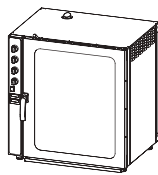
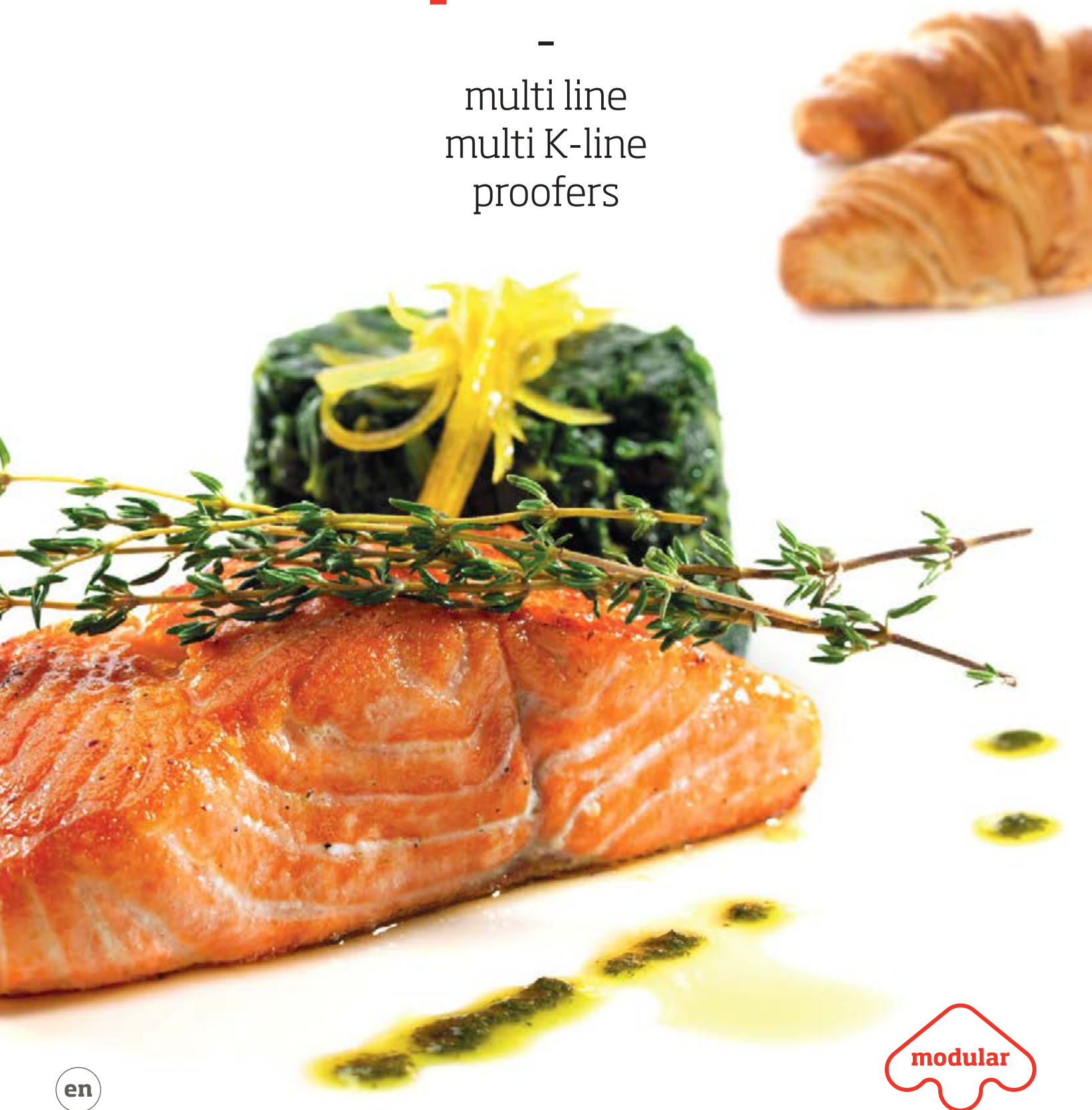


emotion for professional people



modular ovens **pratika**

—
multi line
multi K-line
proofers





the professional all-rounder

A wide and complete range of ovens to simplify the work of the professional chefs and to enhance the genuine taste of the food.

The assortment of Modular ovens satisfies the needs of the large-scale and small food outlets by ensuring high performances and ease of use.



modular

it's not just cooking

User-friendly and simple control panel

User-friendly control panel with temperature and time setting.

Robust structure

All models are made of stainless steel with rounded edges cooking chamber, double glazed door, ergonomic handle and removable gasket.

Wide range

The selection ranges from the electric convection ovens of the **Function** line- 3 up to 10 grids in bakery and gastronomy versions - to the gas and electric convection and combi ovens of the **Pratika** line - 5 up to 10 grids with electro-mechanical and digital controls (multi line) and compact programmable digital ovens only 52 cm wide (multi-K line).

Furthermore, **Emotion** ovens can satisfy even the most demanding kitchens thanks to the touchscreen technology and to its attractive design.

The chef can choose boiler-equipped Emotion ovens from 6 up to 20 grids.

modular ovens

emotion

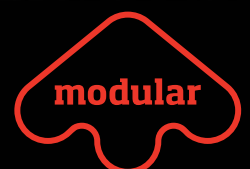
high performance, technology, heavy duty

>pratika

professional, easy, simple, adaptable

function

space-saving, user-friendly



emotion for professional people

modular ovens **pratika**

— multi line EN-GN

**High-performance ovens for the preparation
of the most sophisticated dishes.**

The chef can choose different cooking modes: convection, steam and combined convection/steam cooking with humidifier and dehumidifier. Moreover, thanks to the universal grid shelves, it is possible to use the oven with both bakery pans and gastronomy grids.



