

SYSTEM 700



COMPACT DESIGN, CONSUMMATE
PERFORMANCE



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.



SYSTEM 700

SMALL BUT MIGHTY

Ambach's System 700 range combines high performance, versatility, aesthetic design and energy efficiency in a compact package, making it the perfect choice for those seeking to serve sophisticated cuisine in a restricted space.

Small yet powerful, its compact design is ideal for award-winning and high-end restaurants that may be short on space for tables due to strict city centre architectural restrictions.

Its elegant and multi-functional design makes it the ideal line for open kitchens too. Ambach offers the high performance of an industrial production kitchen combined with a wide selection of luxury finishes and custom details, carefully honed by expert craftsmen.

Like all Ambach equipment, System 700 guarantees the highest levels of hygiene, with its one-piece top and innovative joining system, which allow quick and thorough cleaning.

Always focused on energy efficiency and eco-friendliness, System 700 promises **excellent results with minimum energy wastage**.

With over 120 work modules, exclusive finishes and a myriad of custom colours, the highly versatile System 700 line **enables you to create the kitchen of your dreams**, made to measure for your needs and your menu.



INNOVATION

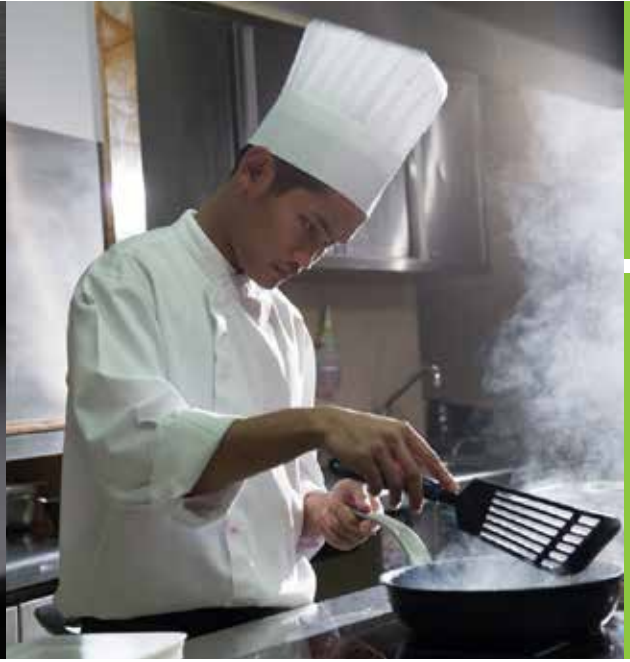


FLEXIBILITY

QUALITY OVER QUANTITY



- 1. Flush-finish induction cooktop
- 2. Minimal stainless steel knob on a black control panel



KITCHEN OF THE FUTURE

A new concept in kitchens, System 700 combines a small footprint with high-quality equipment, designed with meticulous attention to detail. Every member of the kitchen team has what they need in order to create and deliver superb menus.

MAXIMISING SMALL SPACES

For city centre restaurants limited by architectural constraints, every square metre counts. System 700's compact design allows operators to exploit the space to the full, leaving more room for tables.

SMALL FOOTPRINT, HIGH PERFORMANCE

System 700 performs to the industry's highest standards making it perfect for chefs committed to delivering top-level cuisine and restaurants that value quality over quantity.



ONE RANGE FOR ALL COOKING METHODS

Supremely flexible, System 700 offers a wide range of different work modules, allowing each user to create a kitchen designed to their own requirements and combining their choice of machines and cooking methods, both standard and specialist, from tandoori to teppanyaki.



“

This way, I can match quality with profit

”



1



2



1. "Exclusive Range" finish knob on stainless steel control panel
2. Protective border on the grid



FLEXIBILITY



INNOVATION

A NEW LEVEL OF CUSTOMISATION



1. Grill press
2. Black control panel with minimal knobs



2

A KITCHEN DESIGNED FOR YOU

For those who manage their kitchens and teams carefully and rationally, System 700 offers cutting-edge tools with accurate timing and results, as everything has to work fast and smoothly, without any hitches.

TOP EQUIPMENT FOR TOP CHEFS

Top-level chefs need the quality of their equipment to match the quality of their teams. Although small in size, System 700 guarantees just that. Cutting-edge tools deliver accurate timing and excellent results every time, maximising productivity and eliminating hold-ups.

ENDLESS COMBINATIONS

With Ambach, steel becomes flexible. Over 120 different elements can be combined in endless configurations, making System 700 easily able to meet the needs of the most demanding chefs, even when space is at a premium. The line's capacity to integrate with modules from Ambach's Chef 850 range takes customisation to a whole new level.





MAXIMUM FLEXIBILITY

The machines included in the System 700 range can be installed individually or combined either vertically or horizontally to create a wide range of solutions, including complex bridge or cantilever structures. Every module has a 2-3mm stainless steel frame, guaranteeing ruggedness and durability.



1. Gas range
2. Plug-in stainless steel

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Designed according to the chef's wishes, created according to my design.

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HYGIENE



INNOVATION

EVERYTHING DESIGNED WITH HYGIENE IN MIND





HYGIENIC SOLUTIONS

Keenly aware of the importance of sanitation in restaurant kitchens, Ambach has always designed and built its equipment with hygiene as a top priority. Solutions developed to this end include the company's one-piece top and its innovative joining system. Cleaning at the end of a shift is always simple and quick with System 700.

