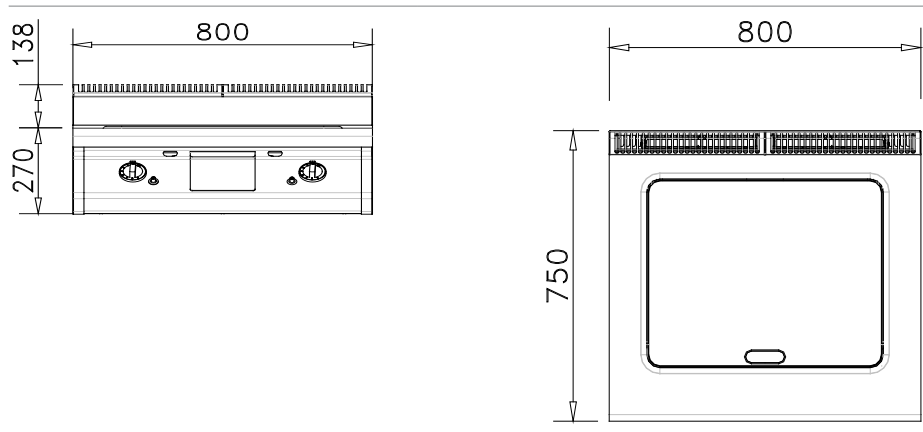


- Panelling in stainless steel (AISI 304).
- “Scotch-Brite” satin finish.
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) in one piece and without joints on the whole length of the cooking suite- liquids don’t flow back to the cooking zone.
- Innovative 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

Mod. 7GBP/80 LR

APPLIANCES		DESCRIPTION
		<div>7GBP/40-L</div> <div>Gas grill range with smooth steel plate - 1 cooking zone</div> <div>Code : AM0105023219 Dim.: 400 x 750 x 270 h Cook surf. : 300 x 480 mm kW : 6,0</div>
		<div>7GBP/40-R</div> <div>Gas grill range with ribbed steel plate - 1 cooking zone</div> <div>Code : AM0105023220 Dim.: 400 x 750 x 270 h Cook surf. : 300 x 480 mm kW : 6,0</div>

APPLIANCES	DESCRIPTION
	<p>7GBP/80-L</p> <p>Gas grill range with smooth steel plate - 2 cooking zones</p> <p>Code : AM0105023221 Dim.: 800 x 750 x 270 h Cook surf. : 600 x 480 mm kW : 12,0</p>
	<p>7GBP/80-R</p> <p>Gas grill range with ribbed steel plate - 2 cooking zones</p> <p>Code : AM0105023222 Dim.: 800 x 750 x 270 h Cook surf. : 600 x 480 mm kW : 12,0</p>
	<p>7GBP/80-LR</p> <p>Gas grill range with 1/2 ribbed steel plate - 2 cooking zones</p> <p>Code : AM0105023223 Dim.: 800 x 750 x 270 h Cook surf. : 600 x 480 mm kW : 12,0</p>
	<p>7GBP/60-C</p> <p>Gas grill range with smooth compound plate - 1 cooking zone</p> <p>Code : AM0105023224 Dim.: 600 x 750 x 270 h Cook surf. : 460 x 480 mm kW : 9,0</p>

APPLIANCES		DESCRIPTION
 <p>The technical drawing shows two views of the 7GBP/80-C gas grill range. The front view on the left shows a width of 800 mm and a height of 270 mm. The top view on the right shows a width of 800 mm and a depth of 750 mm. The front view also shows a detail of the top edge with a height of 138 mm. The grill features a smooth compound plate with two cooking zones.</p>		<p>7GBP/80-C</p> <p>Gas grill range with smooth compound plate - 2 cooking zones</p> <p>Code : AM0105023225 Dim.: 800 x 750 x 270 h Cook surf. : 600 x 480 mm kW : 12,0</p>

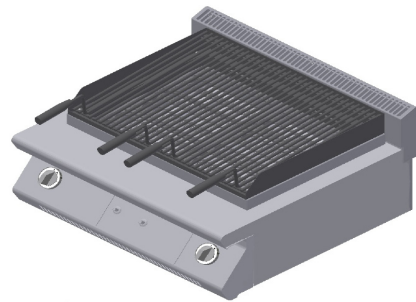
Accessories on request for grill ranges page n. 21

