

PRACTICO

COMPACT OUTSIDE. IMMENSE INSIDE.





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COMPACT OUTSIDE.
IMMENSE INSIDE.

PRACTICO is the 4.0 multi-function combi oven that **takes up less than 52 cm** but will surprise you every time, with amazingly versatile, high-performing cooking functions and programs and a large, user-friendly display.



“Great ideas
in a small space”

PRACTICO



Compact.

Less than 52 cm wide, it can be installed in any location where space is at a premium.



Flexible.

For the constantly evolving catering sector, we offer PRACTICO: from the conventional restaurant to anyone needing an extra workstation for à la carte service and for service stations, fast food outlets, supermarkets, take-aways, butchers and cafés.



Guaranteed gastronomic results.

Manages all cooking parameters actively and with extreme precision to guarantee outstanding performance and uniformity.



User-friendly and connected.

Exceptionally easy to use thanks to the large, user-friendly, 100% customisable display. Connects to the APO.LINK portal for monitoring of processes and to improve kitchen efficiency.

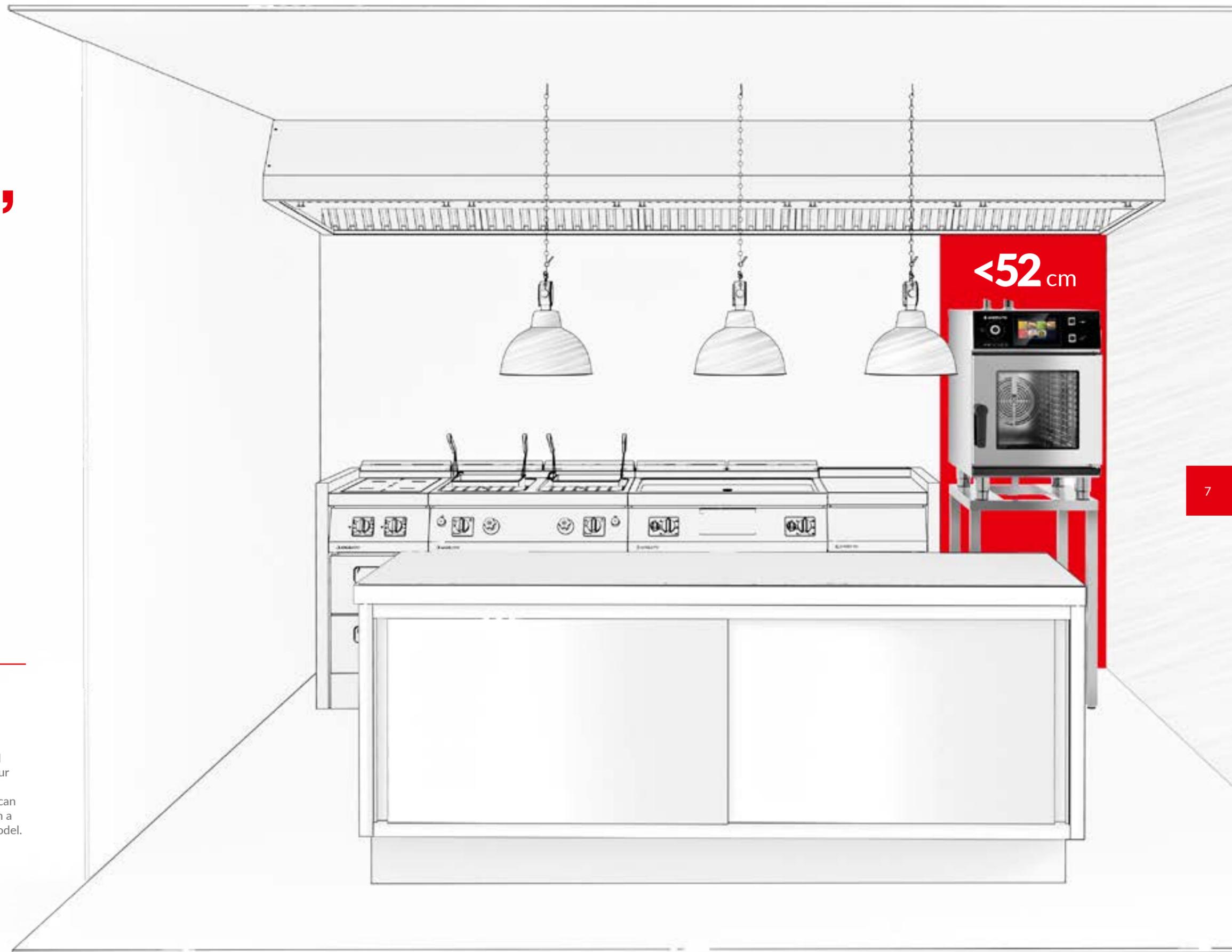


Sustainable and reliable.

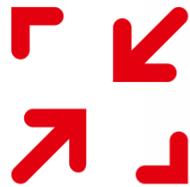
Energy saving and extremely efficient, PRACTICO is a trusty aid: it's passed strict operating safety tests and is exceptionally tough and durable.



“ Compact design, great impact: revolutionise your kitchen ”



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MAKE THE MOST OF YOUR SPACES

Cook in half the space,
width of just 51.3 cm!

Thanks to its compact size, PRACTICO can be placed where space is tight or if you need to supplement your restaurant's equipment.
It optimises and makes the most of kitchen space: it can be placed on the special stand, on a blast chiller or on a table, just 60 cm deep for the 6 GN 2/3 container model.



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“ For the fast-evolving catering industry ... PRACTICO is the answer ”



FAST FOOD OUTLETS AND PUBS



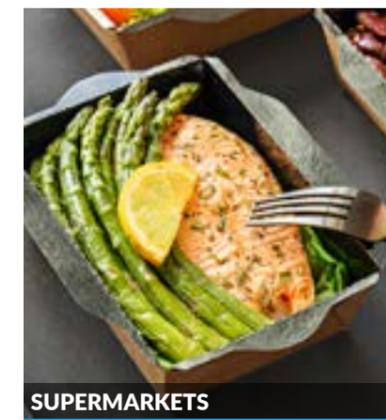
SERVICE STATIONS



À LA CARTE SERVICE



DELICATESSENS



SUPERMARKETS



CAFES



FLEXIBLE

