

HOW THE EXPRESS LINE WORKS?



The ovens combine impinged air (high speed air blast), microwaves and infrared radiation for ultra-fast finishing of fresh or frozen foods with excellent results in flavor, appearance and crispness.

VENTLESS OPERATION

Prática Express ovens have an internal catalytic converter that eliminates grease laden vapors before they escape the oven.

The Express ovens have been tested and passed EPA202, allowing them to be certified as non-grease emitting appliances.

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.



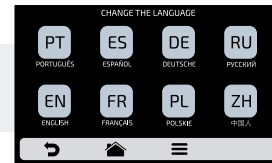
GET IT READY IN 2 TAPS!



NEW FEATURES



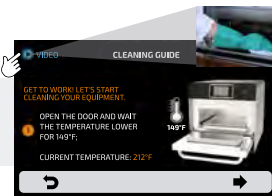
Gesture page movement (scrolling and group reorganization)



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



New photo library for recipes



Video cleaning guide with instructions

USER-FRIENDLY FEATURES

Available on all Express Line models

REMOVABLE CATALYST



Easy access and removal of the catalytic converter.

MINIMAL CLEARANCE

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



PRÁTICA IOK USES YOUR WI-FI TO ALLOW FOR SEAMLESS MANAGEMENT OF EQUIPMENT ACROSS MULTIPLE LOCATIONS

Standardize your production and keep track of your ovens even when you are out of your kitchen.

- When using the IOK it allows you to manage your equipment from anywhere, you can monitor and access IOK from anywhere, PC, MAC, mobile, or tablet.
- Manage all your ovens and menus from one place.
- Create, edit and organize groups, recipes, and complete menus directly on the oven or from your computer and send to all connected ovens.
- Customize the recipe icons with photos of your own dishes.
- The IOK helps with the consistency of your recipe programming which allows your menu and recipes to be consistent from start to finish.
- Obtain the newest updates on your IOK features, interface, and display configuration directly to your machines- no matter the location.
- Access the exclusive Cookbook with complete recipe suggestions created by Prática's Chefs.
- Get customer support via chat using the IOK platform.



SMART COOK SOLUTIONS



QUICK GUIDE



COMING SOON
THIRD
QUARTER



GET MORE INFO



Fit Express

Fits anywhere.

GET MORE INFO



Copa Express

Fast and beautiful.

GET MORE INFO



Forza STi

Superior in every way.

GET MORE INFO



Rocket Express

Faster than a bullet!

GET MORE INFO



Chef Express

Advanced performance and value.

GET MORE INFO



Forza Express

Bakes rapidly, specializing in raw-dough foods.



Prática



Prática Klimaquip 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.

praticausa.com