



BRIKA 

PRODUCT CATALOG





BRIKA

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.



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BROILERS

The innovative design features heavy-duty cast-iron top grates with a grease tray molded into each blade for grease drainage, minimizing flare-up. Individually controlled 35K BTU burners are located every 12 inches, optimally positioned to provide total coverage of the cooking area, while providing the flexibility of operating only the required burners for your needs, saving energy and improving efficiency.

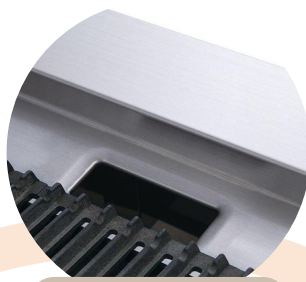
CAST IRON GRILL



SS BURNER



RADIANT BURNER COVER



WASTE & OIL DRAIN

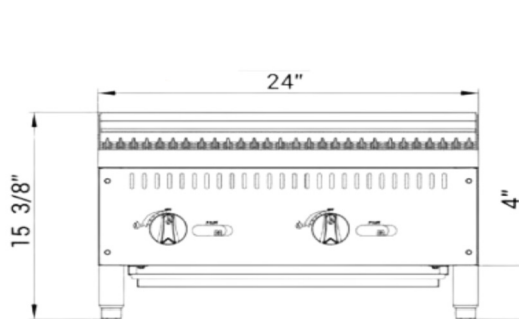


FULL WIDTH CRUMB TRAY

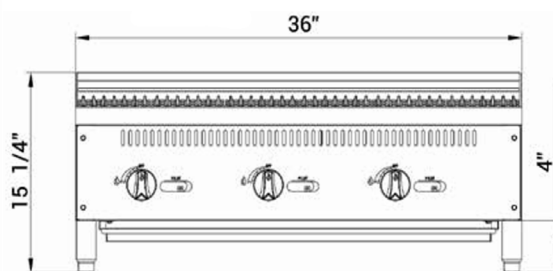
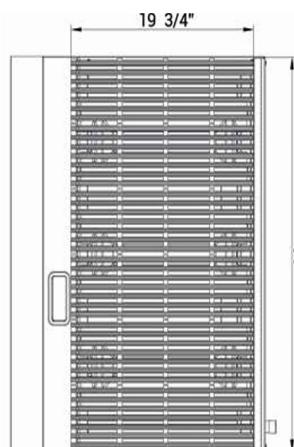
- Stainless steel exterior & interior
- SS standing pilot for instant ignition
- "Cool-to-the-touch" front stainless steel edge
- Adjustable, stainless steel legs, non-skid feet
- Independent manual controls every 12"
- Full-width crumb tray, easy to remove & clean

GAS POWERED

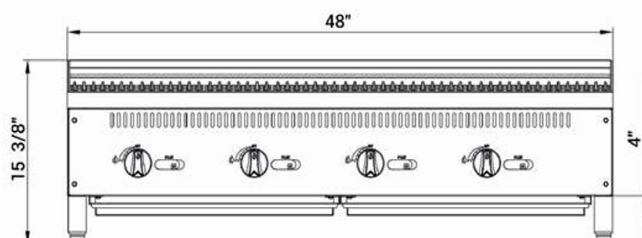
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4"WC	Pressure	10"WC
34#	Nozzle	49#



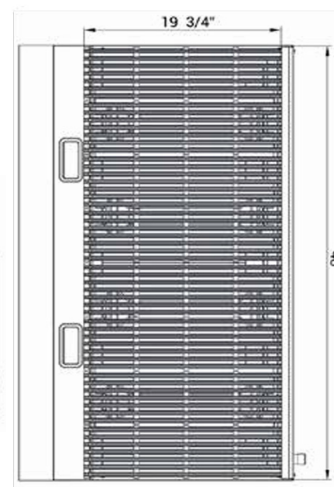
BRB-24



BRB-36



BRB-48





RADIANT BROILERS

BRB-24

BRB-36

BRB-48

EXTERNAL DIMENSIONS			
Width	24"	36"	48"
Depth	28" 3/4		
Height	15" 3/8		
PACKAGE DIMENSIONS			
Width	26" 1/8	38" 1/4	50" 1/4
Depth	32" 5/8		
Height	20" 1/2		
WEIGHT (LBS)			
Net	133	181	230
Gross	155	212	269
BURNERS			
Count	2	3	4
BTU per	35 000		
BTU total	70 000	105 000	140 000
WORK AREA			
Width	23" 7/8	35" 7/8	47" 7/8
Depth	20" 1/2		



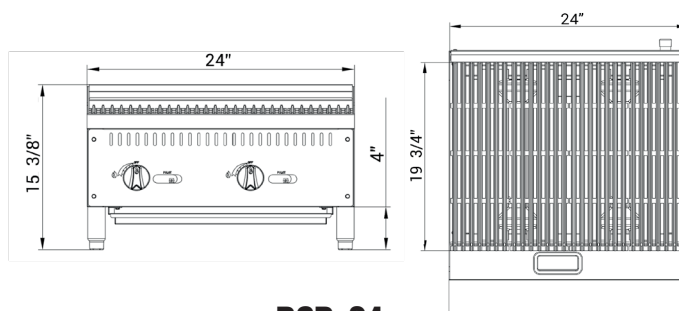
- Stainless steel exterior & interior
- SS standing pilot for instant ignition
- "Cool-to-the-touch" front stainless steel edge
- Adjustable, stainless steel legs, non-skid feet
- Independent manual controls every 12"
- Full-width crumb tray, easy to remove & clean

GAS POWERED

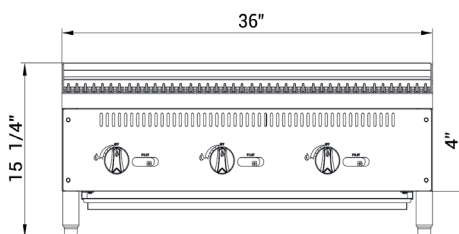
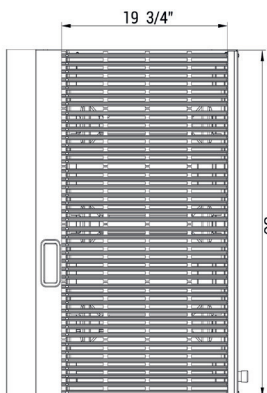
Natural	Source	Propane
4"WC	Pressure	10"WC
34#	Nozzle	49#



VOLCANIC ROCKS INCLUDED

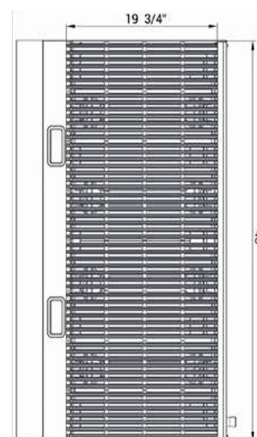
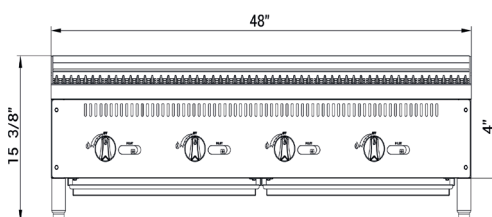


BCB-24



BCB-36

BCB-48





CHARBROILERS

BCB-24

BCB-36

BCB-48

EXTERNAL DIMENSIONS			
Width	24"	36"	48"
Depth	28" 3/4		
Height	15" 3/8		
PACKAGE DIMENSIONS			
Width	26" 1/8	38" 1/4	50" 1/4
Depth	32" 5/8		
Height	20" 1/2		
WEIGHT (LBS)			
Net	150	215	281
Gross	200	283	341
BURNERS			
Count	2	3	4
BTU per	35 000		
BTU total	70 000	105 000	140 000
WORK AREA			
Width	23" 7/8	35" 7/8	47" 7/8
Depth	20" 1/2		





GRIDDLES

With a sleek and modern design, our griddles are fit for the most demanding kitchens at an affordable price. Made of a robust stainless steel construction with a powerful 30K BTU capacity per burner, these griddles can take on even the busiest loads.



WASTE TRAY



OIL TRAY



CONTROL KNOBS

- Stainless steel exterior & interior
- Independent manual controls every 12"
- SS standby pilot for instant ignition
- Heavy duty 3/4" thick polished steel griddle plate
- Full length seamless drip pan, easy to remove & to clean
- Adjustable, stainless steel legs, non-skid feet

