

Cookbook

HOSPITALS

GUESTS VISITING PATIENTS AND HOSPITAL STAFF



Prática
HIGH SPEED OVENS

Prática's High-Speed Ovens

Boosting culinary excellence in hospitals' cafes and restaurants

- Lightning-fast cooking times, ensuring prompt meal service for guests visiting patients and hospital staff
- Reliable and efficient, capable of handling high volumes without compromising quality
- Versatility to cook a wide range of dishes, from comforting meals to delicate entrees
- Precise temperature and humidity control for consistent and exceptional culinary results
- Advanced safety features, including cool-touch surfaces and automated shut-off mechanisms
- Energy-efficient design, contributing to sustainability initiatives, and reducing costs



Expand your menu, maximize your profits, and minimize your operational costs.



Good food is more than just sustenance; it has the power to uplift spirits, aid in the healing process, and create a comforting atmosphere. Our ventless smart high-speed ovens bring the magic of delicious and energizing meals right to the heart of the hospital. Not only do they deliver mouthwatering dishes, but they also save valuable time and effort in the kitchen.




We understand that hospitals operate around the clock, and that's why our ovens are designed to withstand the demands of a fast-paced environment. They are built to handle high volumes without compromising on quality, ensuring that each meal is prepared to perfection.



You can create a flexible menu that caters to different tastes and dietary preferences. Guests can enjoy good meals while visiting patients. Hospital staff can enjoy a revitalizing meal during their busy shifts, feeling recharged and ready to provide the best care possible.

By partnering with us, you're not only investing in cutting-edge culinary technology but also in the well-being of everyone who walks through your hospital's doors.



This cookbook has been curated with recipes tailored specifically for our high-speed ovens, considering the atmosphere of hospitals. It serves as a valuable starting point by offering you settings based on the recipes tested in our kitchen.

You have the flexibility to customize cooking parameters according to your preferences, empowering you to achieve the perfect textures and flavors envisioned for your business.

These recipes are not only examples but also sources of inspiration. Feel free to create additional recipes with different flavors and variations, aligning them with your hospital restaurant's unique menu.

On each page, you will find:

- A picture illustrating the featured food item
- The precise settings used for preparing that food item on each recommended high-speed oven
- A direct link to the recipe page on our website, providing more details and authentic pictures of the results achieved in our test kitchen
- An additional link to a short video showcasing the high-speed oven in action, specifically demonstrating that particular recipe.

Our expert team is available to assist you in ongoing support, troubleshooting, and recipe refinement.



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Pastries

Freshly warmed pastries. Our high-speed ovens efficiently heat refrigerated pastries, ensuring quick and fresh serving. Your customers will enjoy the enticing aroma and delicious taste of these delightful treats.






Settings for warming up 2 chocolate croissants:

FIT EXPRESS

1°	50% 
 0:35sec	10% 
	500°F 

ROCKET EXPRESS

CapriExpress

1°	50% 
 0:35sec	10% 
	80% 
	500°F 

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[WATCH THE VIDEO](#)

BACK TO MENU



Breakfast Sandwich





Crispy bread, melted cheese, and flavorful fillings create a mouthwatering dish. Perfect for guests visiting patients and hospital staff, these sandwiches are quick, convenient, and satisfying. Reduce waste by storing them frozen or refrigerated and utilize our high-speed ovens for fresh, made-to-order sandwiches.

[LEARN MORE](#)

[WATCH THE VIDEO](#)






Settings for 4 refrigerated breakfast sandwiches:

FIT EXPRESS

1°	20% 
 1min20sec	80% 
	500°F 

ROCKET EXPRESS

CapriExpress

1°	20% 
 1min20sec	80% 
	40% 
	500°F 

BACK TO MENU 



Pizza by the slice

Reheat a single pizza slice in just 15 seconds or even bake a single slice from frozen dough to perfection in only 50 seconds. Our high-speed ovens are incredibly versatile, and customizable, allowing you to meet various preferences and needs.

[LEARN MORE](#)

[WATCH THE VIDEO](#)

Settings for baking a frozen slice:

FIT EXPRESS

1°	100%
 0:50sec	30% 536°F

ROCKET EXPRESS

CapriExpress

1°	100%
 0:50sec	30% 100% 536°F

BACK TO MENU











Whole Pizzas

The Forza STi can flawlessly bake a 16" pizza from fresh dough in just 3 minutes, while the FIT Express works its magic on a 12" pizza from frozen in only 2 minutes. Our high-speed ovens can cater to various pizza toppings, allowing your business to customize and meet the unique preferences of your menu.

