



# Forza Express

**INSTALLATION AND  
OPERATION MANUAL**



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## LETTER TO CUSTOMERS

Prática Inc. are proud to become part of your day-to-day lives with our products. By purchasing Prática's appliances, you will have a partner that always will be attentive to your needs and interested in keeping customers satisfied.

We are available to serve you at any time, whether it is to hear your ideas, criticisms, suggestions, or solve a problem.

**Count on us!**

### Our Mission

Bring quality and productivity to the food preparation environment.

### Our Commitment

- Always knowing and meeting the needs of our customers.
- Offering reliable, high-performance, and energy-efficient products.
- Always looking for improvements of processes, products and cost to offer more value to our customers every single day.
- Treat our customers with complete honesty and respect.
- Prática Inc. donates a portion of our profit to charitable causes.



# 1 WARRANTY TERM

## 1.1 Terms and detailing

- a) Our products have a legal warranty of three months and contractual warranty of nine months (one year in total) from purchase invoice issuance date and applies only to the first purchaser. If for any reason the purchase invoice cannot be found, the equipment manufacture date contained in the indicative label will be considered as the start date of enforceability of this warranty. The following will be covered under warranty.
- b) Regardless of the actual installation or use of the equipment, the warranty period is started per the date of issuance of the purchase invoice.
- c) For delivery and installation of the equipment, Prática will send, at no cost to the customer, an authorized technician to the site where the appliance will be installed (or the customer can call a technician of their choice, if preferable).
- d) If new visits are needed to complete the delivery/installation of the product due to the lack of adequate, electrical, or exhaust related conditions, the costs of such visits shall be the customer's responsibility.
- e) For the appliance's installation, the customer must provide all conditions required (water, light, gas, grounding and exhaust if needed) in the installation blueprint. The customer will also be responsible for transporting the equipment to the installation site.
- f) The warranty only covers manufacturing and component failures.
- g) The warranty will cover maintenance, adjustments or replacement of defective parts. It is the responsibility of the customer or technician to return the defective parts to Prática Inc. for analysis.
- h) Warranty service calls will not justify the extent of the warranty, returns or exchanges of the equipment, or any other type of claim.

## 1.2 Warranty Exclusions

- a) The customer should thoroughly inspect the equipment upon delivery and contact the carrier in case of shipping damage arising from transport. At the time of installation, the technician should find the equipment in its original packaging (fully preserved).
- b) Irregularities in building installation systems.
- c) Please use the Installation and Operation Manual that are included with the product.
- d) Failure to observe the installation details per the Installation and Operation Manual, such as: uneven floors, installing the oven next to equipment that exude fat, heat or solid particles, lack of air circulation, etc.
- e) Any damage and defects resulting from inappropriate cleaning that causes damages to the components will not be covered under warranty. For example, pouring water inside the electric panel, etc.
- f) Changes performed by unauthorized technicians in the original conditions of installation such as electrical distribution, installation location, etc.
- g) Use of aggressive or abrasive products that are unsuitable for cleaning which may tarnish, wear, scratch or damage accessories or equipment components.
- h) Damage and operational failures arising from unfiltered water with great calcium content or electrical supply with voltage oscillation or noise/interference in power line.
- i) Occurrences from electrical discharges arising from acts of nature or voltage peaks caused by generators or supply companies.
- j) Damage to the equipment or its accessories because of accidents, abuse, improper operation, improper handling or Installation as described by the Operation Manual included with this product.

- k) Repair attempts by unauthorized third parties or use of non-OEM parts and components, regardless of the damage or defects.
- l) Wear and tear components are excluded from the warranty such as lights, seals, belts, bearings, chains, tarps, glass, plastics, etc.

### 1.3 Notes and Recommendations

- a) The operator can use the Installation and Operation Manual as a guide.
- b) Make sure that the electric and exhaust systems are made and installed by a qualified company or technician.
- c) Before contacting technical assistance, check the manual for troubleshooting tips that can be solved without a technician.
- d) The wear and tear of the unit is not covered by warranty. To ensure productivity and increase the life of the product, it is essential to perform the daily cleaning and a preventive maintenance regularly.
- e) You can call our technical assistance to provide feedback, offer suggestions, or get assistance troubleshooting during normal business hours at: +1 214 299-7726.

