

Prática
TECHNICOOK

EXPRESS

SMART COOK
SOLUTION



СараExpress

Prática
TECHNICOOK

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Prática

• *Fire Express* •

Prática



WELCOME TO PRÁTICA

210.000 square feet | 460 employees total | 40 employees R&D department



Prática



PRODUCTIVITY



WELFARE



PRESERVATION

QUALITY FOOD WITHOUT WASTE



Bakeries



Supermarkets



Restaurants



Fast Food



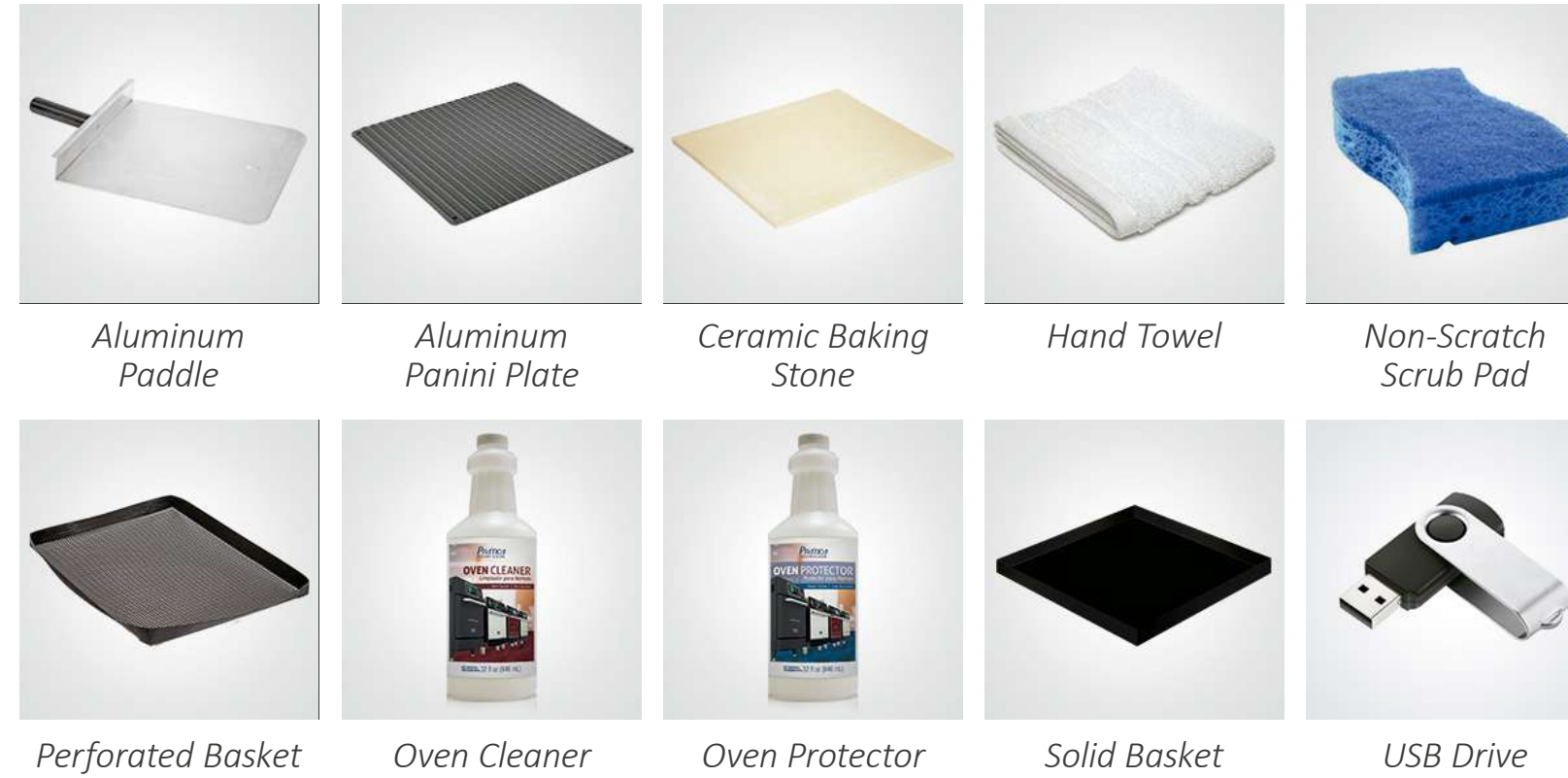
Catering

CHEF EXPRESS

Advanced *performance and value*

