

CHEF 850



THE IDEAL SOLUTION FOR THE WORLD OF
CATERING

April 2016

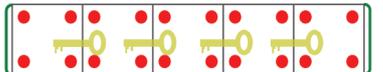
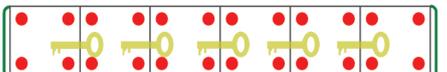
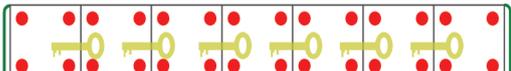
ambach[®]

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STANDARD ACCESSORIES INCLUDED:

Appliance Qty.	Side panel left Qty.	Side panel right Qty.	Set junction Qty. 	Feet Qty. 	
1	1	1	0	4	
2	1	1	1	8	
3	1	1	2	12	
4	1	1	3	16	
5	1	1	4	20	
6	1	1	5	24	
7	1	1	6	28	

“AMBACH JOINING SYSTEM” 2.0 FOR EASY ASSEMBLY

KNOB :



Code

AM5022938413 Knob “minimal design” in stainless steel - electric version

AM5022938575 Knob “minimal design” in stainless steel - gas version

LEDGE :



Code

AM0114541425 Kit Ledge right

AM0114541426 KitLedge left

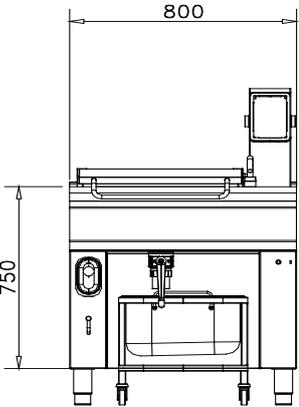
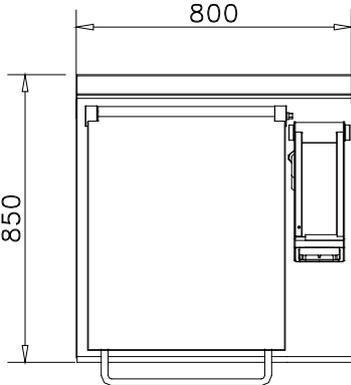
ELECTRIC MULTI-FUNCTIONAL BRATT-PAN WITH ELECTRONIC CONTROL AND TOUCH SCREEN



Mod. 81Q/80

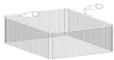


- Panelling in stainless steel (AISI 304).
- “Scotch-Brite” satin finish ensuring an easy cleaning of all inox surfaces.
- Hygienic top made out of stainless steel (AISI 304), 2 mm thick, with drip profile in the front part and border along the perimeter of the pan - liquids don't flow back to the cooking zone.
- Innovative and exclusive joining system between appliances
- Multi-functional bratt-pan in LDX2101-Steel (10 mm thick), treated and with non-adhesive smoothed surface seamless
- Front opened base structure with 2 side columns at a large aperture for collecting container GN 1/1 or 2/1 on wheels (optional)
- Double insulated cover in stainless steel (AISI 304)
- Jointed substructure of the control panel for good ergonomomy
- All external screws in stainless steel (AISI 304).
- Service and maintenance operations can be carried out from the front part of the appliance.
- Ambach joining system 2.0 (AJS)

APPLIANCES		DESCRIPTION
		<p>81Q/80</p> <p>Electric multi-functional bratt-pan with electronic control and touch screen</p> <p>Code : AM0105585480 Dim.: 800 x 850 x 750 h Dim. basin mm : 540 x 540 x 190 h kW : 22,4</p>

ACCESSORIES ON REQUEST FOR ELECTRIC MULTI-FUNCTIONAL BRATT-PAN WITH ELECTRONIC CONTROL AND TOUCH SCREEN

Code	Dim. mm	
AM0110739001		Trolley for 8IQ/80 with basin GN2/1
AM3515422705		Collecting container 500x400; 35lt
AM5002117796		Perforated stainless steel GN 1/1 container folding handles
AM0110739050		8IQ/80-Set Stainless steel bottom for plinth
AM0110739002		Set wash shower for 8IQ/80
AM0120826070	305x510x230	Satz A Pasta cooker 2 Baskets with grip in front + 1 basket with side grips
AM0120826071	305x510x230	Satz B Pasta cooker 3 Baskets with side grips
AM0120826072	305x510x230	Satz C Pasta cooker 2 Baskets with side grips+ 1 basket grip left + 1 basket grip right
AM5020826061	140x160x170	Basket (pasta cooker) with grip right - 1/6 GN
AM5020826063	140x330x173	Basket (pasta cooker) with grip in front - at fornt side - GN 1/3
AM5020826064	290x160x173	Basket (pasta cooker) with side grips - lateral - GN 1/3
AM5020826065	290x330x173	Basket (pasta cooker) with side grips - in front - GN 2/3
AM3514538821		Plug in with integrated level indicator
AM3006338726		Exhaust air filter
AM3502134144	180x250x350	Spade perforadet
AM3502134139	180x250x350	Standard spade
AM0110739003		Set Perforated bottom (2 pieces)
AM0110739006		Set fat fryer Baskets, perforated bottom and exhaust air filter
AM0162939004		Connection set



ELECTRIC RANGES

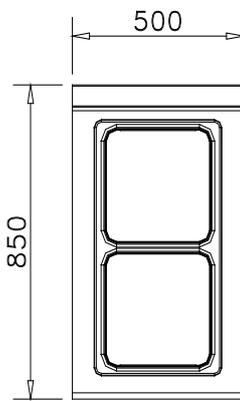
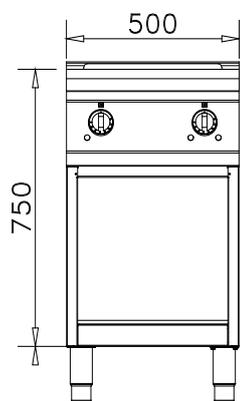


Mod. 8EHUBO/80

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- 2,0 mm thick deep-drawn cooking top in stainless steel (AISI 304), with rounded corners for maximum hygiene.
- Hot plates with automatic 50 % reduction of heat input (saving energy) dimensions 300 x 300 mm
- Electric cooking plates with stainless steel mould area, built-in tight in the cooking top for a better hygiene
- Cooking top with a sturdy reinforced structure under the cooking plates
- Predisposition for connection to an energy optimizing arrangement as standard (contactor planned on site) - on request
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

APPLIANCES

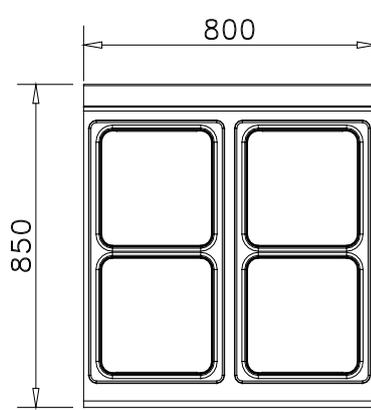
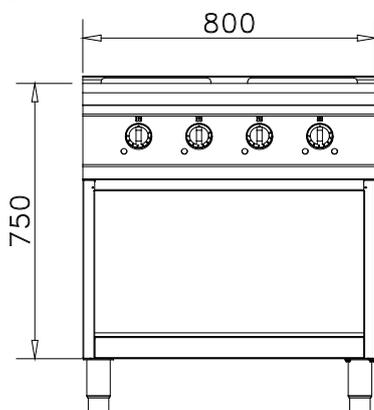
DESCRIPTION



8EHUBO/50

Electric range with 2 plates and lower section open

Code : AM0103285003
Dim.: 500 x 850 x 750 h
Cook surf.: 300 x 300 mm
kW : 6,0



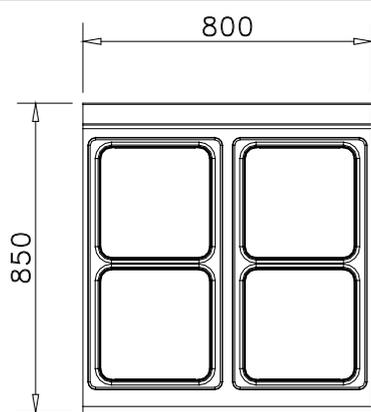
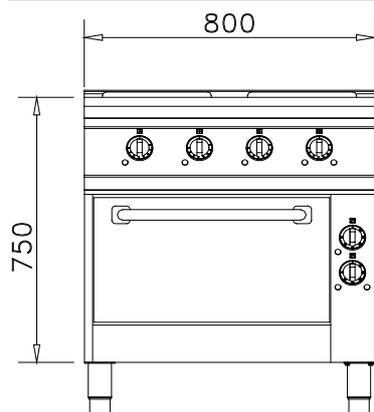
8EHUBO/80

Electric range with 4 plates and lower section open

Code : AM0103285001
Dim.: 800 x 850 x 750 h
Cook surf.: 300 x 300 mm
kW : 12,0

APPLIANCES

DESCRIPTION



8EHUBE/80

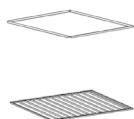
Electric range with 4 plates and electric oven

Code : AM0103285002
Dim.: 800 x 850 x 750 h
Cook surf.: 300 x 300 mm
kW : 12,0
kW : 5,0

Standard accessoires:

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

ACCESSORIES ON REQUEST



Code	Dim. mm	
AM3502600142	530x600x20	Enamelled baking grate closed on 4 sides for oven
AM5010102018	530x65	Chromium plated grate GN 2/1 for oven

WING DOOR FOR NEUTRAL ELEMENT



Code	
AM0113441460	Set wing door for neutral element model 40 (Hinge on the left side) and model 80
AM0113441490	Set wing door for neutral element model 40 (Hinge on the right side) and model 80
AM0113441470	Set wing door for neutral element model 50 - Hinge on the left side
AM0113441500	Set wing door for neutral element model 50 - Hinge on the right side

ADDITIONAL COST FOR H3 HYGIENIC OPEN BASE WITH RUNNERS



Mod.	Code	Dim. mm	
8UBO-H3/50	AM3500341469	500	Neutral Element hyginic execution 500 mm 5 GN 1/1
8UBO-H3/80	AM3500341472	800	Neutral Element hyginic execution 800 mm 5 rails drawn

CERAMIC RANGES

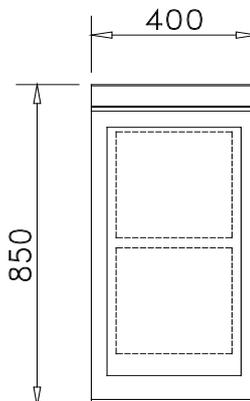
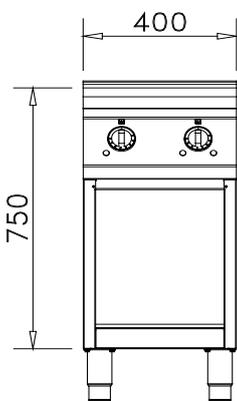


Mod. 8CHTUBO/80

- Panelling in stainless steel (AISI 304)
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- 2,0 mm thick deep-drawn cooking top in stainless steel (AISI 304), with rounded corners for maximum hygiene
- Pan detection energy saving system
- 6 mm glass ceramic hob
- Predisposition for connection to an energy optimizing arrangement as standard (contactor planned on site) - on request
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

APPLIANCES

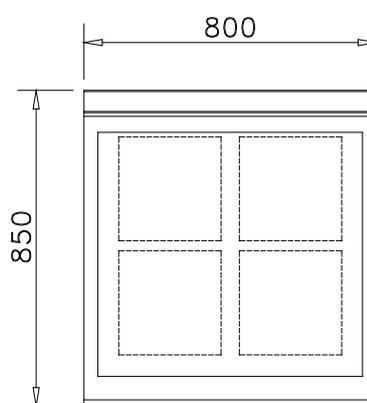
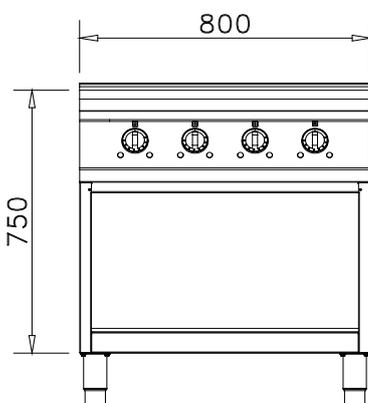
DESCRIPTION



8CHTUBO/40

Electric glass-ceramic range 2 cooking zones with pan detection on lower section open

Code : AM0103385029
Dim.: 400 x 850 x 750 h
Cook surf.: 315 x 650 mm
kW : 8,0



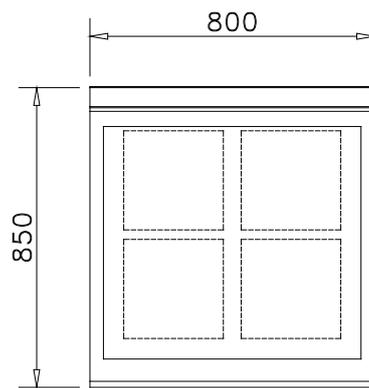
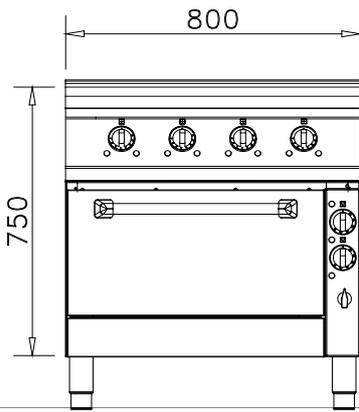
8CHTUBO/80

Electric glass-ceramic range 4 cooking zones with pan detection on lower section open

Code : AM0103385030
Dim.: 800 x 850 x 750 h
Cook surf.: 715 x 650 mm
kW : 16,0

APPLIANCES

DESCRIPTION



8CHUBE/80

Electric range with 4 plates and electric oven

Code : AM0103385031
Dim.: 800 x 850 x 750 h
Cook surf.: 715 x 650 mm
kW : 21,0

WING DOOR FOR NEUTRAL ELEMENT



Code

AM0113441460 Set wing door for neutral element model 40 (Hinge on the left side) and model 80

AM0113441490 Set wing door for neutral element model 40 (Hinge on the right side) and model 80

ADDITIONAL COST FOR H3 HYGIENIC OPEN BASE WITH RUNNERS



Mod.	Code	Dim. mm	
8UBO-H3/40	AM3500341468	400	Neutral Element hygienic execution 400 mm 5 GN 1/1
8UBO-H3/80	AM3500341472	800	Neutral Element hygienic execution 800 mm 5 rails drawn

INDUCTION RANGES



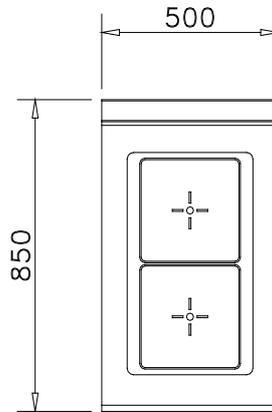
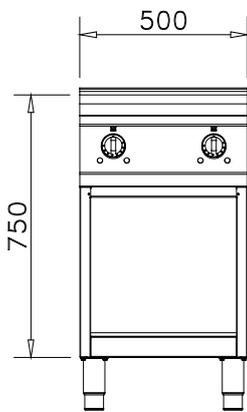
Mod. 8IHF4UBO/80

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- 2,0 mm thick deep-drawn cooking top in stainless steel (AISI 304), with rounded corners for maximum hygiene.
- Full surface or round cooking zones with pan detection energy saving system.
- High efficiency
- Continuous regulation of the power from 5% up to 100%
- 6 mm glass ceramic hob
- Predisposition for connection to an energy optimizing arrangement as standard (contactor planned on site) - on request
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

