

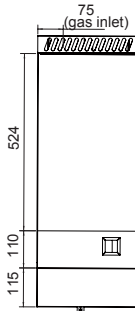
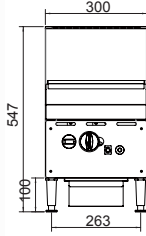
800 Series Forge Bench Top Gas Griddle



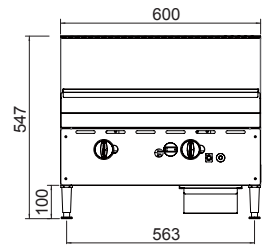
- Heavy-duty pilot system for reliable commercial performance.
- Independent pilot shut-off valve.
- Battery-free piezo ignition.
- Fast ignition with no prolonged knob holding.
- Heavy-duty stainless steel gas components.
- Flame failure protection.
- Available in Natural Gas (NG) or LPG.
- Heavy-duty zinc alloy control knobs.
- Full 800mm commercial depth for greater cooking capacity and stability.
- Integrated flue improves heat and smoke ventilation.
- Uniform dimensions across the 800 Series for seamless line-up installation.

**NEW
PRODUCT**

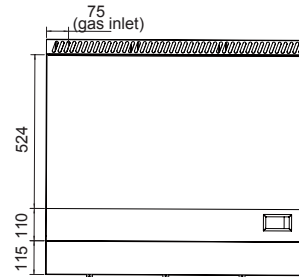
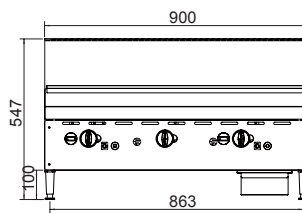
BREG8G-300N / 300L



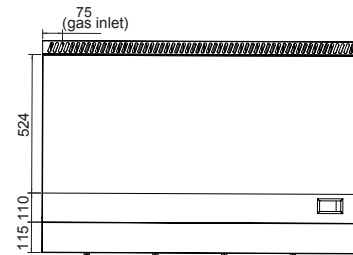
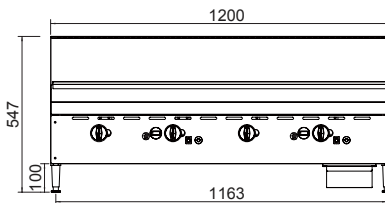
BREG8G-600N / 600L



BREG8G-900N / 900L



BREG8G-1200N / 1200L



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
BREG8G-300N	NG	300x800x547	76	34
BREG8G-300L	LPG	300x800x547	76	34
BREG8G-600N	NG	600x800x547	99	68
BREG8G-600L	LPG	600x800x547	99	68
BREG8G-900N	NG	900x800x547	143	102
BREG8G-900L	LPG	900x800x547	143	102
BREG8G-1200N	NG	1200x800x547	196	136
BREG8G-1200L	LPG	1200x800x547	196	136

Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

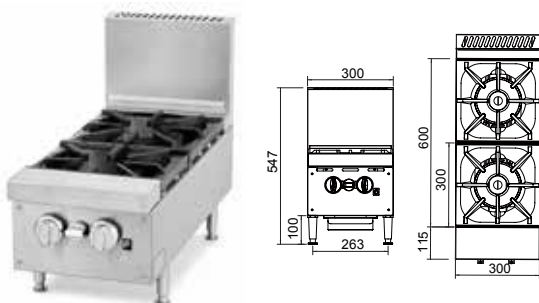
800 Series Forge Gas Bench Tops Cooking Range



- Heavy-duty pilot system for reliable commercial performance.
- Independent pilot shut-off valve.
- Battery-free piezo ignition.
- Fast ignition with no prolonged knob holding.
- Heavy-duty stainless steel gas components.
- Flame failure protection.
- Available in Natural Gas (NG) or LPG.
- Heavy-duty zinc alloy control knobs.
- Full 800mm commercial depth for greater cooking capacity and stability.
- Lift-off high-output burners for easy cleaning.
- Heavy-duty trivets designed for commercial cookware.
- Available in 8-burner configuration for high-volume kitchens.



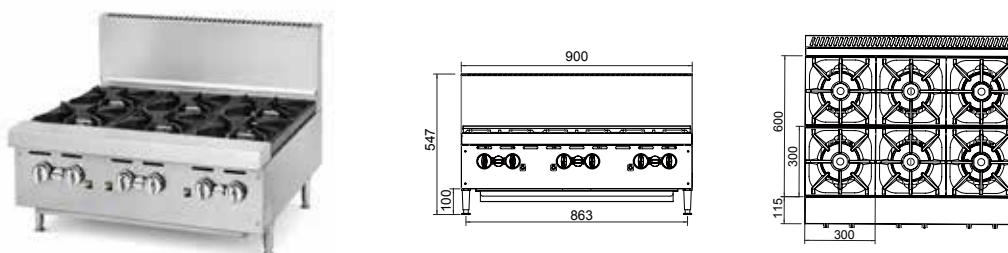
BREG8R-300N / 300L



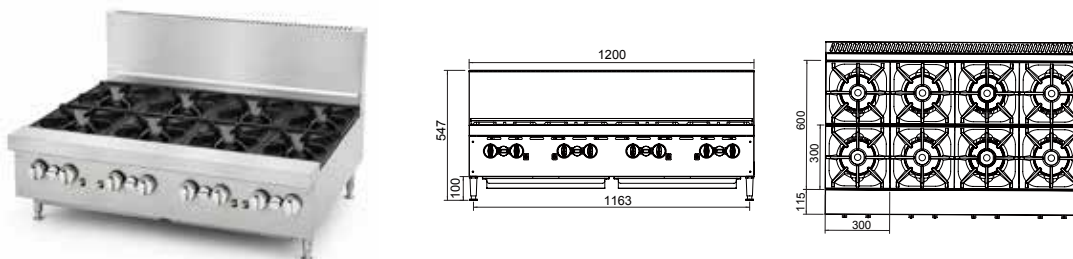
BREG8R-600N / 600L



BREG8R-900N / 900L



BREG8R-1200N / 1200L



Code	No. of Burners	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
BREG8R-300N	2	NG	300x800x547	33	76
BREG8R-300L	2	LPG	300x800x547	33	68
BREG8R-600N	4	NG	600x800x547	45	152
BREG8R-600L	4	LPG	600x800x547	45	136
BREG8R-900N	6	NG	900x800x547	66	228
BREG8R-900L	6	LPG	900x800x547	66	204
BREG8R-1200N	8	NG	1200x800x547	99	304
BREG8R-1200L	8	LPG	1200x800x547	99	272

Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

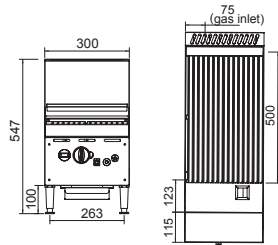
800 Series Forge Gas Char Grill Tops



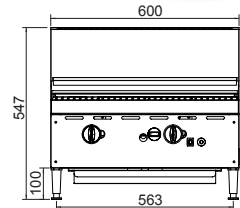
- Heavy-duty pilot system for reliable commercial performance.
- Independent pilot shut-off valve.
- Battery-free piezo ignition.
- Fast ignition with no prolonged knob holding.
- Flame failure protection.
- Heavy-duty stainless steel gas components.
- Available in Natural Gas (NG) or LPG.
- Heavy-duty zinc alloy control knobs.
- Full 800mm commercial depth for greater cooking capacity and stability.
- U-shaped burners provide even heat distribution across the cooking surface.
- Service-friendly design for reduced maintenance.

**NEW
PRODUCT**

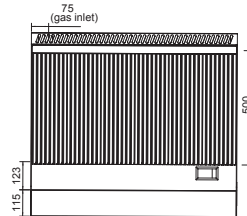
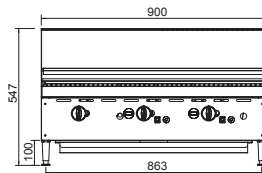
BREG8C-300N / 300L



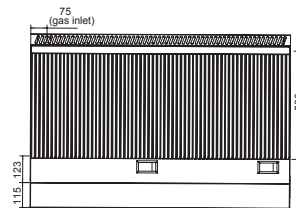
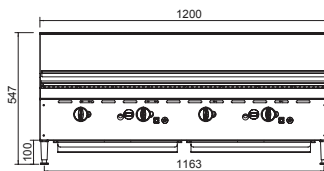
BREG8C-600N / 600L



BREG8C-900N / 900L



BREG8C-1200N / 1200L



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
BREG8C-300N	NG	300x800x547	62	30
BREG8C-300L	LPG	300x800x547	62	30
BREG8C-600N	NG	600x800x547	105	60
BREG8C-600L	LPG	600x800x547	105	60
BREG8C-900N	NG	900x800x547	148	90
BREG8C-900L	LPG	900x800x547	148	90
BREG8C-1200N	NG	1200x800x547	185	120
BREG8C-1200L	LPG	1200x800x547	185	120

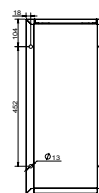
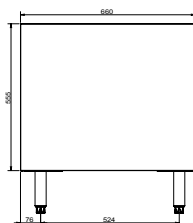
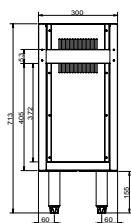
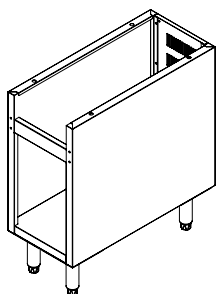
Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

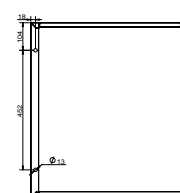
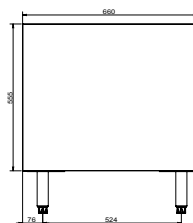
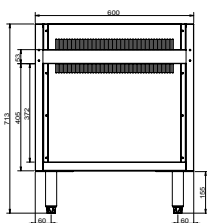
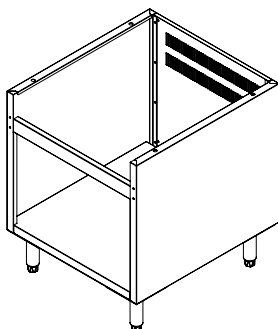
800 Series Forge Stainless Steel Cabinets



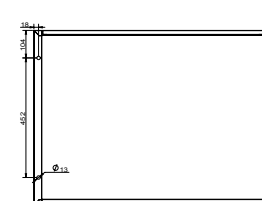
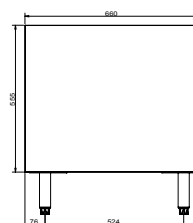
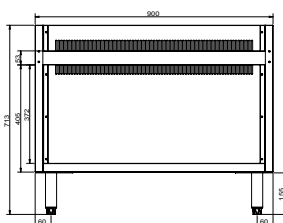
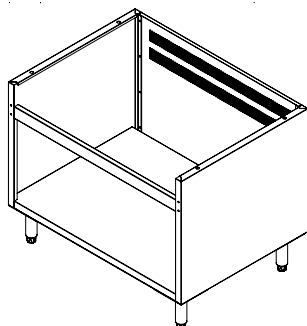
BREG8-300E



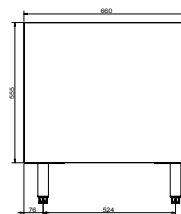
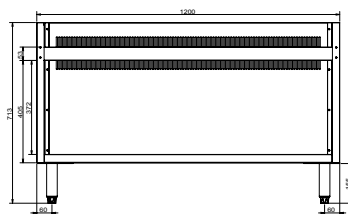
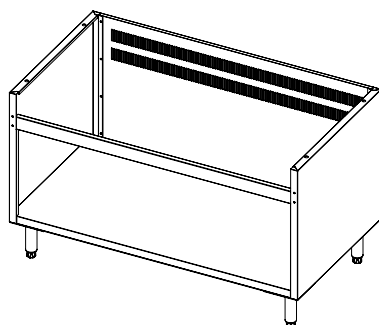
BREG8-600E



BREG8-900E



BREG8-1200E



Code	Compatible Models	Dimensions (WxDxH mm)
BREG8-300E	BREG8G 800 Series Forge Line Up Gas Char Grill Tops and bench-top units	300x660x713
BREG8-600E	BREG8G 800 Series Forge Line Up Gas Char Grill Tops and bench-top units	600x660x713
BREG8-900E	BREG8G 800 Series Forge Line Up Gas Char Grill Tops and bench-top units	900x660x713
BREG8-1200E	BREG8G 800 Series Forge Line Up Gas Char Grill Tops and bench-top units	1200x660x713

Gas equipment must be commissioned by an authorised technician.

