

# Cookbook

KIOSKS / AIRPORTS



**Pratica**  
HIGH SPEED OVENS

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# Prática's High-Speed Ovens

**Elevate your foods offerings at mall and airport kiosks!**

- **Lightning-fast cooking times, ensuring prompt meal service for mall and airport customers**
- **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.**






Prática's high-speed ovens are the perfect solution for mall and airport kiosks, meeting the diverse needs of busy individuals in these vibrant environments. In malls, where people shop and socialize, the demand for quick, delightful sustenance is paramount. Our high-speed ovens swiftly prepare delectable meals, allowing patrons to refuel efficiently, enhancing their experience while maintaining momentum. Similarly, at airport kiosks, weary travelers require nourishing meals in a limited time. The same oven can cook a range of savory options that satisfy hunger and contribute to a memorable journey. Their compact design seamlessly fits kiosks, optimizing functionality and appeal.



With remarkable versatility, our high-speed ovens create various dishes, catering to diverse tastes. Ventless operation eliminates the need for bulky vent hoods, streamlining setup and enhancing aesthetics. High-speed ovens revolutionize food preparation, serving, and savoring in the dynamic world of malls and airports, prioritizing speed, quality, and convenience. Let Prática's high-speed ovens revolutionize your kiosk.





This cookbook has been curated with recipes tailored specifically for our high-speed ovens, considering the atmosphere of mall and airport kiosks. 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 kiosk'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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BACK TO MENU



# Cinnamon rolls

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[WATCH THE VIDEO](#)

Experience rapid, consistent baking that delivers cinnamon rolls with a perfect balance of softness and golden crispiness. With our ovens, your delectable treats will be ready in no time, satisfying cravings and leaving your customers delighted. Embrace the efficiency of high-speed baking and elevate your customer experience to a whole new level.

## Settings for baking 5 cinnamon rolls:

### FIT EXPRESS

1°	10%
	40%
1min45sec	500°F

2°	20%
	40%
0:30sec	500°F

3°	20%
	10%
0:30sec	500°F

### ROCKET EXPRESS

### Capri Express

1°	10%
	40%
1min45sec	100%
	500°F

2°	20%
	40%
0:30sec	100%
	500°F

3°	20%
	10%
0:30sec	100%
	500°F

### FORZA STi

1°	10%
	70%
5min	399°F

2°	40%
	60%
2min	399°F

3°	50%
	50%
1min	399°F

BACK TO MENU



# Croissants

From refrigerator to warmth in minutes, these flaky delights are ready when your customers are. Experience the convenience of serving warm, buttery croissants in no time.

Settings for warming up 5 croissants:

## FIT EXPRESS

1°	50%
0:45sec	10%  500°F

## ROCKET EXPRESS

CapoExpress

1°	50%
0:45sec	10%  100%  500°F

## FORZA STi

1°	40%
0:35sec	30%  399°F

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BACK TO MENU





# Sandwiches

Whether it's a classic grilled cheese, an Italian sub, or a savory steak sandwich, our high-speed ovens ensure outstanding results. Consistent quality and delicious results. Customize each sandwich to perfection with our versatile oven settings, allowing you to unleash your creativity and deliver sandwiches just as you envisioned them.

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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

BACK TO MENU







# Panini

The cheese melts, the fillings warm up, and the bread gets perfectly toasted. Our high-speed ovens make it quick and easy for your customers to savor delicious, toasted panini in no time.






Settings for toasting a ham and cheese panini:

## FIT EXPRESS

1°	90% 
 0:40sec	40% 
	500°F 

**ROCKET EXPRESS**

*CapriExpress*

1°	90% 
 0:40sec	40% 
	100%  500°F 

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[WATCH THE VIDEO](#)

BACK TO MENU











## Cookies

Easily bake a batch of perfect cookies with our high-speed ovens. Simply place the cookie dough on the tray, and watch as multiple units of delicious cookies bake to perfection. Enjoy the aroma of freshly baked cookies filling the air, enticing your customers with their irresistible scent.

### Settings for baking 12 cookies:

#### FORZA STi

1°	10% 
 5min	35% 
	350°F 

2°	25% 
 4min	25% 
	350°F 





# Pretzels

Transform your kiosk into a haven of quick, delightful snacking, as the aroma of freshly warmed pretzels draws in delighted customers.

