

ENGLISH

iq
900



REDEFINING MULTIFUNCTIONAL
LARGE SCALE COOKING SYSTEMS

ambach®



IQ900 the new multi-functional restaurant cooking system from Ambach is designed for all large-scale food production facilities, including production centers, canteens and hospitals.

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Versatile,
efficient
and fast.
It's exactly
what I need.

Ideal for locations requiring excellent performance and low fuel consumption, this powerful, technologically advanced cooking system ensures the daily production and delivery of **high quality food for large numbers of covers**.

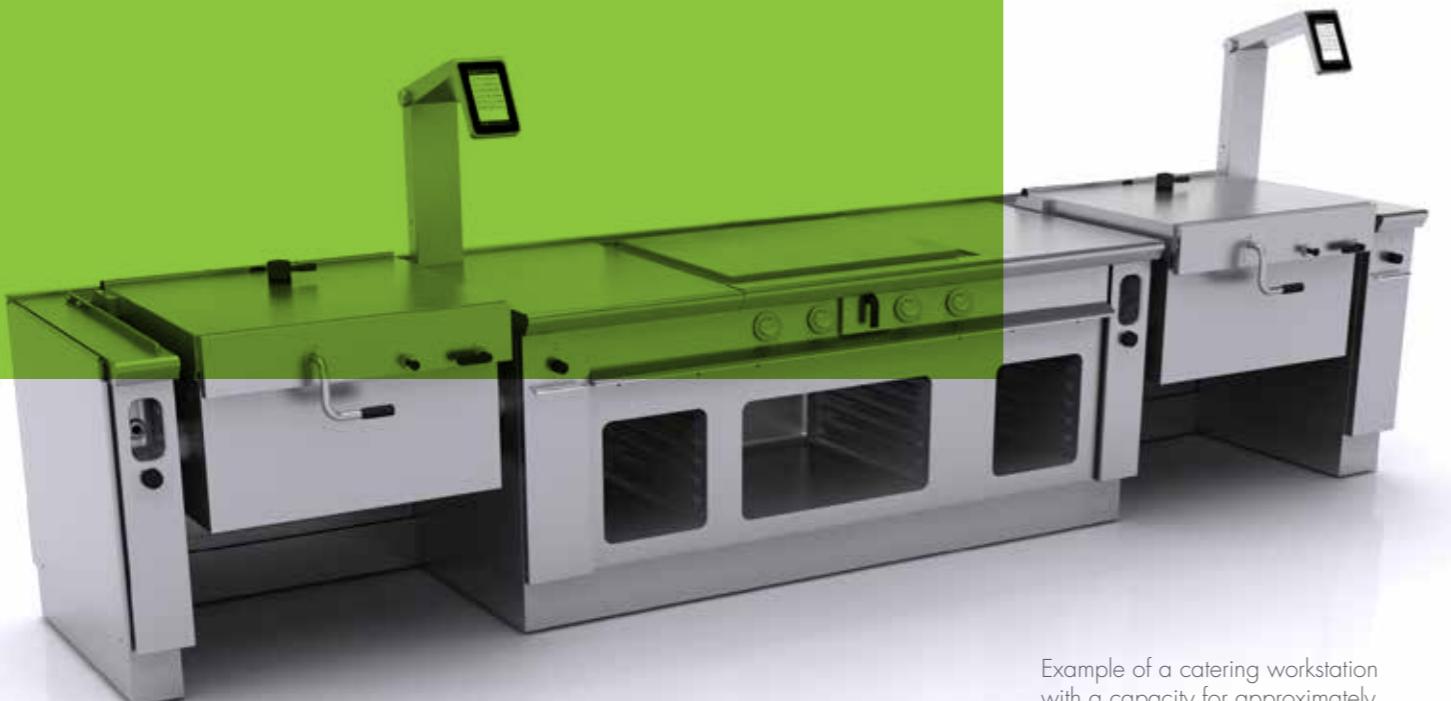
Intelligent, versatile, efficient and fast the IQ900 system automatically manages the cooking processes of boiling, brazing, frying, steaming, pressure and low temperature cooking, including the preparation of roasts and stews.

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IQ900 easing your workload, delivering excellent results.



BUILD UP YOUR KITCHEN



Example of a catering workstation with a capacity for approximately 400 meals per day.
2 x IQ900, each 2x1/1 GN
2 workbenches with a central electric cooktop.



YOUR KITCHEN, JUST THE WAY YOU WANT IT.

