

**Prática**  
TECHNICOOK



**PRACTICAL PRODUCTS**  
PRÁTICA  
ESTD 1988

**EXPRESS**  
SMART COOK SOLUTIONS

A photograph of a modern industrial building with a blue and white facade. The building has several windows and air conditioning units. The Prática logo is visible in the top left corner of the image.

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

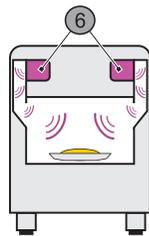
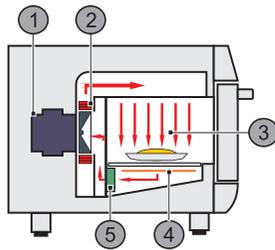
Brazil - Pouso Alegre - MG



# CHEF EXPRESS

*Advanced performance and value*

- 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



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

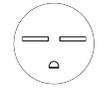
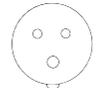
## Cook Chamber Dimensions

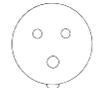
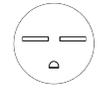
Height	Width	Depth	Volume
5.5"	15.5"	14.5"	0.74 cu.ft.
140 mm	394 mm	368 mm	21 liters



 **Cook Times**

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

Electrical Specifications						
Country	Voltage	Frequency	Current	Max Input	Connections Used	
US/Canada	208/240 VAC	60 Hz	30 Amp	5.7 kW	Nema 6-30P	
Europe/Asia	230 VAC	50 Hz	32 Amp	7.2 kW	IEC 309, 3-pin	



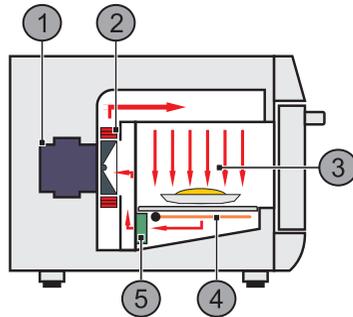
Nema 6-30P

IEC 309, 3-pin

# FORZA EXPRESS

*Bakes rapidly, specializing in raw-dough foods*

- 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



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



## 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"	0.77 cu.ft.
140 mm	394 mm	368 mm	22 liters

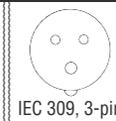
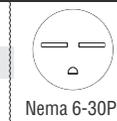


 **Cook Times**

Toasted Bagel	<b>20 sec</b>
Jumbo Pretzel	<b>1 min 40 sec</b>
Macaroni & Cheese	<b>3 min 20 sec</b>
Fresh Dough Pizza	<b>2 min</b>
Jalapeño Poppers (frozen)	<b>4 min 30 sec</b>

Electrical Specifications

Country	Voltage	Frequency	Current	Max Input	Connections Used
US/Canada	208/240 VAC	60 Hz	30 Amp	5.2 kW	Nema 6-30P
Europe/Asia	230 VAC	50 Hz	32 Amp	6.7 kW	IEC 309, 3-pin



Faster than a bullet!

**ROCKET**  
EXPRESS

LAUNCHING IN

**NRA SHOW**

THE INTERNATIONAL FOODSERVICE MARKETPLACE

**2018**



PRE  
STA

Bigger cavity  
Smaller footprint

**COPA**  
EXPRESS

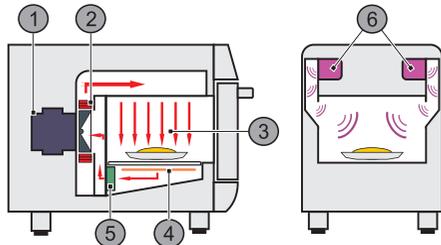
HEATING UP

*Summer*  
**2018**

# ROCKET EXPRESS

*Faster than a bullet!*

- Full color capacitive touchscreen display with intuitive software
- 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
- 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



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



 **Cook Times**

Steamed Asparagus **60 sec**

14" Pepperoni Pizza **2 min**

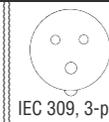
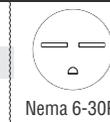
8" Toasted Sub **20 sec**