Settings for baking a 16" fresh dough pizza:

FORZA STi

1°	5% 
 1min30sec	85%  626°F 

2°	55% 
 1min30sec	80%  626°F 

 [LEARN MORE](#)

 [WATCH THE VIDEO](#)

 BACK TO MENU



Flatbreads

The thin and crispy crust is toasted to golden-brown perfection, while the toppings are heated just right. Whether you prefer traditional or innovative combinations, our ovens deliver consistent and delicious results.

[LEARN MORE](#)

[WATCH THE VIDEO](#)

Settings for baking a frozen flatbread focaccia style (unthaw first):

FIT EXPRESS

ROCKET EXPRESS | *CapoExpress*

1°	70%
1min40sec	30% 536°F

1°	70%
1min40sec	30% 100% 536°F

FORZA STi

1°	15%
1min30sec	80% 626°F

2°	60%
45sec	75% 626°F



Sandwiches

Whether it's a classic grilled cheese, an Italian sub, or a savory steak sandwich, our high-speed ovens ensure outstanding results. With precise heating, the cheese melts to perfection, the fillings are warmed to enhance their flavors, and the bread is toasted to a delightful crunch.

[LEARN MORE](#)

[WATCH THE VIDEO](#)

Settings for a refrigerated 12" sub sandwich:

FIT EXPRESS

1°	80%
0:40sec	40% 500°F

ROCKET EXPRESS

CapriExpress

1°	80%
0:40sec	40% 60% 500°F



Fresh fish

Sometimes hospital visitors require more than a snack – they need a nutritious meal. Our high-speed ovens make it possible. With precise cooking, fish retains its flavors and moisture, while developing a crispy exterior. Whether it's salmon, cod, or other seafood, our ovens consistently deliver exceptional results.



Settings for a grilled Salmon:

FIT EXPRESS

1°	20%
1min	60% 536°F

2°	10%
1min	50% 500°F

ROCKET EXPRESS

CapriExpress

1°	20%
1min	50% 536°F

2°	10%
1min	50% 500°F



Grilled Veggies

[> LEARN MORE](#)

[> WATCH THE VIDEO](#)

With efficient cooking, the veggies retain their natural flavors, textures, and nutrients. From roasted root vegetables to grilled asparagus, our ovens ensure that every vegetable dish is cooked to perfection, offering a healthy and delicious choice for hospital visitors and staff.

Settings for grilled veggies:

FIT EXPRESS

1°	70%	🔥🔥🔥
	30%	🔥🔥
1min	500°F	🔥

2°	80%	🔥🔥🔥
	20%	🔥🔥
1min	500°F	🔥

3°	70%	🔥🔥🔥
	20%	🔥🔥
0:30sec	500°F	🔥

ROCKET EXPRESS

CapEx

1°	70%	🔥🔥🔥
	30%	🔥🔥
1min	100%	🔥
	500°F	🔥

2°	80%	🔥🔥🔥
	20%	🔥🔥
1min	100%	🔥
	500°F	🔥

3°	70%	🔥🔥🔥
	20%	🔥🔥
0:30sec	100%	🔥
	500°F	🔥

BACK TO MENU



Pork rib

[LEARN MORE](#)

[WATCH THE VIDEO](#)

Our ventless smart high-speed ovens bring the barbecue taste to hospital visitors and staff. With precise temperature control, the steak is finished to perfection, tender and juicy, while retaining its natural flavors.

Settings for finishing a fully cooked pork rib:

FIT EXPRESS

1°	10% 🔥	2°	50% 🔥	3°	70% 🔥
🕒	60% 🔥	🕒	50% 🔥	🕒	40% 🔥
1min	500°F 🌡️	0:30sec	500°F 🌡️	0:30sec	500°F 🌡️

ROCKET EXPRESS

CapriExpress

1°	10% 🔥	2°	50% 🔥	3°	70% 🔥
🕒	60% 🔥	🕒	50% 🔥	🕒	40% 🔥
1min	500°F 🌡️	0:30sec	500°F 🌡️	0:30sec	500°F 🌡️

BACK TO MENU



Pancakes

Our high-speed ovens turn frozen pancakes into warm and fluffy delights. Your customers will enjoy the comforting aroma and delicious taste as each pancake cooks to perfection. Quick and efficient, these pancakes are a convenient option.

