ambach®

Ambach. You, your kitchen.

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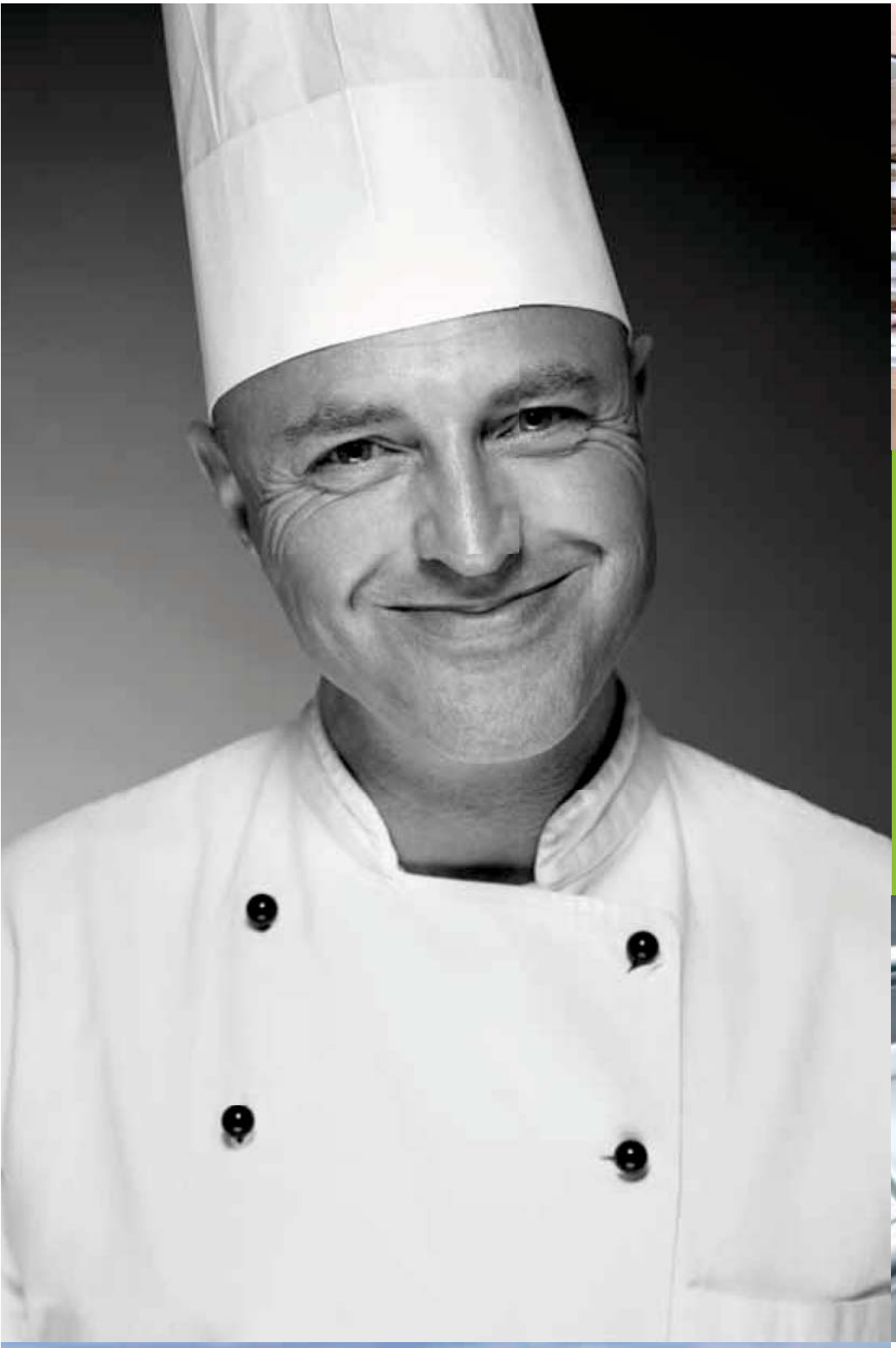
Delivering unique catering equipment solutions,
designed to meet your individual style and needs,
through expertise, experience and understanding.

What we do makes us who we are.

