



BRIKA

**PRODUCT
CATALOG
2022**



ABOUT US

We are a Canadian company that has built an excellent reputation throughout the years based on multiple factors that we are very proud of.

We have the best customer service you can ask for. Our dedicated employees take your needs into account and ensure that you will be given accurate information in a timely manner.

High quality isn't an option, it's a standard. We only provide products that are reliable and long lasting. We pay particular attention to small details that will make our products better and easier to use.

We keep high levels of inventory across the country to ensure we have the products you need when you need them. Our warehouses are filled and ready to process and deliver your goods in a timely and efficient manner.

We offer experienced and unmatched after-sales service. Our team is here to answer your questions by offering a first class representation that is also supported by our warranty team.

INDEX

COMBI OVENS	P.4
GAS RANGES	P.9
FRYERS	P.14
HOT PLATES	P.18
CHARBROILERS	P.19
GRIDDLES	P.20
STOCK POT	P.21
WARRANTY	P.23



COMBI OVENS



NEED STAINLESS
STEEL EQUIPMENT
STANDS?



TOS-XXXX-SS

CHECK OUT



FOR MORE SIZES

WWW.THORINOX.COM

ELECTRIC COMBI OVEN

HOOD ADD-ON



With an exhaust hood added, the oven can automatically remove any steam produced within the baking chamber.



STACKABLE DESIGN





7" DISPLAY TOUCH SCREEN

7 inch CAPACITIVE LCD TFT colour screen protected by a 5 mm thick glass, multi-touch functionality, long lasting in most environments, resistant to contact with water, dust and grease, equipped with a simple, intuitive and customizable interface, quick management of chef and user recipes, 500 programmable recipes, manages more than 30 languages, also equipped with night cooking programs.



LED ILLUMINATION

The LED lights positioned on the door allow greater lighting of the product while cooking and enhance the design of our models, the LED strips, compared to traditional lighting, ensure high efficiency, longer life, lower maintenance costs.



BAKEAIR MULTI-FAN SYSTEM

Our bidirectional multi-fan system with cyclical inversion of the rotation direction is designed to ensure the perfect distribution of hot air in the cooking chamber and to guarantee the perfect cooking of even the most delicate products.



DOUBLE LOW EMISSIVE GLASS

The attention of our engineers is focused on energy efficiency and increasingly restrictive European standards that demand for low-emissivity glass increases. The low-emissivity glass is equipped with a coating that effectively counteracts the heat loss, K Glass™ offers significantly higher performances in terms of thermal insulation, as well as good energy saving results thus reducing costs.



BAKEPOINT MULTIPPOINT CORE PROBE

The core probe is the useful tool for cooking products that require constant and precise control at the core of the product. This device automatically stops cooking at the very moment when the desired settings are reached. The BakePOINT core probe guarantees the control in every single second and certifies the cooking status of the product to guarantee its quality.

ELECTRIC COMBI OVEN (CONT'D)

- Automatic preheating & delayed start programming
 - Multi-timer function for multiple & mixed cooking
 - Fan inversion, speed control and motor break
 - 5 Fan speeds and semi-static cooking
 - Temperature up to 270°C / 520°F
 - Pre-loaded & online cookbook + USB
 - Custom preset programs mode
 - BakeDRY automatic chimney opening
 - BakeSTEAM steam control in percentages
 - BakeCLEAN automatic washing system
 - BakePOINT single core probe*
 - 9 Cooking modes*
 - Accommodates 18" x 26" bunpans*
- * BISTROT models only (see next page)

OPTIONS

- BakeHIN vacuum core probe
- BakeNET network connection
- Left door opening
- Pasteurisation kit
- Multipoint core probe
- CORO-200 Water filter system



BISTROT 4T VISION

B-B4T-V

Ext. Dimensions 33^{1/2}"_[W] x 38"_[D] x 26^{1/2}"_[H]

Weight 150 lbs / 68 KG

Power 7.5 KW

208V / 1PH - 36.1 AMP

208V / 3PH - 20.9 AMP

240V / 1PH - 31.3 AMP

240V / 3PH - 18.1 AMP



TOS-XXXX-SS

**NEED STAINLESS
STEEL EQUIPMENT
STANDS?**

CHECK OUT



FOR MORE SIZES

WWW.THORINOX.COM



BISTROT 6T VISION

B-B6T-V

Ext. Dimensions 33^{1/2"}_[w] x 38"_[d] x 32^{5/8"}_[h]

