

Attract Cool Profits with the right Ice

Brema Ice Maker Guide

Innovative Ice Solutions



**Sydney
Commercial
Kitchens**

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Brema Ice Maker Guide

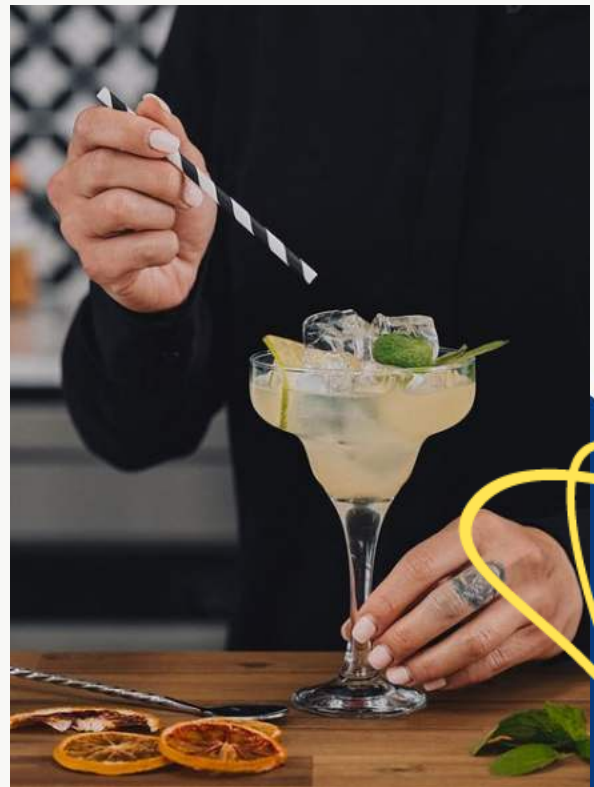
Brema Ice Makers

Choosing a commercial ice machine for your business is an important decision for any foodservice operator. Not only will it impact your bottom line, but depending on your business type, will impact the overall feel of your venue. Artisan ice, boutique beverages and food safety are amongst the top trends in foodservice industry, and rely heavily on the type of ice you serve. For innovative ice with endless possibilities and reliability, your best bet is Brema.

Brema Ice Makers are recognized for innovation, reliability, and sustainability. The brand is defined by Italian design and engineering, premium-quality materials, and eco-friendly refrigerants, with a strong focus on hygiene, ease of use, consistent ice production, and food safety.

Brema combines smart Italian engineering with practical features that matter in real-world foodservice environments. Designed for Australian conditions, the range is built around hygiene, simplicity, and dependable ice quality.

Brema also uses R290 natural refrigerant, a propane-based refrigerant with very low global warming potential, helping venues choose a machine that supports both performance and environmental responsibility.



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Brema offers one of Australia's most complete commercial ice portfolios, with ice solutions tailored to different service styles and industries.

From premium crystal-clear cube ice and high-volume fast-production ice to pebble ice and flake ice, the range is designed to meet the needs of bars, restaurants, hotels, healthcare settings, seafood displays, and food transport operations.

Cold Hard Facts

Brema's flaker range gives operators a practical solution for food display, preservation, and transport applications where ice needs to cool quickly and mould easily around the product.

Current Brema granular flaker models available through SCK run from compact units producing around 60 kg per day through to larger modular machines producing up to 1000 kg per day, giving businesses options for everything from small retail displays to high-volume commercial operations.



Ice for every application

With one of Australia's most comprehensive commercial ice portfolios, Brema delivers an ice solution for almost every venue and application. From crystal-clear Square and Gourmet cubes to fast-production ice and versatile pebble formats, every machine is designed to meet specific operational and presentation needs.

Backed by Comcater's national support network, Brema combines reliable performance, consistent quality, and the right style of ice for environments ranging from premium bars and restaurants to healthcare, food display, and large-scale catering.

Features such as the Automatic Washing System help reduce cleaning time, while the Integrated Drain Pump adds installation convenience on selected models.



Cubed Ice

Brema's cubed ice is known for being crystal clear and slow-melting, ideal for maintaining drink strength.

- Ice Cube (Gourmet): A classic, crystal-clear 13g or 18g truncated cone shape. It is compact and slow-melting, making it the standard for cocktails and spirits.
- B-Qube: A square-shaped, crystal-clear 23g cube. This format is designed for a premium look in larger glasses and high-end bar service.
- Hollow Cube (Ice Finger): A thimble-shaped cube with a hollow centre. Its increased surface area allows it to cool drinks rapidly.
- Fast Ice: Small, 7g flat cubes produced quickly using vertical evaporator technology.
- Flat Cube: A 7g truncated pyramid shape designed to maintain the effervescence of carbonated drinks.

Specialty Ice

These types focus on versatility, from chewability to food preservation.