ACCESSORIES ON REQUEST FOR GRILL RANGES



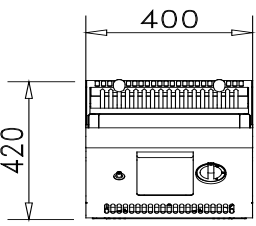
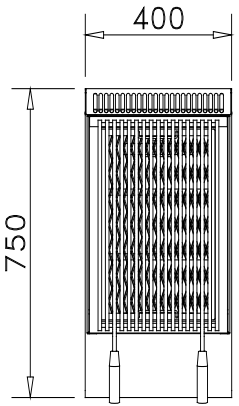
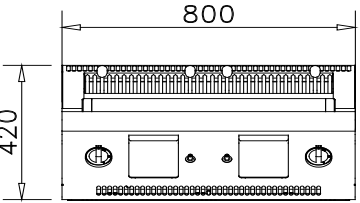
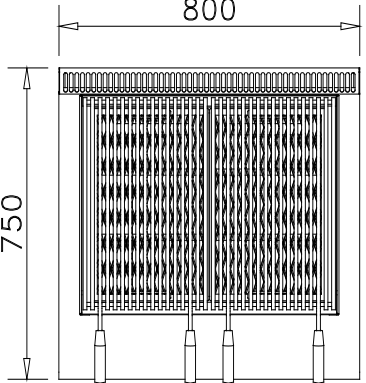
Code	Dim. mm	
AM3000820797	300x480x95	Splash guard for module 400 mm
AM3000820773	460x480x95	Splash guard for module 600 mm
AM3000820359	600x480x95	Splash guard for module 800 mm
AM5019210772		Scraper for ribbed plate
AM5019210773		Scraper for smooth plate
AM5019819342		Plug in teflon for electric grills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

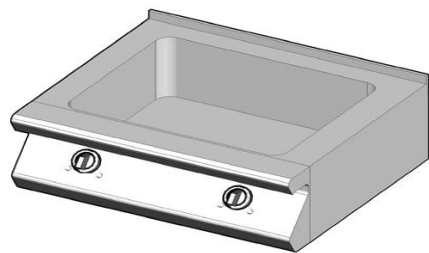
Accessories on request for gas charcoal grill page n. 23

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

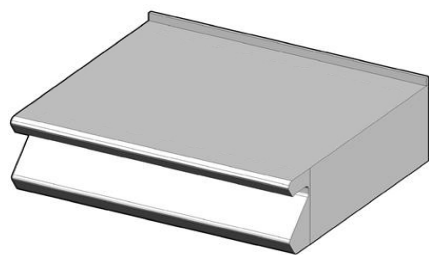
Accessories on request for bain-marie page n. 25

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

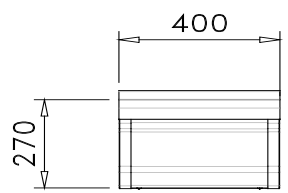
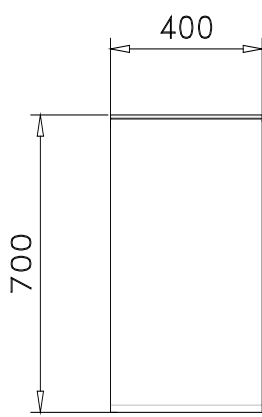
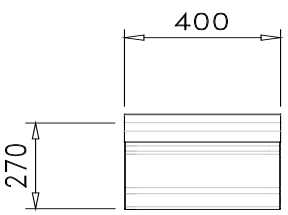
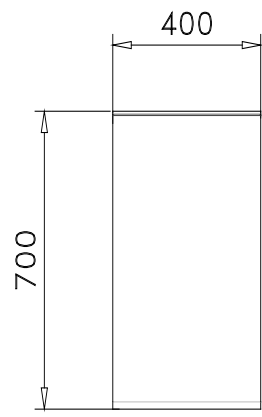
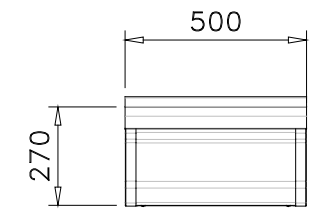
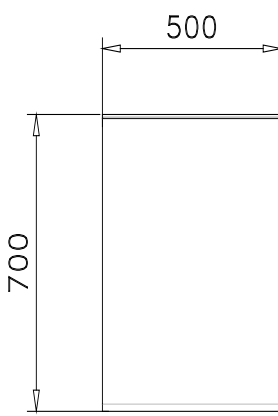
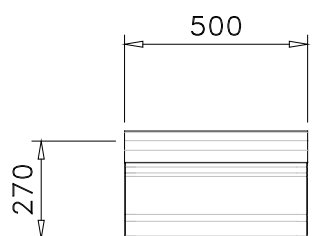
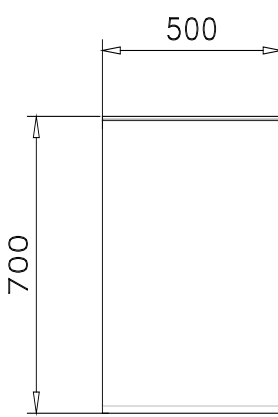


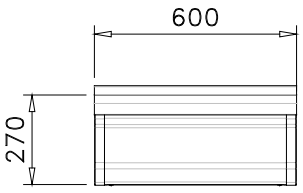
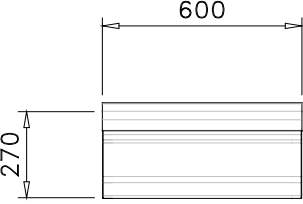
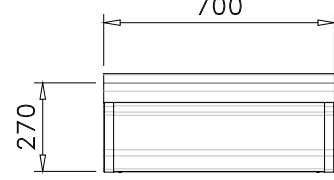
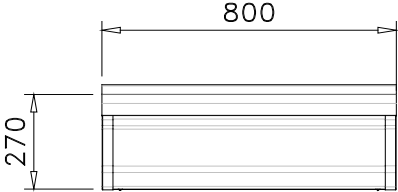
- Panelling in stainless steel (AISI 304).
- “Scotch-Brite” satin finish ensuring an easy cleaning of all inox surfaces.
- Smooth 2 mm thick appliance cover top in stainless steel (AISI 304)
- Working surface with sound deadening material on the underside of the top.
- One-piece top over more appliances 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).

