



AM GROUP

INNOVATIVE KITCHEN SOLUTIONS

Design | Equipment | Service | Training



COMPANY PROFILE

- Company Overview
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- Where We Work
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- Our Services
- Events



COFFEE EQUIPMENT

- Traditional Bar
- Under-counter
- Light Commercial / Home
- Grinders
- Accessories
- Brewers / Coffee Makers
- Coffee Cups



OVENS

- Pizza Ovens
- Pastry Tools
- Conveyor Ovens
- Pastry & Bakery Ovens
- Combi Ovens
- Steam Ovens and Proofer
- Multi-technology Ovens
- Industrial Ovens



COOKING & KITCHEN EQUIPMENT

- Cooking Ranges and Hobs
- Boiling and Pasta Equipment
- Frying and Holding Equipment
- Grills and Griddles
- Multi-cook Equipment
- Cold Storage and Neutral Units
- Sous Vide and Sealing Equipment
- Water Outlets
- Cooking Systems
- Hoods



CHARCOAL OVENS & GRILLS

Charcoal Oven
Chicken Rotisserie
Parrilla
Robata
Churrasco Grill
Roaster Grill Station
Semi-pro Line
Accessories



DESSERT EQUIPMENT

Batch Freezer
Pasteurizer
Combined
Soft Serve Machines
Gelato Carts
Gelato Displays
Chocolate Equipment
Moulders



PASTA EQUIPMENT

Pasta Machine
Automatic Pasta Machine
Pasta Extruder
Combined Pasta Machine



REFRIGERATION

Blast Chillers
Temperature Controlled Cabinets
Walk-in Refrigeration
Refrigerated Display Cases
Dry Agers and Wine Chillers
Dry Aging
Industrial Refrigeration
Display Showcases



TABLEWARE & COOKWARE

Drinkware
Home and Aluminum Cookware
Porcelain and Interior Collections
Cutlery and Flatware
Tableware and Serving





Our Foundation.

AM Group Kitchen Equipment & Supplies Inc. was established by Andrea Mazza with the goal of bringing high-quality foodservice equipment and ingredients to the Philippine market. The company was built on the idea of supporting chefs, café owners, and food entrepreneurs by giving them access to trusted international brands and professional kitchen solutions.

From the beginning, AM Group focused not only on supplying equipment but also on helping clients build and improve their businesses through consultation, training, and technical support. Over the years, the company has grown into a reliable partner for cafés, bakeries, restaurants, hotels, and food production facilities across the country.

Today, AM Group represents several respected global brands in coffee, bakery, gelato, and professional kitchen equipment. Through these partnerships, the company continues to help businesses create better food experiences and bring new concepts to life.



Scan QR to Navigate
Am Group Bldg., 409 EDSA
Corner Quingua, Brgy.
Pinagkaisahan, Makati City,
1213 Metro Manila, Philippines

Where We Work.

AM Group operates across the ASEAN region, supporting foodservice businesses with world-class equipment, and industry expertise that help bring modern culinary concepts to life.

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



Industry Partners.

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 website.
www.amgroup.asia

What we can do.

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.

Experience Center.

Located at 403 EDSA, our showroom is more than a display space—it is a working culinary hub. Throughout the year, we host live masterclasses and demonstrations in pizza, cooking, coffee, chocolate, gelato, pastry, pasta, roasting led by industry professionals from other countries. *It is where chefs, baristas, and entrepreneurs experience equipment first-hand, learn from experts, and develop the concepts that bring their food businesses to life.*



Experience the art of authentic Italian pizza through live demonstrations using Moretti Forni professional ovens paired with Le 5 Stagioni specialty flours, showcasing techniques that deliver perfect crust, fermentation, and baking performance.



Explore professional kitchen innovation with The Nice Kitchen equipment, featuring live cooking demonstrations that highlight efficiency, precision, and versatility for modern restaurants and culinary businesses.



Discover specialty coffee preparation with La Marzocco espresso machines, where baristas demonstrate precision brewing, milk texturing, and modern café workflow using world-class espresso technology.



CHOCOLATE

Learn the craft of fine chocolate making using Selmi professional equipment and ICAM premium Italian chocolate, exploring techniques in tempering, molding, and chocolate artistry.



GELATO

Learn the craft of authentic Italian gelato using Staf59 gelato machines, Giuso premium ingredients, and Wdone solutions, demonstrating the full process from formulation to production and display.



PASTRY

Witness the creation of artisanal pastries using Moretti Forni baking technology combined with Le Sinfonie premium pastry flours, emphasizing consistency, texture, and professional bakery standards.



PASTA

Experience traditional and modern pasta production using Imperia and La Monferrina pasta machines, showcasing techniques for fresh pasta making suitable for restaurants, artisan producers, and food entrepreneurs.



ROASTING

Discover the power of live-fire cooking with the Roasters Charcoal Oven, demonstrating high-heat roasting and grilling that enhances flavor, texture, and authenticity in professional kitchens.