Weight 183 lbs / 83 KG

Power 10 KW

208V / 1PH - 48.1 AMP

208V / 3PH - 27.8 AMP

240V / 1PH - 41.7 AMP

240V / 3PH - 24.1 AMP



BISTROT 10T VISION

B-B10T-V

Ext. Dimensions 33^{1/2"}_[w] x 38"_[d] x 45^{1/4"}_[h]

Weight 247 lbs / 112 KG

Power 15 KW

208V / 1PH - 72.2 AMP

208V / 3PH - 41.7 AMP

240V / 1PH - 62.5 AMP


240V / 3PH - 36.1 AMP

INCLUDED WITH EVERY COMBI OVEN PURCHASE

SOF12B WATER SOFTENING CARTRIDGE SYSTEM

Softens water to 0 grains; reducing scale formation and maintenance costs.

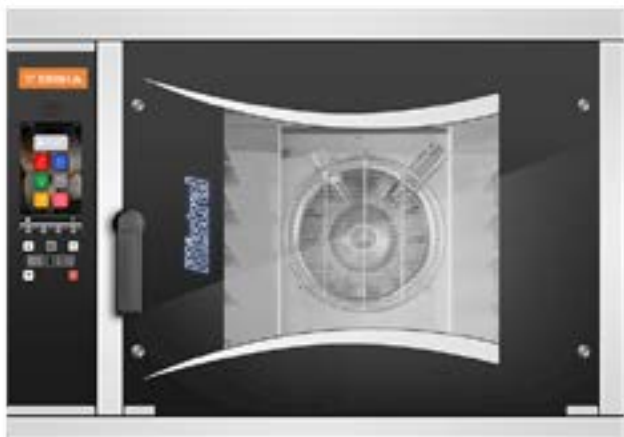
Flow rate 1 GPM (3.8 LPM) **Max Water Pressure** 90 psi / 6.2 bar / 620 kPa
Connections 1" FNPT **Feed temperature range** 35-100°F (2-38°C)

Includes **RC2BG05N** disposable softening cartridge. Refills available at 



ELECTRIC COMBI OVEN (CONT'D)

- 5 cooking modes
- Accommodates 18" x 26" bunpan
- Manual & time-programmable steam injection
- Cooking chamber automatic cooling
- Safety Rinse



MISTRAL 6TTR VISION

B-M6TTR-V

Ext. Dimensions 39^{3/8"}_[W] x 35^{1/2"}_[D] x 27^{3/8"}_[H]

Weight 305lbs / 138Kg

Power 10 kW

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



MISTRAL 10TTR VISION

B-M10TTR-V

Ext. Dimensions 39^{3/8"}_[W] x 35^{1/2"}_[D] x 56^{7/8"}_[H]

Weight 452lbs / 205Kg

Power 20 kW

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

GAS RANGES



GAS RANGES





4 BURNER

BGR-4B

Ext. Dimensions 24" x 31^{1/2}" x 56"

Open Burner Area 24" x 24"

Burners 1 x oven
4 x open burners

Oven Interior 26"_[w] x 26"_[d] x 15"_[h]

Combined NG 150,000 BTU/H

Combined LPG 162,000 BTU/H



6 BURNER

BGR-6B

Ext. Dimensions 36" x 31^{1/2}" x 56"

Open Burner Area 36" x 24"

Burners 1 x oven
6 x open burners

Oven Interior 26"_[w] x 26"_[d] x 15"_[h]

Combined NG 215,000 BTU/H

Combined LPG 233,000 BTU/H



10 BURNER

BGR-10B

Ext. Dimensions 60" x 31^{1/2}" x 56"

Open Burner Area 60" x 24"

Burners 2 x oven
10 x open burners

Oven Interior 26"_[w] x 26"_[d] x 15"_[h]

Combined NG 370,000 BTU/H

Combined LPG 400,000 BTU/H

GAS RANGES (CONT'D)



6 BURNERS + 24" GRIDDLE

BGR-6B-G24

Ext. Dimensions 60" x 31¹/₂" x 56"

Open Burner Area 36" x 24"

Griddle Area 24" x 20"

Burners 6 x open, 3 x griddle, 2 x oven

Oven Interior 26"_[w] x 26"_[d] x 15"_[h]

Combined NG 306,000 BTU/H

Combined LPG 324,000 BTU/H



4 BURNERS + 36" GRIDDLE

BGR-4B-G36

Ext. Dimensions 60" x 31¹/₂" x 56"