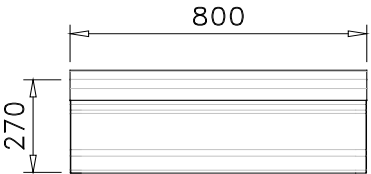
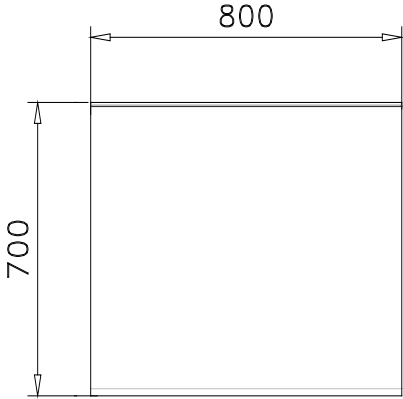
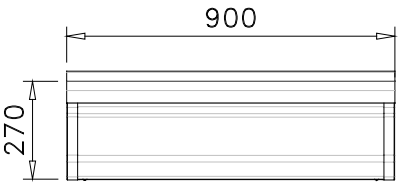
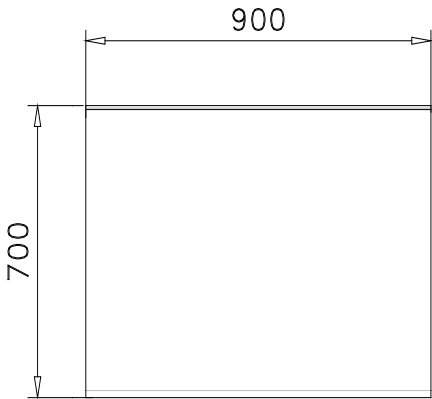
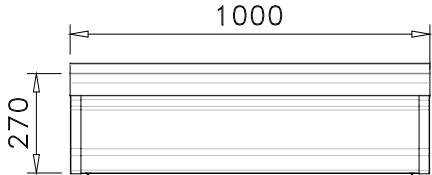
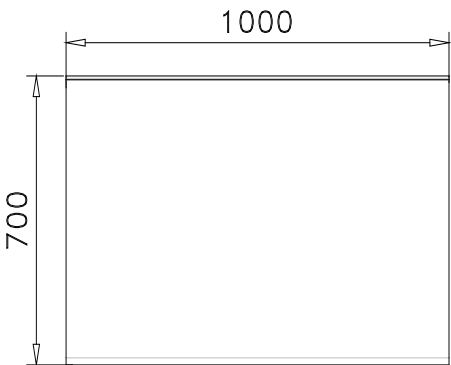
Mod. 7AT/80

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

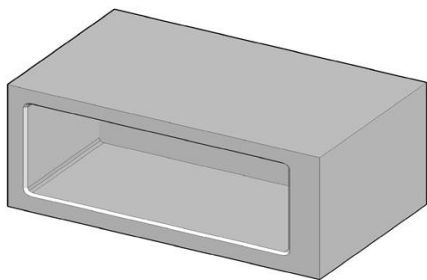
APPLIANCES		DESCRIPTION
		7AF/20-H Infill element - 200 mm h = 750 mm Code : AM0100123075 Dim.: 200 x 700 x 750 h
		7AF/20-N Infill element - 200 mm h=270 mm Code : AM0100123038 Dim.: 200 x 700 x 270 h
		7AF/30-H Infill element - 300 mm h = 750 mm Code : AM0100123076 Dim.: 300 x 700 x 750 h
		7AF/30-N 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
	<p>7AT/60</p> <p>Work top - 600 mm</p> <p>Code : AM0100123035 Dim.: 600 x 700 x 270 h</p>
	<p>7ATL/60</p> <p>Work top with drawer - 600 mm</p> <p>Code : AM0100123040 Dim.: 600 x 700 x 270 h</p>
	<p>7AT/70</p> <p>Work top - 700 mm</p> <p>Code : AM0100123229 Dim.: 700 x 700 x 270 h</p>
	<p>7AT/80</p> <p>Work top - 800 mm</p> <p>Code : AM0100123036 Dim.: 800 x 700 x 270 h</p>

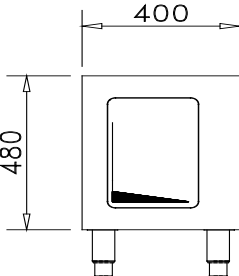
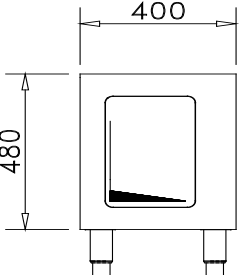
APPLIANCES		DESCRIPTION
		7ATL/80 Work top with drawer - 800 mm Code : AM0100123041 Dim.: 800 x 700 x 270 h
		7AT/90 Work top - 900 mm Code : AM0100136210 Dim.: 900 x 700 x 270 h
		7AT/100 Work top - 1.000 mm Code : AM0100123037 Dim.: 1000 x 700 x 270 h