ON REQUEST:
IHF HIGH POWER 7 KW

APPLIANCES

DESCRIPTION



8IHF2UBO/50

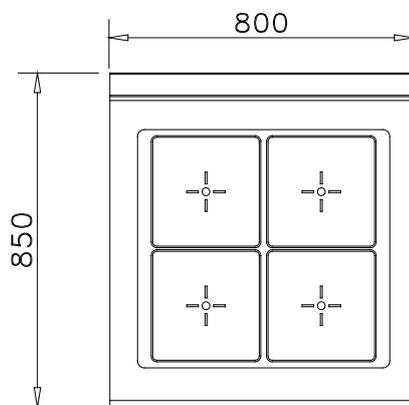
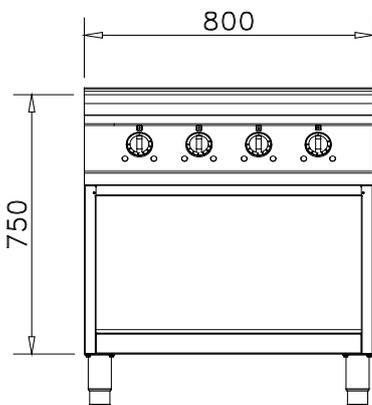
Electric induction range with 2 cooking zones - squared coils - on lower section open - 2 square radiant induction coils 285x285 mm (1 for each cooking zone)

Code : AM0103585050

Dim.: 500 x 850 x 750 h

Cook surf.: 350 x 600 x 6 mm

kW : 10,0



8IHF4UBO/80

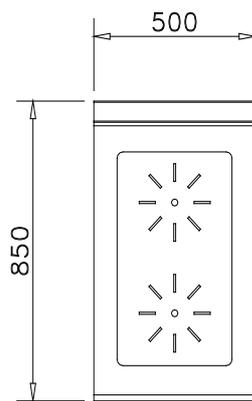
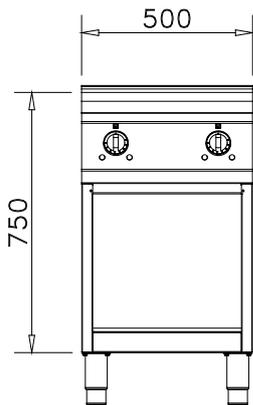
Electric induction range with 4 cooking zones - squared coils - on lower section open - 4 square radiant induction coils 285x285 mm (1 for each cooking zone)

Code : AM0103585051

Dim.: 800 x 850 x 750 h

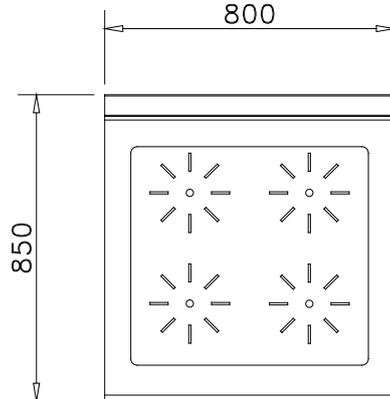
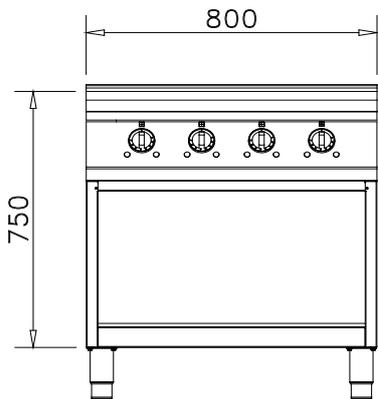
Cook surf.: 650 x 600 x 6 mm

kW : 20,0

APPLIANCES
DESCRIPTION

8IHR2UBO/50

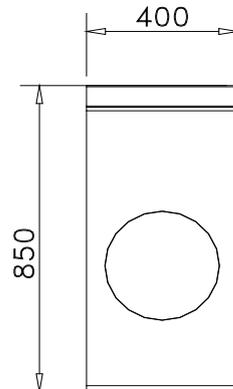
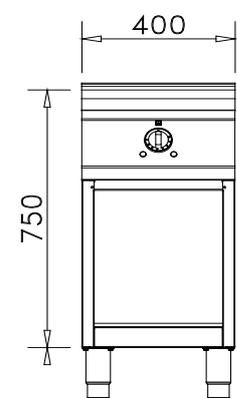
Electric induction range with 2 cooking zones - round coils - on lower section open - 2 round induction coils \varnothing 220 mm (1 for each cooking zone)

Code : AM0103585100
 Dim.: 500 x 850 x 750 h
 Cook surf.: 350 x 600 x 6 mm
 kW : 7,0


8IHR4UBO/80

Electric induction range with 2 cooking zones - round coils - on lower section open - 4 round induction coils \varnothing 220 mm (1 for each cooking zone)

Code : AM0103585101
 Dim.: 800 x 850 x 750 h
 Cook surf.: 650 x 600 x 6 mm
 kW : 14,0


8IWOKUBO/40

Induction wok - 1 cooking zone

Code : AM0159785090
 Dim.: 400 x 850 x 750 h
 Cook surf.: \varnothing 300 mm
 kW : 5,0

WING DOOR FOR NEUTRAL ELEMENT

Code

AM0113441460	Set wing door for neutral element model 40 (Hinge on the left side) and model 80
AM0113441490	Set wing door for neutral element model 40 (Hinge on the right side) and model 80
AM0113441470	Set wing door for neutral element model 50 - Hinge on the left side
AM0113441500	Set wing door for neutral element model 50 - Hinge on the right side

ADDITIONAL COST FOR H3 HYGIENIC OPEN BASE WITH RUNNERS

Mod. Code Dim. mm

8UBO-H3/50	AM3500341469	500	Neutral Element hyginic execution 500 mm 5 GN 1/1
8UBO-H3/80	AM3500341472	800	Neutral Element hyginic execution 800 mm 5 rails drawn

GAS RANGES

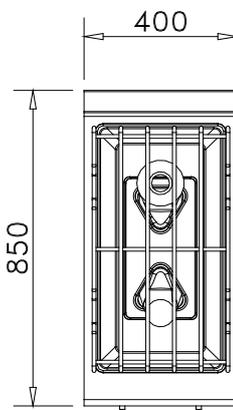
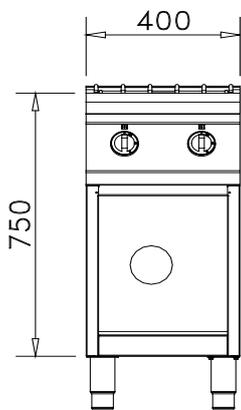


Mod. 8GHUBO/120

- 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 corners for maximum hygiene.
- High efficiency single and double ring burners
- Recessed burner well with totally sealed burners
- Pilot light and flame failure safety device integrated in the burner head
- Flame distributors in heavy-duty brass
- Pan supports exclusively in heavy-duty stainless steel (AISI 304)
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

APPLIANCES

DESCRIPTION



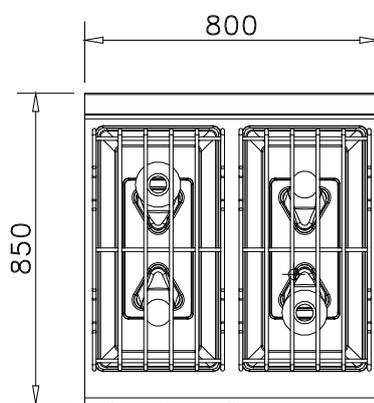
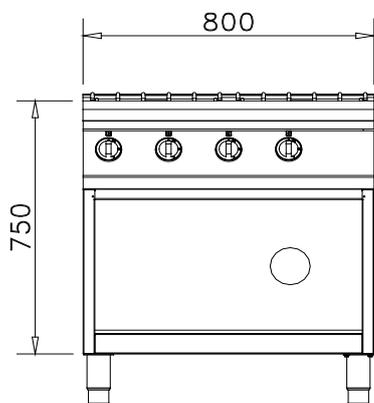
8GHUBO/40

Gas range with 2 burners on lower section open

Code : AM0104985125

Dim.: 400 x 850 x 750 h

kW : 10,5



8GHUBO/80

Gas range with 4 burners on lower section open

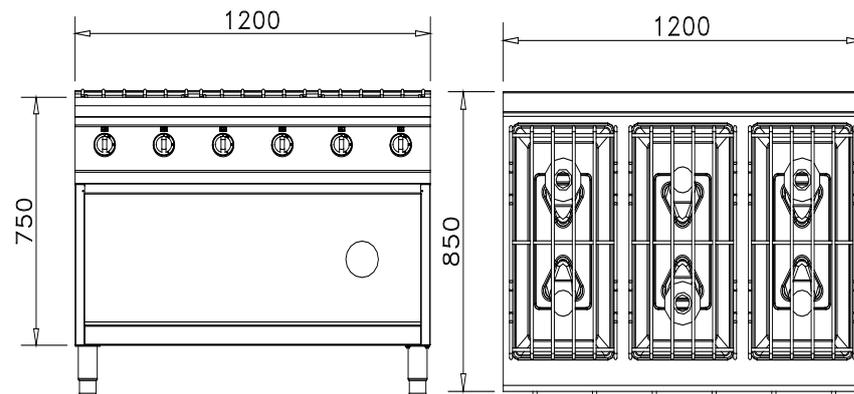
Code : AM0104985126

Dim.: 800 x 850 x 750 h

kW : 21,0

APPLIANCES

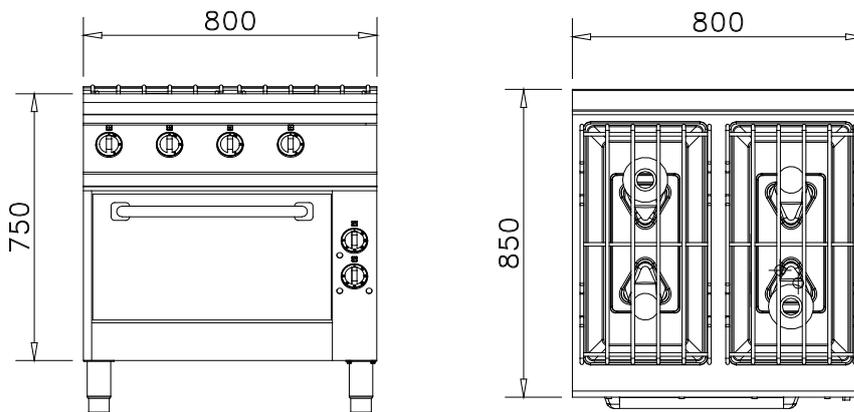
DESCRIPTION



8GHUBO/120

Gas range with 6 burners on lower section open

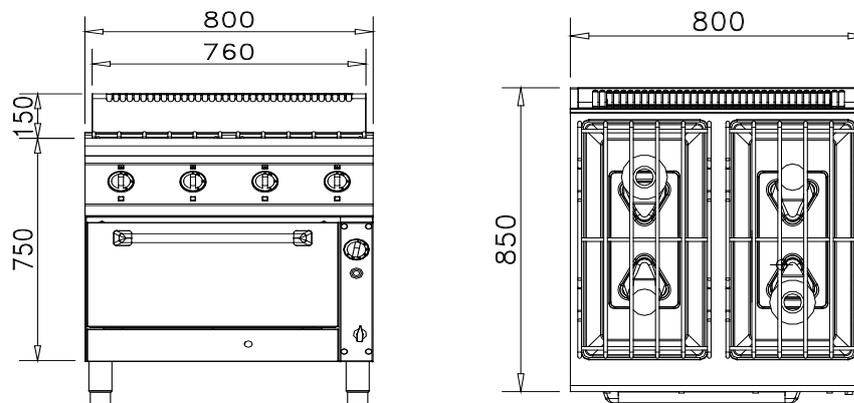
Code : AM0104985127
Dim.: 1200 x 850 x 750 h
kW : 31,5



8GHUBE/80

Gas range with 4 burners on electric oven

Code : AM0104985131
Dim.: 800 x 850 x 750 h
kW : 21,0
kW : 5,0



8GHUBG/80

Gas range with 4 burners on gas oven

Code : AM0104985132
Dim.: 800 x 850 x 750 h
kW : 21,0
kW : 6,1

Standard accessoires:

- N°1 Grate for 2 burners
- N°1 Enamelled baking grate closed on 4 sides
- N°1 Chromium plated grate GN 2/1 for oven

Accessories on request for gas ranges page n. 17

GAS RANGES WITH REINFORCED POWER

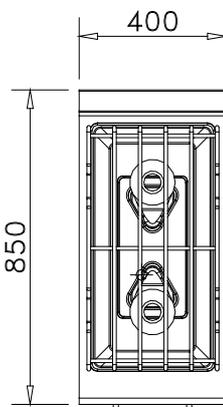
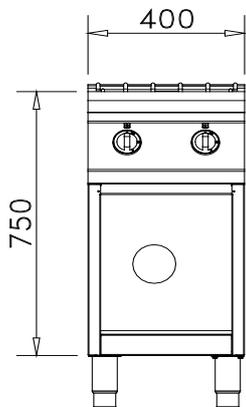


Mod. 8GHUBO/120-H

- 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 corners for maximum hygiene.
- Reinforced high power double ring burners
- Recessed burner well with totally sealed burners
- Pilot light and flame failure safety device integrated in the burner head
- Flame distributors in heavy-duty brass
- Pan supports exclusively in heavy-duty stainless steel (AISI 304)
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

APPLIANCES

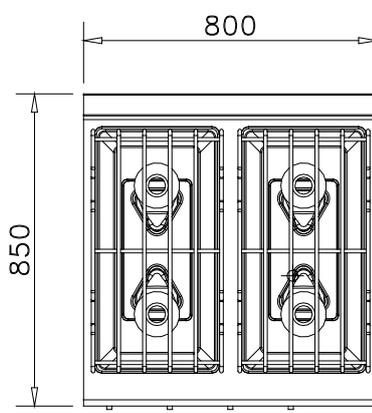
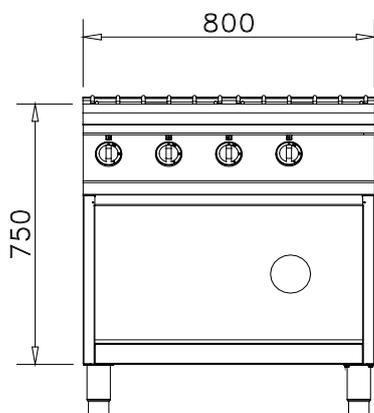
DESCRIPTION



8GHUBO/40 - H

Gas range with 2 burners with reinforced power on lower section open

Code : AM0104985128
Dim.: 400 x 850 x 750 h
kW : 14,0



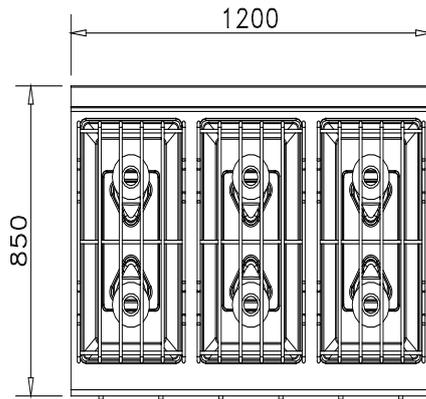
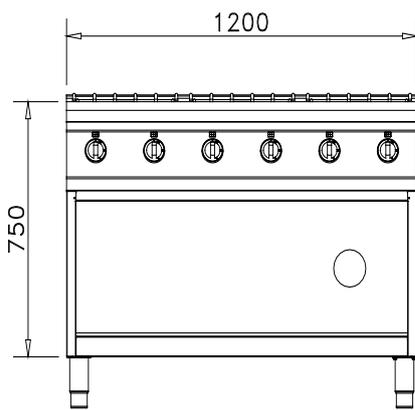
8GHUBO/80 - H