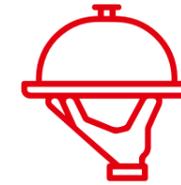


The multi-function combi oven for a kitchen tailored to your needs.

From the conventional restaurant to anyone needing an extra workstation for à la carte service and for service stations, fast food outlets, supermarkets, take-aways, butchers or cafés, PRACTICO is the money-saving solution! Much faster than other cooking systems, it saves time in service and improves gastronomic results: a wealth of cooking options and accessories to diversify the menu with dishes that will be more succulent and tastier thanks to the controlled action of steam.



“Excellent
gastronomic
results
guaranteed”



SUPERIOR FLAVOUR AND UNIFORMITY

Low Temperature and Delta T
revolutionise flavour.

With the Low Temperature and Delta T processes, weight losses are minimised, to **cook with high yields** (weight reduction cut to just 10%), while guaranteeing **more succulent, tastier results**.

Precise, active control of all
cooking parameters.

- **Plenty of scope for controlling the cooking environment**, with setting of humidity level, steam cooking mode, seconds of cooking and automatic performance of the various program phases.
- You can set delayed start, activate cooking extension or modify parameters **at any time, with just a touch of your finger**.
- With two-way rotation of the 5-speed fan, multipoint probe as standard with 5-point temperature sensing and 3 steam delivery levels, **chefs can achieve the perfect result every time**.
- The no-boiler system **maintains the set cooking environment at all times**, also bearing in mind the humidity produced by the food during cooking.



USER-FRIENDLY AND CONNECTED

EXCELLENT VISIBILITY

7" touch screen display with large, colourful, user-friendly icons. LED lighting for a perfect view of the cooking chamber, even with a full load.

CUSTOMISE YOUR HOMEPAGE

Every homepage screen can be customised with cooking or washing functions or programs, to help users to activate processes quickly and organise their working days to optimal effect. Customisation is easy and user-friendly, with functions for naming and setting up every page, entering a photo of the dish with a new program, or having "favourites" always easily accessible.

