BREMA GROUP

N'Ice by Nature

2025 | Company Profile

Ice for every need



www.bremagroup.it

About Brema Group



Take a virtual tour of the company, click here

Quality, excellence, and transparency, without compromise.

Since 1985, at Brema Group we have been designing ice production systems by combining engineering precision with Italian creative flair.

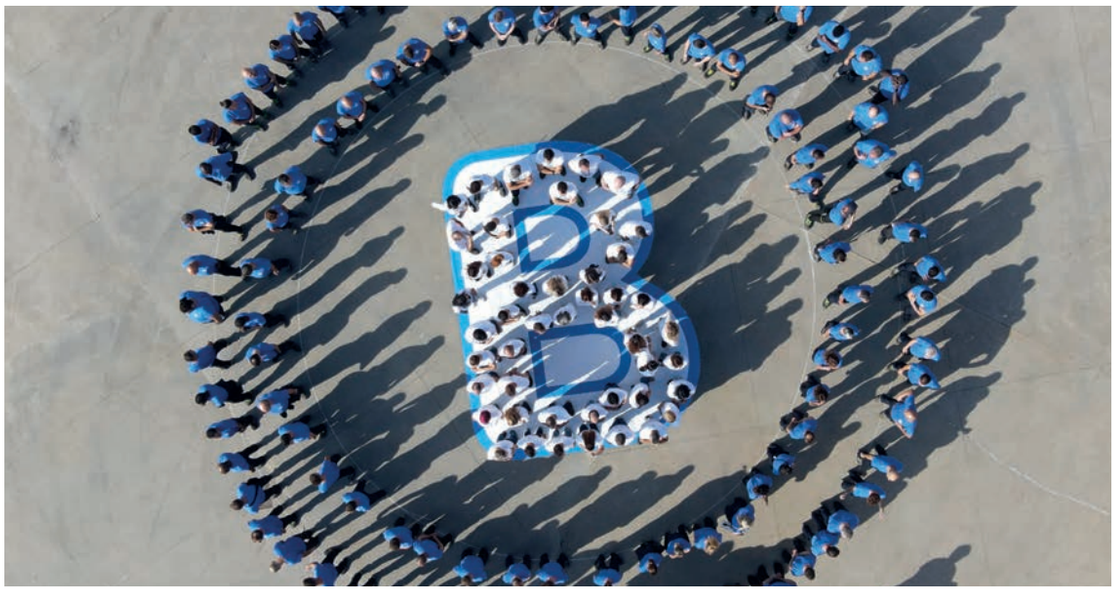
In 2022, we began a new chapter in our history by joining the Hoshizaki Group: an international environment that has opened up new perspectives, maintaining our identity.

Hoshizaki Corporation Philosophy

'We, Hoshizaki group, aim to be an "Evolving Company" contributing to society as well as customers, meeting the changing needs and demands for diversified "Eating".
To achieve the above, we develop original products incorporating original technology.
And we present innovative proposals for a more comfortable and efficient eating environment and offer responsive, high quality services.'

'We believe that innovative technology can transform businesses and change lives without costing our planet and we pledge to cross frontiers and break boundaries in the pursuit of a sustainable future for our industry and for the benefit of the natural world.'

https://www.hoshizaki.co.jp/en/



Company Timeline

1985 — Foundation

Founded in 1985, since the beginning conquered the market by introducing the 18 g full ice cube — recognized for its reliability and performance.

1987 — Launch of the CB 425 model

Thanks to its compact size, it is ideal for undercounter installation and is designed to deliver reliable performance even in environments with temperatures up to 43°C.

1991 — NTF joins Brema

Introduces a new machine structure featuring removable panels, making access and maintenance easier

1995 — UNI EN ISO 9001:2008 Certification

Acknowledgment of the quality management system, underscoring the company's commitment to high standards.

2010 — Acquisition of Eurfrigor

Brema integrates new technologies and expertise through the acquisition of Eurfrigor, expanding its production offering and strengthening its ability to meet the needs of increasingly diverse markets and sectors

2013 — Split models for CO_2 systems

Production begins on modular Split models to be connected to CO_2 systems — a choice that reflects Brema's ongoing commitment to technological innovation and environmental sustainability.

