

ENGLISH

CHEF 850



THE IDEAL SOLUTION FOR THE WORLD OF
CATERING

 **ambach**[®]



ALWAYS BY YOUR SIDE

Ambach has been designing and making professional kitchens for over 60 years. We combine our vast experience in manufacturing and craftsmanship to give you beautiful and reliable high-performance kitchens.

We serve the hospitality industry around the globe, putting our customers at the heart of everything we do. Our aim is to help you improve profitability through the performance, value and extended life of your kitchen.

Our qualified team of highly creative engineers, and international network of 450 dealers, are committed to providing you with a personal service, wherever you are in the world. We work with you to create your perfect kitchen, tailored to your needs, personality and style.

Ambach. You, your kitchen.



CHEF 850

DESIGNED FOR YOU

Chef 850 is one of the most comprehensive and versatile cooking systems available. Our innovative, high-performance kitchens set new standards for flexibility, quality and elegance – providing the perfect solution for the hospitality industry, including hotels and restaurants with trendy open kitchens.

Each element of the Chef 850 range is designed for **high performance, simplicity of use, maximum hygiene and minimal energy consumption.**

Chef 850 gives you the flexibility to create your own unique kitchen. We work with you to help you choose from over 150 units, creating a workspace tailored to your preferences and needs.

Whether you want a traditional design or modern open kitchen, the refined Chef 850 range offers a limitless choice of colours and finishes to match your chosen style.



FLEXIBILITY



INNOVATION

CREATING YOUR PERFECT KITCHEN



- 1. Stainless steel knobs on the red control panel
- 2. Stainless steel frame



MADE FOR YOUR EVERY NEED

The unrivalled flexibility of Ambach's Chef 850 system gives you the freedom to create your ideal kitchen. It allows you to unleash your imagination, whether you need an elegantly simple solution for a small area, or a large-scale kitchen that meets your complex needs.

CONFIGURED ANY WAY YOU WISH

Chef 850 adapts to your space and your requirements. You can select a single machine, or combine multiple elements from a choice of over 150 units. With endless possibilities, Chef 850 can fit any space, overcome any tricky restrictions, and fulfil the needs of even the most demanding chefs.

INCREDIBLE MODULARITY

Our innovative system seamlessly connects modules – horizontally or vertically – on a 2-3mm stainless steel frame. It is an incredibly durable system, guaranteed to be robust enough for even the most complex bridge and cantilevered designs. What's more, you can quickly and easily reconfigure or replace individual units in the future.



PERSONALISED FOR YOU

You can customise your kitchen to match your own unique style. You can be as bold as you like, with the entire RAL colour range to choose from. You can also pick from our range of unique finishes.

- 1. Induction ranges
- 2. Gas ranges

MATCHED TO YOUR STYLE OF COOKING

With an infinite number of possible combinations, we work with you to ensure your Chef 850 kitchen is perfectly in tune with your way of cooking. There are no fixed combinations or standard configurations. Options include gas, electric, induction and ceramic glass cooking surfaces; grills and fryers; solid tops and fry tops; pasta cookers; bain maries; multi-functional bratt pans; and much, much more. Specialised elements for national cuisines may also be included in the cooking block – for example, a tandoori oven, wok or teppanyaki griddle.



“

It's just the way I wanted it.

”





HYGIENE



INNOVATION

TAKING HYGIENE TO ANOTHER LEVEL





- 1. Protective border on the grid
- 2. Ambach seamless joining system

MAXIMUM HYGIENE, EASY CLEANING

We have been working with professional chefs for over 60 years. We know how important it is to work in a hygienic kitchen that is easy to maintain. So we have incorporated many innovative features into Chef 850, to maximise hygiene and minimise cleaning effort. Our attention to detail will help you exceed the most stringent hygiene and cleaning standards.

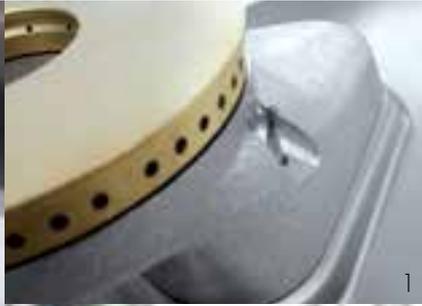
ONE-PIECE HYGIENIC TOP

Decades of experience in steel manufacturing go into our 3mm one-piece hygienic tops. We use a unique 'sandwich' reinforcement structure, which remains rigid and stable even with extreme temperature changes. The tops are suitable for any type of kitchen in any configuration, and will stand the test of time even in the most demanding environments.

