

# Prática

HIGH SPEED OVENS



2022 USA Catalog



## WELCOME TO **PRÁTICA**

Prática Klímaquip SA, founded in 1991, is the leading manufacturer of food service and bakery equipment in South America. Since 2007 Prática has been engineering and manufacturing Speed Ovens.

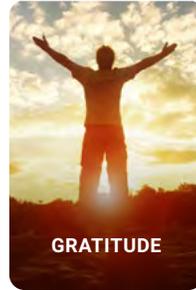
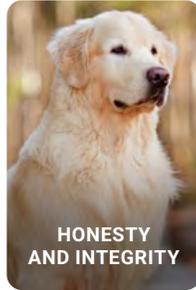
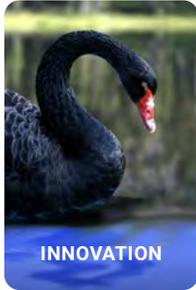
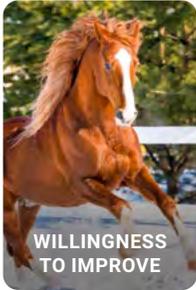
The company has over 500 employees, 40 of them in Research & Development, and a 250.000 square foot state-of-the-art engineering and manufacturing facility.

Prática has its headquarter located in Minas Gerais, Brazil and its subsidiary is based in Lewisville, Texas. Each location is equipped with experienced teams that provide service, sales, products, parts and support to its customers.



**PRÁTICA**  
HIGH SPEED OVENS

# OUR VALUES



# QUALITY FOOD WITHOUT WASTE

## OUR PURPOSE



WELL-BEING



PRODUCTIVITY



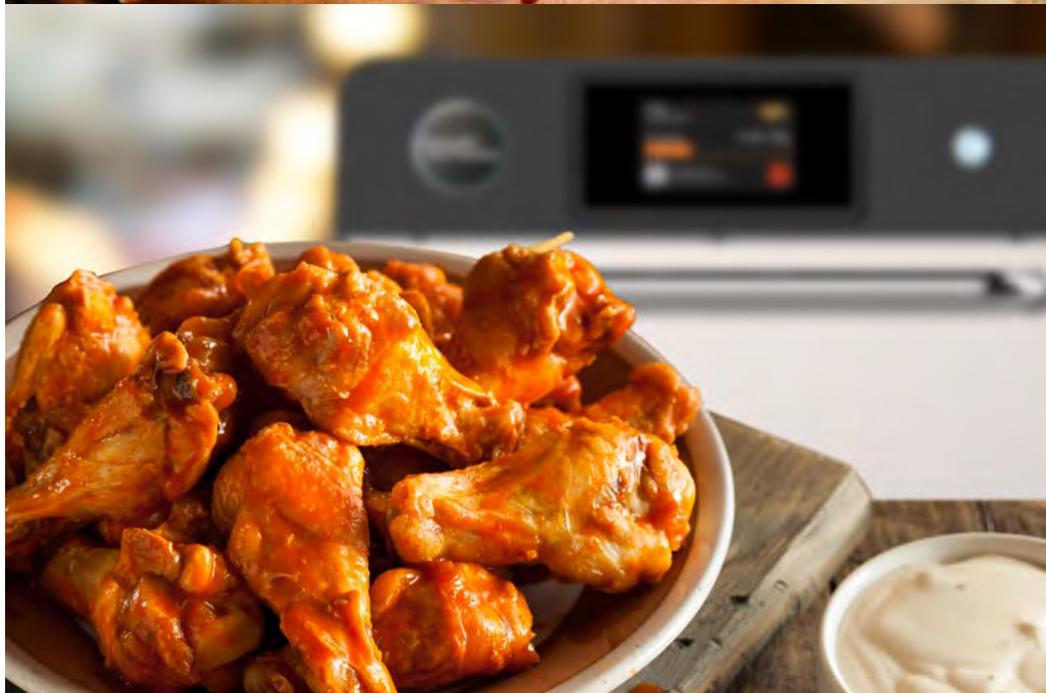
SUSTAINABILITY



MANUFACTURING PLANT  
State of Minas Gerais - Brazil

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# SPEED OVENS

Prática's speed ovens are ultra-fast, high-performing ovens used for preparing, and finishing, fresh, refrigerated, or frozen foods. Each use results in excellent appearance, crunchiness, and taste.

With cutting edge technology, the ovens work with multiple heat sources, such as, impinged hot air, microwave, and direct radiation. They are equipped with a ventless system through an easily removable catalytic converter and requires no extraction hood for operation, making it easy to clean and maintain.

With a friendly touch screen interface, Prática speed ovens have easy operation and quick preparations, are ideal for service with agility and quality.

