



**Professional
wine & Champagne
preservation systems**

BERMAR™



"This is the best preservation solution I have encountered since my hospitality career began back in 1979. So simple, so obvious... I have installed it in most of our restaurants."

Gérard Margeon
Executive Head Sommelier
Alain Ducasse Group

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Our history

Founded in 1991, Bermar has been a pioneering force in the wine preservation industry for over 30 years. Our founding team had a bold vision: to create a system that could "re-seal" a bottle, extending the lifespan of still or sparkling wine from hours to weeks.

In the early '90s, a wine list with an array of by the glass options seemed like a far-off dream in the UK. Consumers were faced with a binary choice: red or white. But the Bermar team was determined to change that. They brought their vision to life with the introduction of the patented Le Verre de Vin still wine and Champagne preservation system. Renowned winemakers, sommeliers, and critics put the system to the test, and it passed with flying colours. The system revolutionised the way the hospitality sector served wine and gave consumers the ability to enjoy a wider variety of wines by the glass.

Over the past 30 years, Bermar's product range has continued to evolve to meet the needs of modern operators. However, one thing that has never changed is our team's unwavering dedication to getting great wines into the hands of even greater consumers.





Built by us, made for you

Our global production, R&D, dispatch, and logistics teams are all based at our Head Office in the UK, allowing us to hand-build each system to your exact specifications. This gives us complete control over the build process and ensures the reliability and precision-engineered finish that our customers have come to expect from us.

But, we're more than just a quality engineering company - we're also committed to sustainability. We use eco-friendly materials and manufacturing processes wherever possible and always look for ways to reduce our environmental impact.

Two types of preservation. One system.

The modern wine list extends beyond still wines; sparkling wine sales continue to experience rapid global growth! Bermar's systems are the world's only 'dual' preservation device meaning you can reseal an unlimited selection of still and sparkling wines with one system.



CO2 nozzle

for Champagne and sparkling wine preservation



Vacuum seal nozzle

for still wine preservation



Powered by **ePreserve** technology

In 2020, Bermar's engineers reached a new milestone in the business' history. For the first time, we distilled our secret sauce into a chip; not a chip to dip, but a custom ePreserve chip. The ePreserve chip has set a new benchmark for preservation performance, providing greater accuracy, faster reseals, and more efficiency than ever before.



Sparkling wine / Champagne

ePreserve technology introduces a precisely calibrated infusion of CO₂ into a sparkling wine bottle, thereby creating a pressure equilibrium and preventing any escape of CO₂ from the wine itself. A valved stopper is placed in the bottle and clipped in place (replicating the wire around the original cork); the stopper retains the CO₂ under pressure within the bottle and 'locks in' the natural fizz.



Still wine

By removing the oxygen to a precisely controlled level, ePreserve technology effectively preserves wine without any risk to its subtle structure. A precisely controlled vacuum is created within the bottle - precision being essential to ensure that the maximum period of preservation is achieved without any damage to the subtle structure of the wine. If insufficient air is removed from the bottle, the wine will continue to oxidise; by removing too much air, the negative pressure will draw the delicate esters and phenols from the wine, detrimentally affecting the bouquet and 'deadening' the taste.



A photograph of a sliced apple, cut in half, showing the core and seeds. The apple is positioned in the center of the frame. A black rectangular text box is overlaid horizontally across the middle of the apple, containing white text.

You would not leave food open, so why is it any different with wine & Champagne?



21 days preservation

You wouldn't cut open an apple or leave milk out for days before consuming them, so why would you do it with wine? With a Bermar preservation system, you can pour a fresh glass of wine or Champagne for up to 21 days from first opening the bottle.





Any bottle, anywhere

Bermar's still wine and Champagne preservation systems unlock a world full of opportunities, whether it be a glass of Champagne served from a magnum or a flight of wines - the choice is yours. Still, sparkling, vintage, or screw cap...Bermar's preservation systems cover them all!



From '0 to sealed' in supercar speed

Don't let your team waste time with cumbersome or slow preservation devices. Save huge amounts of time and money with our supercar fast preservation system. ePreserve technology can preserve any bottle of wine or Champagne in 1-5 seconds.



Light up your bar with colour

Choose from 7 illuminated nozzle colours - whether you're a blue bar or a pink pop-up, we've got you covered, and your new Bermar preservation system is guaranteed to look incredible behind your bar!

Boost by the glass sales

All Bermar systems offer an unparalleled opportunity to unlock the full potential of any wine list. With our innovative system, you can expand your selection of wines and Champagnes by the glass, enticing customers to indulge and trade up, resulting in increased profitability for your business.

Our state-of-the-art preservation technology ensures that each glass of wine or Champagne is perfectly preserved, providing your customers with a consistently satisfying experience that will keep them coming back time and time again. Don't just take our word for it - our global customer base consistently reports revenue increases of 10%, 20%, and even over 30% in some cases!

“Since the club began using the Bermar preservation system, wine by the glass revenues are up by 32%. A much wider and higher end selection is available to a much appreciative clientèle.”