THE AMBACH JOINING SYSTEM

We combine quality engineering with expert craftsmanship to create joints so perfect that not a single drop of water can leak through. We can install our units in any configuration you need, including the most complex of modular designs. The system also enables you to easily reconfigure, or replace, individual units in the future.





STANDOUT DETAIL

Every aspect of the Chef 850 system has been designed with hygiene in mind. Features that help busy chefs maintain high standards of cleanliness include: wide-radius corners; flush-finish induction tops; hygiene cabinets; and gas elements with watertight burners.



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Guaranteed hygiene with less effort.

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1. Sealed burners
2. H3 hygienic cabinets

CHEF
850



SAVINGS



ECO-MODE



THERMOBLOCKS

ENERGY EFFICIENT KITCHENS



Iperconad
Perugia, Italy

- 1. Digital Panel
- 2. Thermoblocks

CUTTING YOUR COSTS

All Ambach machines are built to maximise performance and minimise energy consumption – two vital ingredients for an energy-efficient kitchen. Chef 850 offers significant energy savings to reduce the running costs of your kitchen, achieve a healthy return on investment, and help safeguard the environment.

ABSOLUTE PRECISION

Our innovative digital panel gives you precise electronic temperature control. This optimises energy use, and reduces power surges and energy dispersion.



REDUCING ENERGY CONSUMPTION

Our aluminium thermoblocks reduce energy consumption by distributing heat more evenly, which also means perfect cooking results every time. And as the thermoblocks enable you to use the entire surface for cooking, you can choose a smaller unit.



HAMBURGER

PAPRIKA DOLCE - OLIVE NE
FORMAGGIO - PEPERONI - al gusto FUN
al gusto TARTUFO e tanti altri



MINIMISING HEAT DISPERSION

We give you outstanding insulation to reduce heat dispersion – and your energy bills. Mirrored surfaces reduce heat dispersion further and help distribute heat more evenly to ensure excellent cooking results.

ECO-MODE SYSTEM

Our Eco-Mode function saves energy by ensuring the machine consumes almost zero energy when on standby, and returns to temperature quickly when switched back on. Available with our specialised range of series IQ850 machines.



1. Raised, ergonomic IQ850 control panel



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Intelligent machines that reduce energy consumption – just the way I like it!

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FLEXIBILITY



INNOVATION



ROBUSTNESS

OUTSTANDING CRAFTSMANSHIP



1. Refrigerated lower drawers come with a choice of exclusive finishes



DELIVERING HIGH-PERFORMANCE KITCHENS

Chef 850 kitchens excel in delivering performance and efficiency for the hospitality industry. But they are also beautiful and a joy to use. With 60 years' experience, our superior craftsmanship guarantees the quality of every detail of a Chef 850 kitchen.

STEELY PRECISION

Our vast experience in steel production shines through in every detail of a Chef 850 kitchen. We combine precision engineering with quality craftsmanship to ensure that every module fits seamlessly together.

YOUR EXCLUSIVE FINISH

Chef 850 allows you to create a kitchen perfectly in sync with your style and personality. Choose from our range of metallic finishes, exclusive detailing – such as speciality knobs, chrome handrails and potrack grids – and colours from the full RAL spectrum. We apply a special powder coating to ensure your colour lasts. The stunning visual effect means Chef 850 is the perfect choice for open kitchens.



BRING YOUR VISION TO LIFE

Chef 850 gives you an outstanding quality of finish, matched only by the attention our craftsmen put into every detail and the breadth of choice in colour and finish.

So with Chef 850, you're not just creating a professional kitchen – you're building an impressive stage that lets you show off your work and talent.



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Efficiency and design all in one. Fantastic!

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1. Minimal stainless steel knob on a control panel