[LEARN MORE](#)

[WATCH THE VIDEO](#)

Settings for reheating 6 frozen pancakes:

FIT EXPRESS

1°	30%
0:30sec	60% 500°F

ROCKET EXPRESS

CapriExpress

1°	30%
0:30sec	60% 80% 500°F

[BACK TO MENU](#)







Waffles

Quick and convenient, these waffles are a tasty option for a satisfying breakfast. Utilize our high-speed ovens to efficiently heat and revive frozen waffles, serving your customers with speed and efficiency. Improve your breakfast menu with these tempting treats, minimizing waste by storing them frozen until ready to serve.






Settings for reheating
4 frozen waffles:

FIT EXPRESS

1°	50% 
 0:30sec	20%  500°F 

ROCKET EXPRESS

CapriExpress

1°	50% 
 0:35sec	20%  70%  500°F 

[LEARN MORE](#)

[WATCH THE VIDEO](#)

BACK TO MENU



Nachos

With precise heating settings, our high-speed ovens excel at melting cheese, warming toppings, and maintaining the crispiness of tortilla chips. Each bite of our delicious nachos offers a perfect blend of flavors and textures.

Settings for heating up loaded nachos:

FIT EXPRESS

1°	90%
1min	30%
	500°F

ROCKET EXPRESS

CapoExpress

1°	90%
1min	30%
	60%
	500°F

[> LEARN MORE](#)

[> WATCH THE VIDEO](#)



FIT EXPRESS

[> LEARN MORE](#)

FIT EXPRESS BLACK



FIT EXPRESS ORANGE

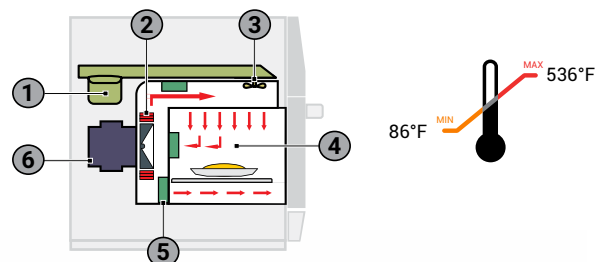


FIT EXPRESS SILVER



- Bigger cavity, smaller footprint: fits on 15.2" width countertops and cooks 12" pizzas.
- User interface: full-color user-friendly touchscreen display. Drag and drop features.
- IOK: Create, edit, and organize groups, recipes, and complete menus directly on the oven or from your computer using Wi-Fi or USB Flash Drive and send them to all connected ovens.
- Multi-language system: Portuguese, English, Spanish, French, German, Polish, Russian, Mandarin, Greek.
- Ventless: no hoods needed.
- The removable catalytic converter allows operators to perform the cleaning without the need for a maintenance service call.
- Secures consistent results: through precise control, even heat distribution, rapid cooking, built-in sensors, and customization options, ensuring uniform and efficient cooking for reliable outcomes.

- Independently adjust microwave power, temperature, and impinging air while programming recipes on the oven.
- No side vents, allowing zero side clearance.
- Elegant & Intuitive: Stores up to 1024 recipes, with their own steps, settings, icons, or photos.
- Temperatures up to 536°F: The impinging air convection technology combined with microwave capabilities enables users to cook food faster than when using traditional processes.
- Heat insulation: prevents the surrounding area from heating up and keeps the surface cool to the touch.



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



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)	Clearance (Left / back / right side)
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.	35.8 x 20.1 x 35.6 (") 200 lbs.	5.2 x 12.4 x 12.1 (") 0.45 cu.ft	0" / 0" / 0"



FORZA STi

[▶ LEARN MORE](#)



