



COMMERCIAL KITCHEN

Equipment collection

2026 COLLECTION

118 equipment entries across nine kitchen zones

Explore the collection

Equipment tailored to your kitchen and operational needs

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COLLECTION

01 Cooking
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Introducing BREX Equipment

Hospitality equipment,
customized to your needs.

BREX Equipment is a leading hospitality equipment brand, offering a broad selection for professional kitchens, restaurants and hospitality operations.

We help clients choose cooking, refrigeration and preparation equipment for their space and workflow, backed by local after-sales support.

Our experience

We have worked with Kitopi and restaurant brands within its portfolio. Explore the brand portfolio on the following pages.

Contact@brexequipment.com

European conformity documentation

For applicable equipment, confirm CE marking and the EU Declaration of Conformity for the exact model and configuration supplied.

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Our experience with Kitopi

BREX Equipment has worked with Kitopi and restaurant brands within its portfolio.

KITOPI

Brands featured in Kitopi’s portfolio

 Under 500	 Luff	 Circle Café
 Biryani Pot	 Batch	 Flavour Fields
 Taqado	 Bunday	 Operation Falafel
 Eatopi	 Right Bite	 Hot Bun
 Jarful	 Catch 22	 Sushi Counter

Brand names and logos: Kitopi’s official website, reviewed 9 October 2026.

Portfolio reference only. Logos do not imply an endorsement of BREX Equipment.

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Our experience with Kitopi

BREX Equipment has worked with Kitopi and restaurant brands within its portfolio.

KITOPI

Brands featured in Kitopi’s portfolio / continued

 Chin Chin	 Poke Poke	 SushiDo
 Ichiban Sushi	 Zaroorob	 Awani
 Pizzaro	 High Joint	 800 Pizza
 Shobak	 Rockhouse Sliders	 Salata

Brand names and logos: Kitopi’s official website, reviewed 9 October 2026.

Portfolio reference only. Logos do not imply an endorsement of BREX Equipment.

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The complete collection

Select a kitchen zone to open its equipment list.

01	Cooking Equipment	27 entries
02	Ovens & Specialty	23 entries
03	Refrigeration	29 entries
04	Food Preparation	4 entries
05	Beverage	5 entries
06	Ice & Beverage	3 entries
07	Warewashing	2 entries
08	Holding & Display	11 entries
09	Storage & Smallwares	14 entries

All entries from the supplied source list are included. The oven stand appears under Storage & Smallwares.

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A catalog built for selection

01 Browse by kitchen zone

Use the left-hand index on every content page to move directly to a product family.

02 Choose an equipment entry

Each category opens with a numbered list. Select a product name to open its specification page.

03 Review the technical fields

Each entry retains the original model reference. When an exact match is unavailable, the named reference model supplies the photograph and specifications.

04 Request the final specification

Confirm utilities, dimensions, weight and certification documentation for the exact supplied model before procurement.

05 Equipment customization

BREX customizes equipment to suit each client's needs. Final dimensions, utilities, materials and configuration are agreed before supply.

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Equipment customized to your needs

BREX customizes equipment to suit each client's kitchen, menu and operational requirements.

Dimensions and layout

Specify the footprint, working height, access and arrangement that suit your kitchen.

Capacity and configuration

Agree the required capacity, pan format, shelving, drawer arrangement and workflow.

Utilities and materials

Confirm available electrical supply, gas type, connections, finish and materials.

Final project specification

Images and reference specifications guide selection. The final BREX configuration is agreed before manufacture or supply.

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01 / EQUIPMENT LIST

Cooking Equipment

27 entries / list 1 of 2. Select a row to open its specification page.

REF.	EQUIPMENT / MODEL	PAGE
1.a	Gas Split tank fryer W/out filter - 1 Kingbetter Model confirmation pending	10
1.b	Gas Split tank fryer - 2 Muserci GF-4TC	11
2	Electric table top twin tank fryer E-DZ-600	12
3	Induction Single ZT-C333A	13
4	Induction Double ZT2-C366A	14
5.a	2 Burner Cooking Range - King Better E-RQB-400X	15
5.b	2 Burner Cooking Range - Jieguan GH-537	16
6.a	4 Burner Cooking Range - King Better E-RQB-700X	17
6.b	4 Burner Cooking Range - Jieguan GH-987-1	18
7.a	Gas Char grill - King Better E-RQH-700X	19
7.b	Gas Char grill - Jieguan GB-369A	20
8	Chinese Wok Single KCR -1001U	21
9	Chinese wok double KCR-2002U	23
10.a	Pasta Boiler - Rebenet PC11W	25

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01 / EQUIPMENT LIST

Cooking Equipment

27 entries / list 2 of 2. Select a row to open its specification page.

REF.	EQUIPMENT / MODEL	PAGE
10.b	Pasta Boiler - Jieguan GH-774	26
11	Pasta Boiler worktop E-DM-400X	27
17.a	Smooth Panini Grill - Muserci EG-02	28
17.b	Smooth Panini Grill - Jieguan EG-811C	29
18	Ribbed Panini Grill E-DPX-13E	30
44	Elec Salamander unkown	31
46	Gas fryer counter top D-RQZ-300K	32
57	Ribbed Panini Grill - Jiguan EOA-1S	33
77	Electric Salamander HSME-650	34
81	Electri Pasta Boiler E-DM-600XS	35
85	fryers (lpg) split tank with Filter OFG-239	36
99	Gas thermostat control 36" Griddle with safety DCG36-T	37
100	Gas style pasta cooker with single tank with cabinet with Italy basket E-RQY-900S	38

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How to use

COOKING EQUIPMENT / REF. 1.a

Gas Split tank fryer W/out filter - 1
Kingbetter

SOURCE MODEL: Not in catalog

REFERENCE: GF-120T / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Burner Qty	4
BTU/HR	30,000 x 4
Product (WxDxH)	536x 711 x 1168mm 16x 28 x 46 inch
Packing (WxDxH)	457x 838 x 860mm 18x 33x 34 inch
N.W.	88.4 kg 195 lbs
G.W.	112 kg 246 lbs

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COOKING EQUIPMENT / REF. 1.b

Gas Split tank fryer - 2 Muserci

SOURCE MODEL: GF-4TC

REFERENCE: GF-120T / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Burner Qty	4
BTU/HR	30,000 x 4
Product (WxDxH)	536x 711 x 1168mm 16x 28 x 46 inch
Packing (WxDxH)	457x 838 x 860mm 18x 33x 34 inch
N.W.	88.4 kg 195 lbs
G.W.	112 kg 246 lbs

Source-list model and equipment title differ; the named reference is selected by equipment function.

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COOKING EQUIPMENT / REF. 2

Electric table top twin tank fryer

SOURCE MODEL: E-DZ-600

REFERENCE: DF-11L-2 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Capacity	11L*2
Power	2*3500W/220~240V
Product (IN)	670x 460x 345 mm 26x 18x 14 inch
N.W.	17 kg 37 lbs

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COOKING EQUIPMENT / REF. 3

Induction Single

SOURCE MODEL: ZT-C333A

MODEL: ZT-C333A / Mantru.e



Manufacturer photograph and specifications

Technical specifications

SPECIFICATION	VALUE
Dimensions (W × D × H)	350 × 440 × 113 mm
Rated power	3.3 kW
Voltage	220 V
Cooking technology	Induction

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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COOKING EQUIPMENT / REF. 4

Induction Double

SOURCE MODEL: ZT2-C366A

MODEL: ZT2-C366A / Mantru.e



Manufacturer photograph and specifications

Technical specifications

SPECIFICATION	VALUE
Dimensions (W × D × H)	720 × 440 × 113 mm
Rated power	2 × 3.3 kW
Voltage	220 V
Cooking technology	Induction

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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COOKING EQUIPMENT / REF. 5.a

2 Burner Cooking Range - King Better

SOURCE MODEL: E-RQB-400X

REFERENCE: GH-537 / Jieguan



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Dimensions (W × D × H)	400 × 650 × 480 mm
Gas	LPG / natural gas
Heat input	27,200 BTU/h
Net weight	32 kg
Body	201 stainless steel
Burners	2

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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COOKING EQUIPMENT / REF. 5.b

2 Burner Cooking Range - Jieguan

SOURCE MODEL: GH-537

MODEL: GH-537 / Jieguan



Manufacturer photograph and specifications

Technical specifications

SPECIFICATION	VALUE
Dimensions (W × D × H)	400 × 650 × 480 mm
Gas	LPG / natural gas
Heat input	27,200 BTU/h
Net weight	32 kg
Body	201 stainless steel
Burners	2

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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COOKING EQUIPMENT / REF. 6.a

4 Burner Cooking Range - King Better

SOURCE MODEL: E-RQB-700X

REFERENCE: GH-987-1 / Jieguan



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Dimensions (W × D × H)	800 × 900 × 460 mm
Gas input	82,000 BTU/h
Burners	4
Fuel	LPG / natural gas
Construction	Stainless steel

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COOKING EQUIPMENT / REF. 6.b

4 Burner Cooking Range - Jieguan

SOURCE MODEL: GH-987-1

MODEL: GH-987-1 / Jieguan



Manufacturer photograph and specifications

Technical specifications

SPECIFICATION	VALUE
Dimensions (W × D × H)	800 × 900 × 460 mm
Gas input	82,000 BTU/h
Burners	4
Fuel	LPG / natural gas
Construction	Stainless steel

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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COOKING EQUIPMENT / REF. 7.a

Gas Char grill - King Better

SOURCE MODEL: E-RQH-700X

REFERENCE: ECB24S / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Description	Gas Radiant Charbroile
Total Input (Btu/hr)	60,000
Product Dimension (W x D x H)	604 x 640 x 390 mm 23.8 x 25.2 x 15.4 inch
Product Weight	54 kg 119 lbs

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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COOKING EQUIPMENT / REF. 7.b

Gas Char grill - Jieguan

SOURCE MODEL: GB-369A

REFERENCE: ECB24S / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Description	Gas Radiant Charbroile
Total Input (Btu/hr)	60,000
Product Dimension (W x D x H)	604 x 640 x 390 mm 23.8 x 25.2 x 15.4 inch
Product Weight	54 kg 119 lbs

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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COOKING EQUIPMENT / REF. 8

Chinese Wok Single

SOURCE MODEL: KCR -1001U

REFERENCE: CCF-HP1S / B+S Commercial Kitchens



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Dimensions (L × D × H)	800 × 840 × 1030 mm
Heat input, natural gas	135 MJ/h
Heat input, LPG	165 MJ/h
Gas connection	3/4 inch BSP male
Water connection	1/2 inch copper
Waste connection	1.5 inch BSP male
Electrical connection	10 A / 240 V; 1.2 m plug lead

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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COOKING EQUIPMENT / REF. 8

Chinese Wok Single

CCF-HP1S / B+S Commercial Kitchens

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Supply pressure	NG 0.9 kPa; LPG 2.3 kPa
Wok ring diameter	335 mm
Deck thickness	1.5 mm
Construction	Stainless steel frame; cast iron ring
Burner	Air-forced low-noise; waterless deck
Safety	Automatic ignition; flame failure indicator

