



AM GROUP

WHERE WE WORK



CHINA



THAILAND



CAMBODIA



MALAYSIA



MALDIVES



INDONESIA



JAPAN



SOUTH KOREA



TAIWAN



VIETNAM



BRUNEI



SINGAPORE



PHILIPPINES



Scan QR to Navigate

Am Group Bldg., 403 EDSA
Corner Quingua, Brgy.
Pinagkaisahan, Makati City,
1213 Metro Manila, Philippines



INNOVATIVE KITCHEN SOLUTIONS.

AM Group offers a comprehensive range of modern technologies tailored for the professional kitchen. With a commitment to quality and continuous improvement, we help entrepreneurs, chefs, baristas, and kitchen professionals make their visions a reality.

99+

KITCHEN
PROJECTS

60+

CAFÉ
SUPPLIED

13

COUNTRIES
IN ASIA



Our brands.

AM Groups represents a shared commitment to innovation, quality, and performance — each one bringing unique expertise to create a complete ecosystem of solutions for the professional kitchen.



View our catalog.
bit.ly/m/amgroupasia

Our services.

At AM Group, we offer end-to-end solutions for the professional kitchen — from restaurant and luxury kitchen design and build, to chef consultancy, as well as expert repair and maintenance services to keep your operations running at their best.



RESTAURANT
DESIGN AND BUILD



LUXURY KITCHEN
DESIGN AND BUILD



CHEF CONSULTANCY
SERVICES



KITCHEN REPAIRS
& MAINTENANCE

WE HAVE TAILOR-FIT SOLUTIONS TO YOUR NEEDS.