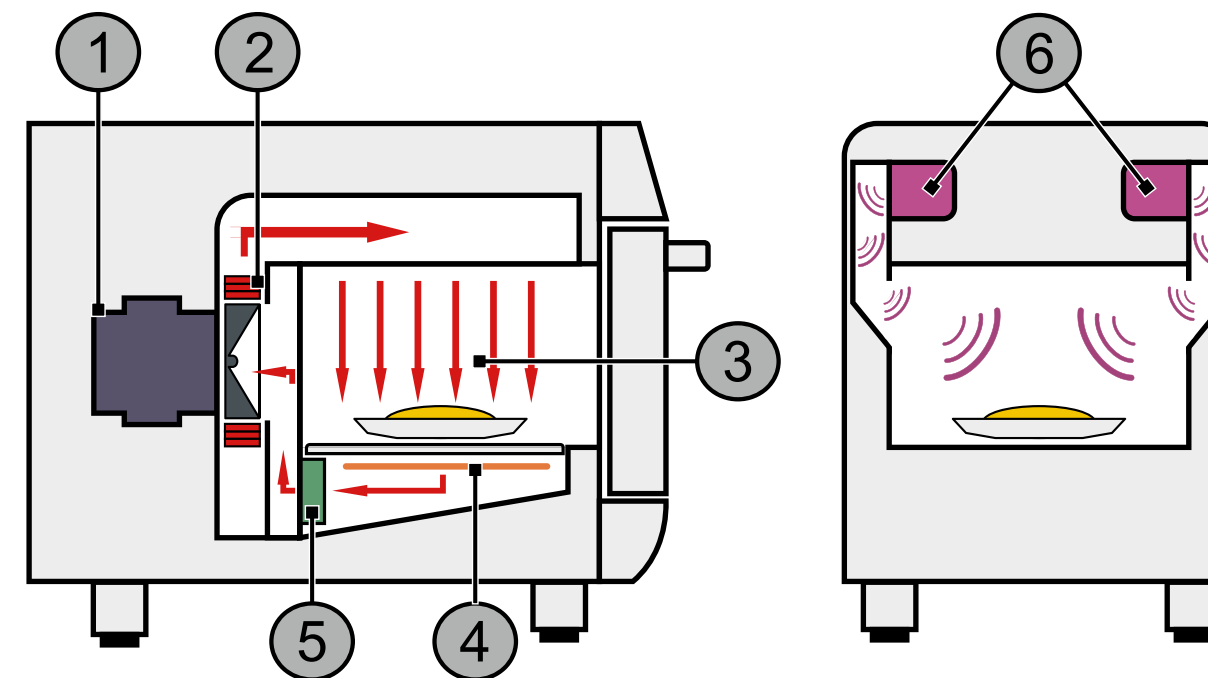


Standard Accessories



Cooking Times

6" Turkey Sub	30 sec
Grilled Cheese	45 sec
Reuben Sandwich	90 sec
Frozen Pizza 14"	2 min 30 sec
Frozen Wings (8 pieces)	3 min



- 1. Blower Motor
- 2. Impingement Heater
- 3. Impinged Air
- 4. IR heater
- 5. Catalytic Converter
- 6. Magnetrons

External Dimensions

Height	Width	Depth	Weight
25.4"	21"	31.5"	194 lb
644 mm	532 mm	800 mm	88 kg

Cook Chamber Dimensions

Height	Width	Depth	Volume
5.5"	15.5"	14.5"	0.74 cu ft
140 mm	394 mm	368 mm	21 liters