### EQUIPMENT IDENTIFICATION

*(Fill in to make technical support calls easier)*

MODEL			
VOLTAGE		SERIAL NUMBER	
RESELLER			
INVOICE NUMBER		PURCHASE DATE	

## 2 SAFETY INSTRUCTIONS

- Read the manual carefully before installing the appliance.
- When carrying out the daily cleaning, please use personal protective equipment such as protective gloves, apron, mask and goggles.



Protective Gloves



Protective Mask



Apron



Goggles

- The appliance **MUST** be grounded.
- The oven must have a dedicated outlet.
- Do not allow the power cord or the plug to get wet.
- Keep the power cord away from heated surfaces.
- If the power cord is damaged, it must be immediately replaced by an authorized technician to avoid shock hazard.
- Only qualified personnel should open the equipment panel.
- Do not use plastic utensils.
- Do not allow food residue or other debris to accumulate on the surface of the door and hinge to avoid damaging the appliance.
- Do not use the appliance if it is damaged. The oven's door should always close properly.
- Fully sealed packages should not be heated in the oven as they can explode.
- Use this appliance only for the functions described in this manual.
- Do not allow children to use or operate this appliance.
- Do not cover or block any air vents on unit.
- Do not use the appliance outdoors or without coverage.
- Do not use this product near water such as near the kitchen sink, in a wet basement, or near a swimming pool.
- Do not use a water jet for cleaning. Please see cleaning instructions for proper cleaning.

- Remove all contents located inside the oven cavity.
- If the product catches fire inside the cook cavity, close the door immediately and turn the unit off or unplug it. The power can also be turned off at the circuit breaker.
- Do not use the cavity of the appliance for storage.
- Always wear thermal gloves or use holders or tongs to remove the food from inside the equipment to avoid burns.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or that have not been properly trained to operate the unit.
- The oven should be cleaned daily and any food remains should be removed.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in the loss of warranty.

## CAUTION

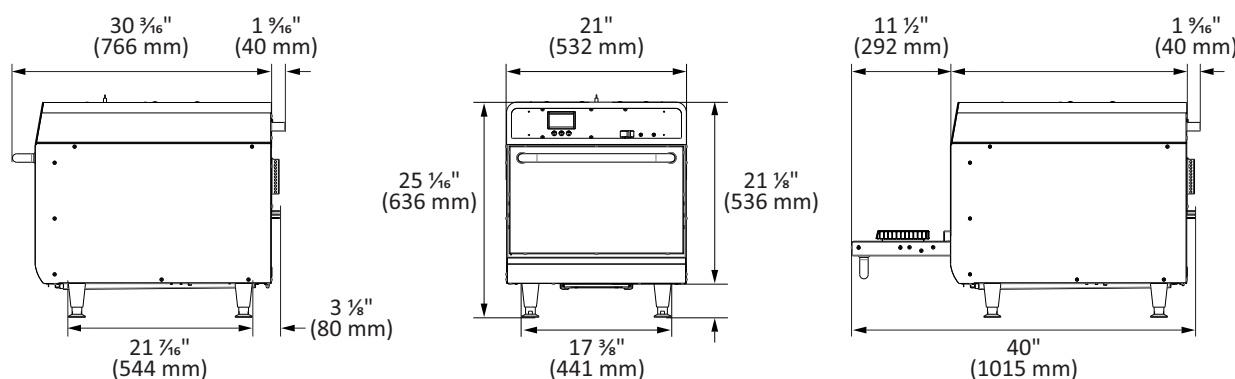
- If the door or door seal is damaged, the oven must not be operated until they are repaired by a qualified person.
- If smoke is observed, unplug the appliance and keep the door closed.
- Do not heat baby food as the contents can get very hot.
- To avoid burns, do not use containers with liquids or kitchen products that become liquids by heating up to boiling point. This marking must be mounted after installation at 5.25in (1.6m) above floor level.



### 3 INSTALLATION

The installation of our products must be done with care to avoid problems or damage to the equipment and guarantee its optimal performance. This appliance must be installed by an authorized technician.