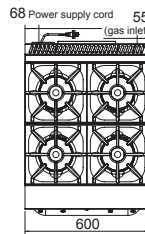
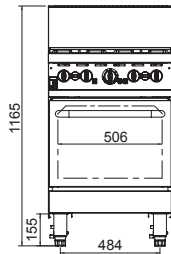
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

800 Series Forge Gas Range with Fan Forced Oven



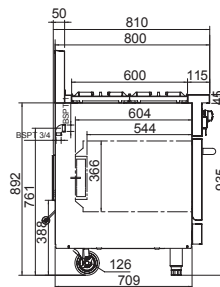
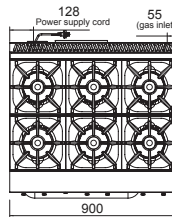
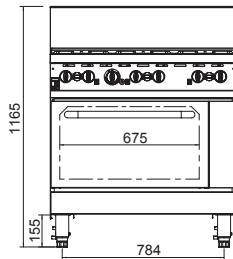
- Independent pilot shut-off valve.
- Heavy-duty pilot system for reliable performance.
- Battery-free piezo ignition.
- Fast ignition with no prolonged knob holding.
- Heavy-duty stainless steel gas components.
- Flame failure protection.
- Available in Natural Gas (NG) or LPG.
- Heavy-duty zinc alloy control knobs.
- Full 800mm commercial depth.
- Front adjustable legs with rear swivel castors.
- Available in 8-burner double oven configuration.
- Fan Forced Oven for even heat distribution and consistent cooking.

BREG8RO-600N / 600L



**NEW
PRODUCT**

BREG8RO-900N / 900L

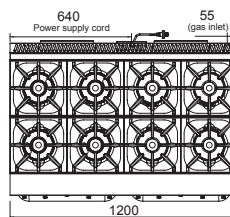
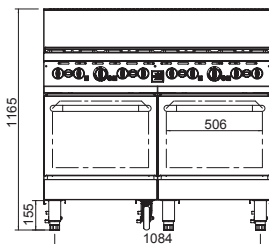


Side Drawing



S-GRDE
Removable
drip-tray
simply sits over
2 burners

BREG8RO-1200N / 1200L



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)	Voltage (V)	Power (W/A)
4 Gas Burners with 1 Oven						
BREG8RO-600N	NG	600x800x1165	145	189	240	88/10
BREG8RO-600L	LPG	600x800x1165	145	183	240	88/10
6 Gas Burners with 1 Oven						
BREG8RO-900N	NG	900x800x1165	184	269	240	88/10
BREG8RO-900L	LPG	900x800x1165	184	259	240	88/10
8 Gas Burners with Double Oven						
BREG8RO-1200N	NG	1200x800x1165	225	378	240	176/10
BREG8RO-1200L	LPG	1200x800x1165	225	366	240	176/10

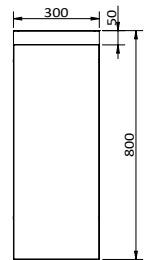
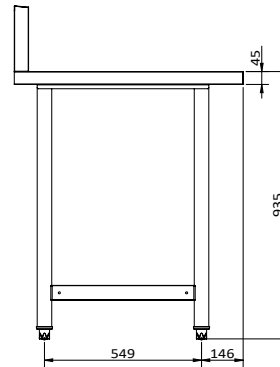
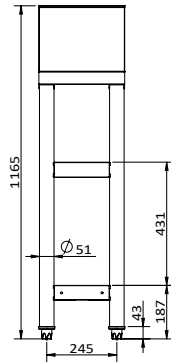
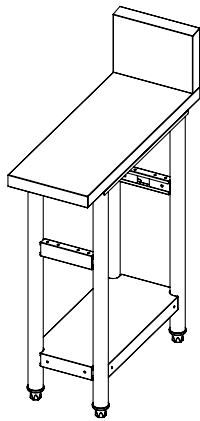
Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

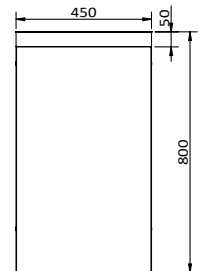
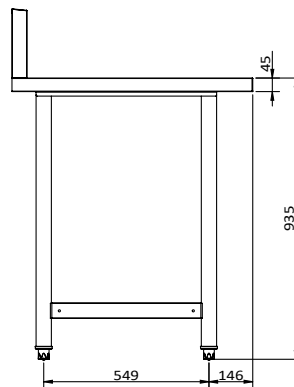
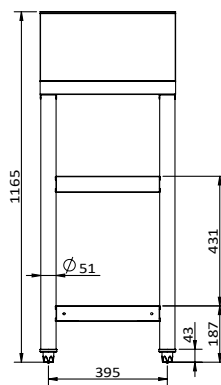
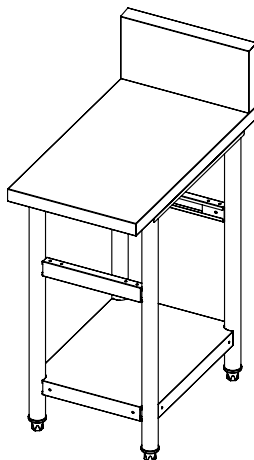
800 Series Forge Infill Benches



BREG8-0300R



BREG8-0450R



Code	Compatible Models	Dimensions (WxDxH mm)	Weight (kg)
BREG8-0300R	BREG8 cooktop /Griddle /Chargrill	300x800x1165	20
BREG8-0450R	BREG8 cooktop /Griddle /Chargrill	450x800x1165	29

Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

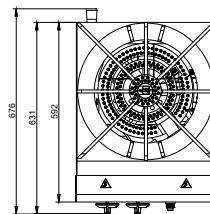
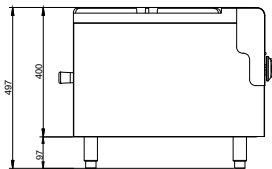
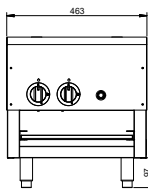
Heavy-Duty Floor Standing Stock Boilers



- Heavy-duty dual ring cast iron burner
- High-output stock boiler for large pots and stock pots
- Durable stainless steel construction
- Flame failure protection
- Available in Natural Gas (NG) or LPG
- Heavy-duty cast iron trivet
- Adjustable stainless steel feet
- Optional rear splashback with water tap (RB-1B)
- Ideal for restaurants, catering kitchens and Asian cooking



RB-1E / RB-1ELPG



RB-1B / RB-1BLPG



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
Dual Ring Burner				
RB-1E	NG	463x676x497	35	80
RB-1ELPG	LPG	463x676x497	35	78
Dual Ring Burner with Back Board & Additional Faucet				
RB-1B	NG	463x676x780	37	80
RB-1BLPG	LPG	463x676x780	37	78

Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

800 Series Forge Open Burner Cookers

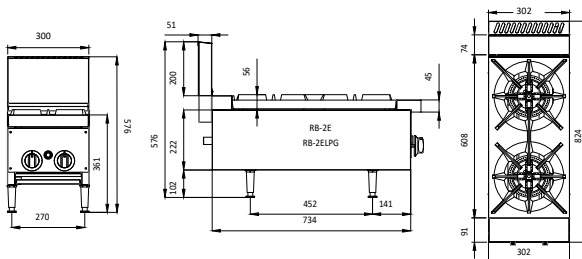
GAS MAX

BRENNER

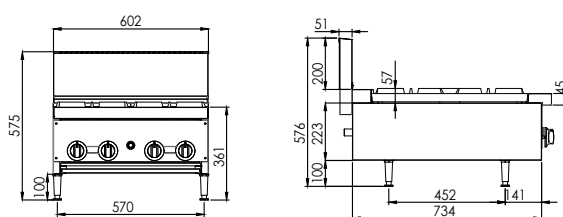
- Heavy-duty open burners
- Lift-off cast iron burners for easy cleaning
- Heavy-duty cast iron trivets
- Durable stainless steel construction
- Flame failure protection
- Available in Natural Gas (NG) or LPG
- Adjustable stainless steel feet
- Optional stainless steel stand with undershelf
- Modular design for flexible kitchen layouts



RB-2E / RB-2ELPG



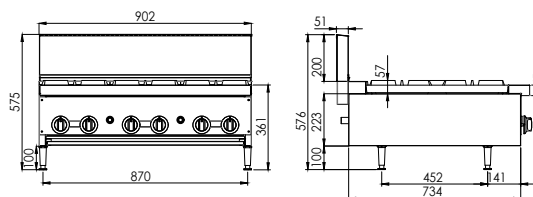
RB-4E / RB-4ELPG



RB-4-SEN



RB-6E / RB-6ELPG



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
2 Burner				
RB-2E	NG	302x824x575	30	48
RB-2ELPG	LPG	302x824x575	30	40
Optional S/S Stand with Shelf for model RB-2E				
RB-2-SEN	--	299x600x650	12	--
4 Burner				
RB-4E	NG	602x824x575	60	96
RB-4ELPG	LPG	602x824x575	60	80
Optional S/S Stand with Shelf for RB-4				
RB-4-SEN	--	599x600x650	15	--
6 Burner				
RB-6E	NG	902x824x575	90	144
RB-6ELPG	LPG	902x824x575	90	120
Optional S/S Stand with Shelf for RB-6				
RB-6-SEN	--	899x600x650	21	--

Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

800 Series Gas Cooktop with Oven

GAS MAX

BRENNER

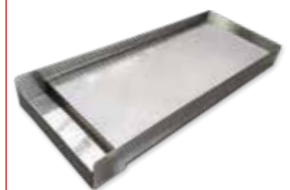
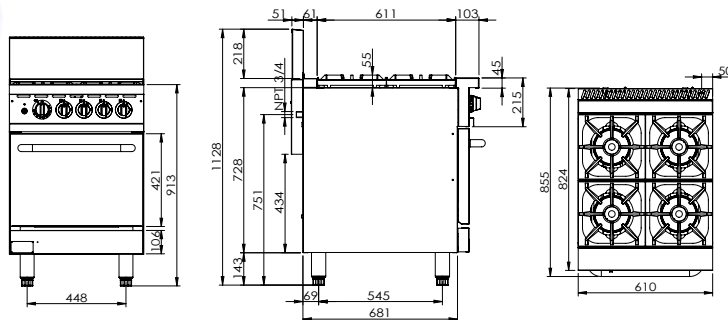
- Stainless steel front, galvanised sides
- Cast iron open burner
- Versatile heavy duty cast iron trivets, suitable for both woks and pans
- Thermostat (100°C- 300°C) controlled oven
- Welded frame structure for best stability
- Flame failure control valve
- 12" x12"(30x30cm) cast iron grate
- Adjustable heavy duty legs
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle in the front
- U shape oven burner
- Thermal couple safety valve for the oven
- Stainless steel oven door with insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom for easy access for servicing
- Burner holes are less likely blocked by food waste
- Burner can be easily dismantled for best cleaning
- 0.35mm thick thermocouple for burner top that resists heat
- Each burner power is 42MJ for LPG and 38MJ for NG
- Each burner power is 38MJ/h for NG models, and 42MJ/h for LPG models



GBS4TS / GBS4TSLPG

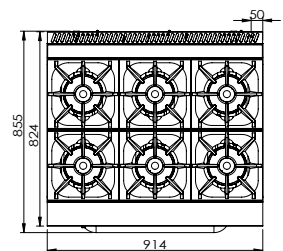
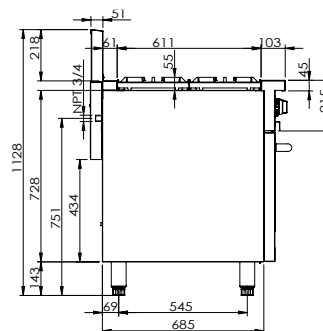
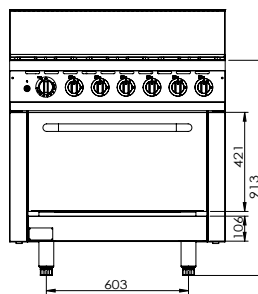


38 MJ
Burner



S-GRDE
Removable
drip-tray
simply sits over
2 burners

GBS6TS / GBS6TSLPG



Code	Gas Type	Dimensions (WxDxH mm)	Oven Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
4 Gas Burner with Large Oven					
GBS4TS	NG	610x855x1128	518x655x350	132	182
GBS4TSLPG	LPG	610x855x1128	518x655x350	132	204
6 Gas Burner with Large Oven					
GBS6TS	NG	914x855x1128	673x655x350	167	258
GBS6TSLPG	LPG	914x855x1128	673x655x350	167	288
Add-on Griddle Plate for GBSXTS Range					
S-GRDE	--	300x730x80+10mm locators		--	--

Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

800 Series Gas Char Grill Tops

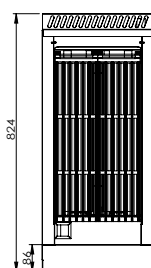
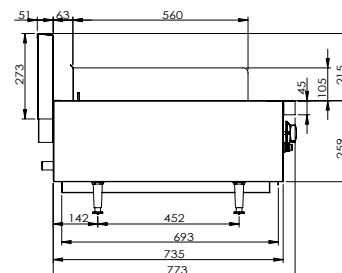
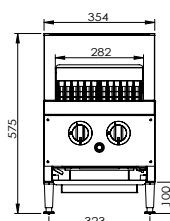
GAS MAX

BRENNER

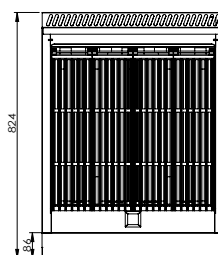
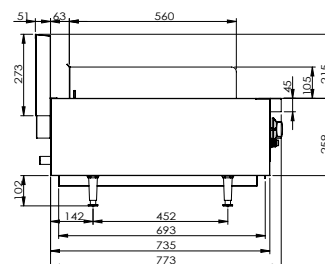
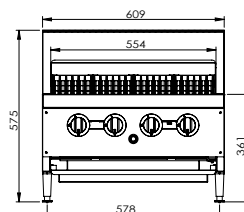
- Heavy-duty cast iron burners for powerful grilling
- Cast iron grilling surface for steak, seafood, chicken and vegetables
- Stainless-steel body built for commercial kitchen use
- Removable stainless-steel drip pans for easy cleaning
- Auto igniter for quick start-up
- Flame failure safety protection
- Available in 2 burner and 4 burner models
- Optional stands and basting rails available
- High rear splashback helps protect walls from grease and heat



QR-14E / QR-14ELPG



QR-24E / QR-24ELPG



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
2 Burner				
QR-14E	NG	354x824x575	56	44
QR-14ELPG	LPG	354x824x575	56	39
4 Burner				
QR-24E	NG	609x824x575	95	88
QR-24ELPG	LPG	609x824x575	95	78

Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

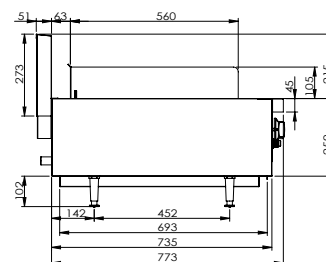
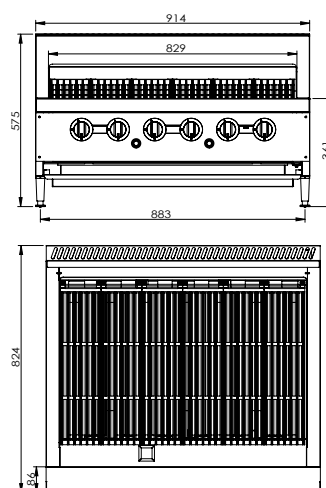
800 Series Gas Char Grill Tops



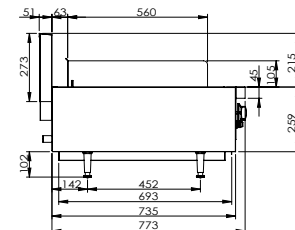
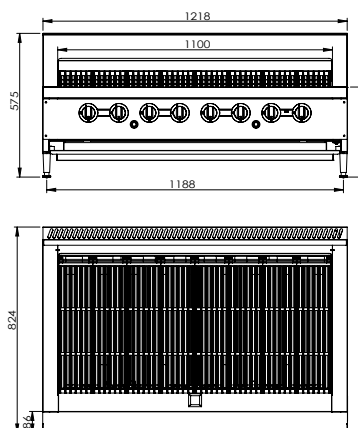
- Large 6 and 8 burner chargrill configurations
- Heavy-duty cast iron burners for consistent heat
- Cast iron grilling surface for steak, seafood, burgers and more
- Stainless-steel body built for commercial use
- Removable stainless-steel drip pans for easy cleaning
- Auto igniter for quick start-up
- Flame failure safety protection
- High rear splashback helps protect surrounding walls
- Optional stands and basting rails available



QR-36E / QR-36ELPG



QR-48E / QR-48ELPG



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
6 Burner				
QR-36E	NG	914x824x575	134	132
QR-36ELPG	LPG	914x824x575	134	117
8 Burner				
QR-48E	NG	1218x824x575	168	176
QR-48ELPG	LPG	1218x824x575	168	156

Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

800 Series Gas Griddle Tops

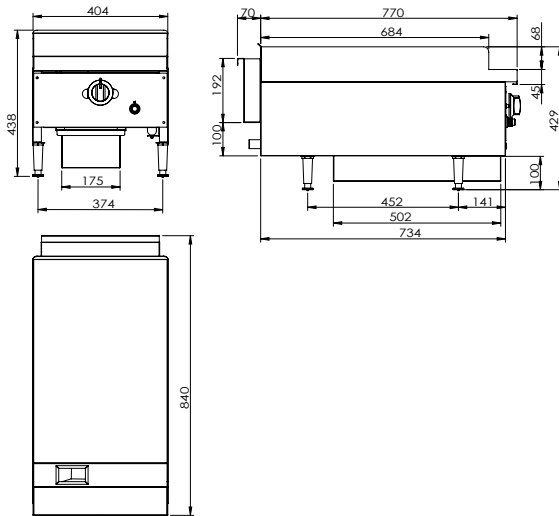
GAS MAX

BRENNER

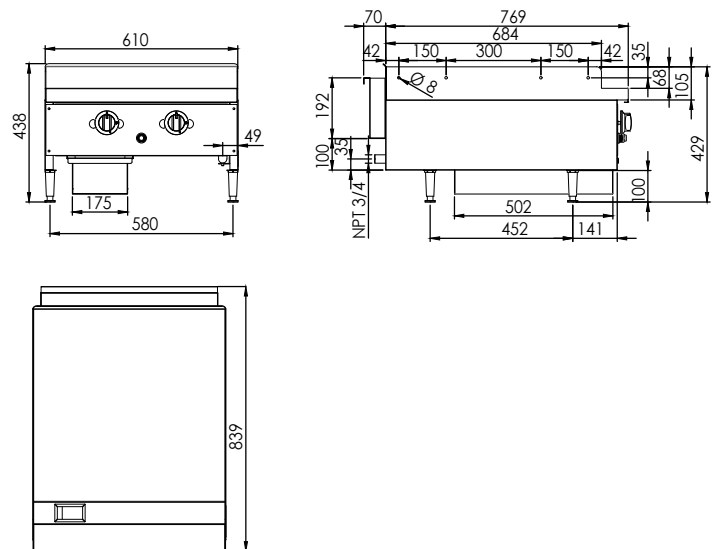
- 20mm thick mild-steel griddle plate for excellent heat retention
- Heavy-duty cast iron burners for powerful, even heat
- Fast heat recovery for consistent cooking during busy service
- Stainless-steel construction built for commercial use
- Smooth cooking surface ideal for breakfast, burgers, seafood and vegetables
- Removable stainless-steel drip pans for easy cleaning
- Auto igniter for quick start-up
- Flame failure safety protection
- Available in 1 and 2 burner models
- Optional stands and basting rails available



RGT-16E / RGT-16ELPG



RGT-24E / RGT-24ELPG



Code	Gas Type	Griddle Plate Size (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
1 Burner					
RGT-16E	NG	400x612x20	404x839x438	69	28
RGT-16ELPG	LPG	400x612x20	404x839x438	69	27
2 Burner					
RGT-24E	NG	606x612x20	610x839x438	90	56
RGT-24ELPG	LPG	606x612x20	610x839x438	90	54

Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

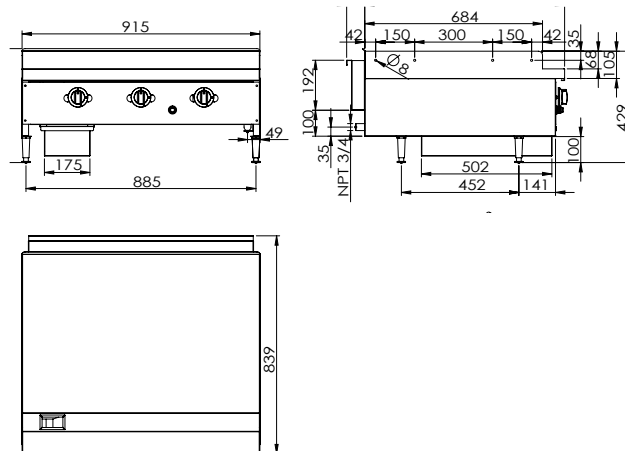
800 Series Gas Griddle Tops



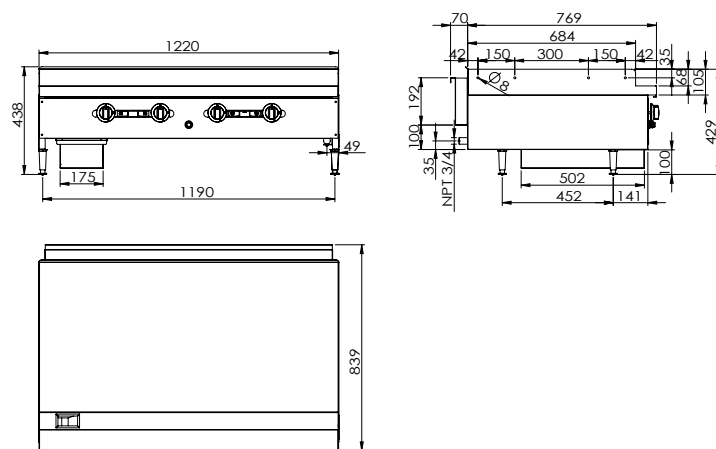
- Large 3 and 4 burner griddle configurations
- 20mm thick mild-steel plate for excellent heat retention
- Heavy-duty cast iron burners for powerful, even heat
- Fast heat recovery for busy commercial service
- Stainless-steel construction built for daily use
- Smooth cooking surface for burgers, breakfast, seafood and more
- Removable stainless-steel drip pans for easy cleaning
- Auto igniter for quick start-up
- Flame failure safety protection
- Optional stands and basting rails available



RGT-36E / RGT-36ELPG



RGT-48E / RGT-48ELPG



Code	Gas Type	Griddle Plate Size (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
3 Burner					
RGT-36E	NG	911x612x20	915x839x438	130	84
RGT-36ELPG	LPG	911x612x20	915x839x438	130	81
4 Burner					
RGT-48E	NG	1216x612x20	1220x839x438	178	112
RGT-48ELPG	LPG	1216x612x20	1220x839x438	178	108

Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Stainless Steel Basting Rail

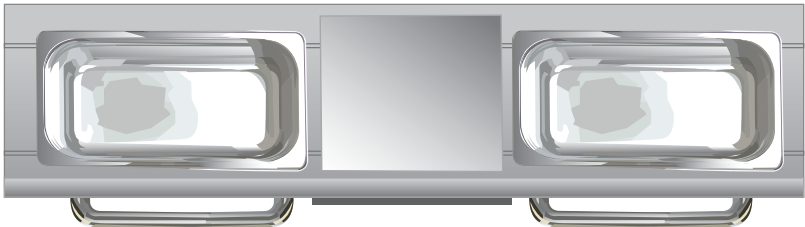


The removable basting rail is a key accessory designed for QR and RGT range gas griddles and chargrills, enhancing kitchen functionality.

This tool provides a dedicated area for applying marinades and seasoning, made from food-grade stainless steel for durability and easy cleaning.

Its detachable design allows for flexible cooking setups and simple maintenance, making it crucial for professionals and culinary enthusiasts aiming for precise flavouring and an organised space. A must-have for elevating your cooking experience.

QR-24-BR



QR-36-BR



QR-48-BR



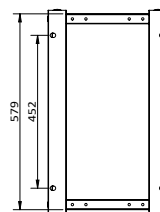
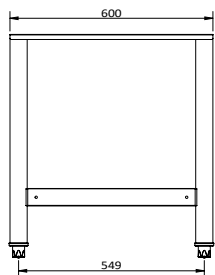
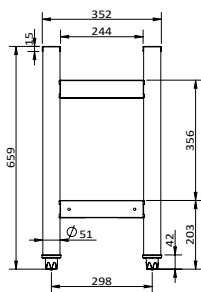
Code	Compatible Models	Weight (kg)
Removable Basting Rails		
QR-24-BR	QR-24E & RGT-24E	2.5
QR-36-BR	QR-36E & RGT-36E	3.5
QR-48-BR	QR-48E & RGT-48E	4.5

Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

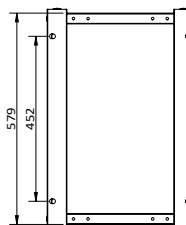
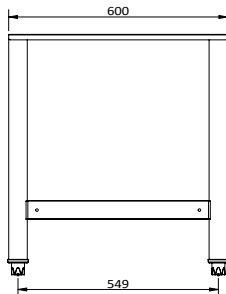
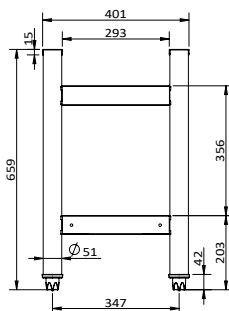
Stainless Steel Stands with Solid Undershelf



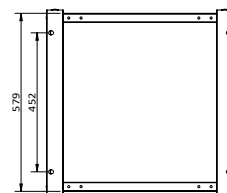
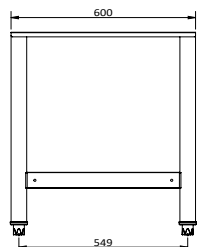
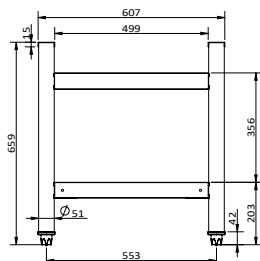
QR-14-SEN



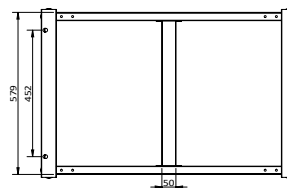
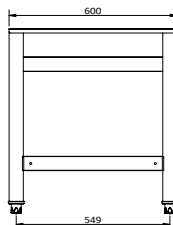
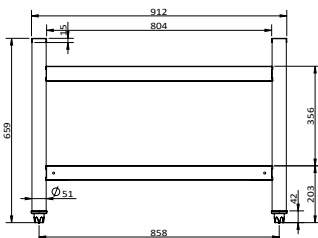
RGT-16-SEN



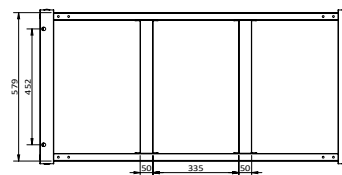
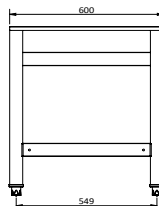
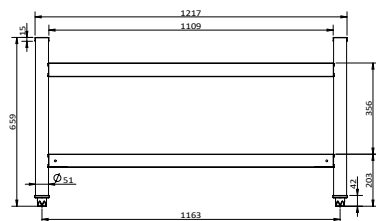
QR-24-SEN



QR-36-SEN



QR-48-SEN



Code	Compatible Models	Dimensions (WxDxH mm)	Weight (kg)
QR-14-SEN	QR-14E	352x600x650	2.5
RGT-16-SEN	RGT-16E	401x600x650	2.5
QR-24-SEN	QR-24E & RGT-24E	607x600x650	4
QR-36-SEN	QR-36E & RGT-36E	912x600x650	5
QR-48-SEN	QR-48E & RGT-48E	1217x600x650	7

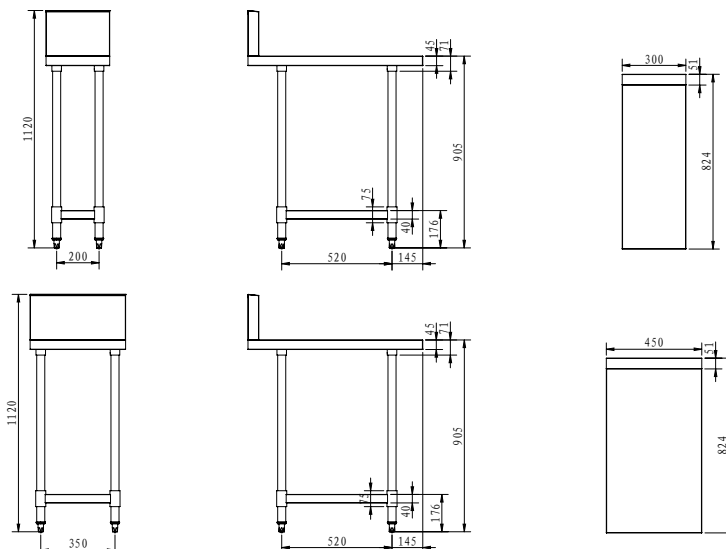
Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

800 Series Infill Benches

GAS MAX

BRENNER

WBB-0300R / WBB-0450R



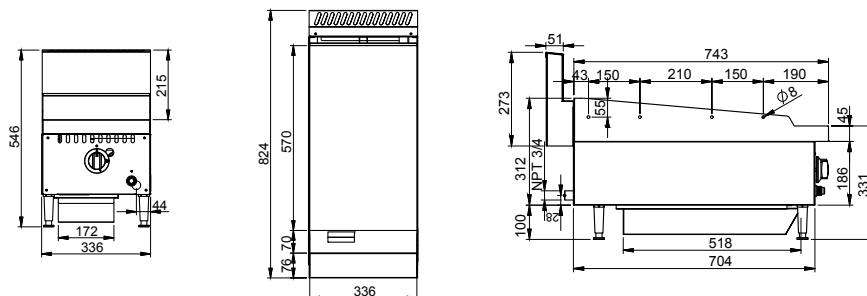
Code	Compatible Models	Dimensions (WxDxH mm)	Weight (kg)
WBB-0300R	RB Cooktop / GBS Grill and Toaster / QR Chargrill / GG Griddle	300x824x1120	18
WBB-0450R	RB Cooktop / GBS Grill and Toaster / QR Chargrill / GG Griddle	450x824x1120	26

800 Series Forge Gas Griddle

- Steel U-shape burner, each 30MJ/hr for better heat distribution
- One control every 12"
- 22mm thickness griddle plate
- Stainless steel adjustable heavy duty legs
- Oil collector at the bottom
- Stainless steel in the front & sides
- Manual control
- Optional stands available



GG-12 / GG-12LPG



Code	Gas Type	Griddle Plate Size (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
GG-12	NG	330x570x22	336x824x546	45	30
GG-12LPG	LPG	330x570x22	336x824x546	45	33

Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

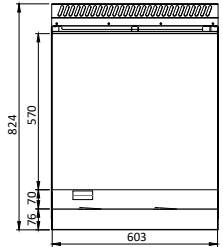
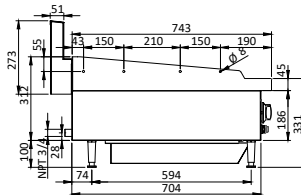
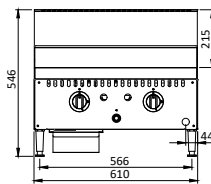
800 Series Gas Griddles



