

emotion for professional people

modular pratika

-
700
900

en

modular



discover the new **pratika**

A kitchen made up of modular equipment, which guarantees best quality and high performance, satisfying even the most demanding professionals in the sector. Modularity makes this series versatile and functional in the organization of space. Its features, as robustness, ergonomics and high quality of the materials, make this series a product able to respond to your needs of power and reliability.

modular

emotion for professional people

it's not just cooking

design

functionality and elegance

high quality

stainless steel tops,
high thickness



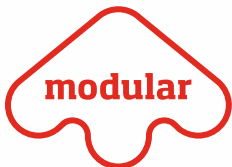


grids

the pan grids with long spokes
are suitable also for small pans

ergonomic

high power

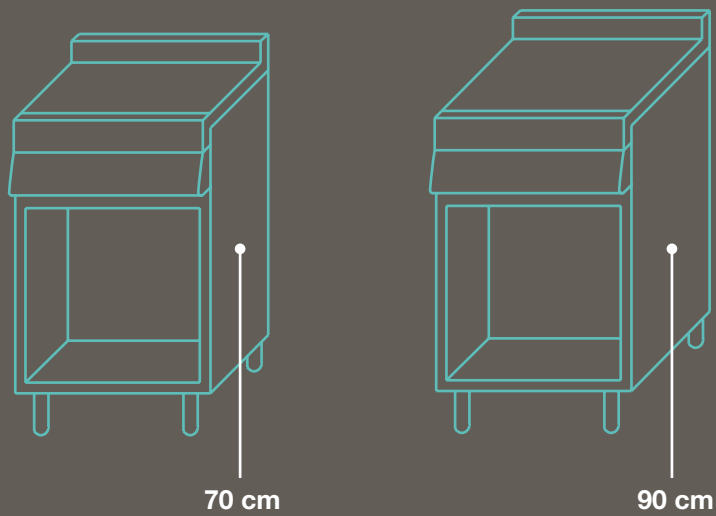


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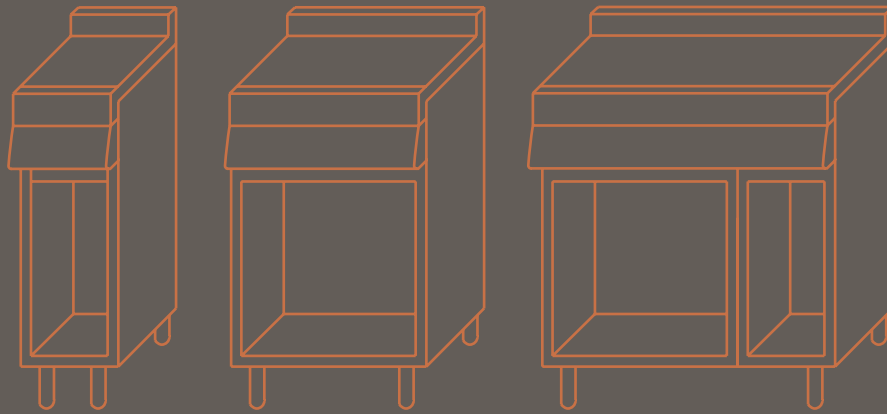
modularity

-
700
900

depth



top and monobloc version



40 cm

80 cm

120 cm

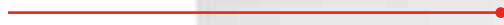


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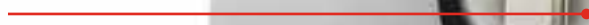
the menu offers



high thickness



ergonomic knobs



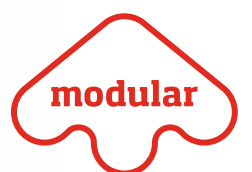


rounded corners

labyrinth system

modular

heavy handle





the
modular
kitchen
elements



modular

emotion for professional people

gas ranges and solid tops



gas ranges

The gas ranges offer great flexibility thanks to several combinations: 2, 4 and 6 burners on cabinet or on oven. High-performance burners, made of cast iron and brass, with single crown and double crown flame spreaders, of 3,7-5,5 and 7,5* kW power available. The pan grids with long spokes are suitable also for small pans.

**Only for 900 series*



gas solid tops

These models are suited for food that requires long and constant cooking, as for instance sauces and stew.

The solid top is made of cast iron, with 1,5 cm thickness. In the central cooking zone the temperature reaches 500°C, while in the outer zones it decreases to 300°C.



1
Oven chamber made of stainless steel with 3 levels GN 2/1 rack.
Oven inner door in stainless steel with pressed labyrinth sealing.

Gas model with high efficiency stable-flame burners.

Electric static or convection oven, also available in maxi version.
* Only 900 series*



modular

gas ranges and solid tops
elements



2 burners



4 burners



6 burners



gas solid top



gas solid top
+ 2 burners



gas solid top
+ 2 burners



gas solid top
+ 4 burners





gas ranges

picture	model	description	dimensions (cm)	power of burners (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	PK 70/40 PCGB-P	Gas range, 2 burners	40x73x87 h	1x3,7 1x5,5	-	-	9,2	-	-
	PK 70/80 PCGB-P	Gas range, 4 burners	80x73x87 h	2x3,7 2x5,5	-	-	18,4	-	-
	PK 70/120 PCGB-P	Gas range, 6 burners	120x73x87 h	4x3,7 2x5,5	-	-	25,8	-	-
	PK 70/80 CFGB	Gas range, 4 burners, gas oven	80x73x87 h	2x3,7 2x5,5	8	-	26,4	-	-
	PK 70/120 CFGB	Gas range, 6 burners, gas oven	120x73x87 h	4x3,7 2x5,5	8	-	33,8	-	-
	PK 70/120 CFGGB	Gas range, 6 burners, gas oven maxi	120x73x87 h	4x3,7 2x5,5	10	-	35,8	-	-
	PK 70/80 CFGB	Gas range, 4 burners, electric oven	80x73x87 h	2x3,7 2x5,5	-	6	18,4	6	380-415V 3N 50-60Hz
	PK 70/120 CFGB	Gas range, 6 burners, electric oven	120x73x87 h	4x3,7 2x5,5	-	6	25,8	6	380-415V 3N 50-60Hz

gas solid tops

	PK 70/80 TPG-P	Gas solid top	80x73x87 h	1x9(t)	-	-	9	-	-
	PK 70/80 TPGF	Gas solid top, gas oven	80x73x87 h	1x9(t)	8	-	17	-	-
	PK 70/120 TPGFB	Gas solid top, 2 burners, gas oven	120x73x87 h	1x9(t) 1x3,7(b) 1x5,5(b)	8	-	26,2	-	-
	PK 70/80 TPPCGB-P	Gas solid top, 2 burners	80x73x87 h	1x6(t) 1x3,7(b) 1x5,5(b)	-	-	15,2	-	-
	PK 70/80 TPPCFGB	Gas solid top, 2 burners, gas oven	80x73x87 h	1x6(t) 1x3,7(b) 1x5,5(b)	8	-	23,2	-	-
	PK 70/120 TPPCG2B-P	Gas solid top, 4 burners	120x73x87 h	1x6(t) 2x3,7(b) 2x5,5(b)	-	-	24,4	-	-
	PK 70/120 TPPCFG2B	Gas solid top, 4 burners, gas oven	120x73x87 h	1x6(t) 1x3,7(b) 1x5,5(b)	8	-	32,4	-	-











(t) = solid top; (b)= burners

All models are available also in top version (-T).








All gas ranges are available with stainless steel containers (-I).