ALWAYS CONNECTED

From close at hand, you can use your device just like the oven's display, thanks to the mirroring technology. From remote, you connect PRACTICO to your business's Internet and access the APO.LINK portal: it displays real-time operation and a data and parameter log for improving your kitchen's efficiency.

CHEF AND STAFF

Thanks to two separate, customisable interfaces, PRACTICO allows personalised use by a user profile and an administrator profile, who can decide which, if any, functions or single processes the user can utilise. So a catering chain can easily standardise cooking processes managed by the staff. Or a chef can work independently, limiting his staff's access to some options.

YOUR COOKING PROGRAMS

PRACTICO comes complete with pre-saved cooking processes for various types of foods. You just press a button and the oven automatically performs all the cooking operations you need, even with delayed start. You can add new cooking processes alongside the standard ones, saving them with photos and text. So the results of every dish are repeatable and easy, for anyone.

YOUR WEEKLY SCHEDULER

PRACTICO helps you to plan the working week. You can enter appointments, deadlines and cooking or washing processes in the oven's integral weekly scheduler and the user is told what to do at the right moment: just one touch is enough to perform the programmed function/process, such as weekly descaling.

“A simple, clear user experience”





FLATBREAD 5 containers only 2.2 kWh	FROZEN DICED POTATOES 7.5 kg only 1 kWh	ROAST CHICKEN 10 kg joints only 5.5 kWh	FROZEN UNFILLED 40 croissants only 1.2 kWh

Tests performed with model TT61

SUSTAINABLE AND RELIABLE

Unbeatable for quality and strength, it's designed to save energy.

LOW ENERGY USE AND HIGH EFFICIENCY

Designed to prevent heat loss and increase efficiency: it has two layers of thermal insulation around the chamber and pre-saved cooking and regeneration processes, the easy way to optimise output and reduce waste.

MORE THAN 50 YEARS' EXPERIENCE OF OVENS

You can rely on PRACTICO: all technical and construction features are thoroughly consolidated and tested. Ovens are 100% tested, with both standard and additional operating safety tests. The ergonomic handle allows opening with the right or left hand, while the door has 4 intermediate stop positions to avoid risk of collisions with adjacent units and the container rack engages in 4 points to guarantee stability. The product's impressive array of certifications are your confirmation of meticulous construction with attention to every detail.



100% AUTOMATIC WASHING

State-of-the-art water management and saving systems.

Plenty of washing options to avoid wasting resources: PRACTICO has programs for effective, safe, effortless cleaning. The 100% automatic program does not need action by the operator, who is not required to handle chemicals: you just press a button and PRACTICO does all the rest. With the semi-automatic program, the chamber can be washed or descaled by spraying on your chemical product of choice by hand when the oven's alert appears. The system automatically leaves the chemical in place at the right temperature for about 10 minutes, then rinses and dries the cooking chamber. There are also rinsing and ECO programs to tailor washing to actual needs and avoid wasting water and detergent.



PERFORMANCE



LASAGNE

20 kg 50 minutes



PORK COLLAR
COOKED AT LOW
TEMPERATURE

13 kg 3 hours 45 minutes



ROAST CHICKEN
JOINTS

10 kg 50 minutes



FROZEN ROAST
POTATOES

7.5 kg 35 minutes



VACUUM-COOKED
CHICKEN JOINTS

6.5 kg 1 hour 15 minutes



CHICKENS
of 1.2 kg

16 chickens 42 minutes

Pasteurisation.



Thanks to the exclusive accessory for enabling **top quality, absolutely safe in-jar pasteurisation**, PRACTICO actively controls the set thermal cycle, measuring the product's temperature directly in the heart of the jar, via the multipoint cooking probe. Any pasteurisation or jar-cooking process will be perfectly and completely controlled, exactly as you want it.

Smoking.



Easy and clean, with PRACTICO smoking is perfect both hot (with simultaneous cooking) and **cold** (temperature reached <30°C), for meats, vegetables, cheeses, desserts, cured meats and condiments. Thanks to an innovative external accessory, the chef can smoke using wood, herbs, spices or other additives inside the oven's cooking chamber, with the greatest of ease and with total operator safety.