Settings for warming up 2 pretzels:

## FIT EXPRESS

1°	70%
0:35sec	20%  500°F

## ROCKET EXPRESS | CapriExpress

1°	70%
0:35sec	20%  60%  500°F

## FORZA STi

1°	70%
1min	40%  399°F

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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. Each pizza slice served will be a delicious delight, leaving your customers craving more.

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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.





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Settings for baking a 16" fresh dough pizza:

**FORZA STi**

1°	5% 
	85% 
1min30sec	626°F 

2°	55% 
	80% 
1min30sec	626°F 

BACK TO MENU 







## Personal size pizza

The FIT Express works its magic on a personal-size pizza from frozen in only 1 minute and 45 seconds. 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 frozen personal-size pizza:

### FIT EXPRESS

1°	100% 
 1min45sec	50%  500°F 

**ROCKET EXPRESS**

*CapriExpress*

1°	100% 
 1min45sec	50%  100%  500°F 

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# FIT EXPRESS

[> LEARN MORE](#)

FIT EXPRESS BLACK



FIT EXPRESS ORANGE



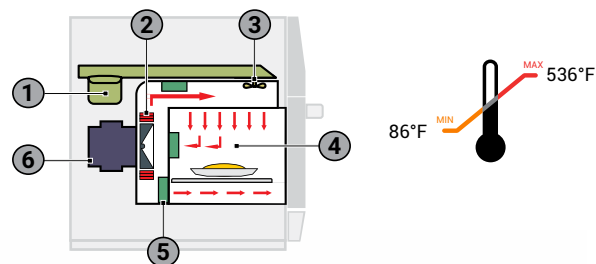
FIT EXPRESS SILVER





- 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.

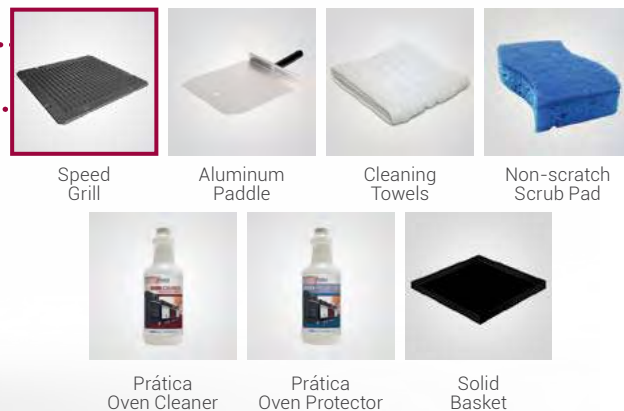
- Independently adjust microwave power, temperature, and impinging air while programming recipes on the oven.
- No side vents, allowing zero side clearance.
- Elegant & Intuitive: Stores up to 1024 recipes, with their own steps, settings, icons, or photos.
- Temperatures up to 536°F: The impinging air 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](#)



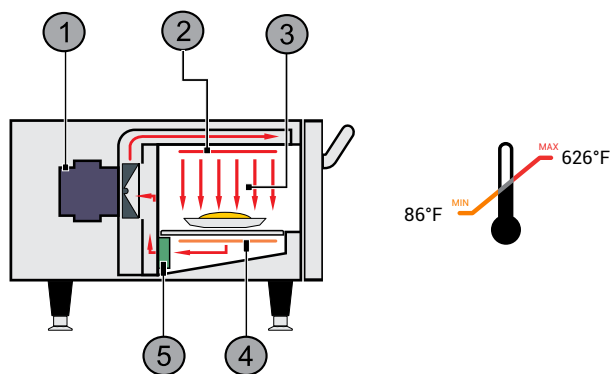
Forza STi



Forza STi Double Stacked

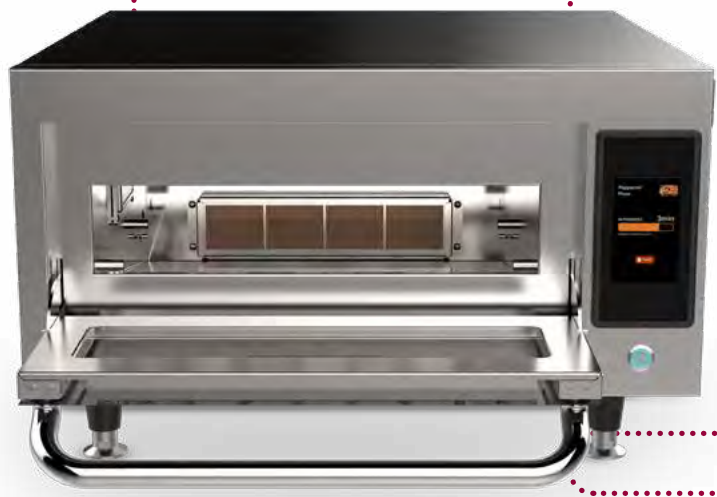
- Secures consistent results: through precise control, even heat distribution, rapid cooking, built-in sensors, and customization options, ensuring uniform and efficient cooking for reliable outcomes.
- Pizzas up to 16": fresh, or par-baked dough, thin or thick crust.
- Stackable: can be stacked up to 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.