2016 — Launch of the CB 425 model with natural refrigerant R290

The first Brema machine using R290 refrigerant, equipped with new lamination and condensation technologies to ensure maximum energy efficiency and a reduced environmental impact.

2018 — Birth of Brema Group

Brema Group is established, bringing together the BREMA, NTF, and EURFRIGOR brands under a unified strategic vision.

2020 — Launch of the B-Qube

Brema introduces BQube — a full, pure, and crystal-clear cube, the king of mixology. Designed to combine aesthetics and functionality, it ensures even cooling, slow dilution, and a distinctive visual impact in the glass.

2022 — Joining Hoshizaki Corporation

Brema Group officially becomes part of Hoshizaki Corporation, a global leader in professional foodservice equipment, through Hoshizaki Holding Europe B.V.



What We Do

We design ice machines tailored to the needs of different industries, combining efficiency, optimized consumption, and ease of maintenance.

Brema Group brings together three brands — BREMA, NTF, and EURFRIGOR — each with its own identity and specialization, to offer targeted solutions for every professional setting.

Ho.Re.Ca

Large-scale retail trade

SPA & Medical

Industry

For us, simplicity and transparency are core values. And ice, often taken for granted, is in fact an essential ingredient : we treat it with care, like food — enhancing it every day through research, quality, and attention to detail.

Mission

To change the paradigm around ice: no longer just a consumable, but a **true food product** that requires optimal preparation and meticulous design.

Vision

To promote a new culture of ice, where **quality, care** and **awareness,** guide every choice — enhancing the consumption experience and the value of the product.

BREMA

For over 40 years, we have been giving ice a new shape, transforming it into a leading ingredient.

Our machines, the result of advanced technologies developed in-house by our Research and Development department, represent the highest standard in the industry. Every component is meticulously designed to simplify daily operations and precisely meet the needs of the most demanding professionals. Innovation, quality, and customer focus are the values that guide us and make us a benchmark in the world of professional ice.

NTF

Since 1991, we have been dedicated to producing high-quality ice, offering customized solutions to meet the needs of clients worldwide.

Thanks to our accumulated experience and ongoing commitment to research, we develop high-performing, reliable, and fully customizable systems. Each of our products is designed to optimize processes and seamlessly adapt to its intended use, ensuring flexibility and outstanding results.

eurfrigor

A historic brand in the world of ice, active since 1968 and part of Brema Group since 2010, we offer essential and reliable solutions for ice production.

Our machines are designed to ensure functionality, ease of use and consistent performance — ideal for those seeking quality and practicality in every operational context.



Our Production

At Brema Group, every machine is born and takes shape within our headquarters — from design to final testing. Thanks to highly specialized departments and three production facilities in Villa Cortese (province of Milan), we manage every phase with precision, control, and a strong focus on quality.

An entirely in-house process that ensures reliability, efficiency, and continuous support for our customers.

It All Starts with Us

In the sheet metal department, we shape our machines: quality begins at home.

Modular Precision

All components are assembled in-house: every detail is exactly where it belongs.

Individually Tested

Each machine is tested individually. None leave our facility without passing our inspections.

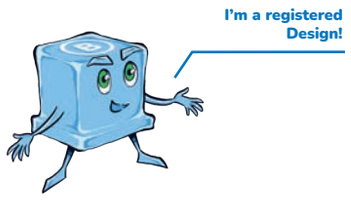
Custom Finish

Once tested, we assemble the internally produced panels: aesthetics and functionality, made by us.

Ready to Go

We carefully package every machine: protected, secure, and ready to reach the customer.

Innovation & Technology



The company holds national and European patents for technical solutions used in its ice makers, along with registered Designs that protect the aesthetics of both the machines and ice cubes — such as the 60 g cube and the B-Qube.

In addition, our in-house laboratory, recognized as a CTF (Customer Testing Facility) by the IEC (International Electrotechnical Commission), develops low environmental impact solutions by improving component efficiency and optimizing refrigerant use — fully aligned with the most advanced regulations.