*PRÁTICA*



*CopaExpress*

F A S T   A N D   B E A U T I F U L

KNOW



MORE

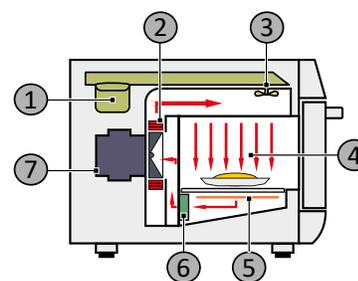


**COPA EXPRESS  
ORANGE**

**COPA EXPRESS  
BLACK**

**COPA EXPRESS  
SILVER**

- Touchscreen display with intuitive and multi-language software, making it easy to set up, operate, and create recipes
- USB loading capabilities for programming and sharing settings between ovens
- Catalytic converter filter technology allows the oven to operate in any indoor area without the use of a hood
- Easy access to the removable catalytic converter that allows cleaning and maintenance to be performed by the end-user
- Manual cooking mode allows quick and intuitive cooking of unexpected menu items
- Infrared bottom heating element with independent temperature control
- Easily removable bottom filter for cleaning and maintenance
- Includes a daily cleaning function that cools the oven to safe temperatures and shows a video with recommended cleaning steps
- Side vents that allow 1" side clearance
- Up to 1024 recipes, with 8 steps each in 16 groups
- Adjustable temperature from 86°F (30°C) to 536°F (280°C)
- Capable of utilizing common pan sizes including 1/2 hotel pan (gastronorm pan), and a 1/4 sheet pan



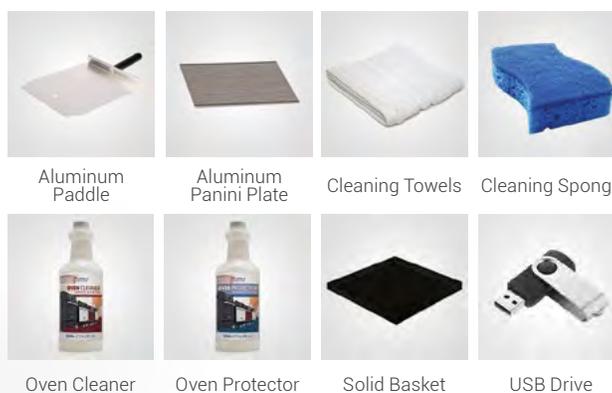
- 1. Magnetron
- 2. Impingement Heater
- 3. Stirrer
- 4. Impinged Air
- 5. IR heater
- 6. Catalytic Converter
- 7. Blower Motor

### COOK TIMES

Breakfast Sandwich	<b>45 sec</b>
Flatbread Pizza	<b>60 sec</b>
French Fries	<b>1 min 15 sec</b>
Salmon Fillet	<b>3 min 20 sec</b>
Sandwich Panini	<b>35 sec</b>



### STANDARD ACCESSORIES



• **1 year warranty** for parts and labor, with the exception of naturally worn items.

Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	Circuit Breaker (A)	Cable	Socket	Product dimensions (Height x Width x Depth)	Boxed product dimensions (Height x Width x Depth)	Chamber dimensions (Height x Width x Depth)
USA / Canada	208 240	Single	60	6.2 7.2	30	3x10 AWG	NEMA 6-30	27 <sup>3</sup> / <sub>8</sub> x 16 x 30 <sup>3</sup> / <sub>4</sub> (") 694x405x780 (mm) <b>174 lbs.   79kg</b>	35,8 x 20,1 x 35,6 (") 910x510x905 (mm) <b>230 lbs.   104,3kg</b>	7 <sup>1</sup> / <sub>4</sub> x 13 <sup>1</sup> / <sub>4</sub> x 11 <sup>1</sup> / <sub>4</sub> (") 183x336x287 (mm) <b>0,61 cu.ft   17.5L</b>



# ROCKET EXPRESS

FASTER THAN A BULLET

KNOW



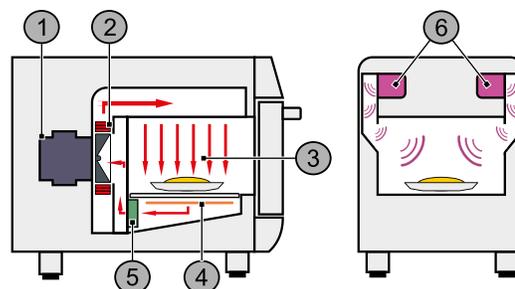
MORE



EASY OPERATION TOUCH SCREEN



- Touchscreen display with intuitive and multi-language software, making it easy to set up, operate, and create recipes
- USB loading capabilities for programming and sharing settings between ovens
- Catalytic converter filter technology allows the oven to operate in any indoor area without the use of a hood
- Easy access to the removable catalytic converter that allows cleaning and maintenance to be performed by the end-user
- Manual cooking mode allows quick and intuitive cooking of unexpected menu items
- Infrared bottom heating element with independent temperature control
- Bottom filter can be easily removed for cleaning and maintenance
- Includes a daily cleaning function that cools the oven to safe temperatures and shows a video with recommended cleaning steps
- No side vents, allowing zero side clearance
- Up to 1024 recipes with 8 steps each in 16 groups
- Adjustable temperature from 86°F (30°C) to 536°F (280°C)
- Exterior, cool to the touch



