

Prática

HIGH SPEED OVENS



2023
USA Catalog



Prática
TECHNICOOK • TÉCNIFAN

WELCOME TO **PRÁTICA**

Prática, founded in 1991, offers cutting-edge equipment for the food preparation market, including an extensive product portfolio in the category of speed ovens. With over 600 employees, including 55 in research & development in its fully operational 250,000 sq ft factory located in Minas Gerais, Brazil, where it is the market leader. Additionally, the company has a strong presence in the international market, with branches in the United States and Chile, and exports its products to more than 50 countries.

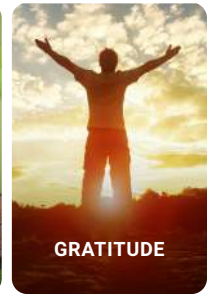
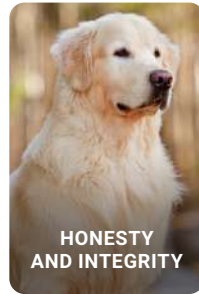
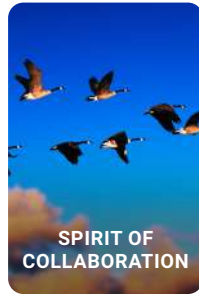
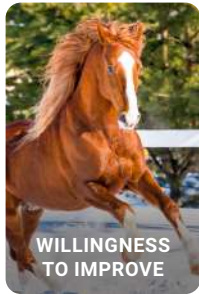
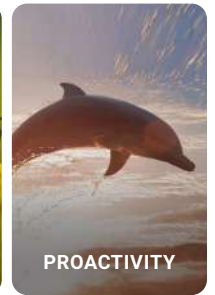
At Prática, our purpose is to help our customers prepare high-quality food without waste. We understand the crucial role we play in the chain that begins with fields and crops and ends with providing prepared food to people. With our state-of-the-art technology and integrated product solutions, as well as pre- and post-sales support networks, we truly improve our customers' operations in quality food preparation, productivity, and profitability.

A well-aligned team, driven by strong values and a positive vision for the future, is propelling Prática towards an increasingly prominent position in the world.



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



FIT EXPRESS

F I T S A N Y W H E R E

LEARN



MORE



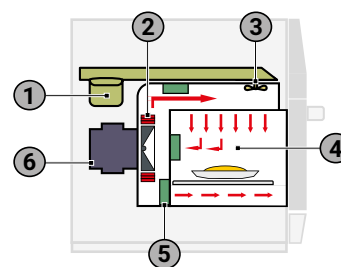
FIT EXPRESS BLACK



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



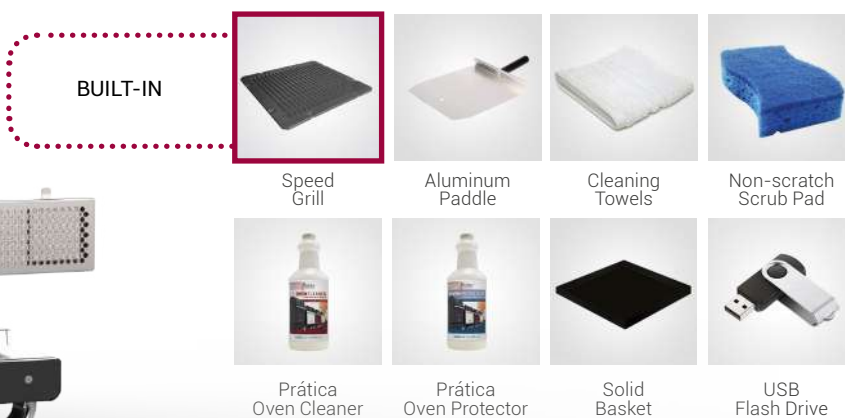
- 1. Magnetron
- 2. Impingement Heater
- 3. Stirrer
- 4. Impinged Air
- 5. Catalytic Converter
- 6. Blower Motor

COOK TIMES

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



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	25.9 x 15.2 x 27.3 (") 147.7 lbs.	32.3 x 21.6 x 35.4 (") 189.5 lbs.	5.2 x 12.4 x 12.1 (") 0.45 cu.ft