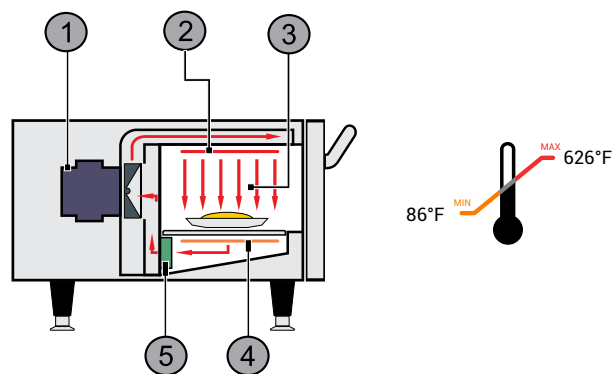
Forza STi



Forza STi Double Stacked

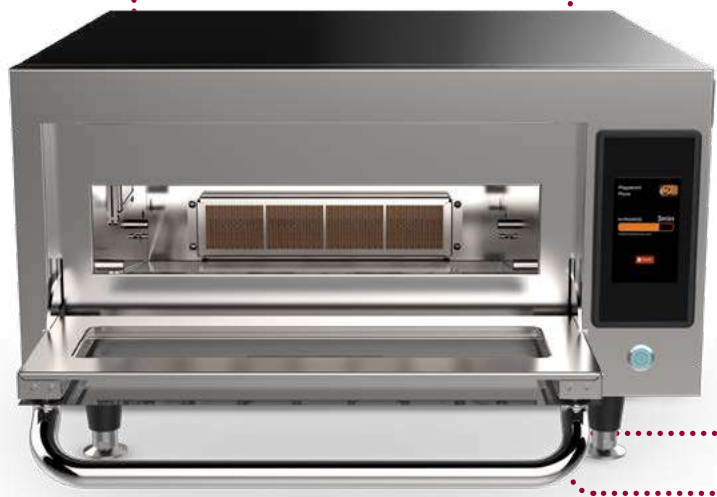
- Secures consistent results: through precise control, even heat distribution, rapid cooking, built-in sensors, and customization options, ensuring uniform and efficient cooking for reliable outcomes.
- Pizzas up to 16": fresh, or par-baked dough, thin or thick crust.
- Stackable: can be stacked up to two ovens.
- Each cavity has its own independent controls, allowing the temperature to be set individually, up to 626°F each.
- Elegant & Intuitive: stores up to 1024 recipes, with their own steps, settings, icons, or photos.
- User interface: full-color user-friendly touchscreen display. Drag and drop features.
- Multi-language system: Portuguese, English, Spanish, French, German, Polish, Russian, Mandarin, Greek.
- IOK: Create, edit, and organize groups, recipes, and complete menus directly on the oven or from your computer using Wi-Fi or USB Flash Drive and send them to all connected ovens.

- Ventless: no hoods needed.
- The removable catalytic converter allows operators to perform the cleaning without the need for a maintenance service call.
- Heat insulation: prevents the surrounding area from heating up and keeps the surface cool to the touch.



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

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)	Clearance (Left / back / right side)
USA / Canada	208	Single	60	5.6	30	3x10 AWG		Without feet 13.4 x 27.7 x 31 (") 148 lbs.	25.2 x 33.2 x 37.6 (") 209.4 lbs.	3.6 x 18.1 x 17.1 (") 0.65 cu.ft	0" / 0" / 1"
	240			7.2				With feet 17.4 x 27.7 x 31 (") 148 lbs.			



Copa Express

[> LEARN MORE](#)



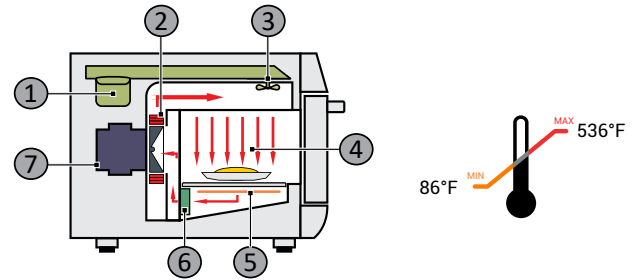
**COPA EXPRESS
ORANGE**

**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.

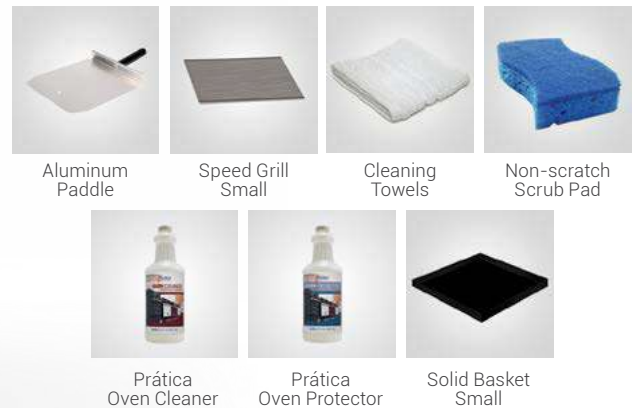
- Side vents that allow 1" side clearance.
- Up to 1024 recipes, with 8 steps each in 16 groups.
- Adjustable temperature from 86°F (30°C) to 536°F (280°C).
- Capable of utilizing common pan sizes including 1/2 hotel pan (gastronorm pan), and a 1/4 sheet pan.



