



A profitable  
technology

ambach

# ECOLINE THE COST EFFECTIVE MODULE SYSTEM

A range of over 80 modules with different functions and dimensions, 400/800/1200 mm width and a 850 depth, designed to satisfy the needs of medium-sized catering industries.

ECOLINE is an excellent combination between price and quality. With its designed stainless steel construction and with its high quality components it is designed and manufactured to last.

Special care has been taken to simplify cleaning operations: deep drawn tops with rounded corners, burners cantilevered and waterproof in well, etc.

Like all the Ambach ranges, Ecoline appliances can be supplied as single modules or with a one piece top to satisfy the toughest hygienic requests.

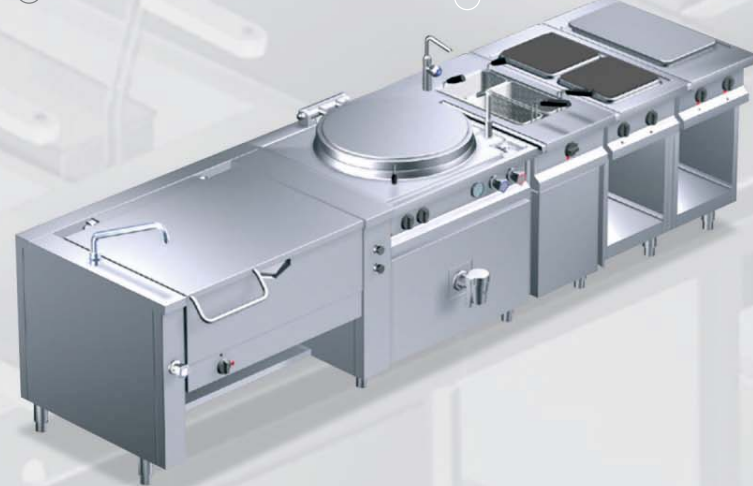
Ecoline appliances can be mounted on a concrete or stainless steel plinth or on adjustable feet. The sturdy structure allows you to place the feet between two neighbouring appliances.

The different lengths of the Ambach modules are ideal when planning and realizing customized solutions. Thanks to the modules and our special compensating elements we can adapt our cooking islands to any dimension you request.

ON CONCRETE OR STAINLESS STEEL PLINTH



ON ADJUSTABLE FEET



CUSTOMIZED HYGIENIC TOP



## WHAT ARE THE ADVANTAGES OF CHOOSING ECOLINE?

### CONSTRUCTION

The appliances are completely made of stainless steel. The free standing frame allows Ambach to manufacture compact and powerful appliances.



### HYGIENE

Deep drawn tops, cantilevered burners waterproof in well and one piece hygienic tops are only some of the ECOLINE hygienic features.



### FLEXIBILITY

The Ecoline series includes over 80 different modules, that can be placed following the cook's idea. Thanks to Ambach's maximum flexibility, the layout can be changed at any moment.



### ENERGY SAVING

The high efficiency of the electrical and gas appliances keeps running costs low.



### INSTALLATION AND MAINTENANCE

The installation points are always placed inside the appliance and in the same position. Ambach appliances are projected and manufactured to keep the maintenance costs low. Dismounting the front panel all the main components are easy to reach.



### SAFETY

Each appliance has to pass strict tests and comply to the international standards. Ambach appliances are approved and marked CE and DVGW registered.



### CERTIFICATION

Ambach is certified by DNV-Italy ISO 9001:2000.



