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. It was established in the 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
• 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

<table>
<thead>
<tr>
<th>Height</th>
<th>Width</th>
<th>Depth</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>25.4&quot;</td>
<td>31.5&quot;</td>
<td>194 lbs</td>
<td></td>
</tr>
<tr>
<td>644 mm</td>
<td>800 mm</td>
<td>88 kg</td>
<td></td>
</tr>
</tbody>
</table>

Cock Chamber Dimensions

<table>
<thead>
<tr>
<th>Height</th>
<th>Width</th>
<th>Depth</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.5&quot;</td>
<td>14.3&quot;</td>
<td>14.3&quot;</td>
<td>0.74 cu ft</td>
</tr>
<tr>
<td>140 mm</td>
<td>360 mm</td>
<td>360 mm</td>
<td>21 liters</td>
</tr>
</tbody>
</table>

Technical Specifications

<table>
<thead>
<tr>
<th>Country</th>
<th>Voltage</th>
<th>Frequency</th>
<th>Current</th>
<th>Max Input</th>
</tr>
</thead>
<tbody>
<tr>
<td>US/Canada</td>
<td>208/240</td>
<td>60 Hz</td>
<td>30 Amp</td>
<td>6.2/7.2 kW</td>
</tr>
<tr>
<td>Europe/Asia</td>
<td>230 VAC</td>
<td>50 Hz</td>
<td>30 Amp</td>
<td>6.9 kW</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Model Datasheet</th>
<th>Country</th>
<th>Voltage</th>
<th>Frequency</th>
<th>Current</th>
<th>Max Input</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef 2400</td>
<td>US/Canada</td>
<td>208/240</td>
<td>60 Hz</td>
<td>30 Amp</td>
<td>6.2/7.2 kW</td>
</tr>
<tr>
<td></td>
<td>Europe/Asia</td>
<td>230 VAC</td>
<td>50 Hz</td>
<td>30 Amp</td>
<td>6.9 kW</td>
</tr>
</tbody>
</table>

Cooking Times

<table>
<thead>
<tr>
<th>Dish</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>6&quot; Turkey Sub</td>
<td>30 sec</td>
</tr>
<tr>
<td>Grilled Cheese</td>
<td>45 sec</td>
</tr>
<tr>
<td>Reuben Sandwich</td>
<td>90 sec</td>
</tr>
<tr>
<td>Frozen Pizza 14&quot;</td>
<td>2 min 30 sec</td>
</tr>
<tr>
<td>Frozen Wings (8)</td>
<td>3 min</td>
</tr>
</tbody>
</table>
FORZA EXPRESS
Makes rapidly, specializing in raw-dough foods

- Ability to operate at elevated cavity temperatures (up to 610°F) 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

Standard Accessories
- Aluminum Paddle
- Aluminum Spatula
- Ceramic Baking Stone
- Hand Towel
- Non-Scratch Scrub Pad
- Aluminum Screen
- Dura-Glass
- Dura-Protector
- Solid Basket
- USB Drive

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

Electrical Specifications
- **Nema 6-30P**
  - **Country**: US/Canada
    - **Voltage**: 208/240 VAC
    - **Frequency**: 60 Hz
    - **Current Max Input**: 27 Amp
  - **Country**: Europe/Asia
    - **Voltage**: 230 VAC
    - **Frequency**: 50 Hz
    - **Current Max Input**: 29 Amp
- **IEC 309, 3-pin**
  - **5.6/7.2 kW**

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Technical Illustration

1. Blower Motor
2. Impingement Heater
3. Catalytic Converter

External Dimensions

<table>
<thead>
<tr>
<th>Height</th>
<th>Width</th>
<th>Depth</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>25.4&quot;</td>
<td>31.5&quot;</td>
<td>13.5&quot;</td>
<td>143 lb</td>
</tr>
</tbody>
</table>

Cook Chamber Dimensions

<table>
<thead>
<tr>
<th>Height</th>
<th>Width</th>
<th>Depth</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.5&quot;</td>
<td>13.5&quot;</td>
<td>14.3&quot;</td>
<td>0.77 cu ft</td>
</tr>
</tbody>
</table>

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Additional Accessories

- Aluminum Paddle
- Ceramic Baking Stones
- Hand Towels
- Non-Scratch Scrub Pad
- Aluminum Screen
- Dura-Glass
- Dura-Protector
- Solid Basket
- USB Drive

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Technical Specifications

- **Country**: US/Canada
  - **Voltage**: 208/240 VAC
  - **Current Max Input**: 27 Amp
  - **Max Input**: 5.6/7.2 kW
- **Country**: Europe/Asia
  - **Voltage**: 230 VAC
  - **Current Max Input**: 29 Amp
  - **Max Input**: 6.6 kW

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Technical Illustration

- **Nema 6-30P**
- **IEC 309, 3-pin**
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**
- **Height**: 25.4” (644 mm)
- **Width**: 21” (532 mm)
- **Depth**: 31.5” (800 mm)
- **Weight**: 194 lb (88 kg)
- **Volume**: 0.74 cu ft (21 liters)

