

Prática

ACCESSORY
ACCESORIO | ACESSÓRIO

PANINI PRESS



EXCLUSIVO PARA USO CON FIT EXPRESS
• FOR
FIT
EXPRESS
USE ONLY
• EXCLUSIVO PARA FIT EXPRESS



QUICK USER GUIDE

GUÍA DE INICIO RÁPIDO | GUIA RÁPIDO DE USO

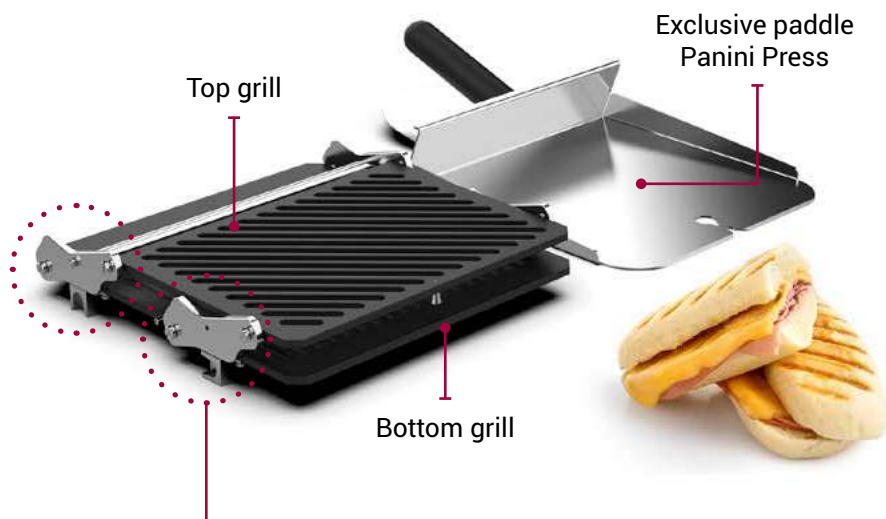
PANINI PRESS

USER GUIDE

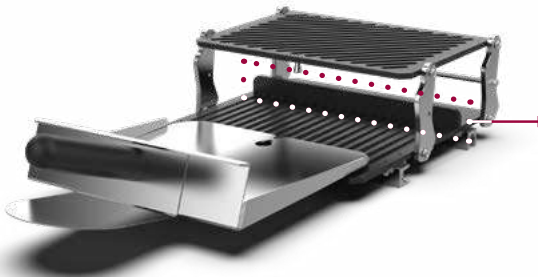
The Panini Press is an optional accessory for the FIT Express, ideal for making delicious sandwiches and paninis with grill marks.

- Versatility: accommodate a variety of foods with an opening range of 0.7" to 2.9" between the top and bottom grills;
- Achieve professional-looking grill marks effortlessly;
- High-Quality Non-Stick Grates: no oil needed;
- Not recommended for preparing meats;
- Exclusively use the Panini Press paddle.

INCLUDED ITEMS



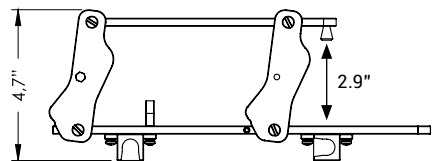
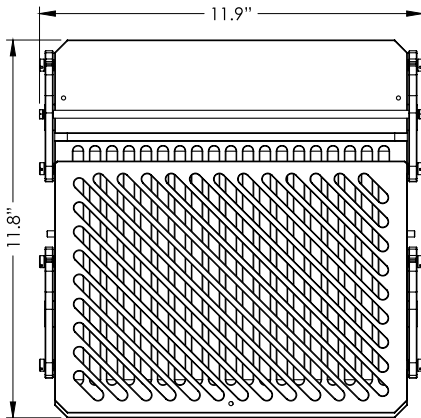
The dual hinge on each side ensures the grill's weight is evenly distributed on the food, guaranteeing a consistently uniform press.



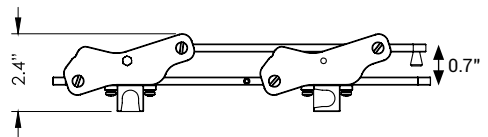
Our Panini Press is thoughtfully designed with a convenient "stop" on the bottom grill, serving as a protective barrier. This feature prevents the food from coming into contact with the catalytic converter at the back of the oven when you're removing it.

SPECS

The Panini Press is crafted from aluminum and features a non-stick coating.