FORZA EXPRESS

Bakes rapidly, *specializing in raw-dough foods.*



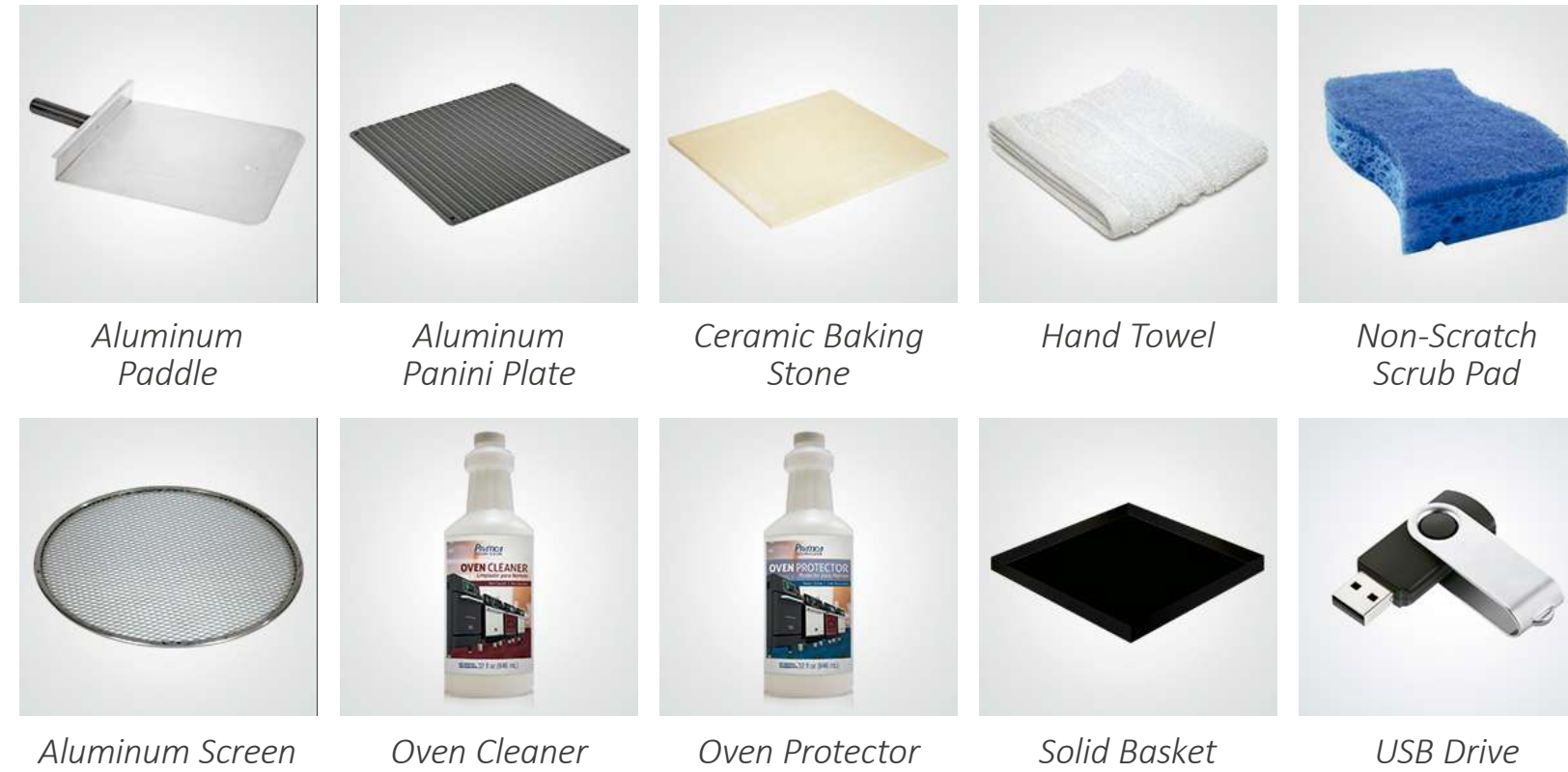
External Dimensions

Height	Width	Depth	Weight
25.4"	21"	31.5"	143 lb
644 mm	532 mm	800 mm	65 kg

Cook Chamber Dimensions

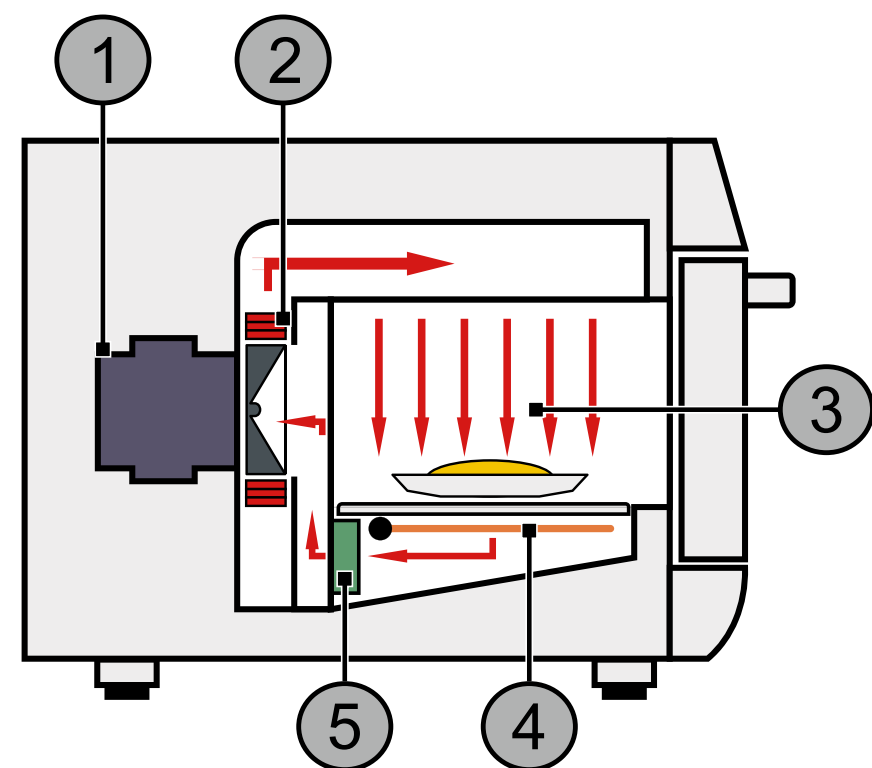
Height	Width	Depth	Volume
5.5"	15.5"	14.5"	0.74 cu ft
140 mm	394 mm	368 mm	22 liters