#### 3.1 Dimensions




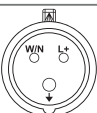
Chamber Dimension	
Capacity	21 Liters
Height	5 3/4" - 146 mm
Width	15 1/2" - 394 mm
Depth	14 1/4" - 362 mm

#### 3.2 General Instructions

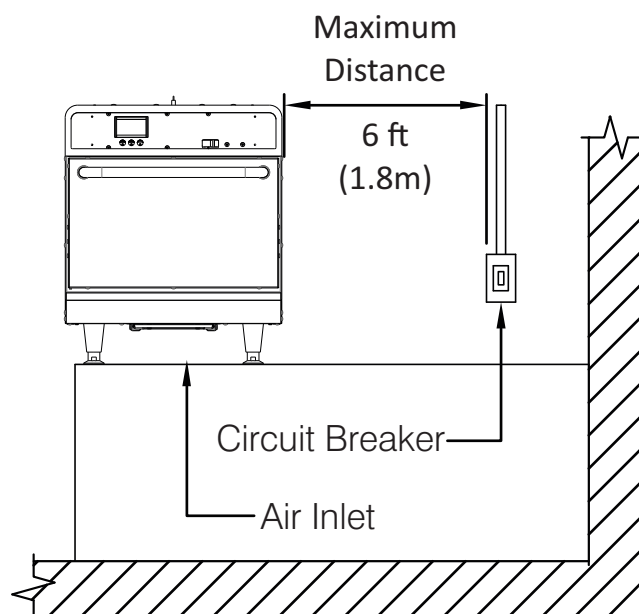
- The oven must be installed on a surface or counter that supports its weight Of approximately 143lb (65 Kg).
- Do not block the air inlets or outlets of the unit.
- The oven must not be positioned near stoves, deep fryers, hot plates and other equipment that releases fat, fumes and heat. The ventilation, electrical panel and motor vents must be far from these heat sources to prevent damage to the electrical system of the appliance.
- The oven must be installed in a leveled and well ventilated area.
- The installation of the equipment in a non-suitable place can result in the loss of warranty.

### 3.3 Electric Power

Make sure that the electrical characteristics of building electric network follow the technical specifications of the oven which can be found on the identification plate located on the back panel and in the electrical table below.

Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	Circuit Breaker (A)	Cable	Socket	
USA	208	Single	60	5.6	30	3x10AWG	NEMA 6-30	
	240			7.2				
Europe	230	Single	50	6.6	32	3x4mm <sup>2</sup>	32A (2P+T)	

Use a dedicated outlet for the oven, that must be located at least 6ft (1.8 meter) away from the right sides of the oven.





- The oven **MUST** be properly grounded. In the event of damage due to improper grounding to third parties and/or to the equipment, the will be held
- responsible and will be characterized as negligence due to the non-compliance with the standards.

There is an equipotential point on the rear panel of the oven.

•Note: The equipment has an interconnect connector for other equipment. This connector is intended to keep several devices with the same electrical potential. Not necessarily the grounding of a local connection. This connector on the rear of the device is identified by the symbol on the right:

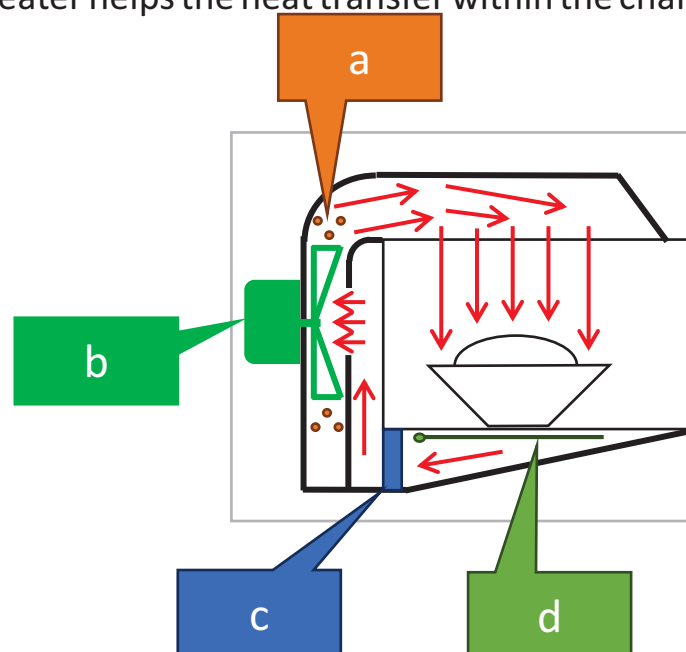


## 4 FORZA EXPRESS TECHNOLOGY

The *Forza Express* oven uses high-speed forced air convection to heat forced food more quickly than the conventional methods.

The figure below illustrates the steps involving the technology:

- Internal heating elements transfer thermal energy to the circulating air.
- The blower motor circulates air at high speed and envelops the food.
- The circulating air goes through the catalyst where the grease-laden vapors are broken down.
- The bottom heater helps the heat transfer within the chamber.