СараExpress

LEARN



MORE

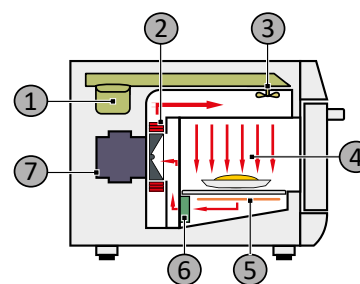


**COPA EXPRESS
ORANGE**

**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 (gastronom pan), and a 1/4 sheet pan



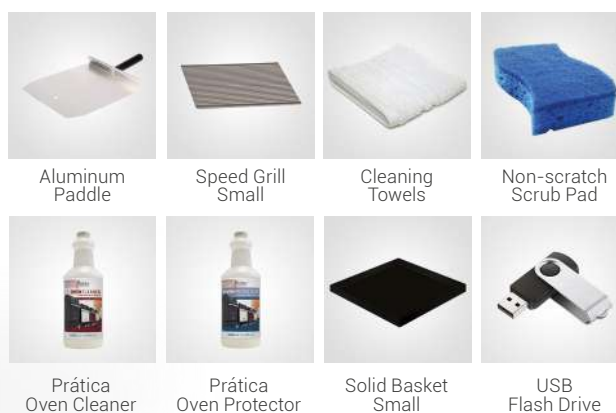
- 1. Magnetron
- 2. Impingement Heater
- 3. Stirrer
- 4. Impinged Air
- 5. IR heater
- 6. Catalytic Converter
- 7. Blower Motor

COOK TIMES

Breakfast Sandwich	45 sec
Flatbread Pizza	60 sec
French Fries	3 min 30 sec
Salmon Fillet	1 min 20 sec
Sandwich Panini	55 sec



STANDARD ACCESSORIES



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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	27.3 x 15.9 x 30.7 (") 174 lbs.	31.4 x 16.7 x 32 (") 220 lbs.	7.2 x 13.2 x 11.2 (") 0.61 cu.ft



ROCKET EXPRESS

LEARN

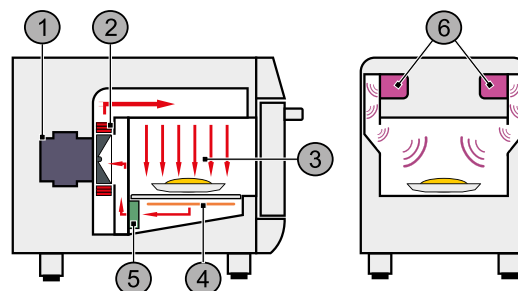


MORE

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

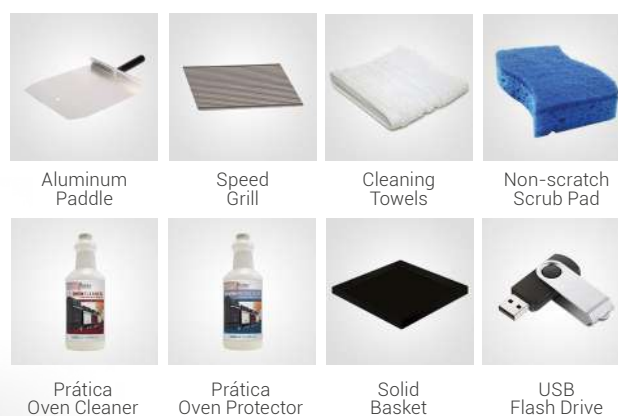
COOK TIMES

Roasted Brussels Sprouts	2 min 30 sec
French Bread	1 min 30 sec
8" toasted sub	30 sec
Chicken Wings	3 min 30 sec
Chicken Quesadilla	1 min 15 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	25x20.9x31.7 (") 194 lbs.	31.4 x 22 x 33.8 (") 242 lbs.	5.7-x15.5 x14.2 (") 0.74 cu.ft