1. Blower Motor
2. Impingement Heater
3. Impinged Air
4. IR heater
5. Catalytic Converter
6. Magnetrons

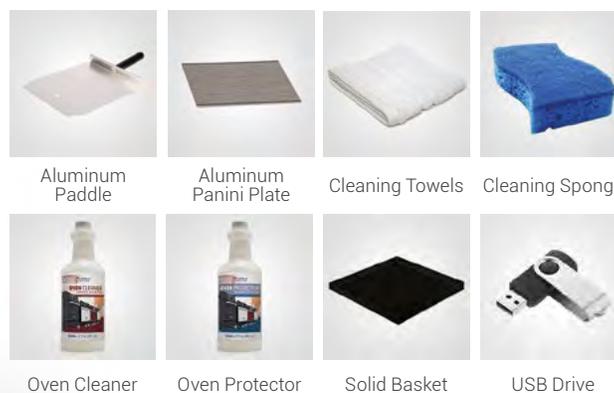
### COOK TIMES

Steamed Asparagus	60 sec
14" Pepperoni Pizza	2 min
8" Toasted Sub	20 sec
Chicken Wings	3 min 30 sec
Quesadilla	35 sec

CERTIFIED  
**VENTLESS**  
 WITH EASILY REMOVABLE  
 CATALYTIC CONVERTER.



### STANDARD ACCESSORIES



• 1 year warranty for parts and labor, with the exception of naturally worn items.

Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	Circuit Breaker (A)	Cable	Socket	Product dimensions (Height x Width x Depth)	Boxed product dimensions (Height x Width x Depth)	Chamber dimensions (Height x Width x Depth)
USA / Canada	208 240	Single	60	6.2 7.2	30	3x10 AWG	NEMA 6-30	25 <sup>1</sup> / <sub>16</sub> X 21 x 31 <sup>3</sup> / <sub>4</sub> (") 636x532x806 (mm) 194 lbs.   88kg	34,1 x 25,2 x 36,2 (") 865x640x920 (mm) 250 lbs.   113,3kg	5 <sup>3</sup> / <sub>4</sub> x 15 <sup>1</sup> / <sub>2</sub> x 14 <sup>1</sup> / <sub>4</sub> (") 146x394x362 (mm) 0,74 cu.ft   21L



# FORZA STi

SUPERIOR IN EVERY WAY

KNOW



MORE

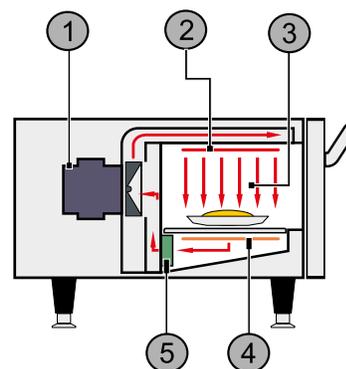


Forza STi



Forza STi Double Stacked

- Secures consistent results under continuous repetitive operation
- Works with any kind of pizza: fresh, frozen, pre-cooked, thin or thick crust and pan pizzas up to 16" in size
- Unique airflow distribution system: guarantees a consistent distribution of hot air through the cooking chamber, resulting in perfect browning throughout the cooking process
- Ability to operate at elevated cavity temperatures (up to 626 °F) to achieve professional results with many fresh dough items
- Fits a half-size sheet pan
- Capable of storing up 1024 different recipe settings, allowing operators to run a cycle, stop, add new ingredients, and continue cooking when needed
- Touchscreen display with intuitive and multi-language software, making it easy to set up, operate, and create recipes
- USB loading capabilities for programming and sharing settings between ovens
- Catalytic converter filter technology allows the oven to operate in any indoor area without the use of a hood
- Easy access to the removable catalytic converter that allows cleaning and maintenance to be performed by the end-user
- Exterior, cool to the touch



- 1. Blower Motor
- 2. Impingement Heater
- 3. Impinged Air
- 4. IR heater
- 5. Catalytic Converter

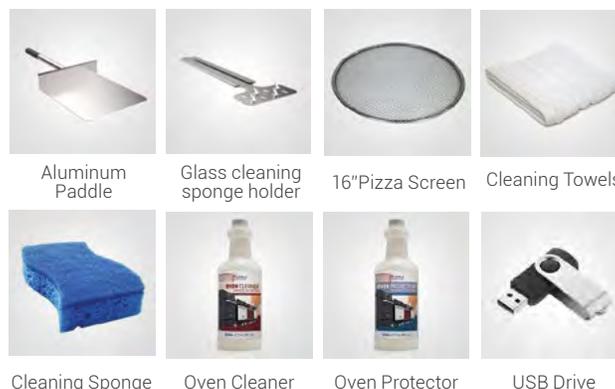
### COOK TIMES

Bruschettas	30 sec
Toasted Sub Sandwich	1 min
Fresh Dough 16" Pizza	3 min
Breaded Fish Fillets	5 min 45 sec
Half size sheet pan of Cookies	10 min

CERTIFIED  
**VENTLESS**  
 WITH EASILY REMOVABLE  
 CATALYTIC CONVERTER.



### STANDARD ACCESSORIES



✓ • **1 year warranty** for parts and labor, with the exception of naturally worn items.