- **Ice Pebbles:** A soft and chewable format that sits between a cube and a flake. It is highly versatile for smoothies, frappes, and healthcare applications.
- **Ice Flakes (Granular):** Granular, dry flakes with a fast refrigerating effect. This type is primarily used for food displays (such as fish markets) and medical sectors.
- **Ice Scales:** Large, cold, and flat scales of ice. These are typically used in industrial settings or large-scale fish and food processing.
- **Ice Nuggets:** Small, compressed cylindrical pieces of ice. Similar to pebbles, they are popular for being easy to chew and are often used in healthcare settings.

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Find the Right Ice Type for Your Business

13g Cube Ice

Brema's 13g cube remains a popular choice for venues that want clear, compact ice with strong presentation appeal. Produced using Brema's sprayer-system technology, the cube is designed for consistent quality and reliable performance in commercial service.

This style of ice suits bars, restaurants, hotels, and other venues where appearance, drink quality, and steady ice production all matter.

Brema's current range also includes multiple cube sizes and formats, so operators can choose the best ice style for their menu and service requirements.

7g Fast Cube Ice

Brema's 7g fast cube is designed for venues that need quick ice production and dependable output during busy service periods. Smaller than the 13g cube, it is well suited to high-turnover environments where speed and volume matter most. This format is a practical choice for restaurants, pubs, clubs, hotels, and fast food outlets looking for reliable performance and consistent ice supply throughout peak trading times.



Pebble Ice

Brema pebble ice offers a versatile solution for venues that want ice that cools quickly, blends easily, and adds texture to the drink experience. Its small, soft format makes it ideal for cocktails, smoothies, frappes, and other blended beverages, while also giving drinks a more distinctive presentation. Pebble ice is especially well suited to bars, cafés, and other operators wanting flexibility across both beverage service and food presentation.

Granular Flake Ice

Brema granular flake ice is designed for display and food preservation applications where close contact with the product is important. The fine texture allows the ice to mould around seafood, meat, fruit, and vegetables, helping maintain temperature and presentation across service or display periods. This makes it a strong choice for supermarkets, fish shops, restaurants, and fresh food retailers.

Cold Flake Ice

Brema cold flake ice is produced at a lower temperature than standard flake ice, making it slower to melt and better suited to transport, packaging, and storage applications. Because it can surround products evenly, it helps maintain stable temperatures and supports product freshness during handling and distribution. It is particularly useful for seafood operations, food transporters, and primary producers that need dependable cold-chain support.

Square and Gourmet Cube Ice

Brema's Square and Gourmet cube ranges are designed for operators who want premium presentation with consistent, high-quality ice. These crystal-clear cubes are suited to venues where the look of the drink is part of the customer experience, including bars, restaurants, hotels, and premium hospitality settings.


They combine visual appeal with reliable production, giving venues an ice style that enhances both presentation and service performance.





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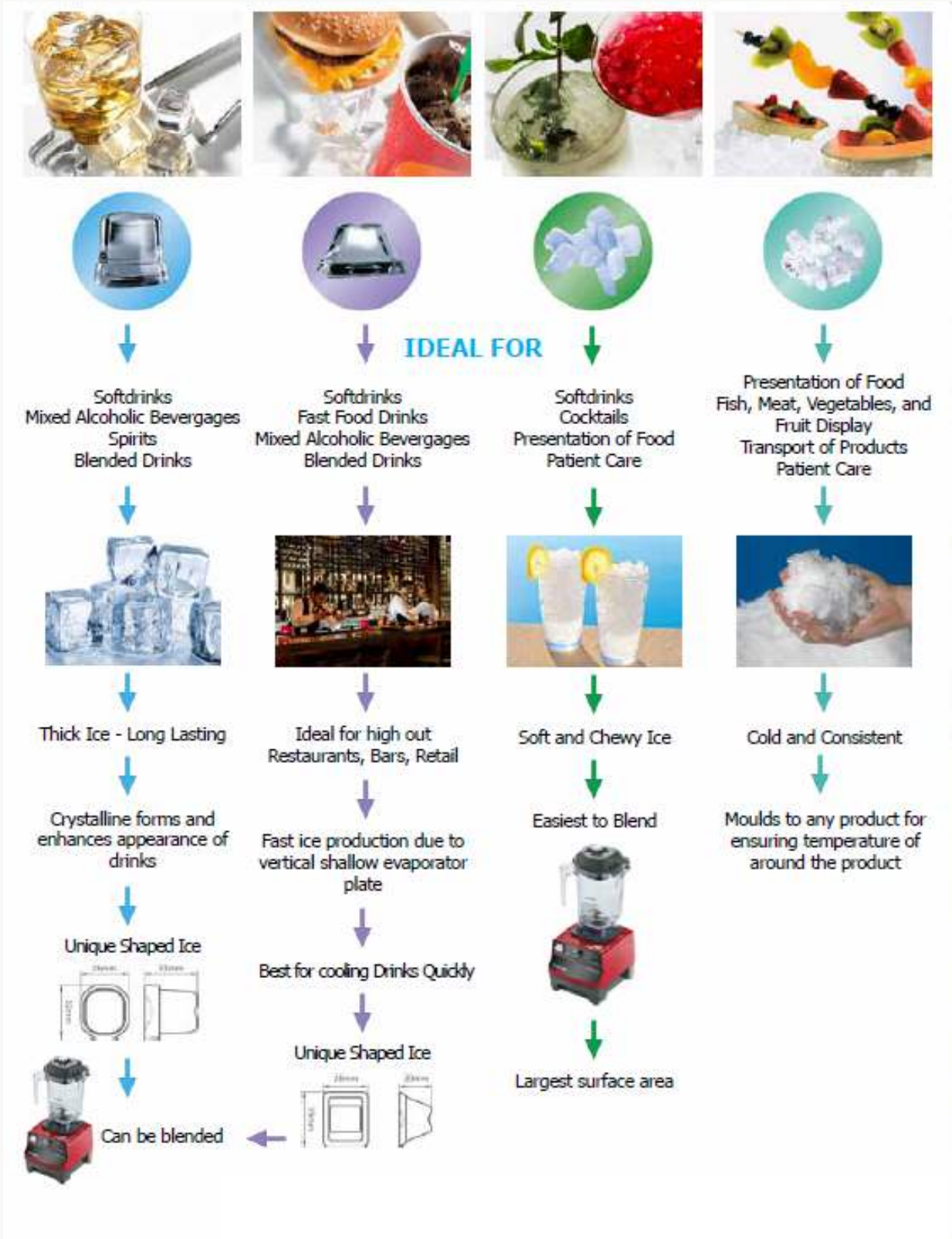
Which Brema Ice Maker suits my business