THE ONE-PIECE TOP

Skilled in precision steel work, Ambach has created a single hygienic top, which is 3mm thick, for the System 700 line. Solid and stable, it is designed for durability and suitable for any configuration. The 'sandwich' structure ensures particularly high standards of rigidity and stability even in the event of sudden temperature changes.



1. One-piece hygienic top
2. Ambach's seamless joining system



THE JOINING SYSTEM

Ambach's innovative joining system gives chefs both the flexibility of a modular configuration and all the advantages of a hygienic one-piece top. One of the R&D department's greatest triumphs, its hygienic joining mechanism won't allow the smallest drop through.

THE DEVIL IS IN THE DETAIL

Every aspect of the System 700 range has been created to comply with the industry's strictest health and hygiene regulations. From gas rings with watertight burners to flush fit induction hobs, no detail has been overlooked. Everything is designed with hygiene in mind.



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At the end of the shift, cleaning is no longer a problem.

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- 1. Flush-finish induction cooktop
- 2. H3 hygienic cabinets



FLEXIBILITY



INNOVATION



ROBUSTNESS

UNIQUE AND BEAUTIFUL





ATTRACTIVE AND EFFICIENT

Industry-leading performance doesn't have to mean foregoing good looks. With the System 700 line, which boasts a modern, minimalist design and is often used for high-visibility show kitchens, Ambach gives clients the opportunity to build a kitchen in line with their restaurant's style and décor.

COLOUR ME PRETTY

Thanks to the high-quality craftsmanship behind the range, any System 700 solution can be produced in any RAL colour. For extra wow factor, exclusive knobs, handles, rails, trivets, pot stands and moulding are also available.



1. Refrigerated bases with exclusive finishes
2. Oil container



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THE FINISHING TOUCH

When a kitchen is on display to diners, no aesthetic detail can be overlooked. With Ambach's Exclusive Range, it won't be. System 700 can be customised with a range of high-end finishes, ensuring the look of the kitchen is as exquisite as the taste of the cuisine.



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I seek beauty in everything I do.

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1. Steel perimeter frame for exclusive wing doors and blind panels

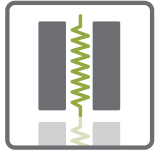
SYSTEM
700



SAVINGS



ECO-MODE



THERMOBLOCKS

HIGH PERFORMANCE, LOW ENERGY USE



- 1. Digital control panel
- 2. Thermoblocks



OPTIMISING INVESTMENT

Ideal for high-end venues with limited space, System 700 optimises a restaurant's investment by reducing the space needed for equipment and increasing seating capacity. As the equipment gives great results with minimum energy consumption, running costs are lowered too.

SMALL SOLUTIONS, HIGH OUTPUTS

Aluminium thermoblocks not only ensure optimal performance with lower energy consumption, they encourage even heat distribution, which means impeccable results every time. As thermoblocks allow chefs to use a unit's entire surface for cooking, even small solutions deliver high outputs.





KEEPING IN THE HEAT

Every module in the System 700 line has been insulated to avoid heat dispersion, further boosting energy savings. From the materials to the most intricate details, everything has been designed for this purpose. Some pieces of equipment also boast a specially-designed mirror base, amplifying the effect.



1. Induction ranges

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Saving energy
is a duty for me
and my company.

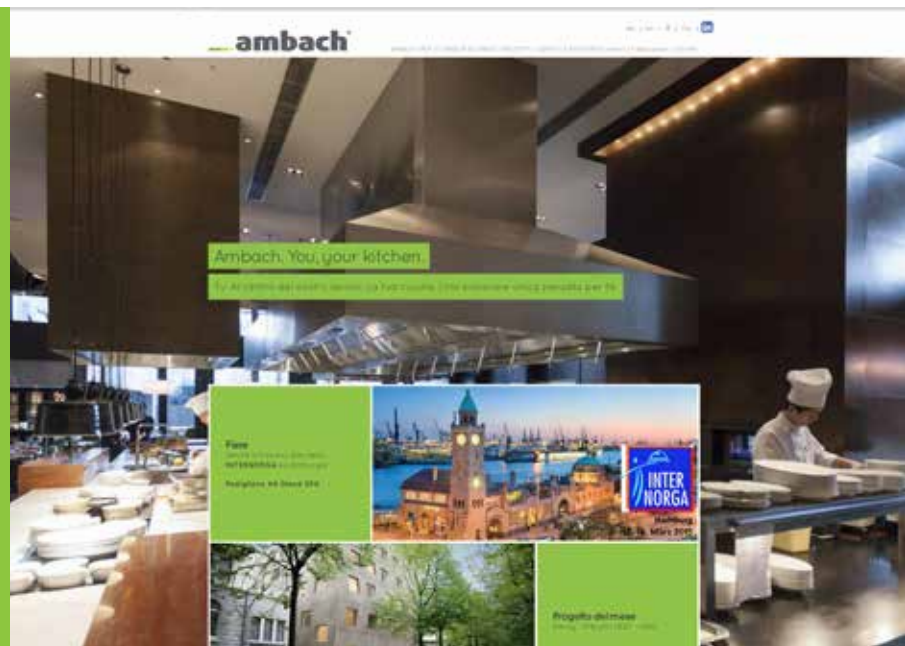
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FIND OUT MORE

Please visit www.ambach.com for more information about the System 700 range and all Ambach products, including technical data and specifications, drawings and exploded views.

www.ambach.com



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