FORZA STi

LEARN



MORE

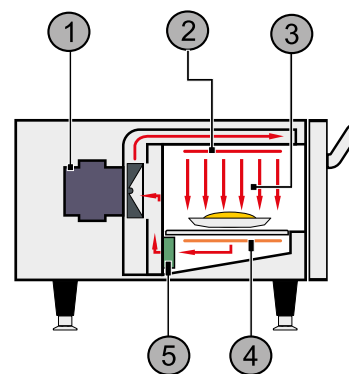


Forza STi



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



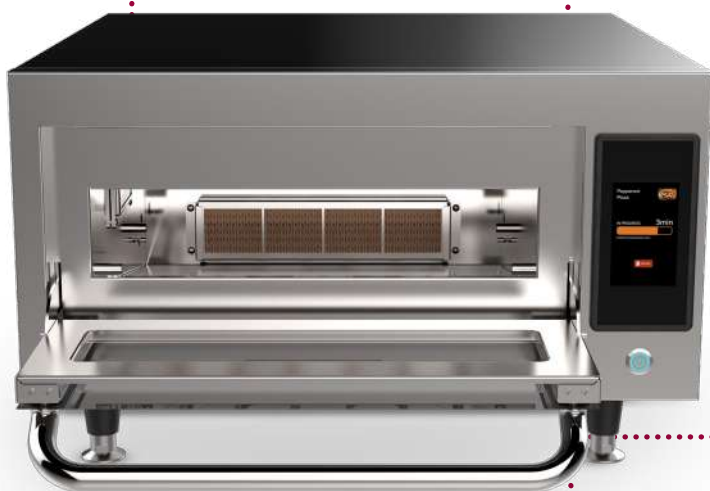
1. Blower Motor
2. Impingement Heater
3. Impinged Air
4. IR heater
5. Catalytic Converter

COOK TIMES

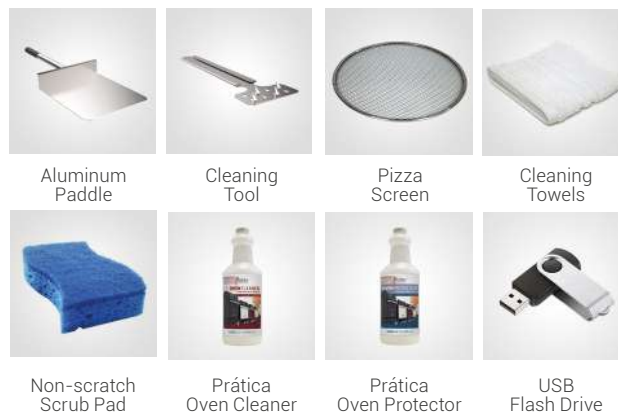
Bruschettas	45 sec
Toasted Sub Sandwich	55 sec
Fresh Dough 16" Pizza	3 min 30 sec
Half size sheet pan of cookies	10 min
Flatbread Pizza	2 min 15 sec

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 13.4 x 27.7 x 31 (") 148 lbs.	22.8 x 31.9 x 35 (") 209.4 lbs.	3.6 x 18.1 x 17.1 (") 0.65 cu.ft
	240			With feet 17.4 x 27.7 x 31 (") 148 lbs.						

FORZA STi





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 min 30 sec



**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



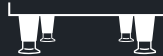
**Energy
efficient**

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





Chef EXPRESS

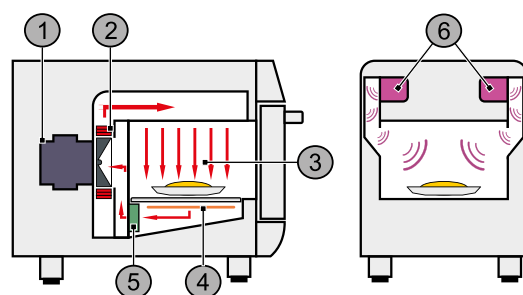
LEARN



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

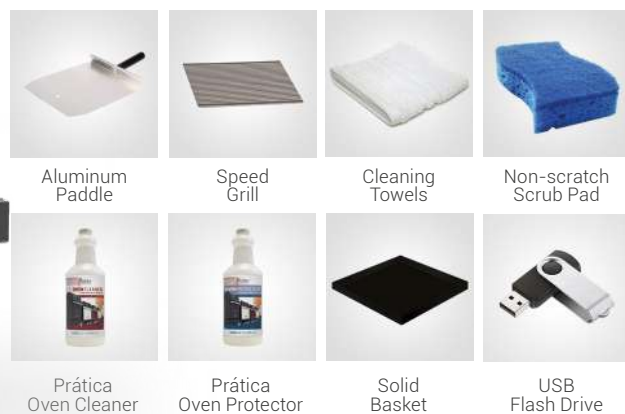
CERTIFIED
VENTLESS
 WITH EASILY REMOVABLE
 CATALYTIC CONVERTER.



