

Prática
TECHNICOOK

EXPRESS

SMART COOK
SOLUTION



Prática
TECHNICOOK - TECHNIPAN

WELCOME TO PRÁTICA

Prática Produtos SA, founded in 1991, is the leading manufacturer of commercial food and bakery products in South America. Based in Pouso Alegre, Prática manufactures and distributes under the TechniCook, TechniPan, and Klimaquip brands. Prática has been engineering and manufacturing high-speed ovens since 2007. The first model, Gourmet Express, revolutionized the company's perspective of rapid cooking.

With over 400 employees, and a state-of-the-art engineering and manufacturing facility located on 250,000 square feet in Pouso Alegre, Brazil, Prática Products Inc. is proud to bring Prática Express high-speed ovens to North America and Europe.

WELCOME BACK TO THE FUTURE...

Bringing innovative, ventless, energy efficient cook solutions to the food service industry worldwide, in a competitive manner, and maintaining open and honest relationships with suppliers, employees, manufacturer representatives, distributor partners, and key chain accounts...

Smart Cook Solutions



Prática

Aerial Factory View

Brazil - Pouso Alegre - MG

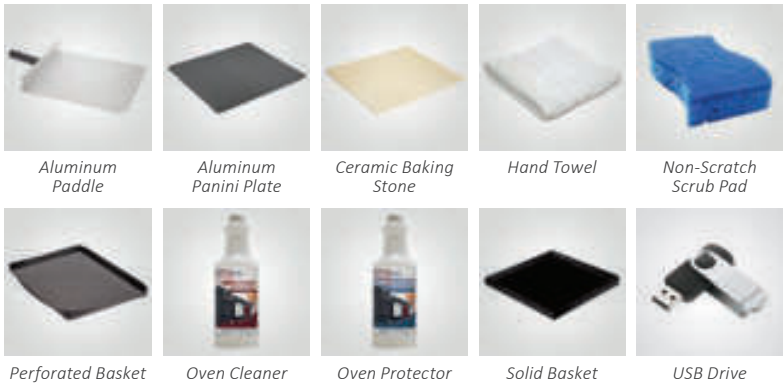


CHEF EXPRESS

Advanced performance and value



Standard Accessories



- Advance cooling design eliminates side vents and louvers allowing zero side clearances
- Easy access and removable catalytic converter
- This design allows cleaning and maintenance to be performed by the end user
- Infrared bottom heating element with independent temperature control
- Easy access and removal of the electrical compartment air filter
- In addition to manual entry, the oven uses a USB port to upload and download recipes
- Side launched microwave allows the use of metallic utensils
- User friendly interface

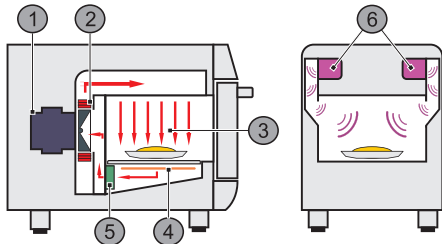
External Dimensions				Cook Chamber Dimensions			
Height	Width	Depth	Weight	Height	Width	Depth	Volume
25.4"	21"	31.5"	194 lb	5.5"	15.5"	14.5"	0.74 cu ft
644 mm	532 mm	800 mm	88 kg	140 mm	394 mm	368 mm	21 liters



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

Technical Illustration

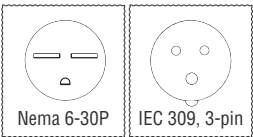


- 1. Blower Motor
- 2. Impingement Heater
- 3. Impinged Air
- 4. IR heater
- 5. Catalytic Converter
- 6. Magnetrons

Electrical Specifications

Country	Voltage	Frequency	Current	Max Input
US/Canada	208/240 VAC	60 Hz	30 Amp	6.2/7.2 kW
Europe/Asia	230 VAC	50 Hz	30 Amp	6.9 kW

Connections Used



FORZA EXPRESS

Bakes rapidly, specializing in raw-dough foods



Standard Accessories



- Ability to operate at elevated cavity temperatures (up to 610F) to achieve professional results with many fresh dough type bakery items
- Advance cooling design eliminates side vents and louvers allowing zero side clearances
- Easy access and removable catalytic converter
- This design allows cleaning and maintenance to be performed by the end user
- Infrared bottom heating element with independent temperature control
- Easy access and removal of the electrical compartment air filter
- In addition to manual entry, the oven uses a USB port to upload and download recipes