OPEN BASE UNIT

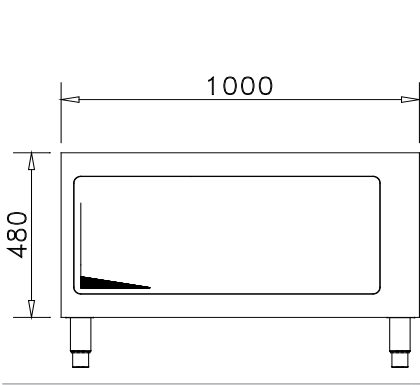
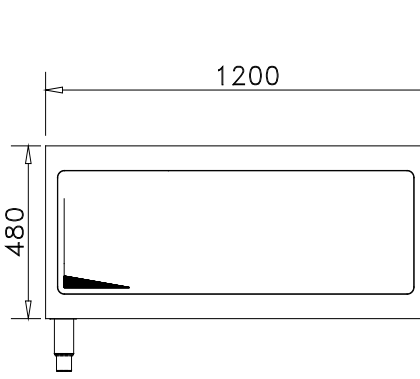


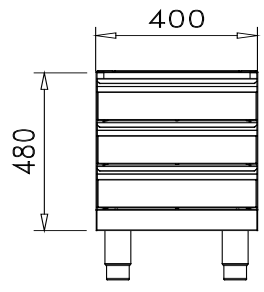
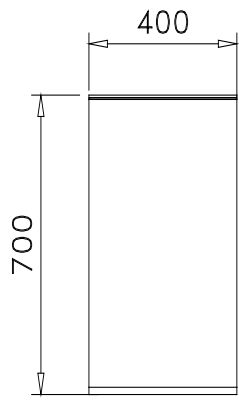
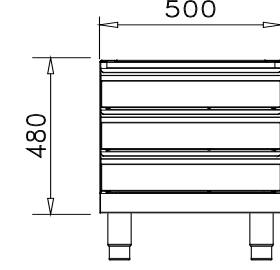
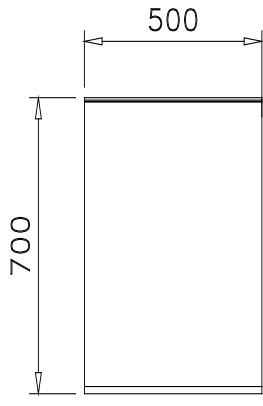
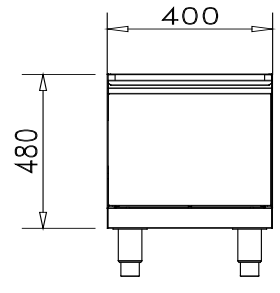
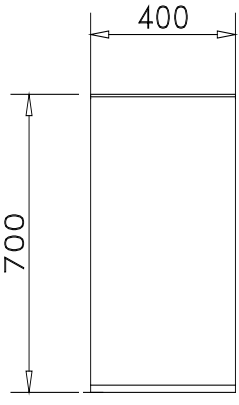
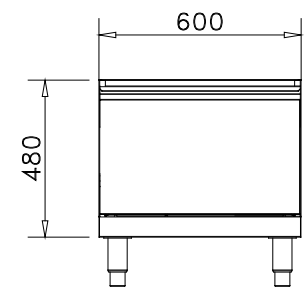
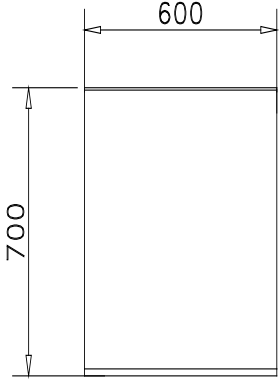
- Panelling in stainless steel (AISI 304)
- "Scotch Brite" satin-finished.
- All screws in stainless steel (AISI 304)
- Side panels invisibly welded with inner cabinet and with rounded edges R=20mm in hygienic execution

Mod. 7UBO/100

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

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

APPLIANCES	DESCRIPTION
	<p>7UBO/80</p> <p>Open base unit - 800 mm</p> <p>Code : AM0116723046 Dim.: 800 x 700 x 480 h</p>
	<p>7UBO/90</p> <p>Open base unit - 900 mm</p> <p>Code : AM0116723200 Dim.: 900 x 700 x 480 h</p>
	<p>7UBO/100</p> <p>Open base unit - 1000 mm</p> <p>Code : AM0116723047 Dim.: 1000 x 700 x 480 h</p>
	<p>7UBO/120</p> <p>Open base unit - 1200 mm</p> <p>Code : AM0116721850 Dim.: 1200 x 700 x 480 h</p>