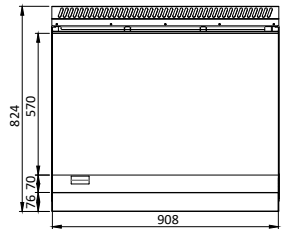
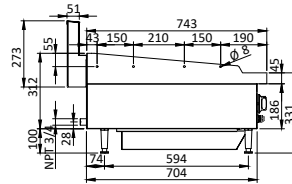
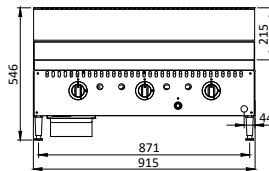
- Steel U-shape burners for even heat distribution
- Powerful 30MJ/h output per burner
- 22mm thick griddle plate for excellent heat retention
- One control every 12" for flexible zone cooking
- Manual controls for simple, reliable operation
- Stainless-steel front and side panels built for commercial use
- Heavy-duty adjustable stainless-steel legs
- Bottom oil collector for easier grease management
- Available in 24", 36" and 48" models
- Natural Gas and LPG options available
- Optional stainless-steel stands available



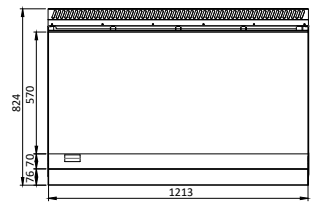
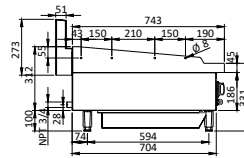
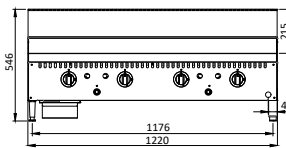
GG-24 / GG-24LPG



GG-36 / GG-36LPG



GG-48 / GG-48LPG



Code	Gas Type	Griddle Plate Size (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
GG-24	NG	603x570x22	610x824x546	80	60
GG-24LPG	LPG	603x570x22	610x824x546	80	66
GG-36	NG	908x570x22	915x824x546	110	90
GG-36LPG	LPG	908x570x22	915x824x546	110	99
GG-48	NG	1213x570x22	1220x824x546	152	120
GG-48LPG	LPG	1213x570x22	1220x824x546	152	132

Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

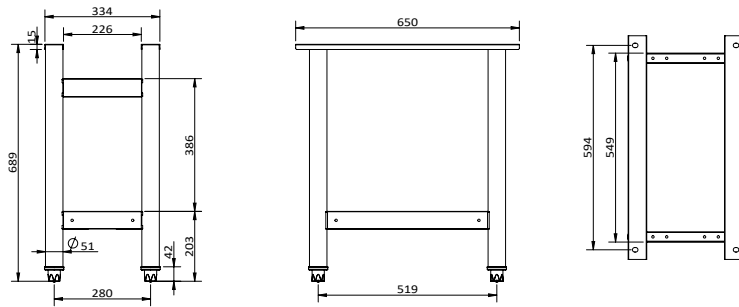
800 Series Gas Griddle Stands

GAS MAX

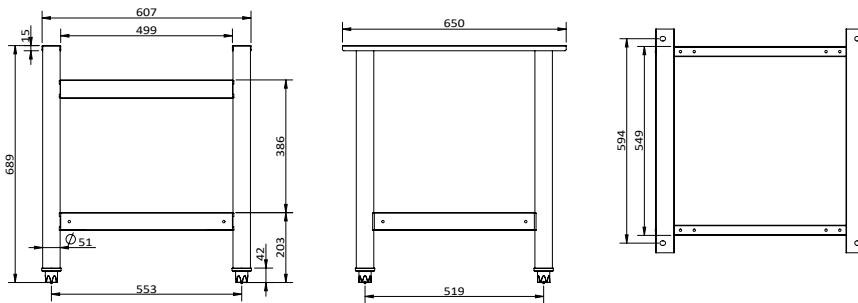
BRENNER



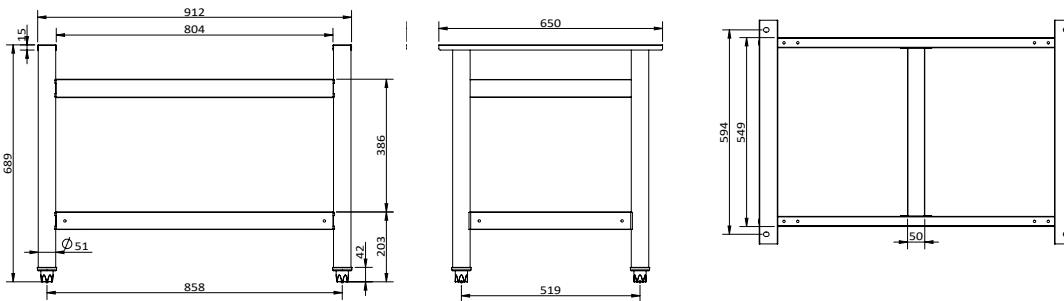
GG-12-SEN



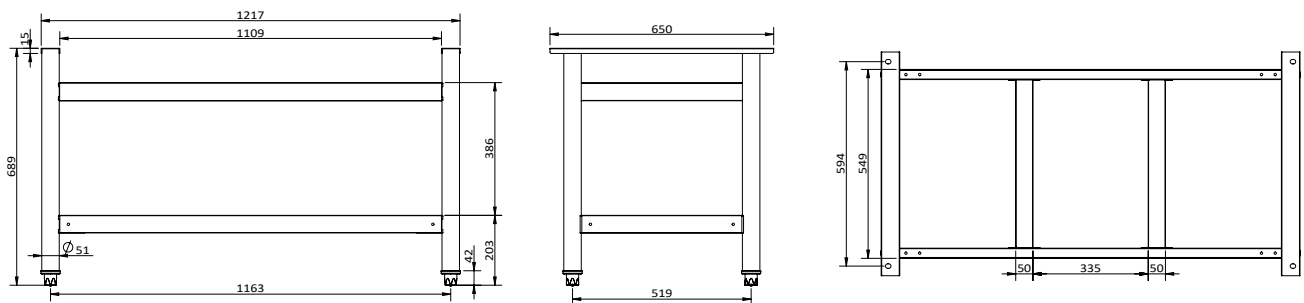
GG-24-SEN



GG-36-SEN



GG-48-SEN



Code	Dimensions (WxDxH mm)	Compatible Models	Weight (kg)
Stands			
GG-12-SEN	334x650x689	Suitable for Forge 800 Series Gas Griddles	9
GG-24-SEN	607x650x689	Suitable for Forge 800 Series Gas Griddles	12
GG-36-SEN	912x650x689	Suitable for Forge 800 Series Gas Griddles	14
GG-48-SEN	1217x650x689	Suitable for Forge 800 Series Gas Griddles	17

Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Chef Base Refrigerated Drawer Bench

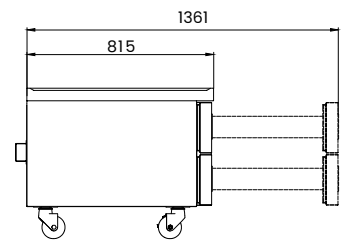
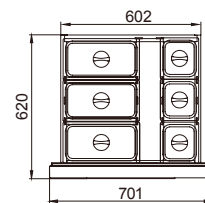
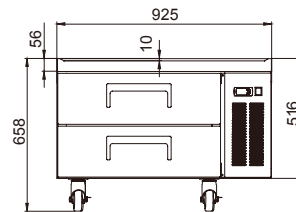
Adding a refrigerated chef base beneath your Brenner cooking equipment is a practical way to improve kitchen efficiency and make better use of available space. It keeps frequently used ingredients close at hand, supports a faster and more organised workflow, and creates a streamlined cooking station with refrigeration and equipment working together.

This integrated setup can help improve productivity, reduce unnecessary movement and support more efficient kitchen operation.

- Stainless steel interior and exterior with rounded corners for easy cleaning
- 60mm HFCs and CFCs free foam body insulation
- Tropicalised for Australian conditions
- User-friendly digital controls.
- Rapid recovery rate
- Fan-forced evaporator cooling.
- Heavy-duty castors with front wheel brakes.
- Austrian Filterer door runners for smooth, reliable operation with durability
- Equipped with two drawers to hold cold ingredients, compatible with Gastronorm Pan (sold separately) in various configurations
- Each drawer gasket is removable for easy cleaning and maintenance

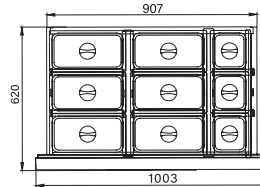
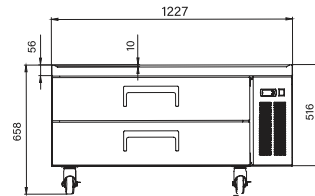


XCB-36



Side View

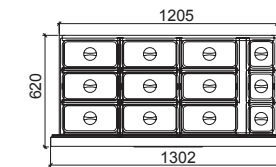
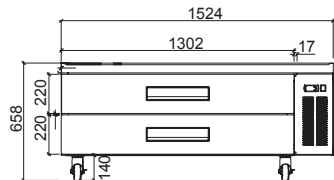
XCB-48



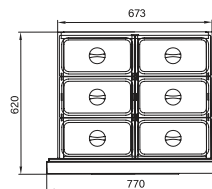
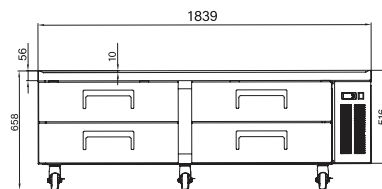
XCB-36	1/3	6
	1/6	6
XCB-48	1/3	12
	1/6	6
XCB-60	1/3	18
	1/6	6
XCB-72	1/3	24

Pan Layout

XCB-60



XCB-72



Raised Edge Top and Removable Magnetic Drawer Gaskets
(GN pan is required for this unit)

Code	Gross Capacity (L)	Net Capacity (L)	Drawers	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range (°C)	Ambient (°C)/RH%	Voltage (V)	Power (W/A)
XCB-36	184	162	2	925x815x658	79	-1 to +5	32/65	240	360/10
XCB-48	263	240	2	1227x815x658	92	-1 to +5	32/65	240	396/10
XCB-60	360	310	2	1524x815x658	105	-1 to +5	32/65	240	500/10
XCB-72	450	385	4	1839x815x658	125	-1 to +5	32/65	240	660/10

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Gas Griddle & Toaster

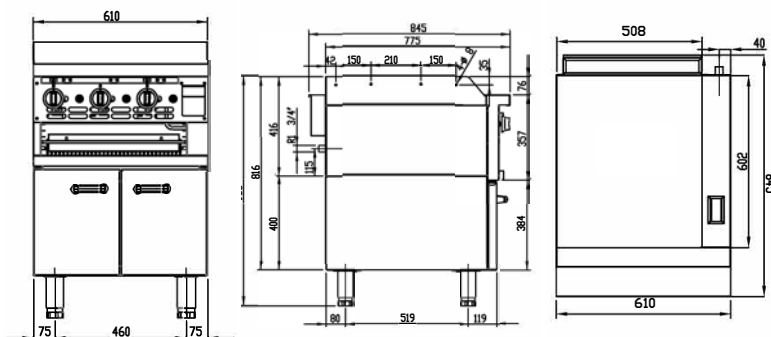
GAS MAX

BRENNER

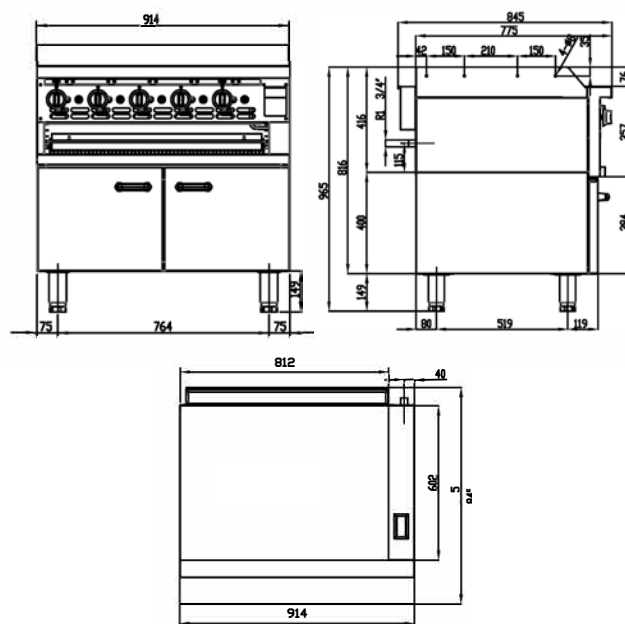
- MIG welded frame for strength and stability
- Stainless steel splash guard
- 150mm stainless steel adjustable heavy duty legs
- Covered pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates 300x300mm, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- Full size sheet pan fit side-to-side or front-to-back
- 19mm thickness mild steel plate