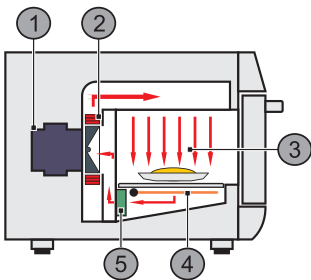
External Dimensions				Cook Chamber Dimensions			
Height	Width	Depth	Weight	Height	Width	Depth	Volume
25.4"	21"	31.5"	143 lb	5.5"	15.5"	14.5"	0.77 cu ft
644 mm	532 mm	800 mm	65 kg	140 mm	394 mm	368 mm	22 liters



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

Technical Illustration



1. Blower Motor

2. Impingement Heater

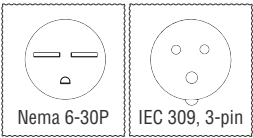
3. Impinged Air
4. IR heater

5. Catalytic Converter

Electrical Specifications

Country	Voltage	Frequency	Current	Max Input
US/Canada	208/240 VAC	60 Hz	27 Amp	5.6/7.2 kW
Europe/Asia	230 VAC	50 Hz	29 Amp	6.6 kW

Connections Used



ROCKET EXPRESS

Faster than a bullet!

Standard Accessories



- Full color capacitive touchscreen display with intuitive software
- Advance cooling design eliminates side vents and louvers allowing zero side clearance
- Easy access and removable catalytic converter
- This design allows cleaning and maintenance to be performed by the end user
- Manual cooking mode allows quick and instinctive cooking for unexpected menu items
- Infrared bottom heating element with independent temperature control
- Easy access and removal of the electrical compartment air filter
- The intuitive software can display and operate in multiple languages
- Includes a daily cleaning function that cools the oven to safe temperatures and then prompts the end user through the recommended cleaning steps

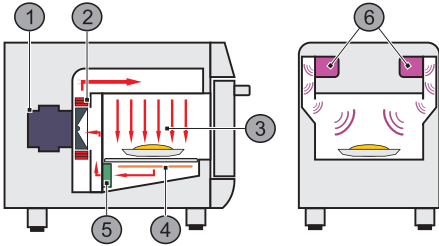
External Dimensions				Cook Chamber Dimensions			
Height	Width	Depth	Weight	Height	Width	Depth	Volume
25.4"	21"	31.5"	194 lb	5.5"	15.5"	14.5"	0.74 cu ft
644 mm	532 mm	800 mm	88 kg	140 mm	394 mm	368 mm	21 liters



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

Technical Illustration



1. Blower Motor

2. Impingement Heater

3. Impinged Air
4. IR heater

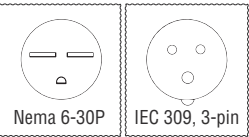
5. Catalytic Converter

6. Magnetrons

Electrical Specifications

Country	Voltage	Frequency	Current	Max Input
US/Canada	208/240 VAC	60 Hz	30 Amp	6.2/7.2 kW
Europe/Asia	230 VAC	50 Hz	30 Amp	6.9 kW

Connections Used



COPA EXPRESS

Bigger cavity, smaller footprint



Standard Accessories



- Full color capacitive touchscreen display with intuitive software
- Capable of utilizing common pan sizes including 1/2 hotel pan (gastronorm pan), and a 1/4 sheet pan while retaining a smaller foot print of only 16” wide
- Easy access and removable catalytic converter
- This design allows cleaning and maintenance to be performed by the end user
- Manual cooking mode allows quick and instinctive cooking for unexpected menu items
- Infrared bottom heating element with independent temperature control
- Easy access and removal of the electrical compartment air filter
- The intuitive software can display and operate in multiple languages
- Includes a daily cleaning function that cools the oven to safe temperatures and then prompts the end user through the recommended cleaning steps

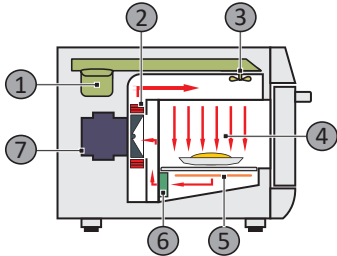
External Dimensions				Cook Chamber Dimensions			
Height	Width	Depth	Weight	Height	Width	Depth	Volume
27.25”	16”	26.75”	174 lb	5.5”	15.5”	14.5”	0.61 cu ft
692 mm	405 mm	680 mm	79 kg	183 mm	336 mm	287 mm	18 liters