Gas range with 4 burners with reinforced power on lower section open

Code : AM0104985129
Dim.: 800 x 850 x 750 h
kW : 28,0

APPLIANCES

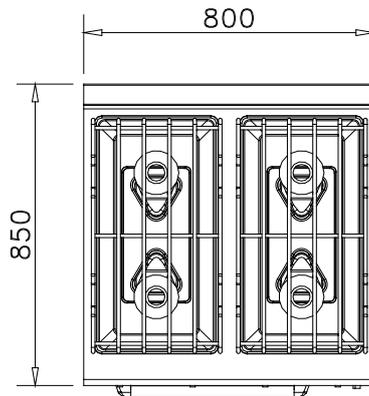
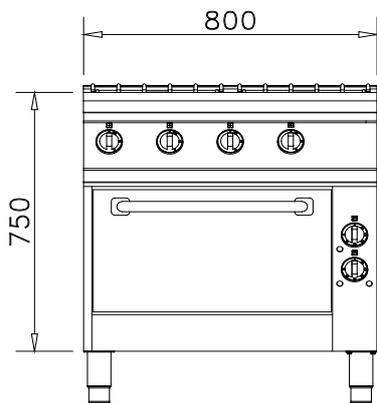
DESCRIPTION



8GHUBO/120 - H

Gas range with 6 burners with reinforced power on lower section open

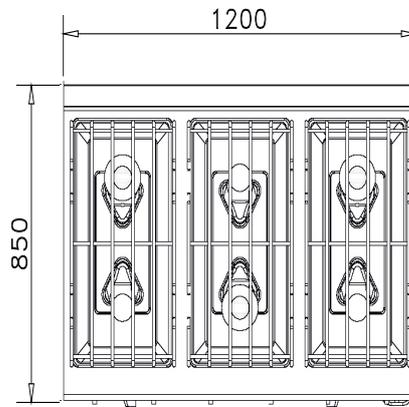
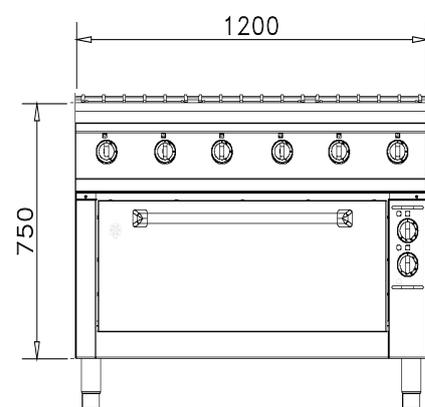
Code : AM0104985130
Dim.: 1200 x 850 x 750 h
kW : 42,0



8GHUBE/80 - H

Gas range with 4 burners with reinforced power on electric oven

Code : AM0104985133
Dim.: 800 x 850 x 750 h
kW : 28,0
kW : 5,0

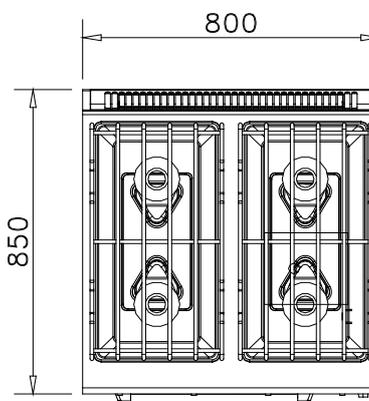
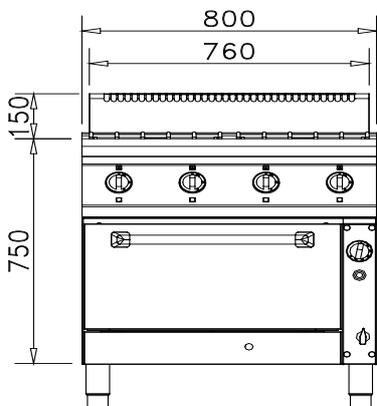


8GHUBE/120 - H

Gas range with 6 burners with reinforced power on gas oven

Code : AM0104985139
Dim.: 1200 x 850 x 750 h
kW : 28,0
kW : 5,0

NEW



8GHUBG/80 - H

Gas range with 4 burners with reinforced power on gas oven

Code : AM0104985134
Dim.: 800 x 850 x 750 h
kW : 28,0
kW : 6,1

Standard accessoires:

- N°1 Grate for 2 burners
- N°1 Enamelled baking grate closed on 4 sides
- N°1 Chromium plated grate GN 2/1 for oven

Accessories on request for gas ranges page n. 17

ACCESSORIES ON REQUEST FOR GAS RANGES



Code	Dim. mm	
AM5010114871	360x664x37	Grate for 2 burners
AM5010114870	370x330x37	Stainless steel spider grate
AM5010104372	210x8	Stainless steel reducing grate
AM3502600142	530x600x20	Enamelled baking grate closed on 4 sides for oven
AM5010102018	530x65	Chromium plated grate GN 2/1 for oven

WING DOOR FOR NEUTRAL ELEMENT



Code	
AM0113441460	Set wing door for neutral element model 40 (Hinge on the left side) and model 80
AM0113441490	Set wing door for neutral element model 40 (Hinge on the right side) and model 80
AM0113441480	Set wing door for neutral element model 60 - Hinge on the left side
AM0113441510	Set wing door for neutral element model 60 - Hinge on the right side

ADDITIONAL COST FOR H3 HYGIENIC OPEN BASE WITH RUNNERS



Mod.	Code	Dim. mm	
8UBO-H3/40	AM3500341468	400	Neutral Element hygienic execution 400 mm 5 GN 1/1
8UBO-H3/80	AM3500341472	800	Neutral Element hygienic execution 800 mm 5 rails drawn
8UBO-H3/120	AM3500341473	1200	Neutral Element hygienic execution 1200 mm 5 rails drawn

ELECTRIC SURFACE RANGES

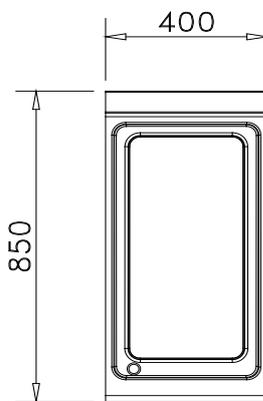
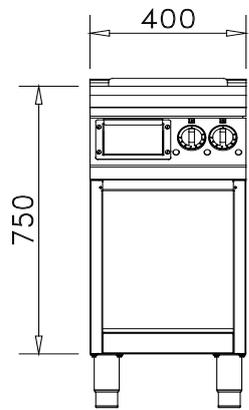


Mod. 8EPUBO/80

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- 2,0 mm thick deep-drawn cooking top in stainless steel (AISI 304), with rounded corners for maximum hygiene.
- Spillage channel round the whole working surface with drain hole and collecting container
- Large-sized hot plate with milled-cut groove, built-in hermetically in the cooking top
- Electromechanical, thermostatic regulation of the surface temperature, continuously adjustable for each cooking area
- Safety thermostat preset at 500° C with automatic reset and indication of malfunction for each cooking area
- "Longlife" heating elements in INCOLOY 800
- Predisposition for connection to an energy optimizing arrangement as standard (contactor planned on site) - on request
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

APPLIANCES

DESCRIPTION



8EPUBO/40

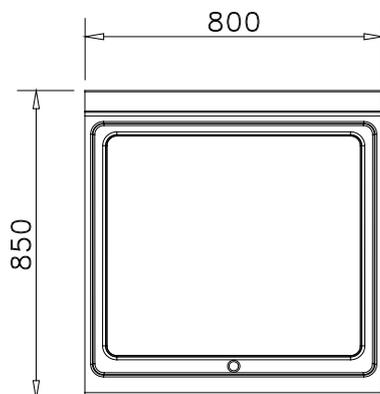
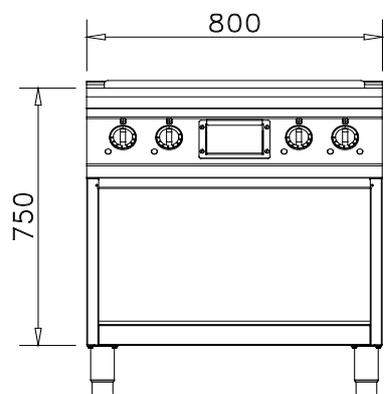
Electric surface range - on lower section open

Code : AM0115785200

Dim.: 400 x 850 x 750 h

Cook surf.: 305 x 630 mm

kW : 6,0



8EPUBO/80

Electric surface range - on lower section open

Code : AM0115785201

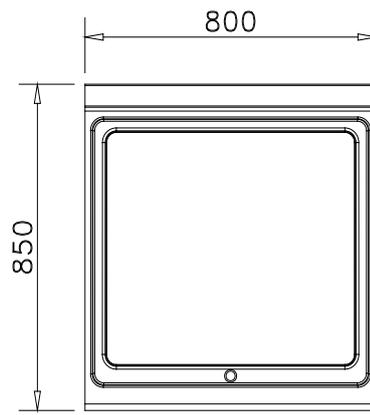
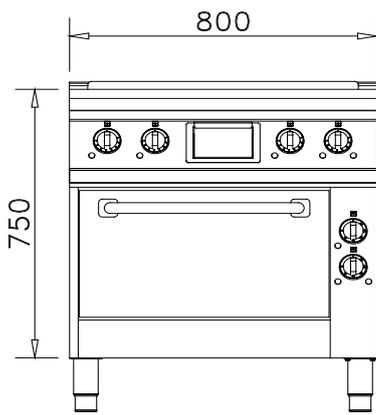
Dim.: 800 x 850 x 750 h

Cook surf.: 705 x 630 mm

kW : 16,0

APPLIANCES

DESCRIPTION

**8EPUBE/80**

Electric surface range - on electric oven

Code : **AM0115785202**

Dim.: 800 x 850 x 750 h

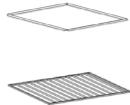
Cook surf.: 705 x 630 mm

kW : 16,0

kW : 5,0

Standard accessoires:

- N°1 Enamelled baking grate closed on 4 sides
- N°1 Chromium plated grate GN 2/1 for oven

ACCESSORIES ON REQUEST FOR ELECTRIC SURFACE RANGES

Code	Dim. mm	
AM3502600142	530x600x20	Enamelled baking grate closed on 4 sides for oven
AM5010102018	530x65	Chromium plated grate GN 2/1 for oven

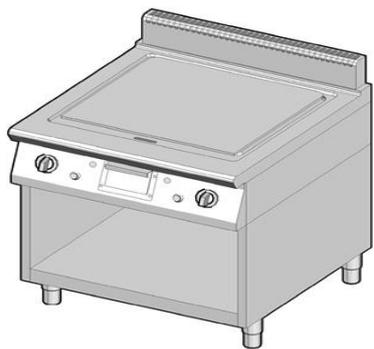
WING DOOR FOR NEUTRAL ELEMENT

Code	
AM0113441460	Set wing door for neutral element model 40 (Hinge on the left side) and model 80
AM0113441490	Set wing door for neutral element model 40 (Hinge on the right side) and model 80

ADDITIONAL COST FOR H3 HYGIENIC OPEN BASE WITH RUNNERS

Mod.	Code	Dim. mm	
8UBO-H3/40	AM3500341468	400	Neutral Element hygienic execution 400 mm 5 GN 1/1
8UBO-H3/80	AM3500341472	800	Neutral Element hygienic execution 800 mm 5 rails drawn

GAS SOLID TOP

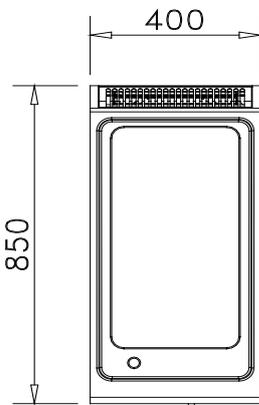
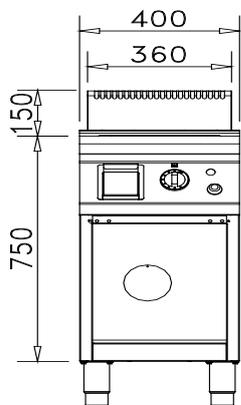


Mod. 8GPUBO/80

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- 2,0 mm thick deep-drawn cooking top in stainless steel (AISI 304), with rounded corners for maximum hygiene.
- Spillage channel round the whole working surface with drain hole and collecting container
- Large-sized hot plate with milled-cut groove, built-in hermetically in the cooking top
- Operation and adjustment of the burner capacity through a gas valve with thermoelectric safety devices
- Continuous standby mode thanks to a pilot light highly protected against clogging
- Sturdy and resistant pipe burners in stainless steel
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

APPLIANCES

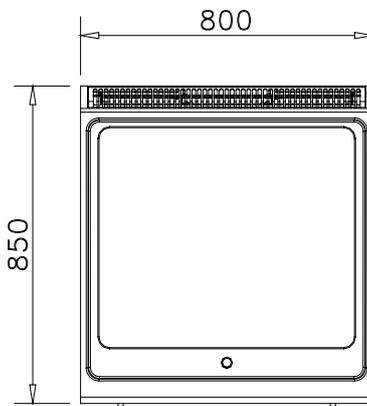
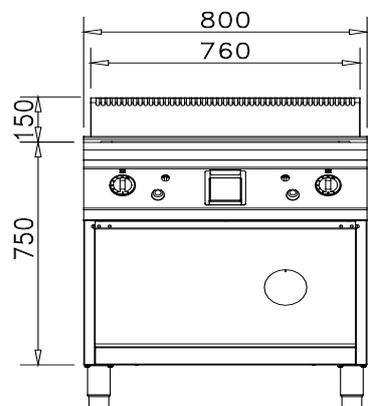
DESCRIPTION



8GPUBO/40

Gas solid top range - on lower section open

Code : AM0115785230
Dim.: 400 x 850 x 750 h
Cook surf.: 305 x 600 mm
kW : 7,0



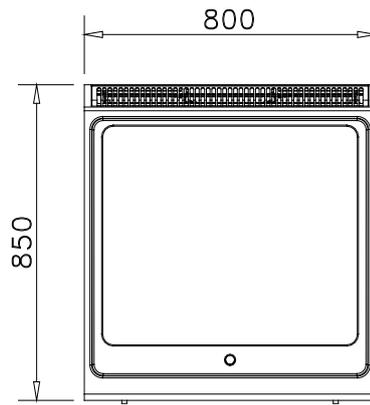
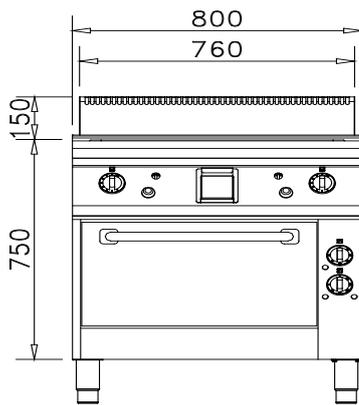
8GPUBO/80

Gas solid top range - on lower section open

Code : AM0115785231
Dim.: 800 x 850 x 750 h
Cook surf.: 705 x 600 mm
kW : 14,0

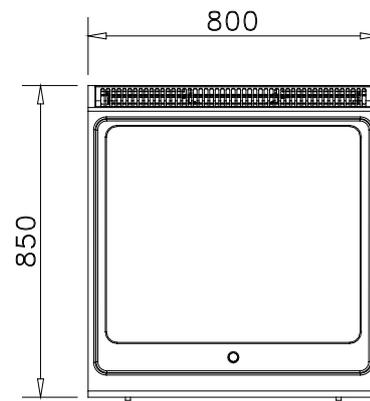
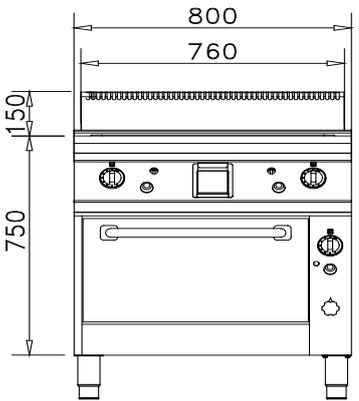
APPLIANCES

DESCRIPTION

**8GPUBE/80**

Gas solid top range - on electric oven

Code : AM0115785232
 Dim.: 800 x 850 x 750 h
 Cook surf.: 705 x 600 mm
 kW : 14,0
 kW : 5,0