Open Burner Area 24" x 24"

Griddle Area 36" x 20"

Burners 4 x open, 3 x griddle, 2 x oven

Oven Interior 26"_[w] x 26"_[d] x 15"_[h]

Combined NG 274,000 BTU/H

Combined LPG 286,000 BTU/H



4 BURNER + 12" GRIDDLE

BGR-4B-G12

Ext. Dimensions 36" x 31¹/₂" x 56"

Open Burner Area 24" x 24"

Griddle Area 12" x 20"

Burners 4 x open, 1 x griddle, 1 x oven

Oven Interior 26¹/₂"_[w] x 26¹/₂"_[d] x 15¹/₂"_[h]

Combined NG 183,000 BTU/H

Combined LPG 195,000 BTU/H

24" GRIDDLE

BGR-G24

Ext. Dimensions 24" x 31¹/₂" x 56"

Open Burner Area N/A

Griddle Area 24" x 20"

Burners 2 x griddle, 1 x oven

Oven Interior 26¹/₂"_[w] x 26¹/₂"_[d] x 15¹/₂"_[h]

Combined NG 82,000 BTU/H

Combined LPG 82,000 BTU/H

FRYERS



NEED MORE
FRYING BASKETS?

TFRYB-XXXX-HD



CHECK OUT



FOR MORE SIZES

WWW.THORINOX.COM

FRYERS

- ⊙ Durable temperature probe senses temperature changes & activates quick burner response
- ⊙ Millivolt safety control system included
- ⊙ Temperature range 200-400°F

GAS POWERED

Natural	Source	Propane
4"WC	Pressure	10"WC
39#	Nozzle	52#
NG & LPG are different models		



High efficiency 30K
BTU burners with
red flame diffuser

High flow 1 1/4 full
post drain valve
with pipe included

Large cold zone
with forward
sloping bottom

2 baskets included



FRYERS



40 LB FRYER

BFR-40

Ext. Dimensions 15 $\frac{1}{2}$ "_[w] x 32 $\frac{7}{8}$ "_[d] x 45"_[h]

Oil Capacity 40 lbs

Frying Area 14" x 14"

Burners 3

Single Burner 30,000 BTU/H

Combined 90,000 BTU/H

50 LB FRYER

BFR-50

Ext. Dimensions 15 $\frac{1}{2}$ "_[w] x 32 $\frac{7}{8}$ "_[d] x 45"_[h]

Oil Capacity 50 lbs

Frying Area 14" x 14"

Burners 4

Single Burner 30,000 BTU/H

Combined 120,000 BTU/H

70 LB FRYER

BFR-70

Ext. Dimensions 21"_[w] x 32 $\frac{7}{8}$ "_[d] x 45"_[h]

Oil Capacity 70 lbs

Frying Area 19 $\frac{1}{2}$ " x 14"

Burners 5

Single Burner 30,000 BTU/H

Combined 150,000 BTU/H

COUNTERTOP EQUIPMENT



NEED STAINLESS
STEEL EQUIPMENT
STANDS?



DSTAND-XXXX-SS

CHECK OUT



FOR MORE SIZES

WWW.THORINOX.COM

HOT PLATES

- Stainless steel exterior and interior
- 28,000 BTU lift-off cast iron burners
- SS standby pilot for instant ignition
- "Cool-to-the-touch" front stainless steel edge
- Full length seamless drip pan, easy to remove & clean
- Adjustable, stainless steel legs, non-skid feet
- Manual controls for each burner



GAS POWERED

Natural	Source	Propane
4"WC	Pressure	10"WC
40#	Nozzle	52#



12" HOT PLATE

BHP-122

Ext. Dimensions

12"_[w] x 28^{3/4}"_[d] x 13^{3/8}"_[h]

Work Area

12" x 24"

Burners 2

Single

28,000 BTU/H

Combined

56,000 BTU/H



24" HOT PLATE

BHP-244

Ext. Dimensions

24"_[w] x 28^{3/4}"_[d] x 13^{3/8}"_[h]

Work Area

24" x 24"

Burners 4

Single

28,000 BTU/H

Combined

112,000 BTU/H



36" HOT PLATE

BHP-366

Ext. Dimensions

36"_[w] x 28^{3/4}"_[d] x 13^{3/8}"_[h]

Work Area

36" x 24"