Chicken Wings **3 min 30 sec**

Quesadilla **35 sec**

Electrical Specifications

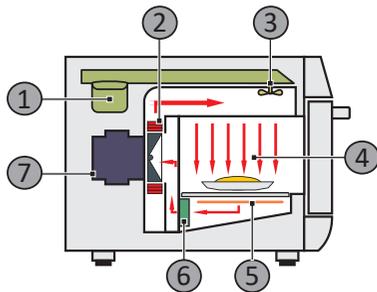
Country	Voltage	Frequency	Current	Max Input	Connections Used
US/Canada	208/240 VAC	60 Hz	30 Amp	5.7 kW	Nema 6-30P
Europe/Asia	230 VAC	50 Hz	32 Amp	7.2 kW	IEC 309, 3-pin



# COPA EXPRESS

*Bigger cavity, smaller footprint*

- Full color capacitive touchscreen display with intuitive software
- Capable of utilizing common pan sizes including a 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



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



## 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
7.25"	13.25"	11.25"	0.61 cu.ft.
183 mm	336 mm	287 mm	18 liters



 **Cook Times**

*Breakfast Sandwich* **45 sec**

*Flatbread Pizza* **60 sec**

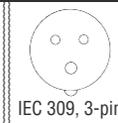
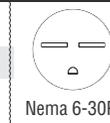
*French Fries* **1 min 15 sec**

*Salmon Fillet* **3 min 20 sec**

*Sandwich Panini* **35 sec**

**Electrical Specifications**

Country	Voltage	Frequency	Current	Max Input	Connections Used
US/Canada	208/240 VAC	60 Hz	30 Amp	5.7 kW	Nema 6-30P
Europe/Asia	230 VAC	50 Hz	32 Amp	7.2 kW	IEC 309, 3-pin



# COPA EXPRESS

The speed oven that fits the way you work!



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.



**BIGGER CAVITY**  
smaller footprint

**Prática**  
TECHNICOOK





# ROCKET AND COPA EXPRESS

The Industry's Newest User-Interface

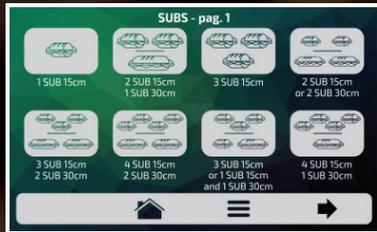
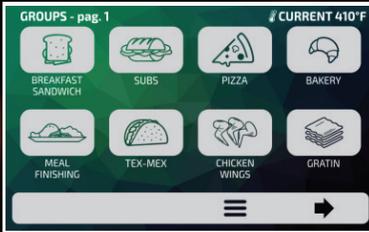
## ELEGANT AND INTUITIVE

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

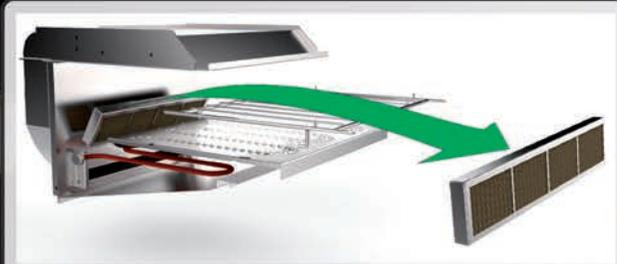
**GET IT READY** in just a few steps!



# 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 SIDE

i

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



Zero Side Clearance

1" Side Clearance

WALL - WALL - WALL - WALL

i

Rear clearances are automatically set with factory set installed bumpers

WALL - WALL - WALL - WALL



# PURCHASE **BENEFITS**

Why purchase an Express Oven from Prática? It's simple.



**VALUE**



**RELIABILITY**



**PERFORMANCE**



**POST-SALE  
SUPPORT**

## **STANDARD** ACCESSORIES



**ALUMINUM PADDLE**



**CERAMIC BAKING STONE**  
\*Excluding Forza



**PERFORATED BASKET**  
\*Excluding Forza



**ALUMINUM SCREEN**  
\*Forza only



**USB PENDRIVE**

**PLUS!**

Each express oven includes a  
**“WELCOME TO PRATICA PACKAGE”**



**ALUMINUM PANINI PLATE**



**METEORITE BAKING STONE**



**SOLID BASKET**



**CLEANING TOWEL**



**SCRUB PAD**



**OVEN CLEANER**



**OVEN SHIELD**





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## RAPID COOK TECHNOLOGY

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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 break down grease-laden vapors allowing for ventless operation.