900

gas ranges

picture	model	description	dimensions (cm)	power of burners (kW)	gas oven power (kW)	electric oven power (kW)	total gas power (kW)	total electric power (kW)	supply voltage
	PK 90/40 PCGB-P	Gas range, 2 burners	40x90x87 h	1x5,5 1x7,5	-	-	13	-	-
	PK 90/80 PCGB-P	Gas range, 4 burners	80x90x87 h	2x5,5 2x7,5	-	-	26	-	-
	PK 90/120 PCGB-P	Gas range, 6 burners	120x90x87 h	4x5,5 2x7,5	-	-	37	-	-
	PK 90/80 CFGB	Gas range, 4 burners, gas oven	80x90x87 h	2x5,5 2x7,5	8	-	34	-	-
	PK 90/120 CFGB	Gas range, 6 burners, gas oven	120x90x87 h	4x5,5 2x7,5	8	-	45	-	-
	PK 90/120 CFGBB	Gas range, 6 burners, gas oven maxi	120x90x87 h	4x5,5 2x7,5	12	-	49	-	-
	PK 90/80 CFGEB	Gas range, 4 burners, electric oven	80x90x87 h	2x5,5 2x7,5	-	6	26	6	380-415V 3N 50-60Hz
	PK 90/80 CFGEVB	Gas range, 4 burners, electric convection oven	80x90x87 h	2x5,5 2x7,5	-	6	26	6	380-415V 3N 50-60Hz
	PK 90/120 CFGEB	Gas range, 6 burners, electric oven	120x90x87 h	4x5,5 2x7,5	-	6	37	6	380-415V 3N 50-60Hz
	PK 90/120 CFGEVB	Gas range, 6 burners, electric convection oven	120x90x87 h	4x5,5 2x7,5	-	6	37	6	380-415V 3N 50-60Hz

gas solid tops

	PK 90/80 TPG-P	Gas solid top	80x90x87 h	1x12(t)	-	-	12	-	-
	PK 90/80 TPGF	Gas solid top, gas oven	80x90x87 h	1x12(t)	8	-	20	-	-
	PK 90/120 TPGFB	Gas solid top, 2 burners, gas oven	120x90x87 h	1x12(t) 1x5,5(b) 1x7,5(b)	8	-	33	-	-
	PK 90/80 TPPCGB-P	Gas solid top, 2 burners	80x90x87 h	1x7(t) 1x5,5(b) 1x7,5(b)	-	-	20	-	-
	PK 90/80 TPPCFGB	Gas solid top, 2 burners, gas oven	80x90x87 h	1x7(t) 1x5,5(b) 1x7,5(b)	8	-	28	-	-
	PK 90/120 TPPCG2B-P	Gas solid top, 4 burners	120x90x87 h	1x7(t) 2x5,5(b) 2x7,5(b)	-	-	33	-	-
	PK 90/120 TPPCFG2B	Gas solid top, 4 burners, gas oven	120x90x87 h	1x7(t) 2x5,5(b) 2x7,5(b)	8	-	41	-	-

(t) = solid top; (b)= burners

All models are available also in top version (-T).

All gas ranges are available with stainless steel containers (-I).

modular

emotion for professional people

electric ranges and solid tops



electric ranges

Electric ranges are a good alternative to gas ranges. The high efficiency cast iron plates give you the chance to work quickly without loss of power.

Round or square plates of 2,6 kW in the 700 series,
square plates only of 3,5-4* kW in the 900 series.

**Only for tilting heating plates*



electric solid top

The electric solid top can be regulated in four independent working zones, with 2,5 kW power for the 700 series and 3,4 kW for the 900 series. This enables you to work with different temperatures on the same cooking plate.



electric ranges and solid tops
elements



2 round plates
700 series



4 round plates
700 series



2 square plates
700/900 series



4 square plates
700/900 series



2 tilting heating
plates
900 series



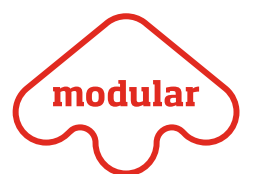
4 tilting heating
plates
900 series



solid top
700 series



solid top
900 series





electric ranges

picture	model	description	dimensionis(cm)	plate power (kW)	electric oven power (kW)	total electric power (kW)	supply voltage
	PK 70/40 PCE-P	Electric range, 2 round plates	40x73x87 h	2x2,6	-	5,2	380-415V 3N 50-60Hz
	PK 70/80 PCE-P	Electric range, 4 round plates	80x73x87 h	4x2,6	-	10,4	380-415V 3N 50-60Hz
	PK 70/80 CFE	Electric range, 4 round plates, electric oven	80x73x87 h	4x2,6	6	16,4	380-415V 3N 50-60Hz
	PK 70/40 PCEQ-P	Electric range, 2 square plates	40x73x87 h	2x2,6	-	5,2	380-415V 3N 50-60Hz
	PK 70/80 PCEQ-P	Electric range, 4 square plates	80x73x87 h	4x2,6	-	10,4	380-415V 3N 50-60Hz
	PK 70/80 CFEQ	Electric range, 4 square plates, electric oven	80x73x87 h	4x2,6	6	16,4	380-415V 3N 50-60Hz









electric solid tops

	PK 70/80 TPE-P	Electric solid top, 4 cooking zones	80x73x87 h	4x2,5	-	10	380-415V 3N 50-60Hz
	PK 70/80 TPFE	Electric solid top, 4 cooking zones, electric oven	80x73x87 h	4x2,5	6	16	380-415V 3N 50-60Hz




All models are available also in top version (-T) and on open cabinet.

900

electric ranges

picture	model	description	dimensionis(cm)	plate power (kW)	electric oven power (kW)	total electric power (kW)	supply voltage
	PK 90/40 PCES-P	Electric range, 2 square plates	40x90x87 h	2x3,5	-	7	380-415V 3N 50-60Hz
	PK 90/80 PCES-P	Electric range, 4 square plates	80x90x87 h	4x3,5	-	14	380-415V 3N 50-60Hz
	PK 90/80 CFES	Electric range, 4 square plates, electric oven	80x90x87 h	4x3,5	6	20	380-415V 3N 50-60Hz
	PK 90/80 CFESV	Electric range, 4 square plates, electric convection oven	80x90x87 h	4x3,5	6	20	380-415V 3N 50-60Hz
	PK 90/40 PCER-P	Electric range, 2 tilting heating plates	40x90x87 h	2x4	-	8	380-415V 3N 50-60Hz
	PK 90/80 PCER-P	Electric range, 4 tilting heating plates	80x90x87 h	4x4	-	16	380-415V 3N 50-60Hz
	PK 90/80 CFER	Electric range, 4 tilting heating plates, electric oven	80x90x87 h	4x4	6	22	380-415V 3N 50-60Hz
	PK 90/80 CFERV	Electric range, 4 tilting heating plates, electric convection oven	80x90x87 h	4x4	6	22	380-415V 3N 50-60Hz

