



BRIKA

B-B6T-V

ROBUST DESIGN
HIGH QUALITY STAINLESS STEEL

ELECTRIC COMBI OVEN BISTROT 6T VISION



Intertek

- 6 pre-set languages
- Up to 10 steps cooking
- Pre-loaded & online cookbook + USB port for custom preset programs mode

Ask about the **left** hinge door option!

- 7" display touch screen
- Automatic cooking control (preheating & delayed start programming)
- Manual mode option + manual steam injection
- Multi-timer function for multiple & mixed cooking
- Fan inversion, speed control and motor break
- 5 Fan speeds and semi-static cooking



Blue LED light for chamber cleaning check

BakePOINT
multipoint core probe

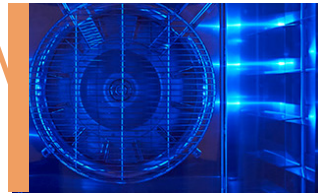
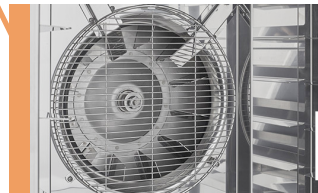
BakeSTEAM
Steam control in percentages

BakeDRY
Automatic chimney opening

BakeCLEAN
automatic washing system

9 Cooking modes

- Convection
- Steam
- Mixed Convection + Steam
- Mixed Convection + dry air
- Core probe cooking
- Delta cooking
- Multi-level cooking
- Vacuum (optional)
- Pasteurization (optional)



Accommodates bunnans **18" x 26"** & smaller:
15" x 21" 13" x 18" gastronom 2/3

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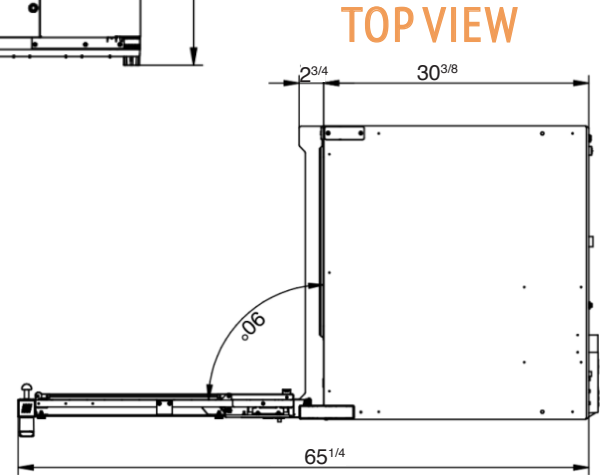
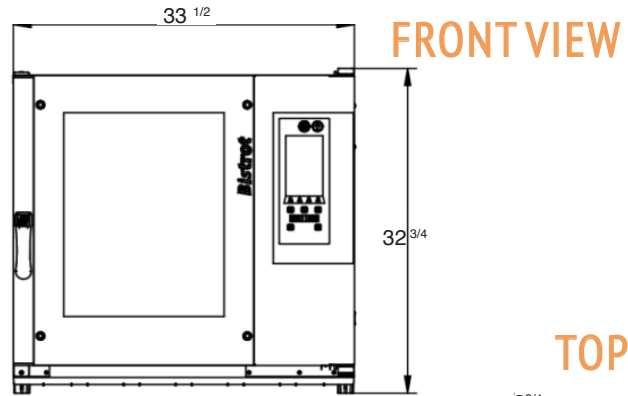
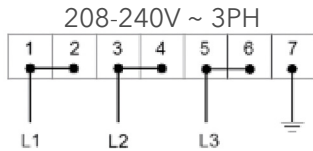
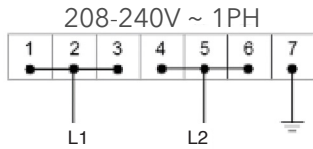
Dimensions [w×d×h]	33 ¹ / ₂ " x 36 ⁵ / ₈ " x 32 ³ / ₄ "
Oven interior [w×d×h]	20 ⁷ / ₈ " x 28" x 22 ¹ / ₄ "
Rack Guides	6
Max Temp	270°C / 520°F
Weight	NET: 183lbs BOITE: 223lbs
Package [w×d×h]	36 ¹ / ₈ " x 39 ³ / ₈ " x 38 ⁵ / ₈ "

POWER SUPPLY

Power 10 KW

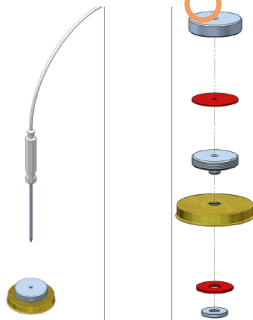
Voltage

208V / 1PH	- 48.1 AMP
208V / 3PH	- 27.8 AMP
240V / 1PH	- 41.7 AMP
240V / 3PH	- 24.1 AMP



ADD-ONS & OPTIONS

- BakeHIN vacuum core probe
- BakeNET network connection
- Ventilation Hood
- Pasteurization kit
- Oven racks



STAINLESS
STEEL BUN
PAN RACK



STAINLESS STEEL
EQUIPMENT STAND



ASSEMBLY/SUPPORT



MORE PRODUCTS



SAFETY

Keep combustibles a minimum of 12" away from the equipment. Keep a clearance of 4" at the rear.

 We're on social media! 