Standard Accessories



Cooking Times

Toasted Bagel	20 sec
Jumbo Pretzel	1 min 40 sec
Macaroni & Cheese	3 min 20 sec
Fresh Dough Pizza	2 min
Jalapeño Poppers (frozen)	3 min



- 1. Blower Motor
- 2. Impingement Heater
- 3. Impinged Air
- 4. IR heater
- 5. Catalytic Converter



ROCKET EXPRESS

Faster than a bullet!

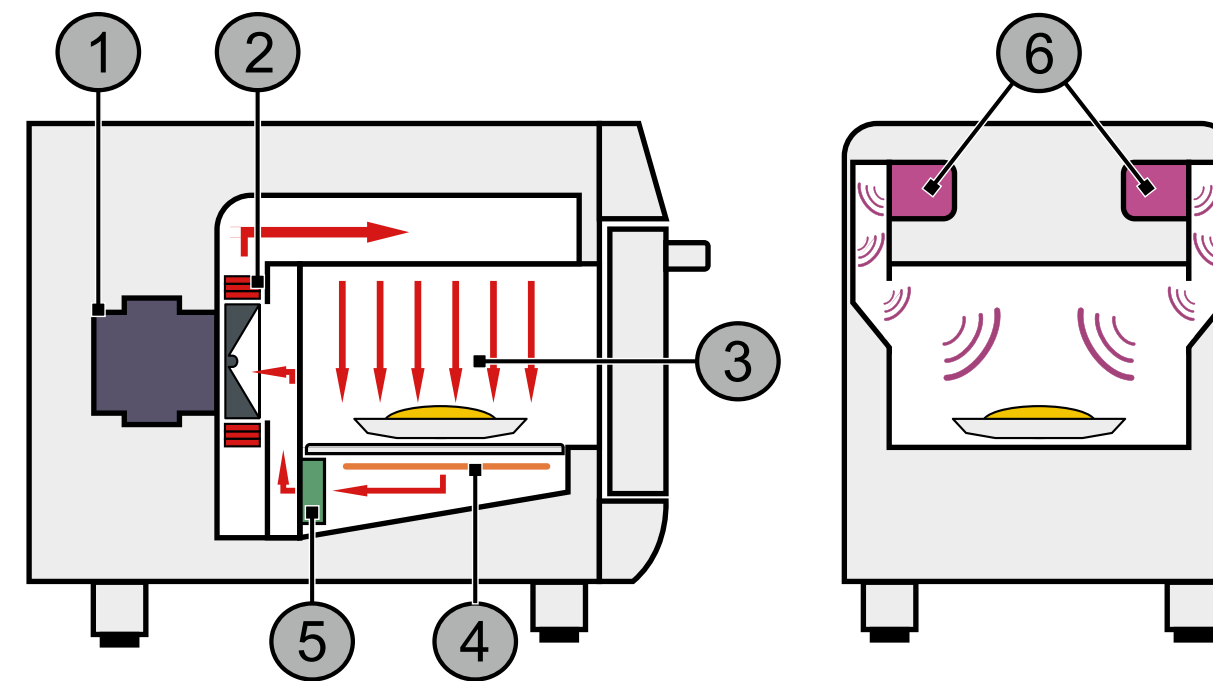


Standard Accessories



Cooking Times

Steamed Asparagus	60 sec
14" Pepperoni Pizza	2 min
8" Toasted Sub	20 sec
Chicken Wings	3 min 30 sec
Quesadilla	35 sec



- 1. Blower Motor
- 2. Impingement Heater
- 3. Impinged Air
- 4. IR heater
- 5. Catalytic Converter
- 6. Magnetrons