The range of **Pratika Multi line** ovens includes:

convection
electro-mechanical
ovens



combi
programmable
ovens



combi
electro-mechanical
ovens



modular

Power

Heating

270

215

120

110

100

90

8888

multi line

modular

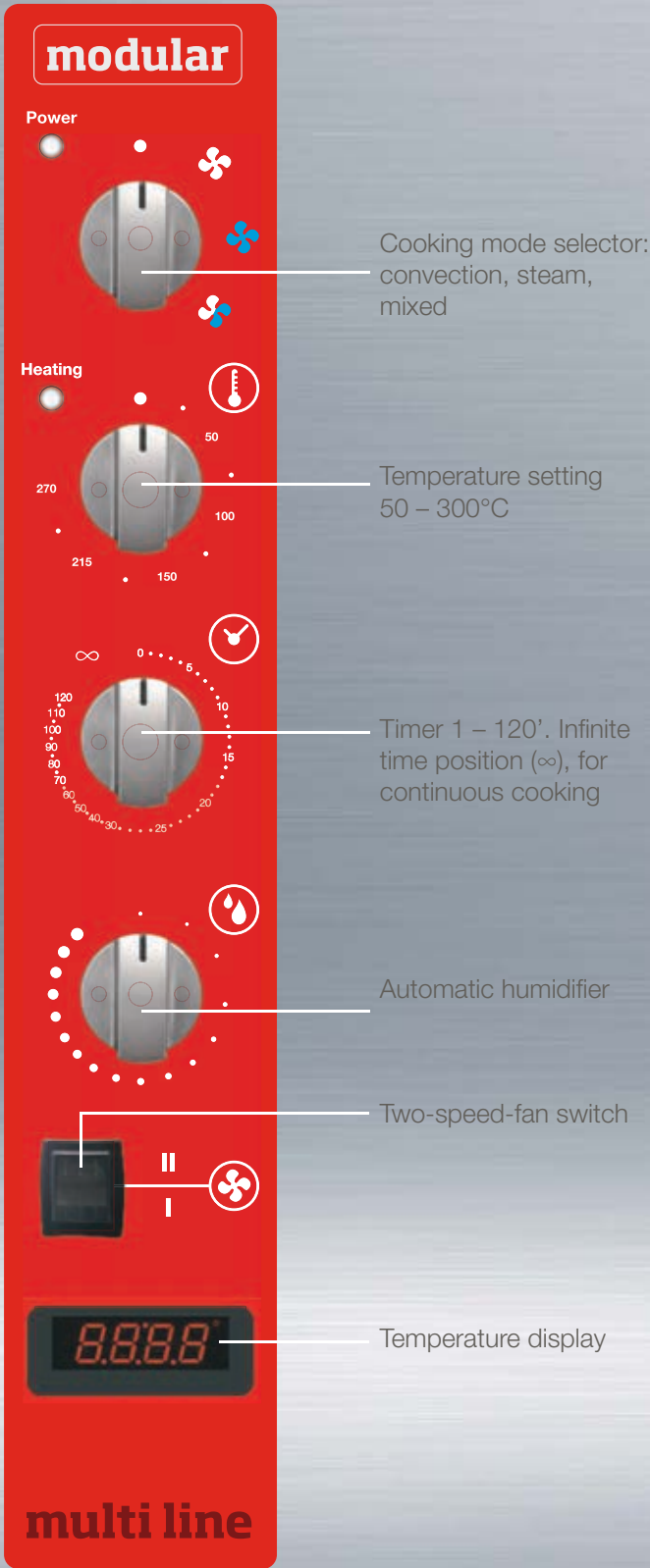
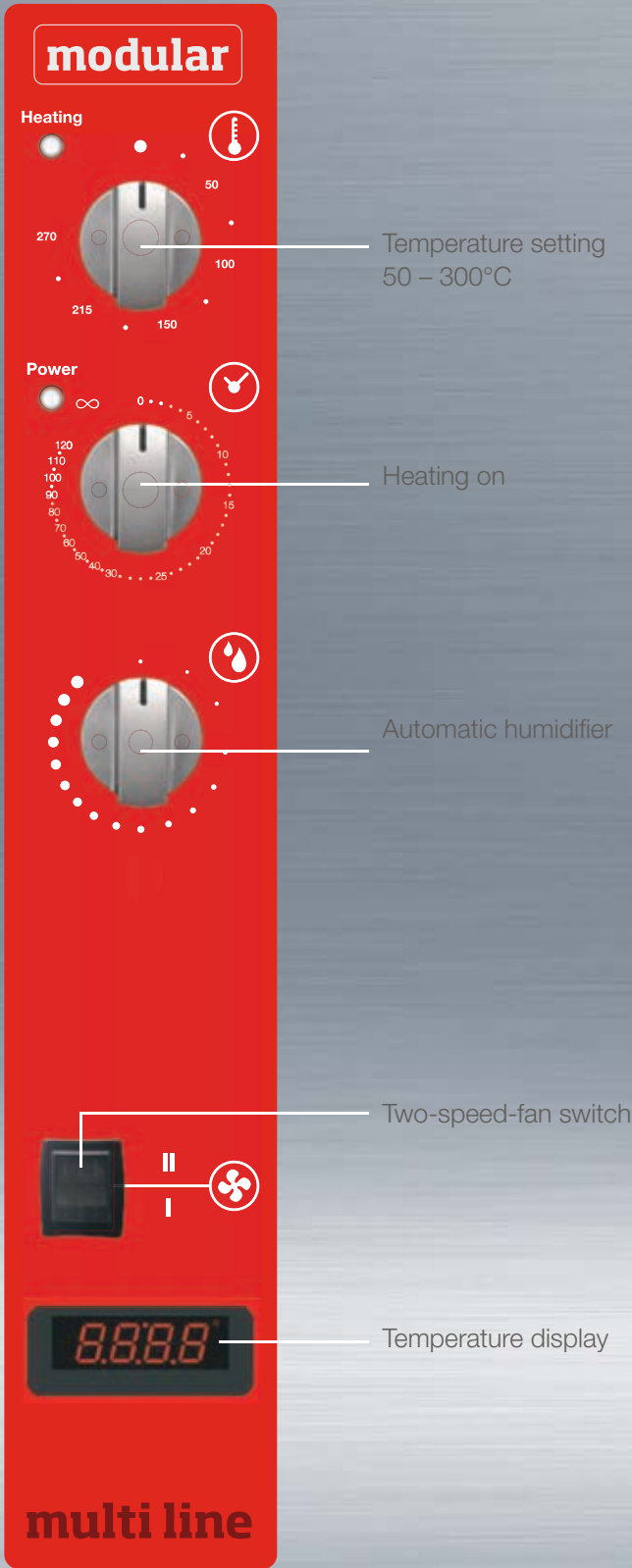