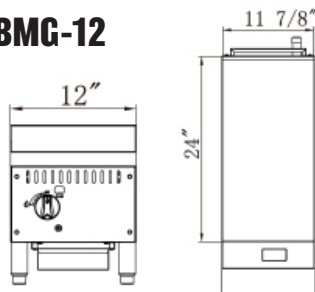
GAS POWERED

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

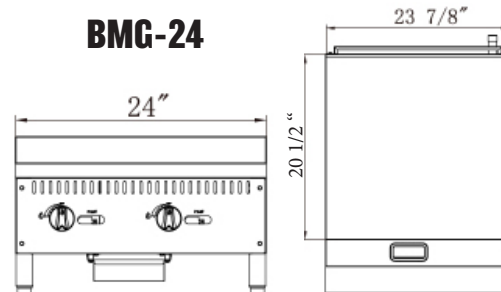


Conversion
kit included

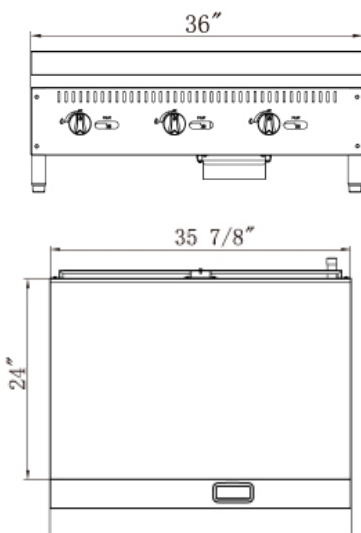
BMG-12



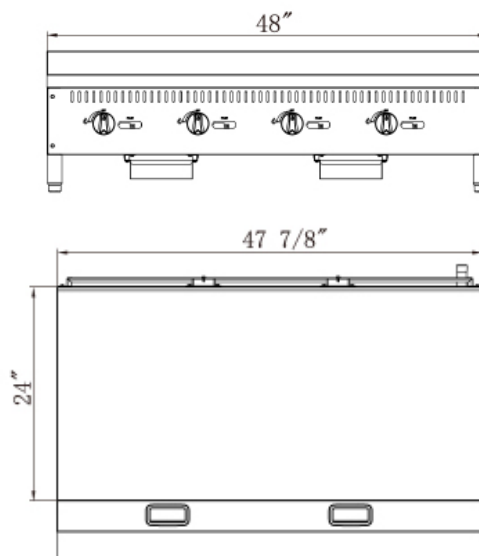
BMG-24



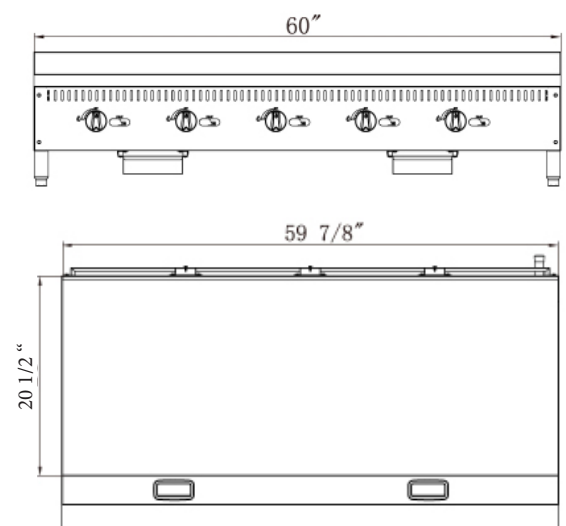
BMG-36



BMG-48



BMG-60





MANUAL GRIDDLES

BMG-12

BMG-24

BMG-36

BMG-48

BMG-60

EXTERNAL DIMENSIONS					
Width	12"	24"	36"	48"	60"
Depth	30"				
Height	15" 1/4				
WORK AREA					
Width	11" 7/8	23" 7/8	35" 7/8	47" 7/8	59" 7/8
Depth	20" 1/2				
PACKAGE DIMENSIONS					
Width	14" 1/8	26" 1/8	38" 1/8	50" 1/4	62" 1/4
Depth	32" 5/8				
Height	18" 7/8				
WEIGHT (LBS)					
Net	123.5	242.5	245	326	408
Gross	138.9	265	275.5	366	456
BURNERS					
Count	1	2	3	4	5
BTU per	30 000	30 000	30 000	30 000	30 000
BTU total	30 000	60 000	90 000	120 000	150 000



BMG-12



BMG-24



BMG-36



BMG-48



BMG-60



 **BRIKA**

HOT PLATES

Constructed of high quality stainless steel, this sleek and efficient hot plate design is available in a variety of sizes to fit your needs. With powerful burners, a safety “cool-to-the-touch” front edge, removable grates for easy cleanup and a compact countertop design, our hot plates are the perfect kitchen companion, offering the power of a gas stovetop without the bulk of a full sized oven.



ADJUSTABLE FEET



CRUMB TRAY



REMOVABLE CAST IRON GRATES

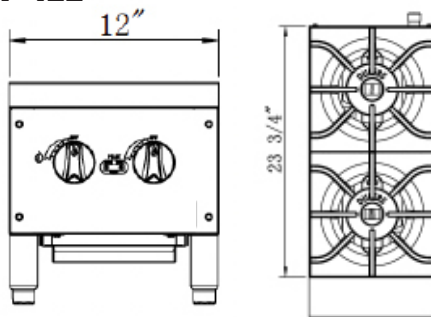
- Stainless steel exterior & interior
- SS standby pilot for instant ignition
- "Cool-to-the-touch" front stainless steel edge
- Manual controls for each burner
- Adjustable, stainless steel legs, non-skid feet
- Full length seamless drip pan, easy to remove & to clean
- Removable cast iron grates for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

GAS POWERED

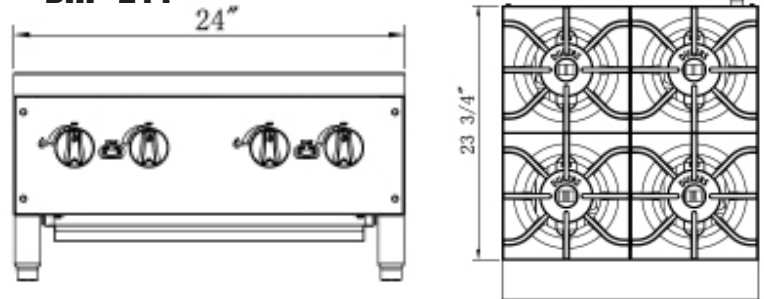
Natural	Source	Propane
4"WC	Pressure	10"WC
40#	Nozzle	52#

 Conversion
kit included

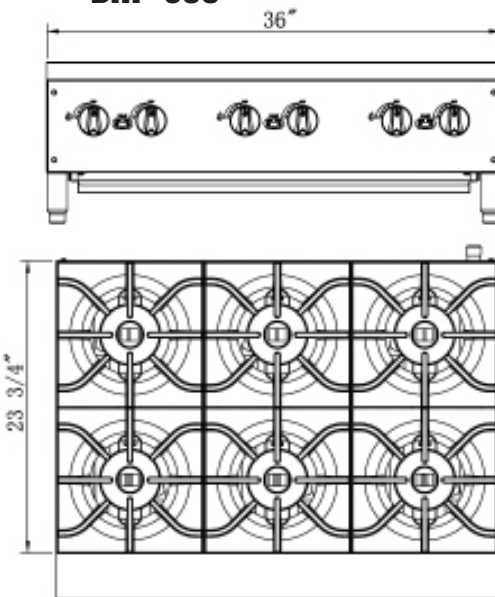
BHP-122



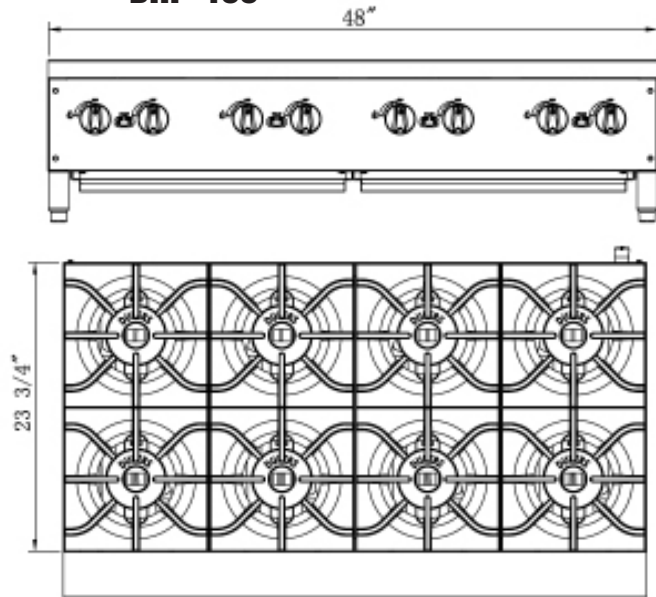
BHP-244



BHP-366



BHP-488





HOT PLATES

BHP-122

BHP-244

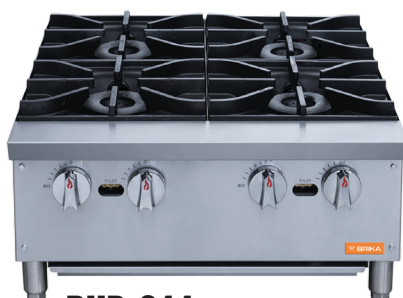
BHP-366

BHP-488

EXTERNAL DIMENSIONS				
Width	12"	24"	36"	48"
Depth	28" 3/4			
Height	13" 3/8			
PACKAGE DIMENSIONS				
Width	14" 1/8	26" 1/8	38" 1/4	50" 1/4
Depth	32" 5/8			
Height	17" 3/4			
WEIGHT (LBS)				
Net	66.14	110.23	154.32	198.42
Gross	88.18	143.3	209.44	264.56
BURNERS				
Count	2	4	6	8
BTU per (LPG)	28 000			
BTU total (LPG)	56 000	112 000	168 000	224 000
BTU per (NG)	33 000			
BTU total (NG)	66 000	132 000	198 000	264 000



BHP-122



BHP-244



BHP-366



BHP-488



STOCK POTS

Made of robust stainless steel, our heavy-duty stock pot range is built for durability in demanding commercial kitchen environments. Intended for floor mounted use, the adjustable feet elevate the unit away from the floor to avoid overheating, and with independent height adjustment, can adapt to uneven surfaces. The sleek construction of heavy-gauge stainless steel offers high durability and easy cleaning; doubly so, thanks to the included removable crumb tray embedded into the unit.

CRUMB TRAY



VENTILATION



ADJUSTABLE FEET



PRECISE CONTROLS



DOUBLE BURNERS

- Stainless steel sides & valve cover
- Heavy duty cast iron top grates
- Stainless steel legs & tubing for pilots
- Each burner equipped with 2 continuous pilots
- Full length seamless drip pan, easy to remove & to clean
- Two manual controls to operate inner & outer ring independently
- Removable cast iron grates for easy cleaning

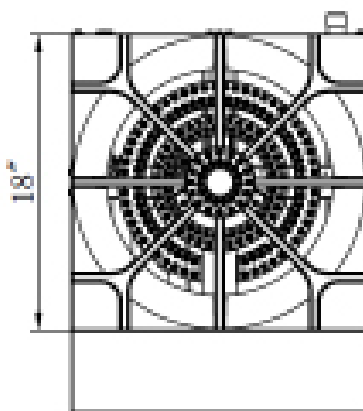
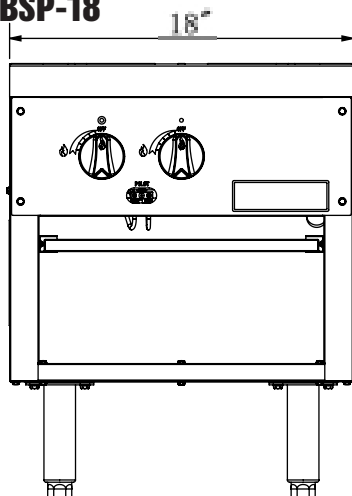
GAS POWERED

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



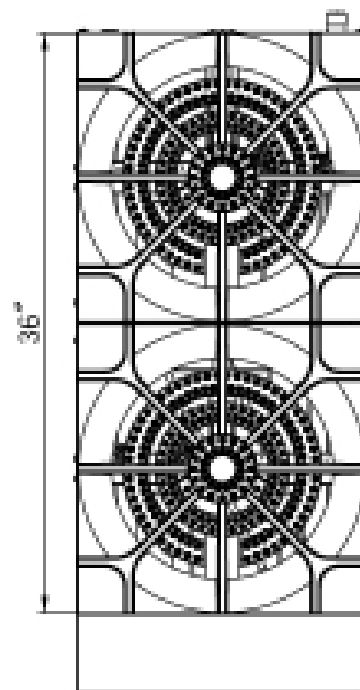
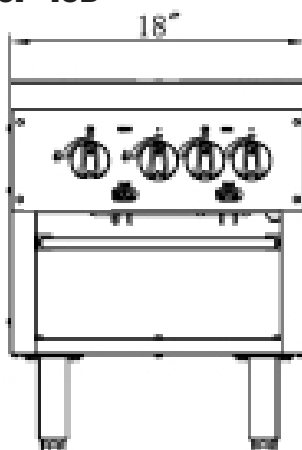
Conversion
kit included

BSP-18



ONLY 18" TALL
with short 6" legs

BSP-18D





STOCK POTS

BSP-18

BSP-18D

EXTERNAL DIMENSIONS		
Width	18"	
Depth	24" 1/4	42" 1/4
Height	18" 1/2	
PACKAGE DIMENSIONS		
Width	21" 1/8	
Depth	30" 7/8	45" 1/2
Height	24"	
WEIGHT (LBS)		
Net	115	224
Gross	157	310
BURNERS		
Count	2	4
BTU per	40 000 BTU	
BTU total	80 000 BTU	160 000 BTU



BSP-18



BSP-18D



ELECTRIC COUNTERTOP FRYERS

Our electric countertop fryers are a versatile solution for commercial kitchens looking for an alternative to full size fryers. Their compact size does not compromise efficiency, with a fast heating speed and uniform temperature distribution. The stainless steel oil tank is robust and durable, and the unit comes with matching baskets. Our fryers feature a user-friendly design, with a power button switch for thermostat longevity, constant temperature system for precise control and over-heating protection, making it the ideal choice for reliable frying performance.