electric solid tops

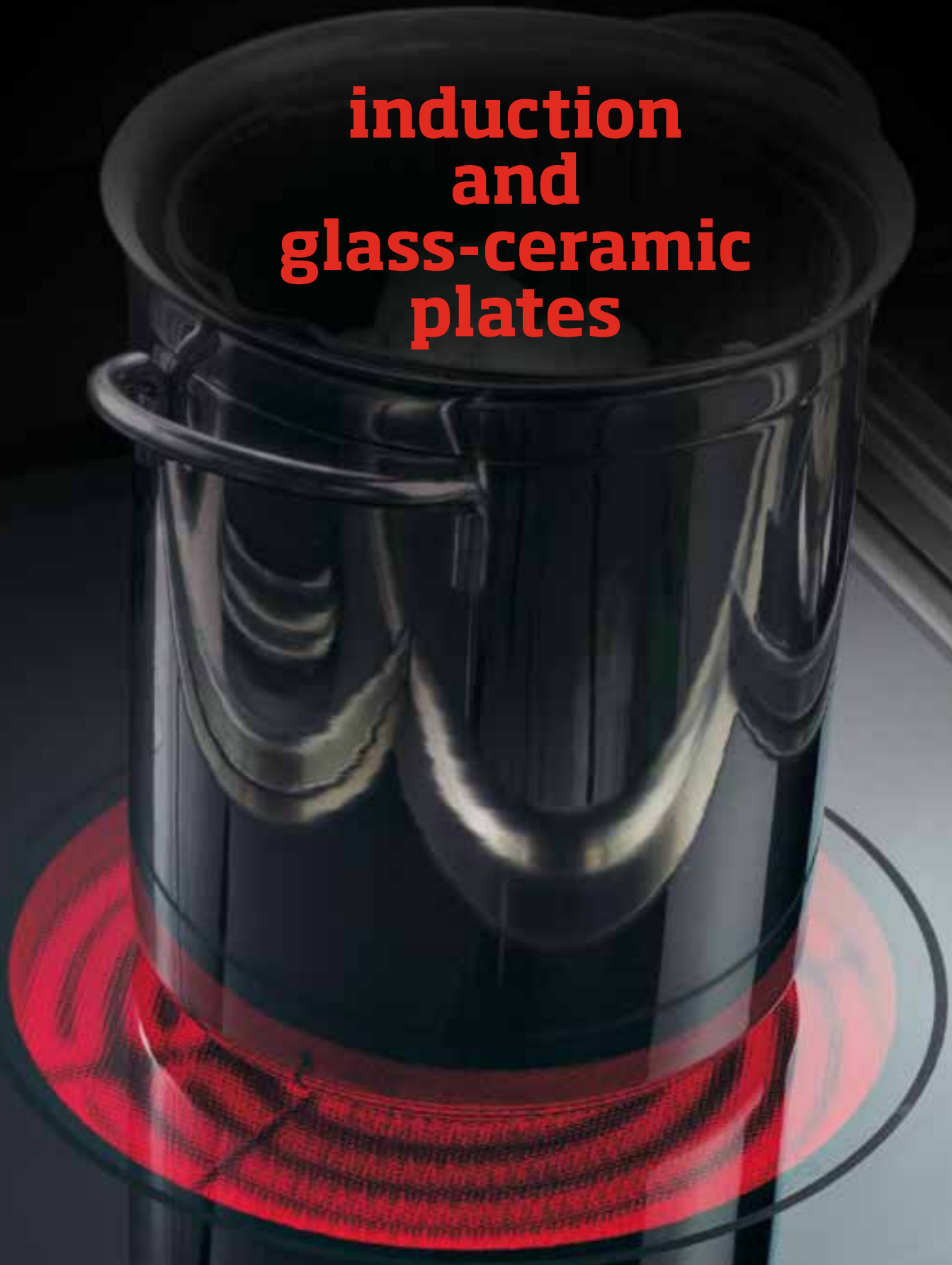
	PK 90/80 TPE-P	Electric solid top, 4 cooking zones	80x90x87 h	4x3,4	-	13,6	380-415V 3N 50-60Hz
	PK 90/80 TPFE	Electric solid top, 4 cooking zones, electric oven	80x90x87 h	4x3,4	6	19,6	380-415V 3N 50-60Hz
	PK 90/80 TPFEV	Electric solid top, 4 cooking zones, electric convection oven	80x90x87 h	4x3,4	6	19,6	380-415V 3N 50-60Hz

All models are available also in top version (-T) and on open cabinet.

modular

emotion for professional people

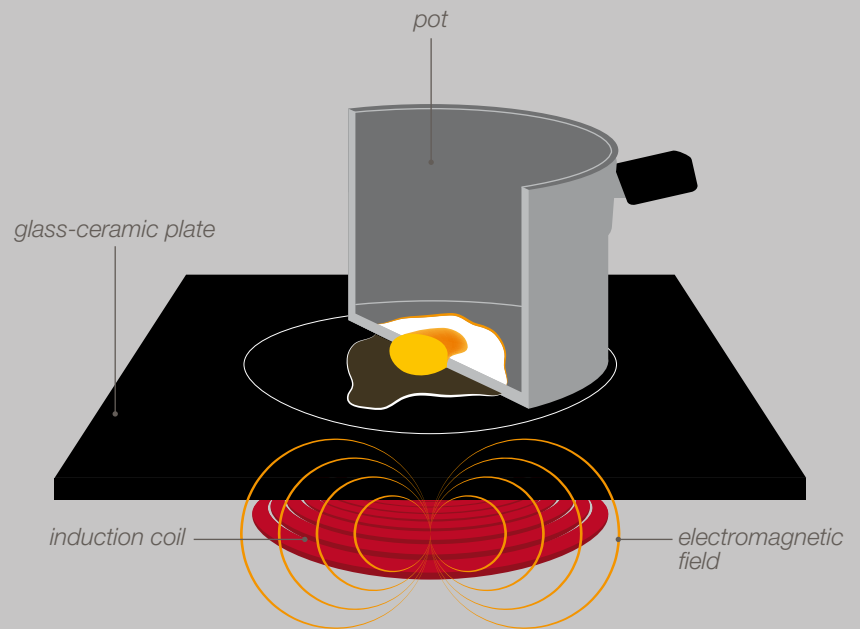
**induction
and
glass-ceramic
plates**



induction

Choosing an induction cooking range means being able to work with the highest safety, while at the same time reducing the cooking time and the cleaning operations, thanks to an easy cleaning worktop.

The working principle of the induction cooking ranges is based on the electromagnetic fields that, activated by the iron bottom of the pan, immediately create heat inside it. Minimum diameter of the pan: 13 cm.



1. the heating element is composed of a spiral coil made of copper

2. the current through the coil generating a magnetic field

3. the coil field induces current through the base of the metal container

4. production of heat only on the bottom of the pot

glass-ceramic plates

The glass-ceramic plates offer a way of cooking which is quite similar to the one performed by the electric ranges, but with a higher efficiency. Moreover the worktop is easy to clean.

Thanks to 6 temperature regulations, the glass-ceramic plates offer high efficiency and guarantee increasing performance compared to the traditional cooking ranges.

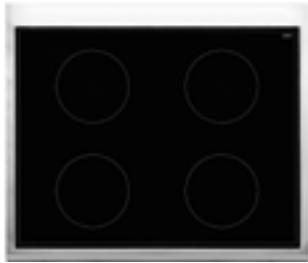


modular

induction and glass-ceramic plates
elements



2 zones



4 zones

induction

700 series: 3,5 kW each zone

900 series: 5 kW each zone

Also available in wok version of 5 kW power.