electro-mechanical
convection ovens

FCG 051
FCE 051
FCG 101
FCE 101

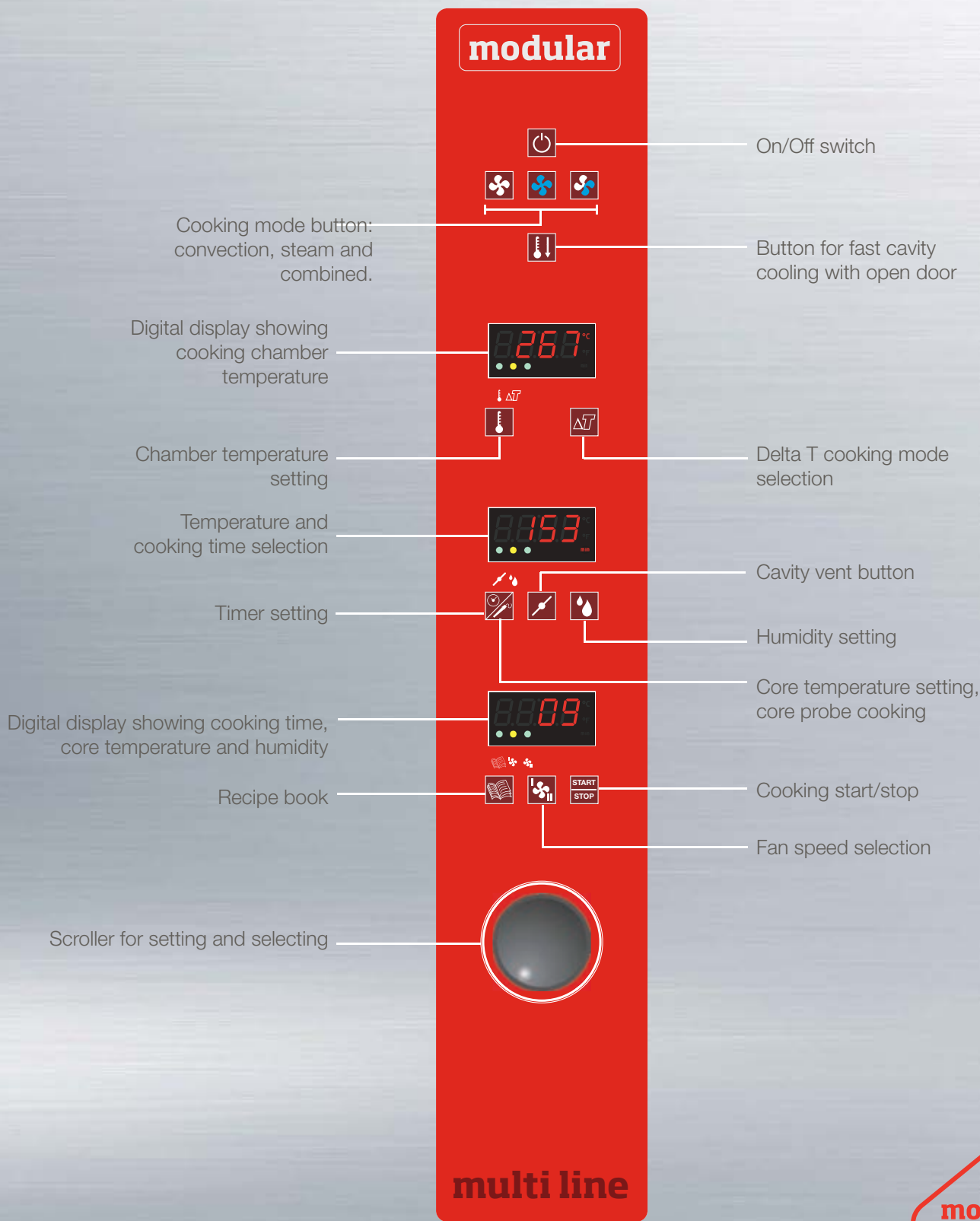
electro-mechanical
combi ovens

FDG 051
FDE 051
FDG 101
FDE 101

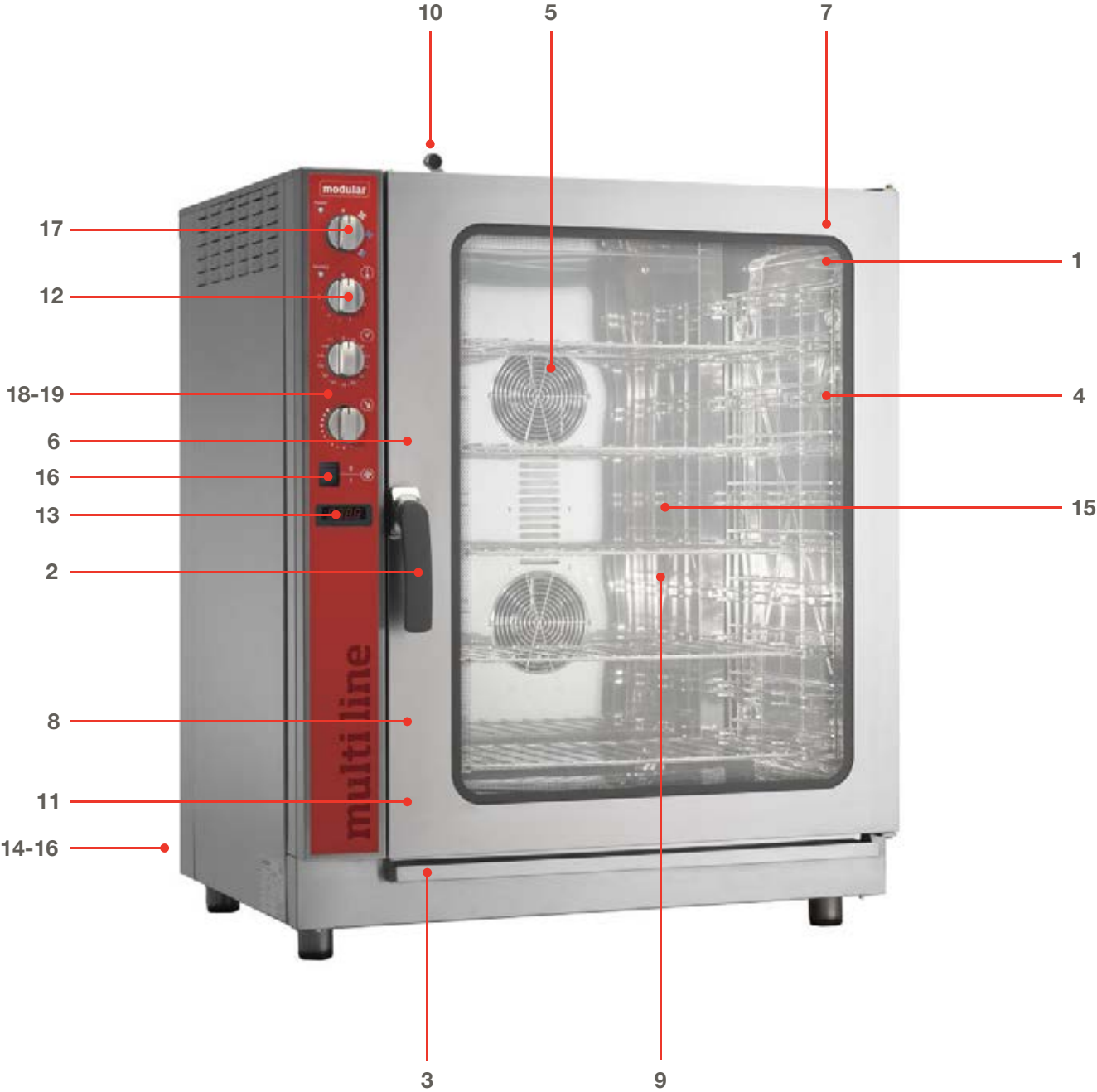
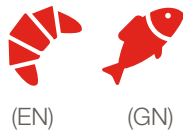


**programmable combi
ovens**

FDG 051P	FDG 101 P
FDG 051 P WA	FDG 101 P WA
FDE 051 P	FDE 101 P
FDE 051 P WA	FDE 101 P WA



ovens features



construction
quality for professional people



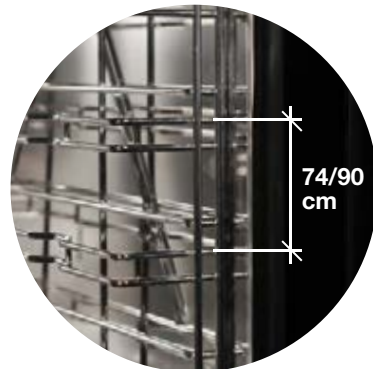
1. Stainless steel AISI 304 cooking chamber with rounded edges for easy cleaning



2. Ergonomic plastic handle resistant to high temperature



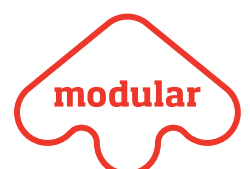
3. AISI 304 gutter for the collection of liquid, connected to the drain



4. Removable universal grid shelves (Gatronorm and Euronorm) with distance between trays of 74 mm



5. Auto-reverse fan for a constant temperature inside the chamber

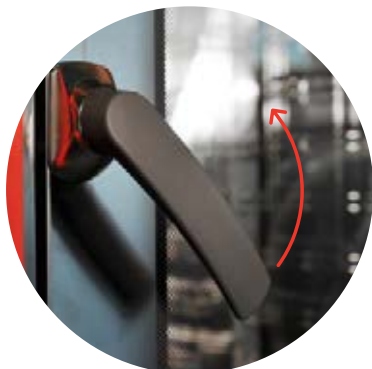


emotion for professional people



performance

excellent results and ease of use



6. Pressure door closing and reopening by side release



7. Silicone gasket in the front of the cooking chamber ensuring a perfect seal of the door to prevent falls of temperature



8. Hinged inner glass door for easy cleaning



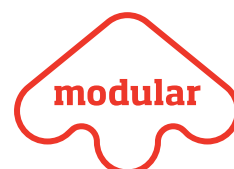
9. Back ventilated double glazed door to limit the temperature of the outer door surface