⊕ OPTIONAL ADJUSTABLE FEET

Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	Circuit Breaker (A)	Cable	Socket	Product dimensions (Height x Width x Depth)	Boxed product dimensions (Height x Width x Depth)	Chamber dimensions (Height x Width x Depth)
USA / Canada	208	Single	60	5.6	30	3x10 AWG	 NEMA 6-30	Without feet 13,3 x 27,7 x 31 (") 340x705x788 (mm)	25,2 x 33,3 x 37,6 (") 640x845x955 (mm) 211 lbs.   95,7kg	3,6 x 18,1 x 17,1 (") 93x460x435 (mm) 0.65 cu.ft   18.6L
	240			7.2				With feet 17,4 x 27,7 x 31 (") 442x705x788 (mm) 148 lbs.   67kg		

# FORZA STi

SUPERIOR IN EVERY WAY





**Small footprint**

13,3 x 27,7 x 31  
height x width x depth (")



**Ventless technology**

No need of hoods  
for operation



**Prepares 16" pizzas**

In 3 minutes



**Temperatures  
up to 626°F**

Separate controls for  
temperature, and air  
impingement, bottom  
IR element of the chamber



**Double glass door  
& lighted cavity**

See cooking  
progress as the  
oven is working



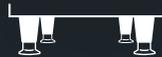
**Energy  
efficient**

low energy  
consumption



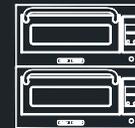
**Stainless steel**

Exterior & interior



**Available with  
4" legs optional**

(or without)



**Stackable**

Can be stacked in  
up to two ovens



**Each cavity has its own controls**

Can be used independent of the other





# FIT EXPRESS

FITS ANYWHERE



KNOW



MORE

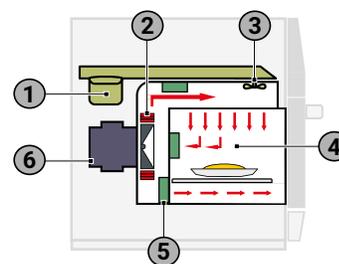
FIT EXPRESS BLACK



FIT EXPRESS SILVER

FIT EXPRESS ORANGE

- Compact outside and large inside: fits on 23,62" width countertops and cooks 11,8" pizzas
- Touchscreen display with intuitive and multi-language software, making it easy to set up, operate, and create recipes
- USB loading capabilities for programming and sharing settings between ovens
- Catalytic converter filter technology allows the oven to operate in any indoor area without the use of a hood
- Easy access to the removable catalytic converter that allows cleaning and maintenance to be performed by the end-user
- Manual cooking mode allows quick and intuitive cooking of unexpected menu items
- Independent controls of microwave power, temperature, and air speed
- Includes a daily cleaning function that cools the oven to safe temperatures and shows a video with recommended cleaning steps
- No side vents, allowing zero side clearance
- Up to 1024 recipes with 8 steps each in 16 groups
- Adjustable temperature from 86°F (30°C) to 536°F (280°C)
- Exterior, cool to the touch
- Stainless steel storage support rack on top



- 1. Magnetron
- 2. Impingement Heater
- 3. Stirrer
- 4. Impinged Air
- 5. Catalytic Converter
- 6. Blower Motor

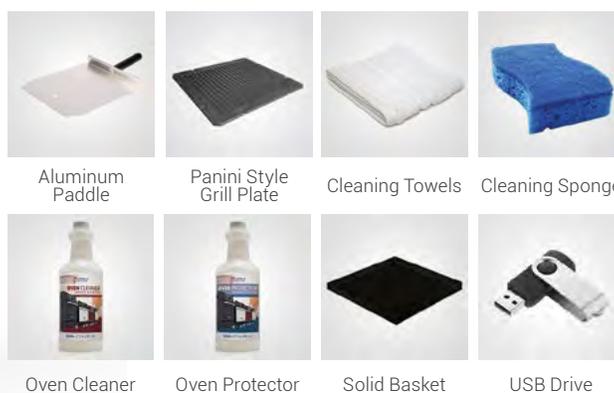
### COOK TIMES

Chicken Wings Bone-In	<b>3 min 30 sec</b>
Ham & Cheese Panini	<b>55 sec</b>
Mozzarella Sticks	<b>1 min 45 sec</b>
Italian Sub	<b>55 sec</b>
Breakfast Biscuit	<b>1 min 30 sec</b>

CERTIFIED  
**VENTLESS**  
 WITH EASILY REMOVABLE  
 CATALYTIC CONVERTER.



### STANDARD ACCESSORIES



• **1 year warranty** for parts and labor, with the exception of naturally worn items.

Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	Circuit Breaker (A)	Cable	Socket	Product dimensions (Height x Width x Depth)	Boxed product dimensions (Height x Width x Depth)	Chamber dimensions (Height x Width x Depth)
USA / Canada	208 240	Single	60	6.2 7.0	30	3x10 AWG	NEMA 6-30	24,3 x 15,1 x 27,2 (") 619x386x693 (mm) 147,7 lbs.   67kg	35,8 x 20,1 x 35,6 (") 910x510x905 (mm) 230 lbs.   104,3kg	6,6 x 12,4 x 13,4 (") 170x315x341 (mm) 0,45 cu.ft   13L



# Chef EXPRESS

ADVANCED PERFORMANCE AND VALUE

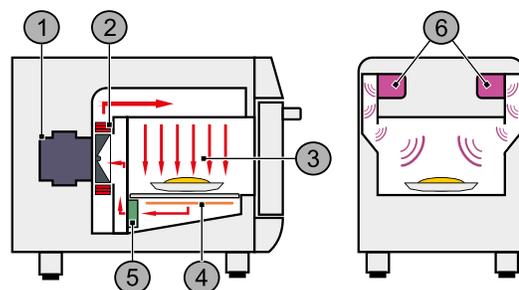
KNOW



MORE



- Catalytic converter filter technology allows the oven to operate in any indoor area without the use of a hood
- Easy access to the removable catalytic converter that allows cleaning and maintenance to be performed by the end-user
- Infrared bottom heating element with independent temperature control
- USB loading capabilities for programming and sharing settings between ovens
- Bottom filter can be easily removed for cleaning and maintenance
- No side vents, allowing zero side clearance.
- User-friendly interface



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

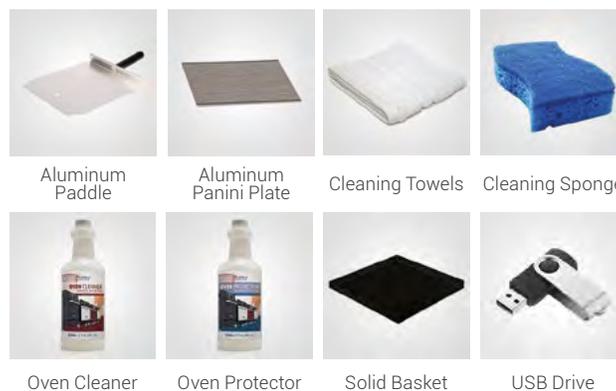
CERTIFIED  
**VENTLESS**  
 WITH EASILY REMOVABLE  
 CATALYTIC CONVERTER.



**COOK TIMES**

6" Turkey Sub	<b>30 sec</b>
Grilled Cheese	<b>45 sec</b>
Reuben Sandwich	<b>90 sec</b>
Frozen Pizza 14"	<b>2 min 30 sec</b>
Frozen Wings (8 pieces)	<b>3 min</b>

**STANDARD ACCESSORIES**



• **1 year warranty** for parts and labor, with the exception of naturally worn items.

Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	Circuit Breaker (A)	Cable	Socket	Product dimensions (Height x Width x Depth)	Boxed product dimensions (Height x Width x Depth)	Chamber dimensions (Height x Width x Depth)
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# Forza Express

BAKES RAPIDLY, SPECIALIZING IN RAW-DOUGH FOODS

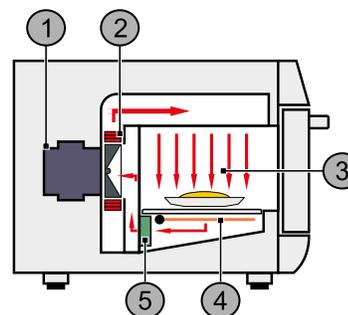
KNOW



MORE



- Ability to operate at elevated cavity temperatures (up to 610 °F) to achieve professional results with many fresh dough items
- Catalytic converter filter technology allows the oven to operate in any indoor area without the use of a hood
- Easy access to the removable catalytic converter that allows cleaning and maintenance to be performed by the end-user
- Infrared bottom heating element with independent temperature control
- USB loading capabilities for programming and sharing settings between ovens
- Bottom filter can be easily removed for cleaning and maintenance
- No side vents, allowing zero side clearance
- User-friendly interface



- 1. Blower Motor
- 2. Impingement Heater
- 3. Impinged Air
- 4. IR heater
- 5. Catalytic Converter

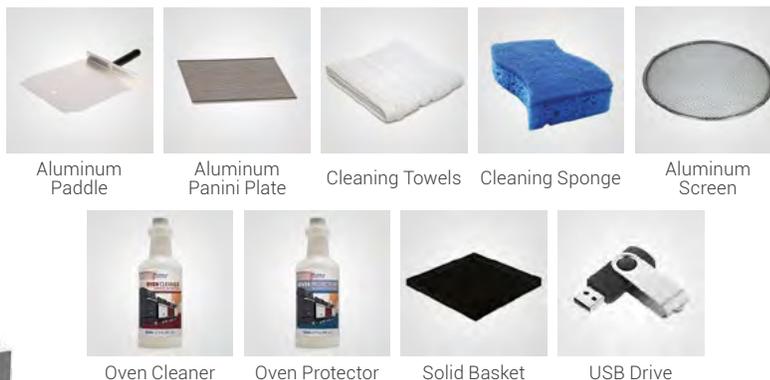
CERTIFIED  
**VENTLESS**  
 WITH EASILY REMOVABLE  
 CATALYTIC CONVERTER.



