

# ROCKET EXPRESS

**Prática**  
TECHNICOOK

## Rapid Cook Oven



ITEM No. \_\_\_\_\_

### Model options:

- ROCKET EXPRESS/1A (single phase)
- ROCKET EXPRESS/3A (three phase)

### Standard equipment:

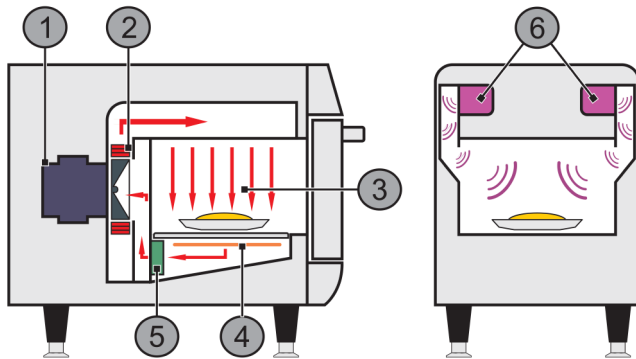
- 1x Paddle
- 1x Lloyd pan grill plate
- 1x Solid Teflon tray
- 1x Meterote baking stone
- 1x Oven guard protector spray
- 1x Non-caustic oven cleaner
- 1x USB memory stick
- 1x Operators manual
- 12 Months parts and labour warranty

### Performance:

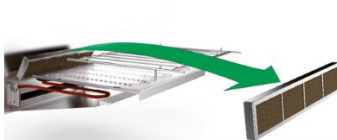
- ◆ The Rocket Express rapid cook oven utilises a combination of convection heat, high speed impinged air, bottom infra-red radiation and precision microwave to reduce cook times by more than 80% whilst maintaining chef-quality results.
- ◆ The Rocket Express oven is equipped with a removable catalytic converter which breaks down grease laden vapours allowing for ventless operation.

### Features:

- ◆ Up to 1024 recipes, each with 8 steps each, divided into 16 groups.
- ◆ USB port to upload/download recipes.
- ◆ Easy to clean with step by step on screen cleaning instructions.
- ◆ Adjustable temperature from 30°C to 276°C.
- ◆ User friendly touch screen Interface with icons and text.
- ◆ Cool to the touch exterior.
- ◆ Independently controlled upper impinged air heater and lower infra-red heating element.
- ◆ Variable speed impinged airflow.
- ◆ Dual magnetrons with side launched microwave.
- ◆ Constructed from AISI430 (exterior) and AISI304 (interior) Stainless Steel.
- ◆ Ventless system with easy removable catalytic filter.
- ◆ Allows the use of metal pans.
- ◆ Manual cooking mode for 'on-the-fly' cooking.



1. Blower motor
2. Impingement heater
3. Impinged air
4. Infra-Red heater
5. Catalytic converter
6. Blower motor



Removable Catalytic converter



Easily accessible air filter

\*Ventless cooking operation supported with the exception of food classified as 'raw fatty proteins' such as, but not limited to, bone-in skin-on chicken, raw bacon, raw hamburger etc. Ultimate ventless operation is subject to local authority regulations and landlord permissions.



**Taylor UK**  
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Due to continual research and development, these specifications are subject to change without notification - Feb 2020

**ROCKET EXPRESS - Rapid Cook Oven**

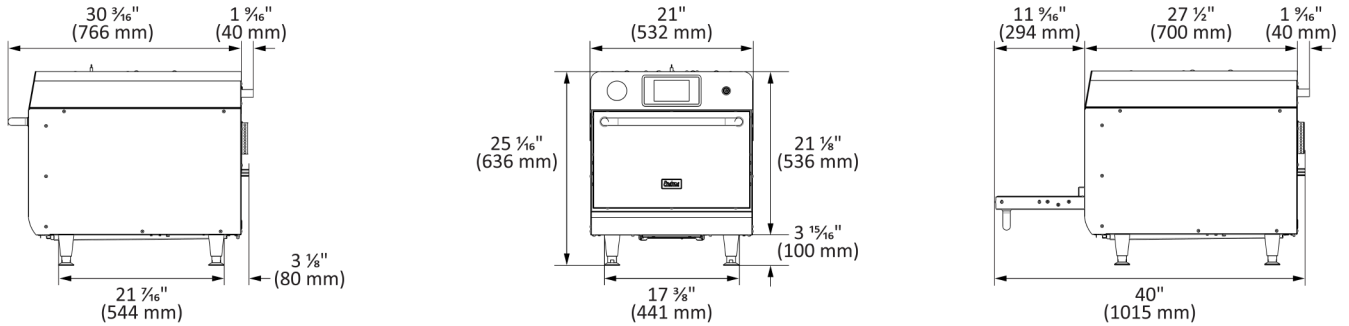
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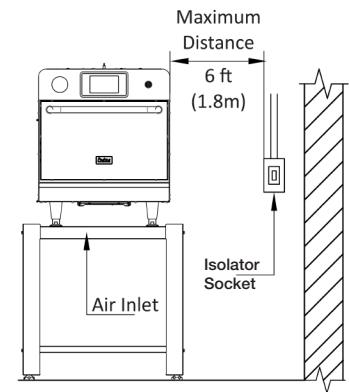
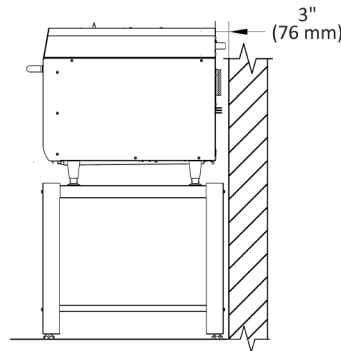
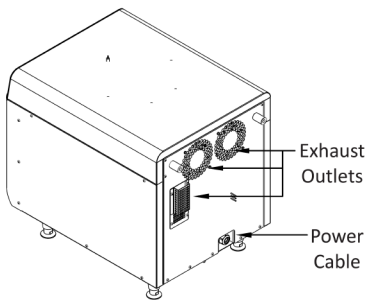
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Section view:



Installation:



ROCKET EXPRESS	SINGLE PHASE	THREE PHASE
External OVEN dimensions (WxDxH)	532 x 806 x 636 mm	
Crated dimensions (WxDxH)	560 x 860 x 800 mm	
Net weight / crated weight	88 Kg / 110 Kg	
Cook chamber volume	21.5 ltr	
Cook chamber dimensions (WxDxH)	394 x 362 x 146 mm	
Wall clearance (sides/rear)	0 mm / 75 mm	
Voltage	230v / 50Hz / 1Ph	415v / 50Hz / 3Ph
Nominal power	6.9 kW	
Circuit breaker	32 amp	16 amp
PRÁTICA RAPID COOK OVENS SHOULD BE INSTALLED WITH A D-TYPE CIRCUIT BREAKER		
Cable size	3 x 4.0 mm <sup>2</sup>	5 x 4.0 mm <sup>2</sup>
Isolator socket	32 amp (1P+N+E) 	16 amp (3P+N+E) 

- ◆ The oven must be installed on a base or counter that supports the weight of the unit (approx 88 kg).
- ◆ For proper ventilation, a minimum space of 3" (75mm) between the rear of the oven and the wall is required. The Rocket Express is not designed for 'built-in' installation and requires suitable ventilation.
- ◆ 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.
- ◆ This unit must be properly grounded to avoid electrical shock. The Rocket Express is equipped with a suitable 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 installation is the customer's responsibility.

**Improper installation may void the equipment warranty.**

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