Service Director
University Club Atop Symphony Towers

Eliminate waste

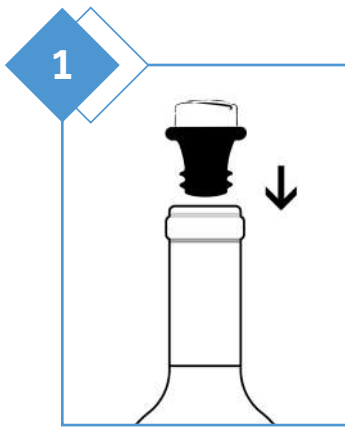
Wastage will be a thing of the past with the 21 days of preservation you can achieve with a Bermar system. This allows you to be more environmentally sustainable, whilst saving money. The result is a greater range of wine & Champagnes by the glass without the worry of having to pour anything down the drain due to it being spoiled.

“Le Gavroche have been able to guarantee over the last 20 years that every glass of wine served has been in the condition the winemaker intended, as well as completely removing the risk of wastage.”

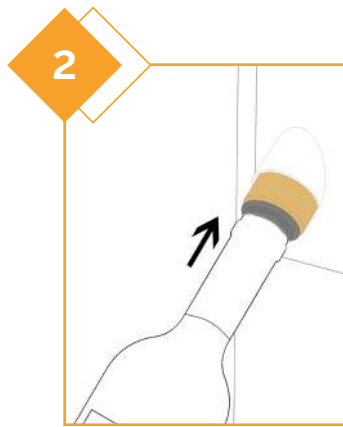
Restaurant Director
Le Gavroche



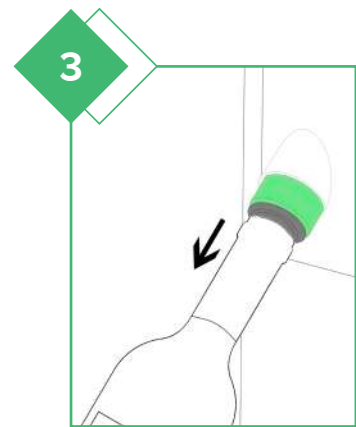
Easy to use as 1, 2, 3



Insert a Bermar wine or Champagne stopper into the bottle.



Push the bottle up to the appropriate nozzle; the nozzle will show **orange** while resealing.



Remove after the nozzle has turned **green**. Your wine is now resealed.

Still wine process shown for illustrative purposes only. For sparkling wine and Champagne, please use correct stoppers and nozzles.



Loved by customers across the globe

Over 55,000 customers in 90+ countries around the world have a Bermar system operating at the heart of their wine by the glass service. From idyllic island retreats in the Maldives to busy, bustlin' backstreet bars in New York City, you never know where you'll see your next Bermar preservation system.

90+
countries

55,000+
customers

"The Bermar preservation system has been imperative in enabling us to run a successful wine by the glass programme. We now offer 12 Champagnes by the glass including both Krug and Dom Pérignon Rosé and the Bermar system has proven truly indispensable."

Head Sommelier
sketch, UK

LE VERRE DE VIN+ series

Featuring compact designs and with minimal space requirements, Le Verre de Vin+ preservation systems can be installed as high-impact focal points or discrete quality guarantees for your still and sparkling wine by the glass service. Thanks to their flexible siting options, Le Verre de Vin+ systems are the perfect solution for new or existing bar designs and can easily be fitted retrospectively. They are the ideal partner for operators, producers, and merchants looking to maximise still and sparkling wine by the glass sales and for retail stores offering a 'try before you buy' service.



classic: **on the wall**



tower: **on the bar**



compact: **under bar**

LE VERRE DE VIN + tower



Towering over the competition

The Le Verre de Vin+ tower is our most contemporary commercial-grade still and sparkling wine preservation system and it has been designed with input from globally renowned winemakers and Champagne Maisons.

The tower incorporates our proven, award-winning ePreserve still and sparkling wine preservation technology, and is available in three preservation options: still wine only, sparkling wine only, and dual – offering both still and sparkling wine preservation.

The Le Verre de Vin+ tower offers the widest possible siting versatility and can be configured to fit virtually any bar operation; mounted on a bar or wall.

“We love that it gives us the ability to offer a wider range of wines. The Le Verre de Vin tower comes highly recommended and we happily endorse the product.”

Club Secretary
The Garrick Club



Width: 120mm | 4.72"

Height: 510mm | 1' 8"

Depth: 135mm | 5.31"

Technical specifications

- Power supply: 24V DC
- Power consumption: 30W (max)
- CE approved
- Net weight: 6 kgs | 13.23 lb
- Gross (packaged) weight: 10.75 kgs | 23.7 lb

Performance

- 21 days preservation
- Resealing time: 1 – 5 seconds
- Each system is pre-set to operate at altitudes between 0 – 500m; for locations above this level, please refer to the manufacturer or your local dealer



powered by
ePreserve technology

What's included with each system

- 20x still wine eStoppers (*excluding BC05C*)
- 6x Champagne stoppers (*excluding BC05S*)
- A pre-set CO2 regulator (*excluding BC05S*)
- Power supply configured to your region
- Mounting kit
- 12 month warranty