2 zones



4 zones

glass-ceramic plates

700 series: 2,5 kW each zone

900 series: 3,4 kW each zone



glass-ceramic plates

700 series

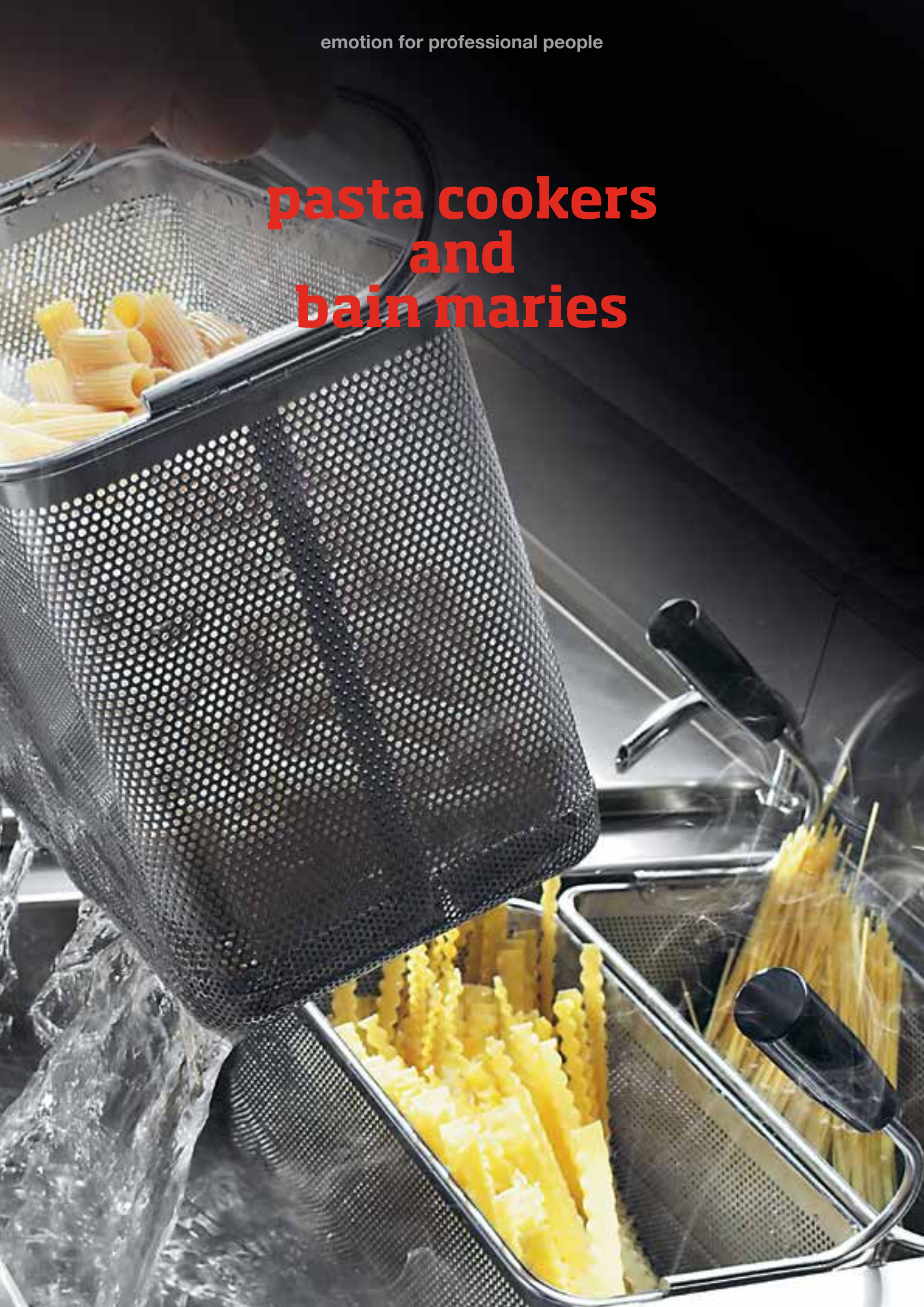
900 series

picture	model	description	dimensions (cm)	plate power (kW)	electric oven power (kW)	total electric power (kW)	supply voltage
	PK 70/40 PVE-P	Glass-ceramic electric range, 2 cooking zones	40x73x87 h	2x2,5	-	5	380-415V 3N 50-60Hz
	PK 70/80 PVE-P	Glass-ceramic electric range, 4 cooking zones	80x73x87 h	4x2,5	-	10	380-415V 3N 50-60Hz
	PK 70/80 CFVE	Glass-ceramic electric range, 4 cooking zones, electric oven	80x73x87 h	4x2,5	6	16	380-415V 3N 50-60Hz
	PK 90/40 PVE-P	Glass-ceramic electric range, 2 cooking zones	40x90x87 h	2x3,4	-	6,8	380-415V 3N 50-60Hz
	PK 90/80 PVE-P	Glass-ceramic electric range, 4 cooking zones	80x90x87 h	4x3,4	-	13,6	380-415V 3N 50-60Hz
	PK 90/80 CFVE	Glass-ceramic electric range, 4 cooking zones, electric oven	80x90x87 h	4x3,4	6	19,6	380-415V 3N 50-60Hz
	PK 90/80 CFVEV	Glass-ceramic electric range, 4 cooking zones, electric convection oven	80x90x87 h	4x3,4	6	19,6	380-415V 3N 50-60Hz
	PK 70/40 IND-P	Induction cook top, 2 cooking zones	40x73x87 h	2x3,5	-	7	380-415V 3 50-60Hz
	PK 70/80 IND-P	Induction cook top, 4 cooking zones	80x73x87 h	4x3,5	-	14	380-415V 3 50-60Hz
	PK 70/40 INDW-P	Induction wok	40x73x87 h	1x5	-	5	380-415V 3 50-60Hz
	PK 90/40 IND-P	Induction cook top, 2 cooking zones	40x90x87 h	2x5	-	10	380-415V 3 50-60Hz
	PK 90/80 IND-P	Induction cook top, 4 cooking zones	80x90x87 h	4x5	-	20	380-415V 3 50-60Hz
	PK 90/40 INDW-P	Induction wok	40x90x87 h	1x5	-	5	380-415V 3 50-60Hz

All models are available also in top version (-T) and on open cabinet.

emotion for professional people

pasta cookers and bain maries



pasta cookers

Functional and reliable, the pratika gas and electric pasta cookers guarantee you high productivity (about 1 kg pasta every 10 litres) and can be used in several ways. In fact, you can cook not only pasta, but also rice and vegetables. The mechanical water filling enables you to install this equipment in all kind of kitchen.

Main features: 26 L (700 series) or 40 L (900 series) wells made of stainless steel AISI 316, stable-flame burners (gas models) and heating elements (electric models) located under the bottom of the well.



bain-maries

The gas and electric bain-maries are recommended for keeping sauces, side dishes and other food warm.

The well is available in the following versions: 1xGN 1/1 or GN 2/1 (700 series), in GN 1/1 + 1/3 or 2xGN1/1 + 2xGN1/3 (900 series).



pasta cookers and bain-maries
elements



1 well



2 wells

pasta cookers 700/900 series

700 series: well capacity 26 liters.

900 series: well capacity 40 liters.



bain-marie
40 cm



bain-marie
80 cm

bain-maries 700/900 series

700 series: containers GN1/1 in module 40 cm, double capacity in module 80 cm.

900 series: containers GN1/1 + 1/3 in module 40 cm and 2xGN 1/1 + 2xGN1/3 in module 80 cm.



pasta cookers

700 series

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	PK 70/40 CPGS	Gas pasta cooker, 1 well, capacity 26 L	40x73x87 h	9,5	-	-
	PK 70/40 CPES	Electric pasta cooker, 1 well, capacity 26 L	40x73x87 h	-	7,6	380-415V 3N 50-60Hz
	PK 70/80 CPGS	Gas pasta cooker, 2 wells, capacity 26+26 L	80x73x87 h	19	-	-
	PK 70/80 CPES	Electric pasta cooker, 2 wells, capacity 26+26 L	80x73x87 h	-	15,2	380-415V 3N 50-60Hz
	PK 90/40 CPGS	Gas pasta cooker, 1 well, capacity 40 L	40x90x87 h	11,8	-	-
	PK 90/40 CPES	Electric pasta cooker, 1 well, capacity 40 L	40x90x87 h	-	9	380-415V 3N 50-60Hz
	PK 90/80 CPGS	Gas pasta cooker, 2 wells, capacity 40+40 L	80x90x87 h	23,6	-	-
	PK 90/80 CPES	Electric pasta cooker, 2 wells, capacity 40+40 L	80x90x87 h	-	18	380-415V 3N 50-60Hz

900 series

bain-maries

700 series

	PK 70/40 BMG-P	Gas bain-marie	40x73x87 h	3	-	-
	PK 70/40 BME-P	Electric bain-marie	40x73x87 h	-	1,5	220-240V 1N 50-60Hz
	PK 70/80 BMG-P	Gas bain-marie	80x73x87 h	6	-	-
	PK 70/80 BME-P	Electric bain-marie	80x73x87 h	-	3	380-415V 3N 50-60Hz