**8GPUBG/80**

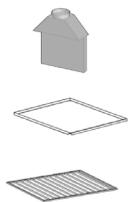
Gas solid top range - on gas oven

Code : AM0115785233
 Dim.: 800 x 850 x 750 h
 Cook surf.: 705 x 600 mm
 kW : 20,1
 kW : 6,1

Standard accessoires included in the price:

- N°1 Enamelled baking grate closed on 4 sides
- N°1 chromium plated grate GN 2/1 for oven
- N°1 stainless steel flue

ACCESSORIES ON REQUEST FOR GAS SOLID TOP



Code	Dim. mm	
AM3507813362	270x36x1000	Stainless steel flue complete with daught diverter (only for Germany)
AM3502600142	530x600x20	Enamelled baking grate closed on 4 sides for oven
AM5010102018	530x65	Chromium plated grate GN 2/1 for oven

WING DOOR FOR NEUTRAL ELEMENT



Code	
AM0113441460	Set wing door for neutral element model 40 (Hinge on the left side) and model 80
AM0113441490	Set wing door for neutral element model 40 (Hinge on the right side) and model 80

ADDITIONAL COST FOR H3 HYGIENIC OPEN BASE WITH RUNNERS



Mod.	Code	Dim. mm	
8UBO-H3/40	AM3500341468	400	Neutral Element hygienic execution 400 mm 5 GN 1/1
8UBO-H3/80	AM3500341472	800	Neutral Element 800 mm 5 rails drawn

ELECTRIC GRILL RANGES

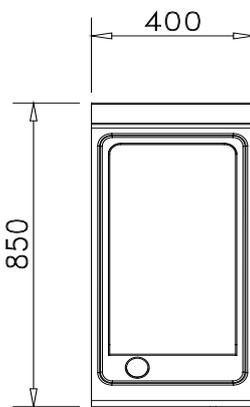
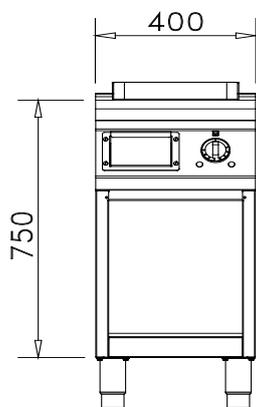


Mod. 8EBPUBO/80-LR

- 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 corners for maximum hygiene.
- Spillage channel round the whole working surface with drain hole and collecting container
- Electromechanical, thermostatic regulation of the surface temperature, continuously adjustable from 50° to 320° C, for each cooking area
- Safety thermostat for overheating protection
- Uniform temperature distribution on the whole surface (max. regulation temperature 320° C)
- Longlife” heating elements in INCOLOY 800
- Predisposition for connection to an energy optimizing arrangement as standard (contactor planned on site) - on request
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)
- **3 product families available:**
 - Plate with splash guard on 3 sides
 - Plate recessed without splash guard
 - Plate flush mount without splash guard

APPLIANCES

DESCRIPTION



8EBPUBO/40-L

Electric grill range with smooth steel plate on lower section open

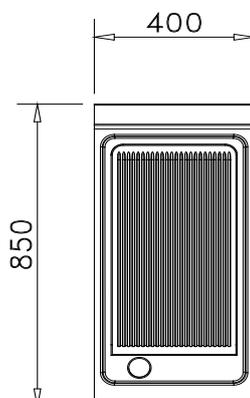
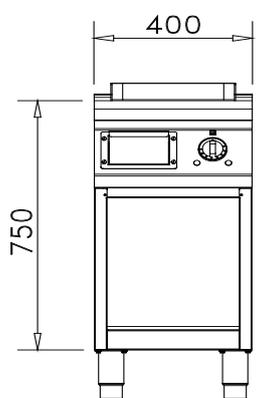
Plate with splash guard on 3 sides

Code : AM0105085250

Dim.: 400 x 850 x 750 h

Cook surf.: 310 x 590 mm

kW : 5,0



8EBPUBO/40-R

Electric grill range with grooved steel plate on lower section open

Plate with splash guard on 3 sides

Code : AM0105085251

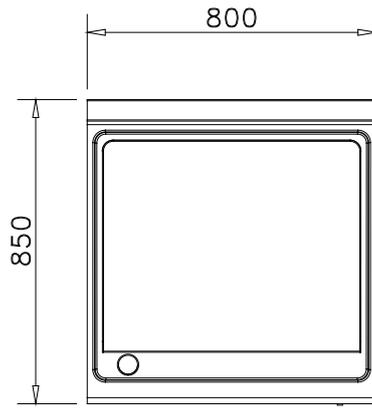
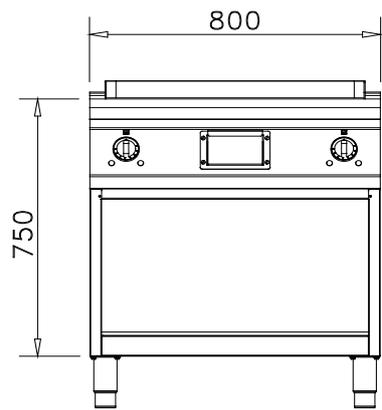
Dim.: 400 x 850 x 750 h

Cook surf.: 310 x 590 mm

kW : 5,0

APPLIANCES

DESCRIPTION



8EBPUBO/80-L

Electric grill range with smooth steel plate on lower section open

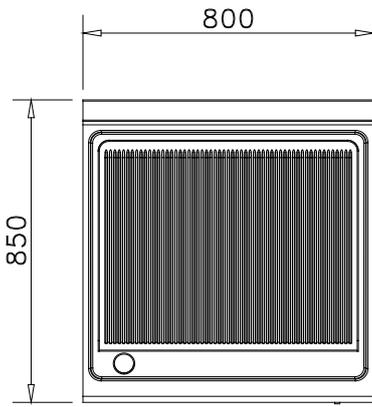
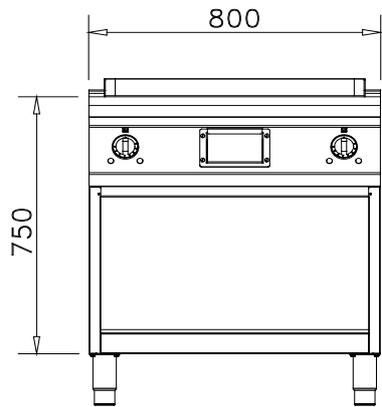
Plate with splash guard on 3 sides

Code : AM0105085253

Dim.: 800 x 850 x 750 h

Cook surf.: 700 x 590 mm

kW : 12,0



8EBPUBO/80-R

Electric grill range with grooved steel plate on lower section open

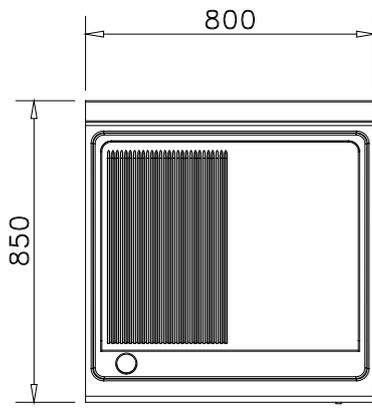
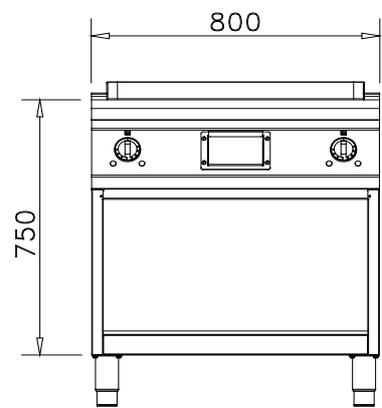
Plate with splash guard on 3 sides

Code : AM0105085254

Dim.: 800 x 850 x 750 h

Cook surf.: 700 x 590 mm

kW : 12,0



8EBPUBO/80-LR

Electric grill range with 1/2 grooved steel plate on lower section open

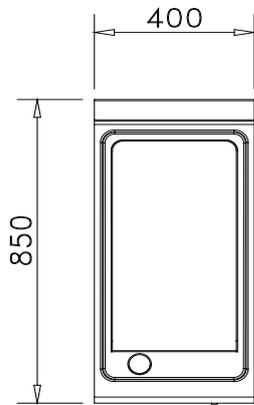
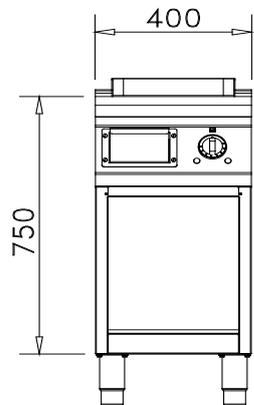
Plate with splash guard on 3 sides

Code : AM0105085256

Dim.: 800 x 850 x 750 h

Cook surf.: 700 x 590 mm

kW : 12,0



8EBPUBO/40-C

Electric grill range with smooth compound plate - on lower section open

Plate with splash guard on 3 sides

Code : AM0105085252

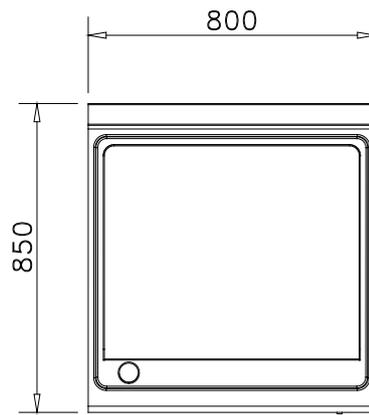
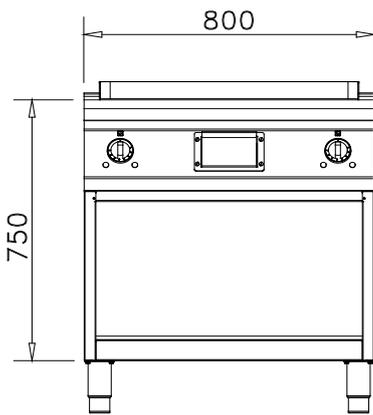
Dim.: 400 x 850 x 750 h

Cook surf.: 310 x 590 mm

kW : 5,0

APPLIANCES

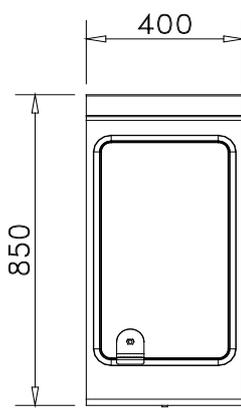
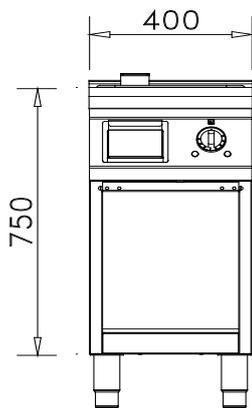
DESCRIPTION

**8EBPUBO/80-C**

Electric grill range with smooth compound plate - on lower section open

Plate with splash guard on 3 sides

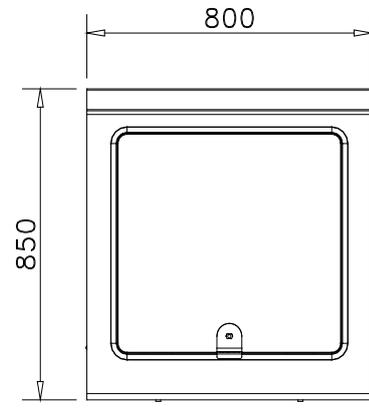
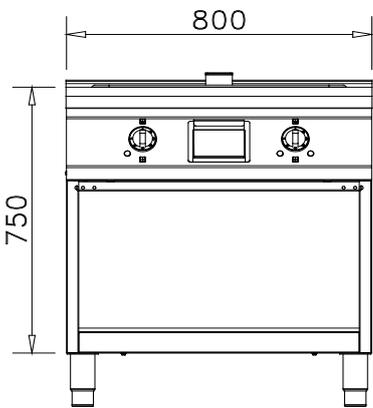
Code : AM0105085255
 Dim.: 800 x 850 x 750 h
 Cook surf.: 700 x 590 mm
 kW : 12,0

**8EBPRUBO/40-C**

Electric grill range with smooth compound plate - on lower section open

Plate recessed without splash guard

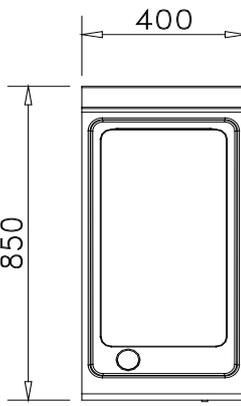
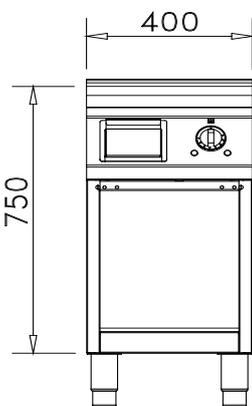
Code : AM0105085260
 Dim.: 400 x 850 x 750 h
 Cook surf.: 330 x 595 mm
 kW : 5,6

**8EBPRUBO/80-C**

Electric grill range with smooth compound plate- on lower section open

Plate recessed without splash guard

Code : AM0105085261
 Dim.: 800 x 850 x 750 h
 Cook surf.: 630 x 595 mm
 kW : 11,2

**8EPPUBO/40-C**

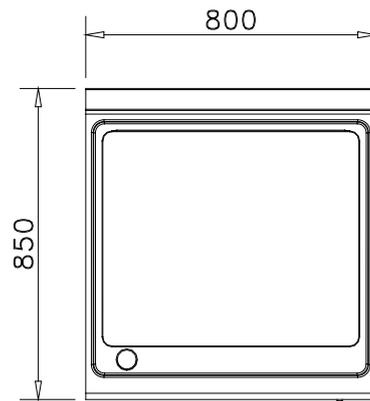
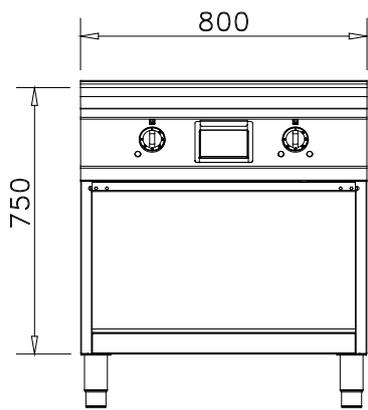
Electric PLANCHA with smooth compound plate - on lower section open

Plate flush mount without splash guard

Code : AM0105085257
 Dim.: 400 x 850 x 750 h
 Cook surf.: 310 x 590 mm
 kW : 5,6

APPLIANCES

DESCRIPTION

**8EPPUBO/80-C**

Electric **PLANCHA** with smooth compound plate - on lower section open

Plate flush mount without splash guard

Code : AM0105085258

Dim.: 800 x 850 x 750 h

Cook surf.: 700 x 590 mm

kW : 11,2

Standard accessoires:

- N°1 waste oil container GN 1/4x150

ON REQUEST:

GRILL RANGES IN COMPOUND GROOVED AND 1/2 GROOVED

Accessories on request for griddles page n. 30

GAS GRILL RANGES



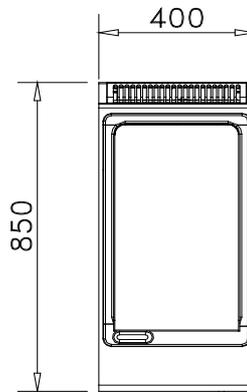
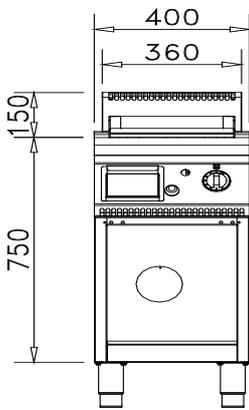
Mod. 8GBPUBO/80 - LR

- 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 corners for maximum hygiene.
- Spillage channel round the whole working surface with drain hole and collecting container
- Operation and adjustment of the burner capacity through a gas valve with uniform temperature distribution (max. regulation temperature 320° C)
- Continuous standby mode thanks to a pilot light highly protected against clogging
- Sturdy and resistant pipe burners in stainless steel
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