Model configurations



BC06



BC05C

Sparkling wine /
Champagne only



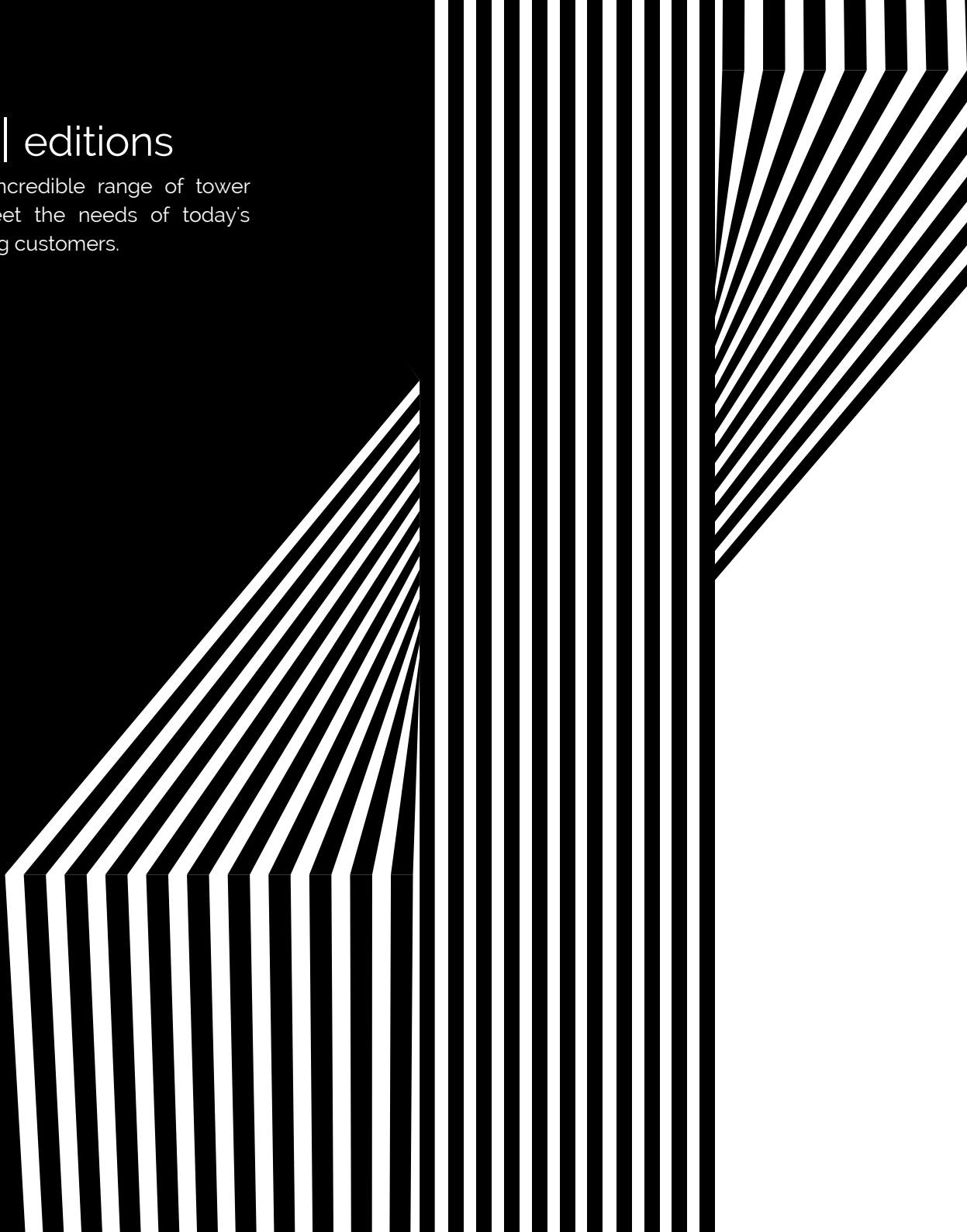
BC05S

Still wine only

for orders and enquiries
+44 (0) 1473 612 062
sales@bermar.co.uk

tower | editions

We have an incredible range of tower editions to meet the needs of today's forward-thinking customers.





tower | portable edition

The portable edition Le Verre de Vin+ tower is without doubt the world's most flexible commercial-grade still and sparkling wine preservation system. The portable edition is compact, easy to transport, and does not require any permanent installation.

Width: 120mm | 4.72"

Height: 510mm | 1' 8"

Depth: 135mm | 5.31"

Base

Width: 120mm | 4.72"

Depth: 135mm | 5.31"

Still & sparkling model number: BC06P

Still only model number: BC05PS

Sparkling only model number: BC05PC



tower | bespoke edition

With a custom 360° wrap, the bespoke edition Le Verre de Vin+ tower allows your customers to have their brand front and centre behind the bar. Global wine brands, iconic Champagne Houses, and many more household names have already purchased bespoke edition systems.

Minimum order quantities apply.

Enquire for further information on ordering process.





LE VERRE
DE VIN
tower

BERMAR

Welcome
Bienvenido
Willkommen
Bienvenue

BERMAR

LE VERRE DE VIN+ compact



Compact, with a big impact

For those with limited space available in their new or existing bar or restaurant, the Le Verre de Vin+ compact is the perfect solution. Discreet and easy to fit retrospectively, it is little wonder that the compact model has become so popular around the globe.