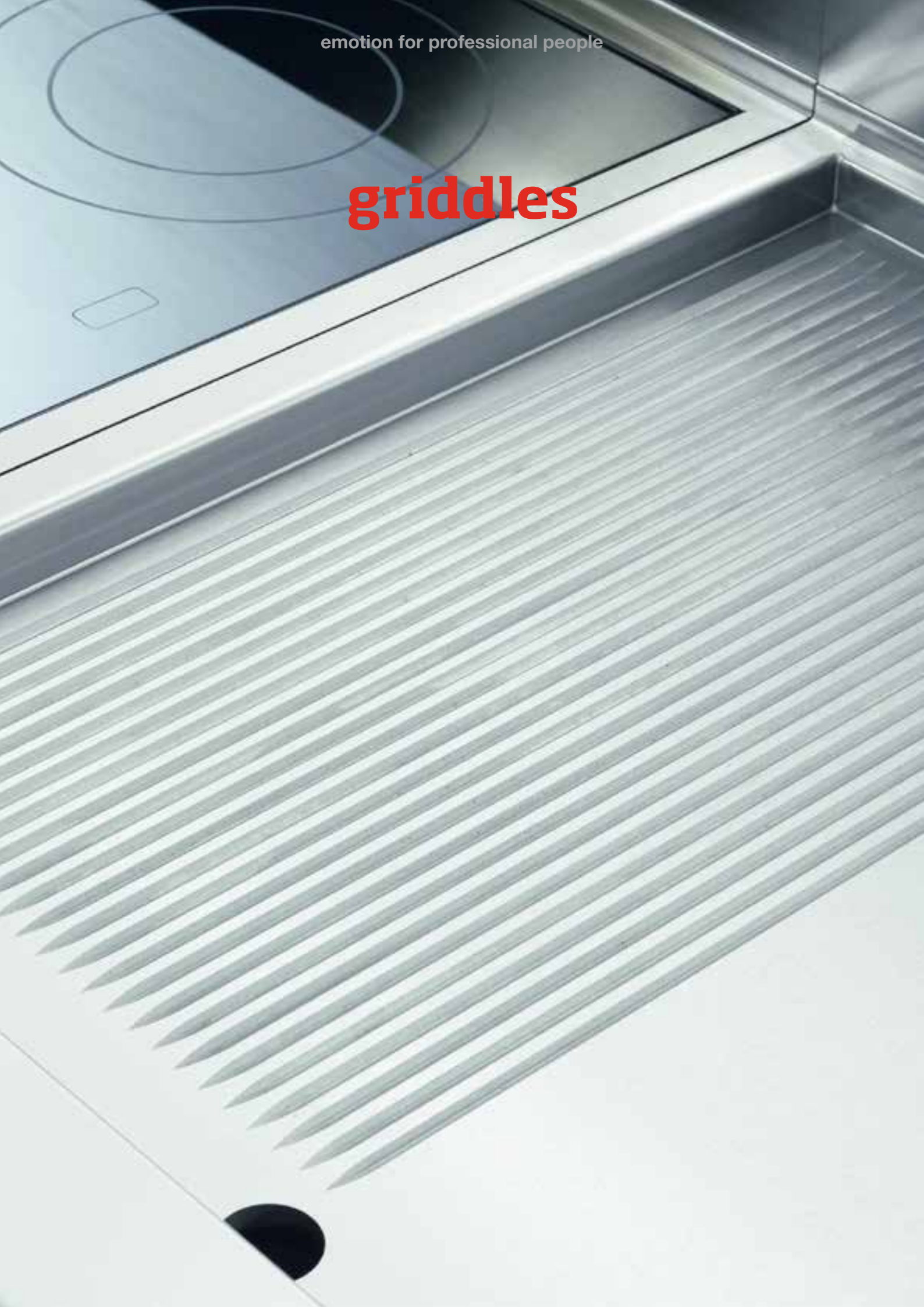
900 series

	PK 90/40 BMG-P	Gas bain-marie	40x90x87 h	3	-	-
	PK 90/40 BME-P	Electric bain-marie	40x90x87 h	-	2,2	220-240V 1N 50-60Hz
	PK 90/80 BMG-P	Gas bain-marie	80x90x87 h	6	-	-
	PK 90/80 BME-P	Electric bain-marie	80x90x87 h	-	4,4	380-415V 3N 50-60Hz

All bain-maries are available also in top version (-T) and on open cabinet.

emotion for professional people

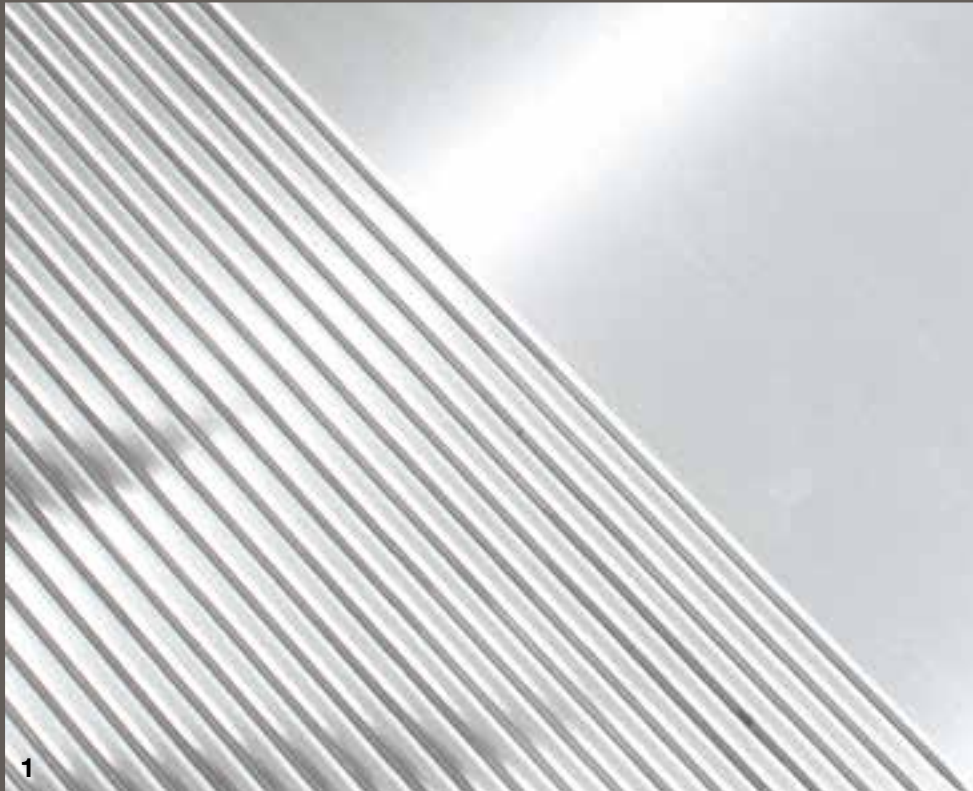
griddles



griddles

The pratika griddles of the 700 and 900 series are available in more than 40 models and they are suitable for cooking several foods: meat, fish, vegetables, etc.

The high temperature reached by the cooking plate guarantees high efficiency.



1



1

The cooking surface can be smooth, ribbed, or 1/2 smooth 1/2 ribbed.



griddles
elements



smooth plate



smooth plate



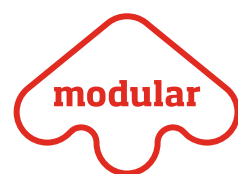
ribbed plate



ribbed plate



1/2 smooth
1/2 ribbed plate





gas griddles

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	PK 70/40 FTGS-P	Gas griddle, smooth plate	40x73x87 h	6	-	-
	PK 70/40 FTRGS-P	Gas griddle, ribbed plate	40x73x87 h	6	-	-
	PK 70/80 FTGS-P	Gas griddle, smooth plate	80x73x87 h	12	-	-
	PK 70/80 FTRGS-P	Gas griddle, 1/2 smooth 1/2 ribbed plate	80x73x87 h	12	-	-
	PK 70/80 FTRGS-P	Gas griddle, ribbed plate	80x73x87 h	12	-	-

electric griddles

	PK 70/40 FTES-P	Electric griddle, smooth plate	40x73x87 h	-	5,4	380-415V 3N 50-60Hz
	PK 70/40 FTRES-P	Electric griddle, ribbed plate	40x73x87 h	-	5,4	380-415V 3N 50-60Hz
	PK 70/80 FTES-P	Electric griddle, smooth plate	80x73x87 h	-	10,8	380-415V 3N 50-60Hz
	PK 70/80 FTRES-P	Electric griddle, 1/2 smooth 1/2 ribbed plate	80x73x87 h	-	10,8	380-415V 3N 50-60Hz
	PK 70/80 FTRRES-P	Electric griddle, ribbed plate	80x73x87 h	-	10,8	380-415V 3N 50-60Hz

Chromed version available for all models.
All models are available in top version (-T) and on open cabinet.



