

Celcook

by *PRÁTICA*



EXPRESS

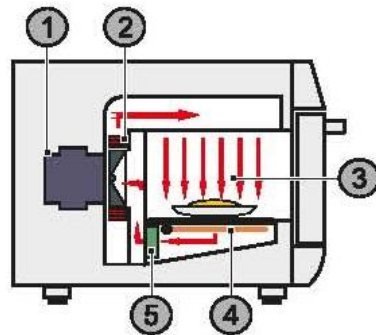
SMART COOK SOLUTIONS

CPFE608

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

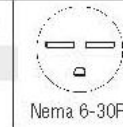


Cook Times

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

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





PERFORMANCE

- 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 ovens are equipped with a easily removable catalytic converter, which breaks down grease-laden vapors allowing for ventless operation.

FEATURES

- Up to 80 recipes with 6 steps each
- USB port to upload/download recipes
- Easy to clean
- Cooks up to 50% faster than traditional ovens
- Adjustable temperature from 86F (30C) to 608F (320C)
- User friendly interface
- Cool to the touch exterior
- Certified ventless with easy removable catalytic converter
- Variable-speed impingement airflow
- Independently controlled top and bottom heaters
- Ventless side panels allow for zero side clearance installation
- Allows the use of metal pans
- Constructed from AISI430 (exterior) and AISI304 (interior) stainless steel
- Manual mode for on-the-fly cooking
- Warranty – 1 year parts and labor

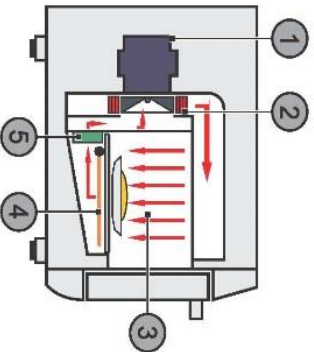
STANDARD ACCESSORIES

- Aluminum Paddle
- Baking Stone
- Mesh Cooking Basket
- USB Drive

* Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the ETL certification or application

VENTILATION

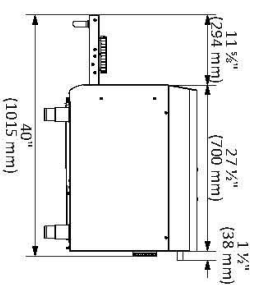
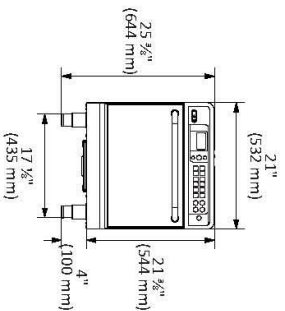
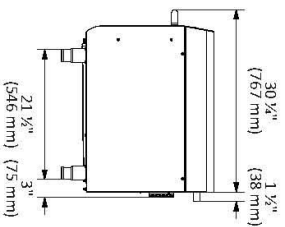
- ETL Mark listed for ventless certification.
- EPA 202 test
 - Product: Pepperoni Pizza
 - Results: 1.82 mg/m³
 - Ventless Requirements: <5.00 mg/m³
- Easy to remove catalytic converter reduces grease, smoke, and odor emissions.



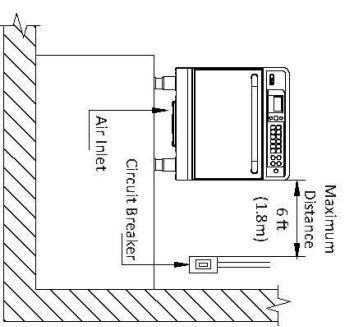
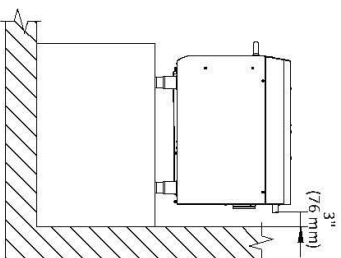
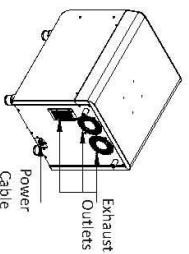
1. Blower Motor
2. Impingement Heater
3. Impinged Air
4. IR heater
5. Catalytic Converter



PRODUCT DIMENSIONS



INSTALLATION



ELECTRICAL SPECIFICATIONS

Ensure that the electrical characteristics of the building network are in accordance with the technical specifications located on the data badge located on rear panel of the unit. The outlet should be located no more than 6ft / 1.8m away from the unit.