10. Manual air-valve opening (motorized in the programmable models)



11. Micro stopping fan for engine block when opening the door



emotion for professional people



control panel
technology and adaptability



12. Temperature setting from 50°C to 300°C



13. Digital display of temperature in the cooking chamber



14. Commutability: electric oven from 380-415V 3N to 220-240V 3 (50-60Hz) and gas oven 220-240V 1N (50-60Hz)

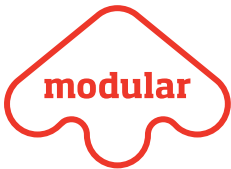


15. Chamber lighting on when cooking



16. Double frequency 50-60 Hz

All **Pratika** ovens are equipped with a **control system of humidity inside the cooking chamber** to achieve the results desired by the chefs.



emotion for professional people



control panel
technology and adaptability



16. Double speed fan



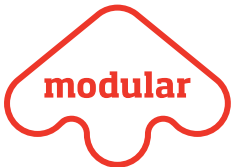
17. Cooking modes: convection, steam and combi



18. Up to 99 programs with 3 cooking steps can be stored up



19. Delta-T (ΔT) cooking



optional



Fat filter



Automatic washing system



Reversible door



Stand



Core probe
(for digital models)



Proofer



Shower

modular



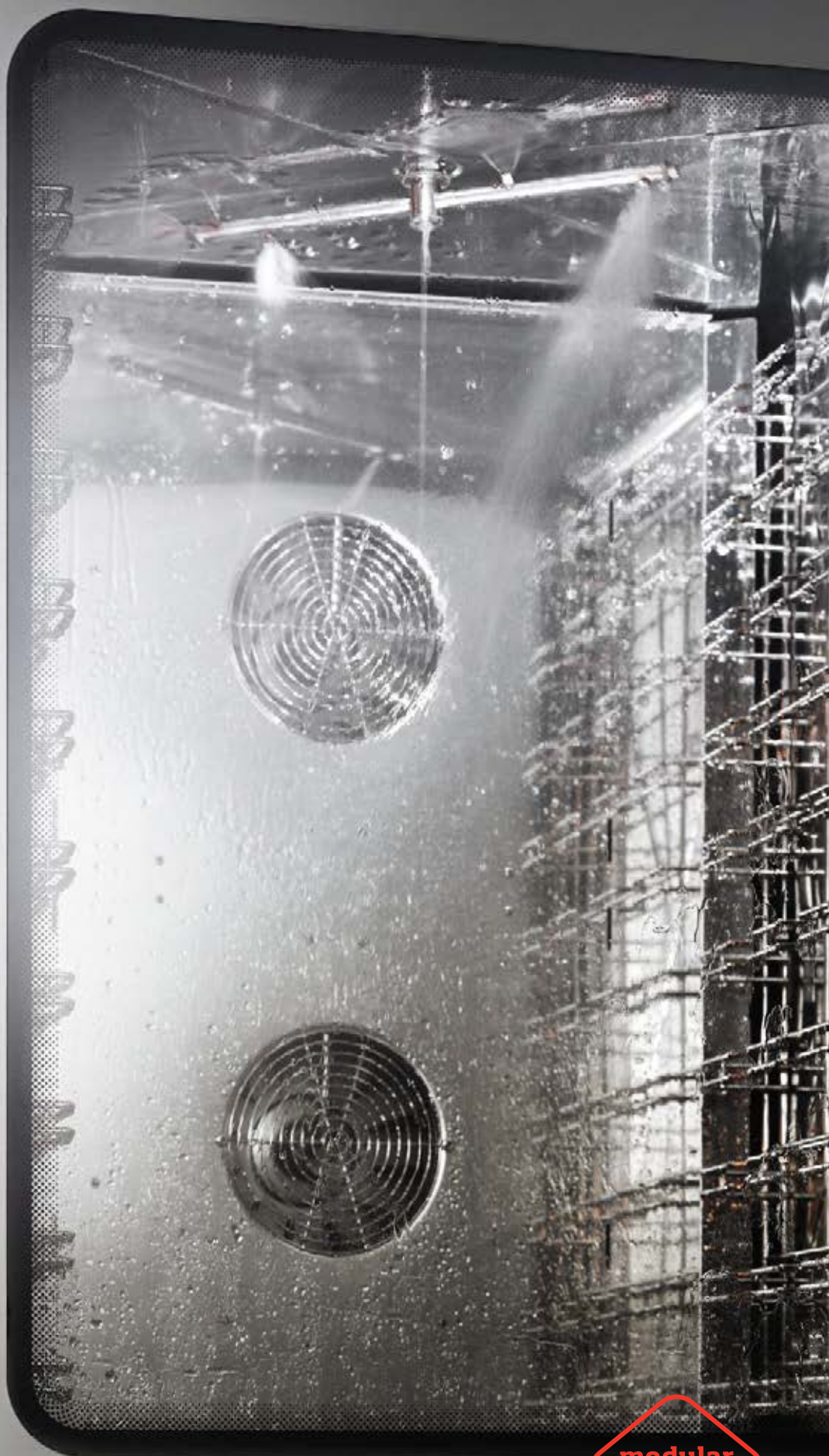
8897



8826







8888







multi line

modular



electro-mechanical
convection ovens

picture	model	description	dimensions (cm)	number of grids	distance between grids (mm)	total gas power (kW)	total electric power (kW)	supply voltage	stand	proofers
	FCG 051	Gas convection oven, 5 grids, bakery/gastronomy	91,5x85,8x75,1 h	5	74	9,5	0,4	220-240V 50Hz	SFRM5T	LM8T64
	FCE 051	Electric convection oven, 5 grids, bakery/gastronomy	91,5x81,8x63 h	5	74	-	6,3	380-415V 50-60Hz	SFRM5T	LM8T64
	FCG 101	Gas convection oven, 10 grids, bakery/gastronomy	91,5x85,8x113,1 h	10	74	19	0,8	220-240V 50Hz	SFRM10T	LM12T64 LM16T64
	FCE 101	Electric convection oven, 10 grids, bakery/gastronomy	91,5x81,8x101 h	10	74	-	12,6	380-415V 50-60Hz	SFRM10T	LM12T64 LM16T64