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COOKING EQUIPMENT / REF. 9

Chinese wok double

SOURCE MODEL: KCR-2002U

REFERENCE: CCF-HP2+1 / B+S Commercial Kitchens



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Dimensions (L × D × H)	1800 × 950 × 1300 mm
Heat input, natural gas	270 MJ/h
Heat input, LPG	280 MJ/h
Gas connection	3/4 inch BSP male
Water connection	1/2 inch copper
Waste connection	2 inch BSP male
Electrical connection	10 A / 240 V; 1.2 m plug lead

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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Chinese wok double

CCF-HP2+1 / B+S Commercial Kitchens

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Supply pressure	NG 0.9 kPa; LPG 2.5 kPa
Wok ring diameter	335 mm
Deck thickness	1.5 mm
Construction	Stainless steel frame; cast iron ring
Burner	Air-forced low-noise; waterless deck
Safety	Automatic ignition; flame failure indicator

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COOKING EQUIPMENT / REF. 10.a

Pasta Boiler - Rebenet

SOURCE MODEL: PC11W

REFERENCE: PC11 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Qty	6 Holes
BTU/HR	70,000
Packing (WxDxH)	480x 990 x 840 mm 19x 39x 33 inch
N.W.	65 kg 143 lbS
G.W.	71 kg 157 lbS

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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COOKING EQUIPMENT / REF. 10.b

Pasta Boiler - Jieguan

SOURCE MODEL: GH-774

REFERENCE: PC11 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Qty	6 Holes
BTU/HR	70,000
Packing (WxDxH)	480x 990 x 840 mm 19x 39x 33 inch
N.W.	65 kg 143 lbS
G.W.	71 kg 157 lbS

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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COOKING EQUIPMENT / REF. 11

Pasta Boiler worktop

SOURCE MODEL: E-DM-400X

REFERENCE: TZM-3 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Description	Electric Noodle Boiler
Capacity	6L + 6L + 6L
Temperature	30-300°C
Power	5 kW x 3 / 230 V
Product (W x D x H)	600 x 600 x 350 mm 24 x 24 x 14 inch
NW	25 kg 55 lbs

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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COOKING EQUIPMENT / REF. 17.a

Smooth Panini Grill - Muserci

SOURCE MODEL: EG-02

MODEL: EG-02 / MUSERCI



Manufacturer photograph and specifications

Technical specifications

SPECIFICATION	VALUE
Power	2,400 W
Plate thickness	12 mm
Dimensions (W × D × H)	407 × 465 × 260 mm
Voltage	220–240 V

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COOKING EQUIPMENT / REF. 17.b

Smooth Panini Grill - Jieguan

SOURCE MODEL: EG-811C

MODEL: EG-811C / Jieguan



Manufacturer photograph and specifications

Technical specifications

SPECIFICATION	VALUE
Dimensions (W × D × H)	310 × 370 × 210 mm
Cooking plate	212 × 212 mm
Power / voltage	1.8 kW / 220 V
Temperature	30–300 °C
Net weight	12 kg
Body	201 stainless steel
Plate finish	Grooved top; flat bottom

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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COOKING EQUIPMENT / REF. 18

Ribbed Panini Grill

SOURCE MODEL: E-DPX-13E

REFERENCE: EG-811C / Jieguan



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Dimensions (W × D × H)	310 × 370 × 210 mm
Cooking plate	212 × 212 mm
Power / voltage	1.8 kW / 220 V
Temperature	30–300 °C
Net weight	12 kg
Body	201 stainless steel
Plate finish	Grooved top; flat bottom

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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COOKING EQUIPMENT / REF. 44

Elec Salamander

SOURCE MODEL: unkown

REFERENCE: EB-600HWX / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Height Distance	250 mm 10 inch
Grid	545x 361 mm 21x 14 inch
Power	4000W/ 220V, 50Hz
Product (WxDxH)	600x 510x 540 mm 24x 20x 21inch

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COOKING EQUIPMENT / REF. 46

Gas fryer counter top

SOURCE MODEL: D-RQZ-300K

REFERENCE: EF-71T / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Capacity	8L
Power	10239BTU/ 3kW
Product (W x D x H)	315 x 610 x 532 mm 12 x 24 x 20.9 inch
N.W.	14 kg 31 lbs

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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How to use

COOKING EQUIPMENT / REF. 57

Ribbed Panini Grill - Jiguan

SOURCE MODEL: EOA-1S

REFERENCE: EG-811C / Jieguan



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Dimensions (W × D × H)	310 × 370 × 210 mm
Cooking plate	212 × 212 mm
Power / voltage	1.8 kW / 220 V
Temperature	30–300 °C
Net weight	12 kg
Body	201 stainless steel
Plate finish	Grooved top; flat bottom

Source-list model and equipment title differ; the named reference is selected by equipment function.

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COOKING EQUIPMENT / REF. 77

Electric Salamander

SOURCE MODEL: HSME-650

REFERENCE: EB-600HWX / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Height Distance	250 mm 10 inch
Grid	545x 361 mm 21x 14 inch
Power	4000W/ 220V, 50Hz
Product (WxDxH)	600x 510x 540 mm 24x 20x 21inch

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COOKING EQUIPMENT / REF. 81

Electri Pasta Boiler

SOURCE MODEL: E-DM-600XS

REFERENCE: TZM-3 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Description	Electric Noodle Boiler
Capacity	6L + 6L + 6L
Temperature	30-300°C
Power	5 kW x 3 / 230 V
Product (W x D x H)	600 x 600 x 350 mm 24 x 24 x 14 inch
NW	25 kg 55 lbs

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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How to use

COOKING EQUIPMENT / REF. 85

fryers (lpg) split tank with Filter

SOURCE MODEL: OFG-239

REFERENCE: GF-120T / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Burner Qty	4
BTU/HR	30,000 x 4
Product (WxDxH)	536x 711 x 1168mm 16x 28 x 46 inch
Packing (WxDxH)	457x 838 x 860mm 18x 33x 34 inch
N.W.	88.4 kg 195 lbs
G.W.	112 kg 246 lbs

Twin gas-fryer reference; an oil-filtration arrangement is agreed in the final BREX configuration.

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COOKING EQUIPMENT / REF. 99

Gas thermostat control 36" Griddle
with safety

SOURCE MODEL: DCG36-T

REFERENCE: EGG36ST / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Total Input(btu/hr)	90,000
Product (WxDxH)	904x 640x 390 mm 35.6x 25.2x 15.4 inch
Packing (WxDxH)	980x 780x 500 mm 38.6x 30.7x 19.7 inch
N.W.	80 kg 176 lbs
G.W.	95 kg 209 lbs

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How to use

COOKING EQUIPMENT / REF. 100

Gas style pasta cooker with single tank with cabinet with Italy basket

SOURCE MODEL: E-RQY-900S

REFERENCE: PC11 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Qty	6 Holes
BTU/HR	70,000
Packing (WxDxH)	480x 990 x 840 mm 19x 39x 33 inch
N.W.	65 kg 143 lbS
G.W.	71 kg 157 lbS

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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15	Microwave EMA17G4V-S00E00	43
16	Microwave EM234GTQ-S00A00	45
19	Conveyor Toaster Model confirmation pending	47
20.a	Vertical Toaster - Muserci SHM-260A	48
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34	Gas 6 trays GN 1/1 combi oven Model confirmation pending	52
40	Charcoal Oven T-100	54
41	Conveyor Pizza Oven CP-18S	55
42-a	Speed Oven - Midea TJ018G-SV0E0A	56
42-b	Speed oven - Jiguan EOA-1S	60
42-c	Speed oven - Kingbetter SFO-1	61
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Ovens & Specialty

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43	Gas 20 trays GN 1/1 combi oven CO6GTD	73
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56	Shawerma Machine 0	76
86	Charcoal ovens T-200	77
87	Tandoori TAN820	78
88	Tandoori TAN620-S	80
89	Bun Toaster with speed control JN-40	82
90	Bun Toaster with speed control JN-20	84
101	PCM Oven CONVEYOR OVEN E-1800 T /G-1800 T	86

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OVENS & SPECIALTY / REF. 12

Convection Oven

SOURCE MODEL: SAESCWD

REFERENCE: YSD-1AE / Rebenet



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Description	Commercial Convection Oven
Power Source	Electric
Power	2.67kw/220~240V 1750W/120V,60Hz 2100-2670W/208-240V,60Hz
Core Components	timer, thermostat
Pan QTY	4
Specification	595x 530 x 570 mm/23x 21x 22 inch

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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OVENS & SPECIALTY / REF. 12

Convection Oven

YSD-1AE / Rebenet

Technical specifications / 2 of 2

SPECIFICATION	VALUE
N.W.	38kg/ 84lbs

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How to use

OVENS & SPECIALTY / REF. 15

Microwave

SOURCE MODEL: EMA17G4V-S00E00

REFERENCE: 18180D / Bartscher



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Material cooking chamber	Stainless steel Ceramic
Size inside	W 330 x D 310 x H 175 mm
Content	18 litre(s)
Microwave output	1800 W
Number of magnetrons	2
Grill output	0 W
Functions	Defrosting Heating

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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OVENS & SPECIALTY / REF. 15

Microwave

18180D / Bartscher

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Settable programs	30
Number of output levels	10
Timer	Digital
Time setting to	60 minute(s)
With rotary plate	No
Interior lighting	Yes
Digital display	Yes
LED display	No
Control unit	Touch
GN-capable	No
Stackable	Yes
Properties	Tactile buttons USB flash memory option
Power load	2.8 kW 230 V 50 Hz
Material	Stainless steel
Size	W 425 x D 520 x H 340 mm
Weight	19.2 kg

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OVENS & SPECIALTY / REF. 16

Microwave

SOURCE MODEL: EM234GTQ-S00A00

REFERENCE: 18340M / Bartscher



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Cooking chamber	Stainless steel / ceramic
Chamber dimensions	360 × 405 × 225 mm
Capacity	34 L
Microwave output	1,800 W
Magnetrons	2
Power levels	6
Timer	Up to 60 minutes

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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OVENS & SPECIALTY / REF. 16

Microwave

18340M / Bartscher

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Turntable	None
Display	Digital LED
Power / voltage / frequency	3 kW / 230 V / 50 Hz
Dimensions (W × D × H)	575 × 525 × 365 mm
Weight	33 kg

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How to use

OVENS & SPECIALTY / REF. 19

Conveyor Toaster

SOURCE MODEL: Not specified in source list

REFERENCE: CT-2 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Output	300pcs
Power	2240 W / 220 ~ 240 V
Product (W x D x H)	368 x 418 x 387 mm 15 x 17 x 15 inch
N.W.	16 kg 35 lbs