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## IMPINGEMENT

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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 break down grease-laden vapors allowing for ventless operation.

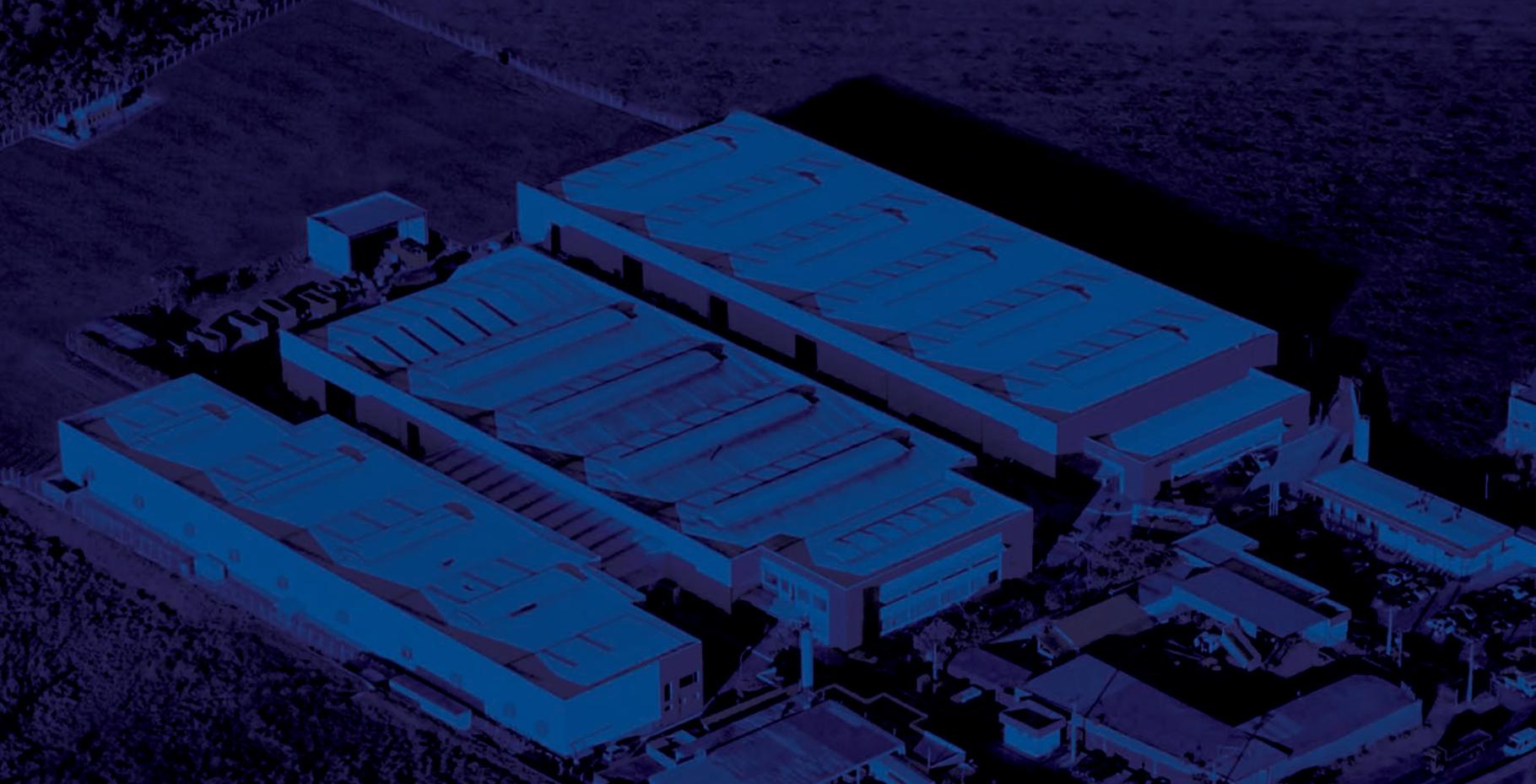


## VENTLESS OPERATION

Prática 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.





**WA DEALER**  
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