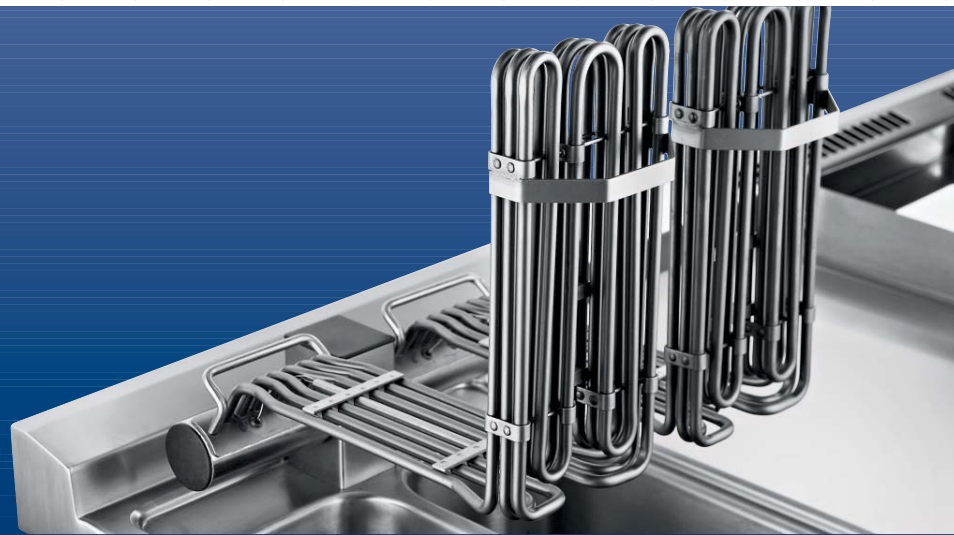
### INFORMATION

All information regarding our appliances, manuals, wiring diagrams and any other technical information is available on our website: <http://www.ambach.com>





# SINGLE UNITS, COOKING ISLANDS AND HYGIENIC TOPS



- ELECTRIC RANGES • CERAMIC TOPS & INDUCTION RANGES • GAS RANGES • ELECTRIC AND GAS SOLID TOPS
- GRILLS AND GRIDDLES • MULTIFUNCTIONAL BRATT PANS • DEEP FAT FRYERS • PASTA COOKERS • BAIN MARIE



Ecoline offers a wide selection of electric ranges, electric solid tops, ceramic tops with pot detection, induction ranges, open burners and gas solid tops with different powers to satisfy the most refined "à-la-carte" operations.

For grilling ECOLINE offers a wide range of grills and griddles with different sizes and types of surfaces. The most requested is the compound grill, which replaces the chrome plated one, improving the quality and the life time.

The 400 mm modules are the best answer to a capacity and size relationship, just think of the 15 litres deep fat fryers or the 40 litres pasta cookers.

**...ABSOLUTE HYGIENE**

One piece hygienic tops with integrated flues, deep drawn tops, high power burners cantilevered and waterproof in well and deep drawn fryer and pasta cooker wells with rounded corners to ease the cleaning procedures.

**INSTALLATION POINTS**

The connection window is designed to give the maximum installation flexibility. It is placed in the same position in all the appliances.

**RESISTANT AND EFFICIENT**

The compound grills are very resistant, the cooking result is excellent and avoids the meat sticking to the plate.



# KETTLES AND BRATT PANS



## • TILTING BRATT PANS • KETTLES



The ECOLINE choice of gas and electric kettles offers appliances up to a capacity of 150 litres. Some of the most important features are the seamless deep drawn top with the welded-in pan, the double walled steam-tight lid and the automatic water filling of the jacket through the electro valve.

Contactors, control pressure manometers and swivelling water columns are normal accessories on ECOLINE kettles.



With the ECOLINE bratt pans and kettles Ambach offers a wide choice of technical and economical solutions. All appliances are available in gas or electric versions.

The ECOLINE gas and electric tilting bratt pans are available in different sizes and have a motorised or manual tilting system. The appliance without supporting columns has a width of 800 mm, a smart solution to realize a high output in limited spaces. The bottom surface of the pan is made of enriched molybdenum compound and manufactured to comply to Ambach's strictest hygienic solutions.

### WEIGHT COMPENSATION

The lids of the kettles and bratt pans have a weight compensation system. The double walled steam tight lid, offered as an option, has hygienic welded handles and lid hinges.

### EASY TO REACH

All our appliances are service-friendly. The access to all components is from the front. This helps reduce the service time.

### VALUE FOR MONEY

All components, like the tilting actuator, are realized with high quality materials and have to pass the hardest endurance tests.