CHEF
850



ECO-MODE



THERMOBLOCKS



ONE-CLICK



INNOVATION



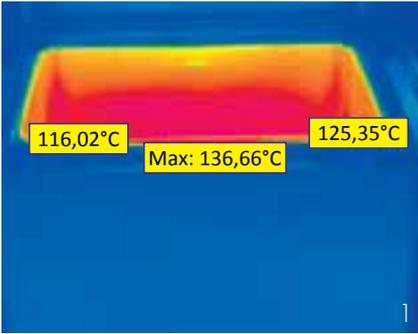
PERFORMANCE



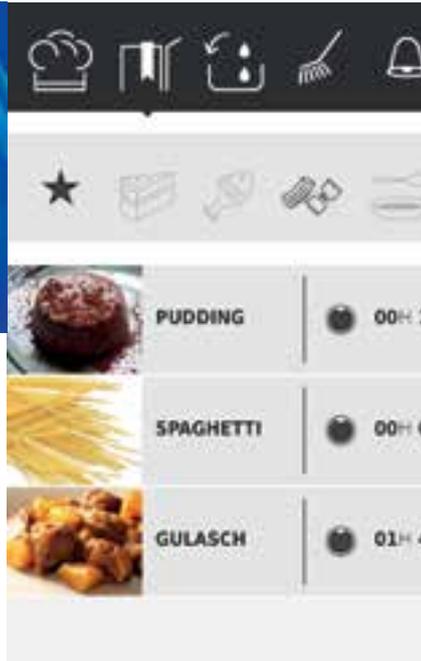
AMBACH
EASY ACCESS

INNOVATION AT OUR CORE





1. Thermographic analysis of the well of the bratt pan



A PASSION FOR RESEARCH AND DEVELOPMENT

We put our heart and soul into the study of new materials and technologies. Our innovation is focused on driving performance, efficiency and energy savings, to help improve your operation.

SPECIALISED MACHINES FOR OPTIMUM PERFORMANCE

The new IQ850 range gives you the option to integrate powerful, multi-functional machines into your cooking block. Our range of specialised equipment helps you to optimise space, at the same time allowing you to work efficiently and comfortably.

INNOVATIVE COMMAND AND CONTROL

With sophisticated sensors and the ability to monitor the modality and speed of energy distribution, Ambach's advanced power management systems improve performance and reduce energy consumption.



ENERGY-SAVING TECHNOLOGIES

Every detail of Chef 850 is designed for maximum efficiency and minimum energy consumption.

For example, we've substituted the usual heating elements with aluminium thermoblocks, while our compound duplex wells with mirrored surfaces minimise thermal emissions.

INTUITIVE CONTROL

Our specialised machines have a simple, intuitive control panel that allows you to manage your work easily and achieve optimal results with minimal energy consumption. Just choose the function or the recipe and the machine does the rest. The generous-sized panel also clearly displays all the cooking information you need.



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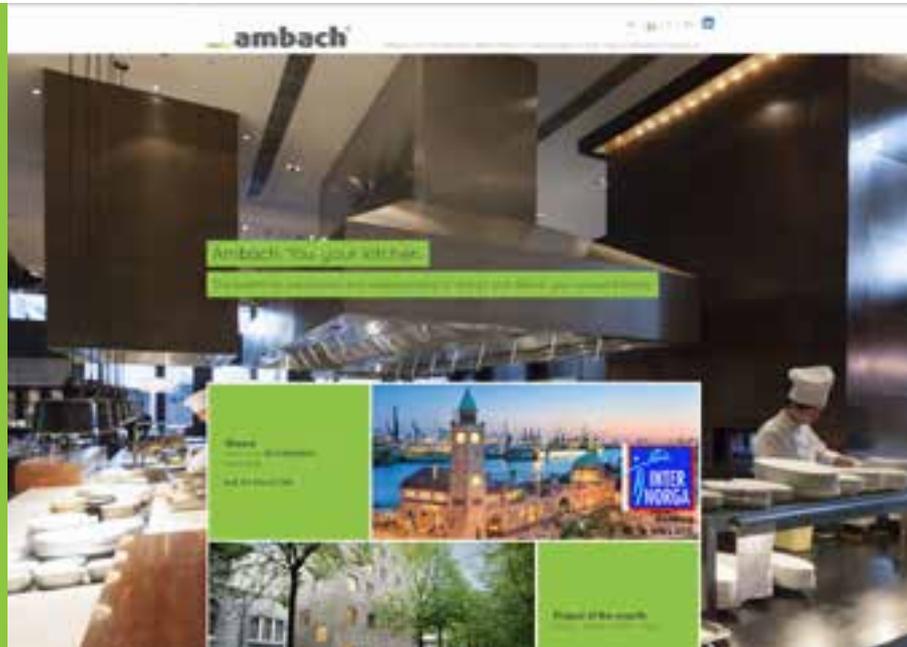
It's a pleasure to offer only the best.

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- 1. Well in compound with mirror finish

FIND OUT MORE

Please visit www.ambach.com for more information about the Chef 850 range, and all Ambach products – including technical data and specifications, drawings and exploded views.



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