APPLIANCES		DESCRIPTION
		<p>7USB/40</p> <p>Base unit with 3 drawers - 400 mm</p> <p>Code : AM0112623177 Dim.: 400 x 700 x 480 h</p>
		<p>7USB/50</p> <p>Base unit with 3 drawers - 500 mm</p> <p>Code : AM0112623178 Dim.: 500 x 700 x 480 h</p>
		<p>7USS/40</p> <p>Base unit with 1 heavy storage drawer - 400 mm</p> <p>Code : AM0112623183 Dim.: 400 x 700 x 480 h</p>
		<p>7USS/60</p> <p>Base unit with 1 heavy storage drawer - 600 mm</p> <p>Code : AM0112623185 Dim.: 600 x 700 x 480 h</p>

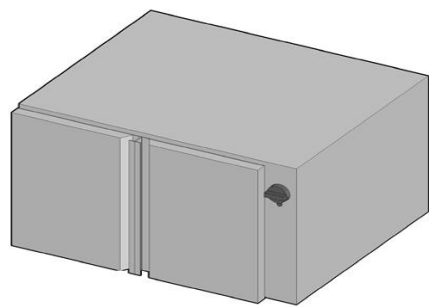
Accessories on request for open base unit page n. 35

ACCESSORIES ON REQUEST FOR OPEN BASE UNIT



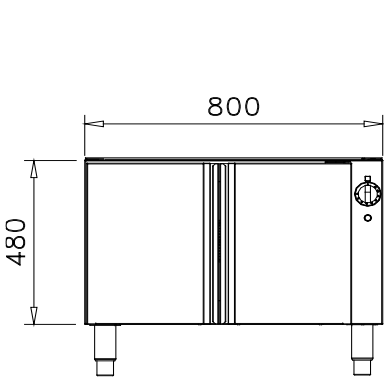
Code	Dim. mm	
AM3513x7ubo4	400x470x33	Wing door for 7UBO/40
AM3513x7ubo5	500x470x33	Wing door for 7UBO/50
AM3513xubo6	600x470x33	Wing door for 7UBO/60
AM3513x7ubo8	535x520x33	Wing door for 7UBO/80
AM3513x7ubo9	450x470x33	Wing door for 7UBO/90
AM351x7ubo10	500x470x33	Wing door for 7UBO/100
AM351x7ubo12	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

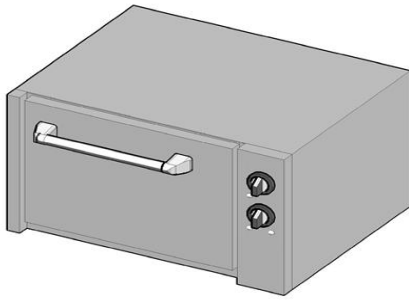


- „Long-life“ tubular heating element in INCOLOY 800.
- Hot air fan enabling to distribute the heat evenly inside the hot cupboard.
- Start of the appliance and temperature regulation thanks to an electro-mechanical thermostat.
- Equipped with 2 double-skinned wing doors
- Hot cupboard easy to dismantle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

Mod. 7UBW/80

APPLIANCES		DESCRIPTION
		<p>7UBW/80</p> <p>Electric hot cupboard with 2 wing doors - heating by circulating air</p> <p>Code : AM0114923049 Dim.: 450 x 890 x 530 h Dim. int. : 655 x 430 x 350 mm kW : 1,8</p>

ELECTRIC OVEN



Mod. 7UBE/80 II

- 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

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

Standard accessories:

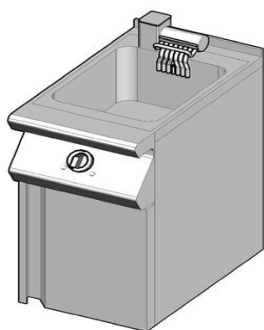
- 1 Enamelled baking grate closed on 4 sides
- 1 chromium plated grate GN 2/1 for oven

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



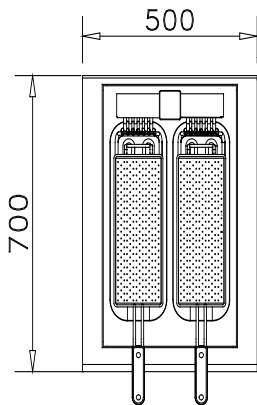
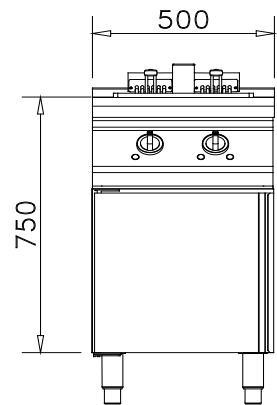
Mod. 7EF1/40

- 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>7EF1/40</p> <p>Electric fryer 1x7,5 lt - base unit with 1 wing door</p> <p>Code : AM0103933190 Dim.: 400 x 700 x 750 h Dim. well : 160 x 470 x 300 mm kW : 7,5</p>
	<p>7EF1/50</p> <p>Electric fryer 1 x 15 lt - base unit with 1 wing door</p> <p>Code : AM0103923055 Dim.: 500 x 700 x 750 h Dim. well : 345 x 470 x 300 mm kW : 15,0</p>