External Dimensions

Height	Width	Depth	Weight
25.4"	21"	31.5"	194 lb
644 mm	532 mm	800 mm	88 kg

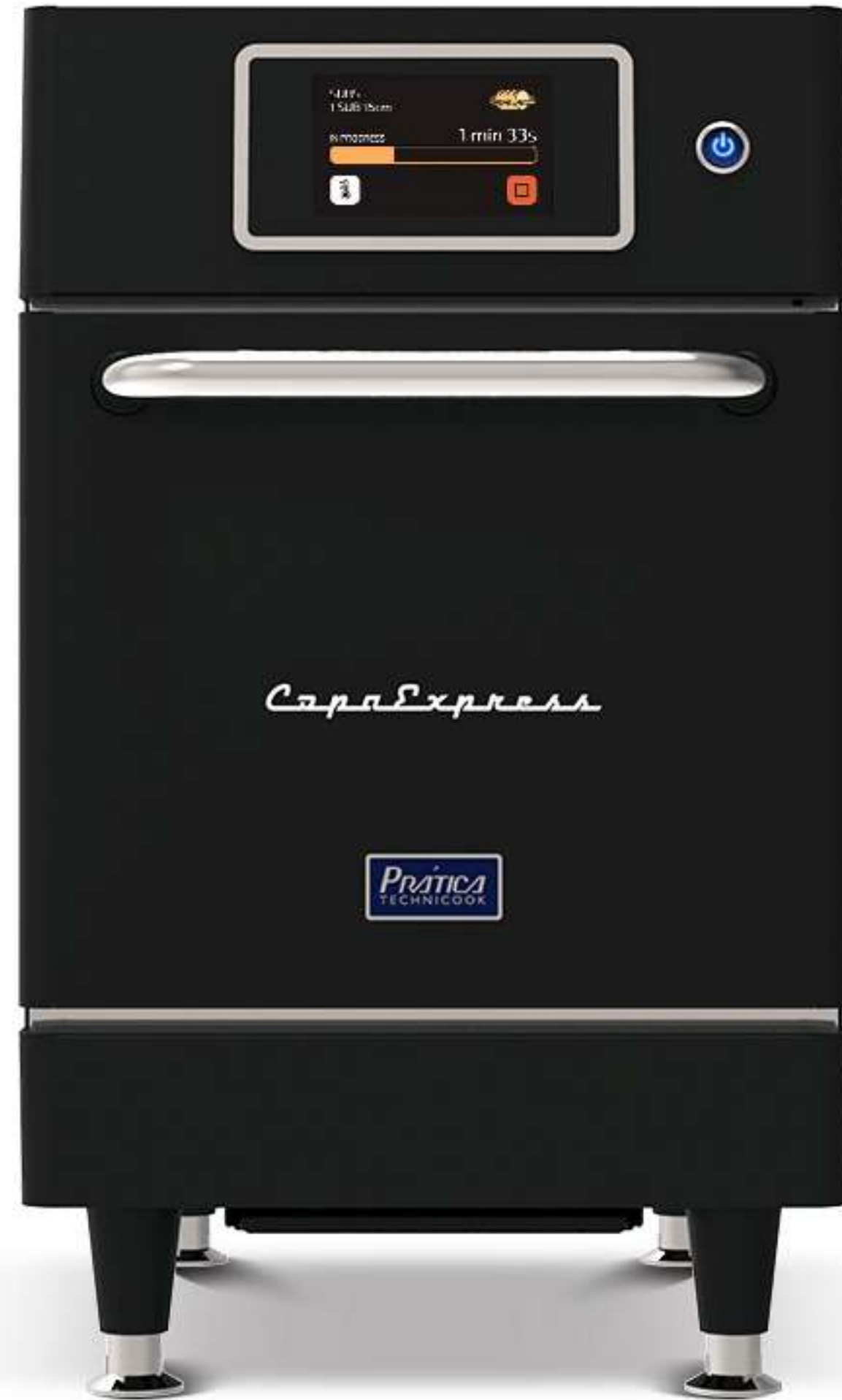
Cook Chamber Dimensions

Height	Width	Depth	Volume
5.5"	15.5"	14.5"	0.74 cu ft
140 mm	394 mm	368 mm	21 liters