### COOK TIMES

Toasted Bagel	20 sec
Jumbo Pretzel	1 min 40 sec
Macaroni & Cheese	3 min 20 sec
Fresh Dough Pizza	2 min
Jalapeño Poppers (frozen)	3 min

### STANDARD ACCESSORIES



• 1 year warranty for parts and labor, with the exception of naturally worn items.

Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	Circuit Breaker (A)	Cable	Socket	Product dimensions (Height x Width x Depth)	Boxed product dimensions (Height x Width x Depth)	Chamber dimensions (Height x Width x Depth)
USA / Canada	208 240	Single	60	5.6 7.2	30	3x10 AWG	 NEMA 6-30	25 <sup>1</sup> / <sub>16</sub> x 21 x 31 <sup>3</sup> / <sub>4</sub> (") 636x532x806 (mm) 143 lbs.   65kg	34,1 x 25,2 x 36,2 (") 865x640x920 (mm) 250 lbs.   113,3kg	5 <sup>3</sup> / <sub>4</sub> x 15 <sup>1</sup> / <sub>2</sub> x 14 <sup>1</sup> / <sub>4</sub> (") 146x394x362 (mm) 0,74 cu.ft.   21L



# ROCKET, FIT AND COPA EXPRESS

The Industry's Newest User-Interface

## ELEGANT AND INTUITIVE

Full color user-friendly touchscreen display, allowing an unlimited amount of recipes and icons.

## SIMPLE AND OPTIMIZED

A fresh spin on providing a great user interface while simplifying the basic oven operations for the end user.

## NEW FEATURES



**Multi-language system**  
(Portuguese, English, Spanish, French, German, Polish, Russian, Mandarin, Greek)



**Wi-Fi connectivity**



**New photo library for recipes**



**Video cleaning guide with instructions**

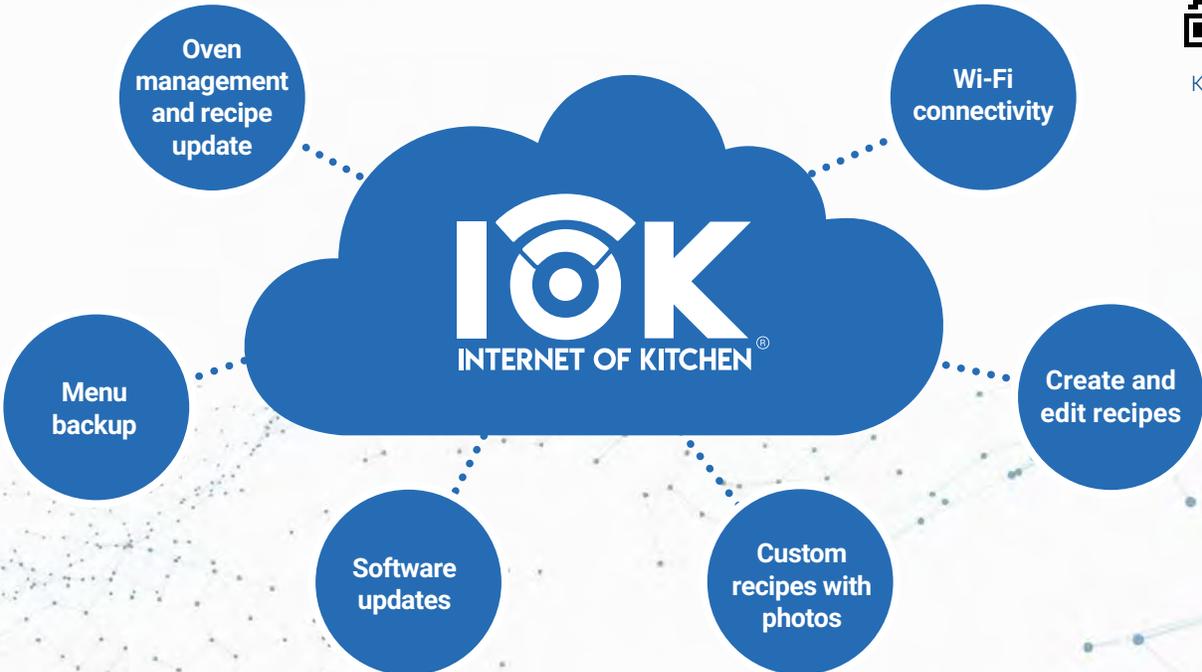
# GET IT READY in 2 taps!