- **3 product families available:**
 - Plate with splash guard on 3 sides
 - Plate recessed without splash guard
 - Plate flush mount without splash guard

APPLIANCES

DESCRIPTION

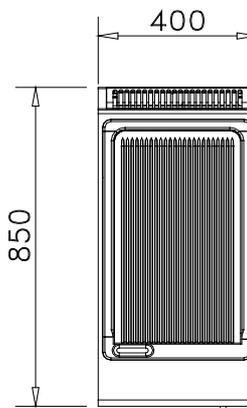
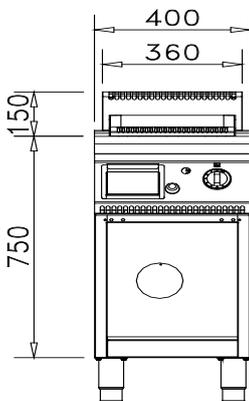


8GPPUBO/40-L-SP

Gas grill range with smooth steel plate on lower section open

Plate with splash guard on 3 sides

Code : AM0105085320
Dim.: 400 x 850 x 750 h
Cook surf.: 310 x 590 mm
kW : 7,0



8GPPUBO/40-R-SP

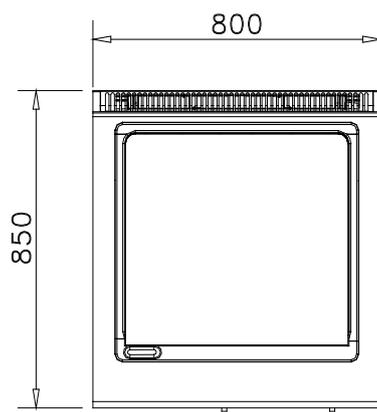
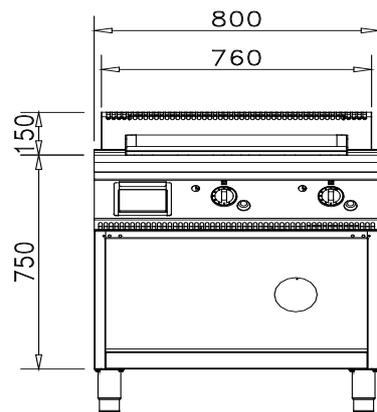
Gas grill range with grooved steel plate on lower section open

Plate with splash guard on 3 sides

Code : AM0105085321
Dim.: 400 x 850 x 750 h
Cook surf.: 310 x 590 mm
kW : 7,0

APPLIANCES

DESCRIPTION

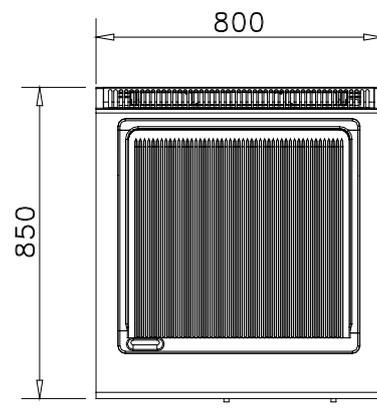
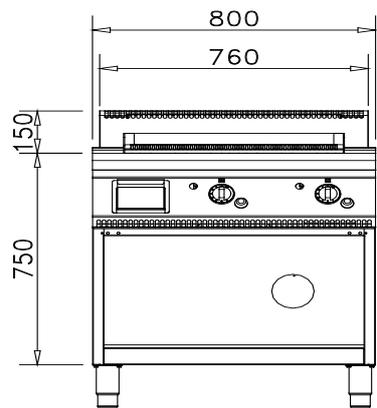


8GPPUBO/80-L-SP

Gas grill range with smooth steel plate on lower section open

Plate with splash guard on 3 sides

Code : AM0105085324
Dim.: 800 x 850 x 750 h
Cook surf.: 700 x 590 mm
kW : 14,0

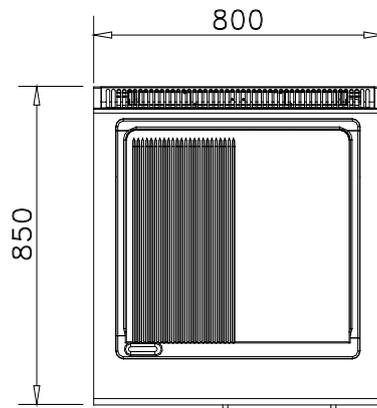
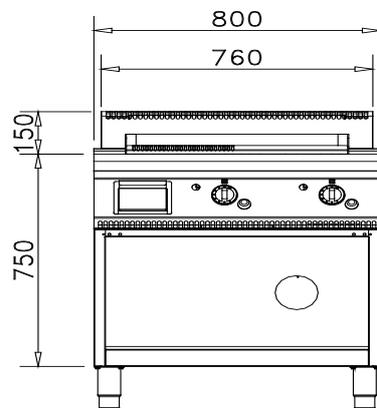


8GPPUBO/80-R-SP

Gas grill range with grooved steel plate on lower section open

Plate with splash guard on 3 sides

Code : AM0105085327
Dim.: 800 x 850 x 750 h
Cook surf.: 700 x 590 mm
kW : 14,0

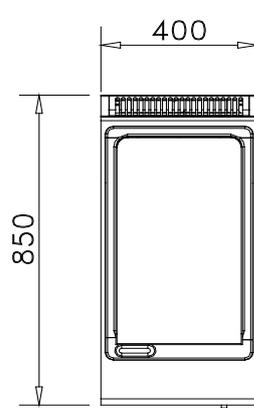
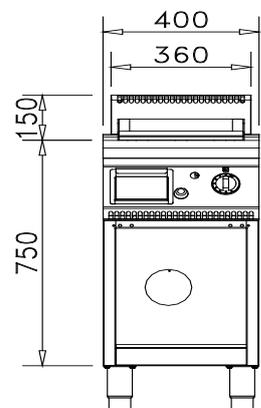


8GPPUBO/80-LR-SP

Gas grill range with 1/2 grooved steel plate on lower section open

Plate with splash guard on 3 sides

Code : AM0105085329
Dim.: 800 x 850 x 750 h
Cook surf.: 700 x 590 mm
kW : 14,0



8GPPUBO/40-C-SP

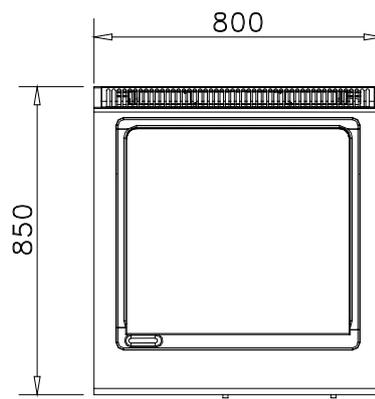
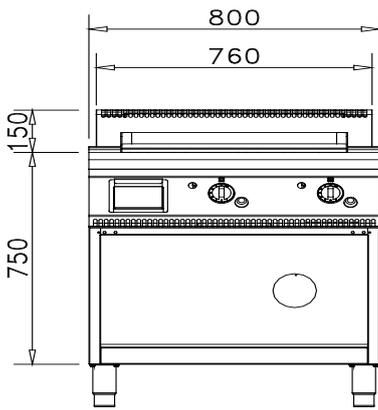
Gas grill range with smooth compound plate - on lower section open

Plate with splash guard on 3 sides

Code : AM0105085322
Dim.: 400 x 850 x 750 h
Cook surf.: 310 x 590 mm
kW : 7,0

APPLIANCES

DESCRIPTION

**8GPPUBO/80-C-SP**

Gas grill range with smooth compound plate - on lower section open

Plate with splash guard on 3 sides

Code : AM0105085328

Dim.: 800 x 850 x 750 h

Cook surf.: 700 x 590 mm

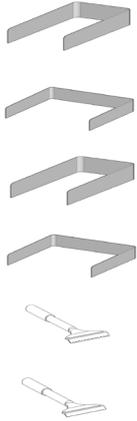
kW : 14,0

ON REQUEST:

GRILL RANGES IN COMPOUND GROOVED AND 1/2 GROOVED

Accessories on request for griddles page n. 30

ACCESSORIES ON REQUEST FOR GRILL RANGES



Code	Dim. mm	
AM3500808535	317x565x190	Splash guard for 40 (only for GAS-APPLIANCES)
AM3500808536	617x565x190	Splash guard for 80 (only for GAS-APPLIANCES)
AM3500837364		Splash guard for model 40 (only for ELT-APPLIANCES)
AM3500837365		Splash guard for model 80 (only for ELT-APPLIANCES)
AM5019210772		Scraper for ribbed grill plate
AM5019210773		Scraper for smooth grill plate
AM3515437814		Plug in teflon for grill ranges with recessed plate 8EBPR/...

WING DOOR FOR NEUTRAL ELEMENT



Code	
AM0113441460	Set wing door for neutral element model 40 (Hinge on the left side) and model 80
AM0113441490	Set wing door for neutral element model 40 (Hinge on the right side) and model 80

ADDITIONAL COST FOR H3 HYGIENIC OPEN BASE WITH RUNNERS



Mod.	Code	Dim. mm	
8UBO-H3/40	AM3500341468	400	Neutral Element hygienic execution 400 mm 5 GN 1/1
8UBO-H3/80	AM3500341472	800	Neutral Element hygienic execution 800 mm 5 rails drawn

GAS CHARCOAL GRILL

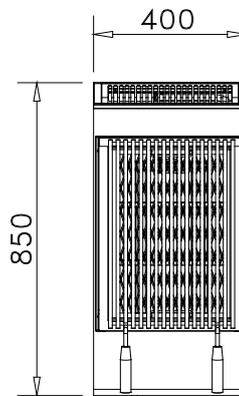
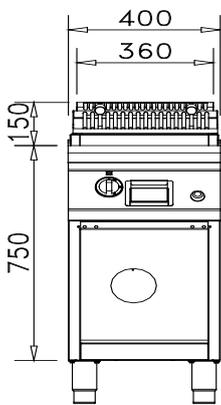


Mod. 8GLGUBO/40

- 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 corners for maximum hygiene.
- Spillage channel round the whole working surface with drain hole and collecting container
- Operation and adjustment of the burner capacity through a gas valve with uniform temperature distribution (max. regulation temperature 320° C)
- Charbricks and cast-iron grids for efficient and even heat distribution
- Continuous standby mode thanks to a pilot light highly protected against clogging
- Sturdy and resistant pipe burners in stainless steel
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

APPLIANCES

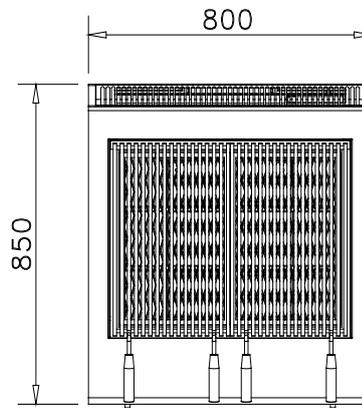
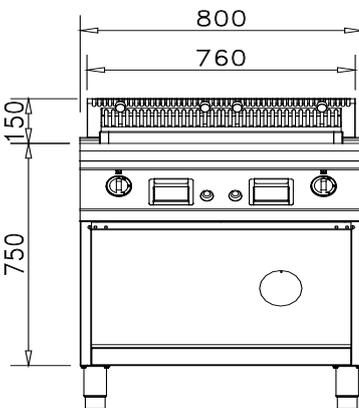
DESCRIPTION



8GLGUBO/40

Gas charcoal grill - 1 cooking area
- lower section open

Code : AM0105285325
Dim.: 400 x 850 x 750 h
Cook surf.: 335 x 475 mm
kW : 7,0



8GLGUBO/80

Gas charcoal grill - 2 cooking areas
- lower section open

Code : AM0105285326
Dim.: 800 x 850 x 750 h
Cook surf.: 635 x 475 mm
kW : 14,0

Standard accessoires included in the price:

- N°1 Grid for meat per zone
- N°1 Bricks set per cooking area (6kg)

Accessories on request for gas charcoal grill page n. 32

ACCESSORIES ON REQUEST FOR GAS CHARCOAL GRILL

Code	Dim. mm	
AM0110134373		Supplement for cast iron grill for GLG/40
AM0110134372		Supplement for cast iron grill for GLG/80
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)



WING DOOR FOR NEUTRAL ELEMENT



Code	
AM0113441460	Set wing door for neutral element model 40 (Hinge on the left side) and model 80
AM0113441490	Set wing door for neutral element model 40 (Hinge on the right side) and model 80

ADDITIONAL COST FOR H3 HYGIENIC OPEN BASE WITH RUNNERS



Mod.	Code	Dim. mm	
8UBO-H3/40	AM3500341468	400	Neutral Element hygienic execution 400 mm 5 GN 1/1
8UBO-H3/80	AM3500341472	800	Neutral Element hygienic execution 800 mm 5 rails drawn

ELECTRIC BAIN-MARIE

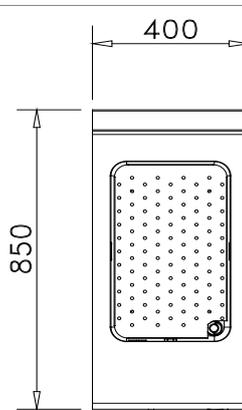
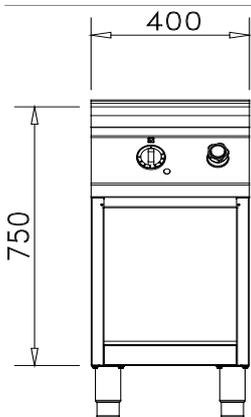


Mod. 8EBMUBO/80

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- 2,0 mm thick deep-drawn cooking top in stainless steel (AISI 304), with rounded corners for maximum hygiene.
- Indirect pan heating with "long-life" tubular stainless steel heating elements in incoloy 800.
- Hot cupboard in execution "H1"
- Starting of the appliance and temperature regulation by means of an electromechanical thermostat adjustable continuously from 30 till 110° C.
- Appliance series-manufactured with water inlet shell integrated in the pan.
- Drainage with waste plug in stainless steel (with 1" connection to the drain piping).
- Appliance series-manufactured with electronic low water level protection.
- Predisposition for connection to an energy optimizing arrangement as standard (contactor planned on site) - on request
- Version with automatic loading (TAW) on request
- All external screws in stainless steel (AISI 304)
- Version with dry heating protection only available with electric hot cupboard
- Ambach joining system 2.0 (AJS)

APPLIANCES

DESCRIPTION



8EBMUBO/40

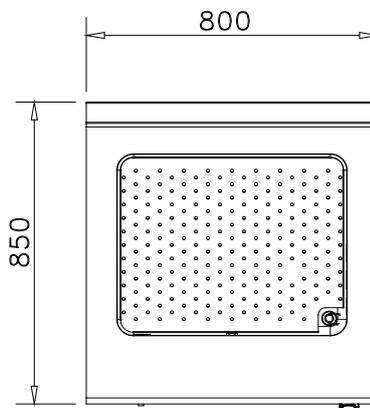
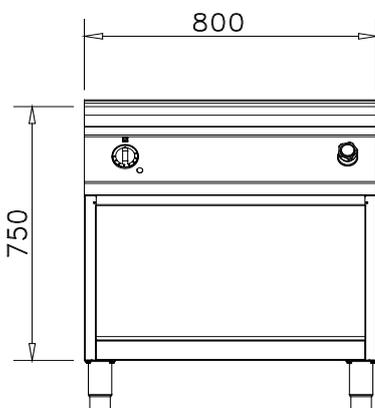
Electric bain-marie - on lower section open

Code : AM0114885454

Dim.: 400 x 850 x 750 h

GN x h : GN 1/1 305 x 510 x 205 mm

kW : 2,0



8EBMUBO/80

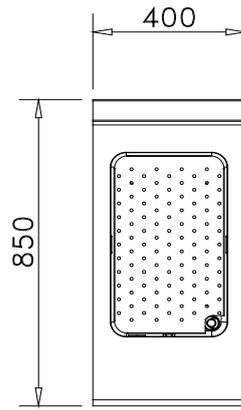
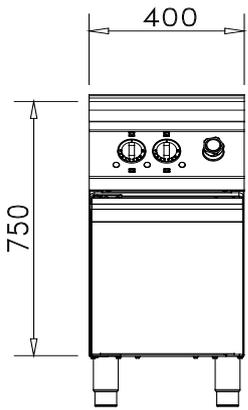
Electric bain-marie - on lower section open