APPLIANCES

DESCRIPTION



7EF2/50

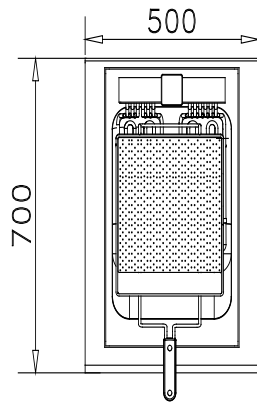
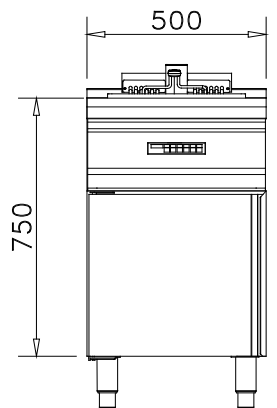
Electric fryer 2x7,5 lt - base unit with 1 wing door

Code : AM0103923056

Dim.: 500 x 700 x 750 h

Dim. well : 160 x 470 x 300 mm

kW : 15,0



7EF1/50E

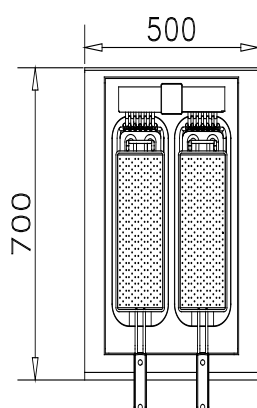
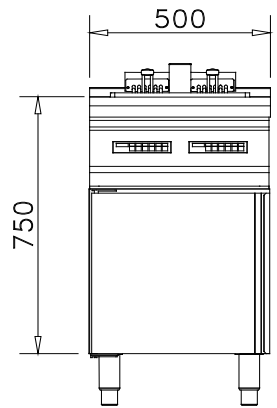
Electric fryer 1x15 lt - with electronic control - base unit with 1 wing door

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

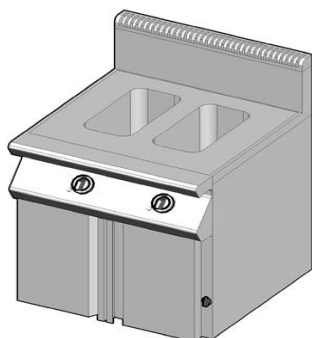
kW : 15,0

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

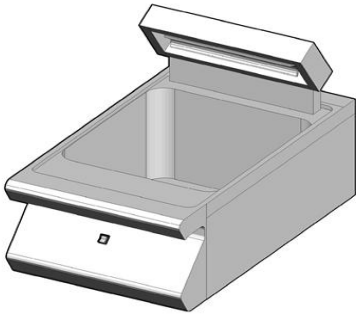
Accessories on request for fryers page n. 42

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

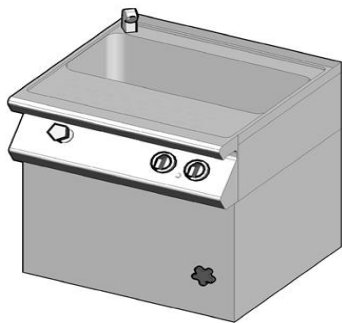
- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- Possibility to manufacture a one-piece top over more appliances assembled together in a linear cooking suite. Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304).
- 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
	<p>7FC/40</p> <p>Electric chip scuttle - container GN 1/1 x 200 - perforated bottom for container</p> <p>Code : AM0103823061 Dim.: 400 x 700 x 270 h Dim. well : 510 x 305 x 210 mm kW : 1,0</p>

Standard accessories:

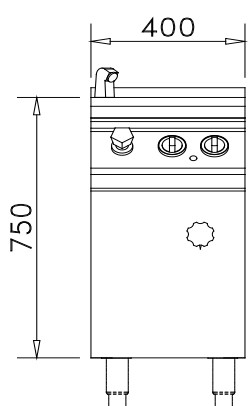
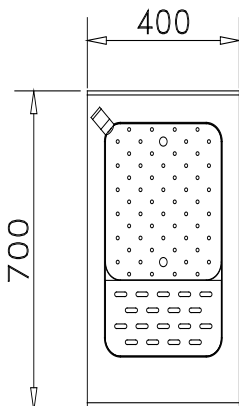
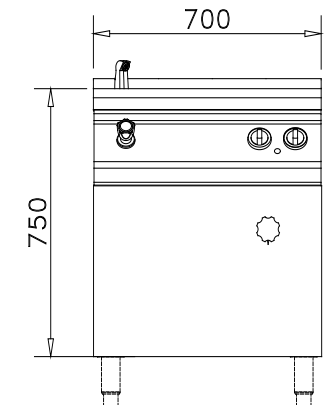
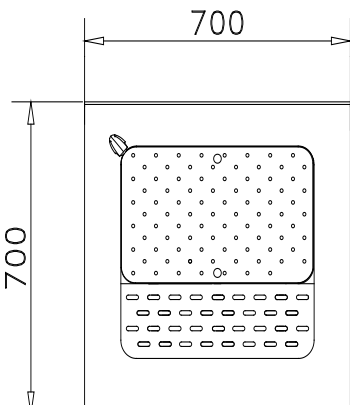
- N° 1 container GN 1/1x200
- N° 1 perforated bottom