Burners 6

Single

28,000 BTU/H

Combined

168,000 BTU/H



48" HOT PLATE

BHP-488

Ext. Dimensions

48"_[w] x 28^{3/4}"_[d] x 13^{3/8}"_[h]

Work Area

48" x 24"

Burners 8

Single

28,000 BTU/H

Combined

224,000 BTU/H

CHARBROILERS

- Stainless steel exterior and interior
- 35,000 BTU burners per 12" section
- Standing pilot for instant ignition
- "Cool-to-the-touch" front stainless steel edge
- Adjustable, stainless steel legs, non-skid feet
- Independent manual controls every 12"
- Easy to remove full-width crumb tray



GAS POWERED

Natural	Source	Propane
4"WC	Pressure	10"WC
34#	Nozzle	49#



24" CHARBROILER

BCB-24

Ext. Dimensions 24"_[w] x 28^{3/4}"_[d] x 15^{3/8}"_[h]

Work Area 24" x 20^{1/2}"

Burners 2

Single Burner 35,000 BTU/H

Combined 70,000 BTU/H



36" CHARBROILER

BCB-36

Ext. Dimensions 36"_[w] x 28^{3/4}"_[d] x 15^{3/8}"_[h]

Work Area 36" x 20^{1/2}"

Burners 3

Single Burner 35,000 BTU/H

Combined 105,000 BTU/H



48" CHARBROILER

BCB-48

Ext. Dimensions 48"_[w] x 28^{3/4}"_[d] x 15^{3/8}"_[h]

Work Area 48" x 20^{1/2}"

Burners 4

Single Burner 35,000 BTU/H

Combined 140,000 BTU/H

MANUAL GRIDDLES

- Stainless steel exterior and interior
- 30,000 BTU burner per 12" section
- Independent manual controls every 12"
- SS standby pilot for instant ignition
- Heavy duty 1" thick polished steel griddle plate
- Full length seamless drip pan, easy to remove & clean
- Adjustable, stainless steel legs, non-skid feet



GAS POWERED

Natural	Source	Propane
4"WC	Pressure	10"WC
37#	Nozzle	51#



24" MANUAL GRIDDLE

BMG-24

Ext. Dimensions 24"_[w] x 30"_[d] x 15^{1/4}"_[h]

Manual controls 2 independent

Work Area 24" x 20^{1/2}"

Burners 2

Single Burner 30,000 BTU/H

Combined 60,000 BTU/H



36" MANUAL GRIDDLE

BMG-36

Ext. Dimensions 36"_[w] x 30"_[d] x 15^{1/4}"_[h]

Manual controls 3 independent

Work Area 36" x 20^{1/2}"

Burners 3

Single Burner 30,000 BTU/H

Combined 90,000 BTU/H



48" MANUAL GRIDDLE

BMG-48

Ext. Dimensions 48"_[w] x 30"_[d] x 15^{1/4}"_[h]

Manual controls 4 independent

Work Area 48" x 20^{1/2}"

Burners 4

Single Burner 30,000 BTU/H

Combined 120,000 BTU/H

STOCK POT

- Stainless steel sides and valve cover
- Heavy duty cast iron top grates
- Each burner is equipped with two continuous pilots
- Full length seamless drip pan, easy to remove and clean
- Stainless steel legs and tubing for pilots
- Two manual controls to operate inner and outer ring independently



GAS POWERED

Natural	Source	Propane
5"WC	Pressure	10"WC
32#	Nozzle	48#



18" STOCK POT

BSP-18

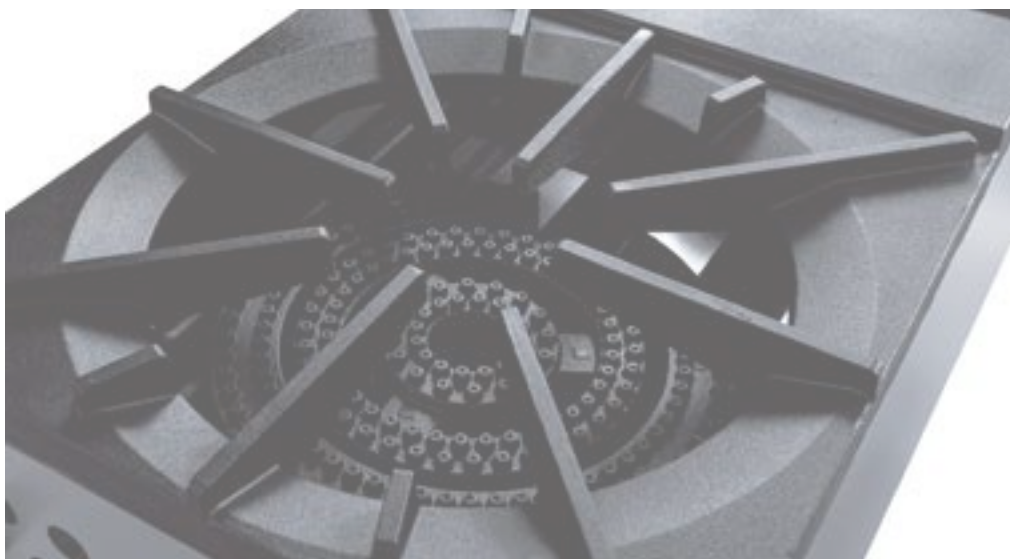
Ext. Dimensions 18"_[W] x 27 1/2"_[D] x 22 5/8"_[H]

