

emotion for professional people

modular ovens pratika

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brand new design



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modular



A black and white photograph of a chef in a kitchen. The chef is wearing a tall white toque and a white chef's jacket. He is looking down, focused on his work. The background shows kitchen equipment like a range hood and stainless steel surfaces. The word "pratika" is overlaid in red lowercase letters on the chef's hat.

pratika

Modular ha da sempre a cuore l'attenzione per la vita in cucina dello chef, offrendo soluzioni affidabili, facili ed intuitive. Oggi ancora di più con i nuovi forni pratika, grazie all'ampliamento della gamma e delle prestazioni, una maggiore leggibilità e un desing completamente nuovo, il forno diventa uno strumento che non vorrai più nascondere in cucina.

Modular has always paid a lot of attention to the chef's life in the kitchen, offering reliable, easy-to-use and intuitive solutions. Even more so today with the new Pratika ovens which have a wider range and better performance, improved display and totally revamped design. The oven, thus, becomes a tool that you will no longer want to hide in the kitchen.

Modular legt seit jeher besonderen Wert auf das Leben des Chefkochs in der Küche und bietet zuverlässige, anwenderfreundliche und intuitive Lösungen an. Dies gilt heute durch die neuen Öfen Praktika mehr denn je: Dank der Erweiterung der Produktpalette und des Ausbaus der Leistung sowie dank der besseren Lesbarkeit und des vollkommen neuen Designs wird der Ofen zu einem Instrument, das nicht mehr in der Küche versteckt werden muss.

Product Line-up and Features



Touch screen capacitivo con interfaccia multilingua posizionato sotto un vetro di copertura. Pannello senza pulsanti per una migliore pulibilità.

Capacitive touch screen with multi-language interface with a glass cover. Button-free panel for easy cleaning.

Kapazitiver Touchscreen mit mehrsprachiger Benutzeroberfläche unter einer Glasabdeckung. Bedienfläche ohne Tasten für eine leichtere Reinigung.



Illuminazione camera tramite led con tonalità che evidenzia la naturale colorazione delle pietanze.

LED chamber lighting that highlights the natural colour of the dishes.

Beleuchtung der Garkammer mit LEDs in einem Farbton, der die natürliche Farbgebung der Gerichte betont.



Pulsante di accensione/spegnimento, porta USB e sonda al cuore multipunto posti sotto il pannello di controllo.

On/Off button, USB slot and multi-point core probe located under the control panel.

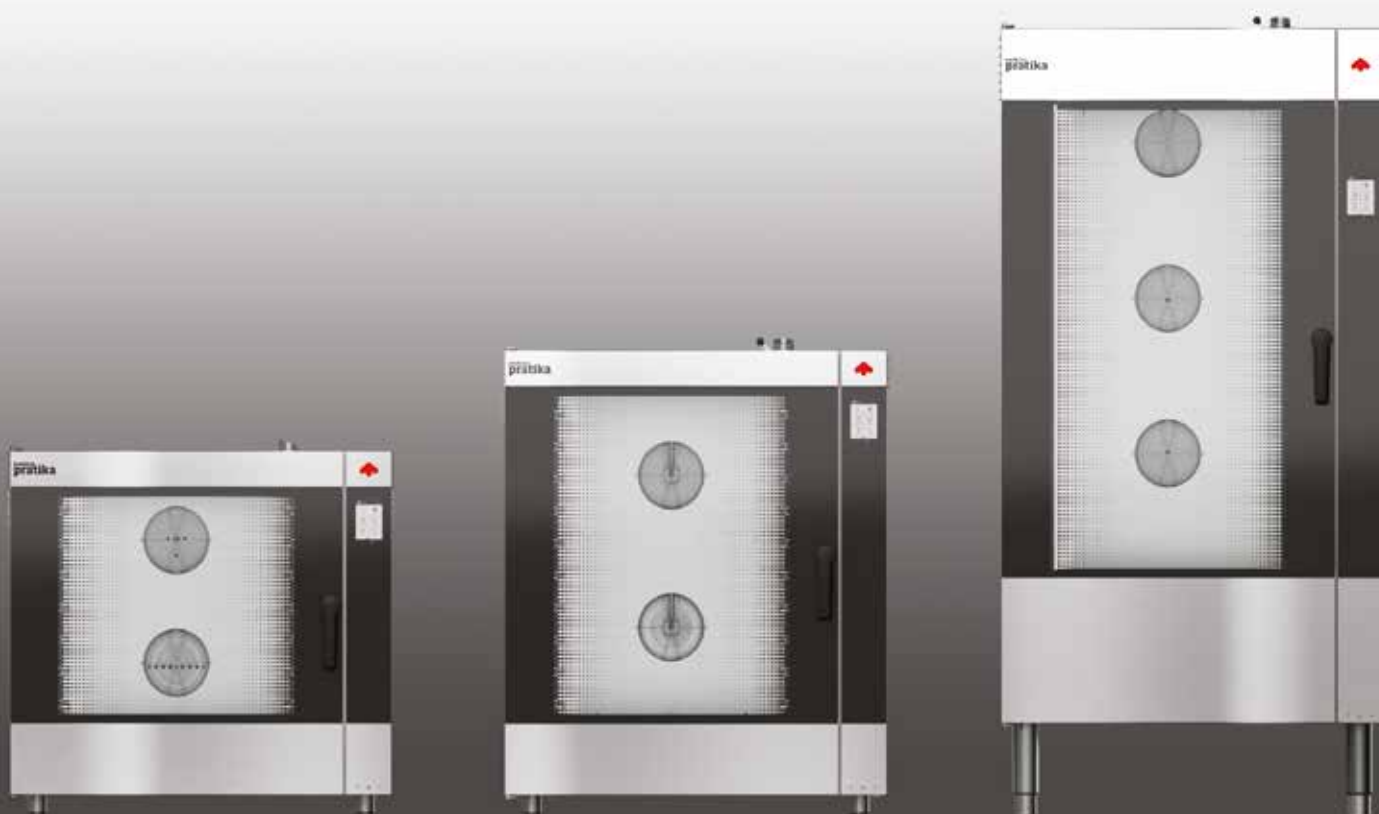
Taste zum Ein-/Ausschalten, USB-Anschluss und Multi-Kerntemperaturfühler unter der Bedienfläche.