COPA EXPRESS

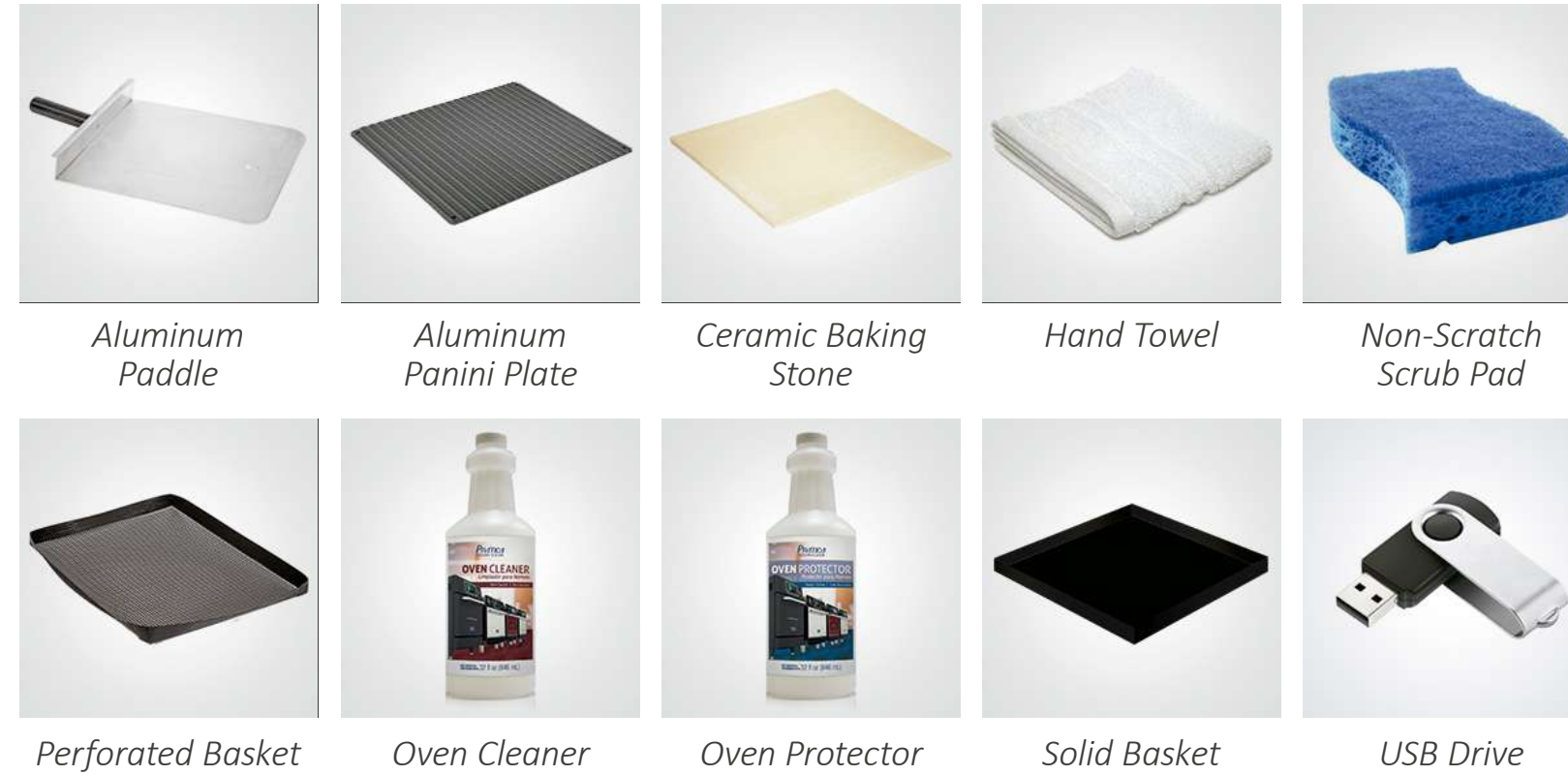
The speed oven that fits the way you work!



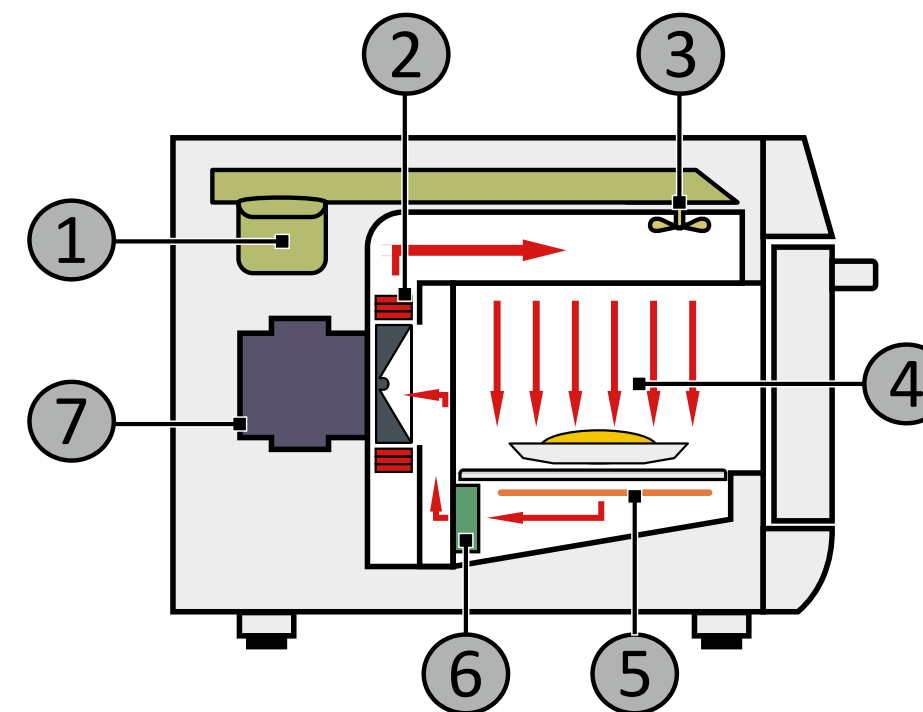
External Dimensions			
Height	Width	Depth	Weight
27.25"	16"	26.75"	174 lb
692 mm	405 mm	680 mm	79 kg