The latest innovative, versatile and intelligent cooking system from Ambach, IQ900 is designed for large production kitchens where quality and quantity go hand in hand. Ideal for hospitals and other sizeable operations, the multi-functional IQ900 is brimming with advanced cooking intelligence and cutting edge technology.

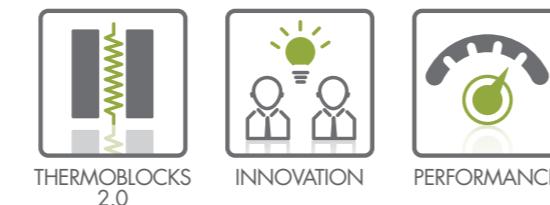
This simple to operate cooking system, **saves time**, provides complete operational capability and flexibility, **guarantees excellent results** and will handle the heaviest of workloads with ease. **IQ900 can be fully integrated into any System 900 configuration**, including locations where one-piece top executions are required.

POWER AND PERFORMANCE AT YOUR FINGER TIPS.

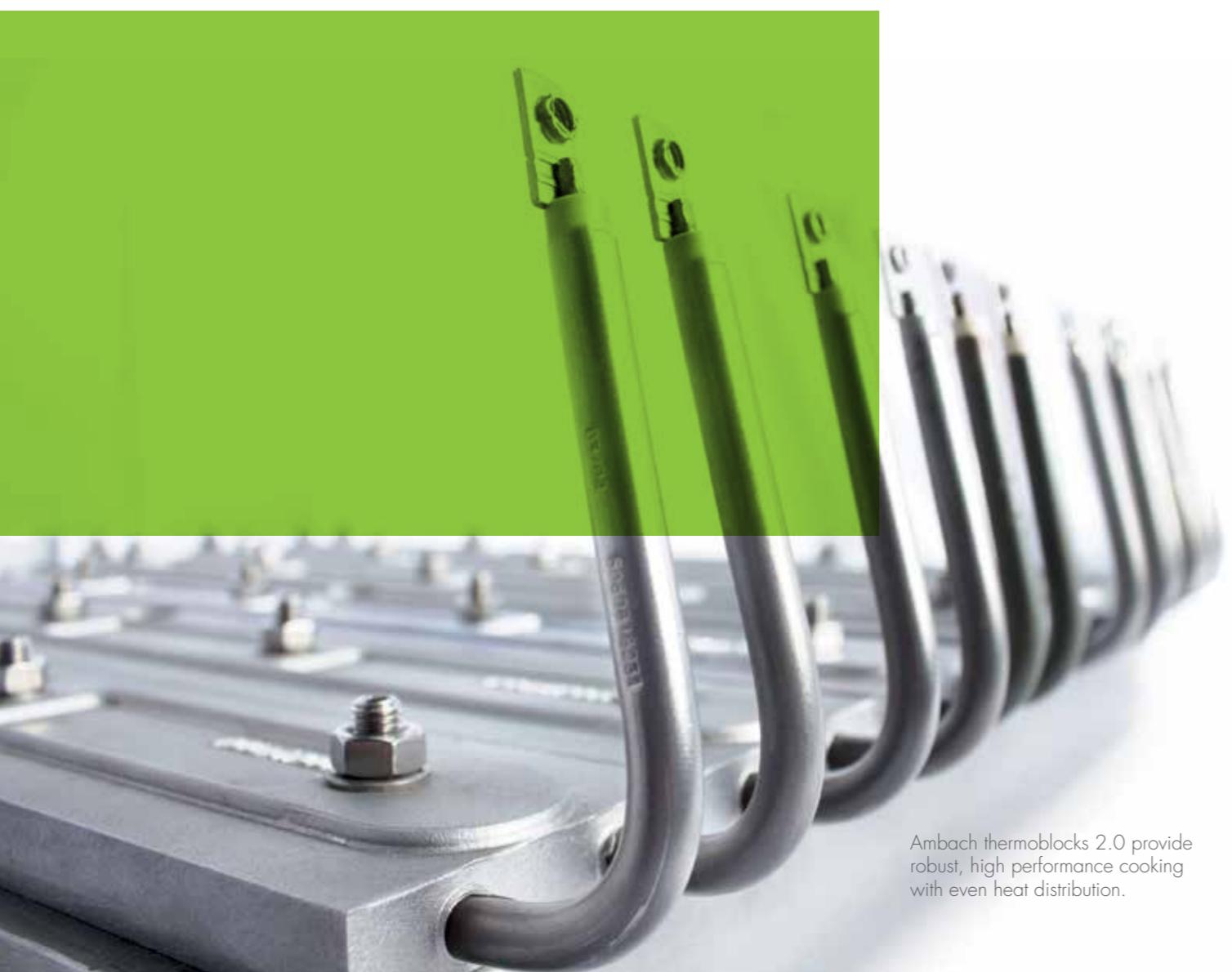
The power, performance and flexibility of the **IQ900 cooking system significantly improves productivity in any kitchen**. Designed for professional chefs and cooks who need to execute various types of cooking quickly, including brazing, frying, boiling, pressure cooking and low temperature food production. In addition the IQ900's multi-well pasta cooker and **overnight cooking** settings provide additional flexibility.