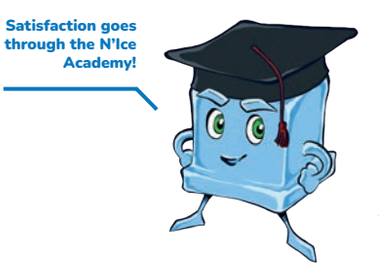
We project the future



N'Ice Academy

The N'Ice Academy was born from the synergy between the After Sales department and the Technical Office, with the goal of providing practical, specialized training in installation and maintenance activities.

This project represents a benchmark for the growth of those who work with our products: through targeted training sessions, the N'Ice academy offers ongoing support to dealers and customers, with technical and commercial training designed to enhance expertise, efficiency and service quality.



Our Ice Types

Full Square Cube

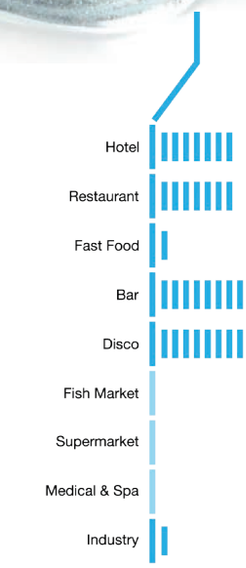




A cubic shape with a distinctive design registered by Brema. Crystalline, durable, and highly refrigerating. Designed for the world of Mixology — its slow dilution ensures that the first sip is just as good as the last.

Full Cube

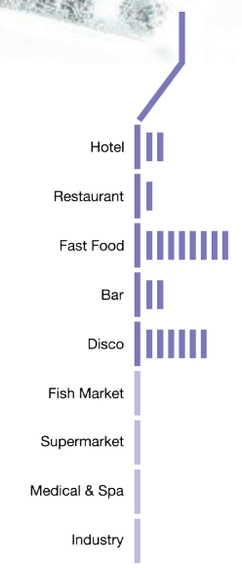




A truncated cone shape with slightly flattened sides. Available in various weights, it adapts to any glass shape. Maximum flexibility, maximum performance. Crystalline and compact, it cools without watering down.
Elegant in the glass, powerful in performance.

Flat Ice Cube

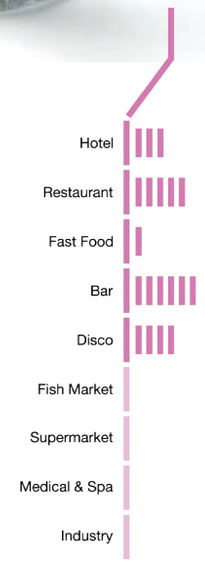




Truncated pyramid shape. Weighs approximately 7 grams and features multiple facets. Quickly transmits cold to beverages. Small and versatile, it fits any glass shape.

Hollow Cube

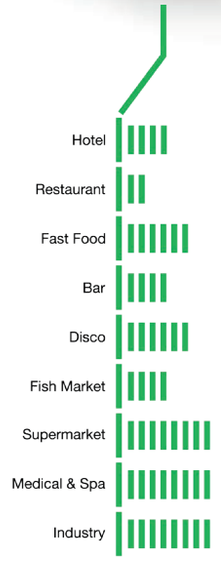




Thimble-shaped. Thanks to the immersion system combined with paddle technology, it can be made using any type of water — even the most calcareous waters. Its specific shape significantly increases the cooling surface, making it ideal for serving carbonated beverages.

Nugget Ice





Quick and efficient cooling effect, easy to store, handle, and portion. Ideal for preparing muddled cocktails. This is compressed ice with a low water content, making it last longer.

Flake Ice

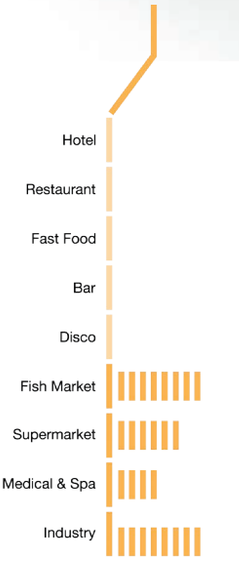




Ideal for displaying and presenting food, but also suitable for use in the chemical, pharmaceutical and sports sectors.
Fast and effective cooling effect. Easy to store, handle, and dose by weight and volume.

