



WHERE WE WORK



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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

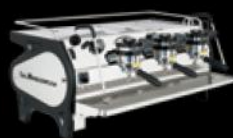


GB5

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



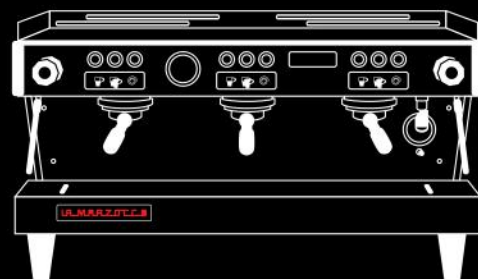
Under-Counter



Modbar

no. groups:	Any Number Possible
configurations:	AV ABR
customization:	Color

About Our Nomenclature



Linea PB | 3 | AV
1 2 3

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

Light Commercial / Home



Linea Mini

no. groups:	1
configurations:	EE
customization:	Color



GS3

no. groups:	1
configurations:	MP AV
customization:	Color, Panels & Finishes

Configurations

- MP | EP | LEVER (Manual)
- EE (Semi-Automatic)
- AV (Auto-Volumetric)
- ABR (Auto with Scales)



TULIPANO

All the emotions of the matte enamel

Elegance and technology

The matte colored enamel finish helps to enhance and transmit the cup's unique feel to the "touch", thanks to the silky **soft and velvety enamel** surface that stimulates the filaments of the nerves in our brain that generate pleasure.



Matte colors



White



7688c



Cool Gray 9c



187c



576c



130c



7514c



4975c



Black C



196c

Complete set



Espresso
CC08

↗ 64 mm

↑ 50 mm

— 70 cc



Cappuccino
CC08LT

↗ 96 mm

↑ 58 mm

— 210 cc



Latte
CC08LL

↗ 99 mm

↑ 58 mm

— 260 cc



Latte
CC08LLT

↗ 108 mm

↑ 62 mm

— 300 cc



MANIKO

Double temperature, double pleasure

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



564ct

Matte color



Black C

Complete set



Espresso
CH25-0B

23455
2455
6047

Double Coffee
CH25D-0B

69455
2455
-0477

Cappuccino
CH25L-0B

30455
62455
-0.477

Milk
CH25LL-0B

;02455
6=455
:00477

Mug
CH25M-0B

3-455
;09455
-2.477



serieX
INNOVATION

 SmartBaking® App

The world first deck oven
with Inclusive Technology™.



Pizza



Bakery



Pastry



Gastronomy



serieS
EVOLUTION

 SmartBaking® App

The most customizable advanced
oven in the world.



Pizza



Bakery



Pastry



Gastronomy



serieP
TRADITION

The reliable and effective
traditional deck oven.



Pizza



Bakery



Pastry



serieF
FANBAKE

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





SMARTGEL

Mantecatori orizzontali / Horizontal batch freezers

Elettromeccanico / Electro-mechanical - Time control



BIG



HTE 200



HTE 200
CON SUPPORTO
WITH SUPPORT



HSE300



SMALL

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



SMALL

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



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



Portioning Tap
HSX - HBX - RHS - RHB

PASTOMIXER

Pastorizzatori / Pasteurizers

Digitale / Digital



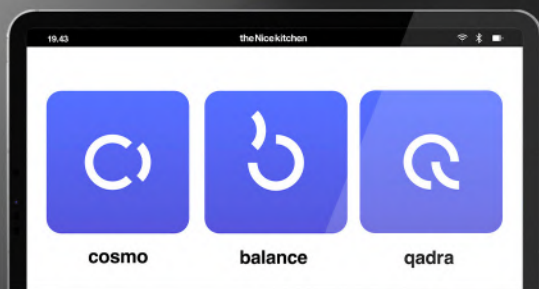
PT151



P400



P 600



3 modules for appliance, energy and catering management

The Nice

coldline

modul



the Nice kitchen™



Kitchen®

lar

NEVO





GT Range TYPE 6/8

-10°C - 22°C



GT6 L 1665 D 855 H 2200

GT8 L 1665 D 855 H 2200

-8 °C ~ -22 °C

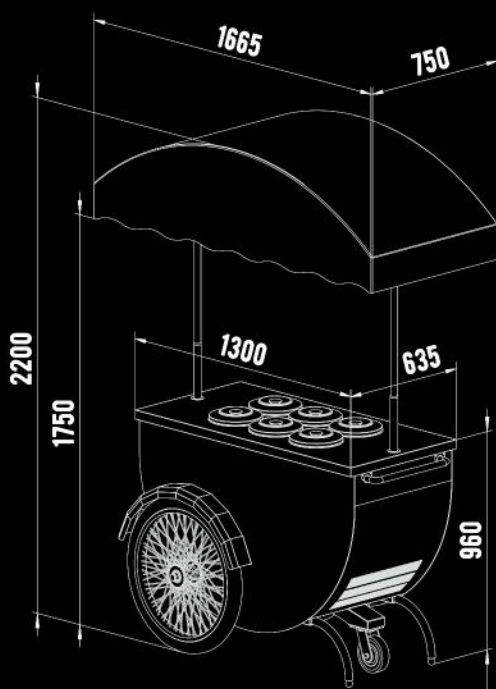
220V / 1Ph / 60Hz

GT6 180/230 KG / 1100 W

GT8 200/245 KG / 1350 W

GT6 S 12 / D 6

GT8 S 16 / D 8



Make It Yours

Fully customizable carts designed to showcase your brand in style.