ELECTRIC PASTA-COOKER



Mod. 7EUK/70 - Q

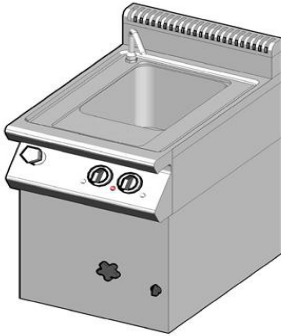
- Panelling in stainless steel (AISI 304).
- “Scotch-Brite” satin finish ensuring an easy cleaning of all inox surfaces.
- One-piece top over more appliances assembled together in a linear cooking suite. Seamless 2 mm thick hygienic top made out of stainless steel (AISI 304).
- Deep-drawn pasta cooker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

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>7GUK/50</p> <p>Gas pasta-cooker 1x28 lt - base unit with front panel</p> <p>Code : AM0104023228</p> <p>Dim.: 500 x 750 x 750 h</p> <p>Dim. well : 305 x 345 x 320 mm</p> <p>kW : 8,0 kW : 0,5</p>

standard accessories:

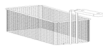
- N° 1 Perforated bottom

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

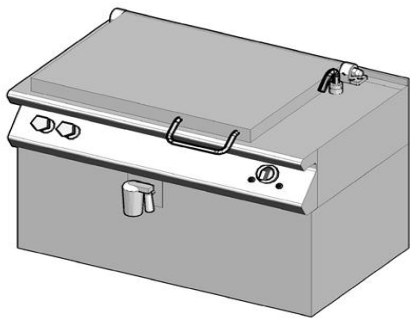


Mod. 7EUB/40

- 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).

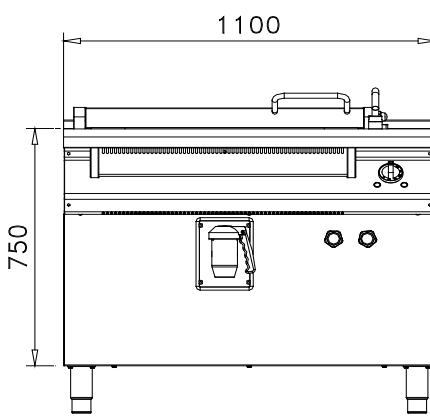
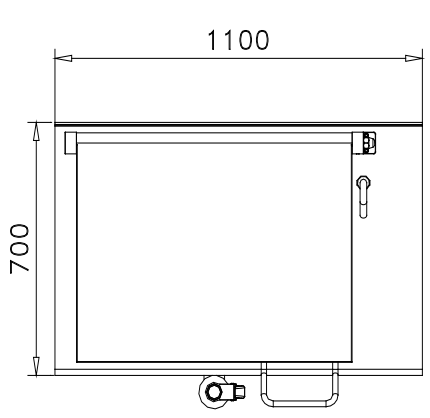
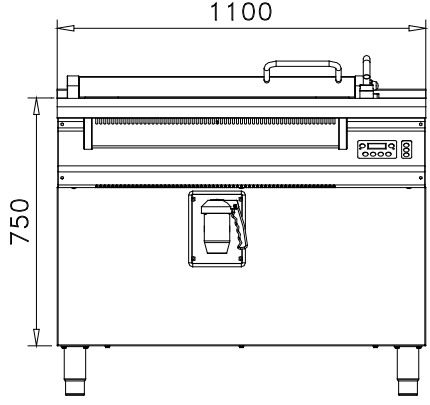
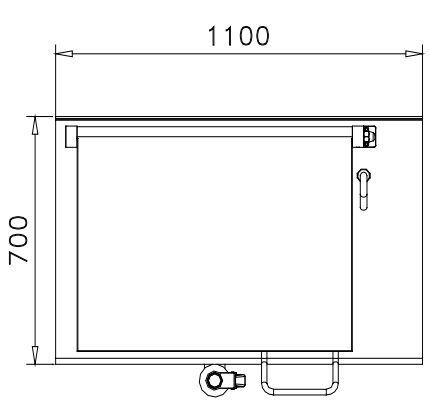
APPLIANCES	DESCRIPTION
	<p>7EUB/40</p> <p>Electric multi-function bratt-pan - 1 cooking zone</p> <p>Code : AM0105523065 Dim.: 400 x 700 x 750 h Dim. well : 300 x 480 x 100 mm kW : 5,0</p>
	<p>7EUB/60</p> <p>Electric multi-function bratt-pan - 1 cooking zone</p> <p>Code : AM0105523066 Dim.: 600 x 700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