“Bermar’s preservation system is compact, easy to use, and most importantly it works flawlessly. I would have no hesitation in recommending the system to anybody.”

F&B Director
Mandarin Oriental, Hong Kong



Width: 177mm | 6.97"

Height: 135mm | 5.31"

Depth: 330mm | 1' 1"

Technical specifications

- Power supply: 24V DC
- Power consumption: 30W (max)
- CE approved
- Net weight: 7.5 kgs | 16.53 lb
- Gross (packaged) weight: 13 kgs | 28.66 lb

Performance

- 21 days preservation
- Resealing time: 1 – 5 seconds
- Each system is pre-set to operate at altitudes between 0 – 500m; for locations above this level, please refer to the manufacturer or your local dealer



powered by
ePreserve technology

What's included with each system

- 20x still wine eStoppers
- 6x Champagne stoppers
- A pre-set CO2 regulator
- Power supply configured to your region
- Under bar mounting kit
- 12 month warranty

Model number: BC04

for orders and enquiries

+44 (0) 1473 612 062

sales@bermar.co.uk

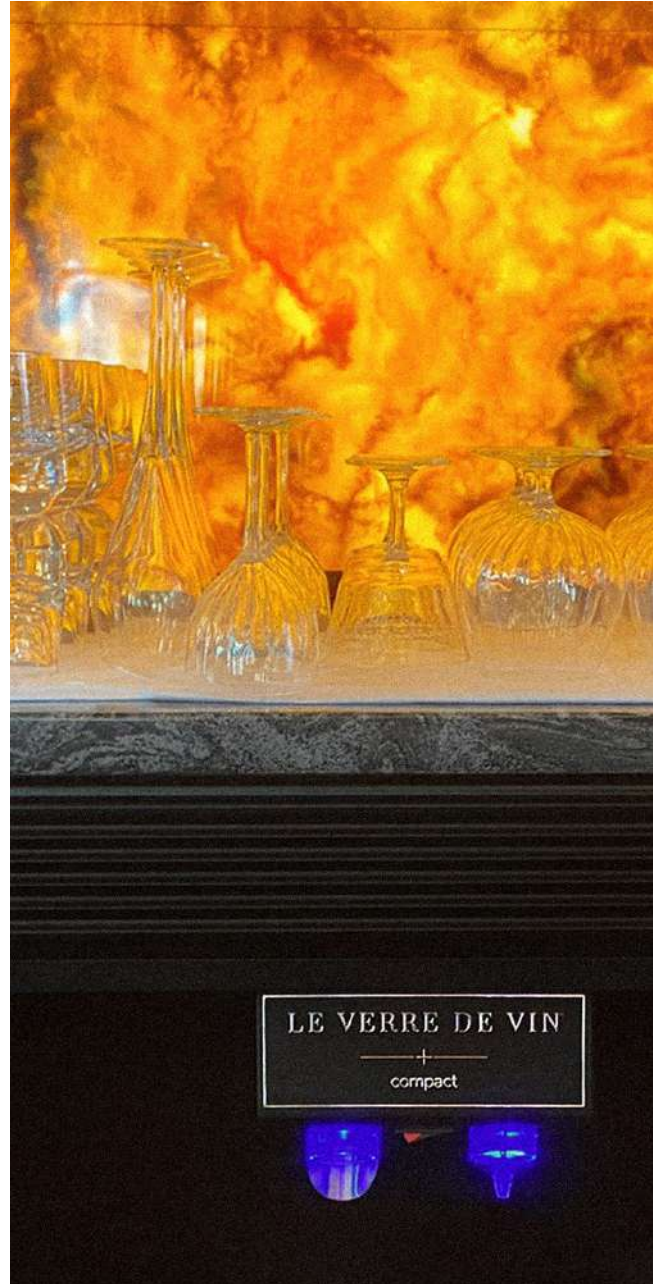


LE VERRE DE VIN[®]



compact





LE VERRE DE VIN+ classic



Classic design, advanced engineering

The wall-mounted Le Verre de Vin+ classic has become an iconic addition to restaurants, bars, and hotels around the globe. This is the model with which Bermar has become synonymous with over the past 30 years. The classic's stylish yet functional design allows you to have professional preservation without compromising bar space.

The classic is available in two striking, contemporary finishes: satin black and the steel edition. These complement almost all bar and restaurant designs.

"A Bermar preservation system is one of the best investments that I have ever made... We now offer 20 wines by the glass, our sales have gone up, and it's made it easy to increase the average spend per head."