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



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)	Clearance (Left / back / right side)
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.	35.8 x 20.1 x 35.6 (") 235 lbs.	7.2 x 13.2 x 11.2 (") 0.61 cu.ft	1" / 0" / 1"



ROCKET EXPRESS

 [LEARN MORE](#)

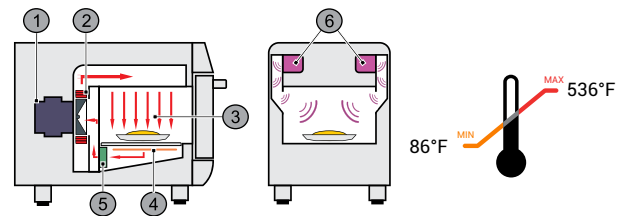
EASY OPERATION



 BACK TO MENU

- 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 | 4. IR heater |
| 2. Impingement Heater | 5. Catalytic Converter |
| 3. Impingement Air | 6. Magnetrons |

CERTIFIED
VENTLESS

WITH EASILY REMOVABLE
CATALYTIC CONVERTER.



STANDARD ACCESSORIES



Aluminum Paddle

Speed Grill Small

Cleaning Towels


Non-scratch Scrub Pad




Prática Oven Cleaner

Prática Oven Protector

Solid Basket Small

 • **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)	Clearance (Left / back / right side)
USA / Canada	208 240	Single	60	6.2 7.2	30	3x10 AWG	 NEMA 6-30	25x 20.9 x 31.7 (") 194 lbs.	34 x 25.2 x 36.2 (") 250 lbs.	5.7 x 15.5 x 14.2 (") 0.74 cu.ft	0" / 0" / 0"

IOK

INTERNET OF KITCHEN

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

We recognize the importance of efficiency in a hospital setting. Our high-speed ovens offer seamless recipe distribution across multiple units, simplifying your operations. Whether it's through Wi-Fi connectivity or USB flash drives, you can effortlessly create recipes on one unit and distribute them to all connected ovens. This feature saves time and ensures uniformity across your various locations, providing an exceptional dining experience for every customer.





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



With the IOK, you can easily monitor and access your ovens remotely from various devices such as PCs, MACs, mobile phones, and tablets, regardless of your location.



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 seamlessly send them to all connected ovens.



Personalize the recipe icons by adding photos of your own dishes.



The IOK ensures consistent recipe programming, ensuring that your menu and recipes maintain a seamless and uniform experience from beginning to end.



Receive the latest updates on IOK features, interface, and display configuration for your ovens, no matter where they are located.



Gain access to exclusive Cookbooks featuring recipe suggestions carefully crafted by Prática's chefs.



Receive customer support conveniently through the IOK platform via chat.

The best way to clean and protect your speed ovens

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.

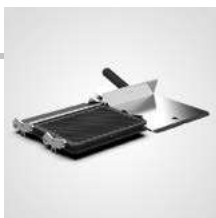
OVEN PROTECTOR

- 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).

SPEED OVENS ACCESSORIES

Panini Press

Part Number: 800552
Description: 11.8" x 11.9" x 2.4"
Compatibility: Fit Express



Ceramic Stone

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



Ceramic Stone - Small

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



Speed Grill

Part Number: 200601	800526
Description: 13" x 14" x 0.25"	12 x 12" x 0.25"
Compatibility: Rocket	Fit



Speed Grill - Small

Part Number: 200604
Description: 8.25" x 11" x 1"
Compatibility: Copa



Solid Basket

Part Number: 200201	200205
Description: 13.5" x 13.5" x 1"	11" x 11" x 1.25"
Compatibility: Rocket	Fit Express



Solid Basket - Small

Part Number: 200203
Description: 9" x 12" x 1"
Compatibility: Copa



Perforated Basket

Part Number: 200202
Description: 13.5" x 14.5" x 1"
Compatibility: Rocket



Perforated Basket - Small

Part Number: 200204	200211
Description: 9" x 12" x 1"	11" x 11" x 1"
Compatibility: Copa	Fit Express