OIL TANK



FRYER BASKETS

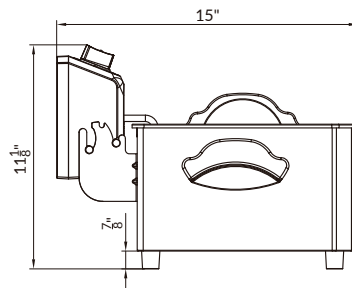
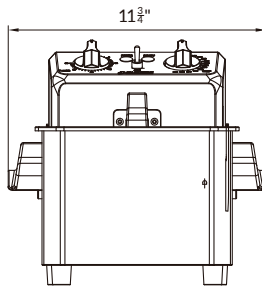


KNOBS

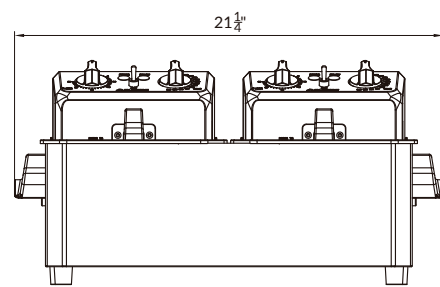


- Compact, versatile frame for small kitchens
- Body made of stainless steel with thickened stainless steel tank
- Insulated basket handles that stay cool to the touch
- Thermostat with power button switch with automatic heating shut-off when temperature is reached, & automatic restart when temperature falls below target

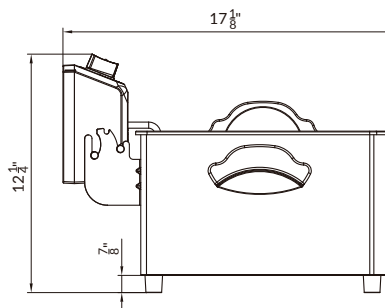
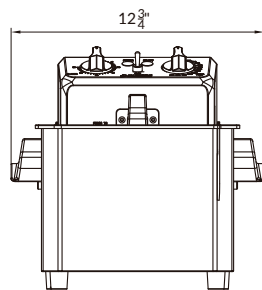
BCEF-7



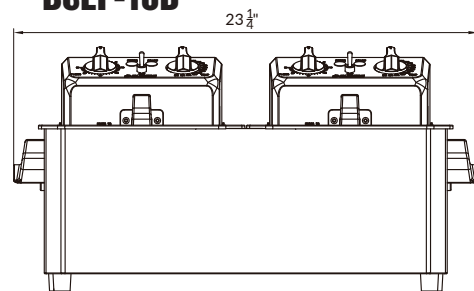
BCEF-7D



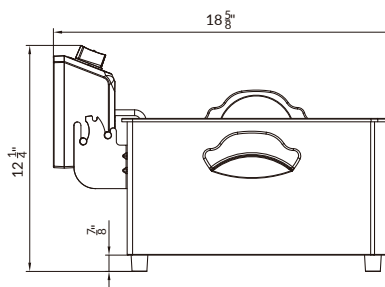
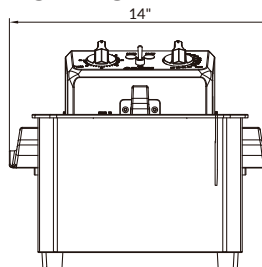
BCEF-10



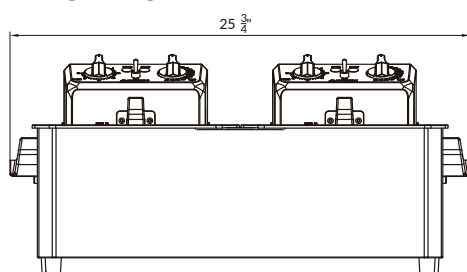
BCEF-10D



BCEF-15



BCEF-15D





ELECTRIC COUNTERTOP FRYERS

BCEF-7 BCEF-7D BCEF-10 BCEF-10D BCEF-15 BCEF-15D

EXTERNAL DIMENSIONS						
Width	11" 3/4	21" 1/4	12" 3/4	23" 1/4	14"	25" 3/4
Depth	15"		17" 1/8		18" 5/8	
Height	11" 1/8		12" 1/4			
TANK CAPACITY						
Liters	3L	3L x 2	5L	5L x 2	7L	7L x 2
BASKET SIZE						
Width	7"		9" 1/2		11"	
Depth	6" 1/2		7" 1/2		9"	
Height	3" 3/5		4" 3/5			
PACKAGE DIMENSIONS						
Width	14"	23" 5/8	15" 1/8	25" 5/8	16" 3/8	28" 1/8
Depth	17" 7/8		20"		21" 3/8	
Height	13" 3/8		14" 3/8			
WEIGHT (LBS)						
Net	10.8	21	12	22.5	15	29.8
Gross	13.2	24.4	14.8	27.1	18.6	35
CURRENT (A)						
Amperage	14.83	2 x 14.83	14.83	2 x 14.83	15.8	2 x 15.8
PLUG TYPE						
NEMA	5-20P				6-20P	



**BCEF-7
BCEF-10
BCEF-15**



**BCEF-7D
BCEF-10D
BCEF-15D**





STANDALONE FRYERS

Our high-performance tube burner design ensures even heat distribution. Our durable temperature sensor detects temperature changes and activates a rapid burner response. All fryers range in temperature from 93 degrees Celsius (200F) to 204 degrees Celsius (400F). Each fryer is equipped with a Milivolt safety control system. Every centimeter of the tank and cold zone can be cleaned and wiped down by hand. The large cold zone and forward-sloping bottom collect and remove sediment from the fryer to preserve oil quality and facilitate routine cleaning.

FRYER BURNERS



FRYER BASKETS

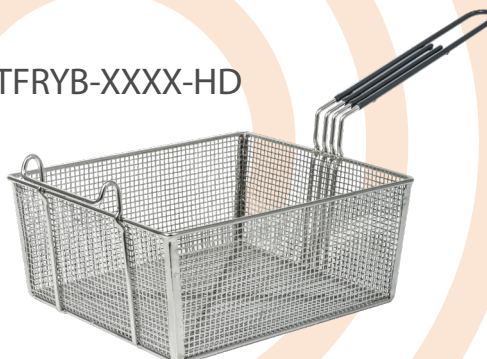


OIL TANK



TFRYB-XXXX-HD

NEED MORE
FRYING BASKETS?



CHECK OUT



FOR MORE SIZES

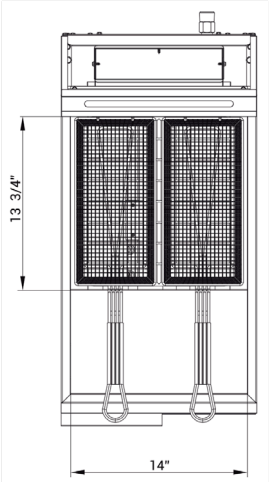
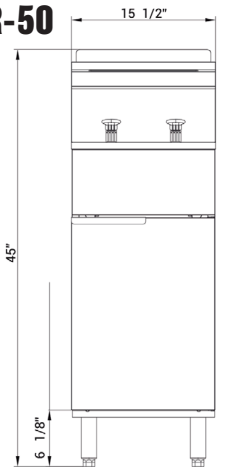
THORINOX.COM

- 
 Durable temperature probe senses temperature changes & activates quick burner response
- 
 Millivolt safety control system included
- 
 Temperature range 200-400°F
- 
 New version comes with stainless steel tank

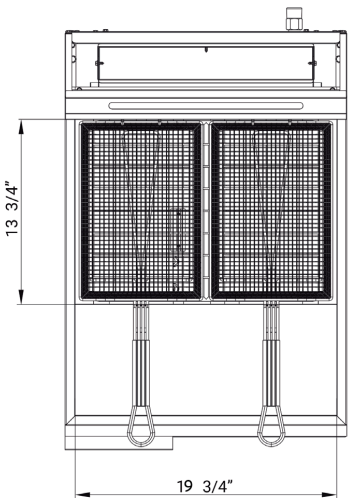
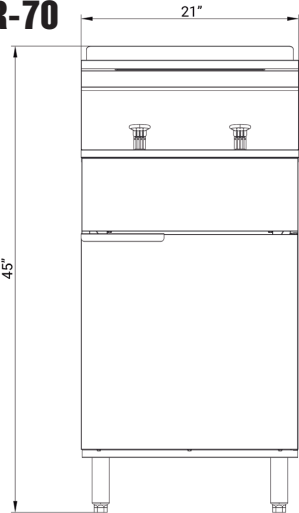
GAS POWERED

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

BFR-40
BFR-50



BFR-70



NEED MORE BASKETS?



has you covered



	W	D	H
TFRYB-3317-SS	13"	6.7"	6"
TFRYB-3323-SS	13"	8.7"	6"

OPTIONAL CASTERS





FRYERS

BFR-40

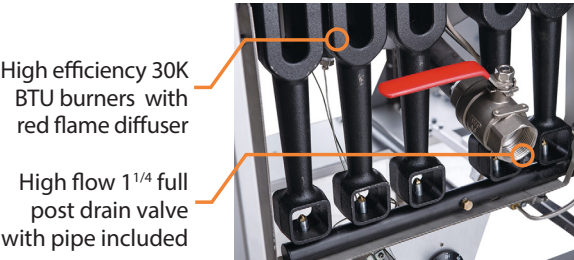
BFR-50

BFR-70

EXTERNAL DIMENSIONS			
Width	15" 1/2		21"
Depth	32" 7/8		
Height	45" 1/8		
PACKAGE DIMENSIONS			
Width	17" 7/8		23" 3/8
Depth	35" 3/8		
Height	37" 5/8		
WEIGHT (LBS)			
Net	165	176	220
Gross	187	198	247
BURNERS			
Count	3	4	5
BTU per	30 000 BTU		
BTU total	90 000 BTU	120 000 BTU	150 000 BTU
TANK CAPACITY			
Liters	40 L	50 L	70 L



BFR-40 BFR-50



BFR-70



GAS RANGES



Our wide assortment of gas ranges offers a variety of options of professional-grade cooking performance and durability for commercial kitchens of any size. The robust stainless steel construction, including not only the main body but the backplate, overshelf and kick plate, ensures easy maintenance and long-lasting quality. With steel burner plates and optional stovetop griddles, each gas range includes at least one enamel-coated oven with two chrome oven racks, making it a versatile solution for busy commercial environments.