MAXIMUM HYGIENE.

As with all units in the System 900 range, IQ900 offers the highest levels of hygiene, reducing cleaning programs and the use of materials to a minimum. The IQ900 achieves this through its **Ambach Assisted Cleaning System (AACS)**, an efficient, semi-automatic cleaning program that provides operators with a step-by-step process to remove stubborn food deposits. The AACS system, together with a convenient pullout spray hose enables all cooking surfaces to be cleaned easily and effectively, guaranteeing maximum hygiene levels. And, as the IQ900 can be integrated into a System 900 cook-line with one-piece hygienic top, the unit can be cleaned as a single block.



HIGH POWER



Ambach thermoblocks 2.0 provide robust, high performance cooking with even heat distribution.



IMPROVED EFFICIENCY THROUGH AMBACH 2.0 THERMOBLOCKS

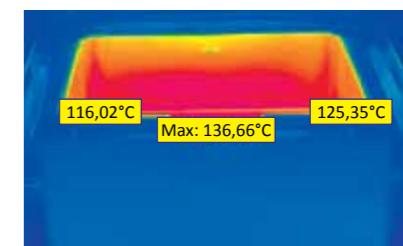
The future of flexible cooking has arrived and thanks to a unique system of second-generation thermo blocks, **the IQ900 reaches operating temperatures quickly and provides unrivaled energy performance.** Perfect cooking, to satisfy the most discerning of chefs is achieved through even heat distribution on the complete cooking surface. This together with **Power Save, a unique protection system** developed by Ambach, enables the griddle to work effectively at low temperatures, without undergoing thermal shock during the heat up process; allowing the cooking of frozen fish and meats.

HIGH PERFORMANCE, MIRRORED SURFACE.

The innovative IQ900 features a duplex, compound cooking surface with a non-stick finish, meaning the unit can be cleaned quickly and easily prepared to handle different food types. The mirrored surface provides considerable advantages in terms of efficiency, as **it provides even heat distribution and reduces heat dispersion**, ensuring excellent cooking results and the perfect browning of all meats.

RECORD
BREAKING.
PRODUCTIVITY.

With a power to cooking surface area ratio of $\text{kW}/\text{dm}^2 = 0.74$, the IQ900 sets a new standard in performance technology.



Internal surface temperature distribution.

PERFORMANCE Ambach IQ900 (Model 9IQ/130)

| | |
|-------------------------------------|-------------------------------|
| Omelettes | 270/h |
| Hamburgers | 240/h |
| Goulash (browning without reducing) | 12 kg/load |
| Goulash | 60 kg/h (cooking time 60') |
| Egg pasta (cycles of 10') | 35 kg/h |
| Chips (9x9 block, not pre-cooked) | 60 kg/h |
| Farro soup with chickpeas | 80 kg/h |



FLEXIBILITY



HYGIENE



MIRRORED SURFACE



SAVING



ECO-MODE



THERMOBLOCKS 2.0



ONE-TOUCH



ROBUSTNESS



INNOVATION



PERFORMANCE

AMBACH
EASY ACCESSTROLLEY
(OPTIONAL)

CORE PROBE

IQ 900, YOUR PERFECT ALLY IN THE KITCHEN.