Traditional Bar



Linea Classic

no. groups: 1 | 2 | 3 | 4

configurations: MP | EE | AV

customization: Color



Linea PB

no. groups: 2 | 3 | 4

configurations: AV | ABR

customization: Color



GB5

no. groups: 2 | 3 | 4

configurations: MP | EE | AV

customization: Color



Strada

no. groups: 2 | 3

configurations: MP | EP* | EE | AV | ABR

customization: Color & Other

* special order



Linea PB

no. groups: 2 | 3 | 4

configurations: AV | ABR

customization: Color



KB90

2 | 3

no. groups: 2 | 3

configurations: AV | ABR

customization: Color



Under-Counter



Modbar

no. groups: **Any Number Possible**

configurations: **AV | ABR**

customization: **Color**

Light Commercial / Home



Linea Mini

no. groups: **1**

configurations: **EE**

customization: **Color**



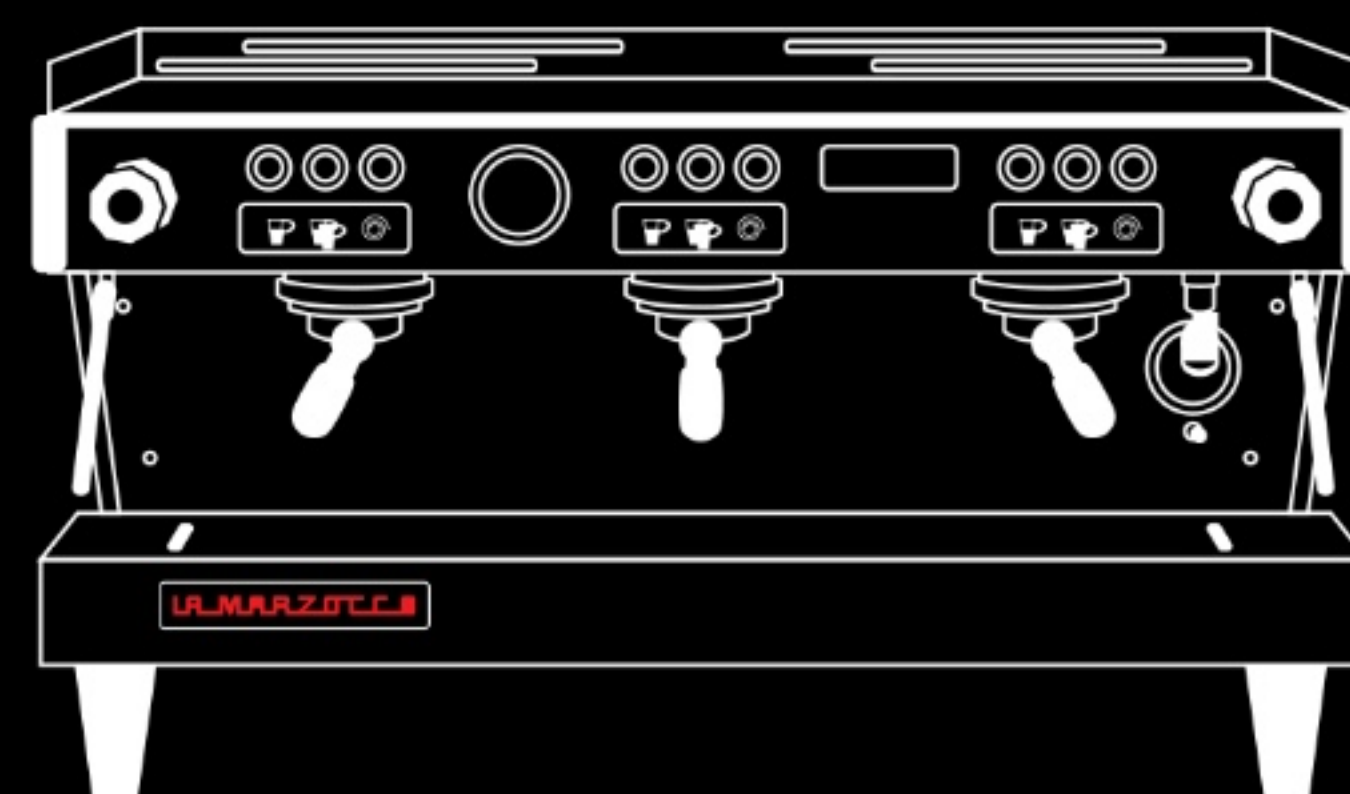
GS3

no. groups: **1**

configurations: **MP | AV**

customization: **Color, Panels & Finishes**

About Our Nomenclature



Linea PB **3** **AV**

- 1 2 3
- 1: Model
2: No. of Groups
3: Configuration

Configurations

MP | EP | LEVER (Manual)

EE (Semi-Automatic)

AV (Auto-Volumetric)

ABR (Auto with Scales)

AM GROUP | CLUBHOUSE



MANIKO



Complete coffee pleasure in the palm of your hand.

The **special cavity** in the structure of the cup keeps your coffee at the optimal drinking temperature without warming the outside, so you can sip it at ease and savour it during a pleasurable coffee break, either in company or alone. The unique design gives Maniko **lightness** and **refinement**: an item to be handled and kept in good care to maintain its qualities over time.



Glossy colors



Bianco



Dark Blue C



Cool Gray 9c



187c



576c



130c



2032c



564c

Matte colors



Black C

Complete set



Espresso CH25-0B

69 mm
56 mm
70 cc

Double Coffee CH25D-0B

78 mm
63 mm
120 cc

Cappuccino CH25L-0B

90 mm
76 mm
205 cc

Milk CH25LL-0B


106 mm
74 mm
300 cc

Mug CH25M-0B

92 mm
108 mm
265 cc



serieX
I N N O V A T I O N

 **SmartBaking®** App

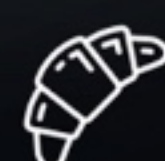
The world first deck oven
with Inclusive Technology™.



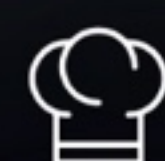
Pizza



Bakery



Pastry



Gastronomy



serieS
E V O L U T I O N

 **SmartBaking®** App

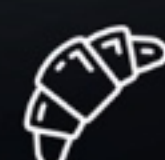
The most customizable advanced
oven in the world.



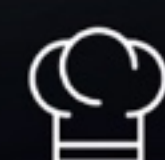
Pizza



Bakery



Pastry



Gastronomy



serieP
T R A D I T I O N

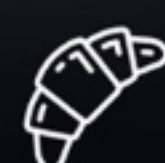
The reliable and effective
traditional deck oven.



Pizza



Bakery



Pastry

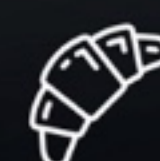


serieF
F A N B A K E

The high performance and fast
convection oven with calibrated heat.



Bakery



Pastry



Gastronomy



iDeck

The essential
deck oven.



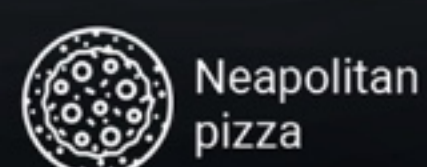
Pizza





Neapolis

The wood burning oven
turns electric.

