

COOKING LINE

Designed to provide reliable and solid performance for many years, with high efficiency and a modern look, providing a form and function fit for the most demanding kitchens at an affordable price



HEAVY-DUTY DESIGN



HIGH-BTU OUTPUT



ADJUSTABLE STAINLESS FEET

CAST IRON

CHARBROILER



DURABLE KNOBS

RADIANT BURNER



BCB-24



BCB-36



BCB-48

Shipped with standard NG/LP conversion kit

35 000 BTU burners per 12" sections with standby pilots.

"Cool-to-the-touch" front stainless edge.

Stainless steel exterior & interior

FRYER

5-year oil tank warranty

The high efficiency red tube, cast iron burners create a large heat-transfer area for reliable, even heat distribution. Our durable temperature probe senses temperature changes and activates a quick burner response

The temperature ranges from 200°F (93°C) to 400°F (204°C). Includes Millivolt safety control system

Every inch of the frypot and cold zone can be cleaned and wiped down by hand.



FRYER BASKETS



FRYER BURNERS



OIL TANK



BFR-40



BFR-50



BFR-70

STOCK POT

Heavy duty cast iron three-ring burner, rated at a total of 80 000 BTU/h

Two manual controls to operate the inner and outer rings independently

3/4" NPT rear gas connection and regulator standard



VENTILATION



CAST IRON TOP

CATCH TRAY



BRIKA

1 800-567-3620

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BRIKAEQUIPMENT.CA



GAS

COOKING LINE

High quality stainless steel & robust design



HOT PLATE



BHP-122



CATCH TRAY



CAST IRON GRATES

Shipped with standard NG/LP conversion kit

28 000 BTU burners with standby pilots.

"Cool-to-the-touch" front stainless edge.

Lift-off cast iron grates



BHP-244



BHP-366



BHP-488

OVEN RANGE

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



Heavy duty 12"x12" removable cast iron top grates



Oven temperature ranges between 175°F to 500°F



3/4 NPT rear gas connection & regulator standard



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



Enamel interior oven for easy cleaning



6" casters with locks for easy mobility



BGR-G24



BGR-4B-G36



BGR-4B



KNOBBS



CAST IRON GRATES



ELECTRIC COMBI OVENS

High quality construction with intuitive touch screen interface to streamline the cooking experience



MULTI-FAN SYSTEM



7" TOUCH SCREEN



B-B16T-V



B-B4T-V



B-B16T-V



9 cooking modes



Oven temperature up to 520°F



Custom preset programs mode



Double low emmissive glass



5 fan speed and semi-static cooking

GRIDDLE



BMG-24



30 000 BTU burners per 12" sections with standby pilots.



Heavy duty 3/4" thick polished steel griddle plate



Full length seamless drip pan, easy to remove and clean.



Stainless steel exterior & interior



BMG-36



BMG-48



OIL TRAY