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How to use

OVENS & SPECIALTY / REF. 20.a

Vertical Toaster - Muserci

SOURCE MODEL: SHM-260A

MODEL: SHM-260A / MUSERCI



Manufacturer photograph and specifications

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Product Type	Digital Vertical Hamburger Machine
Control Type	Digital Computer Panel
Body Material	SUS201 Stainless Steel, 1.0mm Thickness
Product Size	W460*D350*H610 mm
Packaging Size	520*350*650 mm
Bun Inlet Size	260*100 mm (wide design for double bun loading)

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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How to use

OVENS & SPECIALTY / REF. 20.a

Vertical Toaster - Muserci

SHM-260A / MUSERCI

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Power	2000 W
Voltage/Frequency	AC220V/50Hz
Temperature Range	50° - 230° (digital precise adjustment)
Production Capacity	1400 sets/hour (continuous uninterrupted output)
Net Weight	23.5 kg
Gross Weight	25.25 kg
Quantity Per Carton	1 unit
Packaging Volume	0.1183 m³
Loading Compatibility	Standard 20ft container shipping

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How to use

OVENS & SPECIALTY / REF. 20.b

vertical Toaster - Juno

SOURCE MODEL: JN-20

REFERENCE: SHM-260A / MUSERCI



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Product Type	Digital Vertical Hamburger Machine
Control Type	Digital Computer Panel
Body Material	SUS201 Stainless Steel, 1.0mm Thickness
Product Size	W460*D350*H610 mm
Packaging Size	520*350*650 mm
Bun Inlet Size	260*100 mm (wide design for double bun loading)

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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How to use

OVENS & SPECIALTY / REF. 20.b

vertical Toaster - Juno

SHM-260A / MUSERCI

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Power	2000 W
Voltage/Frequency	AC220V/50Hz
Temperature Range	50° - 230° (digital precise adjustment)
Production Capacity	1400 sets/hour (continuous uninterrupted output)
Net Weight	23.5 kg
Gross Weight	25.25 kg
Quantity Per Carton	1 unit
Packaging Volume	0.1183 m³
Loading Compatibility	Standard 20ft container shipping

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How to use

OVENS & SPECIALTY / REF. 34

Gas 6 trays GN 1/1 combi oven

SOURCE MODEL: Not specified in source list

REFERENCE: iCombi Classic 6-1/1 gas / RATIONAL



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Capacity	6 × GN 1/1
Daily output guide	30–100 per day
Dimensions (W × D × H)	850 × 842 × 754 mm
Gas-model weight	101 kg
Electrical connection	0.6 kW / 230 V / 1 NAC
Fuse	1 × 16 A
Heat input, NG / LPG	13 kW

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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How to use

OVENS & SPECIALTY / REF. 34

Gas 6 trays GN 1/1 combi oven

iCombi Classic 6-1/1 gas / RATIONAL

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Gas connection	3/4 inch female
Water inlet / drain	R 3/4 inch / DN 50
Steam temperature	30–130 °C
Hot air / combination	30–300 °C
Programs	100 programs; up to 12 stages
Controls	4.3 inch TFT; rotary control
Cleaning	Automatic cleaning and descaling; 4 levels

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OVENS & SPECIALTY / REF. 40

Charcoal Oven

SOURCE MODEL: T-100

REFERENCE: CG-2 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Production	100kg/220lbs
Product Dimension	908 x 735 x 1348 mm 36x 29x 53 inch
Charcoal Load Duration	8 Hr
Grill Size	510x762 mm 20x 30 inch

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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How to use

OVENS & SPECIALTY / REF. 41

Conveyor Pizza Oven

SOURCE MODEL: CP-18S

REFERENCE: CP-12S / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Power	6.7kW/230V
Product (WxDxH)	560x 385mm 22x 15 inch
Product (WxDxH)	1380 x 555 x 420 mm 54x 22x 17 inch
N.W.	46 kg 150 lb
G.W.	86 kg 101 lbs

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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How to use

OVENS & SPECIALTY / REF. 42-a

Speed Oven - Midea

SOURCE MODEL: TJ018G-SV0E0A

REFERENCE: Snackjet 200 / Bartscher



Photograph and specifications of the named reference model

Technical specifications / 1 of 4

SPECIFICATION	VALUE
Colour	Silver
Material cooking chamber	Stainless steel
Size inside	W 305 x D 305 x H 185 mm
Functions	Fan oven-microwave combination Convection
Number of cooking programs	1.024 individually configurable programmes
Food categories	4, preprogrammed

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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How to use

OVENS & SPECIALTY / REF. 42-a

Speed Oven - Midea

Snackjet 200 / Bartscher

Technical specifications / 2 of 4

SPECIFICATION	VALUE
Number of cooking phases	Max. 15 per program
Setting options	Fan speed Microwave power Temperature Time
Temperature range	25 °C to 280 °C
Temperature control	Thermostatic In 1 °C steps
Time adjustment	0 to 20 minutes
Timer	Yes
Fan speed	10 % to 100 % In steps of 10
Number of magnetrons	1
Microwave output	1500 W
Hot air output	3000 W
Heat-up time	8 min.
Thermostat	Yes
Start-stop function	Manual Automatic via door contact
Pause function	Yes
Cleaning support	-

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OVENS & SPECIALTY / REF. 42-a

Speed Oven - Midea

Snackjet 200 / Bartscher

Technical specifications / 3 of 4

SPECIFICATION	VALUE
USB connection	Save / import for programs including images
Safety thermostat	1
Digital display	Yes
Display	6 recipes per screen display Colour display , 5 inch Capacitive Programmes (incl. image), programme progress, time
Protection class	IPX3
Height-adjustable feet	Yes
Height adjustable	610 mm to 625 mm
Master switch	Yes
ON/OFF switch	Yes
Control unit	Electronic Touch
Equipment connection	Pluggable
Including	1 food scoop 1 cooking basket, 280 x 210 mm 1 baffle, 280 x 305 mm 1 pizza tray , Ø 260 mm
Power load	3.5 kW 230 V 50 Hz
Material	Stainless steel

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OVENS & SPECIALTY / REF. 42-a

Speed Oven - Midea

Snackjet 200 / Bartscher

Technical specifications / 4 of 4

SPECIFICATION	VALUE
Important information	Only use suitable cooking utensils
Size	W 460 x D 670 x H 615 mm
Weight	70.7 kg

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OVENS & SPECIALTY / REF. 42-b

Speed oven - Jiguan

SOURCE MODEL: EOA-1S

MODEL: EOA-1S / Jieguan



Manufacturer photograph and specifications

Technical specifications

SPECIFICATION	VALUE
Dimensions (W × D × H)	409 × 658 × 630 mm
Capacity	20 L
Hot-air power	2.2 kW
Microwave power	1 kW
Recipe storage	1,000 menus

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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OVENS & SPECIALTY / REF. 42-c

Speed oven - Kingbetter

SOURCE MODEL: SFO-1

REFERENCE: Snackjet 200 / Bartscher



Photograph and specifications of the named reference model

Technical specifications / 1 of 4

SPECIFICATION	VALUE
Colour	Silver
Material cooking chamber	Stainless steel
Size inside	W 305 x D 305 x H 185 mm
Functions	Fan oven-microwave combination Convection
Number of cooking programs	1.024 individually configurable programmes
Food categories	4, preprogrammed

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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OVENS & SPECIALTY / REF. 42-c

Speed oven - Kingbetter

Snackjet 200 / Bartscher

Technical specifications / 2 of 4

SPECIFICATION	VALUE
Number of cooking phases	Max. 15 per program
Setting options	Fan speed Microwave power Temperature Time
Temperature range	25 °C to 280 °C
Temperature control	Thermostatic In 1 °C steps
Time adjustment	0 to 20 minutes
Timer	Yes
Fan speed	10 % to 100 % In steps of 10
Number of magnetrons	1
Microwave output	1500 W
Hot air output	3000 W
Heat-up time	8 min.
Thermostat	Yes
Start-stop function	Manual Automatic via door contact
Pause function	Yes
Cleaning support	-

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OVENS & SPECIALTY / REF. 42-c

Speed oven - Kingbetter

Snackjet 200 / Bartscher

Technical specifications / 3 of 4

SPECIFICATION	VALUE
USB connection	Save / import for programs including images
Safety thermostat	1
Digital display	Yes
Display	6 recipes per screen display Colour display , 5 inch Capacitive Programmes (incl. image), programme progress, time
Protection class	IPX3
Height-adjustable feet	Yes
Height adjustable	610 mm to 625 mm
Master switch	Yes
ON/OFF switch	Yes
Control unit	Electronic Touch
Equipment connection	Pluggable
Including	1 food scoop 1 cooking basket, 280 x 210 mm 1 baffle, 280 x 305 mm 1 pizza tray , Ø 260 mm
Power load	3.5 kW 230 V 50 Hz
Material	Stainless steel

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OVENS & SPECIALTY / REF. 42-c

Speed oven - Kingbetter

Snackjet 200 / Bartscher

Technical specifications / 4 of 4

SPECIFICATION	VALUE
Important information	Only use suitable cooking utensils
Size	W 460 x D 670 x H 615 mm
Weight	70.7 kg

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How to use

OVENS & SPECIALTY / REF. 42-d

Speed Oven - Birminton

SOURCE MODEL: BSO-QUICK2

REFERENCE: Snackjet 200 / Bartscher



Photograph and specifications of the named reference model

Technical specifications / 1 of 4

SPECIFICATION	VALUE
Colour	Silver
Material cooking chamber	Stainless steel
Size inside	W 305 x D 305 x H 185 mm
Functions	Fan oven-microwave combination Convection
Number of cooking programs	1.024 individually configurable programmes
Food categories	4, preprogrammed

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

View manufacturer source

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OVENS & SPECIALTY / REF. 42-d

Speed Oven - Birminton

Snackjet 200 / Bartscher

Technical specifications / 2 of 4

SPECIFICATION	VALUE
Number of cooking phases	Max. 15 per program
Setting options	Fan speed Microwave power Temperature Time
Temperature range	25 °C to 280 °C
Temperature control	Thermostatic In 1 °C steps
Time adjustment	0 to 20 minutes
Timer	Yes
Fan speed	10 % to 100 % In steps of 10
Number of magnetrons	1
Microwave output	1500 W
Hot air output	3000 W
Heat-up time	8 min.
Thermostat	Yes
Start-stop function	Manual Automatic via door contact
Pause function	Yes
Cleaning support	-

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Speed Oven - Birminton

Snackjet 200 / Bartscher

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SPECIFICATION	VALUE
USB connection	Save / import for programs including images
Safety thermostat	1
Digital display	Yes
Display	6 recipes per screen display Colour display , 5 inch Capacitive Programmes (incl. image), programme progress, time
Protection class	IPX3
Height-adjustable feet	Yes
Height adjustable	610 mm to 625 mm
Master switch	Yes
ON/OFF switch	Yes
Control unit	Electronic Touch
Equipment connection	Pluggable
Including	1 food scoop 1 cooking basket, 280 x 210 mm 1 baffle, 280 x 305 mm 1 pizza tray , Ø 260 mm
Power load	3.5 kW 230 V 50 Hz
Material	Stainless steel

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OVENS & SPECIALTY / REF. 42-d