## THE CONNECTIVITY OF PRÁTICA



KNOW MORE



# USER-FRIENDLY FEATURES

Available on all Express Line models

## REMOVABLE CATALYST



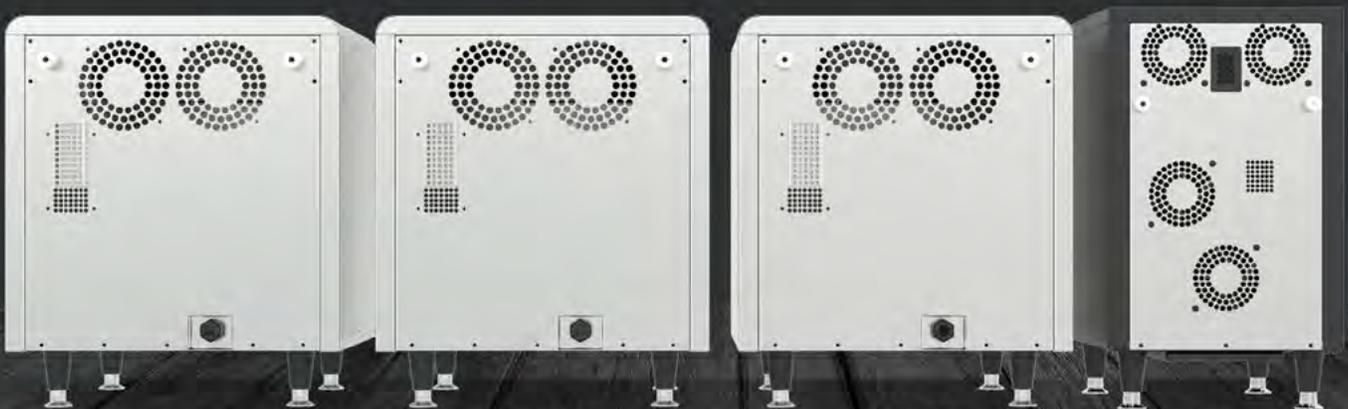
Easy access and removal of the catalytic converter.

## REMOVABLE AIR FILTER



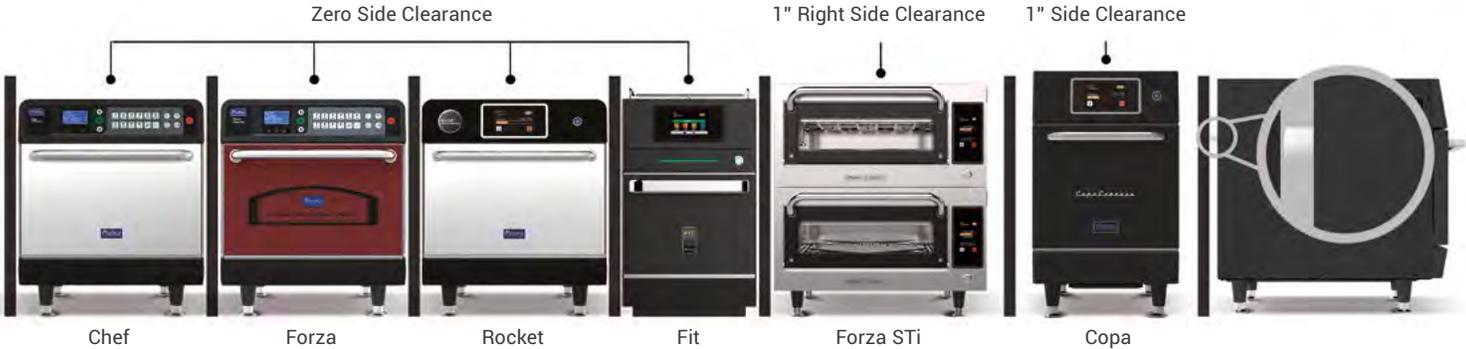
Designed for simple cleaning and maintenance.

## BACK PANEL



# MINIMAL CLEARANCE

Advance cooling design eliminates side vents and louvers allowing minimal to zero side clearance.



## VENTLESS OPERATION

Pratica's Express Line ovens are equipped with a catalytic converter that eliminates grease laden vapors before they escape the oven. These ovens have passed the EPA 202 test, and are certified as non-grease emitting appliances. When following proper installation and operation procedures, Pratica's ovens can be fully operational without the use of a Type I or Type II hood.\*

\*Ventless cooking operation supported with the exception of foods classified as 'raw fatty proteins', such as bone-in, skin-on chicken, raw bacon, raw hamburger, etc.

## CERTIFICATIONS



Nothing  
cleans and  
protects like  
*Prática*



## CLEANING KIT BENEFITS

*Specially formulated for  
Prática Express Ovens*

### OVEN CLEANER

- Non-caustic, non-corrosive, and non-flammable
- Dissolves heavy soils, carbonized buildup, fat, oil, and grease.
- Use in commercial kitchens to save time and labor.
- Excellent cleaning and degreasing power.
- Safe for use on aluminum.

### OVEN PROTECTOR

- Prevents carbonized buildup, fat, oil, and grease from sticking to oven walls.
- Makes oven cleaning easier, saving time and labor.
- Use in commercial kitchens to keep ovens looking like new.
- Blend of all GRAS ingredients (GRAS - Generally Recognized As Safe by the FDA).