electro-mechanical
combi steamers









	FDG 051	Gas combi steamer, 5 grids, bakery/gastronomy	91,5x85,8x75,1 h	5	74	9,5	0,4	220-240V 50Hz	SFRM5T	LM8T64
	FDE 051	Electric combi steamer, 5 grids, bakery/gastronomy	91,5x81,8x63 h	5	74	-	6,3	380-415V 50-60Hz	SFRM5T	LM8T64
	FDG 101	Gas combi steamer, 10 grids, bakery/gastronomy	91,5x85,8x113,1 h	10	74	19	0,4	220-240V 50Hz	SFRM10T	LM12T64 LM16T64
	FDE 101	Electric combi steamer, 10 grids, bakery/gastronomy	91,5x81,8x101 h	10	74	-	12,6	380-415V 50-60Hz	SFRM10T	LM12T64 LM16T64

stands

	SFRM5T	Stand with shelf, suitable for 5-tray-Pratika ovens	81,5x56x84,5 h	-	-	-	-	-		
	SFRM10T	Stand with shelf, suitable for 10-tray-Pratika ovens	81,5x56x69,5 h	-	-	-	-	-		



programmable digital
combi steamers

picture	model	description	dimensions (cm)	number of grids	distance between grids (mm)	total gas power (kW)	total electric power (kW)	supply voltage	stand	proofers
	FDG 051 P	Programmable gas combi steamer, 5 grids, bakery/gastronomy	91,5x85,8x75,1 h	5	74	9,5	0,4	220-240V 50Hz	SFRM5T	LM8T64
	FDG 051 P WA	Programmable gas combi steamer, 5 grids, bakery/gastronomy, automatic washing system	91,5x85,8x75,1 h	5	74	9,5	0,4	220-240V 50Hz	SFRM5T	LM8T64
	FDE 051 P	Programmable electric combi steamer, 5 grids, bakery/gastronomy	91,5x81,8x63 h	5	74	-	6,3	380-415V 50-60Hz	SFRM5T	LM8T64
	FDE 051 P WA	Programmable electric combi steamer, 5 grids, bakery/gastronomy, automatic washing system	91,5x81,8x63 h	5	74	-	6,3	380-415V 50-60Hz	SFRM5T	LM12T64 LM16T64
	FDG 101 P	Programmable gas combi steamer, 10 grids, bakery/gastronomy	91,5x85,8x113,1 h	10	74	19	0,8	220-240V 50Hz	SFRM10T	LM12T64 LM16T64
	FDG 101 P WA	Programmable gas combi steamer, 10 grids, bakery/gastronomy, automatic washing system	91,5x85,8x113,1 h	10	74	19	0,8	220-240V 50Hz	SFRM10T	LM12T64 LM16T64
	FDE 101 P	Programmable electric combi steamer, 10 grids, bakery/gastronomy	91,5x81,8x101 h	10	74	-	12,6	380-415V 50-60Hz	SFRM10T	LM12T64 LM16T64
	FDE 101 P WA	Programmable electric combi steamer, 10 grids, bakery/gastronomy, automatic washing system	91,5x81,8x101 h	10	74	-	12,6	380-415V 50-60Hz	SFRM10T	LM12T64 LM16T64

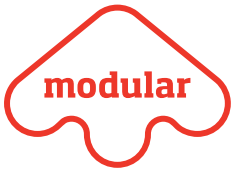
stands

	SFRM5T	Stand with shelf, suitable for 5-tray-Pratika ovens	81,5x56x84,5 h	-	-	-	-	-
	SFRM10T	Stand with shelf, suitable for 10-tray-Pratika ovens	81,5x56x69,5 h	-	-	-	-	-

FDG 051 P
FDG 051 P WA
FDE 051 P
FDE 051 P WA



FDG 101 P
FDE 101 P WA
FDE 101 P
FDE 101 P WA



emotion for professional people

modular ovens **pratika**

multi-K line GN

**Maximum capacity in minimal space.
With a width of only 52 cm,
multi-K line ovens can fit every kitchen.**

These electric combi steamers are all equipped with digital control panel. Up to three cooking modes in order to satisfy every need.

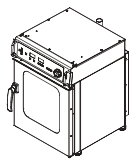
Reversible door and automatic washing system improve versatility and functionality of these compact models.

Capacity 6 grids GN 1/1.

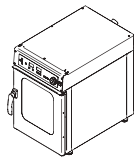
Thanks to multiple distances between grids (30 and 60 mm), **Pratika multi-K line** ovens offer a better distribution of grids inside the cooking chamber.