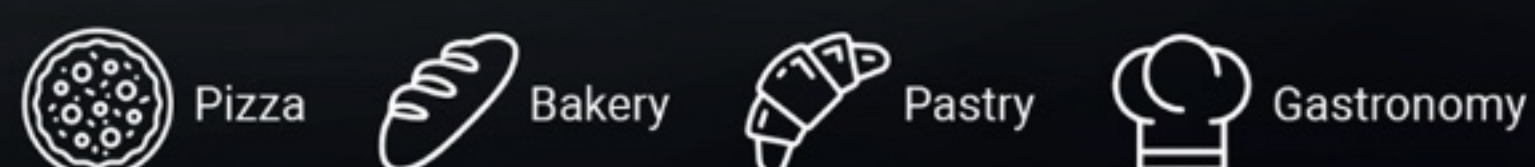


SmartBaking® App



serie T
CONVEYOR

The conveyor oven with
the best baking quality in the world.



SmartBaking® App



CORE

The first oven with Condecktion® Technology
that takes Refining® into the future.

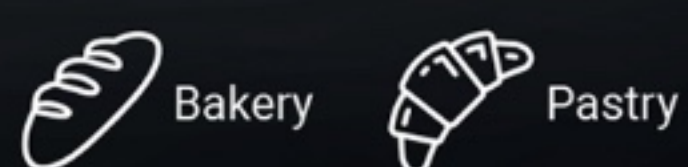


SmartBaking® App



serie R
ROTORBAKE

The rotary oven for high
productivity in small spaces.

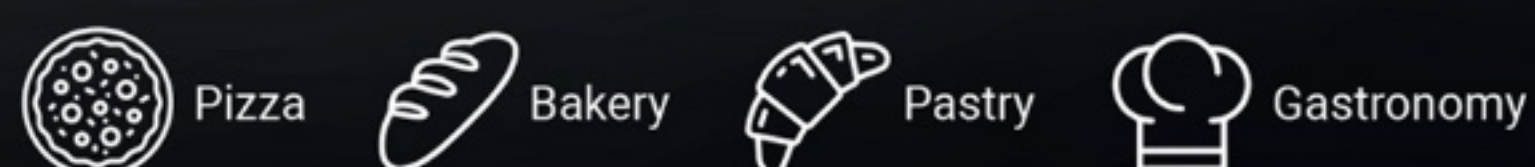


SmartBaking® App



Link

The technologic solution
specific for the perfect heat.