Speed Oven - Birminton

Snackjet 200 / Bartscher

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SPECIFICATION	VALUE
Important information	Only use suitable cooking utensils
Size	W 460 x D 670 x H 615 mm
Weight	70.7 kg

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How to use

OVENS & SPECIALTY / REF. 43-E

Speed Oven2 - Birminton

SOURCE MODEL: BSO-300H

REFERENCE: Snackjet 200 / Bartscher



Photograph and specifications of the named reference model

Technical specifications / 1 of 4

SPECIFICATION	VALUE
Colour	Silver
Material cooking chamber	Stainless steel
Size inside	W 305 x D 305 x H 185 mm
Functions	Fan oven-microwave combination Convection
Number of cooking programs	1.024 individually configurable programmes
Food categories	4, preprogrammed

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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Speed Oven2 - Birminton

Snackjet 200 / Bartscher

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SPECIFICATION	VALUE
Number of cooking phases	Max. 15 per program
Setting options	Fan speed Microwave power Temperature Time
Temperature range	25 °C to 280 °C
Temperature control	Thermostatic In 1 °C steps
Time adjustment	0 to 20 minutes
Timer	Yes
Fan speed	10 % to 100 % In steps of 10
Number of magnetrons	1
Microwave output	1500 W
Hot air output	3000 W
Heat-up time	8 min.
Thermostat	Yes
Start-stop function	Manual Automatic via door contact
Pause function	Yes
Cleaning support	-

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Speed Oven2 - Birminton

Snackjet 200 / Bartscher

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SPECIFICATION	VALUE
USB connection	Save / import for programs including images
Safety thermostat	1
Digital display	Yes
Display	6 recipes per screen display Colour display , 5 inch Capacitive Programmes (incl. image), programme progress, time
Protection class	IPX3
Height-adjustable feet	Yes
Height adjustable	610 mm to 625 mm
Master switch	Yes
ON/OFF switch	Yes
Control unit	Electronic Touch
Equipment connection	Pluggable
Including	1 food scoop 1 cooking basket, 280 x 210 mm 1 baffle, 280 x 305 mm 1 pizza tray , Ø 260 mm
Power load	3.5 kW 230 V 50 Hz
Material	Stainless steel

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Speed Oven2 - Birminton

Snackjet 200 / Bartscher

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SPECIFICATION	VALUE
Important information	Only use suitable cooking utensils
Size	W 460 x D 670 x H 615 mm
Weight	70.7 kg

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How to use

OVENS & SPECIALTY / REF. 43

Gas 20 trays GN 1/1 combi oven

SOURCE MODEL: CO6GTD

REFERENCE: iCombi Classic 20-1/1 gas / RATIONAL



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Capacity	20 × GN 1/1
Daily output guide	150–300 per day
Dimensions (W × D × H)	877 × 913 × 1807 mm
Gas-model weight	276 kg
Electrical connection	1.3 kW / 230 V / 1 NAC
Fuse	1 × 16 A
Heat input, NG / LPG	42 kW

Source-list model and equipment title differ; the named reference is selected by equipment function.

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OVENS & SPECIALTY / REF. 43

Gas 20 trays GN 1/1 combi oven

iCombi Classic 20-1/1 gas / RATIONAL

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Gas connection	3/4 inch female
Water inlet / drain	R 3/4 inch / DN 50
Steam temperature	30–130 °C
Hot air / combination	30–300 °C
Programs	100 programs; up to 12 stages
Controls	4.3 inch TFT; rotary control
Cleaning	Automatic cleaning and descaling; 4 levels

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OVENS & SPECIALTY / REF. 45

Shawarma Machine

SOURCE MODEL: RG-2

MODEL: RG-2 / Rebenet



Manufacturer photograph and specifications

Technical specifications

SPECIFICATION	VALUE
Burner quantity	4
Total Input (Btu/hr)	38,000 Btu/hr(NG) 32,000 Btu/hr(LPG)
Product (W x D x H)	537 x 639 x 1013mm 21 x 25 x 401inch
NW	39 kg 86 lbs
GW	45 kg 99 lbs

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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OVENS & SPECIALTY / REF. 56

Shawerma Machine

SOURCE MODEL: Not specified in source list

REFERENCE: RG-2 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Burner quantity	4
Total Input (Btu/hr)	38,000 Btu/hr(NG) 32,000 Btu/hr(LPG)
Product (W x D x H)	537 x 639 x 1013mm 21 x 25 x 401inch
NW	39 kg 86 lbs
GW	45 kg 99 lbs

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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OVENS & SPECIALTY / REF. 86

Charcoal ovens

SOURCE MODEL: T-200

REFERENCE: CG-2 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Production	100kg/220lbs
Product Dimension	908 x 735 x 1348 mm 36x 29x 53 inch
Charcoal Load Duration	8 Hr
Grill Size	510x762 mm 20x 30 inch

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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How to use

OVENS & SPECIALTY / REF. 87

Tandoori

SOURCE MODEL: TAN820

REFERENCE: Large 32 × 32 gas tandoor / PURI Tandoors



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Dimensions	810 × 810 × 940 mm
Weight	250 kg
Fuel	Natural gas / LPG
Oven body	Clay chamber with stainless steel casing
Mobility	4 heat-resistant castors; one locking
Safety	Pilot flame monitoring / piezo ignition

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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OVENS & SPECIALTY / REF. 87

Tandoori

Large 32 × 32 gas tandoor / PURI Tandoors

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Included	Temperature gauge; steel lid; naan cushion; stainless steel skewers
Installation allowance	Front gas box projects approximately 100 mm

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OVENS & SPECIALTY / REF. 88

Tandoori

SOURCE MODEL: TAN620-S

REFERENCE: Small 24 × 24 gas tandoor / PURI Tandoors



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Dimensions	610 × 610 × 910 mm
Weight	170 kg
Fuel	Natural gas / LPG
Oven body	Clay chamber with stainless steel casing
Mobility	4 heat-resistant castors; one locking
Safety	Pilot flame monitoring / piezo ignition

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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OVENS & SPECIALTY / REF. 88

Tandoori

Small 24 × 24 gas tandoor / PURI Tandoors

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Included	Temperature gauge; steel lid; naan cushion; stainless steel skewers
Installation allowance	Front gas box projects approximately 100 mm

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OVENS & SPECIALTY / REF. 89

Bun Toaster with speed control

SOURCE MODEL: JN-40

REFERENCE: SHM-260A / MUSERCI



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Product Type	Digital Vertical Hamburger Machine
Control Type	Digital Computer Panel
Body Material	SUS201 Stainless Steel, 1.0mm Thickness
Product Size	W460*D350*H610 mm
Packaging Size	520*350*650 mm
Bun Inlet Size	260*100 mm (wide design for double bun loading)

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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OVENS & SPECIALTY / REF. 89

Bun Toaster with speed control

SHM-260A / MUSERCI

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Power	2000 W
Voltage/Frequency	AC220V/50Hz
Temperature Range	50° - 230° (digital precise adjustment)
Production Capacity	1400 sets/hour (continuous uninterrupted output)
Net Weight	23.5 kg
Gross Weight	25.25 kg
Quantity Per Carton	1 unit
Packaging Volume	0.1183 m³
Loading Compatibility	Standard 20ft container shipping

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OVENS & SPECIALTY / REF. 90

Bun Toaster with speed control

SOURCE MODEL: JN-20

REFERENCE: SHM-260A / MUSERCI



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Product Type	Digital Vertical Hamburger Machine
Control Type	Digital Computer Panel
Body Material	SUS201 Stainless Steel, 1.0mm Thickness
Product Size	W460*D350*H610 mm
Packaging Size	520*350*650 mm
Bun Inlet Size	260*100 mm (wide design for double bun loading)

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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OVENS & SPECIALTY / REF. 90

Bun Toaster with speed control

SHM-260A / MUSERCI

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Power	2000 W
Voltage/Frequency	AC220V/50Hz
Temperature Range	50° - 230° (digital precise adjustment)
Production Capacity	1400 sets/hour (continuous uninterrupted output)
Net Weight	23.5 kg
Gross Weight	25.25 kg
Quantity Per Carton	1 unit
Packaging Volume	0.1183 m³
Loading Compatibility	Standard 20ft container shipping

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OVENS & SPECIALTY / REF. 101

PCM Oven CONVEYOR OVEN

SOURCE MODEL: E-1800 T /G-1800 T

REFERENCE: CP-12S / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Power	6.7kW/230V
Product (WxDxH)	560x 385mm 22x 15 inch
Product (WxDxH)	1380 x 555 x 420 mm 54x 22x 17 inch
N.W.	46 kg 150 lb
G.W.	86 kg 101 lbs

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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Refrigeration

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21	Table Top Saladette 4x1/3 I4S	90
22	14 GN 1/6 Chiller K721-3D-3D-14PWC	92
23	21 GN 1/6 Chiller K721-3D-3D-21PWC	94
24	Worktop chiller with 6 drawer below K721-3D-3D-(WT)©	96
25	Upright double door Freezer 2-UP-F-L-R	98
26	Upright Single door Freezer 2-UP-F-L	100
27	Upright Double door chiller 2-UP-C-L-R	102
28	Upright single door chiller 2-UP-C-L	104
29	Low boy Freezer single drawer NFL-LBF-D	106
30	Low boy Freezer four drawer 1-LB-F-2D+2D	108
31	Low boy chiller single drawer NFL-LBC-D	110
32	Low boy chiller double drawer 1-LB-C-D-D	112
33	Low boy chiller four drawer 1-LB-C-2D+2D	114
35	Under counter compact chiller NFL-CMC-1	116

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36	Under counter compact freezer NFL-CMF-1	118
37	1 Door Bottle Cooler NFL-BC-1	120
38	2 Door Bottle Cooler NFL-BC-2	122
51	Low boy freezer 2 module 1-LB-F-D-D	124
52	compact freezer 2-UP-F-R(EN)	126
53	compact chiller 2-UP-C-R(EN)	128
54	Shawarma chiller CRFSM-1308080	130
55	Table Top Saladette 3x1/3 I3S	132
91	Two Half Door Upright Meat Chiller - 750 1-1/2-UMC	134
92	4-Door BBQ Chiller Base 1-UC-C-L-R-L-R	136
93	2-Door BBQ Chiller Base 1-UC-C-L-R	138
94	Compact Freezer (GN1/1 Compatible) - 650 NFL-CMF-2D	140
95	Two Door Undercounter Chiller - 1350 NFL-UC-2	142
96	Three Door Undercounter Chiller - 1832 1-UC-C-L-R-R (C)	144

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REF.	EQUIPMENT / MODEL	PAGE
104	Low Boy Freezer Double Door 1200mm 1200MM	146

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REFRIGERATION / REF. 21

Table Top Saladette 4x1/3

SOURCE MODEL: I4S

REFERENCE: 1-SL-C-L-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°C to+4°C
Dimensions	1500x700x880 1099
Refrigerated Volume	320L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R404a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 21

Table Top Saladette 4x1/3

1-SL-C-L-R / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.3kW
Features	Digital controller(IP55); Two 120° openable stainless steel doors; One wire shelf per door; Open structure accommodates7GN 1/3 Pans; Hygieneinternal corners; Interior&Exterior(front,top,&2 sides)inAISI304; Castors

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REFRIGERATION / REF. 22

14 GN 1/6 Chiller

SOURCE MODEL: K721-3D-3D-14PWC

REFERENCE: 1-UC-C-3D-3D / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°Cto+4°C
Dimensions	1350x700x850
Refrigerated Volume	308L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference image/specifications show the refrigerated drawer base. BREX can specify the requested prep top and GN pan arrangement.