Ice Scales





Perfect for processing, transporting, and preserving food products. 100% ice, with a variable thickness from 1.5 to 3 mm. Dispensing temperature from -5°C to -10°C. Easy to store, handle, and dose.

AWS Technology

Automatic washing system

Washing System



Automatic Start
A single touch to initiate the cleaning cycle.

Internal Washing
The machine thoroughly cleans all internal surfaces.

Automatic Rinse
The system completes the rinse cycle without any manual intervention.

Waste Drainage
All residues are eliminated through the drainage system.

Ready to Use
The machine is once again operational, clean and safe.

Ice is food

Our commitment to cleanliness has led us to develop the AWS system, function present in machines producing full square cube and full cube.
Thanks to this system, the ice production environment remains continuously clean, ensuring ice cubes that are both pure and crystal-clear.
Additionally, the LED blinking sequence allows for diagnostics, simplifying maintenance interventions.

AWS thus guarantees safety, simplicity and operational continuity.

Cleaner Kit

Brema Group has developed a specific detergent to be used both in the self-cleaning cycle and for removable parts, ensuring thorough care without complications.

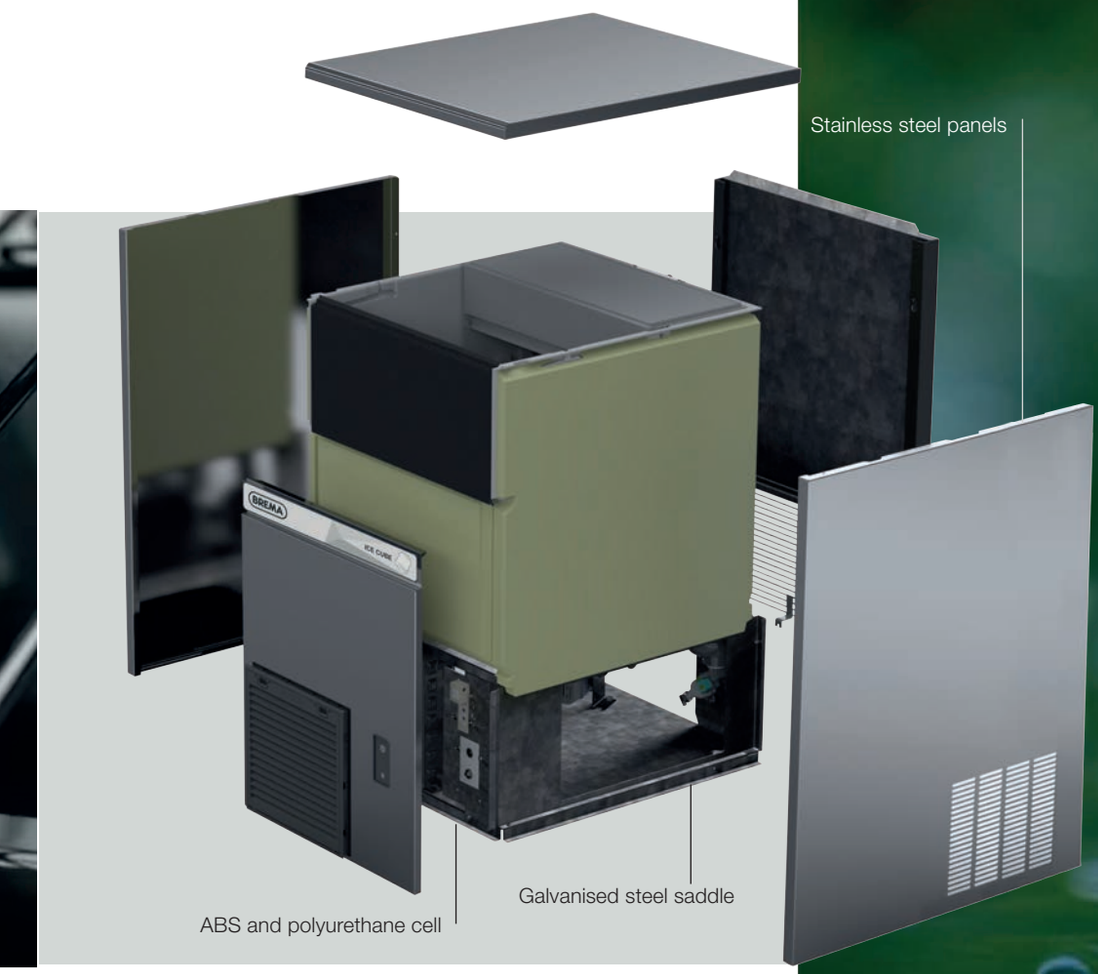


Green Tech Technology

Green Tech is designed to reduce environmental impact through the use of **recyclable materials** and a modular structure that is easy to **disassemble**.

Side vents ensure **internal ventilation**, extending the system's lifespan, while the dual water inlet, where present, optimizes resource use by separating non-potable water for condensation from filtered water used in ice production.

Maintenance is simple and fast, and the insulated bin ensures longer-lasting ice preservation.



-33%
Volume of raw materials transported

-55%
Atmospheric CO_2 emissions

Be Eco Active

Designed for the environment

At Brema Group, designing an ice machine means taking responsibility for its entire life cycle. Every decision, from material selection to disposal, is aimed at reducing environmental impact in a concrete and measurable way. **Since 2016**, we have been using a **zero-impact refrigerant (R290)** and **durable materials** designed to be easily separated and recovered at the end of their use.



Natural gases R290 and R744
//Zero ODP, very low GWP



Solar energy
//On-site photovoltaic system



Recyclable design
//Components easily separable



Regulatory Compliance
//EU 2024/573 on fluorinated gases

Design