## 5 OPERATION

### 5.1- Preheating

- a) When you turn the oven on - the following message will appear:



When 608°F is reached, a message will appear

- b) in the display showing that there will be 5 minutes left to the end of preheating process.



### 5.2- Play recipes

- a) Switch on the oven and wait until the following message appears.





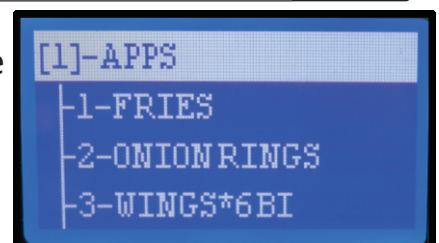
- b) Press  to display the group's screen;



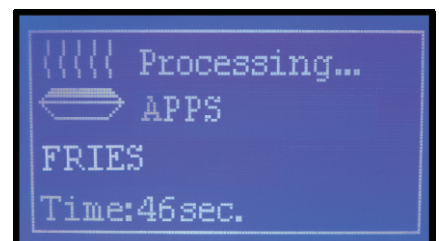
- c) To select a group, use the keys  /  or type the number of the group.



- d) To start a recipe, use the arrows  /  or type the recipe's number using the alphanumeric keyboard.






- e) During the process, the display will show the cooking time, group and the recipe's name.



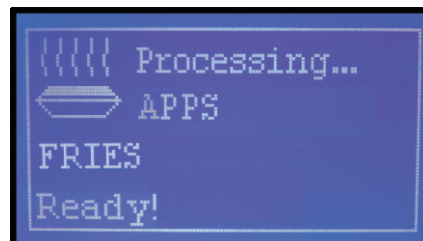
- f) At the end of the cooking, the alarm will sound and the message «Ready» will appear.

g) The «Cook More» function will be enable to use after the end of preparation, with the door opened.


Close the door and press:

-  More 10 seconds
-  More 20 seconds
-  More 30 seconds

This option will be available for 10 seconds after the door is closed.




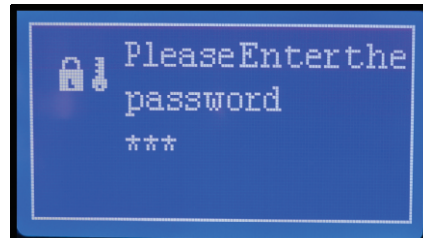
### 5.3- Creating and editing groups.


a) While in the group's menu, press  to allow the edition function, as shown:







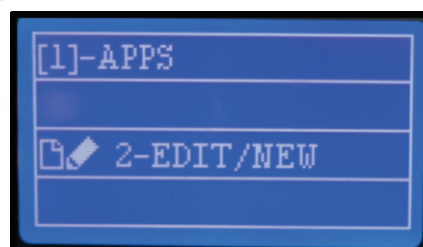
b) With arrows  /  or alphanumeric panel, select which group edit.


c) Enter the password (123 - standard) using the alphanumeric keyboard and press  to enter the edition mode.



d) Press  to edit group's name or create a new group.


-  to erase or backspace.
-  to 0(zero) or '\_' and '\*' symbols.
-  up to  to numbers and letters.



After changes, press  to save.




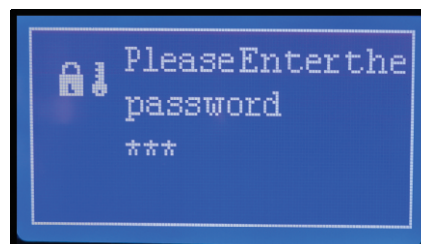
## 5.4- Creating, editing and deleting recipes.



a) While in the recipe's menu, press  to allow the edition function.

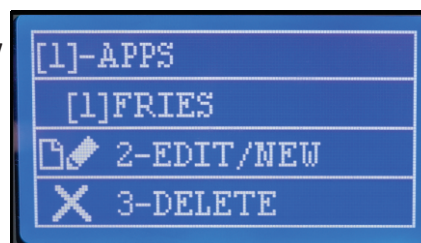






b) With arrows  /  or alphanumeric panel, select which recipe edit.

c) Enter the password (123 - standard) using the alphanumeric keyboard and press  to enter the edition mode.




d) Press  to edit recipe's name or create a new recipe or press  to delete the recipe.