GGGS-24/GGGS-24LPG



GGGS-36/GGGS-36LPG

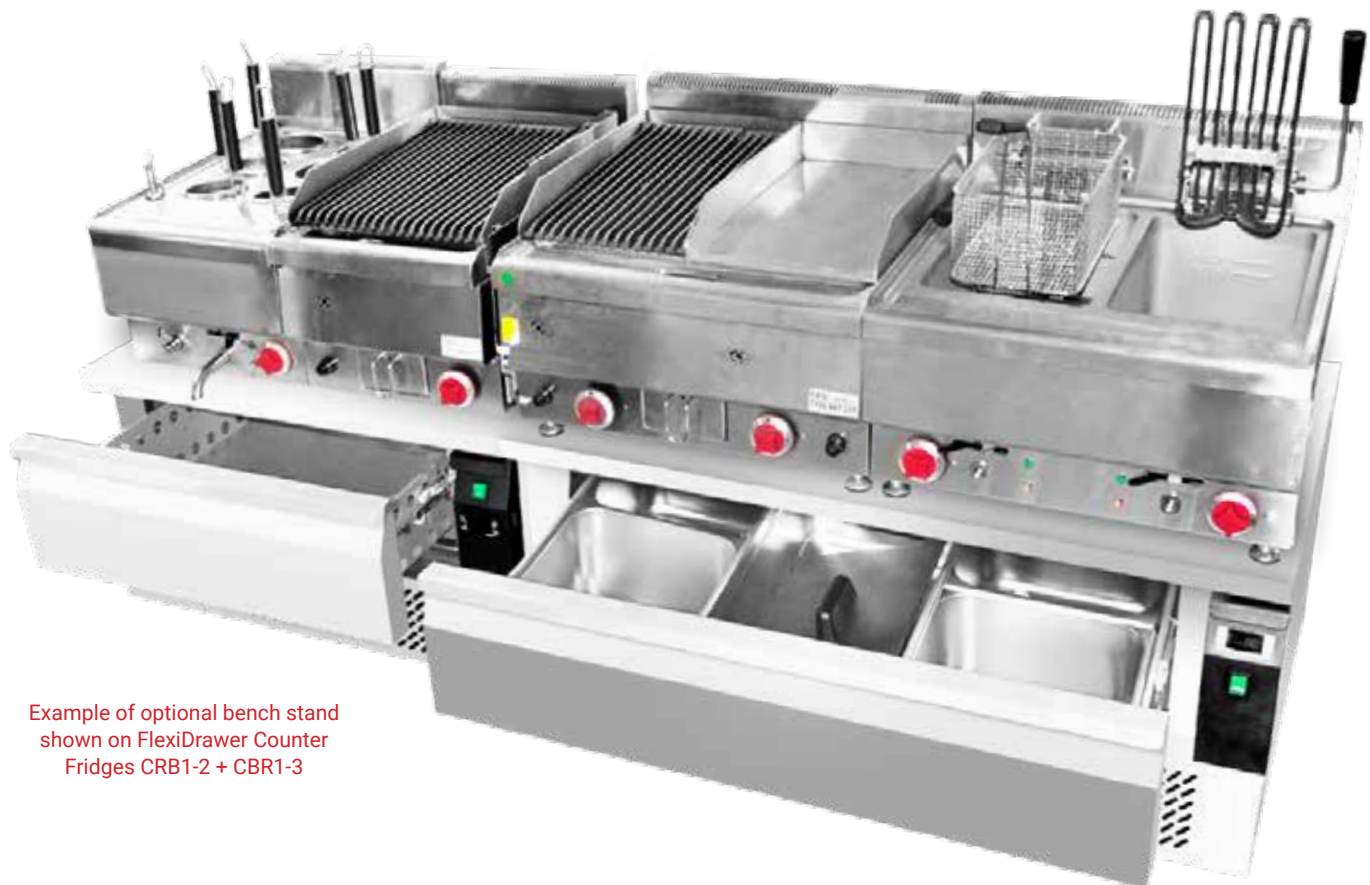


Code	Gas Type	Griddle Plate Size (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
GGGS-24	NG	508x602x19	610x845x965	126	46.5
GGGS-24LPG	LPG	508x602x19	610x845x965	126	44.4
GGGS-36	NG	812x602x19	915x845x965	186	77.5
GGGS-36LPG	LPG	812x602x19	915x845x965	186	74

Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Brenner 650 Series Equipment



Example of optional bench stand
shown on FlexiDrawer Counter
Fridges CRB1-2 + CBR1-3

Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

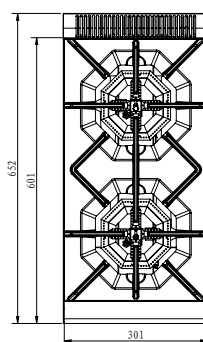
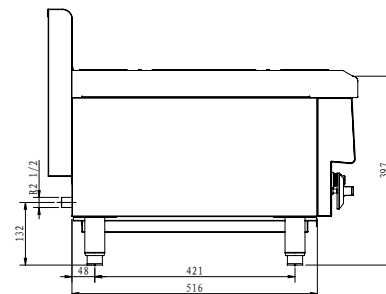
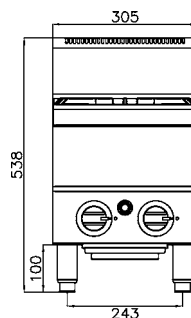
650 Series Gas Cooktop

GAS MAX

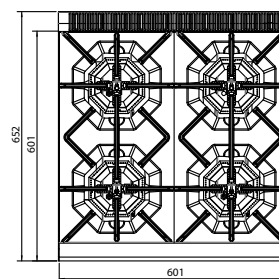
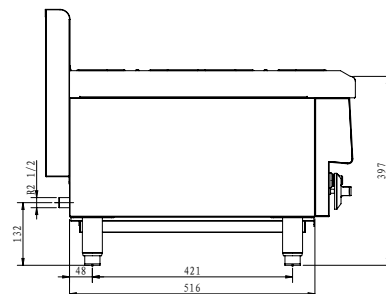
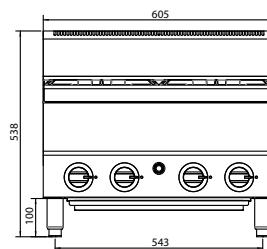
BRENNER

- Stainless steel construction
- Compact design
- Italian made gas valve
- Sturdy adjustable feet
- Food van friendly
- Cast iron trivets
- Piezo ignition
- Optional stand
- Heavy duty 24.5 Mj burners

JUS-TR-2B / JUS-TR-2BLPG



JUS-TR-4B / JUS-TR-4BLPG



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
With Splashback				
JUS-TR-2B	NG	305x652x538	23	46
JUS-TR-2BLPG	LPG/ULPG	305x652x538	23	42
JUS-TR-4B	NG	605x652x538	38	92
JUS-TR-4BLPG	LPG/ULPG	605x652x538	38	84

Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

650 Series Gas Griddle Plate

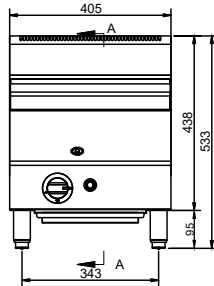
GAS MAX

BRENNER

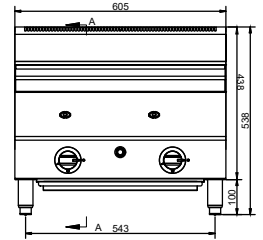
- Stainless steel construction
- Food van friendly
- Sturdy adjustable feet
- Italian gas valve
- Compact design
- 12mm mild steel griddle plate
- Optional stand



JUS-TRG40/JUS-TRG40LPG



JUS-TRG60/JUS-TRG60LPG



Code	Gas Type	Burner	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
JUS-TRG40E	NG	1	405x652x533	37	1/2"	26
JUS-TRG40ELPG	LPG	1	405x652x533	37	1/2"	26
JUS-TRG60E	NG	2	605x652x538	52	1/2"	52
JUS-TRG60ELPG	LPG	2	605x652x538	52	1/2"	52

Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

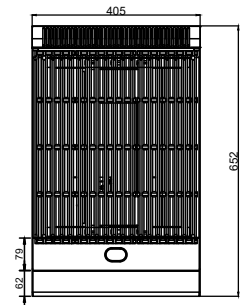
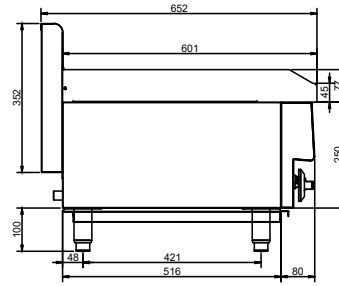
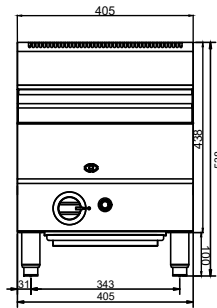
650 Series Gas Chargrill / Chargrill Griddle



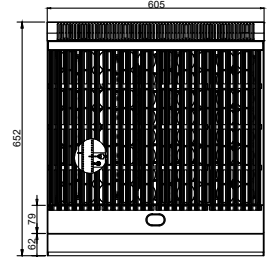
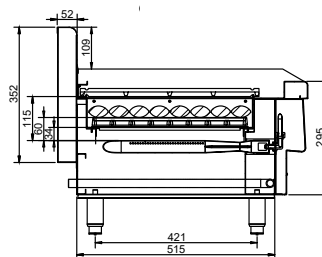
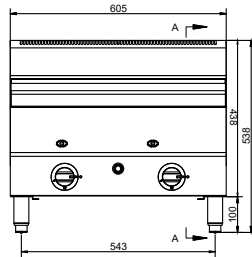
- Stainless steel construction
- Compact design
- Italian-made gas valve
- Sturdy adjustable feet
- Food van friendly
- Heavy duty cast iron chargrill