**Cook Chamber Dimensions**
- **Height**: 5.5” (135.5 mm)
- **Width**: 15.5” (394 mm)
- **Depth**: 14.5” (368 mm)
- **Volume**: 0.74 cu ft (21 liters)

**Technical Specification**

- **Country**: US/Canada
- **Voltage**: 208/240 VAC
- **Frequency**: 60 Hz
- **Current**: 30 Amp
- **Max Input**: 6.9 kW

- **Country**: Europe/Asia
- **Voltage**: 230 VAC
- **Frequency**: 50 Hz
- **Current**: 30 Amp
- **Max Input**: 6.9 kW

**Electrical Specifications**
- **Nema 6-30P**
- **Connections Used**
  - IEC 309, 3-pin
  - Blower Motor
  - Impingement Heater
  - Impinged Air
  - IR heater
  - Catalytic Converter
  - Magnetrons

**Cooking Times**
- **Steamed Asparagus**: 60 sec
- **14” Pepperoni Pizza**: 2 min
- **8” Toasted Sub**: 20 sec
- **Chicken Wings**: 3 min 30 sec
- **Quesadilla**: 3 min

**Full Color Capactive Touchscreen Display**

**Advance Cooling Design**

**Easy Access and Removable Catalytic Converter**

**Manual Cooking Mode**

**Infrared Bottom Heating Element**

**Easy Access and Removable Electrical Compartment Air Filter**

**Intuitive Software**

**Daily Cleaning Function**

**Standard Accessories**
- Aluminum Paddle
- Aluminum Roast Rack
- Ceramic Baking Stone
- Cleaning Brush
- Non-Scratch Scrub Pad
- Perforated Basket
- Dome Gripper
- Dome Protector
- Solid Basket
- USB Drive

**Carrying Sheet**

**Standard Accessories**
- Aluminum Paddle
- Aluminum Roast Rack
- Ceramic Baking Stone
- Cleaning Brush
- Non-Scratch Scrub Pad
- Perforated Basket
- Dome Gripper
- Dome Protector
- Solid Basket
- USB Drive
COPA EXPRESS
Bigger cavity, smaller footprint

- Full color capacitive touchscreen display with intuitive software
- Capable of cooking common pan sizes including 1/2 hotel pan (gastronorm pan), and a 1/4 sheet pan while retaining a smaller footprint 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

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Connections Used</td>
<td>IEC 309, 3-pin</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Power</td>
<td>30 Amp 6.2/7.2 kW</td>
<td>30 Amp 6.9 kW</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Power Source</td>
<td>Nema 6-30P</td>
<td>Nema 6-30P</td>
<td>Nema 6-30P</td>
<td>Nema 6-30P</td>
</tr>
</tbody>
</table>

**Standard Accessories**
- Aluminum Paddle
- Aluminum Panini Plate
- Ceramic Baking Stone
- Hand Towel
- Non-Scratch Scour Pad

<table>
<thead>
<tr>
<th>External Dimensions</th>
<th>Cook Chamber Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>Width</td>
</tr>
<tr>
<td>27.25”</td>
<td>16”</td>
</tr>
<tr>
<td>660 mm</td>
<td>405 mm</td>
</tr>
</tbody>
</table>

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

**Technical Specifications**
- Voltage: 208/240 VAC
- Frequency: 60 Hz
- Current Max Input: 30 Amp 6.9 kW
- Connections Used: IEC 309, 3-pin

**External Dimensions**
- Height: 27.25”
- Width: 16”
- Depth: 28.15”
- Weight: 174 lb

**Cook Chamber Dimensions**
- Height: 5.5”
- Width: 15.5”
- Depth: 14.5”
- Volume: 0.81 cu ft

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

Top Quality Accessories
- Aluminum Paddle
- Aluminum Panini Plate
- Ceramic Baking Stone
- Hand Towel
- Non-Scratch Scour Pad
- USB Drive
- Perforated Basket
- Oven Cleaner
- Oven Protector
- Solid Basket
- Non-Scratch Scour Pad
- Solid Basket
- USB Drive

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

Stainless Steel Sheet
- Mirror 0.030”
- 2X6, 3-pc

Breakfast Sandwich
Spanish Omelet
French Fries
Salmon Fillet
Sandwich Panini
Home Fries
Appetizer Platter
Soup Panini
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

Available on all Express Line models

Removable Air Filter

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.

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.

Removable Catalyst

Removable Air Filter

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

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

MINIMAL CLEARANCE
Zero Side Clearance

1" Side Clearance

Rear clearances are automatically set with factory set installed bumpers.

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.
Nothing cleans and protects like Prática!

**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)

**CLEANING KIT BENEFITS**
Specially formulated for Prática Express Ovens
RAPID COOK TECHNOLOGY

The Express line rapid cook ovens utilizes 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.

IMPELLMENT

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

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.
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.

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 consignor.

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.

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 consignor.