Brema
Ice
Machines



	Ice Cube	CB series C Series Special Series
	B-Qube	CB series C series
	Fast Ice	VB series VM series
	Ice Finger	IMF series
	Ice Pebbles	TB series TM series Special series
	Ice Flakes	GB series G series
	Ice Scales	Muster series

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Brema Production Capabilities by Series

The following table summarises the standard daily production and storage capacities for Brema's most popular series.

Key Factors Affecting Production

It is important to note that actual output will fluctuate based on your environment.

Temperature Impact: If the ambient air temperature rises to 32°C or the water temperature increases to 21°C, daily production can drop by 15-30%. Machine Type: Self-Contained: Includes an internal storage bin, typically capped at 155kg production. Modular Heads: Produce significantly more ice but require a separate storage bin like the Bin 350-P to hold the output.

Series	Ice Type	Model Example	Production (24h)	Storage Capacity
CB Series	13g Gourmet Cube	CB184A	21kg – 155kg	4kg – 65kg
C Series	13g/23g Cube	C300A	155kg – 300kg	Modular (No bin)
VM Series	7g Fast Cube	VM900A	140kg – 770kg	Modular (No bin)
TB Series	Pebble Ice	TB852A	85kg – 140kg	20kg – 50kg
GB Series	Granular Flakes	GB1555A	60kg – 155kg	10kg – 55kg
G Series	Modular Flakes	G510A	160kg – 1000kg	Modular (No bin)
Muster	Industrial Scales	M2000A	400kg – 2300kg	Modular (No bin)

Understanding Real-World Ice Output

When choosing a commercial ice maker, the headline production figure is only part of the story. Actual daily output will always depend on the conditions in your venue. Ambient air temperature, incoming water temperature, ventilation, and installation setup all play a part in how much ice a machine can realistically produce over the course of a day.

In warmer environments, output can drop noticeably compared with the rated capacity, which is why it is important to size your machine for real trading conditions, not just the number on the spec sheet.

Self-Contained or Modular?

One of the most important decisions is whether you need a self-contained ice maker or a modular head.

Self Contained

A self-contained machine combines ice production and storage in a single cabinet, making it a practical solution for venues that want a compact, all-in-one setup.

These models are ideal for cafés, bars, smaller restaurants, and other operations where space is limited and convenience matters.

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Modular

A modular ice maker is designed for sites with higher daily demand. These machines produce the ice, but the storage is handled separately in a matching bin.

That gives operators the flexibility to pair high-output ice production with the storage capacity they need.

For larger hospitality venues, healthcare sites, and commercial kitchens, a modular head matched with a storage bin such as the BIN 350-P can be a far better solution when consistent supply is critical.

In simple terms, self-contained machines suit convenience and smaller footprints, while modular systems are the better choice when your venue needs more ice, more often, and without compromise.



Why Customers Buy from Sydney Commercial Kitchens

At Sydney Commercial Kitchens, we understand that buying an ice machine is not just about specs and pricing. It is about finding a solution you can rely on every day in a busy commercial environment. That is why so many customers choose to work with us.

Since 1998, we have helped hospitality and foodservice operators make better equipment decisions with practical advice, trusted brands, and a genuine understanding of how professional kitchens work. We take the time to match the right product to the right application, so you can buy with confidence knowing your Brema ice machine will suit your venue, your service style, and your workload.

Our reputation has been built on experience, reliability, and long-term customer relationships. With extensive product knowledge, helpful buying resources, and a strong focus on service, Sydney Commercial Kitchens gives you more than just a place to buy equipment, we give you a trusted partner in your business.



Brema Ice Maker Buying Guide

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