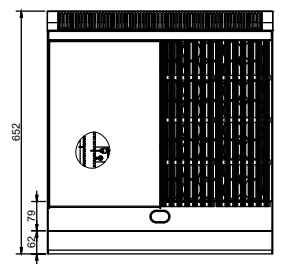
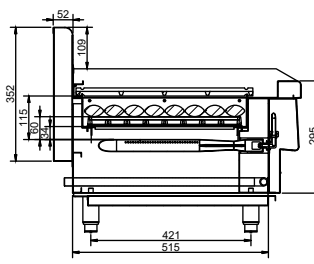
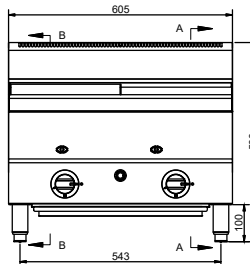
JUS-TRH40E/JUS-TRH40LPG



JUS-TRH60E/JUS-TRH60LPG



JUS-TRGH60E/JUS-TRGH60LPG



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
1 Burner Chargrill					
JUS-TRH40E	NG	405x652x538	39	1/2"	26
JUS-TRH40ELPG	LPG	405x652x538	39	1/2"	26
2 Burner Chargrill					
JUS-TRH60E	NG	605x652x538	58	1/2"	52
JUS-TRH60ELPG	LPG	605x652x538	58	1/2"	52
2 Burner 1/2 Chargrill & 1/2 Griddle					
JUS-TRGH60E	NG	605x652x538	58	1/2"	49
JUS-TRGH60ELPG	LPG	605x652x538	58	1/2"	49

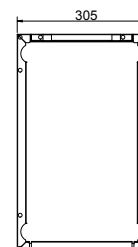
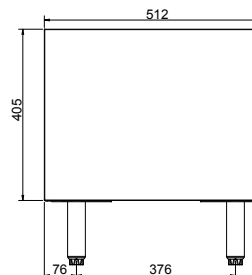
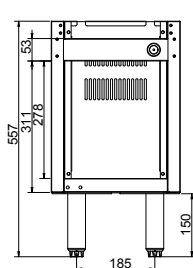
Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

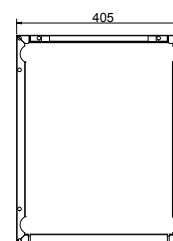
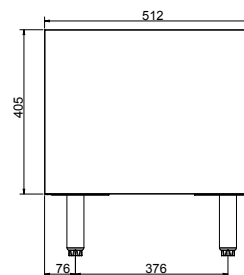
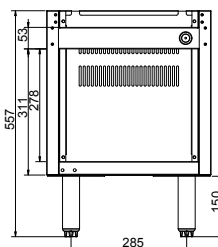
650 Series – Stainless Steel Stands



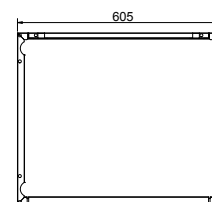
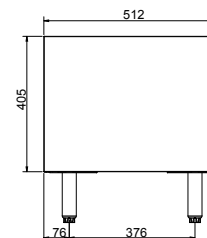
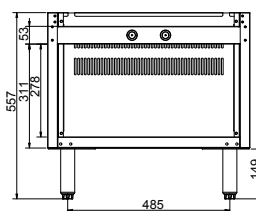
JUS300E



JUS400E



JUS600E



Code	Description	Dimensions (WxDxH mm)	Weight (kg)
JUS300E	Cabinet for JUS-TR-2B	305x512x557	11
JUS400E	Suits for JUS-TRC-1, JUS-TRH40E, JUS-TRG40E	405x512x557	13
JUS600E	Suits JUS-TR-4B and JUS-TRC-2, JUS-TRH60E, JUS-TRG60E, JUS-TRGH60E	605x512x557	15.5

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

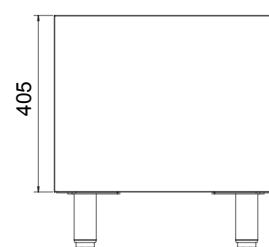
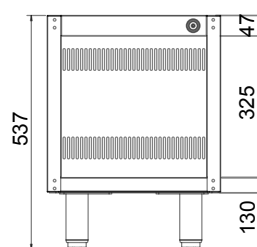
650 Series – Stainless Steel Stands



JUS400



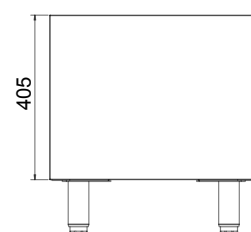
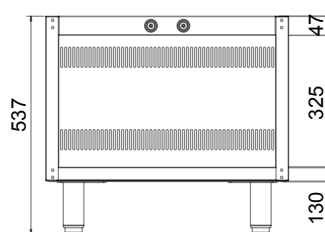
JUS400-Door



JUS600



JUS600-Door



Code	Description	Dimensions (WxDxH mm)	Weight (kg)
JUS400	Suits JUS-TRG40, JUS-TRH40, JUS-TY, JUS-DM, JUS-TEF	400x512x555	13
JUS600	Suits JUS-TRG60, JUS-TRH60, JUS-TRGH60, JUS-TY, JUS-DM, JUS-TEF	598x512x537	15.5
JUS400-Door	Optional door assembly only for JUS400 model	--	--
JUS600-Door	Optional door assembly only for JUS600 model	--	--

6-inch Heavy Duty Aluminium Grill Scraper

- Heavy-duty scraper for grills and flat tops
- 16-inch handle keeps hands away from hot surfaces
- 6-inch stainless steel blade covers more area
- Replaceable blade design reduces replacement cost
- Lightweight aluminium handle for daily use
- Stainless steel splashguard helps contain mess
- Hex key wrench included for easy assembly



Code	Dimensions (WxDxH mm)
GS-16AL	406x152x102

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

800 Series Volt Induction Deep Fryer

Designed for commercial kitchens, cafés, restaurants and takeaway outlets, the Volt Induction Fryer delivers fast, energy-efficient frying with precise temperature control and outstanding cooking performance.

- Fast, energy-efficient induction heating
- Precise temperature control (60°C-190°C)
- Even heat distribution extends oil life
- Cool-zone design keeps oil cleaner for longer
- Heavy-duty stainless steel construction
- Compact modular design
- Built-in overheat protection
- Available in single or twin tank models



Single Tank
BREE8-400IFS

Twin Tank
BREE8-600IFD

Code	Tank Capacity (L)	Dimensions (WxDxH mm)	Frying Basket Size (WxDxH mm)	Net Weight (kg)	Temperature (°C)	Voltage (V)	Power (kW/A)
BREE8-400IFS	25	400x800x1165	395x235x150	55	+60 to +190	415	8/3~N
BREE8-600IFD	25X2	600x800x1165	395x235x150	77	+60 to +190	415	16/3~N

Electrical equipment must be installed by a licensed electrician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

800 Series Volt Induction Range with Oven



2-in-1 electric oven with induction cooktop for cafés, food trucks, pub kitchens and small restaurants. Combines responsive induction cooking with baking, roasting and finishing in one stainless steel unit. Available in 600mm and 900mm models.

- Heavy-duty stainless steel construction
- Durable ceramic glass induction cooking surface
- Fast, energy-efficient induction cooking
- Fan-forced oven for even heat distribution
- Wide oven temperature range from 50°C to 300°C
- Simple knob controls with digital timer display
- High splashback protects surrounding walls
- Adjustable feet and rear swivel castors
- Built-in overheat protection



600mm
BREE8-600ICO

900mm
BREE8-900ICO

Code	Dimensions (WxDxH mm)	Oven Dimensions (WxDxH mm)	Oven Capacity (L)	Suitable Pans (mm)	Net Weight (kg)	Cooking Surface Size (WxDmm)	Voltage (V)	Oven Power (Upper/Lower)	Power (kW/A)
BREE8-600ICO	600x800x1165	448x530x360	75	435x315	120	543x590	415	1600W/ 2600W	18.2/3~N
BREE8-900ICO	900x800x1165	648x530x360	113	600x400 pan and GN 1/1 pan	150	843x590	415	1600W/ 2600W	25.2/3~N

Electrical equipment must be installed by a licensed electrician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

800 Series Volt Induction Griddle

Designed for commercial kitchens, cafés, restaurants and takeaway outlets, the Volt Induction Griddle delivers fast, energy-efficient cooking with precise temperature control and even heat distribution for consistent cooking results.

- Fast, energy-efficient induction heating
- Even heat distribution across the cooking surface
- 18mm heavy-duty carbon steel cooking plate
- Heavy-duty stainless steel construction
- Integrated grease collection tray for easy cleaning
- Undershelf for convenient storage
- High splashback protects surrounding walls
- Precise temperature control (80°C-300°C)
- Built-in overheat protection
- Adjustable feet with rear swivel castors

**NEW
PRODUCT**

**NEW
PRODUCT**

Important: Always operate the griddle with food or cookware on the cooking surface. Prolonged heating without a load may damage or discolour the cooking plate.

Code	Dimensions (WxDxH mm)	Griddle Size (WxD mm)	Weight (kg)	Temperature (°C)	Voltage (V)	Power (kW/A)
BREE8-600GP	600x800x1165	520x560	84	+80 to +300	415	8/3~N
BREE8-900GP	900x800x1165	820x560	115	+80 to +300	415	8/3~N

Electrical equipment must be installed by a licensed electrician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

800 Series Volt Freestanding Induction Cooktops



Designed for commercial kitchens, cafés and restaurants, the Volt Freestanding Induction Cooktops deliver fast, energy-efficient cooking with precise temperature control and reliable commercial performance. Available in 2, 4 and 6 cooking zone configurations.

- Heavy-duty stainless steel construction
- Durable ceramic glass cooking surface
- Fast, energy-efficient induction heating
- 11 power levels for precise cooking control
- Simple knob controls
- Built-in overheat protection
- Automatic safety shut-off
- Compatible with induction cookware
- High splashback protects surrounding walls
- Adjustable feet for stable installation
- Commercial 415V electrical connection
- Optional stainless steel door kits are available for 600mm and 900mm models. The 400mm model is supplied with an open undershelf and is not compatible with the door kit.