Pizza Screen

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



Aluminum Paddle

Part Number: 200603	800512	800507
Description: 12" x 13.5"	12" x 13.75"	10" x 19"
Compatibility: Rocket	Forza STi	Fit / Copa



Cleaning Tool

Part Number: 618213
Compatibility: Forza STi



Prática Oven Cleaner

Case of 6 bottles	1 bottle
Part Number: 20090CS	200902
Compatibility: Rocket / Copa / Fit / Forza STi	



Prática Oven Protector

Case of 6 bottles	1 bottle
Part Number: 200901CS	200901
Compatibility: Rocket / Copa / Fit / Forza STi	



Standard Trigger Sprayer

Part Number: 200903

Foaming Trigger Sprayer

Part Number: 200906
Compatibility: Rocket / Copa / Fit / 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





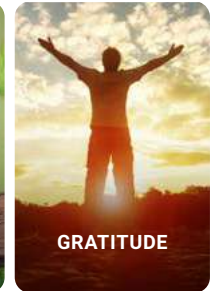
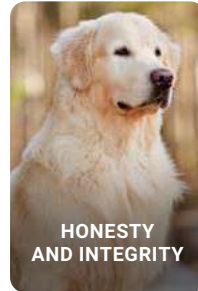
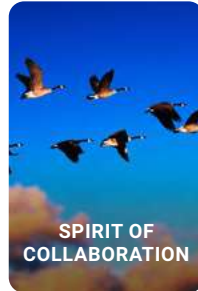
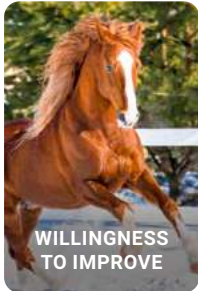
WELCOME TO PRÁTICA

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.