With over 60 years experience and expertise in the design and manufacture of professional kitchens, we've developed a unique synergy between industrial production and artisan hand craftsmanship, enabling us to deliver the highest quality standards, reliability and service needed by our customers worldwide.

Our continued commitment to product development and manufacturing excellence starts with our work with the world's leading chefs and experienced industry partners. This consultation and communication with those who share our passion and that shape the future of culinary needs, enables our highly skilled personnel to provide effective responses and solutions to every request.

Always at the forefront of research and innovation, our innovative, high performance products continue to be considered an excellent commercial investment, delivering profitability through performance, value, and the operational life terms our customers have come to expect.



Café Royal, London - UK
System 900

Alpina Dolomites, Südtirol - Italy
System 900

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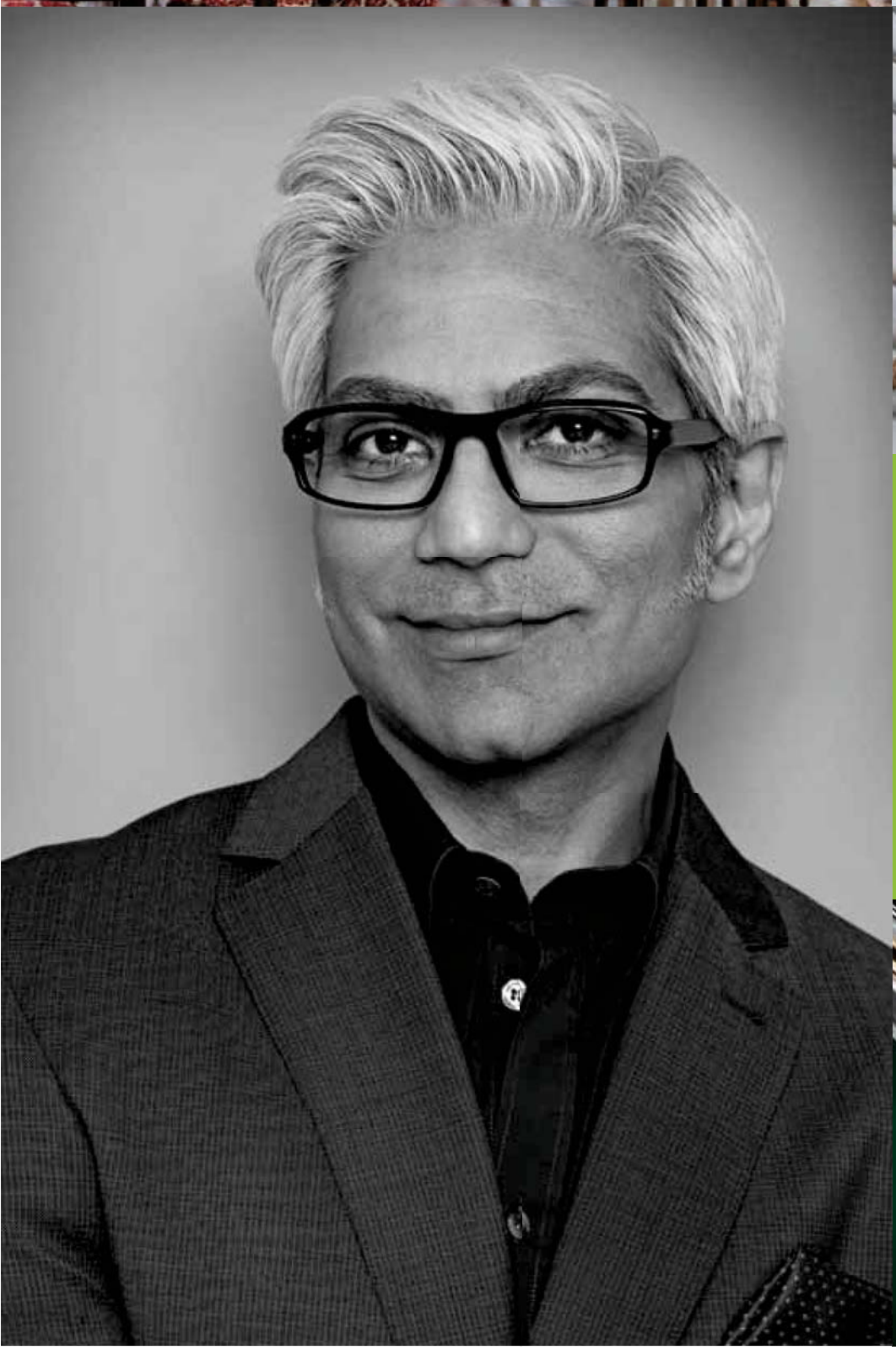
“Unique and special. We have a shared DNA.”