This unit must be properly grounded to avoid electrical shock. This unit is equipped with a 3-prong plug. This plug must be connected to a properly installed and grounded outlet. In the event of an electrical short, properly grounding the unit reduces the risk of electrical shock by grounding the electrical current. The building electrical is the customer's responsibility.

Forza Express	Voltage (V)	Phases	Freq (Hz)	Power (kW)	Circuit (A)	Consum. (kWh)	Cable	Socket
USA	208	Single	50/60	5.2	30	3.6	3x10AWG	NEMA 6-30
Canada	208	Single	50/60	5.2	30	3.6	3x10AWG	NEMA 6-30
Brazil	220	Single	50/60	5.8	32	4	3x4mm ²	32A (2P+1)
Latin America 220V	220	Single	50/60	5.8	32	4	3x4mm ²	32A (2P+1)
Latin America 230V	230	Single	50/60	6.7	32	4.7	3x4mm ²	32A (2P+1)
Europe	230	Single	50/60	6.7	32	4.7	3x4mm ²	32A (2P+1)

GENERAL INSTRUCTIONS

The oven must be installed on a base or counter that supports the weight of the unit (approximately 143 lbs / 65kg)

For proper ventilation, a minimum space of 3" (76mm) between the rear of the oven and the wall is required.

Do not block the air inlets and exhaust outlets located on the bottom and rear of the oven.

It is not recommended for the unit to be positioned near stoves, deep fryers, hot plates and other equipment that releases fat, fumes and heat.

The oven must be installed at a leveled and ventilated location. Improper installation may void the equipment warranty.

DIMENSIONS

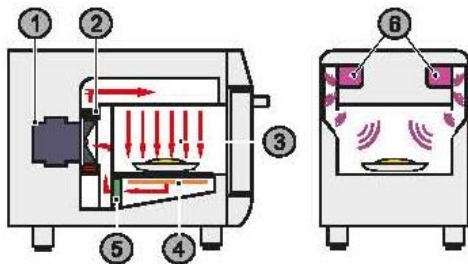
Forza Express	Product dimensions			Packing dimensions		
	Height	Width	Depth	Height	Width	Depth
	25 5/8" 644mm	21" 532mm	31 3/4" 805mm	143lbs 65kg	31 1/2" 800mm	22" 560mm
Chamber Dimensions	Capacity	Height	Width	Depth		
	0.74 cu.ft 21L	5 3/4" 146mm	15 1/2" 394mm	14 1/4" 362mm		
Wall Clearance	Left Side	Back	Right Side			
	0mm	3" 76mm	0mm			

CPCE536

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

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	





PERFORMANCE

- The Chef Express rapid cook oven 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. Chef Express ovens are equipped with a removable catalytic converter, which breaks down grease-laden vapors allowing for ventless operation.

