



# BRIKA

## B-B6T-V

ROBUST DESIGN  
HIGH QUALITY STAINLESS STEEL

# ELECTRIC COMBI OVEN BISTROT 6T 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



Accommodates bunpans **18" x 26"** & smaller:  
15" x 21"    13" x 18"    gastronorm 2/3

### 9 Cooking modes

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

# B-B6T-V

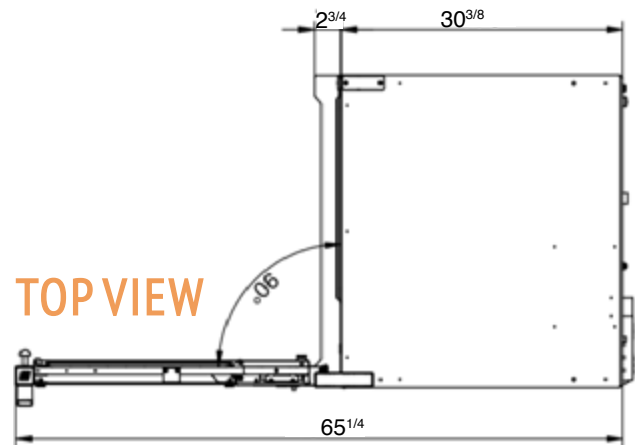
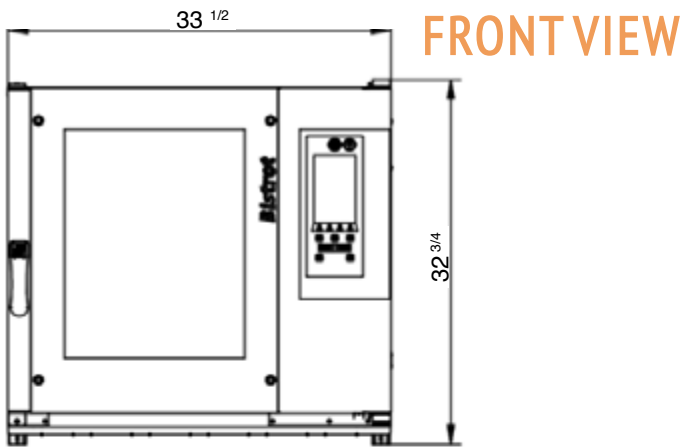
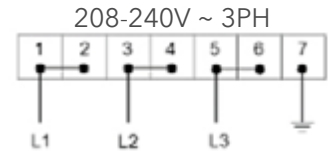
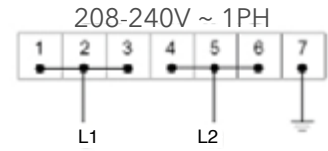
Dimensions [wxdxh]	33 <sup>1/2</sup> " x 36 <sup>5/8</sup> " x 32 <sup>3/4</sup> "
Oven interior [wxdxh]	20 <sup>7/8</sup> " x 28" x 22 <sup>1/4</sup> "
Rack Guides	6
Max Temp	270°C / 520°F
Weight	NET: 183lbs BOITE: 223lbs
Package [wxdxh]	36 <sup>1/8</sup> " x 39 <sup>3/8</sup> " x 38 <sup>5/8</sup>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

## POWER SUPPLY

Power 10 KW

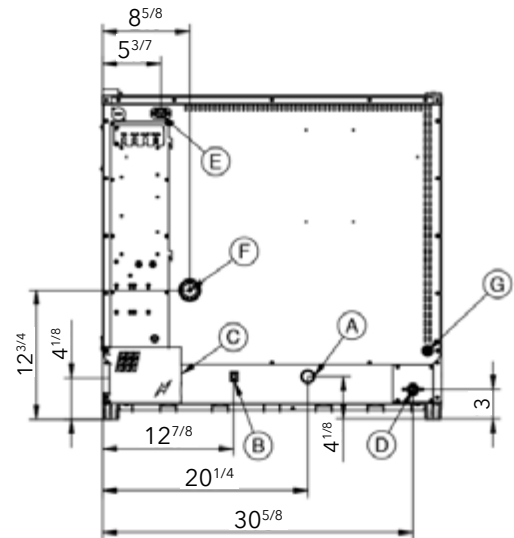
### Voltage

- 208V / 1PH - 44.6 AMP
- 208V / 3PH - 25.7 AMP
- 240V / 1PH - 46.4 AMP
- 240V / 3PH - 26.8 AMP



## ELECTRICAL SUPPLY

- A Drain Liquid 1<sup>1/8</sup>"
- 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"



**SOF12B**  WATER FILTRATION SYSTEMS

**WATER SOFTENING CARTRIDGE SYSTEM INCLUDED.**

ASSEMBLY/SUPPORT



MORE PRODUCTS



## SAFETY

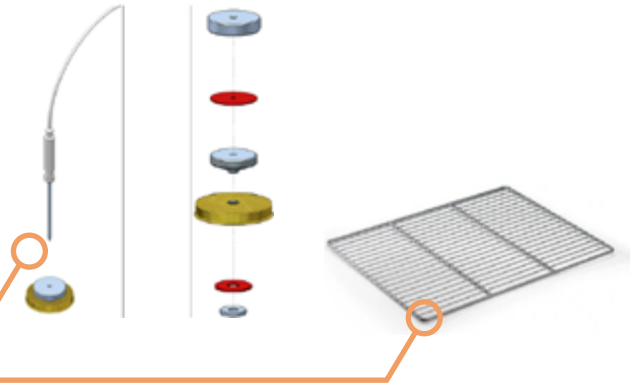
Keep combustibles a minimum of 12" away from the equipment. Keep a clearance of 4" at the rear.

 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.