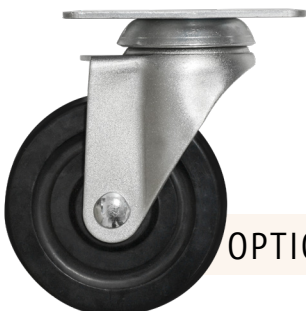
STAINLESS BACKSPLASH & SHELF



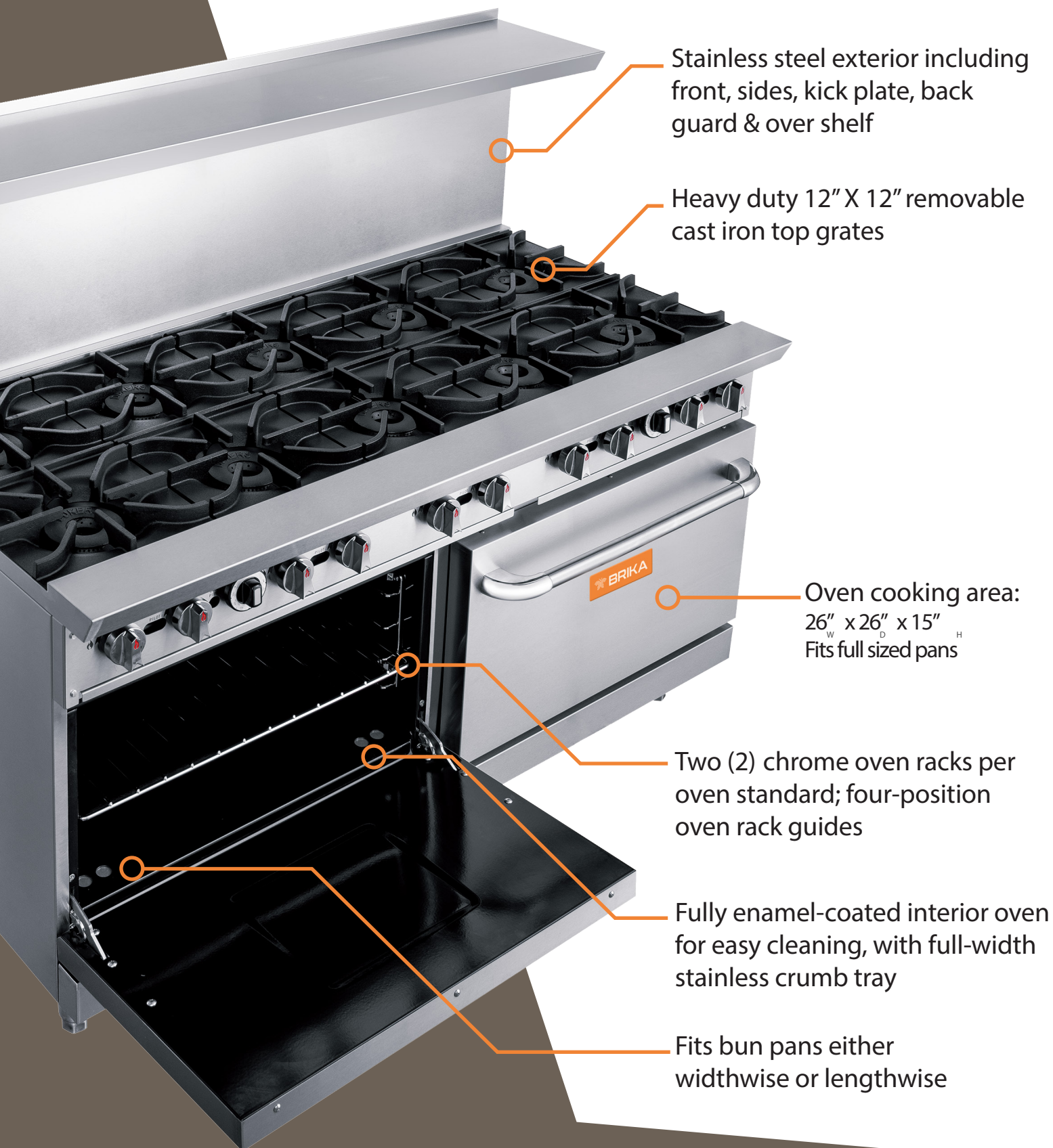
COMPLETE ENAMEL OVEN INTERIOR



REMOVABLE HEAVY-DUTY CAST IRON GRATES



OPTIONAL CASTERS



Stainless steel exterior including front, sides, kick plate, back guard & over shelf

Heavy duty 12" X 12" removable cast iron top grates

Oven cooking area:
26" _W x 26" _D x 15" _H
Fits full sized pans

Two (2) chrome oven racks per oven standard; four-position oven rack guides

Fully enamel-coated interior oven for easy cleaning, with full-width stainless crumb tray

Fits bun pans either widthwise or lengthwise



GAS RANGES

- 3/4" NPT rear gas connection and regulator standard
- Stainless steel tubing for burners and pilot
- SS standby pilot for instant ignition
- Temperature range between 175°F to 500°F

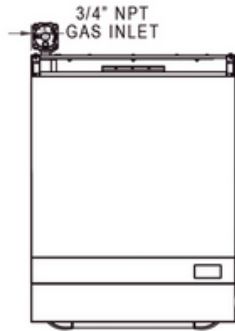
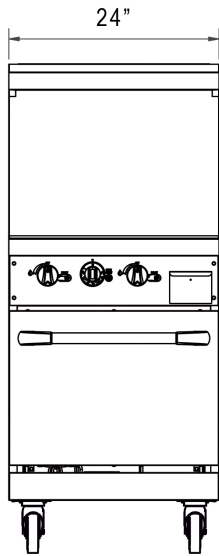
GAS POWERED



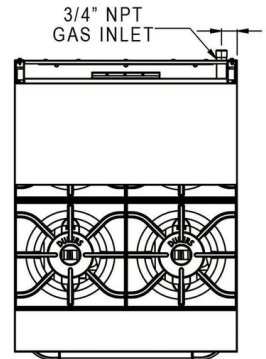
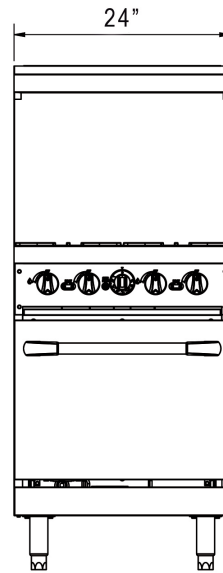
Conversion
kit included



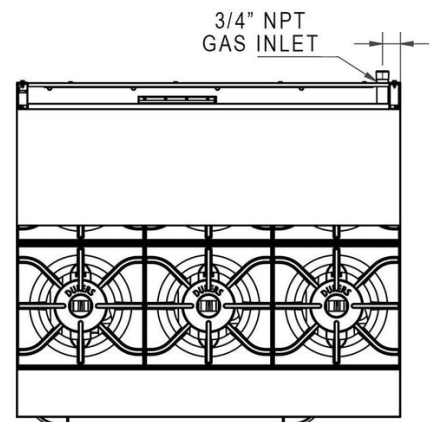
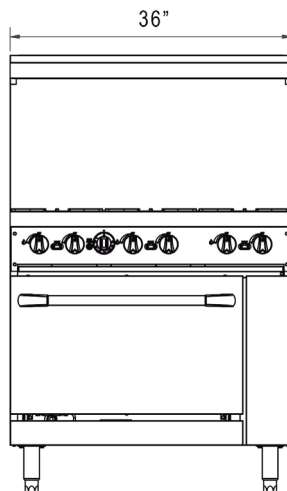
BGR-24G



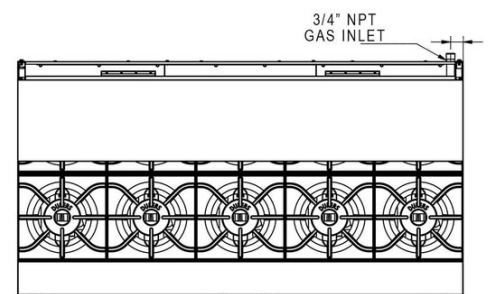
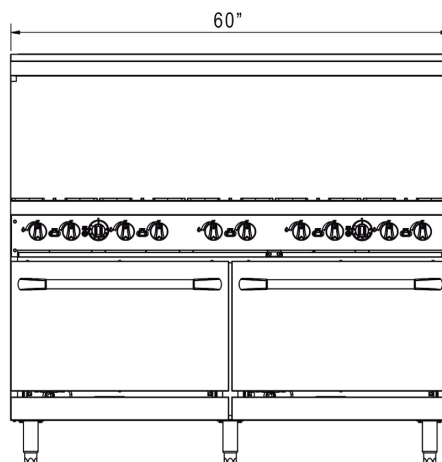
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BGR-6B



BGR-10B



GAS RANGES

BGR-24G

BGR-4B

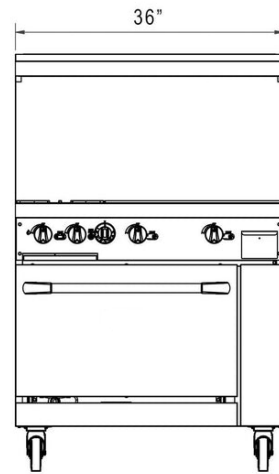
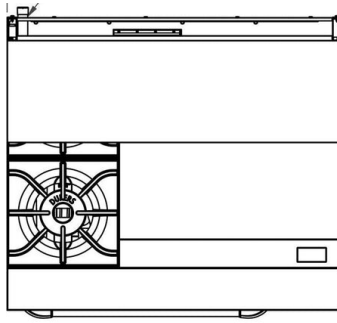
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BGR-10B

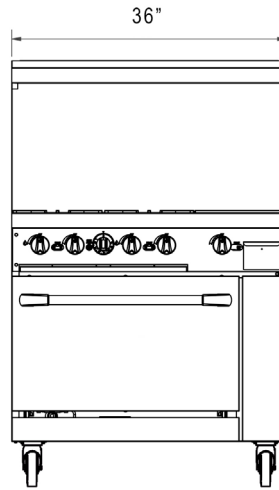
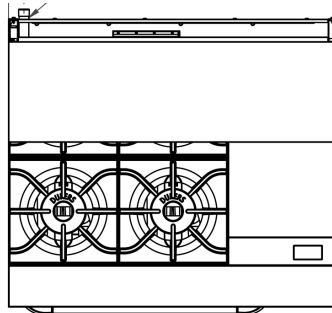
EXTERNAL DIMENSIONS				
Width	24"	24"	36"	60"
Depth	31" 1/2			
Height	56"			
OVEN WORK AREA				
Width	18"		26"	2 x 26"
Depth	26"			
Height	15"			
STOVETOP WORK AREAS				
Stovetop	—	4 (12"x12")	6 (12"x12")	10 (12"x12")
Griddle	24" x 20"			
PACKAGE DIMENSIONS				
Width	26"		38"	62"
Depth	36" 4/5			
Height	38" 1/5			
WEIGHT (LBS)				
Net	304	268	385	598
Gross	370.7	336	439	717
BURNERS (LPG)				
Hot plate		4 x 30 000 BTU	6 x 30 000 BTU	10 x 30 000 BTU
Griddle	2 x 26 000 BTU			
Oven	1 x 30 000 BTU	1 x 30 000 BTU	1 x 35 000 BTU	2 x 35 000 BTU
Total BTU	82 000 BTU	150 000 BTU	215 000 BTU	370 000 BTU
BURNERS (NG)				
Hot plate	—	4 x 33 000 BTU	6 x 33 000 BTU	10 x 33 000 BTU
Griddle	2 x 26 000 BTU	—		
Oven	1 x 30 000 BTU	1 x 30 000 BTU	1 x 35 000 BTU	2 x 35 000 BTU
Total BTU	82 000 BTU	162 000 BTU	233 000 BTU	400 000 BTU



