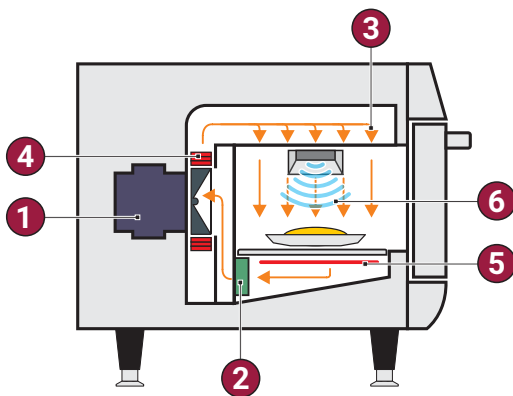


Rocket Express Speed Oven



- 1 - Blower Motor
- 2 - Catalytic Converter
- 3 - Impinged Air
- 4 - Impingement Heater
- 5 - IR Heater
- 6 - Microwaves

RECOMMENDATION

- The Rocket Express high-speed oven is recommended for quickly finishing refrigerated, fresh, or frozen foods, like breakfast sandwiches, chicken wings, muffins, lasagnas, mac & cheese, sub sandwiches, and other partially prepared foods, yielding excellent flavor, appearance, and crisp results. The combination of impinged air, microwaves, and infrared radiation allows for heating, browning, or toasting foods faster than traditional methods. Ideal for larger portions. Its spacious interior provides ample room for cooking larger quantities of food, making it well-suited for situations requiring higher capacity.

TECHNICAL FEATURES AND FUNCTIONALITIES

- Stores 1024 recipes with up to 8 steps each, divided into 16 groups.
- USB port for system updates and importing/exporting groups, recipes, and settings.
- Wi-Fi capabilities, enabling remote management for system updates and importing/exporting groups, recipes, and settings via the IOK online platform.
- Adjustable temperature from 86°F (30°C) to 536°F (280°C).
- Independent control of impinged air (highspeed air blast), microwaves, and infrared radiation.
- Certified Ventless – no need for vent hoods. Easy-to-remove catalytic converter for hassle-free cleaning.
- User-friendly touchscreen panel.
- Built-in fixed feet.
- Constructed from stainless steel.
- Additional functionalities: Test Mode and Favorites.
- Daily cleaning guide with explanatory videos displayed on the screen, demonstrating the step-by-step process.
- Warranty: one (1) year covering manufacturer defects, part failures, and pre-approved labor, and two (2) years on all the heating elements, magnetrons, and blower motor of the oven.

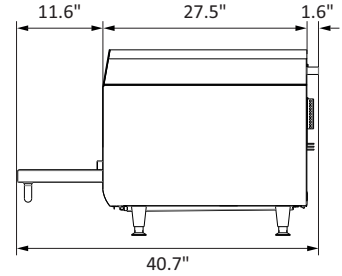
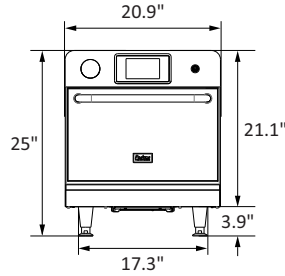
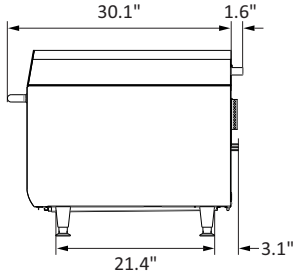
INCLUDED ACCESSORIES

- 01 - Speed Grill;
- 01 - Aluminum Paddle;
- 01 - Solid Basket;
- 01 - USB Flash Drive;
- 01 - Cleaning kit (1 Standard Trigger Sprayer, 1 Foaming Trigger Sprayer, 1 Prática Oven Cleaner, 1 Prática Oven Protector, 1 Non-scratch Scrub Pad and 2 Cleaning Towels).

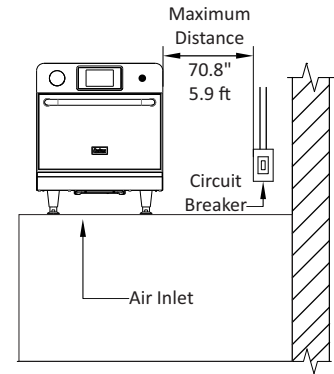
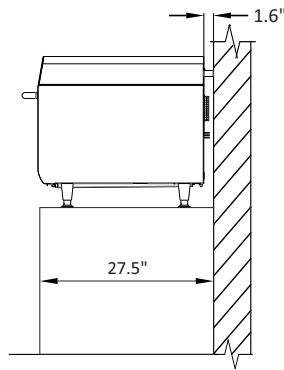
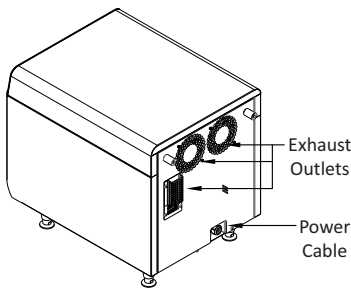


Intertek

PRODUCT DIMENSIONS



INSTALLATION



ELECTRICAL SPECIFICATIONS

Ensure that the electrical configuration of the building is in accordance with the technical specifications located on the serial plate located on the back panel of the unit.

The outlet should be located no more than 70.8" / 5.9ft away from the unit.

This plug must be connected to a properly installed and grounded outlet.

In case of a short circuit, the unit's ground connection reduces the risk of electrical shock.

The customer is responsible for the electrical conditions at the installation site.

GENERAL INSTRUCTIONS

The oven should be placed on a base or countertop capable of supporting the unit's weight (approximately 194 lbs. / 88 kg).

For proper ventilation, a minimum space of 1.6" between the back of the oven and the wall is required. The bumper, located at the back of the oven, has been designed to provide this necessary space and cannot be removed.

Do not block the air inlets and exhaust outlets located on the rear and underneath 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

Rocket Express	Product Dimensions				Boxed Product Dimensions			
	Height	Width	Depth	Weight	Height	Width	Depth	Weight
	25"	20.9"	31.7"	194lbs 88kg	34"	25.2"	36.2"	250lb 113.4kg
Chamber Dimensions	Capacity		Height	Width	Depth			
	0.74 cu.ft 21L		5.7"	15.5"	14.2"			
Clearance	Left Side		Back	Right Side				
	0"		0"	0"				

Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	*Circuit Breaker (A)	Cable	Socket	
USA	208	Single	60	6.2	30	3x10AWG	NEMA 6-30	
	240			7.2				

*Prática recommends installing a type D circuit breaker whilst remaining in accordance with local regulations.