Owner
The Chequers



Width: 135mm | 5.31"
Height: 550mm | 21.65"
Depth: 130mm | 5.12"

Technical specifications

- Power supply: 24V DC
- Power consumption: 30W (max)
- CE approved
- Net weight: 4.8 kgs | 10.58 lb
- Gross (packaged) weight: 9.5 kgs | 20.94 lb

Performance

- 21 days preservation
- Resealing time: 1 – 5 seconds
- Each system is pre-set to operate at altitudes between 0 – 500m; for locations above this level, please refer to the manufacturer or your local dealer



powered by
ePreserve technology

What's included with each system

- 20x still wine eStoppers,
- 6x Champagne stoppers
- A pre-set CO2 regulator
- Power supply configured to your region
- Wall mounting kit
- 12 month warranty



Model number: BC02

for orders and enquiries

+44 (0) 1473 612 062

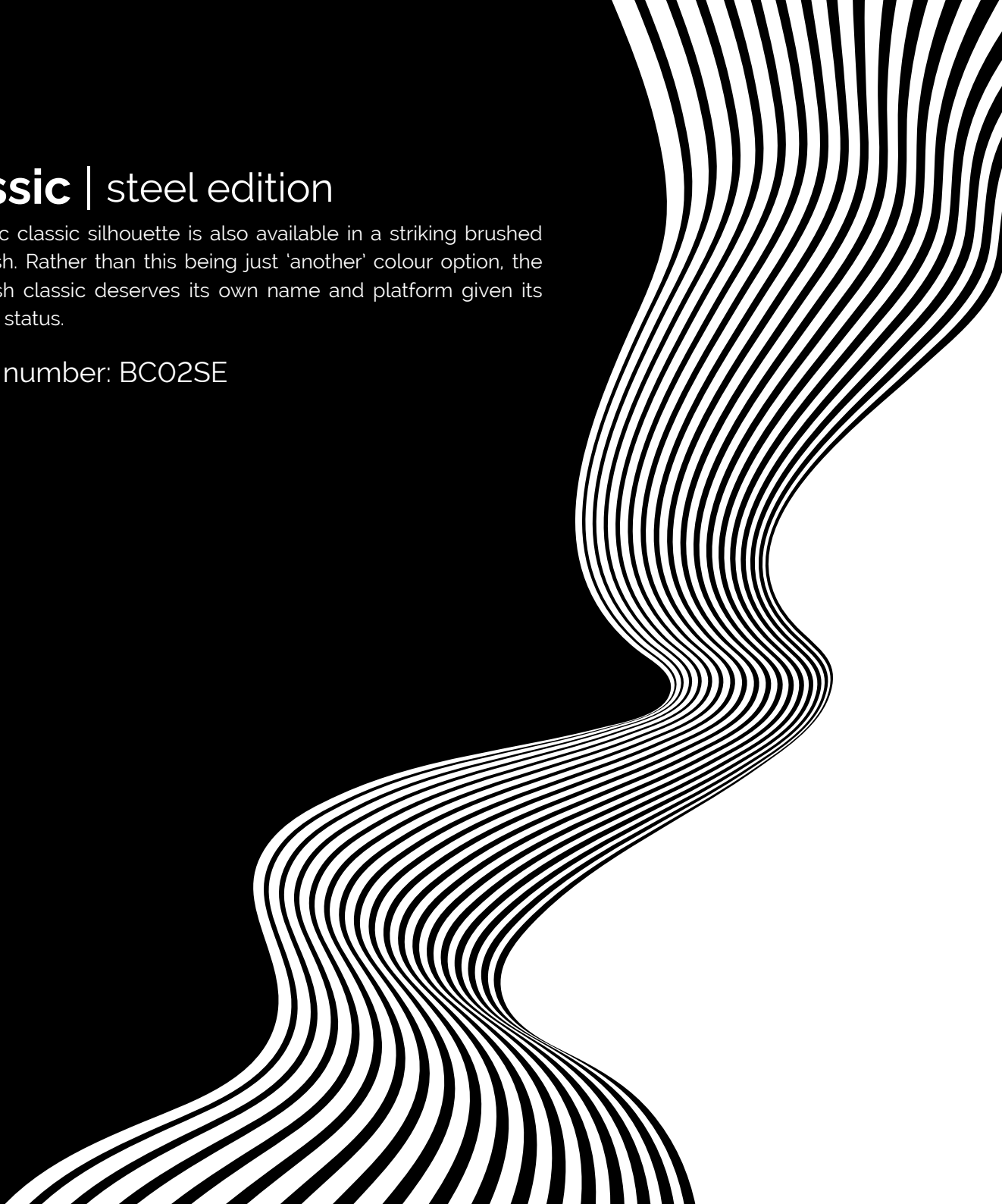
sales@bermar.co.uk

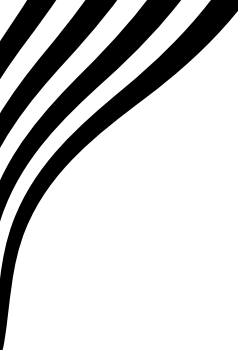


classic | steel edition

Our iconic classic silhouette is also available in a striking brushed steel finish. Rather than this being just 'another' colour option, the steel finish classic deserves its own name and platform given its desirable status.