SmartBaking® App



AM GROUP | THE NICE KITCHEN



coldline

modular



theNicekitchen™



NEVO





Leader in the sector of machines for
Pizzeria, Bakery and Pastry

SPIRAL MIXERS



Series

TC TS IM PK

See all the series



TC

AUTOMATIC SPIRAL MIXERS



Series

SP01 SP SPRB-SPRS SPE

See all the series



SP01

MASSIMA



Series

M7 M40

See all the series



M7



FC

FORK MIXERS



Series

FC FOX

See all the series



BE

DOUBLE ARMS MIXERS



Series

BE BR

See all the series

ROLLING MACHINES



Series

DL

See all the series



DL

MOULDERS FOR PIZZA



Series

PF

See all the series



PF



PLANETARY MIXERS



Series

MX

See all the series



MANUAL SHEETERS



Series

SB ST SF

See all the series

DIVIDERS - MOULDERS



Series

DV

See all the series



BREAD SLICERS



Series

Smart Style

See all the series



BAGUETTE MOULDERS



Series

FA

See all the series



LEAVENING CELLS



Series

MB EVO IDS-DYN

See all the series

DIVIDERS



Series

DVB

See all the series



MAMY PROFESSIONAL



Series

T7

See all the series





SMARTGEL

Mantecatori orizzontali / Horizontal batch freezers

Elettromeccanico / Electro-mechanical - Time control



BIG



HTE 200



HTE 200
CON SUPPORTO
WITH SUPPORT



HSE300



HSE400
HSE600
HSE800
HSE1000



HBE400
HBE600
HBE800
HBE1000



Gelati
Ice creams



Basi e creme
Bases and creams

Digitale / Digital - Density control



BIG



HTX 200



HTX 200
CON SUPPORTO
WITH SUPPORT



HSX300



HSX400
HSX600
HSX800
HSX1000



HBX400
HBX600
HBX800
HBX1000



SMARTMIX - MACCHINE COMBIMATE / COMBINED MACHINES

Mantecatore - Pastorizzatore - Cuocicrema - Digitale

Batch freezer - Pasteurizer - Cream cooker - Digital - Density control

Digitale / Digital - Density control



RHT 4/20



RHT 4/20
CON SUPPORTO
WITH SUPPORT



RHS 4/30



RHS 15/40 - RHS 15/60
RHS 15/80 - RHS 15/100



BIG

RHB 15/40 - RHB 15/60
RHB 15/80 - RHB 15/100



Portioning Tap
HSX - HBX - RHS - RHB

PASTOMIXER

Pastorizzatori / Pasteurizers

Digitale / Digital



PT151



P400



P 600



KLM 20
NEW MINI-COLD ROOM SEMI-REBATE BUFFER
THE SMALL COLD ROOM
WITH A GREAT CHARACTER

SELF
SELF-SERVICE CABINETS
AND COLD ROOMS





IN THIS PHOTO IS COLD ROOM KLC



 **KLC**

MANY ENVIRONMENTS
ONE SPACE



KLA
NEW CABINET

THE NEW **MULTI-USE** CABINET

Double Space
MORE GOODS TO **STORE**



AM GROUP | IMPERIA & LA MONFERRINA



Restaurant Manuale

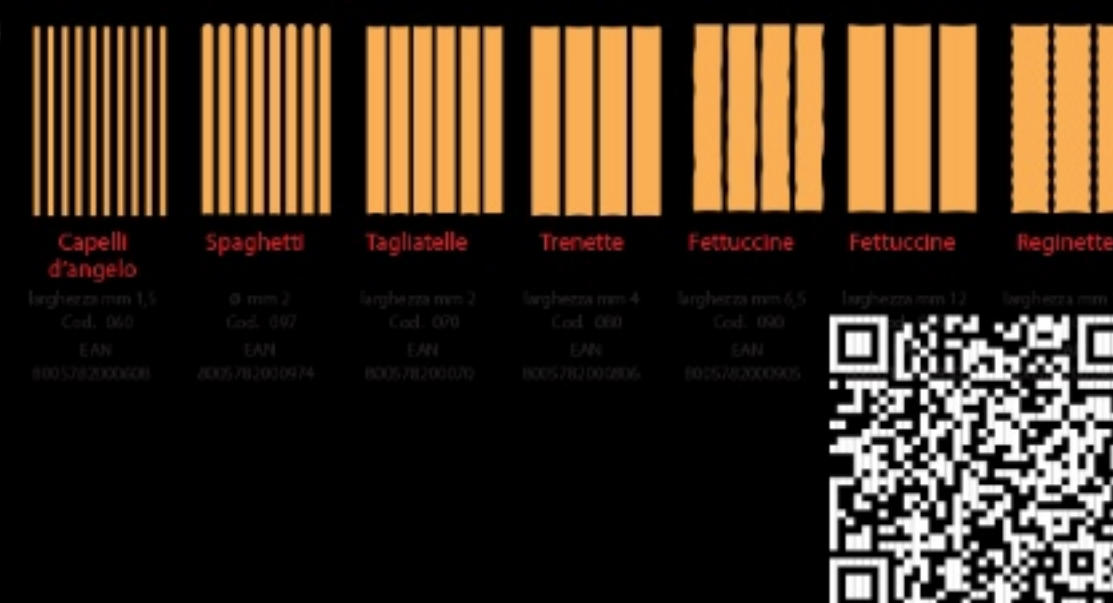


Restaurant
Professional Ruvida

Elevate your pasta,
Taste the *difference!*



Restaurant Simplex





P6 | Professional Pasta Machine

Designed for restaurants, pizzerias, agritourisms, and gourmet shops, this medium-production pasta machine delivers efficiency and quality in every batch.