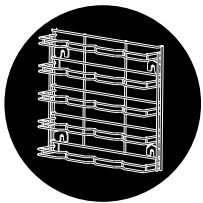


Maniglia ergonomica a doppia apertura.

Double opening ergonomic handle.

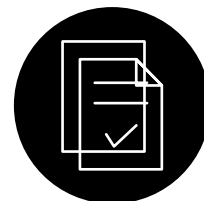
Ergonomischer Griff, der zweifach geöffnet werden kann.





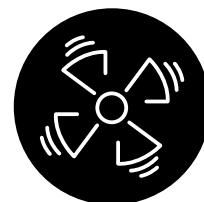
Paratie porta teglie bivalenti in acciaio AISI 304 GN o EN di serie removibili
Removable universal grid in AISI 304 GN or EN stainless steel standard supplied
Universelle Blecheinschubschiene mit Gastronorm- und Backnormkapazität serienmäßig

Centinaia di ricette possono essere salvate nel proprio ricettario
Hundreds of recipes can be saved on your personal cookbook
Hunderte Rezepte können in der Rezeptbuch gespeichert werden



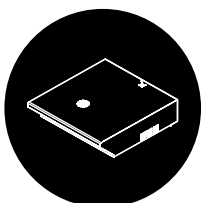
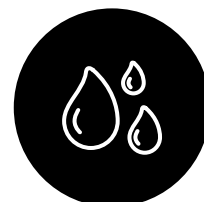
Fino a **16 differenti fasi** per ogni processo di cottura
Up to 16 different phases for each cooking process
Bis zu 16 verschiedene Phasen für jeden Garvorgang

Ventole autoreverse a due velocità per uniformare la temperatura all'interno della camera
Auto-reverse two-speed fan for uniform temperature inside the cooking chamber
Auto-Reverse-Lüftung mit zwei Geschwindigkeitsstufen, um die Temperatur in der Garkammer zu vereinheitlichen



Sistema di **cottura multilivello** per cucinare pietanze differenti nello stesso momento
Multilevel cooking system to cook different dishes at the same time
Mehrstufiges Kochen ermöglicht verschiedene Gerichte zu kochen im gleichen Zeitraum

Lavaggio automatico, per essere sempre pronti per il servizio successivo
Self-cleaning thanks to the automatic washing system
Automatisch Reinigung System



Cappe a condensazione progettate appositamente per i forni Pratika elettrici
Condensing hoods specially designed for Pratika electric ovens
Kondensationshaube für elektrische Pratika-Öfen









modelli elettromeccanici
electromechanical models
Elektromechanische Modelle

Modelli disponibili

Models available

Verfügbare Modelle

disegno picture zeichnung	modello model modell	alimentazione gas gas supply gas	alimentazione ele elektro electric supply	dimensioni (cm) dimensions (cm) maße (cm)	numero di teglie number of grids anzahl Blecheinschübe	interasse teglie (mm) distance between grids (mm) zwischenabstand Blecheinschübe	totale potenza gas (kW) total gas power (kW) gesamtleistung Gas (kW)	totale potenza ele (kW) total electric power (kW) gesamtleistung Elektro (kW)	voltaggio supply voltage spannung	cavalletto stand untergestell
	FDE 051 T	-	√	90,7x84,9x72,7 h	5	74	-	7,5	380-415V 50-60Hz	SFRM5T
	FDE 101 T	-	√	90,7x84,7x110,7 h	10	74	-	15	380-415V 50-60Hz	SFRM10T
	FDG 051 T	√	-	90,7x84,9x72,7 h	5	74	9,5	0,4	220-240V 50Hz	SFRM5T
	FDG 101 T	√	-	90,7x84,7x110,7 h	10	74	19	0,8	220-240V 50Hz	SFRM10T
	SFRM5T			81,5x56x84,5 h	-	-	-	-	-	
	SFRM10T			81,5x56x69,5 h	-	-	-	-	-	

Tutti i modelli dotati di sonda al cuore e sistema di lavaggio automatico

All models equipped with core probe and automatic washing system

Alle Modelle sind mit Kerntemperaturfühler und automatischen Reinigung

Teglie per tutte le cotture di diverse dimensioni e materiali

Trays of different sizes and materials for all types of cooking

Bleche in verschiedenen Größen und Materialien für alle Zubereitungsarten



modular is
cooking
ovens
dishwashing
refrigeration
self service
cooking islands
preparation
for professional
people



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