Model number: BC02SE









OVERRIE DE VIN
Basic

THIS WEEK'S
CAKE

TREACLE TOFFEE

ALLERGY NOTICE
IT IS ADVISED THAT
FOOD PREPARED HERE MAY
CONTAIN THESE INGREDIENTS:
EGGS, WHEAT, SOYBEAN, PEANUTS,
MILK, BUTTER, HONEY, VANILLA,
PROPYLENE GLYCOL AND SALT

GUINNESS

ESTRELLA

ESTRELLA

ESTRELLA

ESTRELLA

ESTRELLA

PODBAR+ series

The PODBAR+ consists of stunning, beautifully lit countertop refrigeration units, with an integral ePreserve preservation module. PODBAR+ offers the perfect solution for storing red, white, and sparkling wines at optimum serving temperatures, allowing wines to be presented, served, and preserved with eye-catching style and precision.

PODBAR+ is ideal for on-premise operators looking to maximise their still and sparkling wine by the glass sales, and for wine merchants and retailers to offer a 'try before you buy' service.





Modular design

With their innovative, modular design, the perfect PODBAR+ setup can be created to easily fit into any bar. Regardless of which configuration you purchase, you can always add extra 'PODS' later, without the need for further investment in wine preservation technology.



Display, your way

The PODBAR+ series is complemented with 3 choices of fridge display options chosen at point of order, see illustrations below:

Gallery Display



Standing Display



Step Display

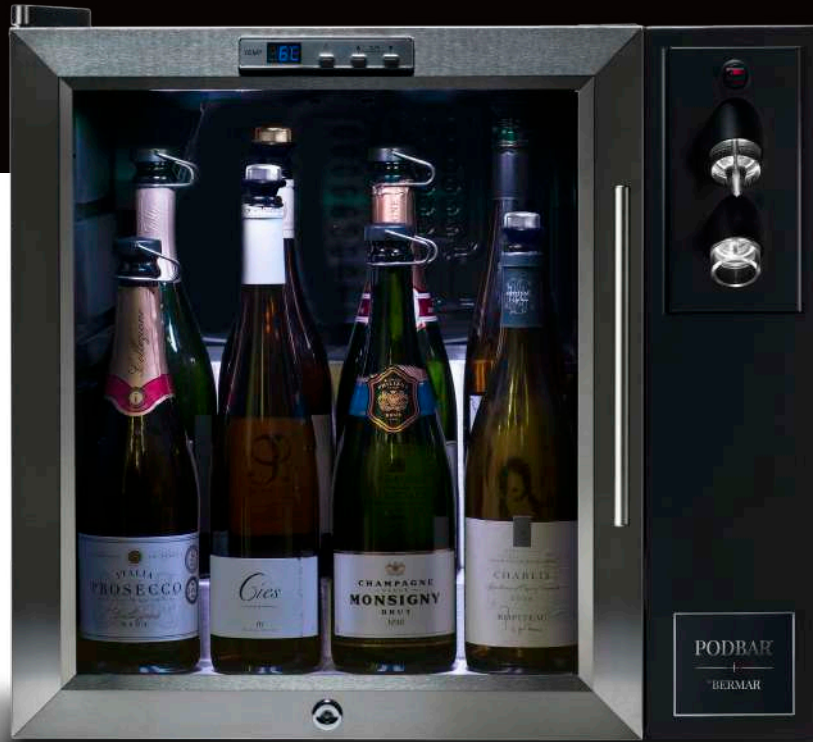


Stay cool, look cool.

With a contemporary brushed steel bezel, PODBAR+ is the ultimate way to present and display your wine & Champagne selections. To allow for even greater impact, the internal-coloured LED lighting options ensure that presentation is adjustable to be striking in any setting.



PODBAR+ single



Refrigeration & preservation, combined

Bermar has combined the two major pillars of wine preservation in one system. With our PODBAR+ single, the world's greatest wine and Champagne preservation technology is combined with a state of the art, temperature-controlled wine fridge, all in one system.

"The PODBAR has been tested by Taittinger's Oenologists and quality control team... and we can confirm that it is the best Champagne preservation system we have ever experienced."

Marketing and Communication Director
Taittinger







Width: 555mm* | 21.85"
Height: 540mm* | 21' 26"
Depth: 525mm* | 20.67"

Technical specifications

- Net weight: 27 kgs | 59.52 lb (BC402)

ePreserve Preservation module

- Power supply: 24V DC
- Power consumption: 30W (max)
- CE approved

Pod Fridge

- Power Supply: 110 or 220V
- Power Consumption: 0.52kwh/24h (max)
- 7 unique LED lighting options
- Independently lockable door
- Adjustable non-slip feet for correct siting
- Fusing: each Pod Fridge Module requires 1 power supply socket; plug tops are fused
- Temperature range control: 4-18°C (40-64°F)
- Capacity: 12 standard 75cl bottles

Performance

- 21 days preservation
- Resealing time: 1 – 5 seconds
- Each system is pre-set to operate at altitudes between 0 – 500m; for locations above this level, please refer to the manufacturer or your local dealer



powered by
ePreserve technology

What's included with each system

- 20x still wine eStoppers
- 6x Champagne stoppers
- A pre-set CO2 regulator (*excluding BC401S*)
- Power supply configured to your region
- 12 month warranty