Cook Chamber Dimensions			
Height	Width	Depth	Volume
5.5"	15.5"	14.5"	0.61 cu ft
183 mm	336 mm	287 mm	18 liters

Standard Accessories



Cooking Times	
Breakfast Sandwich	45 sec
Flatbread Pizza	60 sec
French Fries	1 min 15 sec
Salmon Fillet	3 min 20 sec
Sandwich Panini	35 sec



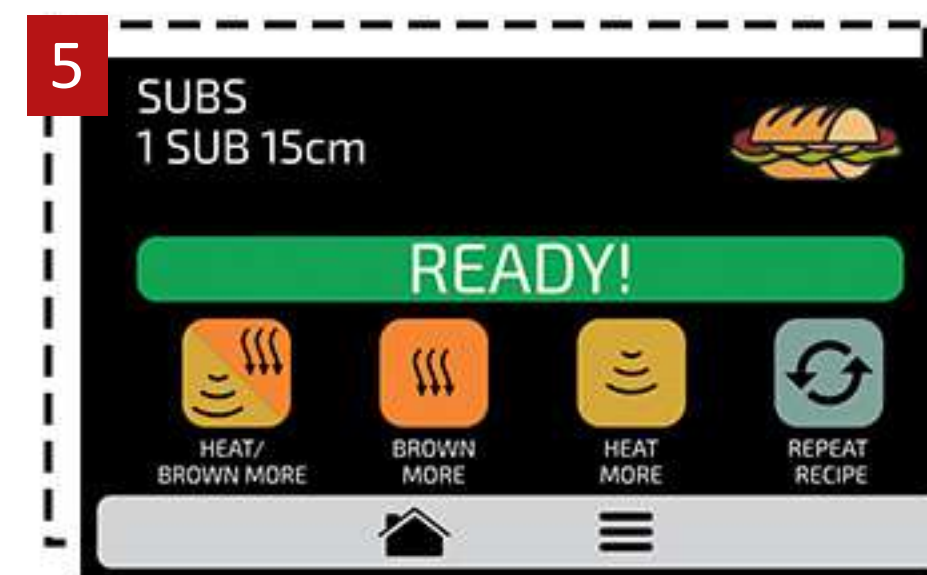
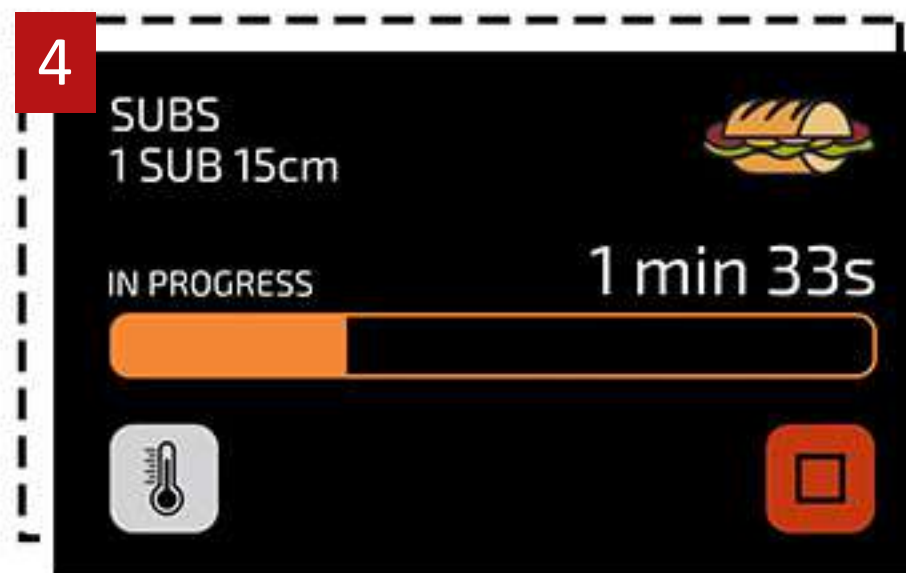
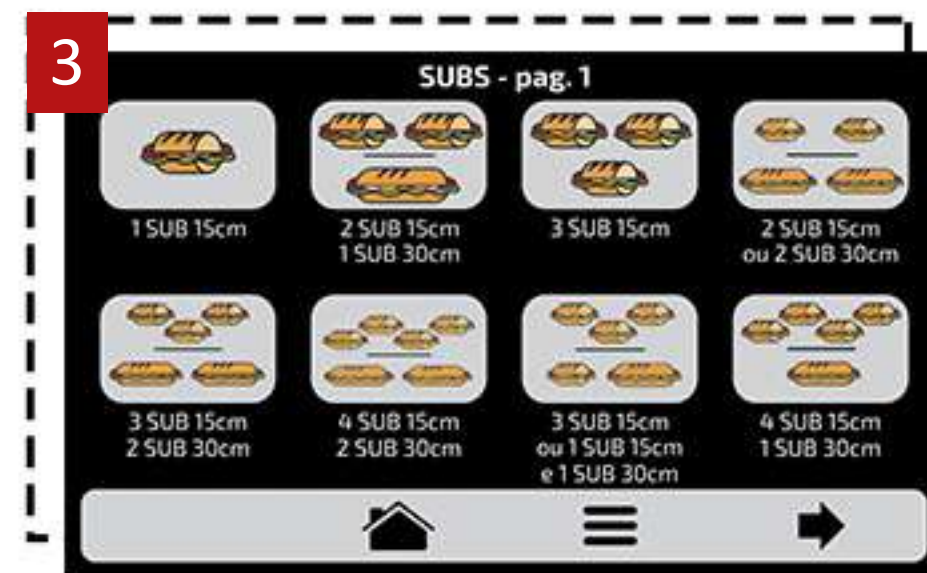
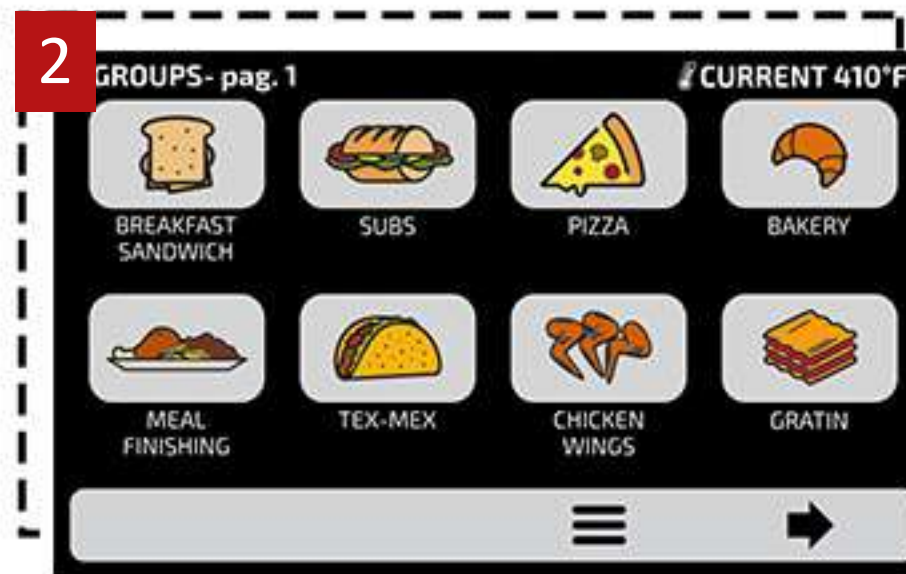
- 1. Magnetron
- 2. Impingement Heater
- 3. Stirrer
- 4. Impinged Air
- 5. IR heater
- 6. Catalytic Converter
- 7. Blower Motor