Every Ambach kitchen is unique and not only tailored to the individuality and personality of the chef, they also match the character and style of the location. They don’t just cater for a need, they provide the equipment and support to create the dream kitchen.

Aesthetically pleasing, Ambach kitchens could be described as beautiful and elegant, places for chefs to maximize their creativity and enjoy. Kitchens that are designed with complete operational flexibility and attention to the smallest detail, with a renowned build quality that delivers unquestionable high performance and optimal results. Add unrivalled levels of hygiene and you understand what makes them unique.

- Total design, configuration and customization flexibility
- 100% usable cook tops that provide complete ergonomics and temperature control
- Fast heat-up Pressure Braising Pans reduce cooking time by 40%
- Seamless co-ordination even in our modular range suites
- One piece work surfaces and deep mouldings with rounded corners ensure the highest levels of hygiene

Andaaz Hotel, Beijing - China
System 700, front of the house



Café Royal, London - UK
System 900

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“Imaginative, resourceful, focused. We share a vision.”

With Ambach there’s no compromise between form and functionality, because both are provided in equal measure. Innovative product ranges catering for all world cuisines and infinite equipment combinations, provide the freedom to design and create stylish, intelligent and energy efficient cooking solutions.

Kitchens that recognise the ever changing needs and ecological responsibilities of consultants, managers, business owners and chefs, through our commitment to continuous product research and development to manufacture the green kitchens of the future today.

- Recipient of the Dr. Georg Triebe award for innovation, in the category of Ecology and Efficiency
- Products that cater for healthy and high production cooking technologies (Overnight cooking, low temperature)
- Equipment that has been specifically developed to cater for all local, regional and international cuisines
- Providing accurate technical information to understand the characteristics and capabilities of our products

Hotel Marriott, Baku - Azerbaijan
System 700

Aloft Hotel, London - UK
System 900

Trust, cooperation and reliability. Our shared values.

Building the relationships needed to gain the confidence of suppliers and provide efficient support to businesses in over 80 countries takes time and commitment.

With over 60 years experience Ambach is unquestionably an experienced and effective industry partner. Not only providing innovative and robust quality equipment solutions to our suppliers and their customers operating in every market sector, but the support of a knowledgeable team to successfully deliver these high quality, high value solutions.

The foundations of these strong relationships are built on the confidence, respect and understanding that every Ambach product is designed, manufactured and stringently tested by our own personnel. But it doesn't end there; we also guarantee to provide the highest level of support and service throughout the life term of the product, anytime anywhere.

- Use of the highest quality materials and building techniques to guarantee strength and durability
- Products have International electricity and gas certifications
- Easy installation due to design innovation
- Providing reduced operational and maintenance costs

Hotel Atlantic
Hamburg, Germany
System 900 Exclusive Range

Where hospitality is a culinary art-form best served hot.

Ambach products and complete kitchen architecture has been seen in prestigious international hotel chains and individual iconic hospitality locations around the world for over six decades.
Our experience of communicating with both individual operators and multi-national operations, together with a deep understanding of menu planning and local, regional and national cuisines enables us to deliver the equipment, quality standards and consistent service needed worldwide.

Hotel Marriott
Baku, Azerbaijan
System 700

Mövenpick
Dubai, United Arab Emirates
System 900 Exclusive Range, front of the house

Moovina
Jacarta, Indonesia
System 900, front of the house

Where the chef is the star.

With the ever increasing inclusion of theatre style open kitchens in restaurants in most major cities in the world, Ambach equipment is chosen to provide the perfect balance of style, equipment and design flexibility. Providing the stage for every culinary performance, without compromise. Through the benefit of our 3D design capability chefs and locations wishing to create this experience, can preview their future kitchen through a virtual simulation.