BREE8-400IC
Open Undershelf



BREE8-600IC
Optional Cabinet
Doors Shown



BREE8-900IC
Optional Cabinet
Doors Shown

Code	Dimensions (WxDxH mm)	Weight (kg)	Power Levels	Voltage (V)	Power (kW/A)
BREE8-400IC	355x800x1165	38	0-11	415	10/3~N
BREE8-600IC	600x800x1165	60	0-11	415	20/3~N
BREE8-900IC	900x800x1165	84	0-11	415	30/3~N

Door For BREE8 Models



Code	Description
BREE8-DOOR-L	Left door kit for BREE8-900IC
BREE8-DOOR-R	Right door kit for BREE8-900IC

Electrical equipment must be installed by a licensed electrician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

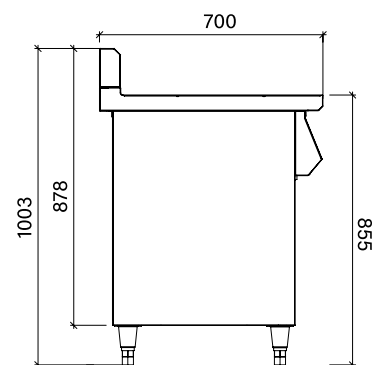
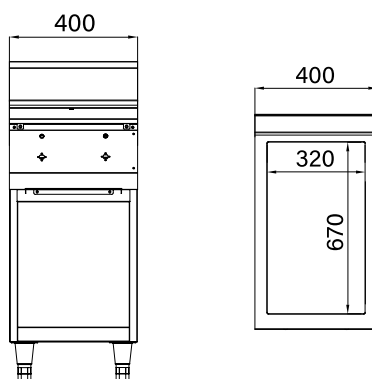
700 Series Freestanding Induction Cookers

ELECTROMAX

BRENNER

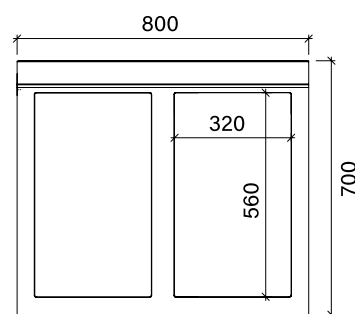
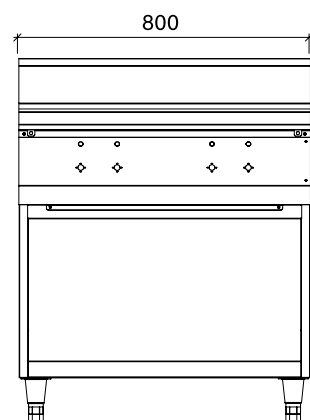
- Stainless steel body and stand
- Ceramic glass cooktop
- Touch control/Adjust the power by knob
- 5000W power each burner
- Storage space under the cooktop
- Electric overheating protection
- Timer range: 0-180min
- Splashback guard at the back
- Hard wiring connection required
- Optional cabinet door available
- Adjustable legs
- Compatible cookware size: 12–26 cm bottom diameter

EIC7-400P

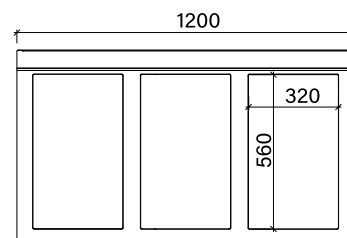
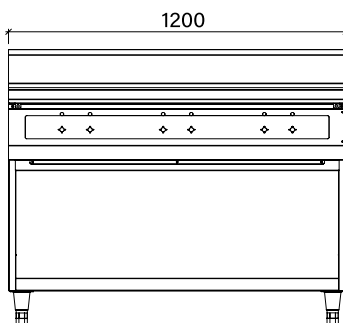


Side Drawing

EIC7-800P



EIC7-1200P



Code	Dimensions (WxDxH mm)	Cooking Surface Size (WxD mm)	Weight (kg)	Temperature (°C)	Voltage (V)	Power (kW/A)
EIC7-400P	400x700x1003	320x560	36	+60 to +240	415	10/3~N
EIC7-800P	800x700x1003	640x670	60	+60 to +240	415	20/3~N
EIC7-1200P	1200x700x1003	960x670	84	+60 to +240	415	30/3~N

Electrical equipment must be installed by a licensed electrician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

900 Series Freestanding Induction Cookers

ELECTOMAX

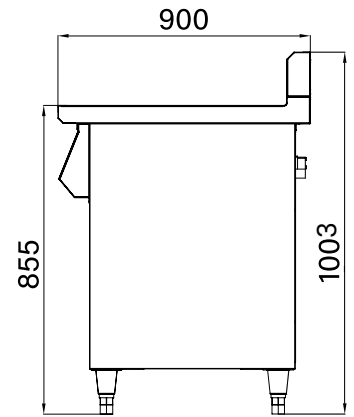
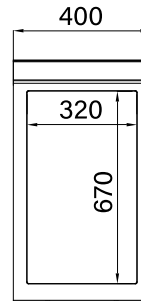
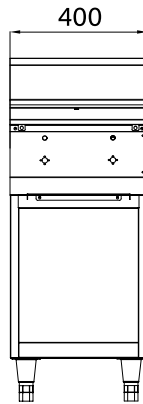
BRENNER

- Stainless steel body and stand
- Ceramic glass cooktop
- Touch control / adjust the power by knob
- 5000W power each burner
- Storage space under the cooktop
- Electric overheating protection
- Timer range: 0-180min
- Splashback guard at the back
- Hard wiring connection required
- Optional cabinet door available
- Adjustable legs
- Compatible cookware size: 12–26 cm bottom diameter

EIC9-400P

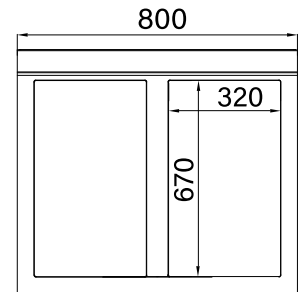
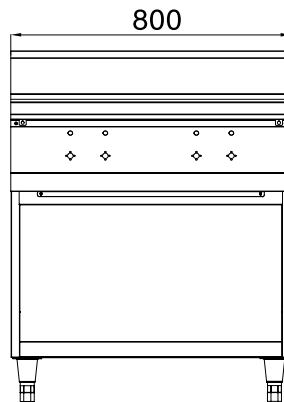


ON
DEMAND

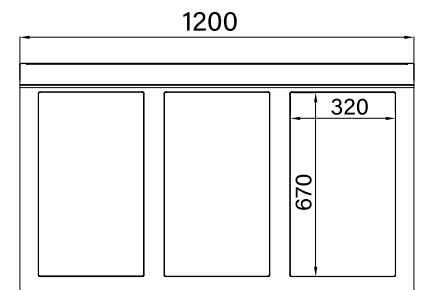
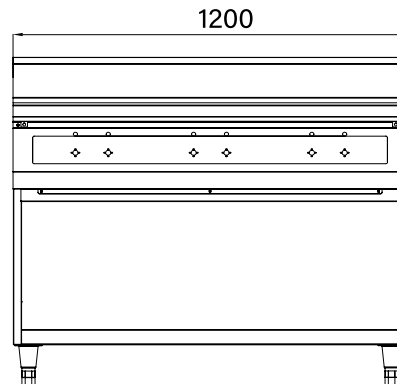


Side Drawing

EIC9-800P



EIC9-1200P



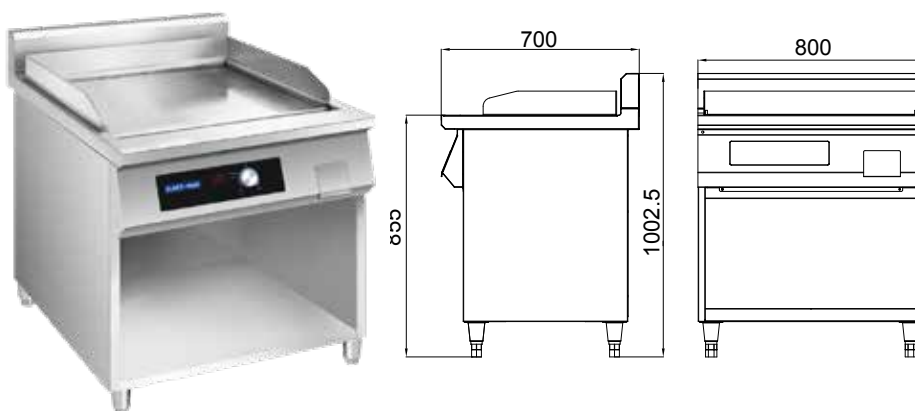
Code	Dimensions (WxDxH mm)	Cooking Surface Size (WxD mm)	Weight (kg)	Temperature (°C)	Voltage (V)	Power (kW/A)
EIC9-400P	400x900x1003	320x670	50	+60 to +240	415	10/3~N
EIC9-800P	800x900x1003	640x670	75	+60 to +240	415	20/3~N
EIC9-1200P	1200x900x1003	960x670	100	+60 to +240	415	30/3~N

Electrical equipment must be installed by a licensed electrician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

700 Series Induction Griddle

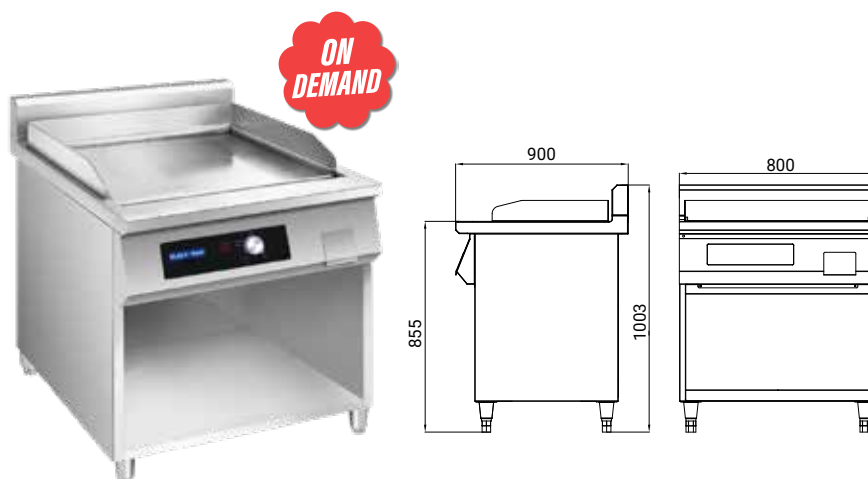
- Durable stainless steel construction
- Intuitive touch and knob controls
- Electric overheating protection
- Even heat distribution with 18mm carbon steel plate
- Integrated stainless steel oil tray
- Convenient under-cooktop storage
- Splashback guard
- Efficient and stylish, perfect for modern kitchens
- Heavy duty stainless steel adjustable legs
- Required hard wiring connection



Code	Cooking Surface Size (WxD mm)	Dimensions (WxDxH mm)	Weight (kg)	Temperature (°C)	Voltage (V)	Power (kW/A)
EGP7-800	640x560	800x700x1003	103	+80 to +300	415	10/3~N

900 Series Induction Griddle

- Durable stainless steel construction
- Intuitive touch and knob controls
- Electric overheating protection
- Even heat distribution with 18mm carbon steel plate
- Integrated stainless steel oil tray
- Convenient under-cooktop storage space
- Splashback guard
- Efficient and stylish, perfect for modern kitchens
- Heavy-duty stainless steel adjustable legs
- Required hard wiring connection



Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature (°C)	Voltage (V)	Power (kW/A)
EGP9-800	800x900x1003	118	+80 to +300	415	10/3~N

Door For EIC & EGP Models



Code	Description
E79-DOOR-L	Left door kit for 700 and 900 series
E79-DOOR-R	Right door kit for 700 and 900 series

Electrical equipment must be installed by a licensed electrician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

900 Series Volt Induction Range with Fan Forced Oven



Designed for commercial kitchens demanding speed, precision and energy efficiency, the Volt Induction Range combines fast induction cooking with a high-performance fan forced oven for outstanding cooking performance.



- Heavy-duty stainless steel construction
- Durable ceramic glass cooking surface
- Fast, energy-efficient induction heating
- Four independent cooking zones
- User-friendly touch controls with digital display
- Adjustable power levels for precise cooking
- Fan Forced Oven for even heat distribution
- Oven temperature range (50°C-300°C)
- Built-in overheat protection
- Adjustable stainless steel feet



Code	Dimensions (WxDxH mm)	Oven Dimensions (WxDxH mm)	Weight (kg)	Oven Temp Range (°C)	Voltage (V)	Oven Power (kW)	Power (kW/A)
IC9-4B	800x900x891	570x700x300	132	50 - 300	415	4.5	18.5/3~N

Electrical equipment must be installed by a licensed electrician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.