



BRIKA

B-B16T-V

ROBUST DESIGN
HIGH QUALITY STAINLESS STEEL

ELECTRIC COMBI OVEN BISTROT 16T VISION



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

- 11 pre-set languages
- Up to 10 steps cooking
- Pre-loaded & online cookbook + USB port for custom preset programs mode
- 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** 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 bunpans **18" x 26"** & smaller
15" x 21" 13" x 18" gastronome 2/3

B-B16T-V

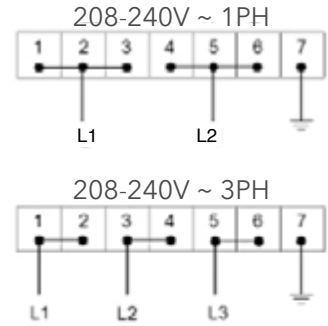
Dimensions [wxdxh]	33 ^{1/2} " x 38" x 73"
Oven interior [wxdxh]	20 ^{7/8} " x 28" x 35"
Rack Guides	16
Max Temp	270°C / 520°F
Weight	NET: 390lbs BOX: 514lbs
Package [wxdxh]	37 ^{1/2} " x 41" x 82 ^{1/4} "

POWER SUPPLY

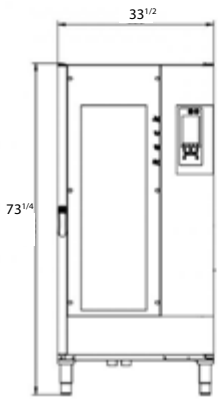
Power 32 KW

Voltage

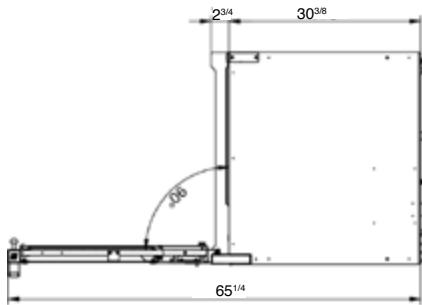
208V / 1PH - 129.9 AMP
 208V / 3PH - 75 AMP
 240V / 1PH - 136.2 AMP
 240V / 3PH - 78.6 AMP



FRONT VIEW

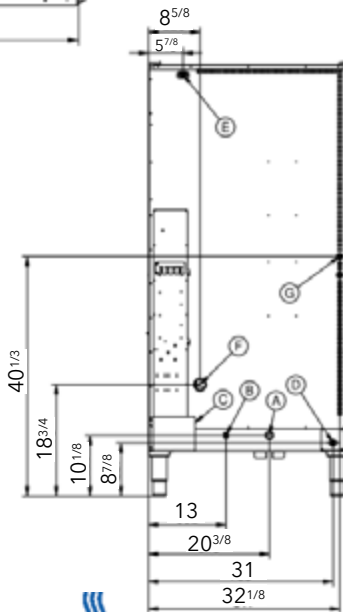


TOP VIEW



ELECTRICAL SUPPLY

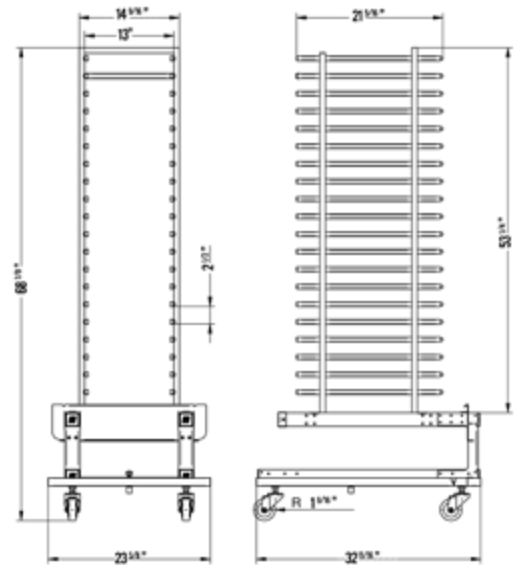
- A Drain Liquid 1^{1/8}"
- B Equipotential terminal comb
- C Electric supply
- D Water Inlet 3/4"
- E Extracting hood supply
- F Steam exhaust 2"
- G Inlet for washing kit 1/4"



OPTIONAL ACCESSORY

B-RACK-16

Conçu spécialement pour le B-B16T-V



SOF12B  WATER FILTRATION SYSTEMS

WATER SOFTENING CARTRIDGE SYSTEM INCLUDED.

ASSEMBLY/SUPPORT



MORE PRODUCTS



SAFETY

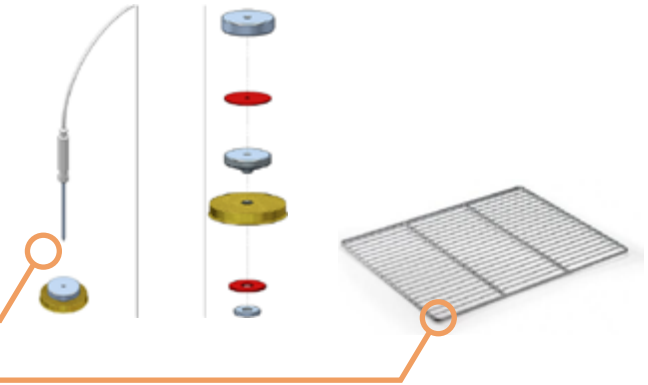
Keep combustibles a minimum of 12" away from the equipment. Keep a clearance of 4" at the rear.

 We're on social media! 

BISTROT OPTIONS AND ACCESSORIES



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



**Stainless Steel
Bun Pan Rack**
DRACK-XXXX-SS



**Stainless Steel
Equipment Stand**
TOS-XXXX-SS



Upgrade your Water treatment system (optional)
Combi Oven / Steamer Water Filter System
CORO-200

Specifically designed for combi-ovens and steamers, its hyper-filtration technology removes minerals and hardness from the water, thereby preventing formation of scale anywhere in the oven, for a longer lasting oven with less maintenance and repair costs.