Code : AM0114885455

Dim.: 800 x 850 x 750 h

GN x h : GN 2/1 630 x 510 x 205 mm

kW : 4,0

APPLIANCES
DESCRIPTION

8EBMUBW/40-T

Electric bain-marie - on electric hot cupboard

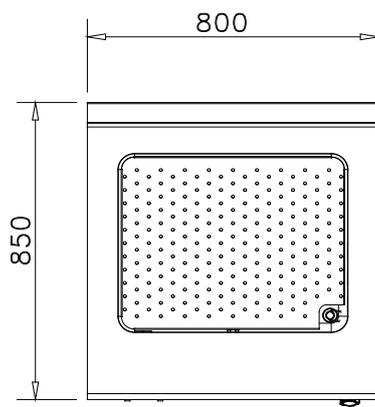
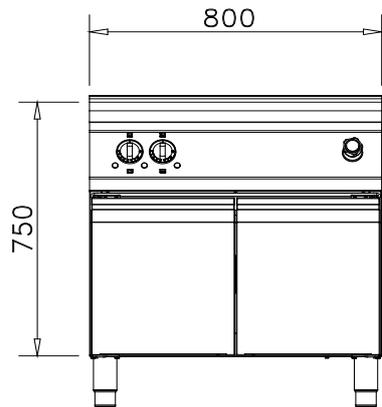
Code : AM0114885451

Dim.: 400 x 850 x 750 h

GN x h : GN 1/1 305 x 510 x 205 mm

kW : 2,0

kW : 1,2


8EBMUBW/80-T

Electric bain-marie - on electric hot cupboard

Code : AM0114885453

Dim.: 800 x 850 x 750 h

GN x h : GN 2/1 630 x 510 x 205 mm

kW : 4,0

kW : 1,8

Standard accessoires:

- N°1 Perforated bottom for each well

WING DOOR FOR NEUTRAL ELEMENT

Code

AM0113441460 Set wing door for neutral element model 40 (Hinge on the left side) and model 80

AM0113441490 Set wing door for neutral element model 40 (Hinge on the right side) and model 80

ADDITIONAL COST FOR H3 HYGIENIC OPEN BASE WITH RUNNERS

Mod.
Code
Dim. mm

8UBO-H3/40

AM3500341468

400

Neutral Element 400 mm
5 GN 1/1

8UBO-H3/80

AM3500341472

800

Neutral Element hygienic execution 800 mm
5 rails drawn

KIT IMMERSSED HEATING ELEMENT
Code

AM0114842312 Kit immersed heating element 8EBM/40

WORK TOP

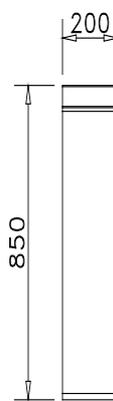
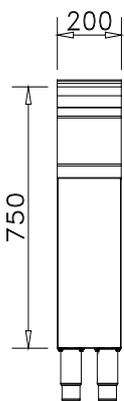


Mod. 8ATUBO/40

- 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 corners for maximum hygiene.
- 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.
- Front edge underside of the cover top shaped as a drip nose.
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

APPLIANCES

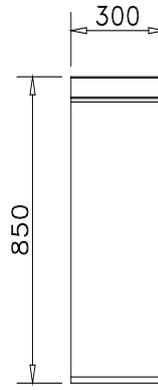
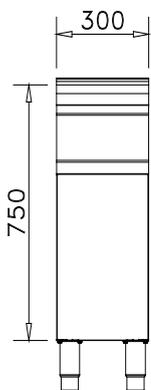
DESCRIPTION



8AF/20

Infill element 200 mm

Code : AM0100185575
Dim.: 200 x 850 x 750 h



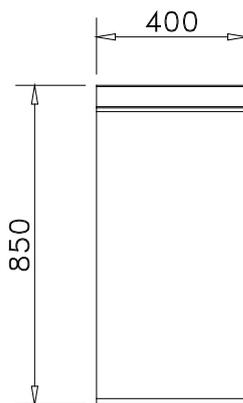
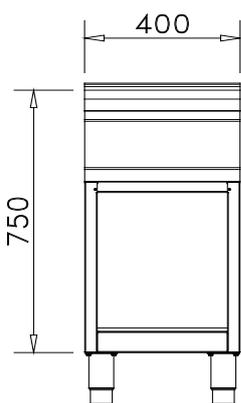
8AF/30

Infill element 300 mm

Code : AM0100185576
Dim.: 300 x 850 x 750 h

APPLIANCES

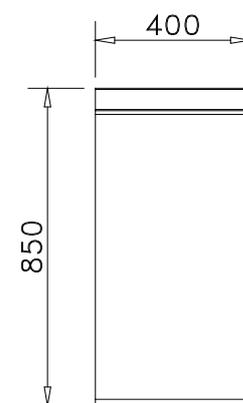
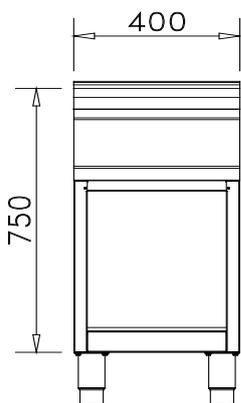
DESCRIPTION



8ATUBO/40

Table element on lower section open

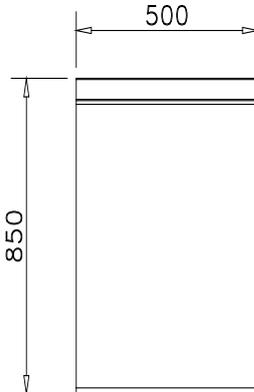
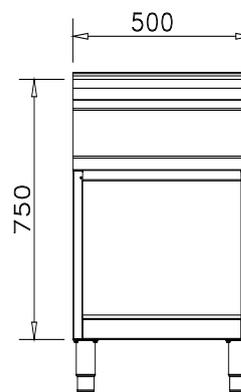
Code : AM0100185600
Dim.: 400 x 850 x 750 h



8ATLUBO/40

Table element with drawer on lower section open

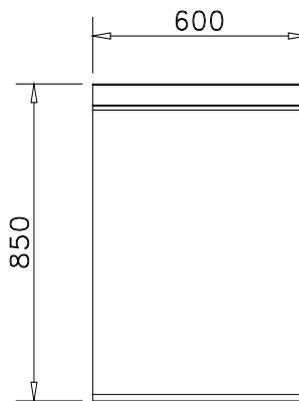
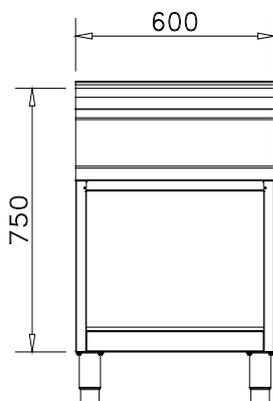
Code : AM0100185625
Dim.: 400 x 850 x 750 h



8ATUBO/50

Table element on lower section open

Code : AM0100185603
Dim.: 500 x 850 x 750 h



8ATUBO/60

Table element on lower section open

Code : AM0100185601
Dim.: 600 x 850 x 750 h

APPLIANCES

DESCRIPTION

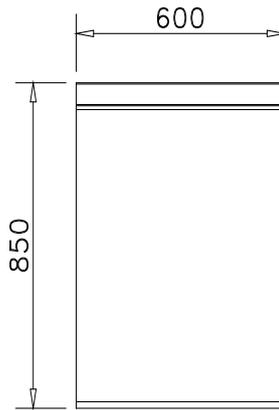
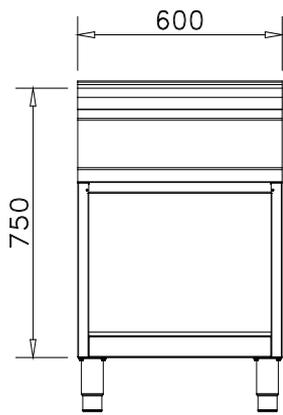
**8ATLUBO/60**

Table element with drawer on lower section open

Code : AM0100185626
Dim.: 600 x 850 x 750 h

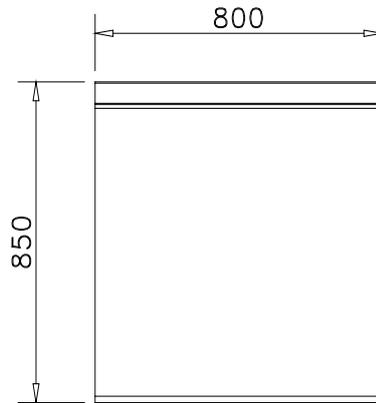
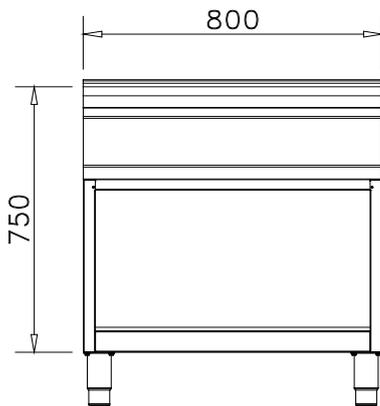
**8ATUBO/80**

Table element on lower section open

Code : AM0100185602
Dim.: 800 x 850 x 750 h

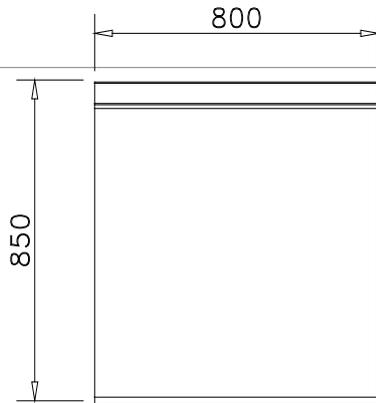
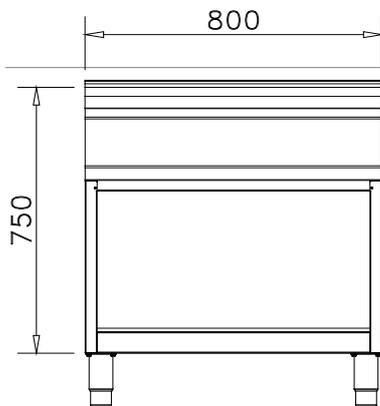
**8ATLUBO/80**

Table element with drawer on lower section open

Code : AM0100185627
Dim.: 800 x 850 x 750 h

WING DOOR FOR NEUTRAL ELEMENT



Code	
AM0113441460	Set wing door for neutral element model 40 (Hinge on the left side) and model 80
AM0113441490	Set wing door for neutral element model 40 (Hinge on the right side) and model 80
AM0113441470	Set wing door for neutral element model 50 - Hinge on the left side
AM0113441500	Set wing door for neutral element model 50 - Hinge on the right side
AM0113441480	Set wing door for neutral element model 60 - Hinge on the left side
AM0113441510	Set wing door for neutral element model 60 - Hinge on the right side

ADDITIONAL COST FOR H3 HYGIENIC OPEN BASE WITH RUNNERS



Mod.	Code	Dim. mm	
8UBO-H3/40	AM3500341468	400	Neutral Element hygienic execution 400 mm 5 GN 1/1
8UBO-H3/60	AM3500341471	600	Neutral Element hygienic execution 600 mm 5 rails drawn
8UBO-H3/80	AM3500341472	800	Neutral Element hygienic execution 800 mm 5 rails drawn

ELECTRIC DEEP FAT FRYERS



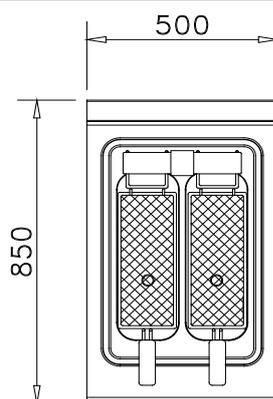
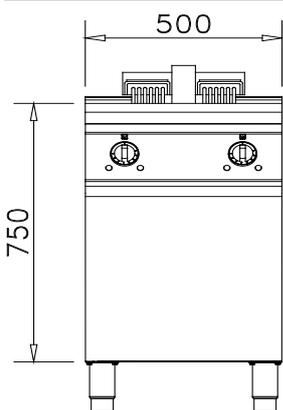
Mod. 8EF2/50

- 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 corners for maximum hygiene.
- Deep-drawn well with radiused corners and edges to make cleaning easier
- Continuously adjustable regulation of the temperature from 110° to 190° C
- Solid fat melting
- Long-life stainless steel heating elements in INCOLOY 800
- Completely tiltable heating elements with automatic locking mechanism to provide easy cleaning access in raised position
- Automatic shutdown of the heating elements when tilted
- Oil collecting container in inox with baffle
- Predisposition for connection to an energy optimizing arrangement as standard (contactor planned on site) - on request
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

APPLIANCES		DESCRIPTION
		<p>8EF1/40</p> <p>Electric fryer 1 x 7,5 lt</p> <p>Code : AM0103985353 Dim.: 400 x 850 x 750 h Dim. basin mm : 1x165 x 470 x 300 h kW : 7,5</p>
		<p>8EF1/50</p> <p>Electric fryer 1 x 15 lt</p> <p>Code : AM0103985354 Dim.: 500 x 850 x 750 h Dim. basin mm : 1x340 x 470 x 300 h kW : 15,0</p>

APPLIANCES

DESCRIPTION



8EF2/50

Electric fryer 2 x 7,5 lt

Code : AM0103985355

Dim.: 500 x 850 x 750 h

Dim. basin mm : 2x165 x 470 x 300 h

kW : 15,0

Standard accessoires included in the price:

- N°2 frying basket
- N°1 sieve for residues per basin
- N°1 Oil collecting container

ON REQUEST:

ELECTRIC FRYER 1 x 25 LT AND 2 x 12,5 LT - HIGH POWER (20 kW)

Accessories on request for fryers page n. 42

GAS DEEP FAT FRYERS

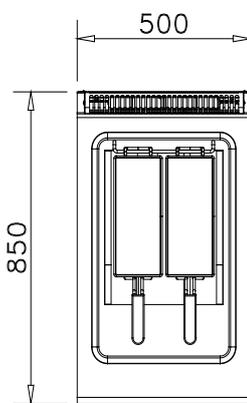
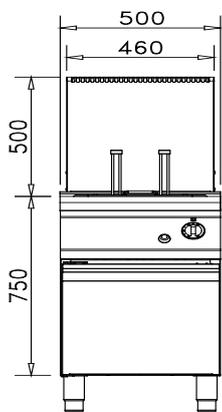


Mod. 8GF2/60

- 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 corners for maximum hygiene.
- Deep-drawn well with radiused corners and edges to make cleaning easier
- Continuously temperature regulation from 110° to 190°
- 2 steal chrome plated tubular burners.
- High efficient heat exchange because of the special shape of the tank.
- Flame control by an thermoelectric heat supervision device.
- Pilot light highly protected against clogging.
- Safety thermostat 230° C
- Oil collecting container in inox with baffle
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

APPLIANCES

DESCRIPTION



8GF1/50

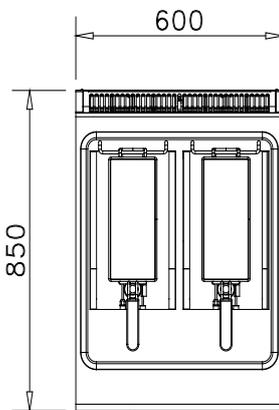
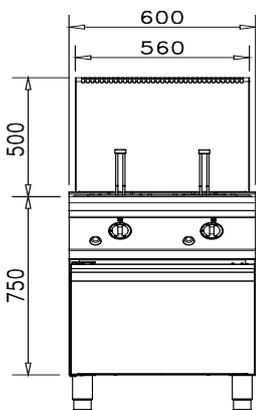
Gas fryer 1 x 18 lt - burners in the basin