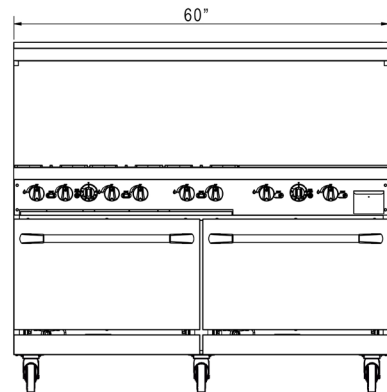
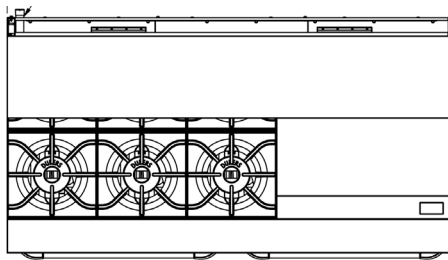
BGR-2B-G24



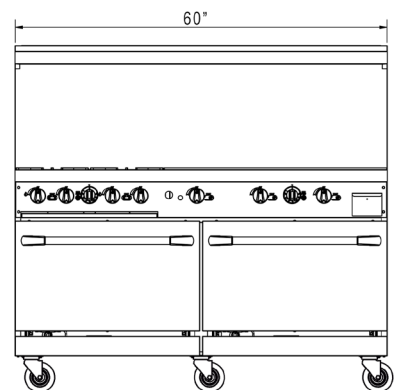
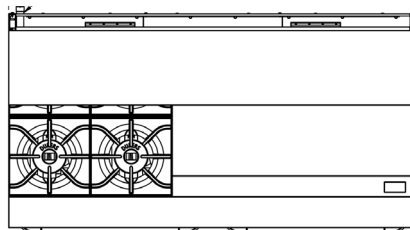
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BGR-6B-G24



BGR-4B-G36



GAS RANGES

BGR-2B-G24

BGR-4B-G12

BGR-6B-G24

BGR-4B-G36

EXTERNAL DIMENSIONS				
Width	36"		60"	
Depth	31" 1/2			
Height	56"			
OVEN WORK AREA				
Width	26"		2 x 26"	
Depth	26"			
Height	15"			
STOVETOP WORK AREAS				
Stovetop	2 x (12" x 12")	4 x (12" x 12")	6 x (12" x 12")	4 x (12" x 12")
Griddle	24" x 20"	12" x 20"	24" x 20"	36" x 20"
PACKAGE DIMENSIONS				
Width		38"	62"	
Depth	36" 4/5			
Height	41" 7/8			
WEIGHT (LBS)				
Net	376	400	626	643
Gross	462	485	745	762
BURNERS (LPG)				
Hot plate	2 x 30 000 BTU	4 x 30 000 BTU	6 x 30 000 BTU	4 x 30 000 BTU
Griddle	2 x 28 000 BTU	1 x 28 000 BTU	2 x 28 000 BTU	3 x 28 000 BTU
Oven	1 x 35 000 BTU	1 x 35 000 BTU	2 x 35 000 BTU	2 x 35 000 BTU
Total BTU	151 00 BTU	183 000 BTU	306 000 BTU	274 000 BTU
BURNERS (NG)				
Hot plate	2 x 33 000 BTU	4 x 33 000 BTU	6 x 33 000 BTU	4 x 33 000 BTU
Griddle	2 x 28 000 BTU	1 x 28 000 BTU	2 x 28 000 BTU	3 x 28 000 BTU
Oven	1 x 35 000 BTU	1 x 35 000 BTU	2 x 35 000 BTU	2 x 35 000 BTU
Total BTU	157 000 BTU	195 000 BTU	324 000 BTU	286 000 BTU

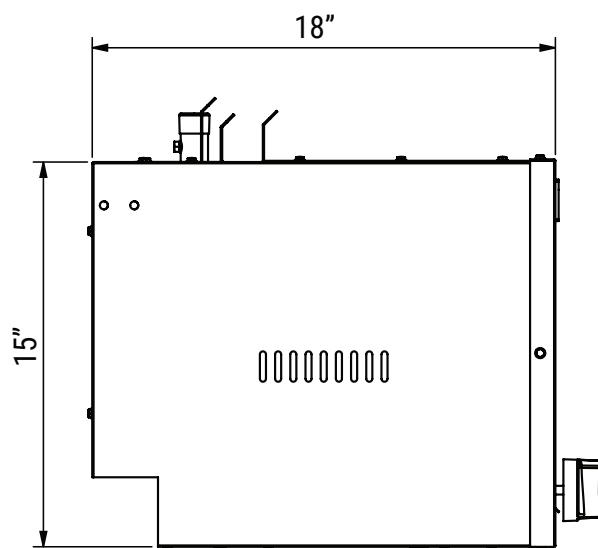
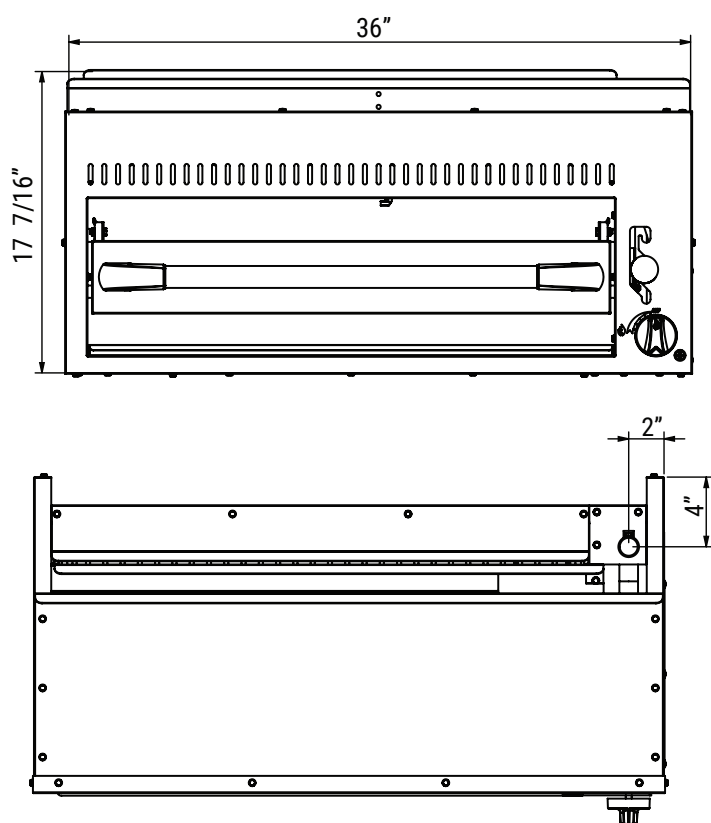
- Heavy gauge insulated body
- All stainless steel front, sides and top
- Standing pilot for instant ignition
- Gas powered infrared burner
- Large capacity crumb tray
- The grid rack assembly rolls out for easy loading & unloading
- Broiler grid can be easily removed for cleaning
- Range mount kit available only for 36" range
- Three-position rack adjustment

GAS POWERED

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



Conversion
kit included





SALAMANDER

BSB-36-NG

	EXTERNAL DIMENSIONS
Width	36"
Depth	18"
Height	17" 7/16
	PACKAGE DIMENSIONS
Width	40" 7/8
Depth	24" 3/4
Height	23" 3/8
	WEIGHT (LBS)
Net	117
Gross	163
	BURNERS
Count	1
BTU per	35 000 BTU



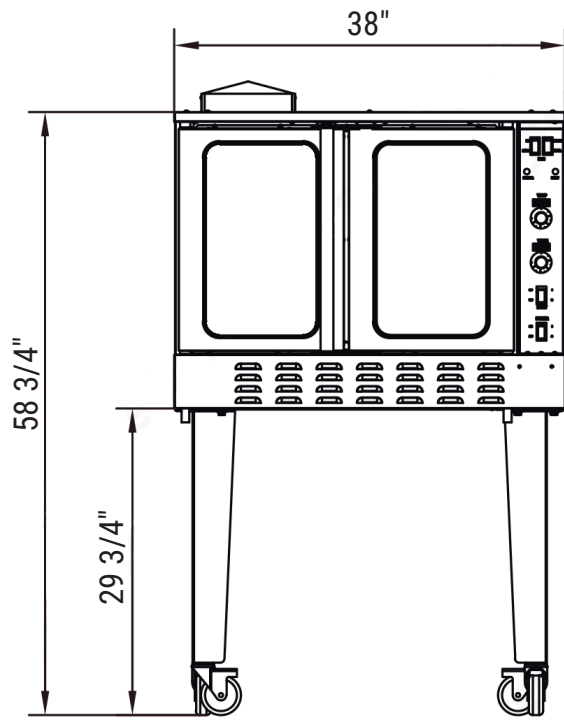


CONVECTION OVENS

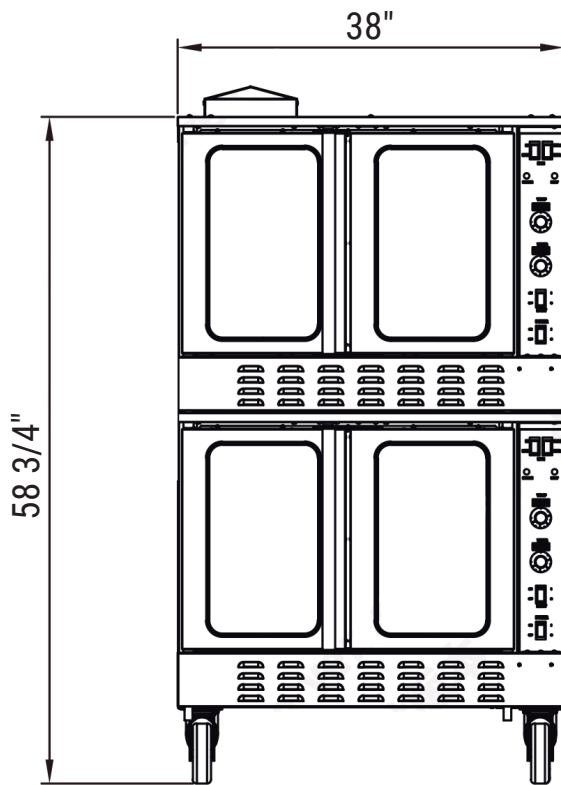
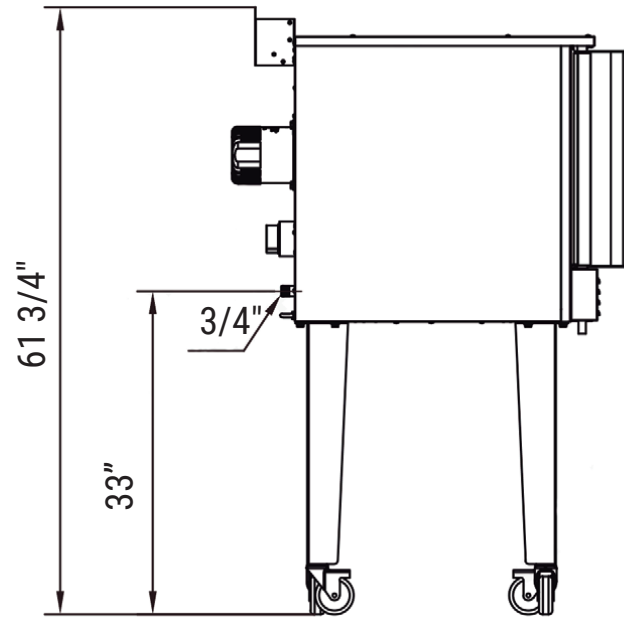