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

Technical Illustration

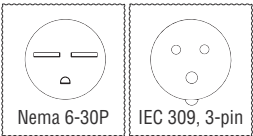


- 1. Magnetron
- 2. Impingement Heater
- 3. Stirrer
- 4. Impinged Air
- 5. IR heater
- 6. Catalytic Converter
- 7. Blower Motor

Electrical Specifications

Country	Voltage	Frequency	Current	Max Input
US/Canada	208/240 VAC	60 Hz	30 Amp	6.2/7.2 kW
Europe/Asia	230 VAC	50 Hz	30 Amp	6.9 kW

Connections Used



COPA EXPRESS

*The speed oven that fits
the way you work!*

BIGGER CAVITY
smaller footprint

Perfect choice for front-of-house



Capable of utilizing common pan
sizes including a 1/2 hotel pan
(Gastronorm pan), and a 1/4 sheet
pan while retaining a smaller
footprint of only 16" wide.





ROCKET AND COPA EXPRESS

The Industry's Newest User-Interface

ELEGANT AND INTUITIVE

*Full color capacitive
touchscreen display with
intuitive software allowing
unlimited customized images*

SIMPLE AND OPTIMIZED

*A fresh spin on providing
a great user interface while
simplifying the basic oven
operations for the end user*

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



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



Rear clearances are automatically set with factory set installed bumpers.

Nothing
cleans and
protects like
Prática!



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)





RAPID COOK TECHNOLOGY

The Express line rapid cook ovens utilize a combination of convection heat, high speed impinged air, bottom infrared, and precision microwave to reduce cook times by more than 80% with chef-quality results. Express line speed ovens are equipped with a removable catalytic converter, which breaks down grease-laden vapors allowing for ventless operation.

IMPINGEMENT

The Forza Express utilizes precisely controlled impinged air and infrared element to deliver increased heat transfer rates, resulting in cook times up to 50% faster. The Forza Express oven is equipped with a removable catalytic converter, which breaks down grease-laden vapors allowing for ventless operation.



VENTLESS OPERATION

Pratica Express ovens have an internal catalytic converter that eliminates grease-laden vapors before they escape the oven. The Express ovens have been tested and passed EPA202, allowing them to be certified as non-grease emitting appliances. When following proper installation and operation procedures, Pratica Express ovens can be installed without the use of a Type I or Type II hood.*

*Ventless cooking operation supported with the exception of foods classified as 'raw fatty proteins' such as bone-in, skin-on chicken, raw bacon, raw hamburger, etc.



TERMS AND CONDITIONS

All prices are quoted in \$ U.S. dollars and are subject to change without notice.
State sales tax will be added to invoice if resale tax certificate is not on file.

Terms are net 30-days upon approved and established credit. Prices are quoted F.O.B from our warehouse in Lewisville, TX. Prática Products Inc. reserves the right to review, accept or reject all purchase orders.

Purchase orders are only considered valid after written acknowledgement is received by the customer.

Prática Products Inc. reserves the right to change or modify the design, specification or substitute materials in construction of any product manufactured without notice.

All product dimensions are nominal and are subject to change.

RETURN POLICY

Any shortage, loss or damage in shipment must be reported to Prática Products Inc. and the delivery common carrier immediately on receipt of shipment, and noted on the delivery receipt.

Shipments should be inspected and any concealed damage should be reported by consignee to the common carrier within 10 days. Freight claims are the responsibility of the cosigner.



WARRANTY

Prática Products Inc. warranties the Express line ovens for a period of one (1) year from installation, including parts and pre-approved labor. The Prática Products Inc. warranty covers manufacturer defects and part failure. The warranty excludes user abuse, ordinary wear and tear among other conditions described in full in the user's manual.

FREIGHT AND SHIPPING

Prática Products Inc. provides the most economical ground transportation possible consistent with guaranteed freight and minimal terminal switching. Any special request as in residential delivery, lift gate, or phone appointment will have an additional charge. Prática Products Inc. imposes no hidden mark-ups; all freight charges are passed through the customer at our cost.

Any shortage, loss or damage in shipment must be reported to Prática Products Inc. and the delivery common carrier immediately on receipt of shipment, and noted on the delivery receipt.

Shipments should be inspected and any concealed damage should be reported by consignee to the common carrier within 10 days. Freight claims are the responsibility of the cosigner.



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DOC-2019 / February 2019

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TECHNICOOK