Ceresio 7
Milan, Italy
Chef 850

Dusit
Abu Dhabi, United Arab Emirates
System 900

Barnsley College
Barnsley, South Yorkshire, UK
System 900

Where new talent is born.

Many thousands of aspiring young chefs who choose to study the culinary arts in catering schools, colleges and universities throughout Europe and Asia, now gain invaluable experience using Ambach equipment and kitchen architecture. These students hone their cooking techniques, styles and methods on bespoke high specification, multi functional, all power type work stations.

Barnsley College
Barnsley, South Yorkshire, UK
System 900

Inflight catering
Specialist equipment

Where productivity and efficiency is the order of the day.

In locations where power management and energy efficiency is as important as high production and volume cooking solutions, Ambach equipment provides the answers.
Working in partnership with specialist consultants worldwide large facilities of every kind, from corporate locations to hospitals and schools rely on our equipment.
Our products help our clients streamline work flow, improve and optimize performance, guarantee productivity and deliver excellent food quality.

Carnival Cruise
Ambach Marine

Where diners travel the world's seas.

Where an ability to handle the toughest of working conditions needs to be guaranteed and reliability cannot be questioned, Ambach marine kitchens are the choice of many companies operating cruise ship fleets around the world.
Complying with the strictest USPHS standards, our equipment is trusted to provide the highest levels of safety, hygiene, reliability and performance for a range of facilities.
The combination of intuitive technology and ease of operation makes our equipment ideal for companies who experience regular changes to personnel and can be used by both inexperienced individuals and top chefs producing the finest menus.

Carnival Cruise
Ambach Marine

Every kitchen is unique.

The Ambach range offers a choice of over 500 operational modules covering every kind of world cuisine, cooking style and method. With 700, 850 and 900mm deep units, modular, bespoke modular and fully bespoke configuration options our product range offers infinite design flexibility. In the Ambach Exclusive Range luxury customisation is almost limitless, meaning that every kitchen is truly unique.

System 700:
the best things come in small packages.

Featuring the best technological innovation and design System 700 is perfect for moderately sized kitchens, where space is at a premium, but where compromise on style, quality, flexibility, power and performance is not a consideration.
Over 120 units available in single facing modules, double service arrangement, or with a one piece top this stylish, modern, linear range caters for every requirement.
Complete customisation including finishes and detailing is available in our Exclusive Range.

Chef 850:
the new standard for modular kitchens.

Offering total configuration flexibility through its range of over 150 operating modules, Chef 850 redefines modular kitchen design and provides the solution for any location or requirement.
The ranges unique modular construction and module connection system suites equipment perfectly. Providing seamless alignment that not only delivers the highest levels of hygiene, but which enables the kitchen to evolve to cope with any changing requirements, as units can be reconfigured, or replaced with ease.

System 900:
the ultimate performance from a renowned performer.

With an unrivalled build quality and levels of efficiency System 900 is one of the world's most renowned products. Used in locations including high volume production kitchens, 6 star hotels and theatre style kitchens operated by top chefs. Featuring over 200 modules, including double service, single piece work surface and cantilever versions, System 900 is also available in an Exclusive Range offering complete customisation options, including metallic and colour finishes and detailing.

Specialist equipment:
where high volume production is the key ingredient.

The Ambach range includes a number of specialized units for locations where high productivity, controlled energy efficiency and performance are needed. Large production kitchens that require bulk cooking solutions including new over- night low temperature capability can find complimentary, fully integrated, or stand alone solutions in the System 900 range.

Caring for our customers throughout the life term of our equipment.

From design to implementation and through to completion, Ambach shares the journey with over 600 selected suppliers and thousands of customers worldwide. We value and appreciate our business partners in every respect and are totally committed to supporting our clients throughout the design, supply and post sales experience.

We want our customers to continue to see us as the brand of choice, an effective partner with a unique philosyphy and capability, who offers everything they require, when it's needed. Our experienced sales representatives, designers and technical teams work to create and deliver the best solutions. Knowledgable customer support personnel provide efficient and effective communication and support. A complete library of easily accesable high quality product and technical literature is available in both print and digital formats providing accurate information on all our products.

To the businesses who see our products as their preferred solution and the clients and chefs who use them, we say thank you for choosing Ambach.

Graphic design
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Junglelink

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