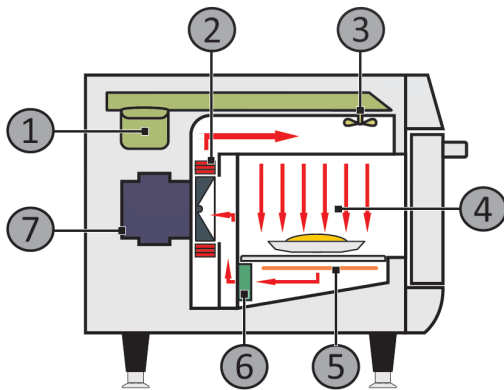


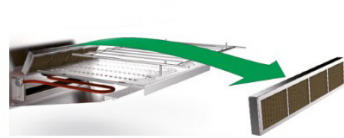
COPA EXPRESS

Prática
TECHNICOOK

TWIN MAGNETRON - Rapid Cook Oven



1. Magnetron x2
2. Impingement heater
3. Stirrer
4. Impinged air
5. Infra-Red heater
6. Catalytic converter
7. Blower motor



Removable Catalytic converter



Easily accessible air filter

ITEM No. _____

Model options:

- ☐ COPA EXPRESS/1A (single phase)
- ☐ COPA EXPRESS/3A (three phase)

Standard equipment:

- 1x Paddle
- 1x Teflon tray
- 1x 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

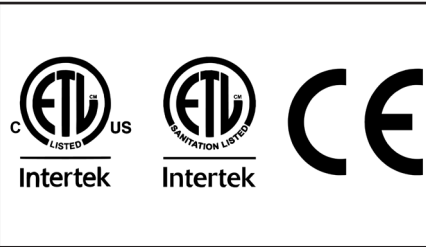
Performance:

- The Copa Express speed oven is designed to finish fresh, chilled or some frozen foods, with excellent taste, great visual appeal and wonderfully crisp results. The impinged air convection technology combined with microwave and infra red heating from below enables the heating of food up to ten times faster than traditional methods.
- The Copa Express is the most compact speed oven with the largest capacity on the market. Its compact design allows it to occupy less space on the work counter.
- The Copa Express is the only speed oven which can be used with standard half size (1/2 GN) Gastronorm trays (325mm x 265mm).

Features:

- Up to 1024 recipes, each with 8 steps each, divided into 16 groups.
- USB port to upload/download recipes.
- Wi-Fi connectivity - upload new menus, add images to your oven remotely.
- 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 impinged air speed, microwave and lower infra-red heating element.
- Constructed from AISI430 (exterior) and AISI304 (interior) Stainless Steel.
- Ventless system with easy removable catalytic filter.
- Allows the use of metal pans up to standard half size (1/2 GN) Gastronorm trays (325mm x 265mm) in size, and up to 25mm deep.
- Manual cooking mode for 'on-the-fly' cooking.

*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 (a division of HTG Trading Ltd)
106 Claydon Business Park, Gt. Blakenham,
Ipswich, Suffolk, IP6 0NL, United Kingdom
0800 838 896 - sales@taylor-company.co.uk
www.taylor-company.co.uk

Due to continual research and development, these specifications are subject to change without notification - July 2022

COPA EXPRESS - TWIN MAGNETRON - Rapid Cook Oven

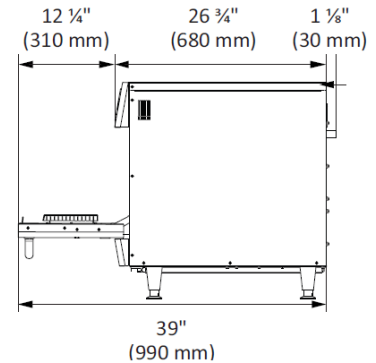
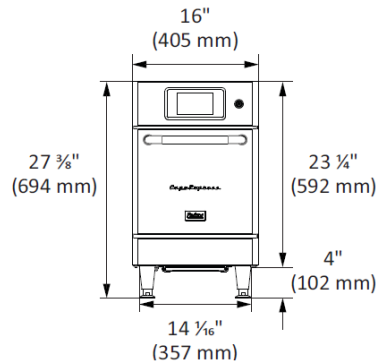
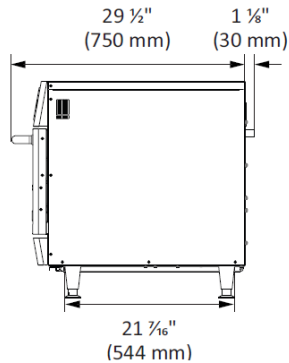
COPA EXPRESS

Prática
TECHNICOOK

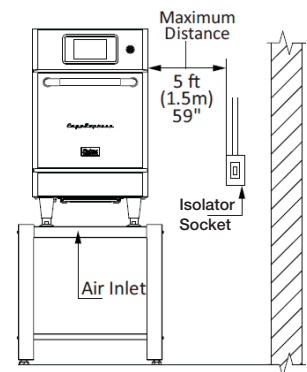
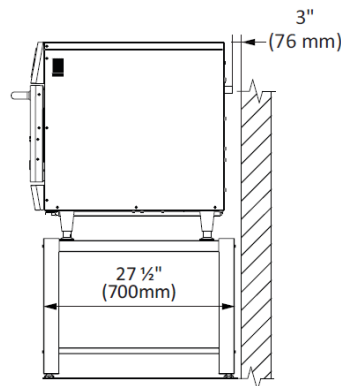
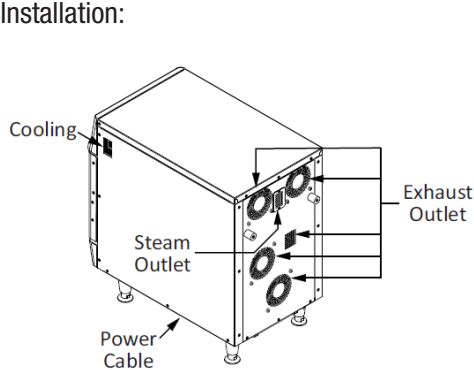
TWIN MAGNETRON - Rapid Cook Oven



ITEM No. _____

Section view:



Installation:



COPA EXPRESS - Twin Mag	SINGLE PHASE	THREE PHASE
External OVEN dimensions (WxDxH)	405 x 780 x 694 mm	
Crated dimensions (WxDxH)	426 x 813 x 800 mm	
Net weight / crated weight	79 Kg / 100 Kg	
Cook chamber volume	17.5 ltr	
Cook chamber dimensions (WxDxH)	336 x 287 x 183 mm	
Wall clearance (sides/rear)	25 mm / 75 mm	
Voltage	230v / 50Hz / 1Ph	415v / 50Hz / 3Ph
Nominal power	7.2 kW	
Circuit breaker	32 amp	16 amp
PRATICA RAPID COOK OVENS SHOULD BE INSTALLED WITH A D-TYPE CIRCUIT BREAKER		
Cable size	3 x 4.0 mm ²	5 x 4.0 mm ²
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 80 kg).
- For proper ventilation, a minimum space of 3" (75mm) between the rear of the oven and the wall is required. The Copa 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 Copa 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.**Taylor**_{UK}
Catering Equipment Specialists

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