View manufacturer source

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REFRIGERATION / REF. 22

14 GN 1/6 Chiller

1-UC-C-3D-3D / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.45kW
Features	Digital controller(IP55); Twosetsofthreestainlesssteeldrawers; Hygieneinternal corners; Interior&Exterior(front,top,& 2 sides)inAISI 304; Legs

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REFRIGERATION / REF. 23

21 GN 1/6 Chiller

SOURCE MODEL: K721-3D-3D-21PWC

REFERENCE: 1-UC-C-3D-3D-3D / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°Cto+4°C
Dimensions	1830x700x850
Refrigerated Volume	478L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference image/specifications show the refrigerated drawer base. BREX can specify the requested prep top and GN pan arrangement.

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REFRIGERATION / REF. 23

21 GN 1/6 Chiller

1-UC-C-3D-3D-3D / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.45kW
Features	Digital controller (IP55); Threesetsofthreestainlesssteeldrawers; Hygieneinternal corners; Interior&Exterior(front,top,&2 sides)inAISI304; Legs; CERTIFICATIONS

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REFRIGERATION / REF. 24

Worktop chiller with 6 drawer below

SOURCE MODEL: K721-3D-3D-(WT)©

REFERENCE: 1-UC-C-3D-3D / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°Cto+4°C
Dimensions	1350x700x850
Refrigerated Volume	308L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 24

Worktop chiller with 6 drawer below

1-UC-C-3D-3D / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.45kW
Features	Digital controller(IP55); Twosetsofthreestainlesssteeldrawers; Hygieneinternal corners; Interior&Exterior(front,top,& 2 sides)inAISI 304; Legs

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REFRIGERATION / REF. 25

Upright double door Freezer

SOURCE MODEL: 2-UP-F-L-R

REFERENCE: 2-UP-F-L-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	-18°Cto-22°C
Dimensions	1440x810x2030
Refrigerated Volume	1284L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R404a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 25

Upright double door Freezer

2-UP-F-L-R / North Refrigeration

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SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.88kW
Features	Digital controller(IP55); Two160°openable stainless steel doors; Eight wire shelves; Hygieneinternal corners; Interior&Exterior(front,top,&2 sides)inAISI304; Locking kit; Castors

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REFRIGERATION / REF. 26

Upright Single door Freezer

SOURCE MODEL: 2-UP-F-L

REFERENCE: 2-UP-F-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	-18°Cto-22°C
Dimensions	730x810x2030
Refrigerated Volume	582L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R404a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 26

Upright Single door Freezer

2-UP-F-R / North Refrigeration

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SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.685kW
Features	Digital controller(IP55); 160° openable stainless steel door, right hinged; Fourwire shelves; Hygieneinternal corners; Interior&Exterior(front,top,& 2 sides)inAISI 304; Locking kit; Castors

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REFRIGERATION / REF. 27

Upright Double door chiller

SOURCE MODEL: 2-UP-C-L-R

REFERENCE: 2-UP-C-L-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°C to+4°C
Dimensions	1440x810x2030
Refrigerated Volume	1284L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 27

Upright Double door chiller

2-UP-C-L-R / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.7kW
Features	Digital controller(IP55); Two160°openable stainless steel doors; Eight wire shelves; Hygieneinternal corners; Interior&Exterior(front,top,&2 sides)inAISI304; Locking kit; Castors

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REFRIGERATION / REF. 28

Upright single door chiller

SOURCE MODEL: 2-UP-C-L

REFERENCE: 2-UP-C-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°Cto +4°C
Dimensions	730x810x2030
Refrigerated Volume	582L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 28

Upright single door chiller

2-UP-C-R / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.53kW
Features	Digital controller(IP55); 160° openable stainless steel door, right hinged; Fourwire shelves; Hygieneinternal corners; Interior&Exterior(front,top,& 2 sides)inAISI 304; Locking kit; Castors

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REFRIGERATION / REF. 29

Low boy Freezer single drawer

SOURCE MODEL: NFL-LBF-D

REFERENCE: 1-LB-F-D / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	-18°Cto-22°C
Dimensions	900x700 x640
Refrigerated Volume	85L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R404a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 29

Low boy Freezer single drawer

1-LB-F-D / North Refrigeration

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SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.18 kW
Features	Digital controller (IP55); Single stainless steel drawer; Hygiene internal corners; Interior & Exterior (front, top, & 2 sides) in AISI 304; Castors

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REFRIGERATION / REF. 30

Low boy Freezer four drawer

SOURCE MODEL: 1-LB-F-2D+2D

REFERENCE: 1-LB-F-2D-2D / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	-18°Cto-22°C
Dimensions	1500x700x640
Refrigerated Volume	187L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R404a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 30

Low boy Freezer four drawer

1-LB-F-2D-2D / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.495kW
Features	Digital controller(IP55); Twosetsofhalfstainlesssteeldrawers; Hygieneinternal corners; Interior & Exterior (front, top,& 2 sides) in AISI 304; Castors

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REFRIGERATION / REF. 31

Low boy chiller single drawer

SOURCE MODEL: NFL-LBC-D

REFERENCE: 1-LB-C-D / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°C to+4°C
Dimensions	900x700 x640
Refrigerated Volume	85L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 31

Low boy chiller single drawer

1-LB-C-D / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.15 kW
Features	Digital controller (IP55); Single stainless steel drawer; Hygiene internal corners; Interior & Exterior (front, top, & 2 sides) in AISI 304; Castors

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REFRIGERATION / REF. 32

Low boy chiller double drawer

SOURCE MODEL: 1-LB-C-D-D

REFERENCE: 1-LB-C-D-D / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°Cto+4°C
Dimensions	1200x700x640
Refrigerated Volume	156L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 32

Low boy chiller double drawer

1-LB-C-D-D / North Refrigeration

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SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.31 kW
Features	Digital controller(IP55); One setoftwostainless steel longdrawers; Hygieneinternal corners; Interior & Exterior (front, top,& 2 sides) in AISI 304; Castors

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REFRIGERATION / REF. 33

Low boy chiller four drawer

SOURCE MODEL: 1-LB-C-2D+2D

REFERENCE: 1-LB-C-2D-2D / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°Cto+4°C
Dimensions	1500x700x640
Refrigerated Volume	187L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 33

Low boy chiller four drawer

1-LB-C-2D-2D / North Refrigeration

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SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.41 kW
Features	Digital controller(IP55); Twosetsofhalfstainlesssteeldrawers; Hygieneinternal corners; Interior & Exterior (front,top, & 2 sides) in AISI 304; Castors

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REFRIGERATION / REF. 35

Under counter compact chiller

SOURCE MODEL: NFL-CMC-1

REFERENCE: 1-CM-C-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°C to+4°C
Dimensions	650x600x840
Refrigerated Volume	120 L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 35

Under counter compact chiller

1-CM-C-R / North Refrigeration

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SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.33kW
Features	Digital controller(IP55); 130° openable stainless steel door, right hinged; One wire shelf per door; Hygiene internal corners; Interior&Exterior(front,top,& 2 sides)inAISI 304; Locking kit

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REFRIGERATION / REF. 36

Under counter compact freezer

SOURCE MODEL: NFL-CMF-1

REFERENCE: 1-CM-F-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	-18°Cto-22°C
Dimensions	650x600x840
Refrigerated Volume	120 L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R404a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 36

Under counter compact freezer

1-CM-F-R / North Refrigeration

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SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.395kW
Features	Digital controller(IP55); 130° openable stainless steel door, right hinged; One wire shelf per door; Hygiene internal corners; Interior&Exterior(front,top,& 2 sides)inAISI 304; Locking kit

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REFRIGERATION / REF. 37

1 Door Bottle Cooler

SOURCE MODEL: NFL-BC-1

REFERENCE: 3-BC-C-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°C to+4°C
Dimensions	600x505x840
Refrigerated Volume	126 L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation (50mm)	CFC free Cyclopentane
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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1 Door Bottle Cooler

3-BC-C-R / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.25kW
Features	Digitalcontroller(IP55); 120° openable stainless steel door, right hinged; Self-closing hinges; Two wire shelves; Interior & Exterior (front, top,& 2 sides) in AISI 304; Locking kit

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REFRIGERATION / REF. 38

2 Door Bottle Cooler

SOURCE MODEL: NFL-BC-2

REFERENCE: 3-BC-C-L-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°C to+4°C
Dimensions	1350x505x840
Refrigerated Volume	325L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation (50mm)	CFC free Cyclopentane
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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2 Door Bottle Cooler

3-BC-C-L-R / North Refrigeration

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SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.35kW
Features	Digitalcontroller(IP55); Three 120° openable stainless steel doors; Self-closing hinges; Two wire shelves; Interior&Exterior(front,top,& 2 sides)inAISI 304; Locking kit

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REFRIGERATION / REF. 51

Low boy freezer 2 module

SOURCE MODEL: 1-LB-F-D-D

REFERENCE: 1-LB-F-D-D / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	-18°Cto-22°C
Dimensions	1200x700x640
Refrigerated Volume	156L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R404a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

View manufacturer source

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REFRIGERATION / REF. 51

Low boy freezer 2 module

1-LB-F-D-D / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.455kW
Features	Digital controller(IP55); One setoftwostainless steel longdrawers; Hygieneinternal corners; Interior & Exterior (front, top,& 2 sides) in AISI 304; Castors

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REFRIGERATION / REF. 52

compact freezer

SOURCE MODEL: 2-UP-F-R(EN)

REFERENCE: 2-UP-F-R-GN1-1 / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	-18°Cto-22°C
Dimensions	600x715x2030
Refrigerated Volume	390L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R404a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 52

compact freezer

2-UP-F-R-GN1-1 / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.445kW
Features	Digital controller(IP55); 160° openable stainless steel door, right hinged; Fourwire shelves; Hygieneinternal corners; Interior&Exterior(front,top,& 2 sides)inAISI 304; Locking kit; Castors

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REFRIGERATION / REF. 53

compact chiller

SOURCE MODEL: 2-UP-C-R(EN)

REFERENCE: 2-UP-C-R-GN1-1 / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°Cto +4°C
Dimensions	600x715x2030
Refrigerated Volume	390L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 53

compact chiller

2-UP-C-R-GN1-1 / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.28kW
Features	Digital controller(IP55); 160° openable stainless steel door, right hinged; Fourwire shelves; Hygieneinternal corners; Interior&Exterior(front,top,& 2 sides)inAISI 304; Locking kit; Castors