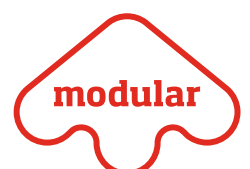
gas griddles

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	PK 90/40 FTGS-P	Gas griddle, smooth plate	40x90x87 h	7	-	-
	PK 90/40 FTRGS-P	Gas griddle, ribbed plate	40x90x87 h	7	-	-
	PK 90/80 FTGS-P	Gas griddle, smooth plate	80x90x87 h	14	-	-
	PK 90/80 FTRGS-P	Gas griddle, 1/2 smooth 1/2 ribbed plate	80x90x87 h	14	-	-
	PK 90/80 FTRGS-P	Gas griddle, ribbed plate	80x90x87 h	14	-	-

electric griddles

	PK 90/40 FTES-P	Electric griddle, smooth plate	40x90x87 h	-	7,5	380-415V 3N 50-60Hz
	PK 90/40 FTRES-P	Electric griddle, ribbed plate	40x90x87 h	-	7,5	380-415V 3N 50-60Hz
	PK 90/80 FTES-P	Electric griddle, smooth plate	80x90x87 h	-	15	380-415V 3N 50-60Hz
	PK 90/80 FTRES-P	Electric griddle, 1/2 smooth 1/2 ribbed plate	80x90x87 h	-	15	380-415V 3N 50-60Hz
	PK 90/80 FTRRES-P	Electric griddle, ribbed plate	80x90x87 h	-	15	380-415V 3N 50-60Hz

Chromed version available for all models.
All models are available in top version (-T) and on open cabinet.



emotion for professional people

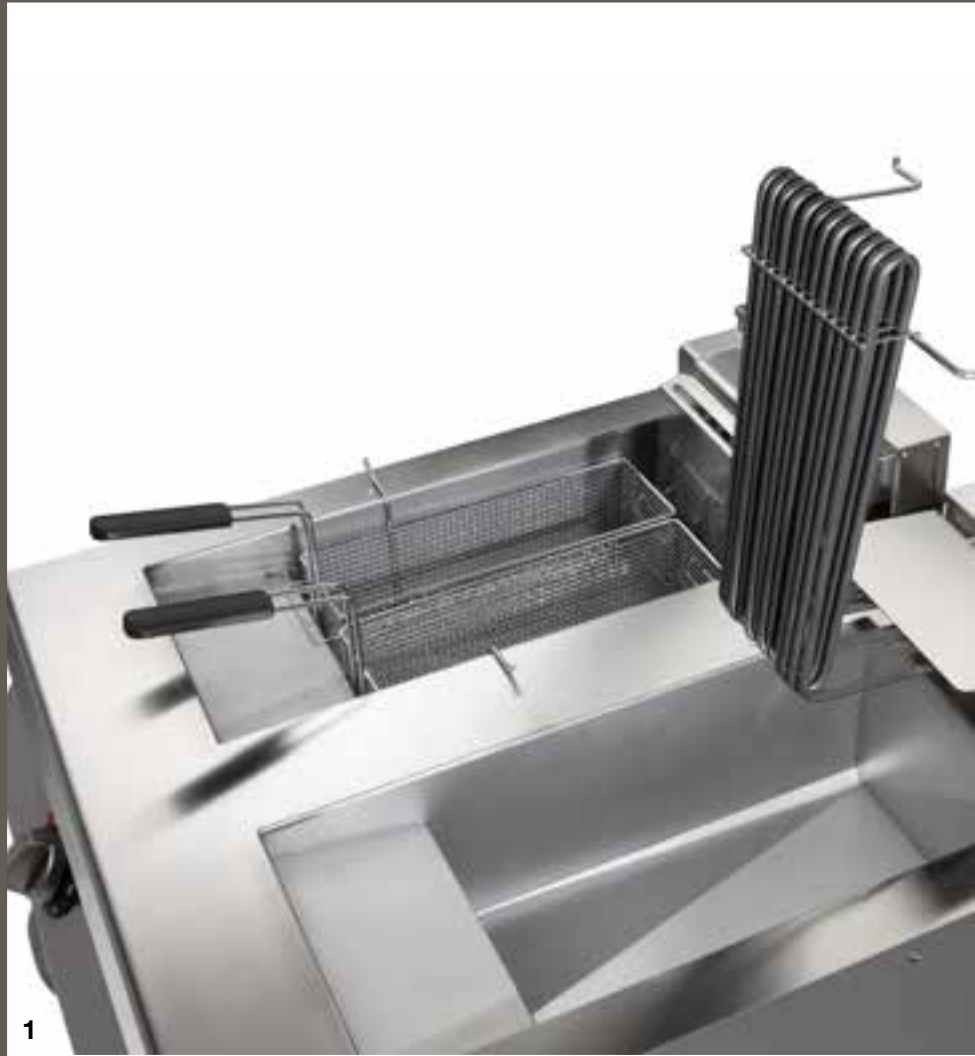
fryers



fryers

Perfect and crispy frying thanks to direct heating. The gas version is equipped with heat exchanger pipes inside the well. In electric models, heating is provided by high efficiency tilting heating elements.

The chip dump instead has the function to keep the fried food warm, to serve it at the right time.

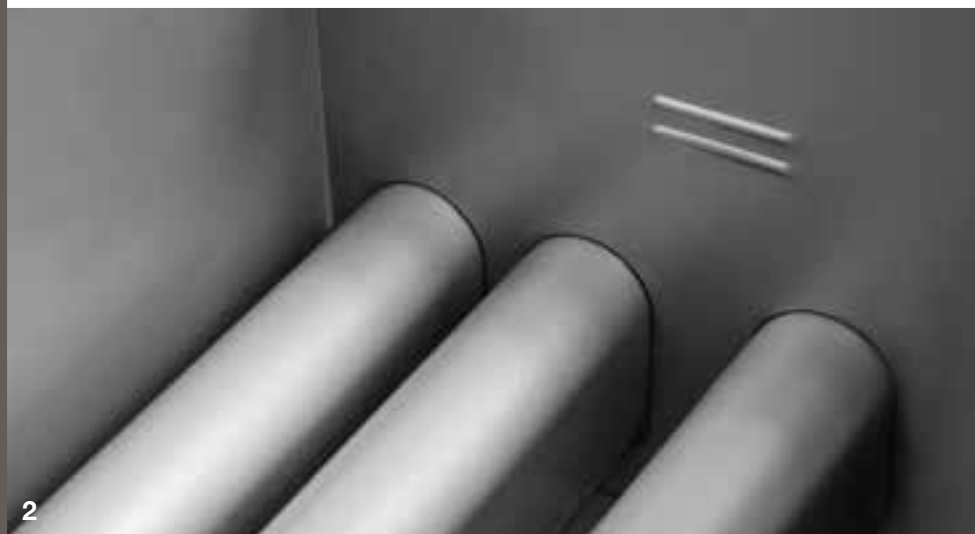


1

High efficiency tilting heating elements. The tilting device enables an easy cleaning of the well.