Our Convection Ovens offer reliable and efficient baking capabilities for commercial kitchens. With an elegant stainless steel exterior for high durability and easy maintenance, this oven also features a double-pane glass door for optimal insulation and visibility. Equipped with three powerful burners per oven, dual-speed fans and adjustable cool-down mode, our convection oven offers optimal airflow and temperature control for consistent and thorough cooking results. This oven has ten adjustable shelves with five nickel-plated chrome racks fitting the industry standard of baking sheets. With its electronic spark ignition system with automatic safety pilot shut off, electronic temperature control and manual timer, this oven ensures a reliable and precise baking experience, making it the most dependable choice for professional kitchens seeking quality and performance.

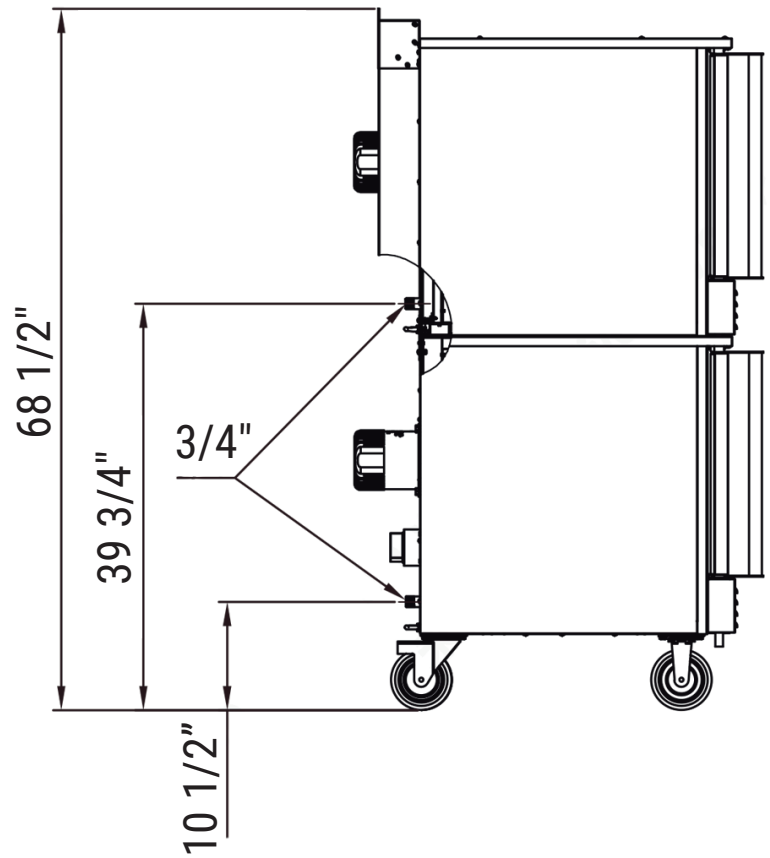
- ◎ 3/4" NPT rear gas connection & regulator standard
- ◎ Elegant stainless steel exterior for easy cleaning
- ◎ Two speed—fan with an adjustable cool down mode
- ◎ Includes adjustable shelves
- ◎ Includes nickel—plated chrome shelves (5)
- ◎ Electronic spark ignition with an automatic pilot system
- ◎ Accurate & dependable electronic temperature control
- ◎ Temperature range between 150°F & 500°F
- ◎ Convenient & reliable flip-panel design for easy maintenance



BCOS-1



BCOS-2



CONVECTION OVENS

BCOS-1

BCOS-2

EXTERNAL DIMENSIONS			
Width	38"		
Depth	39" 3/4		
Height	61" 3/4		68" 1/2
PACKAGE DIMENSIONS			
Width	41" 7/10		
Depth	45" 3/5		
Height	44"		75" 1/2
WEIGHT (LBS)			
Net	445		1000
Gross	545		1100
BURNERS			
BTU per	18 000 BTU		
BTU total	54 000 BTU		108 000 BTU
Voltage	110V 8.07 AMPS		





COMBI OVENS

With a geometric body, bold lines and modern shapes, the Bistrot Combi Oven is more dynamic and brilliant thanks to its glass decorations created with new techniques offering greater strength and radiance; and reliability is enhanced with digital pushbutton technology. Stainless steel provides the entire line with uniformity and balance, and extra strong materials ensure safety, sturdiness, hygiene, significantly lower energy consumption, and greater durability for the electrical components.

DOUBLE LOW-EMISSIVITY GLASS



MULTI-FAN SYSTEM



STEAM CONTROL IN %



TOS-XXXX-SS

NEED STAINLESS STEEL EQUIPMENT STANDS?

 **THORINOX** HAS YOU COVERED

THORINOX.COM

ADD ONS



STEAM EXHAUST HOOD

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

MORE OPTIONS

- BakeNET network connection
- Left door opening
- Pasteurization kit
- Multipoint core probe
- CORO-200 Water filter system
- Oven Rack



INCLUDED WITH EVERY COMBI OVEN PURCHASE **SOF11B** WATER SOFTENING CARTRIDGE SYSTEM

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

Flow rate 1 GPM (3.8 LPM)
Connections 1" FNPT

Max Water Pressure 90 psi / 6.2 bar / 620 kPa
Feed temperature range 35-100°F (2-38°C)

Includes RC1BG05N disposable softening cartridge. Refills available at **DISTEX**

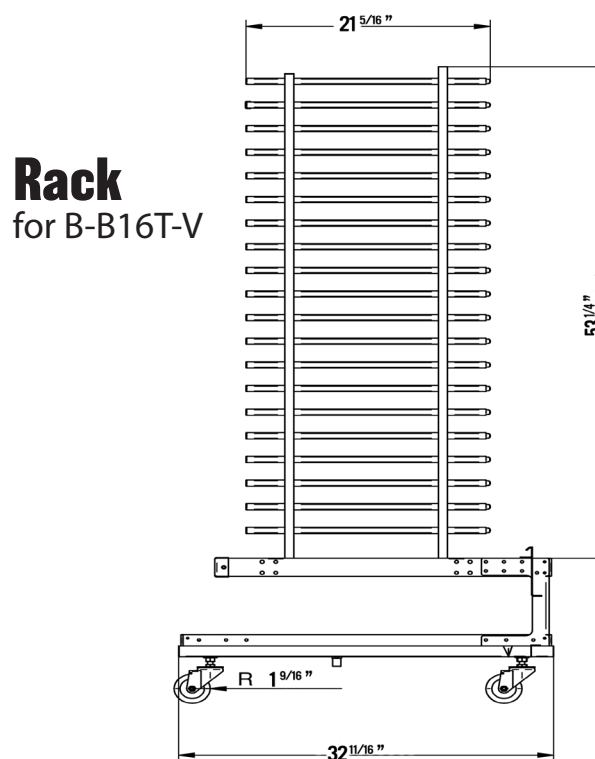
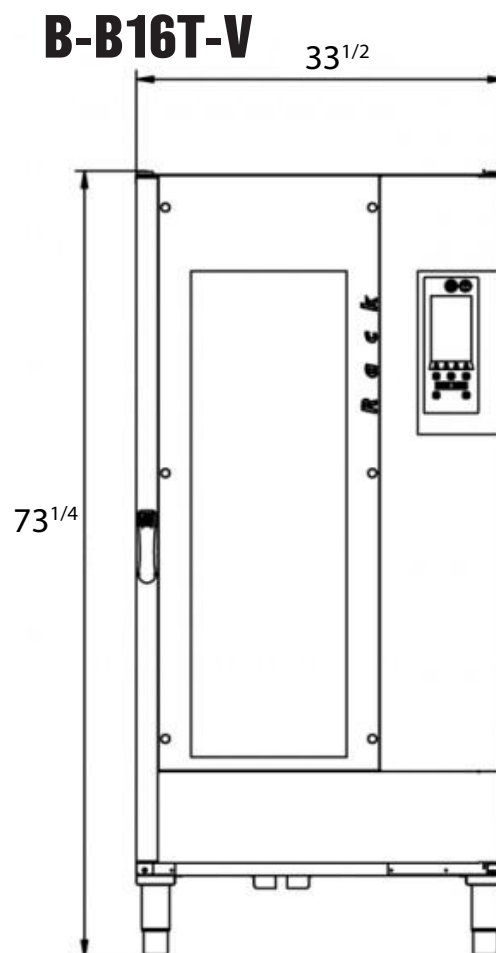
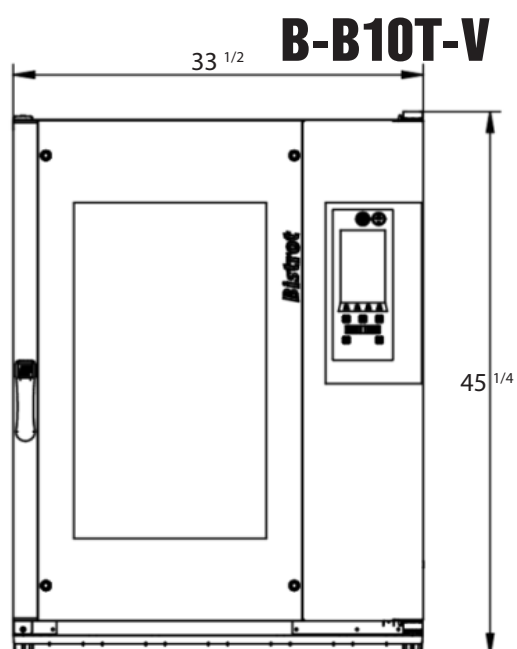
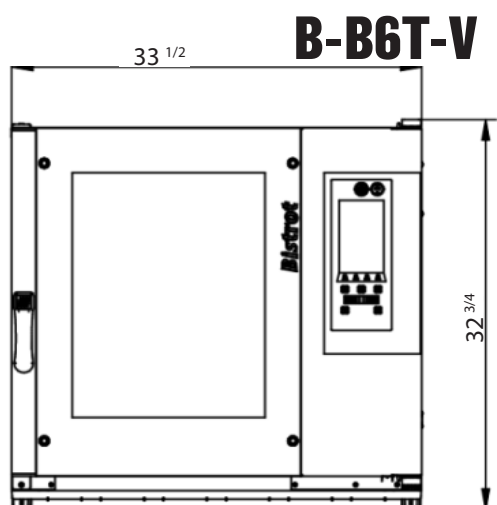
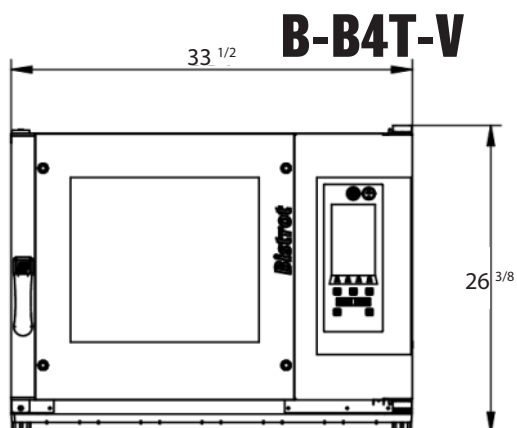