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REFRIGERATION / REF. 54

Shawarma chiller

SOURCE MODEL: CRFSM-1308080

REFERENCE: 1-UC-C-L-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°C to+4°C
Dimensions	1350x700x850
Refrigerated Volume	308L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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Shawarma chiller

1-UC-C-L-R / North Refrigeration

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SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.45kW
Features	Digital controller(IP55); Two 130° openable stainless steel doors; Two wire shelves; Hygieneinternal corners; Interior&Exterior(front,top,&2 sides)inAISI304; Legs

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REFRIGERATION / REF. 55

Table Top Saladette 3x1/3

SOURCE MODEL: I3S

REFERENCE: 1-SL-C-L-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°C to+4°C
Dimensions	1500x700x880 1099
Refrigerated Volume	320L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R404a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 55

Table Top Saladette 3x1/3

1-SL-C-L-R / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.3kW
Features	Digital controller(IP55); Two 120° openable stainless steel doors; One wire shelf per door; Open structure accommodates7GN 1/3 Pans; Hygieneinternal corners; Interior&Exterior(front,top,&2 sides)inAISI304; Castors

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REFRIGERATION / REF. 91

Two Half Door Upright Meat Chiller - 750

SOURCE MODEL: 1-1/2-UMC

REFERENCE: 2-UP-C-L-R-HD-GN1-1 / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°C to+4°C
Dimensions	1200x715x2030
Refrigerated Volume	906 L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 91

Two Half Door Upright Meat Chiller - 750

2-UP-C-L-R-HD-GN1-1 / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.45kW
Features	Digital controller(IP55); Two 160° openable stainless steel doors; Eight wire shelves; Hygieneinternal corners; Interior&Exterior(front,top,&2 sides)inAISI304; Locking kit; Castors

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REFRIGERATION / REF. 92

4-Door BBQ Chiller Base

SOURCE MODEL: 1-UC-C-L-R-L-R

REFERENCE: 1-UC-C-L-R-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°Cto+4°C
Dimensions	1830x700x850
Refrigerated Volume	478L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 92

4-Door BBQ Chiller Base

1-UC-C-L-R-R / North Refrigeration

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SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.45kW
Features	Digital controller(IP55); Three130° openable stainless steel doors; Three wire shelves; Hygieneinternal corners; Interior&Exterior(front,top,&2 sides)inAISI304; Legs

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REFRIGERATION / REF. 93

2-Door BBQ Chiller Base

SOURCE MODEL: 1-UC-C-L-R

REFERENCE: 1-UC-C-L-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°C to+4°C
Dimensions	1350x700x850
Refrigerated Volume	308L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 93

2-Door BBQ Chiller Base

1-UC-C-L-R / North Refrigeration

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SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.45kW
Features	Digital controller(IP55); Two 130° openable stainless steel doors; Two wire shelves; Hygieneinternal corners; Interior&Exterior(front,top,&2 sides)inAISI304; Legs

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REFRIGERATION / REF. 94

Compact Freezer (GN1/1 Compatible) - 650

SOURCE MODEL: NFL-CMF-2D

REFERENCE: 1-CM-F-2D / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	-18°Cto-22°C
Dimensions	650x600x840
Refrigerated Volume	120 L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R404a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 94

Compact Freezer (GN1/1 Compatible) - 650

1-CM-F-2D / North Refrigeration

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.395kW
Features	Digital controller(IP55); Onesetoftwodrawers GN1/1; Hygieneinternal corners; Interior&Exterior(front,top,& 2 sides)inAISI 304; Locking kit

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REFRIGERATION / REF. 95

Two Door Undercounter Chiller - 1350

SOURCE MODEL: NFL-UC-2

REFERENCE: 1-UC-C-L-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°C to+4°C
Dimensions	1350x700x850
Refrigerated Volume	308L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 95

Two Door Undercounter Chiller - 1350

1-UC-C-L-R / North Refrigeration

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SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.45kW
Features	Digital controller(IP55); Two 130° openable stainless steel doors; Two wire shelves; Hygieneinternal corners; Interior&Exterior(front,top,&2 sides)inAISI304; Legs

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REFRIGERATION / REF. 96

Three Door Undercounter Chiller -
1832

SOURCE MODEL: 1-UC-C-L-R-R (C)

REFERENCE: 1-UC-C-L-R-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	+2°Cto+4°C
Dimensions	1830x700x850
Refrigerated Volume	478L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R134a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference model; BREX configuration and final dimensions agreed for the project.

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REFRIGERATION / REF. 96

Three Door Undercounter Chiller - 1832

1-UC-C-L-R-R / North Refrigeration

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SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.45kW
Features	Digital controller(IP55); Three130° openable stainless steel doors; Three wire shelves; Hygieneinternal corners; Interior&Exterior(front,top,&2 sides)inAISI304; Legs

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REFRIGERATION / REF. 104

Low Boy Freezer Double Door 1200mm

SOURCE MODEL: 1200MM

REFERENCE: 1-UC-F-L-R / North Refrigeration



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Temperature Range	-18°Cto-22°C
Dimensions	1350x700x850
Refrigerated Volume	308L
Refrigeration System	Air Cooled Forced
Refrigerant	R290 R404a
Insulation(50-70mm)	HFO PUR
Defrost	Electric Hot gas

Reference is a two-door undercounter freezer. BREX low-profile height and 1200 mm width are specified for the project.

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REFRIGERATION / REF. 104

Low Boy Freezer Double Door 1200mm

1-UC-F-L-R / North Refrigeration

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SPECIFICATION	VALUE
Voltage	220-240V 50-60Hz
Power Rating	0.75kW
Features	Digital controller(IP55); Two130°openable stainless steel doors; Two wire shelves; Hygieneinternal corners; Interior&Exterior(front,top,&2 sides)inAISI304; Legs

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FOOD PREPARATION / REF. 39

Meat Mincer

SOURCE MODEL: Not specified in source list

REFERENCE: FW200 / Bartscher



Photograph and specifications of the named reference model

Technical specifications / 1 of 3

SPECIFICATION	VALUE
Colour	Silver
Material gears	Stainless steel
Material grinder funnel	Stainless steel
Diameter filling shaft	50 mm
Diameter disks	82 mm
Output max.	200 kg / hour
Reverse run	Yes

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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FOOD PREPARATION / REF. 39

Meat Mincer

FW200 / Bartscher

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SPECIFICATION	VALUE
Unger system	No
Removeable grinder funnel	Yes
Removeable grinder	Yes
Removeable mincer	yes
Ventilated motor	Yes
Overload protection	No
ON/OFF switch	Yes
Control lamp	ON/OFF Forwards run Reverse run Meat grinder with reverse run – for processing large quantities of meat of up to 200 kg perhour . The high-performance unit also impresses in combination with the optionally availablehamburger press FW200.
Equipment connection	Pluggable
Properties	All attached parts are made from stainless steel and are dishwas her -suitable
Including	1 perforated disk 4.5 mm 1 stainless steel knife, 4-wing 1 stamper
Power load	1.47 kW 230 V 50 Hz
Material	Stainless steel

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FOOD PREPARATION / REF. 39

Meat Mincer

FW200 / Bartscher

Technical specifications / 3 of 3

SPECIFICATION	VALUE
Size	W 500 x D 435 x H 445 mm
Weight	30.8 kg

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FOOD PREPARATION / REF. 50

Spiral mixer 20l

SOURCE MODEL: unknown

REFERENCE: Easy 12/20 ARSK / Bartscher



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Time adjustment	0 to 60 minutes
Colour	White
Material mixing bowl(s)	CNS 18/10
Material dough hook	CNS 18/10
Mixing bowl volume	20 litre(s)
Max. dough quantity	12 kg
Speed control	1 level

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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FOOD PREPARATION / REF. 50

Spiral mixer 20l

Easy 12/20 ARSK / Bartscher

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Mixing bowl detachable	Yes
Swivel head	Yes
Digital display	No
Safety switch	Yes
Motor protection	No
Timer	Yes
ON/OFF switch	Yes
Properties	Bowl detection sensor; suitable for firm dough; continuous or timed operation.
Power load	1.1 kW 230 V 50 Hz
Equipment connection	Pluggable
Material	Steel, coated
Size	W 390 x D 725 x H 640 mm
Weight	98 kg

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FOOD PREPARATION / REF. 58

Juno-BHS30A

SOURCE MODEL: BHS30A

REFERENCE: 9kg/30L AS / Bartscher



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Colour	White
Model	With bowl lifter
Speed control	3 levels
Control unit	Lever Knob
Safety switch	Yes
Overload protection	Yes
Digital display	No

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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FOOD PREPARATION / REF. 58

Juno-BHS30A

9kg/30L AS / Bartscher

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Timer	No
Motor protection	Yes
ON/OFF switch	Yes
Content mixing bowl(s)	30 litre(s)
Material mixing bowl(s)	Stainless steel
Mixing bowl detachable	Yes
Production quantity dough	9 kg
Drive	Gears
Protective grid	Yes
Splash protection	No
Including	1 flat beater , stainless steel 1 Dough hook, stainless steel 1 whisk, stainless steel, aluminium 1 Protective grating, stainless steel
Power load	1.1 kW 230 V 50/60 Hz
Material	Steel, coated
Size	W 470 x D 530 x H 855 mm
Weight	81.4 kg

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FOOD PREPARATION / REF. 59

Meat Mincer

SOURCE MODEL: MGR22

REFERENCE: FW200 / Bartscher



Photograph and specifications of the named reference model

Technical specifications / 1 of 3

SPECIFICATION	VALUE
Colour	Silver
Material gears	Stainless steel
Material grinder funnel	Stainless steel
Diameter filling shaft	50 mm
Diameter disks	82 mm
Output max.	200 kg / hour
Reverse run	Yes

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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FOOD PREPARATION / REF. 59

Meat Mincer

FW200 / Bartscher

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SPECIFICATION	VALUE
Unger system	No
Removeable grinder funnel	Yes
Removeable grinder	Yes
Removeable mincer	yes
Ventilated motor	Yes
Overload protection	No
ON/OFF switch	Yes
Control lamp	ON/OFF Forwards run Reverse run Meat grinder with reverse run – for processing large quantities of meat of up to 200 kg perhour . The high-performance unit also impresses in combination with the optionally availablehamburger press FW200.
Equipment connection	Pluggable
Properties	All attached parts are made from stainless steel and are dishwas her -suitable
Including	1 perforated disk 4.5 mm 1 stainless steel knife, 4-wing 1 stamper
Power load	1.47 kW 230 V 50 Hz
Material	Stainless steel

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FOOD PREPARATION / REF. 59

Meat Mincer

FW200 / Bartscher

Technical specifications / 3 of 3

SPECIFICATION	VALUE
Size	W 500 x D 435 x H 445 mm
Weight	30.8 kg

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05 / EQUIPMENT LIST

Beverage

5 entries. Select a row to open its specification page.