2

High efficiency gas heat exchanger pipes made of stainless steel.



fryers
elements



1 well
700/900 series



2 wells
700/900 series

gas fryers 700/900 series

700 series: 13 litres wells

900 series: 13-22 litres wells



1 well
700 series



2 wells
700 series

electric fryers 700 series

10 litres wells



1 well
900 series



2 wells
900 series

electric fryers 900 series

15 litres wells





fryers

700 series

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	PK 70/40 FRGS13 PW	Gas fryer, 1 well, capacity 13 L	40x73x87 h	12	-	-
	PK 70/80 FRGS13 PW	Gas fryer, 2 wells, capacity 13+13 L	80x73x87 h	24	-	-
	PK 70/40 FRE10X	Electric fryer, 1 well, capacity 10 L	40x73x87 h	-	9	380-415V 3N 50-60Hz
	PK 70/80 FRE10X	Electric fryer, 2 wells, capacity 10+10 L	80x73x87 h	-	18	380-415V 3N 50-60Hz
	PK 70/40 SPE-P	Heated chip dump	40x73x87 h	-	1	220-240V 1N 50-60Hz

900 series

	PK 90/40 FRGS13 PW	Gas fryer, 1 well, capacity 13 L	40x90x87 h	12	-	-
	PK 90/80 FRGS13 PW	Gas fryer, 2 wells, capacity 13+13 L	80x90x87 h	24	-	-
	PK 90/40 FRGS22 PW	Gas fryer, 1 well, capacity 22 L	40x90x87 h	20	-	-
	PK 90/80 FRGS22 PW	Gas fryer, 2 wells, capacity 22+22 L	80x90x87 h	40	-	-
	PK 90/40 FRE15X	Electric fryer, 1 well, capacity 15 L	40x90x87 h	-	10,2	380-415V 3N 50-60Hz
	PK 90/80 FRE15X	Electric fryer, 2 wells, capacity 15+15 L	80x90x87 h	-	20,4	380-415V 3N 50-60Hz
	PK 90/40 SPE-P	Heated chip dump	40x90x87 h	-	1	220-240V 1N 50-60Hz

emotion for professional people

grills



grills

The pratika grill range includes not only the traditional lava-stone grills, but also the aqua grill models.

These grills are suitable for cooking food in a light and moist way. The use of indirect heat and the evaporation of water contained in the container under the cooking zone give softness and colour to food.

The lava-stone grills, instead, are the perfect equipment for cooking grilled meat in the barbecue style



1
*Stainless steel grid for meat; rod
grid for fish also available*

2
*Reversible cast iron grid (1 side
for meat and 1 side for fish),
available for aqua grill models*



grills
elements



aqua grill



aqua grill

aqua grills

Gas models: power 11 -22 kW

Electric models: power 7,5-15 kW



lava-stone
grill



lava-stone
grill

lava-stone grills

9,5-19 kW power



grills

700 series

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	PK 70/40 GRL-P	Gas lava-stone grill	40x73x87 h	7,5	-	-
	PK 70/80 GRL-P	Gas lava-stone grill	80x73x87 h	15	-	-
	PK 70/40 GRACQG	Gas aqua grill	40x73x87 h	7,5	-	-
	PK 70/80 GRACQG	Gas aqua grill	80x73x87 h	15	-	-
	PK 70/40 GRACQE	Electric aqua grill	40x73x87 h	-	6	380-415V 3N 50-60Hz
	PK 70/80 GRACQE	Electric aqua grill	80x73x87 h	-	12	380-415V 3N 50-60Hz

900 series

	PK 90/40 GRL-P	Gas lava-stone grill	40x90x87 h	9,5	-	-
	PK 90/80 GRL-P	Gas lava-stone grill	80x90x87 h	19	-	-
	PK 90/40 GRACQG	Gas aqua grill	40x90x87 h	11	-	-
	PK 90/80 GRACQG	Gas aqua grill	80x90x87 h	22	-	-
	PK 90/40 GRACQE	Electric aqua grill	40x90x87 h	-	7,5	380-415V 3N 50-60Hz
	PK 90/80 GRACQE	Electric aqua grill	80x90x87 h	-	15	380-415V 3N 50-60Hz

All lava-stone grills are available also in top version (-T).

emotion for professional people

boiling pans and tilting bratt pans



boiling pans and tilting bratt pans

Suitable for big quantities, the pratika boiling pans are available in several models: with direct or indirect heating, gas or electric, from 50 to 150 litres capacity. They are recommended for cooking soups, pasta, vegetables, jam, sauces and many other foods.

Possibility to opt for models equipped with autoclave.

The bratt pans are specific pans to cook risotto, braised meat, escalopes, etc. They are available from 60 to 120 litres capacity. You can choose between gas or electric models, with manual or motorized tilting device.




1
Drain tap made of chromed brass.

2
Manual or motorized tilting device.






700

pans

picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	PK 70/80 PGD50	Gas boiling pan, direct heating, capacity 50 L	80x73x87 h	10,5	0,1	220-240V 1N 50Hz
	PK 70/80 PGI50	Gas boiling pan, indirect heating, capacity 50 L	80x73x87 h	10,5	0,3	220-240V 1N 50Hz
	PK 70/80 PEI50	Electric boiling pan, indirect heating, capacity 50 L	80x73x87 h	-	12,3	380-415V 3N 50-60Hz


bratt pans

	PK 70/40 BMFE-P	Electric multi-function bratt pan, capacity 13 L	40x73x87 h	-	4,5	380-415V 3N 50-60Hz
	PK 70/80 BMFE-P	Electric multi-function bratt pan, capacity 26 L	80x73x87 h	-	9	380-415V 3N 50-60Hz
	PK 70/80 BRGF	Gas tilting bratt pan, iron well, capacity 60 L	80x73x87 h	14	0,2	220-240V 1N 50Hz
	PK 70/80 BRGFM	Gas tilting bratt pan, iron well, capacity 60 L, motorized	80x73x87 h	14	0,4	220-240V 1N 50Hz
	PK 70/80 BRGI	Gas tilting bratt pan, stainless steel well, capacity 60 L	80x73x87 h	14	0,2	220-240V 1N 50Hz
	PK 70/80 BRGIM	Gas tilting bratt pan, stainless steel well, capacity 60 L, motorized	80x73x87 h	14	0,4	220-240V 1N 50Hz
	PK 70/80 BREF	Electric tilting bratt pan, iron well, capacity 60 L	80x73x87 h	-	10	380-415V 3N 50-60Hz
	PK 70/80 BREFM	Electric tilting bratt pan, iron well, capacity 60 L, motorized	80x73x87 h	-	10	380-415V 3N 50-60Hz
	PK 70/80 BREI	Electric tilting bratt pan, stainless steel well, capacity 60 L	80x73x87 h	-	10	380-415V 3N 50-60Hz
	PK 70/80 BREIM	Electric tilting bratt pan, stainless steel well, capacity 60 L, motorized	80x73x87 h	-	10	380-415V 3N 50-60Hz







ovens

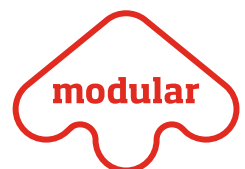
picture	model	description	dimensions (cm)	total gas power (kW)	total electric power (kW)	supply voltage
	PK 90/80 PGD100	Gas bratt pan, direct heating, capacity 100 L	80x90x87 h	21	0,1	220-240V 1N 50Hz
	PK 90/80 PGI100	Gas bratt pan, indirect heating, capacity 100 L	80x90x87 h	21	0,3	220-240V 1N 50Hz
	PK 90/80 PGD150	Gas bratt pan, direct heating, capacity 150 L	80x90x87 h	24	0,1	220-240V 1N 50Hz
	PK 90/80 PGI150	Gas bratt pan, indirect heating, capacity 150 L	80x90x87 h	24	0,3	220-240V 1N 50Hz
	PK 90/80 PEI100	Electric bratt pan, indirect heating, capacity 100 L	80x90x87 h	-	21,3	380-415V 3N 50-60Hz
	PK 90/80 PEI150	Electric bratt pan, indirect heating, capacity 150 L	80x90x87 h	-	21,3	380-415V 3N 50-60Hz

bratt pans

	PK 90/40 BMFE-P	Electric multi-function bratt pan, capacity 13 L	40x90x87 h	-	4,5	380-415V 3N 50-60Hz
	PK 90/80 BMFE-P	Electric multi-function bratt pan, capacity 26 L	80x90x87 h	-	9	380-415V 3N 50-60Hz