We design with the environment in mind: choosing sustainable materials, optimizing consumption, and producing machines built to last at least ten years.

Production

We use efficient industrial processes, reducing waste and environmental impacts throughout the supply chain.

Use

Our machines provide high energy and water efficiency, improving performance with reduced consumption.

Disposal

Components are easily separated to facilitate recycling, limit waste and simplify end-of-life management.

Solar Energy for a Greener Future

We believe that producing quality also means taking concrete responsibility for the world we live in.

That's why we've chosen to invest in photovoltaic systems within our facilities, with the goal of generating clean energy and significantly reducing CO_2 emissions.

During daylight hours, we achieve energy self-sufficiency, freeing ourselves from reliance on the traditional power grid.

This step is part of a broader journey — rethinking our processes and the way we choose to create real value, today and over time.

1089,5 kWp
of installed power

1.130 MWh
of energy produced in a year

644 Tons
of CO_2 avoided



BREMA GROUP
N'Ice by Nature

Certified Quality

At Brema Group, quality means reliable machines, tested to operate continuously even under thermal stress. The numerous certifications we have obtained attest the safety and reliability of our processes and products, in compliance with the highest international standards.

Additionally, our laboratory is recognized as a CTF (Customer Testing Facility) by the IEC (International Electrotechnical Commission) under the IEC System of Conformity Assessment Schemes for Electrotechnical Equipment and Components (IECEE), for conducting internal tests in accordance with the electrical safety standards applicable to our products.

Brema Worldwide

Our Italian Signature, All Over the World



AZIENDA CERTIFICATA
ITALYX
CERTIFIED COMPANY

Brema Group has obtained the ItalyX certification — the prestigious recognition by Il Sole 24 Ore promoted by Confindustria — which celebrates the **excellence of Made in Italy**.
For over 40 years, we have been designing and manufacturing ice machines with a 100% Italian production approach, bringing the quality and excellence of our products to customers around the globe.

Phone

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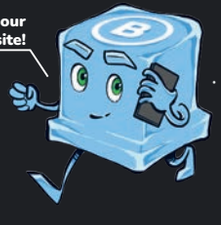
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Explore our website!



B Connected

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