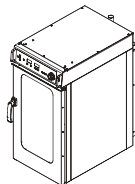
..25 T



6 trays GN 2/3

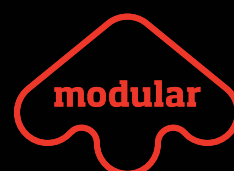


6 trays GN 1/1



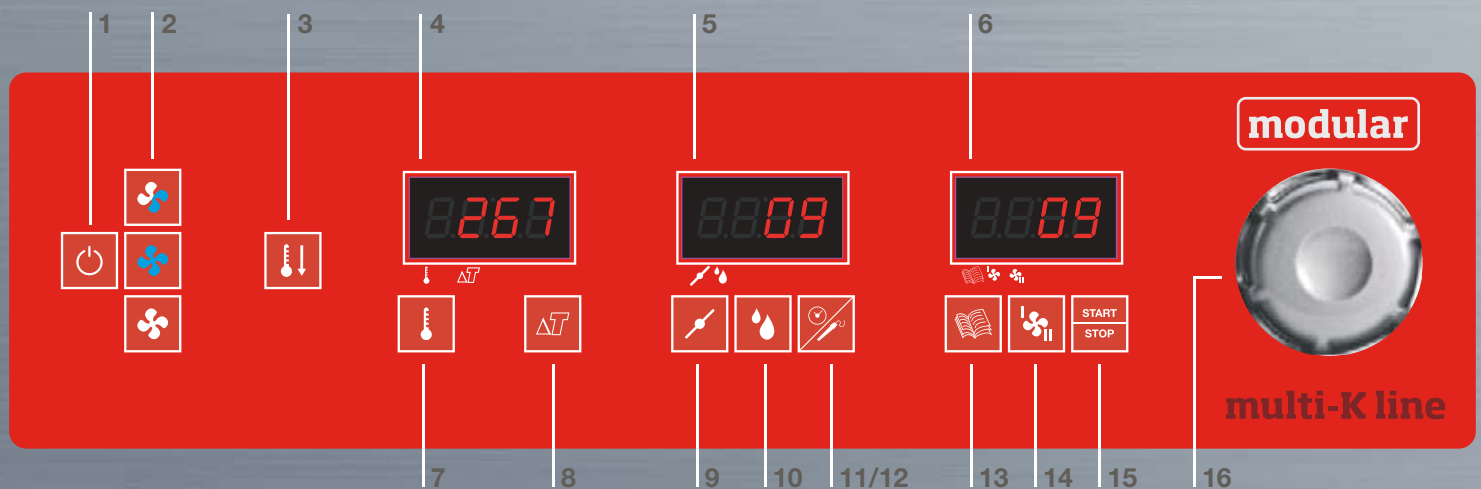
10 trays GN 1/1





Programmable compact ovens

FDEK 0623 P	FDEKR 061 P	FDEKR 101 P
FDEKR 0623 P	FDEKR 061 P WA	FDEKR 101 P WA
FDEK 061 P	FDEK 101 P	
FDEK 061 P WA	FDEK 101 P WA	



1
On/off switch

2
Cooking mode selector: convection, steam, mixed

3
Button for fast cavity cooling with open door

4
Digital display showing cooking chamber temperature

5
Digital display showing cooking time, core temperature and humidity

6
Digital display showing the program and cooking cycle

7
Chamber temperature setting

8
Delta T cooking mode selection

9
Cavity vent button

10
Humidity setting

11/12
Timer setting
Core temperature setting, core probe cooking

13
Recipe book

14
Fan speed selection

15
Cooking start/stop

16
Scroller for setting and selecting



modular

ovens features



(GN)



construction
quality in 52 cm



1. Stainless steel AISI 304 cooking chamber with rounded edges for easy cleaning



2. Auto-reverse fan for a constant temperature inside the chamber



3. Silicone gasket in the front of the cooking chamber ensuring a perfect seal of the door to prevent falls of temperature



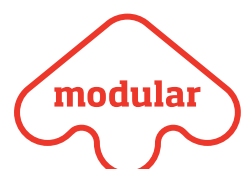
4. Back ventilated double glazed door to limit the temperature of the outer door surface



5. Automatic washing system
For -WA models



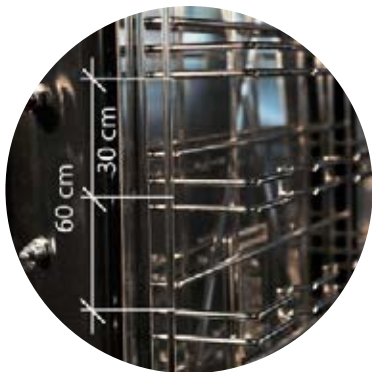
6. Micro stopping fan for engine block when opening the door



emotion for professional people



performance
compact and adaptable



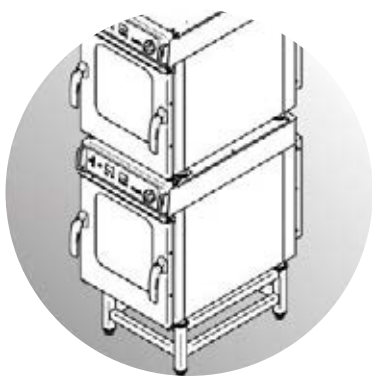
7. Multiple distances between grids (30-60 cm)