COOK TIMES

6" Turkey Sub	45 sec
Grilled Cheese	45 sec
Reuben Sandwich	1 min 30 sec
Frozen Pizza 14"	2 min 30 sec
Frozen Wings (8 pieces)	3 min 30 sec

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 x 20.9 x 31.7 (") 194 lbs.	31.4 x 22 x 33.8 (") 242 lbs.	5.7 x 15.5 x 14.2 (") 0.74 cu.ft.



FORZA STi, ROCKET, FIT AND COPA EXPRESS

Full color user-friendly touchscreen display

ELEGANT AND INTUITIVE

Stores up to 1024 recipes, with their own steps, settings, icons, or photos.

SIMPLE AND OPTIMIZED

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

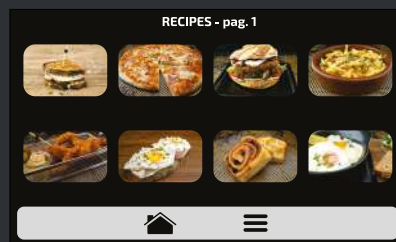
NEW FEATURES



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



Wi-Fi connectivity



New photo library for recipes



Cleaning guide video with instructions

GET IT READY in 2 taps!

GROUPS- pag. 1 **1** **CURRENT 410°F**

BREAKFAST SANDWICH
SUBS
PIZZA
BAKERY

MEAL FINISHING
TEA
CHICKEN WINGS

2 **SUBS - pag. 1**

1 SUB 5.9"
2 SUB 5.9"
1 SUB 11.8"
3 SUB 5.9"
2 SUB 5.9"
2 SUB 11.8"

SUBS
1 SUB SANDWICH
30s

IN PROGRESS

SUBS
1 SUB SANDWICH
READY!

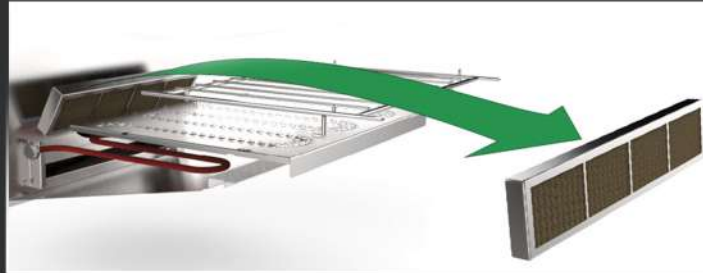
HEAT/BROWN MORE
BROWN MORE
HEAT MORE
REPEAT RECIPE

Pratica
TECHNICOOK

USER-FRIENDLY FEATURES

Available in all Prática's high-speed oven 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.



NO HOODS NEEDED FOR OPERATION!

The Catalytic Converter turns grease-laden vapor into water, allowing the oven to operate with no need for exhaust hoods.*

The Catalytic Converter is removable, allowing operators to perform the cleaning without the need for a maintenance service call.

All Prática's high-speed ovens have been tested and passed EPA202, allowing them to be certified as non-grease emitting appliances.

*The high-speed ovens can't be used to cook foods classified as 'raw fatty proteins', such as bone-in, skin-on chicken, raw bacon, raw hamburger, etc. Trying to do so can damage the catalytic converter.

CERTIFICATIONS



IOK

INTERNET OF KITCHEN

PRÁTICA'S SMART HIGH-SPEED OVENS.
THE FUTURE OF COOKING.



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.



LEARN MORE



All our touchscreen models now come with the IOK: Forza STi, FIT, Rocket, and Copa Express.



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.



CONNECT NOW AND UPGRADE YOUR OPERATIONS.

IN THE NEXT PHASES, IOK WILL ALSO OFFER:

Usage statistics

- Frequency of use
- Hours of higher demands
- Most used recipes

Technical information

- Troubleshooting
- Life of components
- Scheduled maintenance
- Remote software solution

And much more!