### Ceramic Baking Stone

**Part Number:** 200102  
**Description:** 12.75" x 14.75" x 0.38"  
 (342 mm x 375 mm x 9.7 mm)  
**Compatibility:** Chef / Rocket / Forza



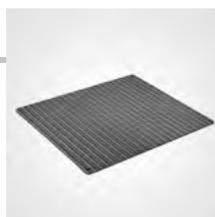
### Ceramic Baking Stone Small

**Part Number:** 200104  
**Description:** 9.75" x 12.25" x 0.38"  
 (248 mm x 311 mm x 9.7 mm)  
**Compatibility:** Copa



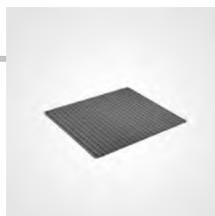
### Aluminum Panini Plate

**Part Number:** 200601  
**Description:** 13" x 14" x 0.25"  
 (330 mm x 356 mm x 6.5 mm)  
**Compatibility:** Chef / Rocket / Forza



### Aluminum Panini Plate Small

**Part Number:** 200604  
**Description:** 8.25" x 11" x 0.25"  
 (210 mm x 279 mm x 6.5 mm)  
**Compatibility:** Copa



### Solid Cooking Basket

**Part Number:** 200201  
**Description:** 13.5" x 13.5"  
 (343 mm x 343 mm)  
**Compatibility:** Chef / Rocket / Forza



### Solid Cooking Basket Small

**Part Number:** 200203  
**Description:** 9" x 11"  
 (229 mm x 279 mm)  
**Compatibility:** Copa



### Perforated Cooking Basket

**Part Number:** 200202  
**Description:** 12" x 14.5"  
 (305 mm x 368 mm)  
**Compatibility:** Chef / Rocket / Forza



### Perforated Cooking Basket Small

**Part Number:** 200204  
**Description:** 9.75" x 12.25"  
 (248 mm x 311 mm)  
**Compatibility:** Copa



### Aluminum Cooking Screen

**Part Number:** 200602 | 760466  
**Description:** 13.5" | 16"  
 (343mm) | (406,4mm)  
**Compatibility:** Forza Express | Forza STi



### Aluminum Paddle

**Part Number:** 200603 | 800512  
**Description:** 12" x 13.5" | 12" x 13.5"  
 (305 mm x 343 mm) | (305 mm x 343 mm)  
**Compatibility:** Chef / Rocket / Copa | Forza STi



### Door Cleaning Tool

**Part Number:** 616213  
**Compatibility:** Forza STi



### USB Drive

**Part Number:** 2004001  
**Compatibility:** Chef / Rocket / Copa / Forza STi



### Pratica Oven Protector

*Case of 6 bottles*  
**Part Number:** 200901  
**Compatibility:** All ovens



### Pratica Oven Cleaner

*Case of 6 bottles*  
**Part Number:** 200902  
**Compatibility:** All ovens



### Standard Trigger Sprayer

**Part Number:** 200903  
**Compatibility:** All ovens



### Foaming Trigger Sprayer

**Part Number:** 200906  
**Compatibility:** All ovens





## PRICE LIST



## WARRANTY

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Prática Products Inc. warrants the Express line ovens for a period of one (1) year covering manufacturer defects, part failures, and pre-approved labor, and two (2) years on all the heating elements, magnetrons, and motors of the oven. The warranty period starts on the installation day. The warranty excludes user abuse, ordinary wear, tear, and other conditions described in full in the product user's manual.



## FREIGHT AND SHIPPING

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**Prática Products Inc.** provides the most economical ground transportation possible, consistent with guaranteed freight and minimal terminal switching. Any special request, as in residential delivery, lift gate, or phone appointment, will have an additional charge. Prática Products Inc. imposes no hidden mark-ups; all freight charges are passed through the customer at our cost.

Any shortage, loss, or damage in shipment must be reported to Prática Products Inc. and the delivery common carrier immediately on receipt of shipment, and noted on the delivery receipt.

Shipments should be inspected and any concealed damage should be reported by consignee to the common carrier within 10 days. Freight claims are the responsibility of the cosigner. **For 2022 Pratica is doing promotional shipping of \$150.00 per oven across the continental USA.**

*For information on terms and conditions please  
use the following QR code.*



## TERMS AND CONDITIONS

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All prices are quoted in \$ U.S. dollars and are subject to change without notice. State sales tax will be added to the invoice if resale tax certificate is not on file.

Terms are net 30-days upon approved and established credit. Prices are quoted F.O.B from our warehouse in Lewisville, TX. Prática Products Inc. reserves the right to review, accept, or reject all purchase orders.

Purchase orders are only considered valid after written acknowledgement is received by the customer.

Prática Products Inc. reserves the right to change or modify the design, specification and substitute materials in construction of any product manufactured without notice.

All product dimensions are nominal and are subject to change.

## RETURN POLICY

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Any shortage, loss, or damage in shipment must be reported to Prática Products Inc. and the delivery common carrier immediately on receipt of shipment, and noted on the delivery receipt.

Shipments should be inspected and any concealed damage should be reported by consignee to the common carrier within 10 days. Freight claims are the responsibility of the cosigner.

Unless Prática agrees otherwise, specifically in writing, sales are final. Returns of products will not be accepted unless Prática has provided written authorization and returns are subject to a restocking/handling fee of \$ 300.00 per oven. If an order has more than 15 ovens, the return will be subject to 25% restocking fee of the total order.

# *Prática*

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