-  to erase or backspace.
-  to 0(zero) or '\_' and '\*' symbols.
-  up to  to numbers and letters.




e) After changes, press  to save and edit steps. Each recipe supports up to 6 steps. Use the alphanumeric keypad to select the step to be added or edited.



f) The following parameter settings will appear: time, chamber temperature, inferior resistance and hot air speed.





g) Use the arrows  /  to navigate through and choose the parameter. Press  to edit.

h) Set the parameter value with the alphanumeric keypad and press  to confirm and save.




i) To **DELETE** a step, set the time value to zero.

j) Press  to save, and  to go back.

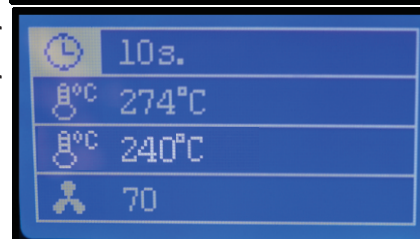





## 5.5- Manual mode.

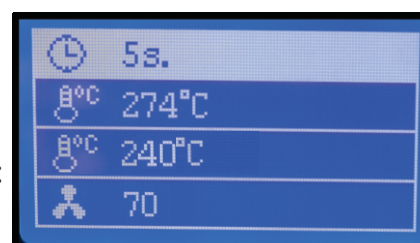
a) While in the recipe's menu, press  to enter the manual mode.



b) The following will appear: time, chamber temperature, inferior resistance and hot air speed.

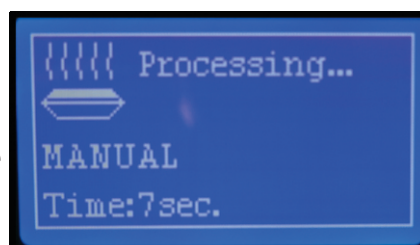


c) Use the arrows  /  to navigate through and choose the parameter, press  to select and edit.



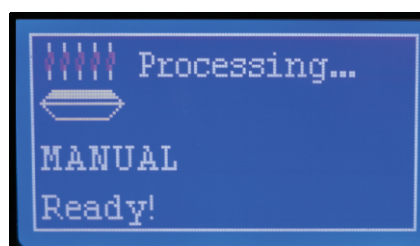
d) Set the parameter value with the alphanumeric keypad.

e) Press  to confirm and  to start.



f) During the process, the display will show only the cooking time.


g) At the end of the cooking, the alarm will sound and the message «Ready» will appear.





## 5.6- Importing and exporting function.

a) To access the USB connector, lift the protector and pull to remove it. Do the opposite process to replace.




- a) Press  . Using the alphanumeric keyboard, press 2 or 3 Export or Import recipes:

 - Export Recipes - The recipes are copied from the oven to the Flash Drive.

 - Import Recipes - The recipes are copied from the Flash Drive to the oven.



- b) Using the alphanumeric keyboard, press  to export/import all recipes from the oven to Flash Drive.



- c) Wait until the message: 'Operation Completed'.




#### IMPORTANT

When the **IMPORT** command is executed, all the oven's recipes are replaced

When the **EXPORT** command is executed, all the Flash Drive's recipes are replaced.

## 5.7 Cooling the oven.

- a) Press  and open the equipment's door. The display will indicate that cooling is in progress. Wait until the desire temperature is reached. The cooling function can be torner on at any time.




- b) The oven automatically shuts off after reaching the temperature of 65°C, without the need for operator monitoring.

#### ATTENTION


During the cooling process, tha fan remains on even with the door open.

## 5.8- Temperature inspection

a) While in the recipe's menu, press  to inspect the temperature mode.



b) The following settings will appear: Chamber temperature and inferior resistors temperature.




c) Press  to go back to the recipe's screen.

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## 5.9- LEDs Information.



There are three LEDs under the oven's screen to inform the status:

- a)  : There is a system failure, please contact an authorized technician.
- b)  : Bottom IR Element is on.
- c)  : Impinged Air is on.



## 6 CLEANING INSTRUCTIONS

### 6.1 Daily cleaning

The Kay Oven Cleaner is ready for use and efficient for the internal and external cleaning of the *Forza Express* oven.



Kay Oven Cleaner



Cloth



Anti-abrasive sponge

The product is safe for handling, non-corrosive, being approved and recommended by Prática.