REF.	EQUIPMENT / MODEL	PAGE
47	Coffee Machine 1GR REGAL 1 group coffee machine	160
48	Coffee Machine 2GR REGAL 2 groups coffee machine	161
49	Coffee Grinder coffee grinder Q19	163
60	Sound Proof Blender ECBS02	165
61	Blender Jar ECBJ2	167

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BEVERAGE / REF. 47

Coffee Machine 1GR

SOURCE MODEL: REGAL 1 group coffee machine

REFERENCE: Appia Life STANDARD 1 group / Nuova Simonelli



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Width	404 mm
Depth	545 mm
Height	19.7 in
Body	Stainless steel with ABS
Weight	32.5/41 Kg
Boiler	5 lt
Power	1900W

Single-group manufacturer reference photograph; final utility requirements are agreed for the project.

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BEVERAGE / REF. 48

Coffee Machine 2GR

SOURCE MODEL: REGAL 2 groups coffee machine

REFERENCE: Appia Life XT 2 groups / Nuova Simonelli



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
MODELS	Volumetric
Width	784 mm
Depth	545 mm
Height	498 mm
Body	Stainless steel with ABS
Weight	54/66 Kg
Boiler	11 lt

Appia Life family photograph; the specified group configuration is listed in the technical table.

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BEVERAGE / REF. 48

Coffee Machine 2GR

Appia Life XT 2 groups / Nuova Simonelli

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Power	3350W

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BEVERAGE / REF. 49

Coffee Grinder

SOURCE MODEL: coffee grinder Q19

REFERENCE: M2E Domus / Macap



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Burrs	50 mm flat
Hopper	250 g
Power	250 W
Dimensions	152 × 250 × 382 mm
Productivity	1 g/s
Weight	5.1 kg
Speed	1,400 rpm (50 Hz); 1,680 rpm (60 Hz)

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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BEVERAGE / REF. 49

Coffee Grinder

M2E Domus / Macap

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SPECIFICATION	VALUE
Dosing	Manual; 3 programmable doses
Fork	Height adjustable

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BEVERAGE / REF. 60

Sound Proof Blender

SOURCE MODEL: ECBS02

REFERENCE: HBH850-CE / Hamilton Beach Commercial



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Container capacity	1.8 L
Motor rating	3 HP
Input power	880 W
Supply	220–240 V / 50–60 Hz
Shipping weight	10.57 kg
Controls	Touchpad; pre-programmed blend cycles
Noise control	Quiet Shield enclosure

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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BEVERAGE / REF. 60

Sound Proof Blender

HBH850-CE / Hamilton Beach Commercial

Technical specifications / 2 of 2

SPECIFICATION	VALUE
230 V safety interlock	Stops when sound shield is raised
Cooling	Motor airflow baffle
Included	Base; container; gasket; sound enclosure; grounded cord

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BEVERAGE / REF. 61

Blender Jar

SOURCE MODEL: ECBJ2

REFERENCE: 6126-650R / Hamilton Beach Commercial



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Capacity	1.8 L / 64 oz
Material	BPA-free copolyester
Compatible blenders	HBH550R, HBH650R and HBH850 series
Assembly	Jar with cutting assembly and cover

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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06 / EQUIPMENT LIST

Ice & Beverage

3 entries. Select a row to open its specification page.

REF.	EQUIPMENT / MODEL	PAGE
78	Ice Machine with Bin SK-500P	169
79	Under Counter Ice Cube with Bin SK-120P	170
80	Under Counter Ice Cube with Bin SK-80P	171

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ICE & BEVERAGE / REF. 78

Ice Machine with Bin

SOURCE MODEL: SK-500P

MODEL: SK-500P / Snooker



Manufacturer photograph and specifications

Technical specifications

SPECIFICATION	VALUE
Ice production	225 kg / 24 h
Ice storage	170 kg
Power	1,360 W
Gross weight	120 kg
Dimensions (W × D × H)	760 × 832 × 1,715 mm

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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ICE & BEVERAGE / REF. 79

Under Counter Ice Cube with Bin

SOURCE MODEL: SK-120P

MODEL: SK-120P / Snooker



Manufacturer photograph and specifications

Technical specifications

SPECIFICATION	VALUE
Ice production	55 kg / 24 h
Ice storage	18 kg
Power	460 W
Gross weight	50 kg
Dimensions (W × D × H)	500 × 590 × 853 mm

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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ICE & BEVERAGE / REF. 80

Under Counter Ice Cube with Bin

SOURCE MODEL: SK-80P

MODEL: SK-80P / Snooker



Manufacturer photograph and specifications

Technical specifications

SPECIFICATION	VALUE
Ice production	36 kg / 24 h
Ice storage	15 kg
Power	310 W
Gross weight	40 kg
Dimensions (W × D × H)	500 × 450 × 803 mm

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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07 / EQUIPMENT LIST

Warewashing

2 entries. Select a row to open its specification page.

REF.	EQUIPMENT / MODEL	PAGE
82	dish washer UC ET-50B	173
83	Dishwasher HOOD TYPE EU-60B	176

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WAREWASHING / REF. 82

dish washer UC

SOURCE MODEL: ET-50B

REFERENCE: US M500 LPWR K / Bartscher



Photograph and specifications of the named reference model

Technical specifications / 1 of 3

SPECIFICATION	VALUE
Plate height max.	345 mm
Glasses height max.	320 mm
Door double-walled	Yes
Can be fitted below the counter	Yes
Basket dimensions	500 x 500 mm
Run-time	60 / 90 / 120 / 180 seconds

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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WAREWASHING / REF. 82

dish washer UC

US M500 LPWR K / Bartscher

Technical specifications / 2 of 3

SPECIFICATION	VALUE
Output / hour max.	60 baskets
Number of wash programs	4
Tank volume	29 litre(s)
Water consumption at 2 bar	2.3 litres / wash cycle
Water pressure	2 - 4 bar
Water supply	3/4"
Water outlet	Ø 20 mm
Tank heater	2.7 kW
Boiler heater	4.5 kW
Lye pump	Yes
Cleaning agent dosing pump	Yes
Water softener	Yes
Clear rinsing dosing pump	Yes
Cold rinsing	Yes
Self-cleaning	No
Double-walled	No

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WAREWASHING / REF. 82

dish washer UC

US M500 LPWR K / Bartscher

Technical specifications / 3 of 3

SPECIFICATION	VALUE
Dry-run protection	Yes
Safety thermostat	Yes
Door contact switch	Yes
ON/OFF switch	Yes
Control lamp	yes
Display	yes
Properties	Surface strainer
Water intake temperature	5 °C to 60 °C
Including	1 cutlery holder 1 universal basket 1 plate basket 1 filling funnel for salt 1 water supply hose 1 water outlet hose
Equipment connection	3 NA C
Power load	5.15 kW 400 V 50 Hz
Material	Stainless steel
Size	W 590 x D 630 x H 840 mm
Weight	63.2 kg

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WAREWASHING / REF. 83

Dishwasher HOOD TYPE

SOURCE MODEL: EU-60B

REFERENCE: DS 500 / Bartscher



Photograph and specifications of the named reference model

Technical specifications / 1 of 4

SPECIFICATION	VALUE
Hood with automatic start function	Yes
Height-adjustable feet	Yes
Height adjustable	1535 mm to 1600 mm
Height when hood is open	2055 - 2120 mm
Glasses height max.	440 mm
Plate height max.	440 mm

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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WAREWASHING / REF. 83

Dishwasher HOOD TYPE

DS 500 / Bartscher

Technical specifications / 2 of 4

SPECIFICATION	VALUE
Not included in delivery	Feed/removal table, pre-cleaning
Basket dimensions	500 x 500 mm
Run-time	60 / 120 / 180 seconds
Output / hour max.	60 baskets
Number of wash programs	4
Tank volume	22 litre(s)
Water consumption at 2 bar	2.4 litres / wash cycle
Water pressure	2 - 4 bar
Water supply	G 3/4"
Water outlet	Ø 28 mm
Tank heater	2.5 kW Hygienic and economic – the optimised feed-through dishwasher stands out thanks to its innovative drainage system, an energy-saving boiler system, efficient DuoFlo pump and smooth-running lift system.
Boiler heater	6 kW
Lye pump	No
Cleaning agent dosing pump	No

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Dishwasher HOOD TYPE

DS 500 / Bartscher

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SPECIFICATION	VALUE
Water softener	No
Clear rinsing dosing pump	Yes
Cold rinsing	No
Self-cleaning	No
Double-walled	No
Dry-run protection	Yes
Safety thermostat	Yes
Door contact switch	Yes
ON/OFF switch	Yes
Control lamp	ON/OFF Heat up Draining Programs I / II / III / continuous operation Automatic
Properties	Lift system ELS (maximum lifting system with little effort) DuoFlo pump (less pump loss) Energy- Saving- System (boiler is only active when necessary) EDS drain system Flat tank with large filter Inline or corner installation Double-walled tank
Water intake temperature	55 °C

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Dishwasher HOOD TYPE

DS 500 / Bartscher

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SPECIFICATION	VALUE
Including	1 universal basket 2 plate baskets 1 cutlery holder Spare sealing ring supply hose 1 water outlet hose 1 water supply hose
Equipment connection	3 NA C
Power load	6.7 kW 400 V 50 Hz
Material	CNS 18/10
Size	W 725 x D 955 x H 1,535 mm
Weight	98.5 kg

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08 / EQUIPMENT LIST

Holding & Display

11 entries. Select a row to open its specification page.

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13.b	Protien Holding Bin - Juno BW-4S	182
14	Fry Dump Station E-GST-600XS	183
75	Strip Heater 36' RSW36D	184
76	Strip Heater 48' RSW48D	185
84	Burger Holding bin e-uhc-2	186
97	700mm Heated Display Grab & Go J-310-SZ260902	187
98	1300mm Complex Heated Display Grab J-327-260907	188
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106	Bain marie E-DT-165	191

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HOLDING & DISPLAY / REF. 13.a

Protien Holding Bin - King Better

SOURCE MODEL: Not specified in source list

REFERENCE: WL-02H / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Configuration	Width
Drawers	2
Power	700W/ 230V
Product (WxDxH)	623x 558 x 481 mm 24.5x 22x 19 inch
Packing (WxDxH)	670x 610x 505 mm 26x 24x 20 inch

Photograph illustrates the holding-drawer series; specifications identify the named reference configuration.

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HOLDING & DISPLAY / REF. 13.b

Protien Holding Bin - Juno

SOURCE MODEL: BW-4S

REFERENCE: WL-02H / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Configuration	Width
Drawers	2
Power	700W/ 230V
Product (WxDxH)	623x 558 x 481 mm 24.5x 22x 19 inch
Packing (WxDxH)	670x 610x 505 mm 26x 24x 20 inch

Photograph illustrates the holding-drawer series; specifications identify the named reference configuration.