Code : AM0103985375

Dim.: 500 x 850 x 750 h

Dim. basin mm : 1x340 x 420 x 350 h

kW : 16,0



8GF2/60

Gas fryer 2 x 13,5 lt - burners in the basin

Code : AM0103985376

Dim.: 600 x 850 x 750 h

Dim. basin mm : 2x245 x 420 x 350 h

kW : 22,0

Standard accessoires included in the price:

- N°2 frying basket
- N°1 sieve for residues per basin
- N°1 Oil collecting container
- N°1 stainless steel flue

Accessories on request for fryers page n. 42

ACCESSORIES ON REQUEST FOR FRYERS



Code	Dim. mm	
AM3507814734	340x58x997	High stainless steel flue complete with draught diverter (only for Germany) for 8GF1/50
AM3507813958	570x54x997	High stainless steel flue complete with draught diverter (only for Germany) for 8GF2/60
AM5020811177	140x330x130	Small frying basket
AM5020811205	310x330x130	Large frying basket
AM5020810956	220x330x130	Medium frying basket
AM5010111158	152x350x230	Sieve for residues small
AM5010111159	332x350x230	Sieve for residues large
AM5006311050		Swivelling hook for heating element



ELECTRIC CHIP SCUTTLE

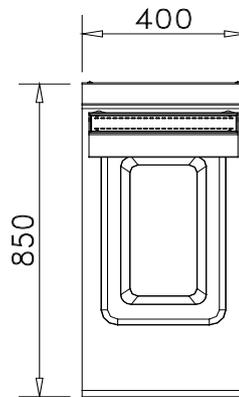
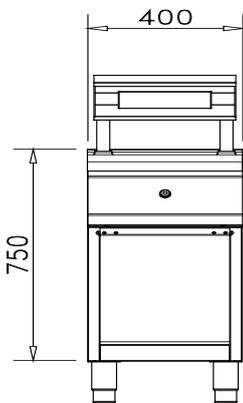


Mod. 8FCUBO/40

- Deep-drawn well in stainless steel (AISI 304) with rounded off corners and edges to make cleaning easier.
- Cooking hob in stainless steel (AISI 304), 2 mm thick, with drip profile in the front part
- Panelling in stainless steel (AISI 304).
- Satin finish "Scotch Brite"
- Innovative and exclusive joining system between appliances
- All screws made of stainless steel (AISI 304).
- Appliance designed so that the operations of installation and maintenance are executable from the front side.
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

APPLIANCES

DESCRIPTION



8FCUBO/40

Electric chip scuttle

Code : AM0103885370

Dim.: 400 x 850 x 750 h

Dim. basin mm : 510 x 305 x 210 h

kW : 1,0

ELECTRIC PASTA-COOKER

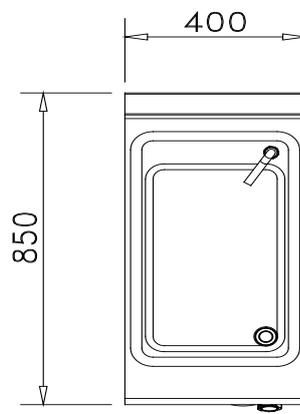
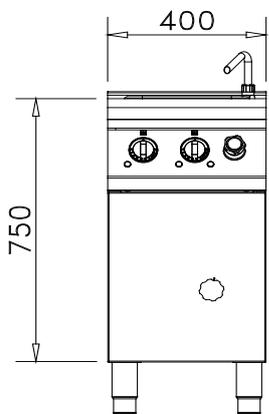


Mod. 8EUK/40 II

- 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 corners for maximum hygiene.
- 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
- A 3-step switch for power regulation.
- Additional thermostatic regulation of the water temperature for cooking and steaming.
- Predisposition for connection to an energy optimizing arrangement as standard (contactor planned on site) - on request
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

APPLIANCES

DESCRIPTION



8EUK/40 II

Electric pasta cooker 1 x 40 lt GN
1/1 - on lower section with front
panel closed

Code : AM0104085400

Dim.: 400 x 850 x 750 h

Dim. basin mm : 305 x 510 x 205 h

kW : 10,0

Standard accessoires included in the price:

- N°1 Perforated bottom

Accessories on request for fryers page n. 46

GAS PASTA-COOKER

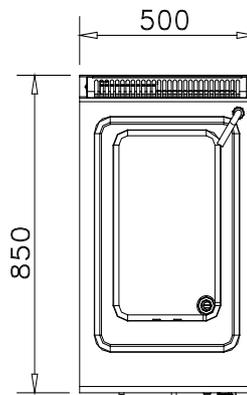
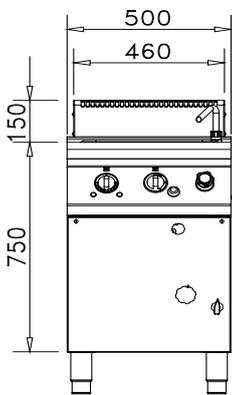


Mod. 8GUK/50

- 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 corners for maximum hygiene.
- Deep-drawn pasta cooker well GN 1/1 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
- Electronic low water level protection
- Thermostatic regulation with flame failure
- Pilot light well protected against dirt accumulation
- All external screws in stainless steel (AISI 304)
- 150 to 200mm adjustable feet
- Ambach joining system 2.0 (AJS)

APPLIANCES

DESCRIPTION



8GUK/50

Gas pasta cooker 1 x 40 lt - GN 1/1
on lower section with front panel
closed

Code : AM0104085425

Dim.: 500 x 850 x 750 h

Dim. basin mm : 305 x 510 x 290 h

kW : 12,0

Standard accessoires included in the price:

- N°1 Perforated bottom

Accessories on request for fryers 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 Baskets with side grips
AM0120826072	305x510x230	Satz C 2 Baskets with side grips+ 1 basket grip left + 1 basket grip right
AM5020826060	140x160x170	Basket with grip left - 1/6 GN
AM5020826061	140x160x170	Basket with grip right - 1/6 GN
AM5020826063	140x330x173	Basket with grip in front - at fornt side - GN 1/3
AM5020826064	290x160x173	Basket with side grips - lateral - GN 1/3
AM5020826065	290x330x173	Basket with side grips - in front - GN 2/3

ELECTRIC MULTIFUNCTIONAL BRATT-PAN

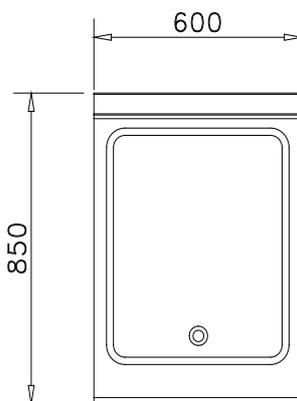
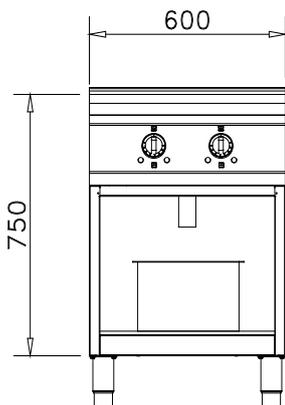


Mod. 8EUBUBO/60

- Panelling in stainless steel (AISI 304)
- Satinated surface treatment "Scotch Brite"
- Deep set tops in stainless steel, 2 mm thick
- Plan with perimetral border protection of the basin
- Dimensions of the basin 480x600 mm and depth 150 mm
- Compound bottom for an optimal heat distribution and non-stick properties with low smoke
- Heating system with "thermoblock" for excellent heat distribution, large reserve of energy and high energy efficiency
- Thermostat regulation from 50 ° C continuous to 300 ° C
- 8EUBUBS/60 with open cabinet H3 and collecting container extensible
- Discharge of the finished product through large hole with Teflon cap
- Large collection container in the lower compartment equipped with guides and anti-tilt system
- Predisposition for connection to an energy consump. optimiz. arrang. (Contactor planned on site) - on request
- Adjustable feet in heights between 150 and 190 mm
- Ambach joining system 2.0 (AJS)

APPLIANCES

DESCRIPTION



8EUBUBO/60

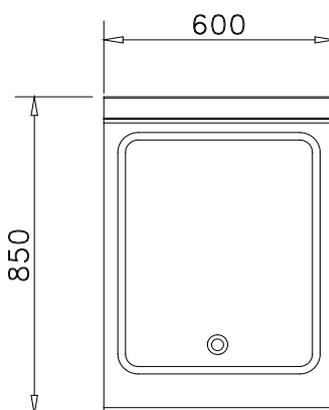
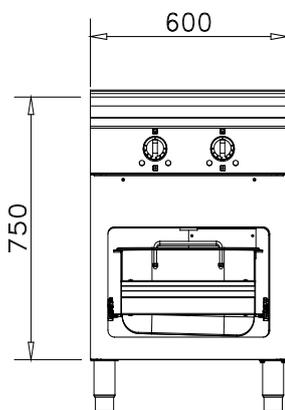
Electric multi bratt-pan - 43 lt on lower section open

Code : AM0105585475

Dim.: 600 x 850 x 750 h

Dim. basin mm : 480 x 600 x 150 h

kW : 8,6



8EUBUBS/60

Electric multi bratt-pan - 43 lt on lower section with extrable container

Code : AM0105585476

Dim.: 600 x 850 x 750 h

Dim. basin mm : 480 x 600 x 150 h

kW : 8,6

WING DOOR FOR NEUTRAL ELEMENT



Code

AM0113441480 Set wing door for neutral element model 60 - Hinge on the left side

AM0113441510 Set wing door for neutral element model 60 - Hinge on the right side

ELECTRIC TILTING BRATT-PAN

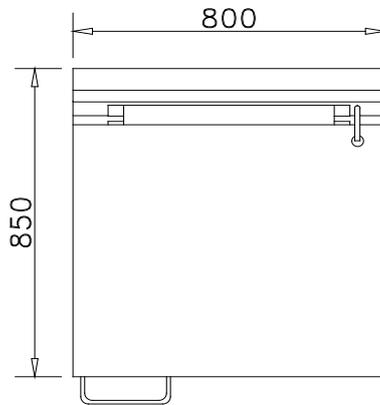
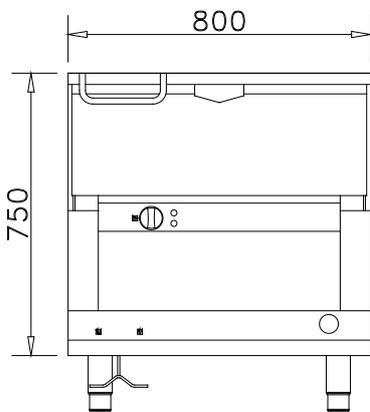


Mod. 8EKM/90

- Panelling in stainless steel (AISI 304)
- Satinated surface treatment "Scotch Brite"
- Bottom of the basin in compound
- Cover with double wall in stainless steel, balanced with spring system
- Continuous adjustment of the thermostatic temperature from 50 ° C to 300 ° C
- Motorized or manual tilting system
- Water tap for filling of the basin
- Predisposition for connection to an energy consump. optimaliz. arrang. (Contactor planned on site)
- Adjustable feet in heights between 150 and 190 mm
- Ambach joining system 2.0 (AJS)

APPLIANCES

DESCRIPTION



8EKM/50

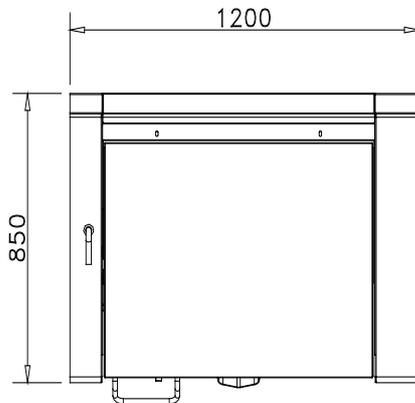
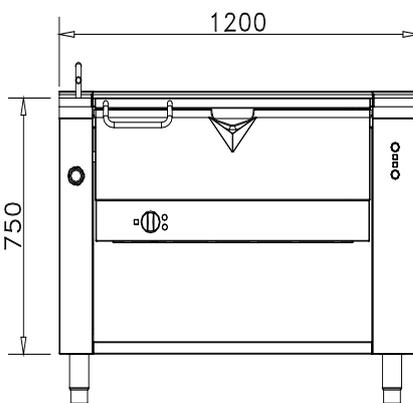
Electric tilting bratt-pan - 49 lt - motor tilting

Code : AM0106985500

Dim.: 800 x 850 x 750 h

Dim. cuve mm : 735 x 610 x 165 h

kW : 9,5



8EKM/90

Electric tilting bratt-pan - 60 lt - motor tilting

Code : AM0106985501

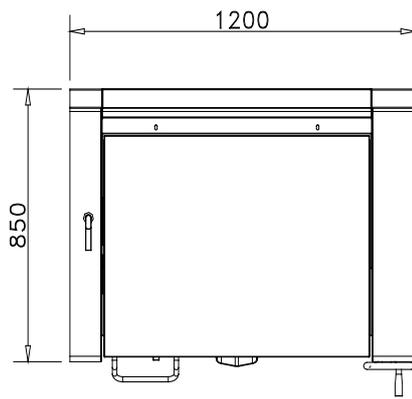
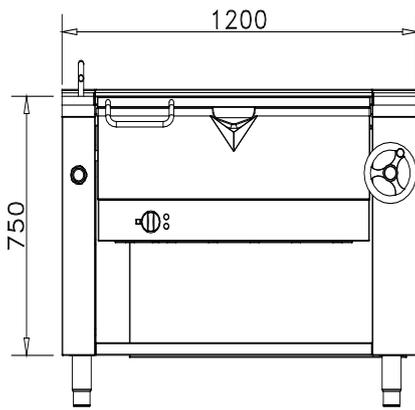
Dim.: 1200 x 850 x 750 h

Dim. cuve mm : 865 x 610 x 165 h

kW : 12,0

APPLIANCES

DESCRIPTION

**8EKH/90**

Electric tilting bratt-pan - 60 lt - manual tilting

Code : AM0106985502

Dim.: 1200 x 850 x 750 h

Dim. cuve mm : 865 x 610 x 165 h

kW : 12,0

Accessories on request for bratt-pans page n. 53

GAS TILTING BRATT-PAN

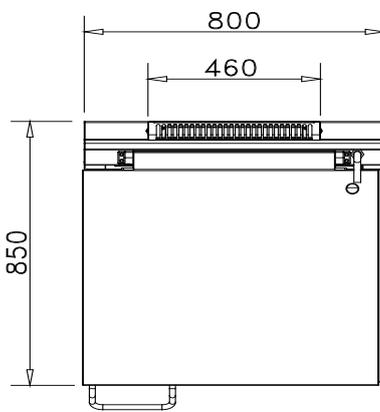
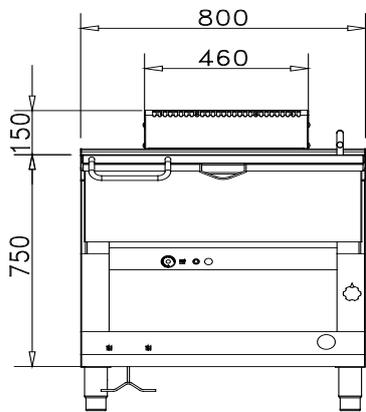


- Panelling in stainless steel (AISI 304)
- Satinated surface treatment "Scotch Brite"
- Bottom of the basin in compound
- Cover with double wall in stainless steel, balanced with spring system
- Continuous adjustment of the thermostatic temperature from 50 ° C to 300 ° C
- Multiburner system for a good distribution of the temperature
- Motorized or manual tilting system
- Adjustable feet in heights between 150 and 190 mm
- Ambach joining system 2.0 (AJS)