Model configurations



BC402



BC401C



Sparkling wine /
Champagne only



BC401S



Still wine only

for orders and enquiries

+44 (0) 1473 612 062

sales@bermar.co.uk

PODBAR+ twin

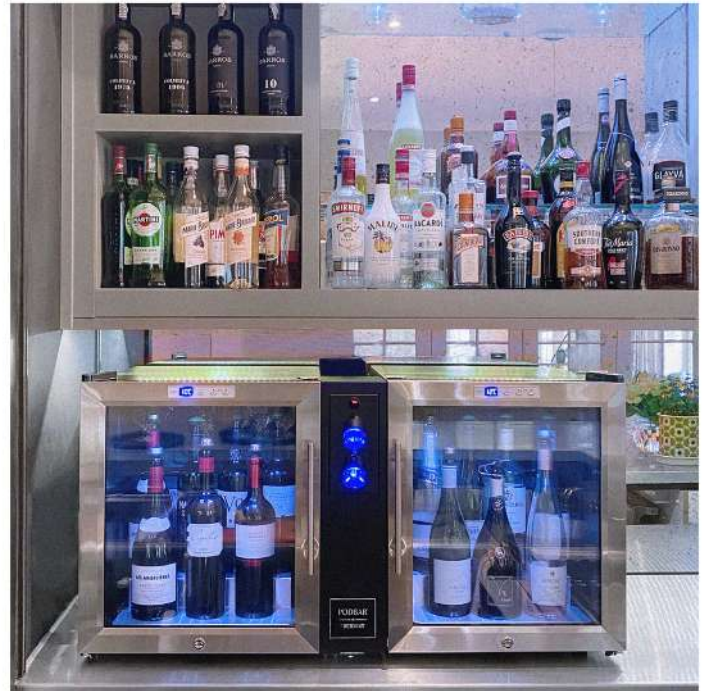


An incredible double act

The ideal solution for showcasing and serving your wine by the glass offers – twin temperature-control means you can be assured of serving each glass in the exact condition the winemaker intended. With an ePreserve powered preservation module in the centre of the PODBAR+, your team can perfectly preserve and store your wine & Champagne within the same system.

“With our Bermar wine & Champagne preservation system, we are able to serve multiple Champagnes by the glass without having to worry about wastage. With this system installed in ATLAS, we have full confidence in running our amazing Champagne programme, which provides our guests with the opportunity to taste different Champagnes on every visit.”

Head Sommelier
ATLAS







Width: 985mm* | 38.78" Height: 540mm* | 21' 26" Depth: 525mm* | 20.67"

Technical specifications

- Net weight: 45 kgs | 99.21 lb (BC404)

ePreserve Preservation module

- Power supply: 24V DC
- Power consumption: 30W (max)
- CE approved

Pod Fridge

- Power Supply: 110 or 220V
- Power Consumption: 0.52kwh/24h (max)
- 7 unique LED lighting options
- Independently lockable doors
- Adjustable non-slip feet for correct siting
- Fusing: each Pod Fridge Module requires 1 power supply socket; plug tops are fused
- Temperature range control: 4-18°C (40-64°F)
- Capacity per fridge: 12 standard 75cl bottles

Performance

- 21 days preservation
- Resealing time: 1 – 5 seconds
- Each system is pre-set to operate at altitudes between 0 – 500m; for locations above this level, please refer to the manufacturer or your local dealer



powered by
ePreserve technology

What's included with each system

- 20x still wine eStoppers
- 6x Champagne stoppers
- A pre-set CO2 regulator (*excluding BC403S*)
- Power supply configured to your region
- 12 month warranty



BC404



BC403C



Sparkling wine /
Champagne only



BC403S



Still wine only

for orders and enquiries
+44 (0) 1473 612 062
sales@bermar.co.uk

PODBAR+verti



Smaller footprint, bigger impact

At Bermar, we appreciate that space in your venue can be limited. We listened to our customers and developed the PODBAR+ verti, which has two temperature-controlled POD fridges stacked with an ePreserve powered wine and Champagne preservation module conveniently placed on the side. This allows operators to have twice the refrigeration capacity with half of the footprint.

“We have trusted the technology to look after the open bottles in our tasting room, safe in the knowledge that each and every pour is going to be as fresh as the first.”

Owner
Gaja



PODBAR
"BECKBAR"

G-10

EXPOBAR





Width: 555mm* | 21.85"
 Height: 1055mm* | 41.54"
 Depth: 525mm* | 20.67"

Technical specifications

- Net weight: 53 kgs | 116.84 lb (BC404V)

ePreserve Preservation module

- Power supply: 24V DC
- Power consumption: 30W (max)
- CE approved

Pod Fridge

- Power Supply: 110 or 220V
- Power Consumption: 0.52kwh/24h (max)
- 7 unique LED lighting options
- Independently lockable doors
- Adjustable non-slip feet for correct siting
- Fusing: each Pod Fridge Module requires 1 power supply socket; plug tops are fused
- Temperature range control: 4-18°C (40-64°F)
- Capacity per fridge: 12 standard 75cl bottles

Performance

- 21 days preservation
- Resealing time: 1 – 5 seconds
- Each system is pre-set to operate at altitudes between 0 – 500m; for locations above this level, please refer to the manufacturer or your local dealer



powered by
ePreserve technology

What's included with each system

- 20x still wine eStoppers
- 6x Champagne stoppers
- A pre-set CO2 regulator (*excluding BC403VS*)
- Power supply configured to your region
- 12 month warranty