ROCKET AND COPA EXPRESS

The Industry's Newest User-Interface



GET IT READY
in just a few steps!



USER FRIENDLY FEATURES

Available on all Express Line models

Removable Catalyst



Easy access and removal of the catalytic converter. This design allows cleaning and maintenance to be performed by the end user, eliminating a costly service call.

Removable Air Filter



Easy access and removal of the electrical compartment air filter. Design for simple cleaning and maintenance.

Back Panel



The Express line of ovens utilize a clean back panel design. This improves the air filter maintenance by simplifying the process for the end user.

MINIMAL CLEARANCE

Zero Side Clearance

1" Side Clearance



Advance cooling design eliminates side vents and louvers allowing minimal to zero side clearance.



Rear clearances are automatically set with factory set installed bumpers.



CLEANING KIT **BENEFITS**

Specially formulated for Prática Express Ovens

OVEN CLEANER

(Limpiador para Hornos)

- Non-Caustic, Non-Corrosive, and Non-Flammable
- Dissolves heavy soils, carbonized buildup, fat, oil and grease
- Use in commercial kitchens to save time and labor
- Excellent cleaning and degreasing power
- Safe for use on aluminum

OVEN PROTECTOR

(Protector para Hornos)

- Prevents carbonized buildup, fat, oil and grease from sticking to oven walls
- Makes oven cleaning easier, saving time and labor
- Use in commercial kitchens to keep ovens looking like new
- Blend of all GRAS ingredients (GRAS - Generally Recognized As Safe by the FDA)

Nothing
cleans and
protects like
Prática





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