Nothing
cleans and
protects like
Prática



CLEANING KIT BENEFITS

Specially formulated for Prática High-Speed Ovens

OVEN CLEANER

- Non-caustic, non-corrosive, and non-flammable
- Dissolves heavy soils, carbonized buildup, fat, oil, and grease.
- Use it 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.
- It makes oven cleaning easier, saving time and labor.
- Use it in commercial kitchens to keep ovens looking like new.
- Blend of all GRAS ingredients (GRAS - Generally Recognized As Safe by the FDA).



Ceramic Stone

Part Number: 200102
Description: 12.75" x 14.75" x 0.38"
Compatibility: Chef / Rocket / Forza Express



\$85.00

Ceramic Stone - Small

Part Number: 200104
Description: 9.75" x 12.25" x 0.38"
Compatibility: Copa



\$75.00

Speed Grill

Part Number: 200601
Description: 13" x 14" x 0.25"
Compatibility: Chef / Rocket



\$85.00

Speed Grill - Small

Part Number: 200604
Description: 8.25" x 11" x 0.25"
Compatibility: Copa



\$75.00

Solid Basket

Part Number: 200201	200205
Description: 13.5" x 13.5" x 1"	11" x 11" x 1"
Compatibility: Chef / Rocket	Fit Express



200201 - \$70.00

200205 - \$64.00

Solid Basket - Small

Part Number: 200203
Description: 9" x 11" x 1"
Compatibility: Copa



\$65.00

Perforated Basket

Part Number: 200202
Description: 12" x 14.5" x 1"
Compatibility: Chef / Rocket



\$80.00

Perforated Basket - Small

Part Number: 200204	200211
Description: 9.75" x 12.25" x 1"	11" x 11" x 1"
Compatibility: Copa	Fit Express



200204 - \$70.00

200211 - \$60.00

Pizza Screen

Part Number: 200602	760466
Description: 13.5"	16"
Compatibility: Forza STi / Forza Express	Forza STi



200602 - \$15.00

760466 - \$18.00

Aluminum Paddle

Part Number: 200603	800512	800507
Description: 12" x 13.5"	12" x 13.5"	9,9" x 13.5"
Compatibility: Chef / Rocket / Forza Express	Forza STi	Fit / Copa

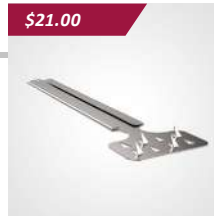


200603 - \$50.00
800512 - \$45.00

800507 - \$65.00

Cleaning Tool

Part Number: 618213
Compatibility: Forza STi



\$21.00

USB Flash Drive

Part Number: 2004001
Compatibility: Chef / Rocket / Copa / Fit / Forza Express / Forza STi



\$13.00

Prática Oven Cleaner

Case of 6 bottles
Part Number: 20090CS
Compatibility: Chef / Rocket / Copa / Fit / Forza Express / Forza STi



\$130.00

Prática Oven Protector

Case of 6 bottles
Part Number: 200901CS
Compatibility: Chef / Rocket / Copa / Fit / Forza Express / Forza STi



\$142.00

Standard Trigger Sprayer

Part Number: 200903



\$5.00

Foaming Trigger Sprayer

Part Number: 200906
Compatibility: Chef / Rocket / Copa / Fit / Forza Express / Forza STi

Cleaning kit

- 1 Standard Trigger Sprayer
- 1 Foaming Trigger Sprayer
- 1 Prática Oven Cleaner
- 1 Prática Oven Protector
- 1 Non-scratch Scrub Pad
- 2 Cleaning Towels





PRICE LIST



WARRANTY

Prática Products Inc. warranties all high-speed 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

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. For 2023 Prática is doing promotional shipping of \$200.00 per oven across the continental USA.

Any missing product, 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 before accepting delivery; if any damage is noticed, shipment should be refused. Any concealed damage noticed within 2 days of accepting delivery should be reported by consignee to the common carrier. Freight claims are the responsibility of the cosigner.

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



TERMS AND CONDITIONS

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

Any missing product, 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 before accepting delivery; if any damage is noticed, shipment should be refused. Any concealed damage noticed within 2 days of accepting delivery should be reported by consignee to the common carrier. 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. Returns are subject to a 25% restocking fee of the total order.

Prática

HIGH SPEED OVENS

Prática Products, Inc. - USA

424 E Church Street | Lewisville, TX 75057

www.praticausa.com

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