POWER = PERFORMANCE

- 27,6 kW in the 91Q/130
- 41,4 kW in the 91Q/165

MODULAR FLEXIBILITY

- Position in a cook-line, or island suite with other complimentary equipment from the System 900 equipment range

EASY TO CLEAN

- Pull-out spray hose for manual cleaning
- One piece hygienic top
- Semi-automatic cleaning program (AACs)

MIRRORED BASE

- Excellent heat distribution, maximum cooking precision
- Anti-stick coating

MULTI-ZONE COOKING SYSTEM

- Total cooking flexibility with energy savings of up to 50%

TROLLEY

- Available on request
- Secure loading and transportation

MULTI-FUNCTIONAL

- Braise, fry, grill and boil. Pressure cook and low temperature cooking.
- Equipped with a multi-well pasta cooker

PLANCHA

COOK

STEAM
COOKING

PRESSURE
COOKING

MULTI-ZONE
PLANCHA

MULTI-BASKET
PASTA COOKER
WITH TIMER

FRYER
WITH TIMER

CORE PROBE



ECO-MODE FUNCTION

- Save energy when the unit is at rest

AMBACH THERMOBLOCK 2.0

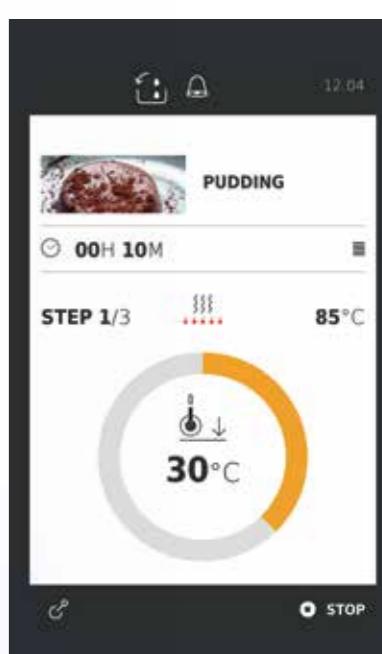
- Better performance, lower energy consumption
- Specific power kW/dm² = 0.74

AMBACH NAVIGATOR TOUCH SCREEN CONTROL

- Simple and intuitive, one-touch operation
- Raised position: gives the chef greater control, comfort and space
- Heavy-duty touch screen panel
- Clearly visible and legible from anywhere in the kitchen

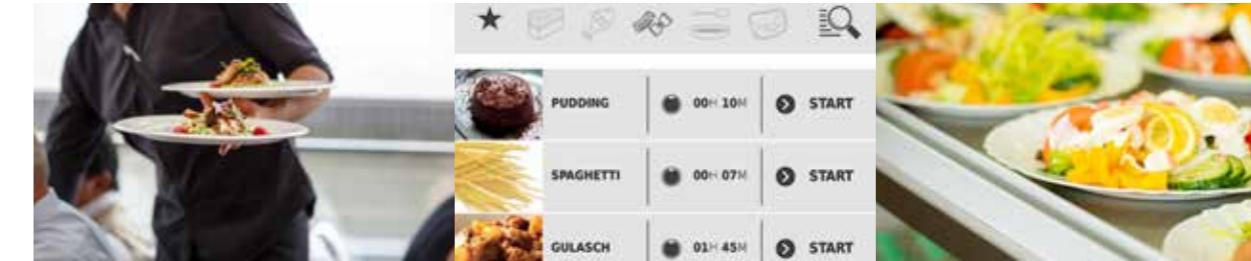
MANUAL/RECIPE MODES

- Quick settings, excellent results
- Consistent and safe cooking
- Over 30 preset recipes
- Ability to add all your personalised recipes





ENERGY SAVING



ECO-MODE FUNCTION REDUCES ENERGY WASTE.

The new IQ900 cooking unit is powerful and **thanks to Eco-Mode you save even more energy**, as the unit goes into an idle state when not in use, but returns to operating temperature quickly.

LESS ENERGY CONSUMPTION THANKS TO AMBACH THERMOBLOCKS 2.0.

The improved efficiency and effective heat distribution of our second generation thermoblocks also reduces energy consumption and the units unique **Power Save protection system** allows you to cook at lower temperatures.

ANTI-STICK COOKING WELL REDUCES HEAT DISPERSAL.

Non-stick surface concentrates energy to the cooking zone and doesn't radiate heat, meaning less heat dispersal, providing considerable energy savings and reduced running costs.



Large production cooking systems by Ambach. IQ900 combined with pot SYS900 in a one-piece hygienic top.

EASY TO USE



SINGLE TOUCH START.

The new Ambach Navigator control panel featured on the IQ900 is **simple and intuitive**. With a single touch you can start multiple cooking processes. There is no need for complex instructions and explanations. Simply instruct your personnel to follow the easy to understand icons to set the correct cooking times and organise different activities, whether you're using the manual mode, or by utilising the pre-set recipes.