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HOLDING & DISPLAY / REF. 14

Fry Dump Station

SOURCE MODEL: E-GST-600XS

REFERENCE: CW-560 / MUSERCI



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Infrared Warming Lights	3 pcs (even heat distribution)
Crumb Tray Size	W631*D522*H100mm (removable for easy cleaning)
Control Switch	1-Groups (simple on/off operation)
Voltage/Power	220-240V / 825W
Product Size	W700*D600*H700mm (countertop design)
Material	Food-grade stainless steel body

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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HOLDING & DISPLAY / REF. 75

Strip Heater 36'

SOURCE MODEL: RSW36D

REFERENCE: SW36 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Description	Strip Warmer
Voltage & Frequency	120V / 60Hz
Power	850W
Product Dimension (W x D x H)	910 x 155 x 66 mm 36 x 6.1 x 2.6 inch
NW	4.5 kg 10 lbs

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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HOLDING & DISPLAY / REF. 76

Strip Heater 48'

SOURCE MODEL: RSW48D

REFERENCE: SW48 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Description	Strip Warmer
Voltage & Frequency	120V / 60Hz
Power	1200W
Product Dimension (W x D x H)	1220 x 155 x 66 mm 48 x 6.1 x 2.6 inch
NW	6.4 kg 14 lbs

Photograph illustrates the SW strip-heater series. Specifications identify the SW48 reference configuration.

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HOLDING & DISPLAY / REF. 84

Burger Holding bin

SOURCE MODEL: e-uhc-2

REFERENCE: WL-02H / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Configuration	Width
Drawers	2
Power	700W/ 230V
Product (WxDxH)	623x 558 x 481 mm 24.5x 22x 19 inch
Packing (WxDxH)	670x 610x 505 mm 26x 24x 20 inch

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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HOLDING & DISPLAY / REF. 97

700mm Heated Display Grab & Go

SOURCE MODEL: J-310-SZ260902

REFERENCE: FW-GR3 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
No. of Shelf	3
Power	1050W/ 230V
Product (WxDxH)	1095x 509 x 912 mm 43x 20x 36 inch
Packing (WxDxH)	1145x 560 x 980 mm 45x 22x 38.5 inch

Photograph illustrates the heated-display series. BREX adapts width, shelves and display configuration to your project.

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HOLDING & DISPLAY / REF. 98

1300mm Complex Heated Display Grab

SOURCE MODEL: J-327-260907

REFERENCE: FW-GR3 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
No. of Shelf	3
Power	1050W/ 230V
Product (WxDxH)	1095x 509 x 912 mm 43x 20x 36 inch
Packing (WxDxH)	1145x 560 x 980 mm 45x 22x 38.5 inch

Photograph illustrates the heated-display series. BREX adapts width, shelves and display configuration to your project.

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HOLDING & DISPLAY / REF. 103

Hot Heating Cabinet

SOURCE MODEL: F02-171

REFERENCE: HC711 / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Power	2 kW/ 220~240V
Product (WxDxH)	695x 786x 1194mm 27x 31x 47inch
Packing (WxDxH)	870x 980x 1370 mm 34x 39x 54 inch
N.W.	138 kg 304 lbs
G.W.	153 kg 337 lbs

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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HOLDING & DISPLAY / REF. 105

Mini 3-tier food warmer cabinet

SOURCE MODEL: F02-171

REFERENCE: FW-1P / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Level	3
Temperature	30~85°
Power	850W/220~240V
Product (WxDxH)	350x 425 x 500 mm 14x 17x 20 inch
N.W.	16 kg 35 lbs

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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HOLDING & DISPLAY / REF. 106

Bain marie

SOURCE MODEL: E-DT-165

REFERENCE: BM-165D / Rebenet



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Power	240V/ 750W
Temperature	Max. 69 °C
Product (WxDxH)	369x 570 x 299 mm 14.x 22x 12 inch
Packing (WxDxH)	670x 420 x 350 mm 26x 16.5x 14 inch

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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14 entries. Select a row to open its specification page.

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STORAGE & SMALLWARES / REF. 62

High Heat GN Pan

SOURCE MODEL: JW-P132H1H

REFERENCE: 32HP1H / Cambro



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
GN format	GN 1/3
Handle configuration	Single handle
Pan depth	65 mm
Overall length × width	419 × 176 mm
Temperature range	-40 to +190 °C
Colour	Translucent amber
Care	Dishwasher safe

Reference photograph and specifications show the single-handle version; final handle configuration can be specified for BREX.

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[Continue specifications](#)

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STORAGE & SMALLWARES / REF. 62

High Heat GN Pan

32HP1H / Cambro

Technical specifications / 2 of 2

SPECIFICATION	VALUE
Handling	Suitable for preparation, heating and serving

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High Heat GN Pan

SOURCE MODEL: JW-P132H2H

REFERENCE: 32HP1H / Cambro



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
GN format	GN 1/3
Handle configuration	Single handle
Pan depth	65 mm
Overall length × width	419 × 176 mm
Temperature range	-40 to +190 °C
Colour	Translucent amber
Care	Dishwasher safe

Reference photograph and specifications show the single-handle version; final handle configuration can be specified for BREX.

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High Heat GN Pan

32HP1H / Cambro

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SPECIFICATION	VALUE
Handling	Suitable for preparation, heating and serving

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Ingredient Bins

SOURCE MODEL: JW-S81

MODEL: JW-S81 / JIWINS



Manufacturer photograph and specifications

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Capacity	81 L
Dimensions (L × W × H)	745 × 328 × 740 mm
Sugar capacity	72.7 kg
Flour capacity	56.3 kg
Rice capacity	81 kg
Material	PC / PP
Castor size	3 inches

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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Ingredient Bins

JW-S81 / JIWINS

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SPECIFICATION	VALUE
Colour	White with clear lid

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STORAGE & SMALLWARES / REF. 65

5 Level store shelving

SOURCE MODEL: CSU302180-5tiers

REFERENCE: CSU302180 / JIWINS



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Dimensions (L × W × H)	760 × 530 × 2000 mm
Requested BREX configuration	5 tiers
Reference photograph	Composite shelving series; shelf count is illustrative
Construction	Composite shelving system
Configuration	Final shelf spacing and load capacity agreed for the project

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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5 Level store shelving

SOURCE MODEL: CSU362180-5tiers

REFERENCE: CSU362180 / JIWINS



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Dimensions (L × W × H)	910 × 530 × 2000 mm
Requested BREX configuration	5 tiers
Reference photograph	Composite shelving series; shelf count is illustrative
Construction	Composite shelving system
Configuration	Final shelf spacing and load capacity agreed for the project

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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5 Level store shelving

SOURCE MODEL: CSU422180-5tiers

REFERENCE: CSU422180 / JIWINS



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Dimensions (L × W × H)	1060 × 530 × 2000 mm
Requested BREX configuration	5 tiers
Reference photograph	Composite shelving series; shelf count is illustrative
Construction	Composite shelving system
Configuration	Final shelf spacing and load capacity agreed for the project

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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5 Level store shelving

SOURCE MODEL: CSU482180-5tiers

REFERENCE: CSU482180 / JIWINS



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Dimensions (L × W × H)	1220 × 530 × 2000 mm
Requested BREX configuration	5 tiers
Reference photograph	Composite shelving series; shelf count is illustrative
Construction	Composite shelving system
Configuration	Final shelf spacing and load capacity agreed for the project

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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5 Level store shelving

SOURCE MODEL: CSU542180-5tiers

REFERENCE: CSU542180 / JIWINS



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Dimensions (L × W × H)	1370 × 530 × 2000 mm
Requested BREX configuration	5 tiers
Reference photograph	Composite shelving series; shelf count is illustrative
Construction	Composite shelving system
Configuration	Final shelf spacing and load capacity agreed for the project

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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5 Level store shelving

SOURCE MODEL: CSU602180-5tiers

REFERENCE: CSU602180 / JIWINS



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Dimensions (L × W × H)	1525 × 530 × 2000 mm
Requested BREX configuration	5 tiers
Reference photograph	Composite shelving series; shelf count is illustrative
Construction	Composite shelving system
Configuration	Final shelf spacing and load capacity agreed for the project

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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5 Level store shelving

SOURCE MODEL: CSU421880-5tiers

REFERENCE: CSU421880 / JIWINS



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Dimensions (L × W × H)	1060 × 455 × 2000 mm
Requested BREX configuration	5 tiers
Reference photograph	Composite shelving series; shelf count is illustrative
Construction	Composite shelving system
Configuration	Final shelf spacing and load capacity agreed for the project

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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5 Level store shelving

SOURCE MODEL: CSU481880-5tiers

REFERENCE: CSU481880 / JIWINS



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Dimensions (L × W × H)	1220 × 455 × 2000 mm
Requested BREX configuration	5 tiers
Reference photograph	Composite shelving series; shelf count is illustrative
Construction	Composite shelving system
Configuration	Final shelf spacing and load capacity agreed for the project

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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5 Level store shelving

SOURCE MODEL: CSU601880-5tiers

REFERENCE: CSU601880 / JIWINS



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Dimensions (L × W × H)	1525 × 455 × 2000 mm
Requested BREX configuration	5 tiers
Reference photograph	Composite shelving series; shelf count is illustrative
Construction	Composite shelving system
Configuration	Final shelf spacing and load capacity agreed for the project

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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5 Level store shelving

SOURCE MODEL: CSU301880-5tiers

REFERENCE: CSU301880 / JIWINS



Photograph and specifications of the named reference model

Technical specifications

SPECIFICATION	VALUE
Dimensions (L × W × H)	760 × 455 × 2000 mm
Requested BREX configuration	5 tiers
Reference photograph	Composite shelving series; shelf count is illustrative
Construction	Composite shelving system
Configuration	Final shelf spacing and load capacity agreed for the project

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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STORAGE & SMALLWARES / REF. 102

Stand for PCM

SOURCE MODEL: Stand

REFERENCE: Silversteam 2-110 / 115071 / Bartscher



Photograph and specifications of the named reference model

Technical specifications / 1 of 2

SPECIFICATION	VALUE
Dimensions (W × D × H)	850 × 700 × 400 mm
Height adjustment	400–450 mm
Weight	14.2 kg
Material	CNS 18/10
Rack capacity	6 × GN 1/1
Construction	Welded frame; adjustable feet
Standard application	Silversteam GN 1/1 ovens

BREX customizes equipment to your requirements. Final project specifications are agreed before supply.

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Stand for PCM

Silversteam 2-110 / 115071 / Bartscher

Technical specifications / 2 of 2

SPECIFICATION	VALUE
BREX application	Oven support dimensions and mounting adapted to the project

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One BREX identity

Brand application concepts



The BREX Equipment metallic logo is the single brand asset used throughout this brochure.

These applications illustrate brand placement. They do not identify an exact product model or represent certification, approved manufacture or confirmed equipment availability.

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Your equipment enquiry

Include these details when requesting a quotation

- 01 Catalog reference and model
- 02 Required quantity
- 03 Delivery country and location
- 04 Available electrical supply and gas type
- 05 Required delivery date
- 06 Installation and commissioning scope

Quote contact: Contact@brexequipment.com

Backed by local after-sales support. Include your servicing, maintenance and spare-parts needs with your quotation request.



**Let's equip your
next project.**

Contact@brexequipment.com

Equipment selection and customized configurations
for your hospitality operation.