BISTROT

- ☉ Nine cooking modes
- ☉ Pre-loaded & online cookbook + USB
- ☉ Automatic preheating, delayed start & cooking programming
- ☉ BakeAIR multi-fan system with 5 fan speeds & semi-static cooking
- ☉ Fan inversion, speed control & motor brake
- ☉ BakeSTEAM steam control in % + manual & time-programmable steam injection
- ☉ Automatic control of dry/steam balance, cooking level & load
- ☉ High-performance thermal insulation and double low-emissivity glass
- ☉ Manual, preset and customized programs mode
- ☉ Multi-timer function for multiple & mixed cooking
- ☉ Features a cooling program and supports automatic cooking within the chamber
- ☉ BakeDRY automatic chimney opening
- ☉ LED illumination with blue LED for chamber cleaning check
- ☉ Modular stacking options

STACKABLE DESIGN







BISTROT

B-B4T-V

B-B6T-V

B-B10T-V

B-B16T-V

EXTERNAL DIMENSIONS				
Width	33" 1/2			
Depth	36" 5/8			37" 1/4
Height	26" 3/8	32" 5/8	45" 1/4	73" 1/4
PACKAGE DIMENSIONS				
Width	36" 1/4			37" 1/4
Depth	39" 3/8			
Height	27" 5/8	38" 5/8	51" 1/8	82" 1/4
WEIGHT (LBS)				
Net	150	183	250	390
Gross	187	222.6	291	513.6
VOLTAGE				
KW	8	10	15	32
AMPERAGE				
208V / 1PH	32.6	44.6	66.7	129.9
208V / 3PH	18.8	25.7	38.5	75
240V / 1PH	34.2	46.4	69.7	136.2
240V / 3PH	19.7	26.8	40.2	78.6



B-B4T-V



B-B6T-V



B-B10T-V



B-B16T-V

ADD ONS



STEAM EXHAUST HOOD

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

STACKABLE DESIGN



Illustration for reference purposes



INCLUDED WITH EVERY COMBI OVEN PURCHASE SOF11B WATER SOFTENING CARTRIDGE SYSTEM

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

Flow rate 1 GPM (3.8 LPM)
Connections 1" FNPT

Max Water Pressure 90 psi / 6.2 bar / 620 kPa
Feed temperature range 35-100°F (2-38°C)

Includes RC1BG05N disposable softening cartridge. Refills available at **DISTEX**



MISTRAL

Fast & energy-efficient oven for bread & pastry

- ⦿ Five cooking modes
- ⦿ Pre-loaded & online cookbook + USB
- ⦿ Automatic preheating, delayed start & cooking programming
- ⦿ BakeAIR multi-fan system with 5 fan speeds & semi-static cooking
- ⦿ Fan inversion, speed control & motor brake
- ⦿ BakeSTEAM steam control in % + manual & time-programmable steam injection
- ⦿ Automatic control of dry/steam balance, cooking level & load
- ⦿ High-performance thermal insulation & double low-emissivity glass
- ⦿ Manual, preset & customized programs mode
- ⦿ Multi-timer function for multiple & mixed cooking
- ⦿ Features a cooling program & supports automatic cooking with the chamber
- ⦿ BakeDRY automatic chimney opening
- ⦿ Modular stacking options
- ⦿ LED illumination with blue LED for chamber cleaning check
- ⦿ BakeCLEAN automatic washing system

MORE OPTIONS

- BakeNET network connection
- CORO-200 Water filter system
- Oven Rack

Reliability and tradition! Electrical ovens with convection and steam mode for bakery and pastry, versatile for every kind of product: fresh, frozen or pre-cooked. These machines are compact and versatile and grant high-tech performances, allowing to control and set the chamber climate and the ventilation speed even during the entire cooking process. Programs are editable up to 10 customizable steps. Mistral “T” ovens can be stacked and equipped with proofers and additional accessories to deliver maximum performance and flexibility.

B-M5T-V			B-M10T-V		
EXTERNAL DIMENSIONS					
Width	31" 1/2				
Depth	45" 1/4				
Height	27" 1/4			45"	
PACKAGE DIMENSIONS					
Width	35" 1/2				
Depth	52" 3/8				
Height	34" 1/2			52	
WEIGHT (LBS)					
Net	187.4			300	
Gross	275.5			417	
VOLTAGE					
KW	9			20	
AMPERAGE					
208V / 1PH	37.3			77.6	
208V / 3PH	21.5			44.8	
240V / 1PH	39.2			81.6	
240V / 3PH	22.6			47.1	





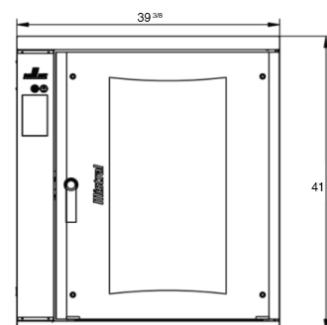
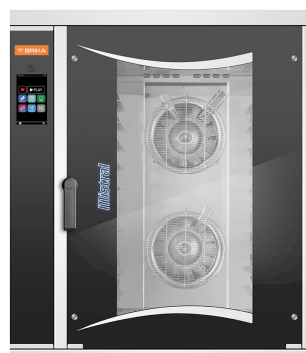
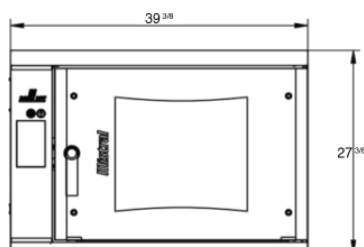
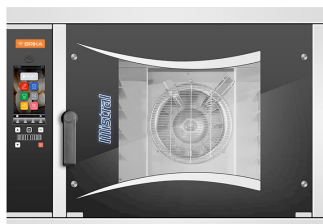
MISTRAL

The result of 30 years of research and development! The Mistral TTR is simply better in every way. Whether it's thicker insulation, larger and more efficient fans, stronger stainless steel construction or overall quieter operation, the TTR excels in every category. Mistral TTR ovens can be stacked and equipped with stone ovens and additional accessories for maximum performance.

B-M6T-TTR

B-M10T-TTR

EXTERNAL DIMENSIONS		
Width	39" 3/8	
Depth	44" 3/8	
Height	27" 3/8	45" 1/4
PACKAGE DIMENSIONS		
Width	42" 1/8	45"
Depth	47" 3/8	48"
Height	37" 1/2	54"
WEIGHT (LBS)		
Net	304	452
Gross	379	547
VOLTAGE		
KW	10	20
AMPERAGE		
208V / 1PH	39	77.6
208V / 3PH	22.5	44.8
240V / 1PH	40.8	81.6
240V / 3PH	23.6	47.1



ADD ONS



STEAM EXHAUST HOOD

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



ROTARY RACK LIFT SYSTEM



INCLUDED WITH EVERY COMBI OVEN PURCHASE SOF11B WATER SOFTENING CARTRIDGE SYSTEM

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

Flow rate 1 GPM (3.8 LPM)
Connections 1" FNPT

Max Water Pressure 90 psi / 6.2 bar / 620 kPa
Feed temperature range 35-100°F (2-38°C)

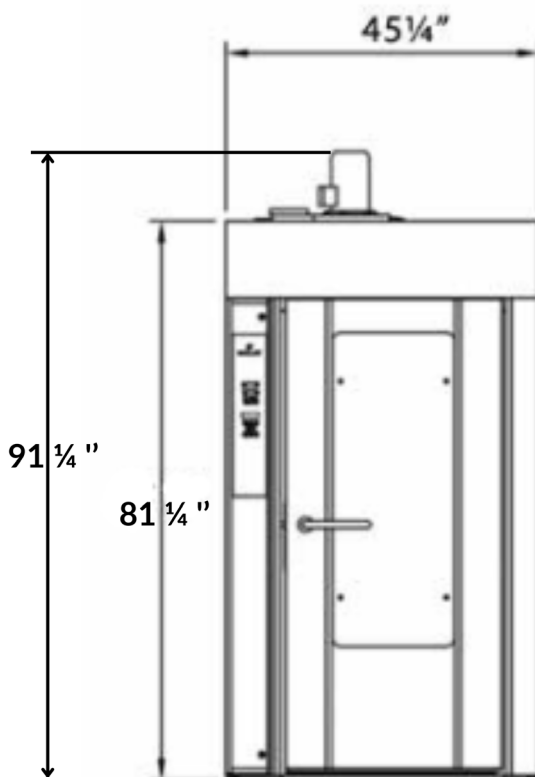
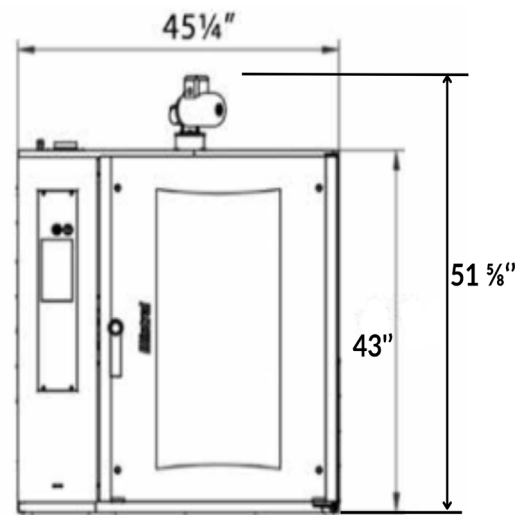
Includes RC1BG05N disposable softening cartridge. Refills available at **DISTEX**



ROTORBAKE

Rotorbake ovens are conceived for optimal performances and reduced energy consumption. These durable ovens offer high-tech experience fulfilling the needs of bakers, pastry chefs and supermarkets, featuring a smoother, more even air flow delivering pastry chefs uniform results time after time. Its reliability and quality assembly has been well-known for the last 15 years.