Proving.



PRACTICO controls the proving of pastry and bread doughs through **calibrated control of chamber temperature and humidity** and process phase duration. This creates an ideal environment, in terms of heat and humidity, for the natural proving of cakes, flatbreads, pizzas and bread, saving time and with dough risen to perfection every time.

Regeneration.



Thanks to dedicated programs and active control of cooking conditions, regeneration with PRACTICO speeds up and simplifies service and helps to reduce food waste. You can cook in advance and blast chill foods after cooking. Only when needed, you can **restore exactly the required amount of foods cooked and blast chilled previously to service conditions in a very few minutes**, with serving quality and sensory properties just like freshly cooked food!

Vacuum.



Delicate cooking, food preparation and storage: vacuum cooking has a vast number of applications in the kitchen! PRACTICO enables every catering worker to measure **product core temperature with precision** and ensure the **right heat and steam input** for vacuum cooking, which will be perfect from every point of view.

Drying.



Thanks to the controlled fan system, with settings from static to speed 5, even processes requiring high performance, such as fast drying, are perfect. The specially designed, **high dynamic efficiency fan** with autoreverse optimises air flows.

“Small-sized to fit into any context”



IDEAL FOR PEOPLE LACKING SPACE WHO STILL WANT THE BEST RESULTS

It can fit into any space in the kitchen thanks to its extremely compact size.

On a table, on a stand, on an under-oven blast chiller or stacked: you place PRACTICO where and how you want. Available in versions with door opening to right or left, to fit into any layout. The oven can also be operated on single-phase power and without steam exhausting hood: more flexibility and lower installation costs.

4.0 MULTI-FUNCTION COMBI OVEN



Model	TT623	TT61	TT101
External dimensions (cm)	51,3x73,2x83,3	51,3x89,6x83,3	51,3x89,6x103,3
Electrical Power kW	5,5	6,9	11
Power supply	400V 3N~ 50÷60 Hz 230V 3~ 1N~ 50÷60 Hz	400V 3N~ 50÷60 Hz 230V 3~ 1N~ 50÷60 Hz	400V 3N~ 50÷60 Hz 230V 3~ 50÷60 Hz
Cooking chamber dim. (cm)	40x36,9x39	40x53,4x39	40x53,4x59
Capacity GN Containers h 40 mm (Container interspace 55 mm)	6 x 2/3	6 x 1/1	10 x 1/1
Capacity GN Containers h 65 mm (Container interspace 82.5 mm)	4 x 2/3	4 x 1/1	6 x 1/1

FUNCTIONAL FEATURES

- Control panel with capacitive touchscreen, high-resolution 7" LCD interface with swipe function. Programmable (300 programs - up to 18 consecutive cooking phases)
- Multilingual interface
- Convection cooking from 10 to 300°C, steam from 30 to 125°C, combined from 30 to 250°C
- Cooking process execution times 0 to 40 hours, cooking time controlled by the second, infinite function
- Immediate, energy-saving steam generation
- 3 steam setting levels
- Saved program library
- Delta T and Low Temperature cooking programs
- Regeneration program
- Holding program
- MultiRail container rack to take a variable number of containers h.65 - 20 mm
- Fan autoreverse function in response to cooking cycle duration
- 6 fan speeds
- Fan stop when door is opened
- 100% automatic washing (with no handling of chemical)
- 4 washing programs, 1 semi-automatic, 1 automatic rinsing
- Automatic cooling and preheating
- 5-sensor multipoint core probe with external connection supplied as standard
- LED lighting in cooking chamber
- USB port for download and upload (cooking programs, software updates, HACCP data, oven backup, images)
- Connectable to APO.LINK portal for remote control as standard: qualifies for Industry 4.0 funding

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In line with policy to continually improve its products Angelo Po Grandi Cucine reserves the right to change specifications and design without notice.



ANGELO PO Grandi Cucine SpA con socio unico
41012 CARPI (MO) - ITALY - S/S Romana Sud, 90
Tel. +39 059 639411 - angelopo@angelopo.it



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