FEATURES

- Up to 80 recipes with 6 steps each
- USB port to upload/download recipes
- Easy to clean
- Adjustable temperature from 86F (30C) to 536F (280C)
- User-Friendly Interface
- Cool to the touch exterior
- Certified ventless with easy removable catalytic converter
- Variable-speed impingement airflow
- Independently controlled top and bottom heaters
- Ventless side panels allow for zero side clearance installation
- Allows the use of metal pans
- Constructed from AISI430 (exterior) and AISI304 (interior) stainless steel
- Manual mode for on-the-fly cooking
- Warranty – 1 year parts and labor

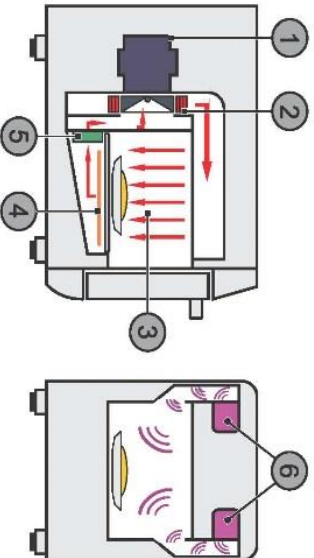
STANDARD ACCESSORIES

- Aluminum Paddle
- Baking Stone
- Mesh Cooking Basket
- USB Drive

* Ultimate ventless allowance is dependent upon AHU approval, as some jurisdictions may not recognize the ETL certification or application.

VENTILATION

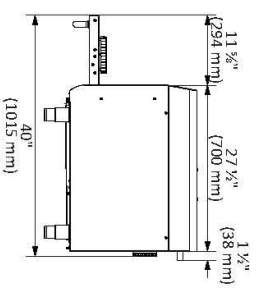
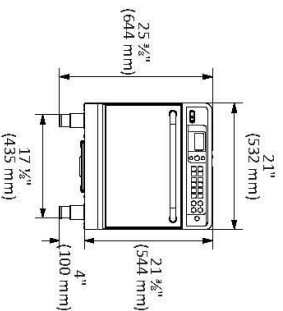
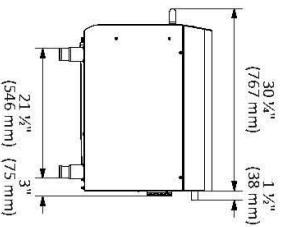
- ETL Mark listed for ventless certification.
- EPA 202 test
 - Product: Pepperoni Pizza
 - Results: 0.46 mg/m³
 - Ventless Requirements: <5.00 mg/m³
- Easy to remove catalytic converter reduces grease, smoke, and odor emissions.



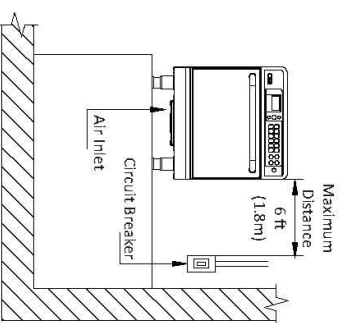
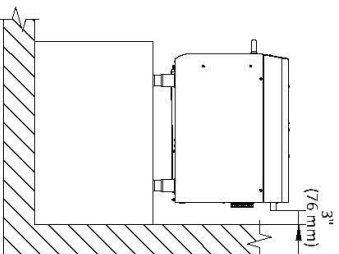
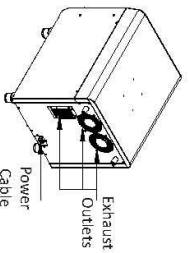
1. Blower Motor
2. Impingement Heater
3. Impinged Air
4. IR heater
5. Catalytic Converter
6. Magnetrans



PRODUCT DIMENSIONS



INSTALLATION



ELECTRICAL SPECIFICATIONS

Ensure that the electrical characteristics of the building network are in accordance with the technical specifications located on the data badge located on rear panel of the unit. The outlet should be located no more than 6ft / 1.8m away from the unit.

This unit must be properly grounded to avoid electrical shock. This unit is equipped with a 3-prong plug. This plug must be connected to a properly installed and grounded outlet. In the event of an electrical short, properly grounding the unit reduces the risk of electrical shock by grounding the electrical current. The building electrical is the customer's responsibility.