OPEN



CLOSED

WATCH THE VIDEO



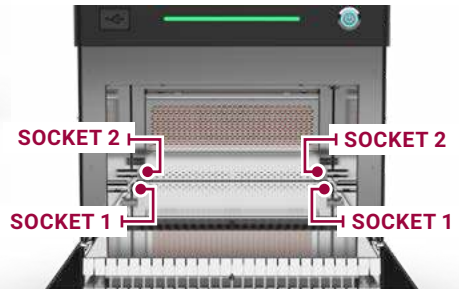
HOW TO INSTALL



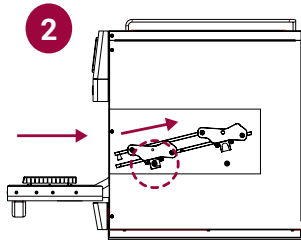
CAUTION: Do not install or uninstall it while hot. Do not remove the speed grill or install the Panini Press with the oven on. If it was on, wait for it to cool down first. Touching them while hot may result in severe burns.



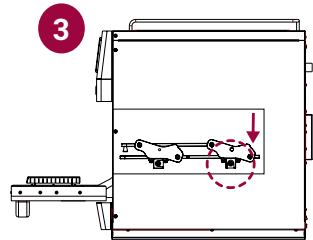
Place the accessory's fitting into the oven's socket following the steps 2 and 3. The Panini Press latches into existing pegs inside the oven.



Remove the Speed Grill.



Slide Panini Press part 1 back to secure it on to Fit Express socket 1.

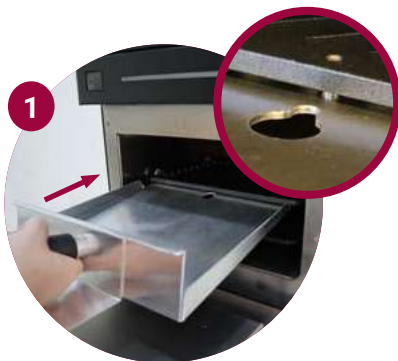


Release the back of the Panini Press and ensure that part 2 is securely fixed to Fit Express socket 2

It is possible to use FIT Express to prepare other food items even with the panini press inside the chamber. To do so, close the panini press, place the basket on top of it, and proceed with the recipe. Cooking results may vary when using the panini press in the chamber compared to not having it inside, so test it and see if any setting adjustments are necessary.

CAUTION: Do not use metallic accessories inside the oven. Use only the FIT Express-approved safe accessories for optimal performance and safety.

Follow these steps to place food into the accessory:



Fit the top grill pin into the front slot of the paddle and lift it.



Place the food between the grills.



Lower the top grill using the front hole in the paddle.



After lowering the top grill, close the oven door.

5 Start the recipe ►

CLEANING GUIDE

To sanitize the Panini Press, follow the steps below:

1



If the oven is hot, access the **Daily Cleaning** function in the main menu and wait for the oven to cool down.

2



Remove the Panini Press from the oven and place it in a sink.

3



Clean it with water and mild detergent, using a non-scratch scrub pad.

4



For persistent stains, utilize the Oven Cleaner and let it soak for up to 10 minutes.

5



Rinse the Panini Press and reinstall it in the oven.



DISHWASHER SAFE



You may use the Oven Cleaner to clean the Panini Press.

Scan the QR code and order yours on our website!





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 and 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.

BIENVENIDO A **PRÁTICA**

Prática, fundada en 1991, ofrece lo último en hornos profesionales, ultracongeladores y máquinas de panificación. Con más de 600 empleados, incluyendo 55 en I+D, Prática es líder en el sector de equipos para la preparación de alimentos en Brasil y opera en más de 50 países.

Ayudar a sus clientes a preparar alimentos de calidad sin desperdicio es el propósito de Prática. Entendemos la importancia de nuestro papel en la cadena que comienza en los campos y cultivos hasta la oferta de alimentos preparados para las personas.

Más que equipos, Prática ofrece soluciones integradas y una red de soporte antes y después de la venta que permite a sus clientes mejorar verdaderamente sus operaciones. A través de sus chefs y nutricionistas, Prática apoya la implementación de procesos de mejora de calidad y reducción de desperdicios.

BEM-VINDO À **PRÁTICA**

A Prática, fundada em 1991, oferece o que há de mais moderno em fornos profissionais, ultracongeladores e máquinas de panificação. Com mais de 600 colaboradores, sendo 55 deles em P&D, a Prática é líder no segmento de equipamentos para o preparo de alimentos no Brasil e atua em mais de 50 países.

Ajudar seus clientes a preparar comida de qualidade sem desperdícios é o propósito da Prática. Entendemos a importância do nosso papel na cadeia que se inicia nos campos e lavouras até a oferta de alimentos preparados para as pessoas.

Mais que equipamentos, a Prática oferece soluções integradas e uma rede de suporte pré e pós-venda que permite a seus clientes realmente aprimorar suas operações. Através de seus chefs e nutricionistas a Prática apoia a implementação de processos de melhoria na qualidade e combate ao desperdício.

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Prática