

# Celcook

by *PRÁTICA*



# EXPRESS

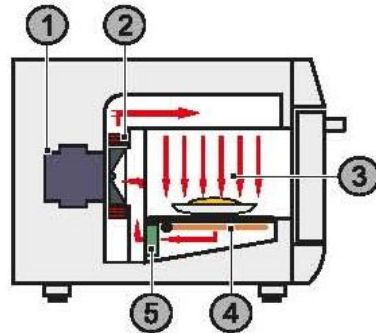
SMART COOK SOLUTIONS

# 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

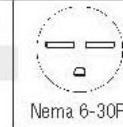


## Cook Times

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

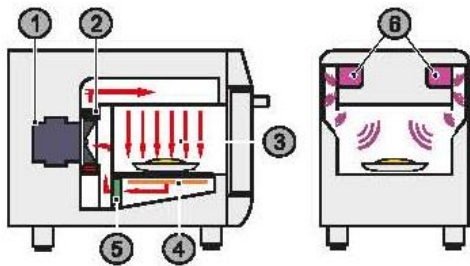


# CPCE536

## 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	<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>

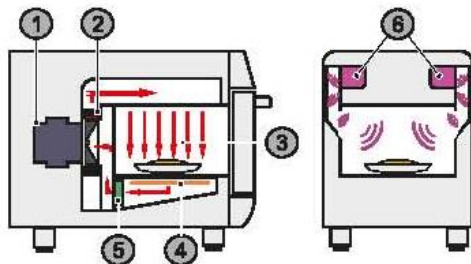
Electrical Specifications						
Country	Voltage	Frequency	Current	Max Input	Connections Used	
US/Canada	208/240 VAC	60 Hz	30 Amp	5.7 kW	Nema 6-30P	
Europe/Asia	230 VAC	50 Hz	32 Amp	7.2 kW	IEC 309, 3-pin	



# 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

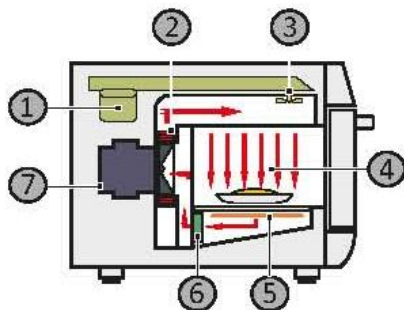
## Cook Chamber Dimensions

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](http://www.celco.ca) [www.celcook.ca](http://www.celcook.ca)