Cooking Area 18" x 18"

Burners 2

Single Burner 40,000 BTU/H

Combined 80,000 BTU/H



STOCK POT (DOUBLE)



GAS POWERED

Natural	Source	Propane
5"WC	Pressure	10"WC
32#	Nozzle	48#

DOUBLE 18" STOCK POT

BSP-18D

Ext. Dimensions 18"_[w] x 52 1/4"_[d] x 22 5/8"_[h]

Cooking Area 18 " x 36"

Burners 4

Single Burner 40,000 BTU/H

Combined 160,000 BTU/H



WARRANTY

BRIKA warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within Canada and subjected to normal use, is free from defects in material or workmanship for a period of 1 year: *The labour warranty is one year from original installation or 18 months from actual factory shipment date, whichever date occurs first. Warranty includes onsite service calls within 30 kilometres of an authorized service company. End user is responsible for all extra travel and mileage at prevailing rates. Parts wear is not considered a defect. All gas equipment : one year parts and labour. Limited warranty on the stainless steel fry tank: 5 years prorated. Cast-iron parts are warranted for 90 days.*

Proof of purchase is required to extend warranty more than 1 year from the date of shipment from the factory. Warranty is not transferable.

IN NO EVENT SHALL BRIKA BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO THE BUYER OR ANY THIRD PARTY INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

Brika's obligation and liability under this warranty is expressly limited to repairing and replacing equipment which proves to be defective in material or workmanship within the applicable warranty period.

All repairs pursuant to this warranty will be performed by an Authorized Certified BRIKA Service Agent during normal working hours. This warranty does not cover services performed at overtime or premium labour rates. The end user is responsible for the difference between normal service rates and premium service rates.

Warranty does not cover product failures caused by failure to maintain, neglect, abuse, or damage due to excess water, fire, normal wear, improper installation and use. Users are required to maintain their units

WARRANTY WILL BE VOIDED AT

- Acts of God, fire, water damage, burglary, accident, theft
- Freight damage
- Improper installation or alteration of Equipment
- Use of generic or aftermarket parts
- Repairs made by anyone other than a BRIKA designated servicer
- Lubrication.
- Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
- Cleaning of equipment
- Misuse or abuse
- Missing or altered serial name plates on the unit

LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

BRIKA warrants the Combi ovens installed with water treatment systems to be free of defects in materials and workmanship for a period of 2 year from the date of the original installation; the water filtration system cartridges are covered for a period of one year. Units installed without a water filtration system are subject to warranty for a period of one year.

BRIKA warrants the gas fryer to be free of defects in materials and workmanship for a period of 1 year from the date of the original installation. Regarding Fry Tanks: *If the tank is found to be leaking within the first year of operation from the date of the installation, and verified by an authorized service agency, the entire fryer will be replaced. The replacement fryer will be warranted for the remainder of the original warranty. Original purchased replacement parts manufactured by BRIKA will be warranted for 90 days from the parts invoice date. This warranty is for parts cost only, and does not include freight or labour charges. Exceptions are stainless steel fryer tanks which will be warranted as follows: the exclusive remedy against BRIKA relating to the product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. BRIKA shall not be liable, under any legal theory, for loss of use, revenue or profit, or for substituted use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type*



BRIKA

WWW.BRIKAEQUIPMENT.CA



Contact us: 1800 567 3620

SUPPORT



MORE PRODUCTS



PART OF GROUPE 
DISTEX

585 ave Meloche, Dorval, QC, H9P 2T1