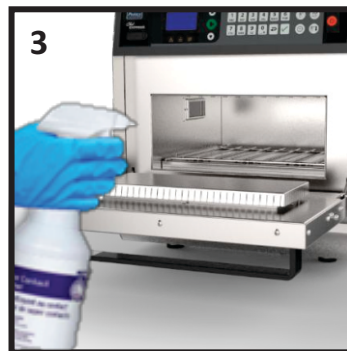
### Procedure



Turn off the oven



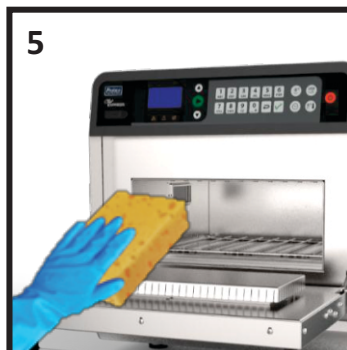
Apply the Kay Oven Cleaner on the grids



Apply in the oven at 194/356 °F



Leave the product applied in place for 5 to 10 minutes



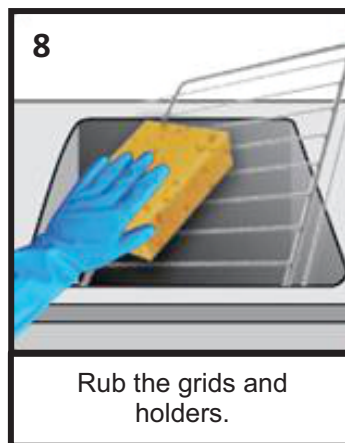
Rub using the antiabrasive sponge.



Wipe the oven with a wet cloth.



Dry it with paper towels.



Rub the grids and holders.



Reassemble the oven.

**ECOLAB®**

#### NOTE

The Kay Oven Cleaner can be purchased through Ecolab distributors.

## 6.2 Cleaning the Catalytic Converter

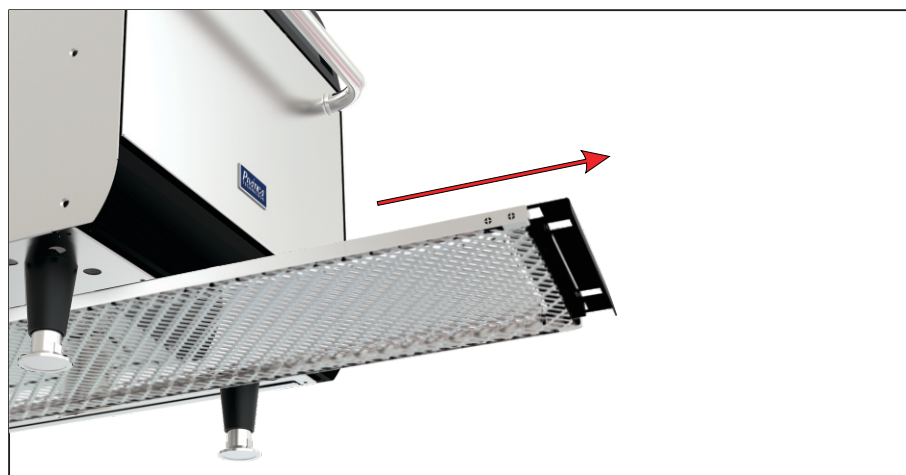
To access the catalytic converter, remove the baking stone, the rack, and the bottom jet-plate from the oven. Then remove the catalytic through a vertical movement upwards, as shown in the following image.



Soak the catalytic converter in warm water with neutral detergent. After 15 minutes, rinse it thoroughly and put the catalytic converter back in the oven.

### 6.3 Air Filter Cleaning Guide

- a) To have access to the air filter, pull it under the oven.
  - b) Then, remove the filter with an forward movement, as in the image:
  - c) To sanitize correctly, place the filter to soak in warm water with neutral detergent.
- After 15 minutes, rinse well and install the air filter again.



## 7 CONCLUSION

We emphasize characteristics necessary for the professionals that operate these equipments: **Responsibility, Initiative and Creativity.**

**Responsibility** appears to be a tool that incorporates innovation and technology, and that is an investment that should give the return compatible with the needs of the institution where both man and machine will work together. Ovens must be operated with caution and care to provide best results.

**Initiative** is necessary when an opportunity is given to operate such a great tool as a Prática oven. The operator can extract optimal equipment performance and adapt to the oven.

**Creativity** must be possessed by the professionals who are willing to master the oven as a tool. Nothing is better than human creativity and those who have it are better prepared to develop their own skills and recipes.











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