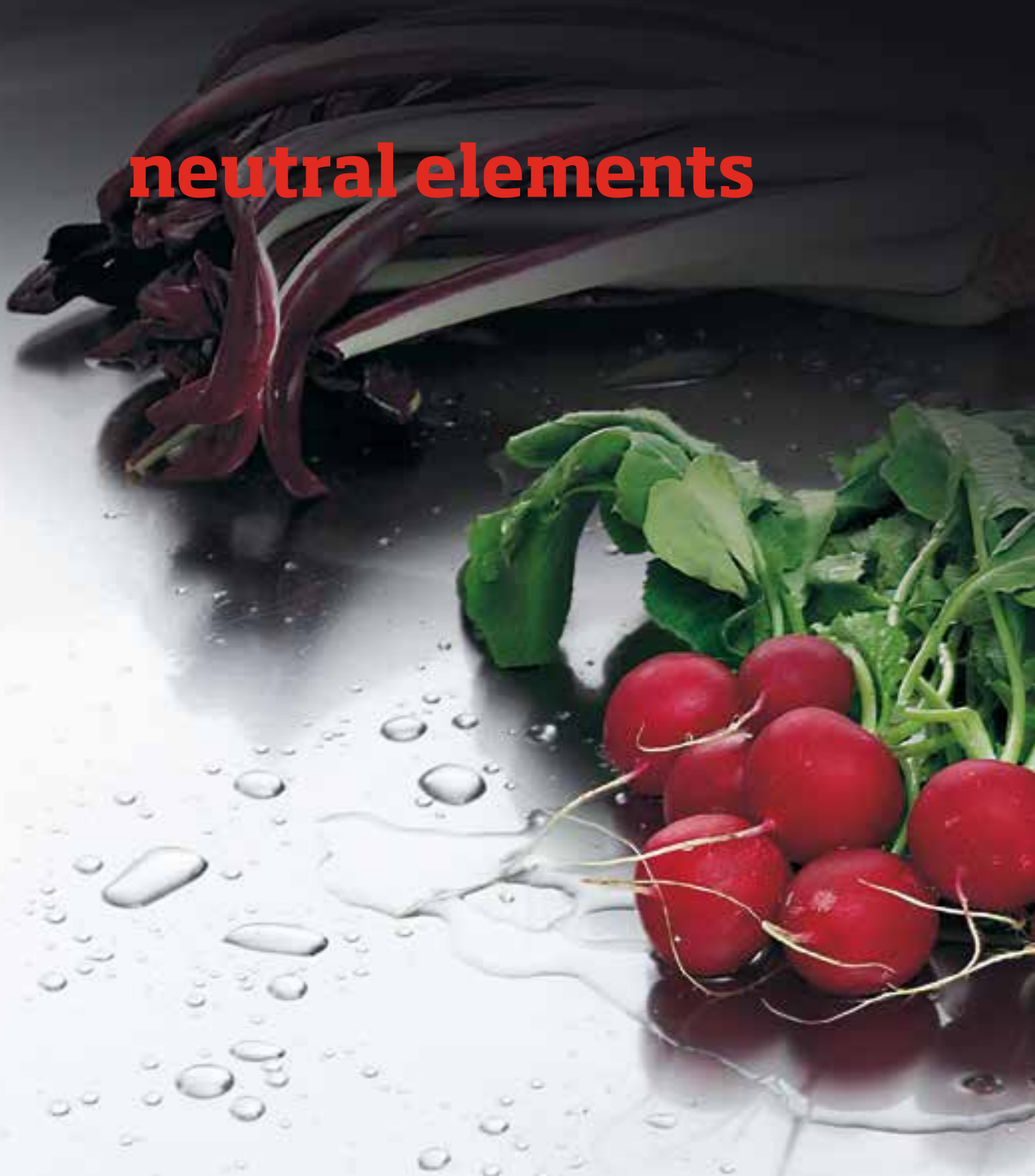
	PK 90/80 BRGF	Gas tilting bratt pan, iron well, capacity 80 L	80x90x87 h	20	0,2	220-240V 1N 50Hz
	PK 90/80 BRGFM	Gas tilting bratt pan, iron well, capacity 80 L, motorized	80x90x87 h	20	0,4	220-240V 1N 50Hz
	PK 90/80 BRGI	Gas tilting bratt pan, stainless steel well, capacity 80 L	80x90x87 h	20	0,2	220-240V 1N 50Hz
	PK 90/80 BRGIM	Gas tilting bratt pan, stainless steel well, capacity 80 L, motorized	80x90x87 h	20	0,4	220-240V 1N 50Hz
	PK 90/80 BREF	Electric tilting bratt pan, iron well, capacity 80 L	80x90x87 h	-	15	380-415V 3N 50-60Hz
	PK 90/80 BREFM	Electric tilting bratt pan, iron well, capacity 80 L, motorized	80x90x87 h	-	15	380-415V 3N 50-60Hz
	PK 90/80 BREI	Electric tilting bratt pan, stainless steel well, capacity 80 L	80x90x87 h	-	15	380-415V 3N 50-60Hz
	PK 90/80 BREIM	Electric tilting bratt pan, stainless steel well, capacity 80 L, motorized	80x90x87 h	-	15	380-415V 3N 50-60Hz

	PK 90/120 BRGF	Gas tilting bratt pan, iron well, capacity 120 L	120x90x87 h	24	0,2	220-240V 1N 50Hz
	PK 90/120 BRGFM	Gas tilting bratt pan, iron well, capacity 120 L, motorized	120x90x87 h	24	0,4	220-240V 1N 50Hz
	PK 90/120 BRGI	Gas tilting bratt pan, stainless steel well, capacity 120 L	120x90x87 h	24	0,2	220-240V 1N 50Hz
	PK 90/120 BRGIM	Gas tilting bratt pan, stainless steel well, capacity 120 L, motorized	120x90x87 h	24	0,4	220-240V 1N 50Hz
	PK 90/120 BREF	Electric tilting bratt pan, iron well, capacity 120 L	120x90x87 h	-	19	380-415V 3N 50-60Hz
	PK 90/120 BREFM	Electric tilting bratt pan, iron well, capacity 120 L, motorized	120x90x87 h	-	19	220-240V 1N 50Hz
	PK 90/120 BREI	Electric tilting bratt pan, stainless steel well, capacity 120 L	120x90x87 h	-	19	380-415V 3N 50-60Hz
	PK 90/120 BREIM	Electric tilting bratt pan, stainless steel well, capacity 120 L, motorized	120x90x87 h	-	19	220-240V 1N 50Hz



emotion for professional people

neutral elements

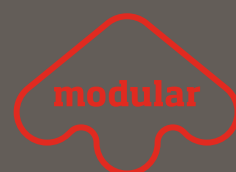


neutral elements

Neutral elements are essential in the kitchen to prepare food. Moreover, the drawers and cabinets are useful to store the tools used in the kitchen.



Solid worktops, made of high thickness stainless steel.

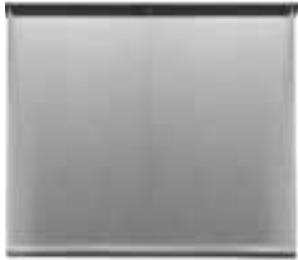


emotion for professional people

neutral elements
elements



40 cm



80 cm






neutral elements

700 series

picture	model	description	dimension (cm)
	PK 70/40 PL-P	Neutral element	40x73x87 h
	PK 70/80 PL-P	Neutral element	80x73x87 h
	PK 70/40 PLC-P	Neutral element with drawer	40x73x87 h
	PK 70/80 PLC-P	Neutral element with drawer	80x73x87 h
	PK 70/80 LA-P	Sink unit	80x73x87 h

900 series

	PK 90/40 PL-P	Neutral element	40x90x87h
	PK 90/80 PL-P	Neutral element	80x90x87h
	PK 90/40 PLC-P	Neutral element with drawer	40x90x87h
	PK 90/80 PLC-P	Neutral element with drawer	80x90x87h
	PK 90/80 LA-P	Sink unit	80x90x87 h

A professional kitchen scene. In the background, a chef wearing a white toque is visible. The foreground is filled with stainless steel cooking equipment, including several pots and pans on a stove, a bottle of oil, and various kitchen tools. The kitchen has a modern, industrial feel with a grid ceiling and large windows.

Since 1986 Modular has been studying, designing and manufacturing high level catering equipment for food services and hospitality industry. All products are made to satisfy the most demanding chefs, to ensure the efficiency and safety in compliance with the current international quality standards and supporting a low environmental impact. Quality, flexibility and innovation are our main characteristics.



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cooking islands
preparation
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people



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