Perfect
Every Strand



ROC 53S

± 35 diners

785 x 477 x 1585 mm

535 x 290 mm

205 kg

R 54

± 45 diners

785 x 577 x 1095 mm

535 x 390 mm

230 kg

ROC 76

± 110 diners

985 x 777 x 1685 mm

735 x 590 mm

350 kg

CFW16

36-42 chickens

1530 x 920 x 1930 mm

1 x 220 volt 550 kg



Charcoal Oven

Roaster Multi



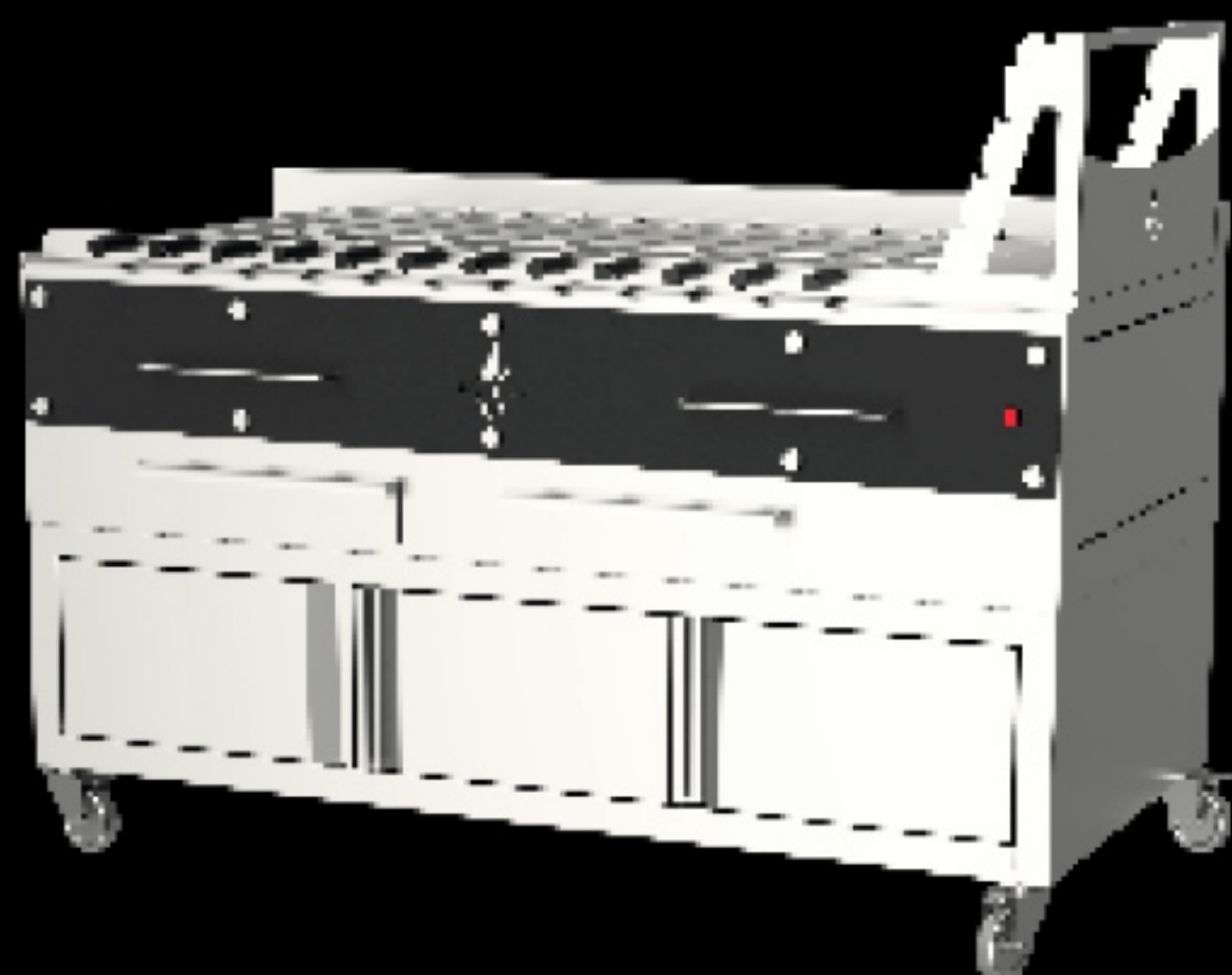
K12BF

1600 x 810 x 1000 mm

1330 x 700 mm

1 x 220 volt

3 baskets 6 skewers



**Churrasco
Charcoal Grill**

GP2GC

1200 x 825 x 1550 mm

500 x 620 mm

220 kg



**Parrilla Charcoal
Grill F Series**

CFWM16

36-42 chickens

1600 x 770 x 750 mm

1 x 220 volt 250 kg



**Charcoal / Wood-fired
Chicken Rotisserie**



INNOVATIVE KITCHEN SOLUTIONS



3rd Floor, AM Group Building, 403 EDSA corner Quingua,
Brgy. Pinagkaisahan, Makati City 1213, Metro Manila, Philippines

marketing@amgroup.asia
Tel. +63 02 7752 3091 | Cel. +63 966 089 0298

www.amgroup.asia