Mod. 8GKM/90

APPLIANCES

DESCRIPTION



8GKM/50

Gas tilting bratt-pan - 49 lt - motor tilting

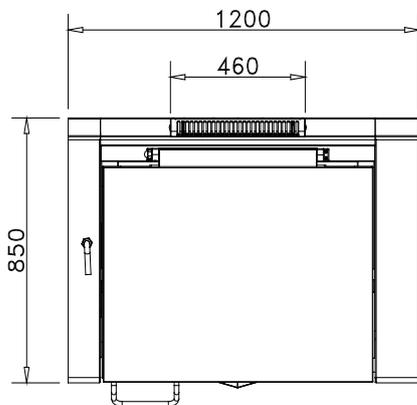
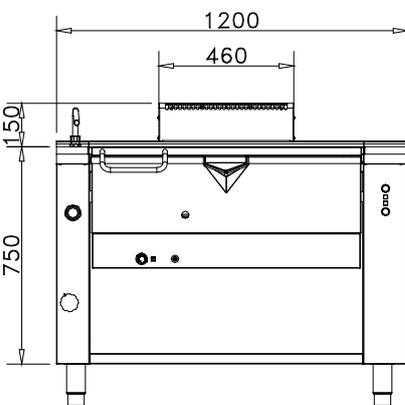
Code : AM0106985550

Dim.: 800 x 850 x 750 h

Dim. cuve mm : 735 x 610 x 165 h

kW : 13,5

kW : 0,5



8GKM/90

Gas tilting bratt-pan - 60 lt - motor tilting

Code : AM0106985551

Dim.: 1200 x 850 x 750 h

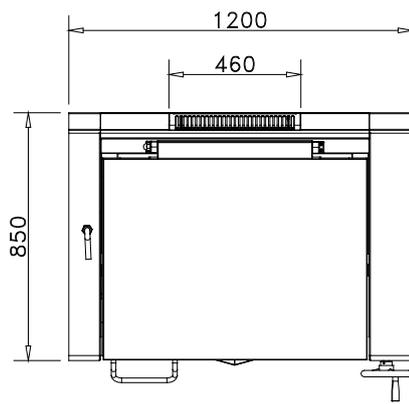
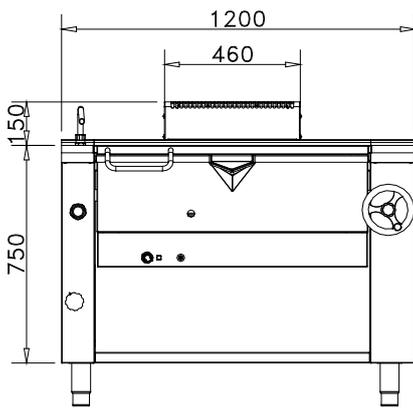
Dim. cuve mm : 865 x 610 x 165 h

kW : 16,2

kW : 0,5

APPLIANCES

DESCRIPTION

**8GKH/90**

Gas tilting bratt-pan - 60 lt -
manual tilting

Code : AM0106985552

Dim.: 1200 x 850 x 750 h

Dim. cuve mm : 865 x 610 x 165 h

kW : 16,2

ELECTRIC FIX BRATT-PAN

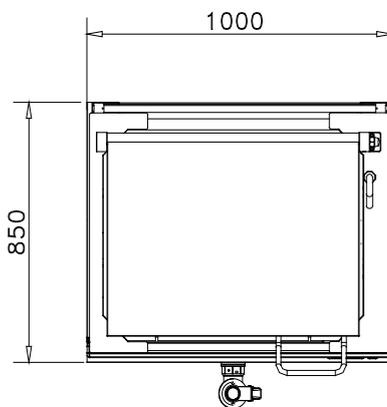
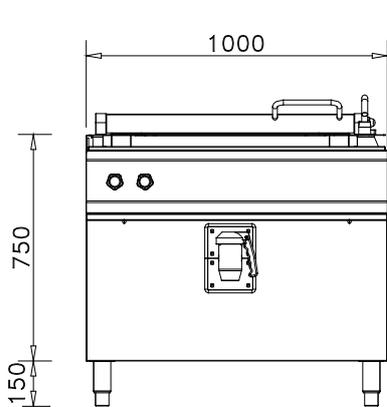


Mod. 8EB/100

- Panelling in stainless steel (AISI 304).
- "Scotch-Brite" satin finish ensuring an easy cleaning of all inox surfaces.
- Deep drawn cover top, made out of stainless steel (AISI 304), 2 mm thick, with drip profile in the front part and back splash along the whole cooking pan (no more cooking liquids can get back into the tub)
- Innovative and exclusive joining system between appliances • Deep drawn well in stainless steel (AISI 304), seamless welded with the pan bottom in chrome-nickel steel enriched with molybdenum (Compound) (AISI 316), with bead blast finish; with rounded corners having a large radius for an easy cleaning
- Spring loaded double-skinned lid in stainless steel (AISI 304) seamless and steam-proof welded.
- All external screws in stainless steel (AISI 304).
- Service and maintenance operations can be carried out from the front part of the appliance
- Adjustable feet in heights between 150 and 190 mm
- Ambach joining system 2.0 (AJS)

GERÄTE

BESCHREIBUNG



8EB/100

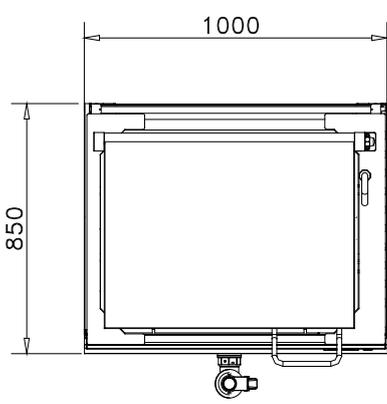
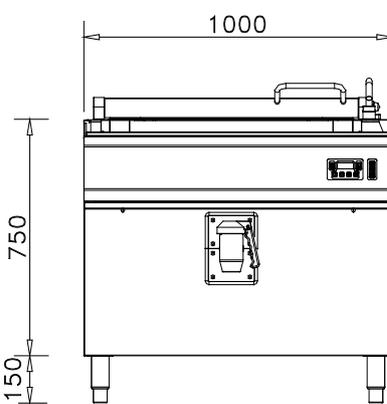
Electric fix bratt-pan - with compound bottom

Code : AM0106985040

Dim.: 1000 x 850 x 750 h

Dim. basin mm : 750 x 560 x 230 h

kW : 14,9



8EB/100 EAW

Electric fix bratt-pan with electronic control - with compound bottom

Code : AM0106985800

Dim.: 1000 x 850 x 750 h

Dim. basin mm : 750 x 560 x 230 h

kW : 14,9

Accessories on request for fix bratt-pan page n. 53

ACCESSORIES ON REQUEST FOR FIX 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)
AM3502134144	180x250x350	Spade perforadet
AM3502134139	180x250x350	Standard spade

ELECTRIC KETTLE WITH INDIRECT HEATING

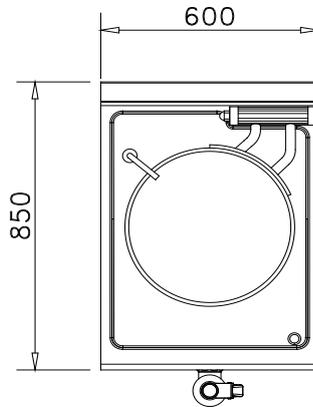
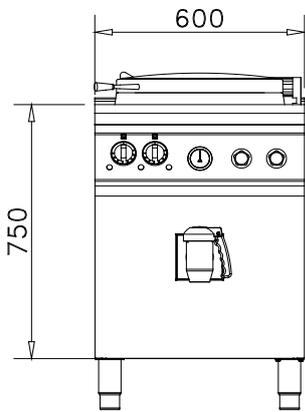


Mod. 8ESK/150

- Panelling in stainless steel (AISI 304)
- Satinated surface treatment "Scotch Brite"
- Deep-drawn tops in stainless steel, 2 mm thick
- Double cover for energy savings
- Bottom of pan in AISI 316 curved upward (convex)
- Heating system operating pressure 0.45 bar
- Double separate controls for adjusting the power of the boiling temperature (30 ° C - 100 ° C)
- Indirect heating system with a load of water, venting and automatic adjustments
- Hot and cold water taps for filling the tank arranged on the control panel
- Predisposition for connection to an energy consump. optimaliz. arrang. (Contactor planned on site)
- Adjustable feet in heights between 150 and 190 mm
- Ambach joining system 2.0 (AJS)

APPLIANCES

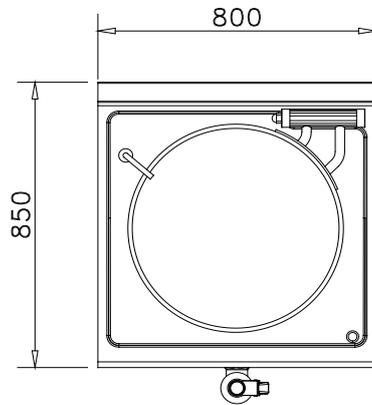
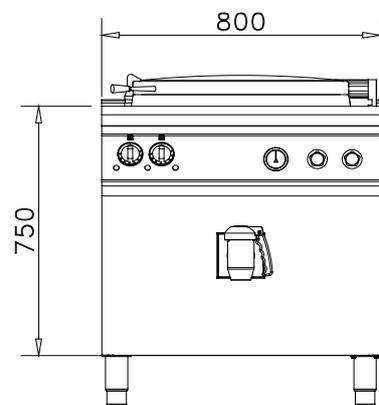
DESCRIPTION



8ESK/40-60

Electric kettle with indirect heating
- 40-60 lt

Code : AM0107085675
Dim.: 600 x 850 x 750 h
Diameter cuve : 440 mm
kW : 12,0



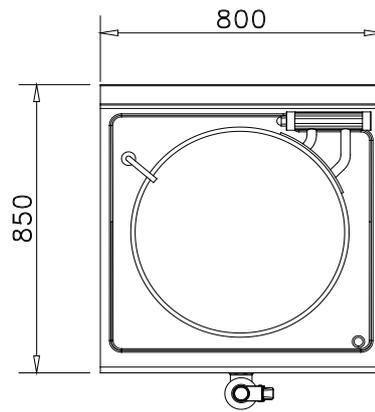
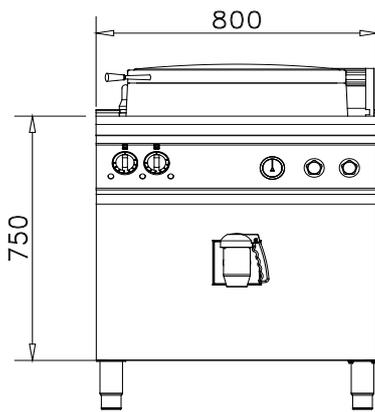
8ESK/80-100

Electric kettle with indirect heating
- 80-100 lt

Code : AM0107085676
Dim.: 800 x 850 x 750 h
Diameter cuve : 595 mm
kW : 18,0

APPLIANCES

DESCRIPTION

**8ESK/150**

**Electric kettle with indirect heating
- 150 lt**

Code : AM0107085677
 Dim.: 800 x 850 x 750 h
 Diameter cuve : 595 mm
 kW : 22,0

Standard accessoires:

- N°1 Double skinned lid and stainless steel filter screen

Accessories on request for kettle page n. 57

GAS KETTLE WITH INDIRECT HEATING

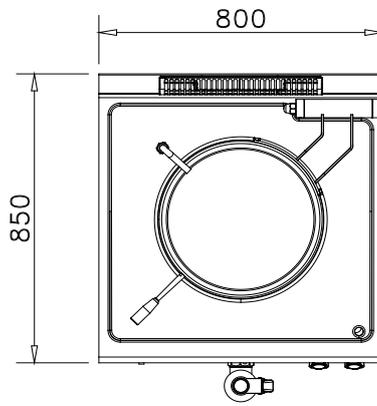
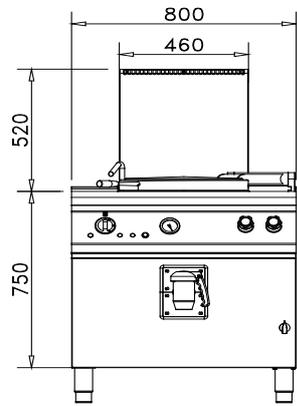


Mod. 8GSK/150

- Panelling in stainless steel (AISI 304)
- Satinated surface treatment "Scotch Brite"
- Deep-drawn tops in stainless steel, 2 mm thick
- Bottom of pan in AISI 316 curved upward (convex)
- Double wall insulated
- Heating system operating pressure 0.45 bar
- Cover in stainless steel, balanced with a spring system
- Double cover for a big energy savings
- Double separate controls for adjusting the power of the boiling temperature (30 ° C - 100 ° C)
- Indirect heating system with a load of water, venting and automatic adjustments arranged to interior of the appliance
- Hot and cold water taps for filling of the basin placed on the control panel
- Column for the closing of the general gas
- Adjustable feet in heights between 150 and 190 mm
- Ambach joining system 2.0 (AJS)

APPLIANCES

DESCRIPTION



8GSK/40-60

Gas kettle with indirect heating - 40-60 lt

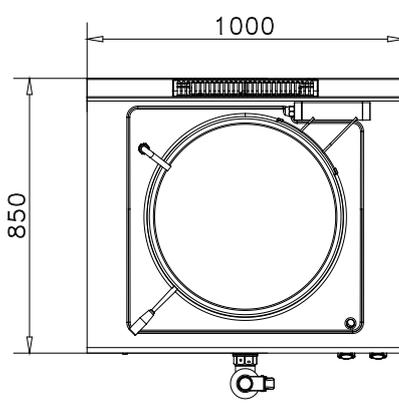
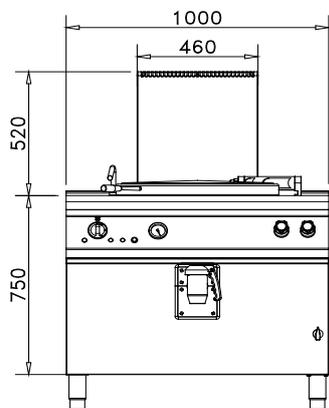
Code : AM0107085700

Dim.: 800 x 850 x 750 h

Diameter cuve : 440 mm

kW : 16,0

kW : 0,5



8GSK/80-100

Gas kettle with indirect heating - 80-100 lt

Code : AM0107085701

Dim.: 1000 x 850 x 750 h

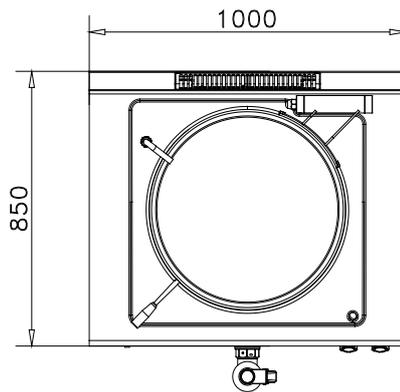
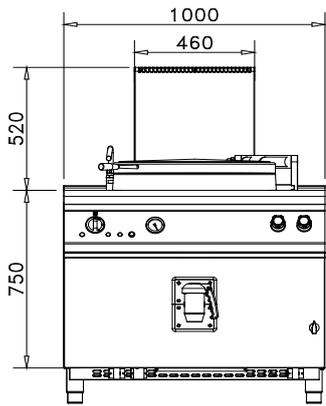
Diameter cuve : 595 mm

kW : 22,0

kW : 0,5

APPLIANCES

DESCRIPTION

**8GSK/150**

Gas kettle with indirect heating -
150 lt

Code : AM0107085702
Dim.: 1000 x 850 x 750 h
Diameter cuve : 595 mm
kW : 26,5
kW : 0,5

Standard accessoires:

- N°1 Double skinned lid and stainless steel filter screen

ACCESSORIES ON REQUEST FOR KETTLE

Code	Dim. mm
AM3059813537	Level indicator for 60 lt.
AM3059813539	Level indicator for 100 lt.
AM3059813540	Level indicator for 150 lt.

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