OUR VALUES



QUALITY FOOD WITHOUT WASTE

OUR PURPOSE



WELL-BEING



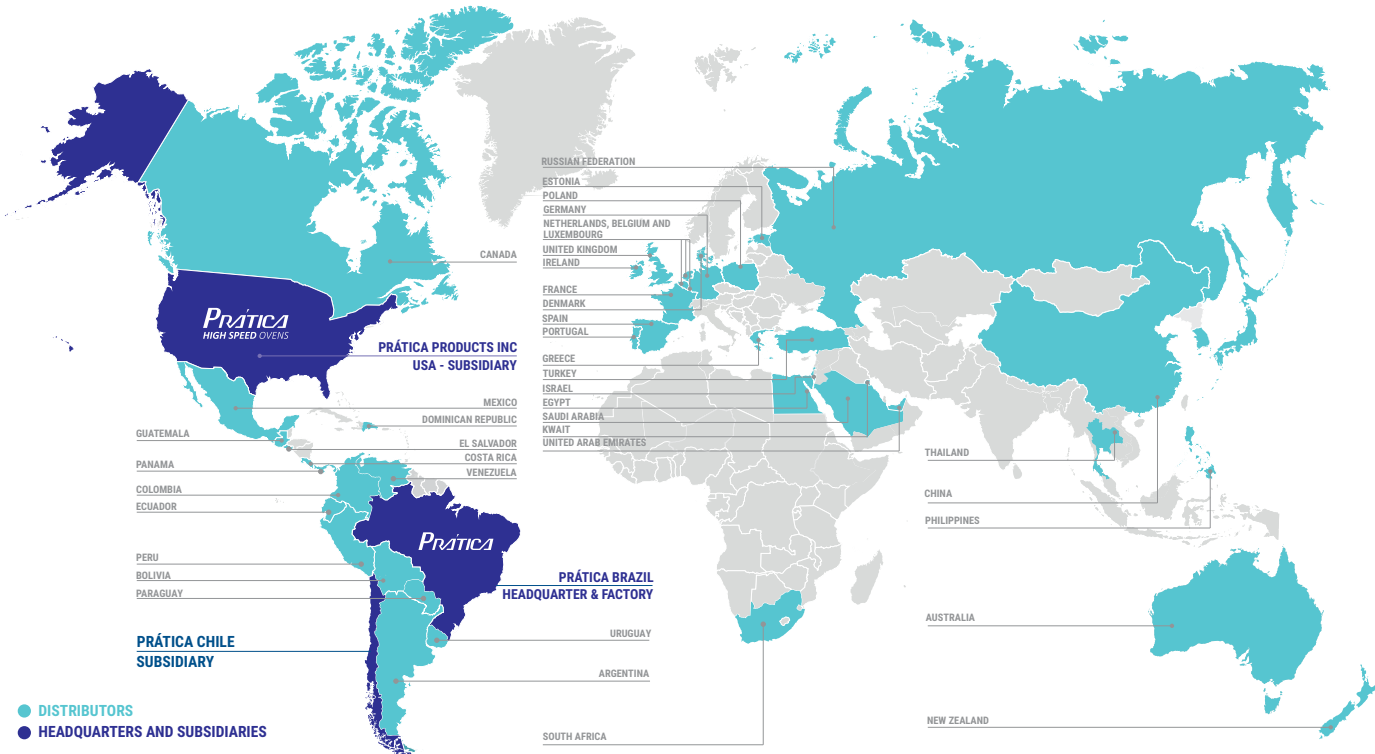
PRODUCTIVITY



SUSTAINABILITY

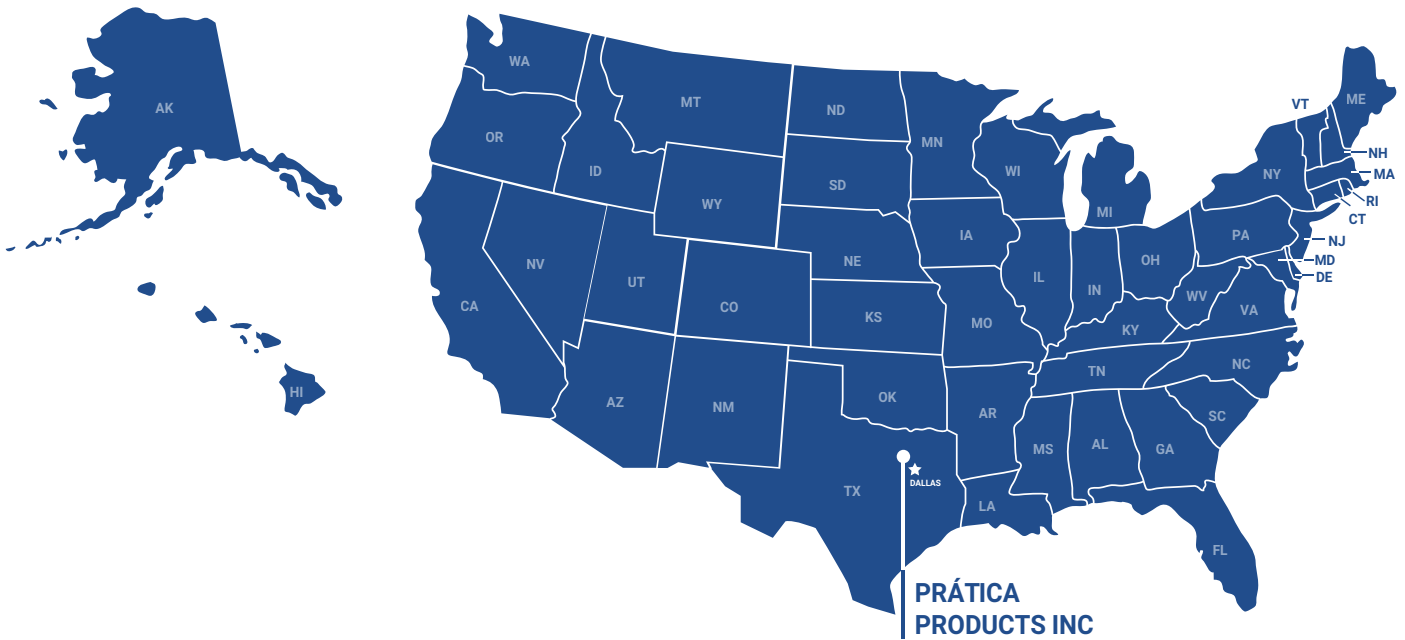
MANUFACTURING PLANT
State of Minas Gerais - Brazil

PRESENT IN OVER 50 COUNTRIES



 Zoom in to get a better view.

COVERAGE IN ALL 50 STATES



- * Nationwide parts distribution - Partstown USA
- * Nationwide Service Network - NSC
- * Nationwide Sales coverage by independent sales representatives

 Zoom in to get a better view.

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 blower motor 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.

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 click on following link.



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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