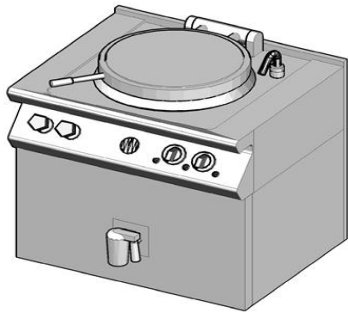
APPLIANCES		DESCRIPTION
		7EB/110 Electric bratt-pan - with compound bottom Code : AM0106933450 Dim.: 1100 x 700 x 750 h Dim. pan : 750 x 560 x 230 mm kW : 14,9
		7EB/110EAW Electric bratt-pan with electric control - with compound bottom Code : AM0106933700 Dim.: 1100 x 700 x 750 h Dim. pan : 750 x 560 x 230 mm kW : 14,9

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

ACCESSORIES ON REQUEST FOR ELECTRIC BRATT-PAN

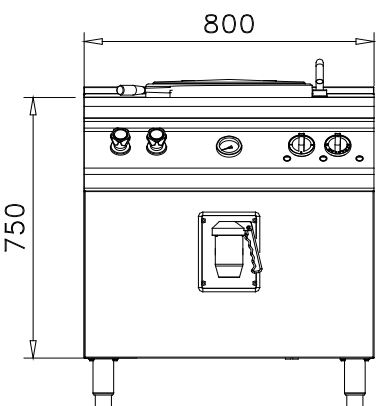
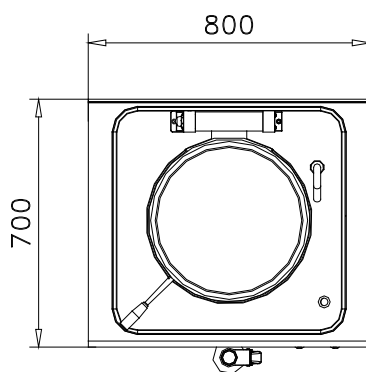
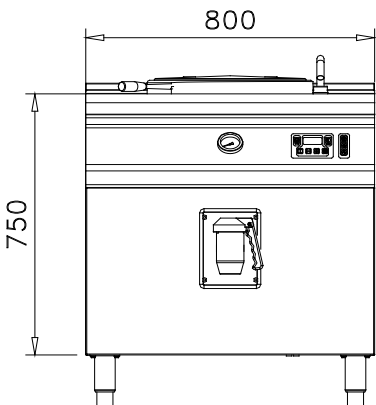
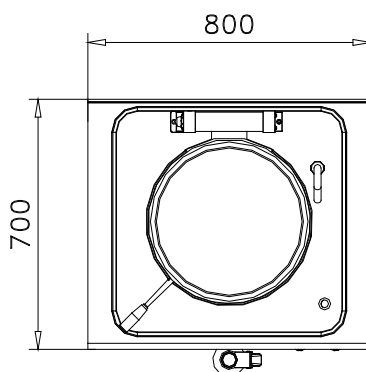
Code	Dim. mm	
AM3500PFK7		Potential free contact RS485 for HACCP
AM3010634316	580x365	Frame support transversal for GN container for EB/ and EBD/ (price per piece)
AM3010634317	580x353	Frame support middle for GN container for modules 3 GN 1/1 (price per piece)

ELECTRIC KETTLE

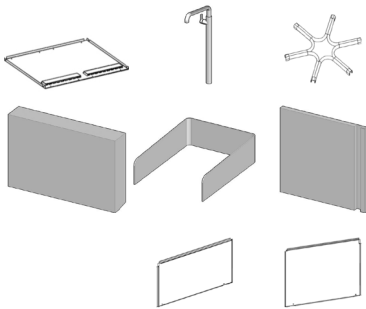


Mod. 7ESK/40-60

- 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)

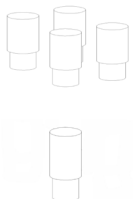
APPLIANCES		DESCRIPTION
		7ESK/40-60 Electric kettle with indirect heating - 40-60 lt Code : AM0107023071 Dim.: 800 x 700 x 750 h Dim. pan : Ø 440 mm kW : 12,0
		7ESK/40-60EAW Electric kettle with indirect heating - with electric control - 40-60 lt Code : AM0107034250 Dim.: 800 x 700 x 750 h Dim. pan : 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
AM010461570		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.

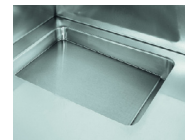
In solutions with a one piece top, you can also customize the block with Ambach solutions that will make your block absolutely unique and original. Among the solutions is possible to provide:



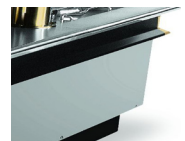
Rounded corners



Joint weldings



Rear and lateral upstands



Feigned side panels

Integrated flue cover



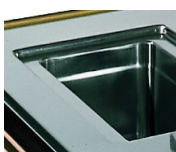
Customized notches and shapes



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



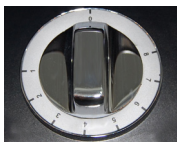
All appliances in the catalog can be customized with special finishes **"Ambach Exclusive Range"**.

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



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



SYSTEM 700

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Ambach. You, your kitchen.

For further information about our range of products contact:

ambach@ambach.com

or visit our website

www.ambach.com

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