DIMENSIONS

GT6 L 1665 D 855 H 2200
GT8 L 1665 D 855 H 2200

TEMPERATURE

-8°C ~ -22°C

V/Ph/Hz

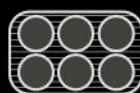
220V/1Ph/60Hz

NET/GROSS(KG) /INPUT POWER(W)

GT6 180/230 KG / 1100 W
GT8 200/245 KG / 1350 W

BARREL MODEL D/S

GT6 S 12 / D 6
GT8 S 16 / D 8



SKETCH MAP



S 3.5L
SIZE:203*125H



D 7L
SIZE:203*250H

M3

-10°C - 22°C



L 655 D 740 H 350

-10 C - 22 C

220V / 1Ph / 60Hz

55/65 KG / 500 W

GN1/2 2 GN1/3 3 GN1/4 / ITALY 3

GN1/6 6 / STICKS 50 / COMBINED 1+2

M3-D

-10°C - 22°C



L 695 D 660 H 870

-10 C - 22 C

220V / 1Ph / 60Hz

70/90 KG / 500 W

GN1/2 2 GN1/3 3 GN1/4 / ITALY 3

GN1/6 6 / STICKS 50 / COMBINED 1+2

M3-C

-10°C - 22°C



L 655 D 740 H 350

-10 C - 22 C

220V / 1Ph / 60Hz

GN1/2 2 GN1/3 3 GN1/4 / ITALY 3

GN1/6 6 / STICKS 50 / COMBINED 1+2

M3-C L 1000 D 800 H 2230

M4-H

-10°C - 22°C



With its detachable umbrella, lockable wheels, and foldable counter, **this cart goes wherever your business takes you** — indoors or outdoors.

F Range

-10°C - 22°C



F10	L 1030	D 900	H 1250
F12	L 1253	D 900	H 1250
F16	L 1609	D 900	H 1250
F18	L 1787	D 900	H 1250

-10 °C ~ -22 °C

220V / 1Ph / 60Hz

F10	180/230 KG / 1050 W
F12	200/245 KG / 1100 W
F16	240/270 KG / 1350 W
F18	260/290 KG / 1400 W

F10	GN1/4 10 / GN1/3 7 / ITALY 7
F12	GN1/4 12 / GN1/3 9 / ITALY 9
F16	GN1/4 16 / GN1/3 12 / ITALY 12
F18	GN1/4 18 / GN1/3 14 / ITALY 14

F10	GN1/2 4 / BARREL 6
F12	GN1/2 6 / BARREL 8
F16	GN1/2 8 / BARREL 10
F18	GN1/2 8 / BARREL 12

D Range

-10°C - 22°C



D5	L 1075	D 725	H 1250
D6	L 1253	D 725	H 1250
D7	L 1431	D 725	H 1250
D9	L 1787	D 725	H 1250

-10 °C ~ -22 °C

220V / 1Ph / 60Hz

D5	150/200 KG / 960 W
D6	180/225 KG / 1030 W
D7	200/245 KG / 1180 W
D9	240/270 KG / 1300 W

D5	GN1/4 - / GN1/3 5 / ITALY 5
D6	GN1/4 - / GN1/3 6 / ITALY 6
D7	GN1/4 - / GN1/3 7 / ITALY 7
D9	GN1/4 - / GN1/3 9 / ITALY 9

D5	GN1/2 3 / BARREL 3
D6	GN1/2 4 / BARREL 4
D7	GN1/2 4 / BARREL 4
D9	GN1/2 6 / BARREL 6

P Range

-10°C - 22°C



P12	L 1253	D 1040	H 1200
P16	L 1609	D 1040	H 1200
P18	L 1787	D 1040	H 1200
P20	L 1965	D 1040	H 1200
P24	L 2321	D 1040	H 1200

-10 °C ~ -22 °C

220V / 1Ph / 60Hz

P12	200/250 KG / 1200 W
P16	220/265 KG / 1450 W
P18	260/290 KG / 1500 W
P20	280/310 KG / 2100 W
P24	300/330 KG / 2350 W

P12	GN1/4 - / GN1/3 12 / ITALY 12
P16	GN1/4 - / GN1/3 16 / ITALY 16
P18	GN1/4 - / GN1/3 18 / ITALY 18
P20	GN1/4 - / GN1/3 20 / ITALY 20
P24	GN1/4 - / GN1/3 24 / ITALY 24

P12	GN1/2 8 / BARREL 8
P16	GN1/2 10 / BARREL 10
P18	GN1/2 12 / BARREL 12
P20	GN1/2 12 / BARREL 12
P24	GN1/2 16 / BARREL 16



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

MASSIMA



Series

M7 M40

See all the series



M7

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



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





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 | ROASTERS



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**

AM GROUP | IMPERIA & LA MONFERRINA



Restaurant Manuale



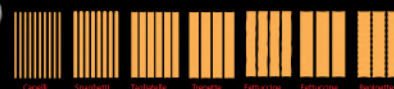
Restaurant Professional Ruvida



Elevate your pasta,
Taste the *difference!*



Restaurant Simplex



imperia®

la monferrina®

M
AM GROUP



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





INNOVATIVE KITCHEN SOLUTIONS



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