Chef Express	Voltage (V)	Phases	Freq (Hz)	Power (kW)	Circuit (A)	Consum (kWh)	Cable	Socket
USA	208	Single	60	5.7	30	4	3x10AWG	NEMA 6-30
Canada	208	Single	60	5.7	30	4	3x10AWG	NEMA 6-30
Brazil	220	Single	60	6.3	32	4.4	3x4mm ²	32A (2P+1)
Latin America 60Hz	220	Single	60	6.3	32	4.4	3x4mm ²	32A (2P+1)
Latin America 50Hz	230	Single	50	7.2	32	5	3x4mm ²	32A (2P+1)
Europe	230	Single	50	7.2	32	5	3x4mm ²	32A (2P+1)

GENERAL INSTRUCTIONS

The oven must be installed on a base or counter that supports the weight of the unit (approximately 194 lbs / 88Kg)

For proper ventilation, a minimum space of 3" (76mm) between the rear of the oven and the wall is required.

Do not block the air inlets and exhaust outlets located on the bottom and rear of the oven.

It is not recommended for the unit to be positioned near stoves, deep fryers, hot plates and other equipment that releases fat, fumes and heat.

The oven must be installed at a leveled and ventilated location. Improper installation may void the equipment warranty.

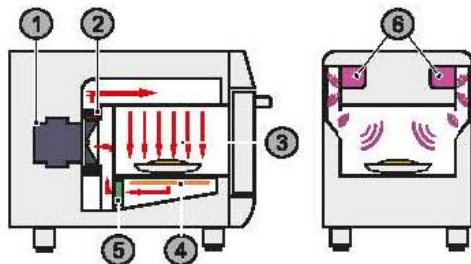
DIMENSIONS

Chef Express	Product dimensions			Packing dimensions			
	Height	Width	Depth	Height	Width	Depth	
25 5/8" 644mm	21" 532mm	31 3/4" 805mm	194lbs 88kg	31 1/2" 800mm	22" 560mm	33 3/4" 850mm	
Capacity	0.74 cu.ft 21L	Height	5 3/4" 146mm	Width	15 1/2" 394mm	Depth	14 1/4" 362mm
Wall Clearance	Left Side 0" 0mm	Back 3" 76mm	Right Side 0" 0mm				

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

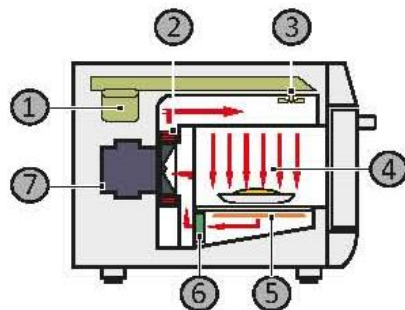
Cook Chamber Dimensions

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

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. Impinging 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



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, Prática 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.





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.

ROCKET AND COPA EXPRESS

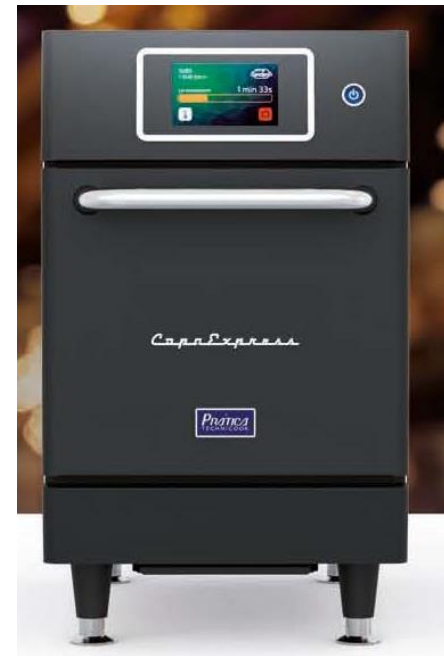
The Industry's Newest User-Interface

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



i
Rear clearances are automatically set with factory set installed bumpers



Celcook
by *PRÁTICA*

Celco Inc

585 Secretariat Court, Mississauga, Ontario, L5S 2A5

1-866-77CELCO (23526)

www.celco.ca www.celcook.ca