8. Capacity: 6 grids GN 2/3, 6 grids GN 1/1, 10 grids GN 1/1



9. Reversible door
Optional



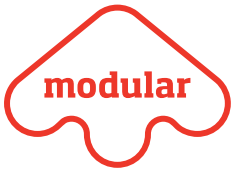
10. Stacking kit available
Optional














11. Connection port for core probe



12. Drain bottom of the chamber with filter



kompakt ovens

picture	model	description	dimensions (cm)	number of grids	distance between grids (mm)	total electric power (kW)	supply voltage	stand	proofers
	FDEK 0623 P	Programmable electric combi steamer, 6 grids GN 2/3, gastronomy. Door with left handle	51,7x64,3x77 h	6	60	6,3	380-415V 50-60Hz	SFAK623T SFRK623T	-
	FDEK 0623 P WA	Programmable electric combi steamer, 6 grids GN 2/3, gastronomy. Automatic washing system. Door with left handle.	51,7x64,3x77 h	6	60	6,3	380-415V 50-60Hz	SFAK623T SFRK623T	-
	FDEKR 0623 P	Programmable electric combi steamer, 6 grids GN 2/3, gastronomy. Door with right handle	51,7x64,3x77 h	6	60	6,3	380-415V 50-60Hz	SFAK623T SFRK623T	-
	FDEKR 0623 P WA	Programmable electric combi steamer, 6 grids GN 2/3, gastronomy. Automatic washing system. Door with right handle.	51,7x64,3x77 h	6	60	6,3	380-415V 50-60Hz	SFAK623T SFRK623T	-
	FDEK 061 P	Programmable electric combi steamer, 6 grids GN 1/1, gastronomy. Door with left handle	51,7x82x77 h	6	60	7,8	380-415V 50-60Hz	SFAK6T SFRK6T	-
	FDEK 061 P WA	Programmable electric combi steamer, 6 grids GN 1/1, gastronomy. Automatic washing system. Door with left handle	51,7x82x77 h	6	60	7,8	380-415V 50-60Hz	SFAK6T SFRK6T	-
	FDEKR 061 P	Programmable electric combi steamer, 6 grids GN 1/1, gastronomy. Door with right handle	51,7x82x77 h	6	60	7,8	380-415V 50-60Hz	SFAK6T SFRK6T	-
	FDEKR 061 P WA	Programmable electric combi steamer, 6 grids GN 1/1, gastronomy. Automatic washing system. Door with right handle	51,7x82x77 h	6	60	7,8	380-415V 50-60Hz	SFAK6T SFRK6T	-
	FDEK 101 P	Programmable electric combi steamer, 10 grids GN 1/1, gastronomy. Door with left handle	51,7x82x101 h	10	60	15,6	380-415V 50-60Hz	SFAK6T SFRK6T	-
	FDEK 101 P WA	Programmable electric combi steamer, 10 grids GN 1/1, gastronomy. Automatic washing system. Door with left handle	51,7x82x101 h	10	60	15,6	380-415V 50-60Hz	SFAK6T SFRK6T	-
	FDEKR 101 P	Programmable electric combi steamer, 10 grids GN 1/1, gastronomy. Door with right handle	51,7x82x101 h	10	60	15,6	380-415V 50-60Hz	SFAK6T SFRK6T	-
	FDEKR 101 P WA	Programmable electric combi steamer, 10 grids GN 1/1, gastronomy. Automatic washing system. Door with right handle	51,7x82x101 h	10	60	15,6	380-415V 50-60Hz	SFAK6T SFRK6T	-

stands

	SFAK623T	Open stand for 6-tray GN 2/3 compact ovens	48x48x86 h	-	-	-	-
	SFRK623T	Stand with shelf for 6-tray GN 2/3 compact ovens	48x48x86 h	-	-	-	-
	SFAK6T	Open stand for 6/10-tray GN 1/1 compact ovens	48x65x86 h	-	-	-	-
	SFRK6T	Stand with shelf for 6/10-tray GN 1/1 compact ovens	48x65x86 h	-	-	-	-



emotion for professional people

modular ovens **pratika**

— proofers

The proofers have been designed to simplify and speed up some steps of food preparation, having the double function of improving the dough leavening of croissants, pastries and keeping temporarily warm the baked food.

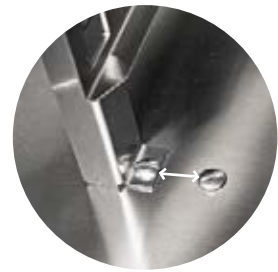
They can also be used as stands to Function and Pratika ovens thanks to the positioning brackets.



Range 20-60°C



Tray



GN-EN



LM8T43



LM8T64



LM12T64



LM16T64

proofers

Chamber made of stainless steel suitable for bakery and gastronomy pans.

Four models are available:

- model with 8 levels. Dimension of the pans 433x333 mm or GN 2/3 suitable for BER and GER ovens
- model with 8 levels. Dimension of the pans 600x400 mm or GN 1/1 suitable for 4 and 6 level Function ovens (BEU GEU and BERU models) and 5 level Multi line Pratika ovens
- model with 6+6 levels. Dimension of the pans 600x400 mm or GN 1/1 (on two stacks) suitable for the models BEU1064 and GEU1011 of Function line or the 10 level models of the Multi line Pratika ovens
- model with 8+8 levels. Dimension of the pans 600x400 mm or GN 1/1 (on two stacks) suitable for the models BEU1064 and GEU1011 of Function line or the 10 level models of the Multi line Pratika ovens

proofers

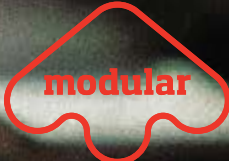
picture	model	description	dimensions (cm)	number of grids	distance between grids (mm)	total electric power (kW)	supply voltage
	LM8T43	Proofer 8 pans 433x333 mm or GN 2/3	56x58,5x90 h	8	75	1,5	220-240V 1N 50-60Hz
	LM8T64	Proofer 8 pans 600x400 mm or GN1/1.	82,5x71x90 h	8	75	2	220-240V 1N 50-60Hz
	LM12T64	Proofer 6+6 pans (two stacks) 600x400 or GN 1/1	97x73x70 h	12	75	2	220-240V 1N 50-60Hz
	LM16T64	Proofer 8+8 pans (two stacks) 600x400 or GN 1/1	99,5x79,5x80 h	16	75	2	220-240V 1N 50-60Hz



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.





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



modular professional s.r.l.
via palù, 93
31020 san vendemiano
treviso italy
ph. +39 0438 7714
fax +39 0438 778399
modular@modular.it

www.modular.it