- ① Five cooking modes
- ① Pre-loaded & online cookbook + USB
- ① Automatic preheating, delayed start & cooking programming
- ① BakeAIR multi-fan system with 5 fan speeds and semi-static cooking
- ① BakeSTEAM steam control in % + manual & time-programmable steam injection
- ① Automatic control of dry/steam balance, cooking level & load
- ① High-performance thermal insulation and double low-emissivity glass
- ① Manual, preset & customized programs mode
- ① Multi-timer function for multiple and mixed cooking
- ① Features a cooling program and supports automatic cooking within the chamber
- ① BakeDRY automatic chimney opening





ROTORBAKE

B-R10T-VE2

B-R15T-CE5

EXTERNAL DIMENSIONS		
Width	45" 1/4	
Depth	47" 1/4	68" 1/8
Height	51" 5/8	91" 1/4
PACKAGE DIMENSIONS		
Width	48" 7/8	50"
Depth	55" 1/8	65"
Height	60"	90" 1/2
WEIGHT (LBS)		
Net	584.25	1335.8
Gross	672.38	1510.13
VOLTAGE		
KW	16	30
AMPS		
208V / 1PH	65	122.2
208V / 3PH	37.5	70.6
240V / 1PH	68.1	128.7
240V / 3PH	39.3	74.3

B-R10T-VE2 COMES WITH SOF11B WATER SOFTENING CARTRIDGE SYSTEM

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

Flow rate 1 GPM (3.8 LPM)
Connections 1" FNPT

Max Water Pressure 90 psi / 6.2 bar / 620 kPa
Feed temperature range 35-100°F (2-38°C)

Includes RC1BG05N disposable softening cartridge. Refills available at **DISTEX**



B-R15T-CE5 COMES WITH HIGH CAPACITY CORO-200 WATER SOFTENING CARTRIDGE SYSTEM

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

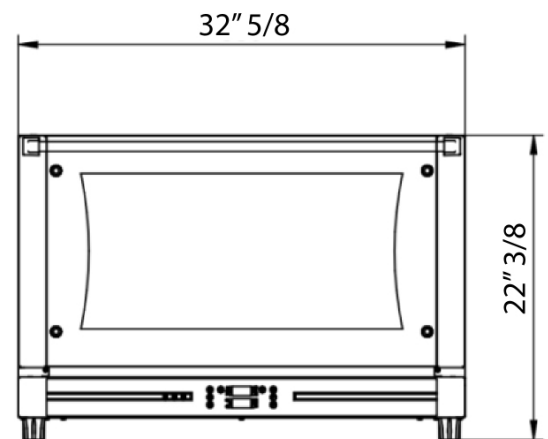
Flow rate 50 GPD (189 LPD)
Connections 3/8" or 1/4"

Max Water Pressure 100 psi / 6.8 bar / 689 kPa
Feed temperature range 39-100°F (4-38°C)

Includes RC1BG05N disposable softening cartridge. Refills available at **DISTEX**



- Three cooking modes
- Rounded cooking chamber
- Automatic preheating
- BakeAIR multi-fan system with 5 fan speeds and semi-static cooking
- BakeSTEAM steam control in % + manual steam injection
- Automatic control of dry/steam balance, cooking level & load
- High-performance thermal insulation & double low-emissivity glass
- Manual program mode
- Modular stacking options



INCLUDED WITH EVERY COMBI OVEN PURCHASE SOF11B WATER SOFTENING CARTRIDGE SYSTEM

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

Flow rate 1 GPM (3.8 LPM)
Connections 1" FNPT

Max Water Pressure 90 psi / 6.2 bar / 620 kPa
Feed temperature range 35-100°F (2-38°C)

Includes RC1BG05N disposable softening cartridge. Refills available at **DISTEX**



SNACK

The Snack Combi Oven delivers powerful performance in a compact footprint. Easy to use with intuitive digital controls, it's perfectly suited for a wide range of work environments: from bars and supermarkets to pizza parlors and self-service snack bars.

B-S4T-E

	EXTERNAL DIMENSIONS
Width	32" 5/8
Depth	32" 5/8
Height	22" 1/2
	PACKAGE DIMENSIONS
Width	35" 1/2
Depth	35" 1/2
Height	28" 3/8
	WEIGHT (LBS)
Net	123.45
Gross	145.5
	VOLTAGE
KW	6.5
	AMPS
208V / 1PH	27.8
208V / 3PH	16.7
240V / 1PH	28.8
240V / 3PH	17.3

ALL OVENS

Accomodate 18x26" / gastronorm pans

Include a water softening system

Come with a 2 year warranty

BISTROT

MISTRAL

Sizes	4, 6, 10, 16	T: 5, 10 TTR: 6, 10
Cooking modes	Nine (9)	Five (5)
High performance thermal insulation	✓	✓
Double low emissive glass	✓	✓
Rounded baking chamber	✓	✓
Manual mode	✓	✓
Preset and customized programs mode	✓	✓
Automatic preheating	✓	✓
Automatic control of dry/steam balance	✓	✓
Automatic cooking level & load control	✓	✓
Pre-loaded & online cookbook + USB	✓	✓
Delayed start and cooking programming	✓	✓
BakeAIR multi-fan system	✓	✓
5 fan speeds and semi-static cooking	✓	✓
Fan inversion, speed control and motor brake	✓	✓
BakeSTEAM steam control in %	✓	✓
Manual steam injection	✓	✓
Time-programmable steam injection	✓	✓
Multi-timer function for multiple & mixed cooking	✓	✓
Cooling program & automatic cooling	✓	✓
BakeDRY automatic chimney opening	✓	✓
Openable inner glass for easy cleaning	✓	✓
Modular overlap options	✓	✓
LED illumination	✓	✓
BakeCLEAN automatic washing system	✓	✓
Safety Rinse	✓	✓
Water Collection Tray	✓	TTR only
EAC and ETL/NSF Certification	✓	
Rack Feature	Roll-in Rack (16T only)	



COMBI OVEN OVERVIEW

	SNACK	ROTORBAKE
Sizes	4	E2: 10 E5: 15
Cooking modes	Three (3)	Five (5)
High performance thermal insulation	✓	✓
Double low emissive glass	✓	✓
Rounded baking chamber	✓	
Manual mode	✓	✓
Preset and customized programs mode	✓	✓
Automatic preheating	✓	✓
Automatic control of dry/steam balance	✓	✓
Automatic cooking level & load control	✓	✓
Pre-loaded & online cookbook + USB		✓
Delayed start and cooking programming	✓	✓
BakeAIR multi-fan system	✓	✓
5 fan speeds and semi-static cooking		✓
Fan inversion, speed control and motor brake	✓	✓
BakeSTEAM steam control in %	✓	✓
Manual steam injection	✓	✓
Time-programmable steam injection		✓
Multi-timer function for multiple & mixed cooking		✓
Cooling program & automatic cooling		✓
BakeDRY automatic chimney opening		✓
Openable inner glass for easy cleaning	✓	
Modular overlap options	✓	
LED illumination		
BakeCLEAN automatic washing system		
Safety Rinse		
Water Collection Tray		✓
EAC and ETL/NSF Certification		Rotating Rack
Rack Feature		



WARRANTY

BRIKA units are designed for commercial use.

This warranty is in lieu of all other warranties, whether expressed or implied, **BRIKA** expressly disclaims any implied warranty of merchantability or expressed or implied warranty of fitness for a particular purpose.

BRIKA warrants to the original purchaser of every **BRIKA** unit, the cabinet and all parts thereof, to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by **BRIKA** and upon proper installation and start-up in accordance with the instruction packet supplied with each **BRIKA** unit.

BRIKA's obligation under this warranty is limited to a period of 1 year or 2 years from the date of original installation or 18 months or 30 months after shipment date from **BRIKA**, whichever occurs first.

****see individual product model warranty****

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. Warranty includes onsite service calls within 30 kilometers 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. Parts deemed to be damaged due to normal wear and tear are not covered by this warranty. Cast-iron parts, door seals, gaskets, lights, locks are warranted for 90 days.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such as cleaning, adjustment or calibration of controls is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

All repairs pursuant to this warranty will be performed by an authorized designated **BRIKA** service agent during normal working hours. This warranty does not cover services performed at overtime or premium labour rates. End user is responsible for the difference between normal service rates and premium service rates.

This warranty is given only to the first purchaser from an authorized retailer. No warranty is given to subsequent transferees. This warranty is not assignable and applies only in favour of the original purchaser/user to whom delivered. Any such assignment or transfer shall void the warranties herein made and shall void all warranties, express or implied, including any warranty of merchantability or fitness for a particular purpose. Warranty is not transferable.

BRIKA's sole obligation under this warranty is limited to either the repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

No consequential damages. 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.

Any travelling time over 30km, on-site waiting time, waiting time due to site access delays, holiday or overtime labour charges, are not covered by this warranty. The relocation of a unit for repair or replacement is not covered.

Improper usage: **BRIKA** assumes no liability for parts or labour coverage for component failure or other damages resulting from improper usage or installation or failure to clean and/or maintain product as set forth in the warranty packet provided with the unit.

Residential applications: **BRIKA** assumes no liability for parts or labour coverage for component failure or other damages resulting from installation in non-commercial or residential applications. Alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, acts of god: **BRIKA** is not responsible for the repair or replacement of any parts that **BRIKA** determines have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of god. Periodic maintenance is not covered.

IMPROPER ELECTRICAL CONNECTIONS:

BRIKA is not responsible for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, power surge or voltage drops to the unit. No implied warranty of merchantability or fitness for a particular purpose: there are no any other warranties, expressed, implied or statutory, except the parts & labour warranty. There are no warranties which extend beyond the description on the face hereof. This warranty applies to units sold in Canada only and all warranty coverage will be void for all units shipped outside of Canada.

The foregoing warranty provisions are a complete and exclusive statement between the buyer and seller. BRIKA neither assumes nor authorizes any persons to assume for it any other obligation or liability in connection with said equipment.

LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY FOR THE GAS FRYERS

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.

Fryer 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. Exceptions are stainless steel fryer tanks which will be warranted as stated below. Limited warranty on the stainless steel fry tank: 5 years prorated.

ELECTRIC / COMBI OVENS:

BRIKA is not responsible for any defect resulting in the usage of unfit water. Hard water, too soft water or unfiltered water can create premature wear on components, leading to failure. Failure to maintain the unit, failure to utilize the periodic cleaning cycle and manual cleaning, will void the warranty. The warranty shall not apply to the use of non-compliant cleaning and preservative agents, other than those expressly approved by BRIKA. Likewise, there shall be no warranty claims for damage and malfunctions caused by the build-up of lime scale in the appliance. Consumable and expendable parts such as lamps, seals, etc, as well as damage to the glass, are not covered by this warranty.

All claims for labour or parts must be made directly through **BRIKA** and must have an authorization number. All claims should include: model number of the unit, serial number of the cabinet, proof of purchase, date of installation and all pertinent information supporting the existence of the alleged defect.

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.



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DISTEX