

MADE IN ITALY

ANNIVERSARIO
75
1939 - 2014



AMBROGI

WOOD FIRED OVEN

The company was established in Milan city center in 1939 by Primo Ambrogi. He was an expert flue technician and he focused the business on the production of commercial kitchens. In 1939 he successfully built the first wood fired oven for a renowned restaurant in Milan. It was a novelty for North Italy and they extended to Europe. (the first ovens in Switzerland, in Germany and in other countries were made in the 50s).

In 1963, when Primo Ambrogi died, his sons Francesco and Pieremilio, about twenty years old, continued the family business specializing more and more in the production of wood fired pizza ovens.

A fully assembled oven model ready to be shipped and installed with no need for skilled labour was devised at the end of 70s. This oven model MEC 80 opened a new market worldwide and today is still successfully produced.

Today Ambrogi's business is in its third generation.

All the production process such as metal carpentry, oven assembly, refractory material processing, are based in the Ambrogi's factory (in the outskirts Milan), Ambrogi staff goes directly along sales activity, installation and setup of the finished oven in restaurants and pizzerias.

Ambrogi snc is still using the same handicraft method and works with the same passion, however, the production has been continuously improved by new technical devices. During so many years of business, the high esteem and the loyalty of our national and international clientele make Ambrogi ovens popular and demanded everywhere.



The tradition that makes the difference.

Built-in oven to be placed in a framework masonry and to be personalized



Completely insulated and covered with inox steel and a copper facade



Built-in oven to be placed in a framework masonry and to be personalized





BLENDER/JUICER

Welcome you to choose us as your cooperative and professional supplier for the Commercial Juicer and Blender.

During the past 5 years we have been **Indulging** with high quality of products, reasonable price and excellent service.



BLENDER/JUICER



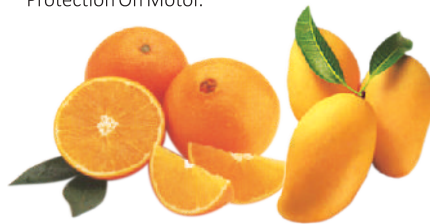
Heavy Duty Professional Blender, 3Hp High Efficient Motor 38,000 Rpm

TM-767 OmniBlend I

- * 2L Unbreakable Polycarbonate Jar
- * Variable Speed
- * Multi Function
- * Wet And Dry Application
- * Two In One Stainless Steel Cutting Unit
- * Crushing Ice In Seconds
- * Premium Quality, Transparent, Virtually Unbreakable Polycarbonate Container
- * Precision Technology
- * Double Protection: Overload Reset Button On Machine & Thermo Switch Protection On Motor.

TM-800 OmniBlend V

- * 2L Unbreakable Polycarbonate Jar
- * Electronics Design
- * One-Touch Auto Timer, 35" 60" 90" Pre-Programmed Profiles
- * High, Med, Low, Pluse Full Fuction
- * Double Protection: Overload Reset Button On Machine & Thermo Switch Protection On Motor.



SOUND ENCLOSURE BLENDER

Reducing 80% of Blending Noise
Easy to Clean Robust

Dimension
250 x 300 x 460mm



TM-800AQ Omni-Q

- * 1.5 L Unbreakable Polycarbonate Jar
- * Electronics Design
- * One-Touch Auto Timer, 35" 60" 90" Pre-Programmed Profiles
- * High, Med, Low, Pluse Full Fuction
- * Double Protection: Overload Reset Button On Machine & Thermo Switch Protection On Motor.

CENTRIFUGAL JUICE EXTRACTOR

- Specification :**
- Model** : WF-B3000
 - Power Supply (v)** : 220/50
 - Dimension (mm)** : 340 x 270 x 360
 - Power (w)** : 370
 - Speed (r/min)** : 2800
 - Capacity (kg/hr.)** : 80-100
 - Weight (kg)** : 12





- Motor - 800 W
- Heavy duty. Particularly silent.
- Single phase:
220-240 V - 50/60 Hz
100-120 V - 50/60 Hz
3000 RPM (50 Hz)
3300 RPM (60 Hz)
- Thermal protector
- Weight
- Net weight : 16 kg (35 lbs) -
- Shipping weight : 17 kg (38 lbs).
- Dimensions / packed (box) :
- Height : 450 mm (18") / 500 mm (20")
- Width : 260 mm (10") / 300 mm (12")
- Depth : 470 mm (19") / 510 mm (21")
- Shipping cube 0,080m³ - 2,9 Cubic feet
- Removal centrifugal basket made of micro perforated stainless steel sheet
- Standard basket is provided with 0,5 mm diameter holes.
- Continuous juice production by centrifugal action and

automatic pulp ejection.

- Height of the spout 8" (200 mm) allows for use of high glasses or containers.

- High output more than 1 liter/minute.
- Wide circular feeding hole (diameter 79 mm ;3") no need to cut fruits or vegetables.
- Stainless steel bowl and base.
- Easy to use, easy to clean.
- Patented locking-unlocking system with special lever.
- Motor braking when opening. .
- Hygiene:
- All removable parts can be put in a dishwasher or easily cleaned with hot soapy water (NSF approved).
- Standards:
- Versions 50 & 50C (220-240V - 50/60Hz) : CE, GS, RoHS.
- Versions 50V1 & 50CV1 (100-120V - 50/60Hz) : CE, UL, NSF, RoHS.



"Classic"
Citrus Juicer # 11

The genuine commercial citrus juicer since 1954
For all citrus fruits: limes, lemons, oranges, grapefruits.
Ideal for hotels, bars, restaurants.

Motor asynchronous Single phase

220-240 V - 50
1500 RPM (50 Hz)

Construction

Sanitary Aluminum alloy base.
Unbreakable sanitary polycarbonate bowl

Weight

Net weight : 5 Kg (11lbs)

Dimensions:

H-350 mm XW-200 mm XD-300 mm

Easy to clean (NSF approved)

The whole bowl assembly including bowl, pips, filter grid and squeezer (cone), is easily taken out from the base in a simple movement.



Specification

Capacity : 1 kg/min
Dimension (mm) : 420 x 250 x 350
Voltage : 220 V / 50 Hz
Power (w) : 600
Speed at 50 Hz (rpm) : 1500 tr/min

Ice Crusher # 09
For crushed and snow ice



Brushless Blender #62
Green technology and high performance
Brushless Motor & Titanium Coating Blade.

Santos 62 :

can make any kind of cocktails, smoothies, fruit juices, milkshakes, granitas, iced coffee frappe with the blender #62, thanks to its 30 pre-programmed recipes.

Simplicity:

touchpad control panel. 6 programmable buttons with 30 pre-programmed recipes + 6 recipes adjustable by computer and USB Port (free software)

Power : 3000 W max
Volts : 220-240 V - 50/60 Hz
Weight : 9kg (20 lbs)
Dimensions (mm) : 440 x 200 x 247