PROFESSIONAL AND SIMPLE COOKING AT YOUR FINGERTIPS.

Ambach Navigator touchscreen technology enables the control panel to offer an **infinite range of cooking options**. Set your own individual parameters, or simply follow one of the many pre-set recipes. Select cooking times and temperatures of up to 20 different steps, or choose one of **over 200 cooking solutions**. Input and store your settings and recipes. Make any changes you need at any time. It's as simple as that.



SEE EVERYTHING AT A GLANCE!

The ergonomic and robust design of the Ambach Navigator touch screen control panel, was created to both **maximise and ease the work of chefs** and kitchen personnel. Unlike other machines the IQ900 is unique, as its control panel is not fitted into the surface of the unit. Thanks to its raised position and swivel function the monitor remains **visible from any angle in the kitchen**, giving more freedom of movement to the operator, while maintaining complete control over each phase of the cooking process.

QUICK SERVICE, THAT'S A GUARANTEE.

When a cooking process is completed the pan can be emptied easily and quickly. Thanks to a special motorised tilt mechanism, the new IQ900 can be turned over easily, allowing large quantities of food to be served quickly. It is also possible to request a trolley for transportation and distribution.

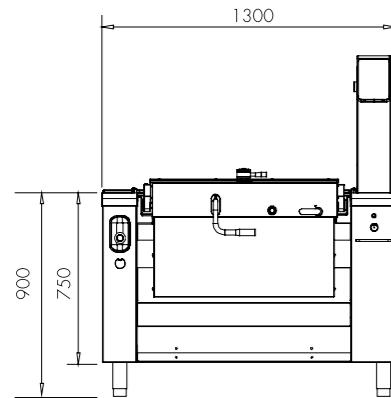
EASY MAINTENANCE.

With Ambach equipment, maintenance is never a problem! As with the other machines in the Chef 900 line, adjustments are made easily. Thanks to our **Easy Access** design innovation, access panels can be removed without the need to move the equipment, even when the unit is positioned into a one-piece hygienic top configuration.

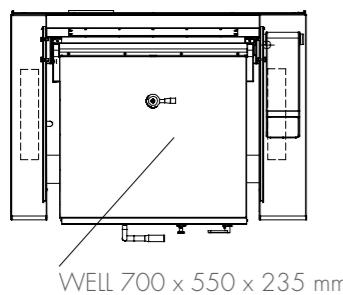
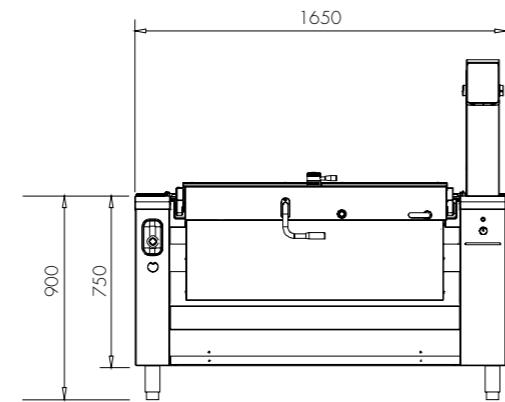


TECHNICAL DETAILS AMBACH IQ900

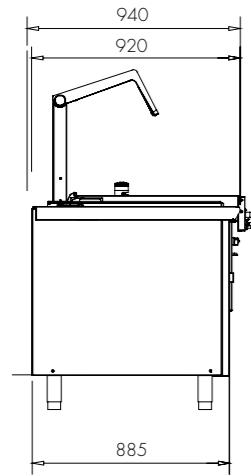
MODEL 9IQ/130



MODEL 9IQ/165



WELL 700 x 550 x 235 mm



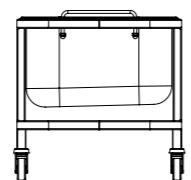
WELL 1050 x 550 x 235 mm

OPTIONAL ACCESSORIES

■ TROLLEY

Useful capacity: GN 2/1

Dimensions: 580 x 455 x 435 mm



- SET OF PERFORATED CONTAINERS
- SET OF BASKETS

Dimension: 1300 x 920 x 900 mm

Power: 27,6 kW

Nominal capacity: 86 litres / Useful capacity: 70 litres

Dimension: 1650 x 920 x 900 mm

Power: 41,4 kW

Nominal capacity: 130 litres / Useful capacity: 105 litres

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