Model configurations



Sparkling wine /
Champagne only



Still wine only



BC404V



BC403VC



BC403VS

for orders and enquiries
+44 (0) 1473 612 062
sales@bermar.co.uk

PODBAR+ tri



A sophisticated triple threat

Reds, whites, and sparkling wines are the core of any wine list. Each one of these delicious categories have their own optimum drinking temperature. To make sure you can serve all three perfectly, Bermar developed the PODBAR+ tri. With three POD fridges and an ePreserve powered wine and Champagne preservation module at the heart of the system, you can be confident of a perfect service each and every time.

“The Bermar system has been hugely supportive of our wine by the glass programme, allowing us to offer & pair more Champagne options with our beloved dishes. We are eager to see the spend per head increase at the end of the month when we will be able to offer multiple vintages of Château d’Yquem & a variety of other interesting wines to be sampled by the glass.”

Lucian Obreja
Head Sommerlier | L’Ortolan





VALLEE DU RHONE
CROIX BLANC
CROIX NOIR





Width: 1515mm* | 59.65" **Height:** 540mm* | 21' 26" **Depth:** 525mm* | 20.67"

Technical specifications

- Net weight: 65 kgs | 143.3 lb (BC408)

ePreserve Preservation module

- Power supply: 24V DC
- Power consumption: 30W (max)
- CE approved

Pod Fridge

- Power Supply: 110 or 220V
- Power Consumption: 0.52kwh/24h (max)
- 7 unique LED lighting options
- Independently lockable doors
- Adjustable non-slip feet for correct siting
- Fusing: each Pod Fridge Module requires 1 power supply socket; plug tops are fused
- Temperature range control: 4-18°C (40-64°F)
- Capacity per fridge: 12 standard 75cl bottles

Performance

- 21 days preservation
- Resealing time: 1 – 5 seconds
- Each system is pre-set to operate at altitudes between 0 – 500m; for locations above this level, please refer to the manufacturer or your local dealer



powered by
ePreserve technology

What's included with each system

- 20x still wine eStoppers
- 6x Champagne stoppers
- A pre-set CO2 regulator (*excluding BC407S*)
- Power supply configured to your region
- 12 month warranty

Model configurations



BC408



BC407C



Sparkling wine /
Champagne only



BC407S



Still wine only

for orders and enquiries
+44 (0) 1473 612 062
sales@bermar.co.uk

PODBAR+ quad



The ultimate preservation solution

Four POD fridges and an ePreserve powered preservation module combine to create the PODBAR+ quad; the ultimate preservation solution. This is Bermar's largest capacity storage unit allowing you to store up to 48 bottles in 4 independently-controlled POD fridges. This configuration gives operators ultimate flexibility for the presentation, storage, and preservation of an extended wine by the glass selection.

“The Bermar preservation system we have at Nobu is used to reseal the wine and Champagnes we sell by the glass. After 15 years, it still works perfectly which demonstrates truly fantastic longevity - not many pieces of equipment last that long in my bars! It's a testament to the incredible reliability of the system and the impressive build quality.”

Flavio Carezzi
Group Bar Manager | Nobu Restaurants



BOTTEGA

Prosecco





Width: 985mm* | 38.78"
Height: 1055mm* | 41.54"
Depth: 525mm* | 20.67"

Technical specifications

- Net weight: 109 kgs | 240.3 lb (BC406)

ePreserve Preservation module

- Power supply: 24V DC
- Power consumption: 30W (max)
- CE approved

Pod Fridge

- Power Supply: 110 or 220V
- Power Consumption: 0.52kwh/24h (max)
- 7 unique LED lighting options
- Independently lockable doors
- Adjustable non-slip feet for correct siting
- Fusing: each Pod Fridge Module requires 1 power supply socket; plug tops are fused
- Temperature range control: 4-18°C (40-64°F)
- Capacity per fridge: 12 standard 75cl bottles

Performance

- 21 days preservation
- Resealing time: 1 – 5 seconds
- Each system is pre-set to operate at altitudes between 0 – 500m; for locations above this level, please refer to the manufacturer or your local dealer



powered by
ePreserve technology

What's included with each system

- 40x still wine eStoppers
- 12x Champagne stoppers
- A pre-set CO2 regulator (*excluding BC405S*)
- Power supply configured to your region
- 12 month warranty

*Please allow 50mm of clear space on all sides of the PODBAR+ for ventilation.

Model configurations



Sparkling wine /
Champagne only



Still wine only



BC406



BC405C



BC405S

for orders and enquiries

+44 (0) 1473 612 062

sales@bermar.co.uk

“At Odette, we believe very much in creating experiences and opening up possibilities, and Bermar’s preservation system, which has been with us since day one, has allowed us to do just that. Having an effective and reliable preservation system is key to keeping our programme sustainable, financially and qualitatively, as nothing can be worse than convincing someone to try a brand new wine only to find it past its best.”

Vincent Tann
Head Sommelier | Odette

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