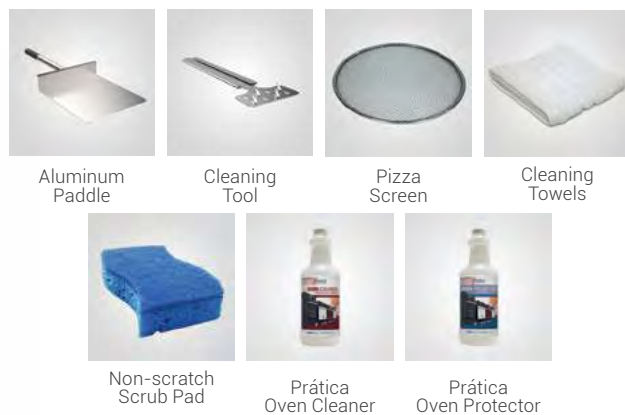


1. Blower Motor
2. Impingement Heater
3. Impinging Air
4. IR heater
5. Catalytic Converter

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 (") <b>148 lbs.</b>	25.2 x 33.2 x 37.6 (") <b>209.4 lbs.</b>	3.6 x 18.1 x 17.1 (") <b>0.65 cu.ft</b>	0" / 0" / 1"
	240			7.2				With feet 17.4 x 27.7 x 31 (") <b>148 lbs.</b>			



# *Copa Express*

[> LEARN MORE](#)



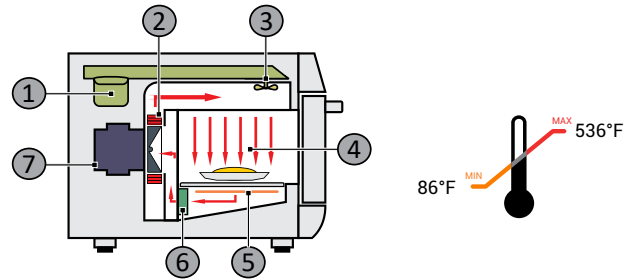
**COPA EXPRESS  
ORANGE**

**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.

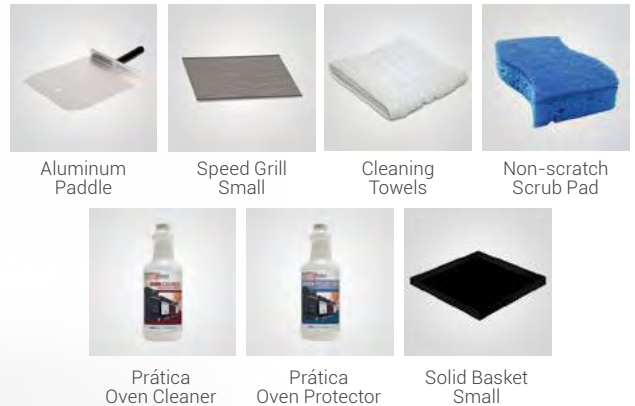


1. Magnetron
2. Impingement Heater
3. Stirrer
4. Impinged Air
5. IR heater
6. Catalytic Converter
7. Blower Motor

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)	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 (") <b>174 lbs.</b>	35.8 x 20.1 x 35.6 (") <b>235 lbs.</b>	7.2 x 13.2 x 11.2 (") <b>0.61 cu.ft</b>	1" / 0" / 1"



# ROCKET EXPRESS

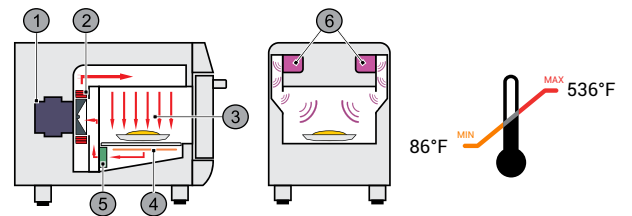
[> LEARN MORE](#)

## EASY OPERATION



- 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.

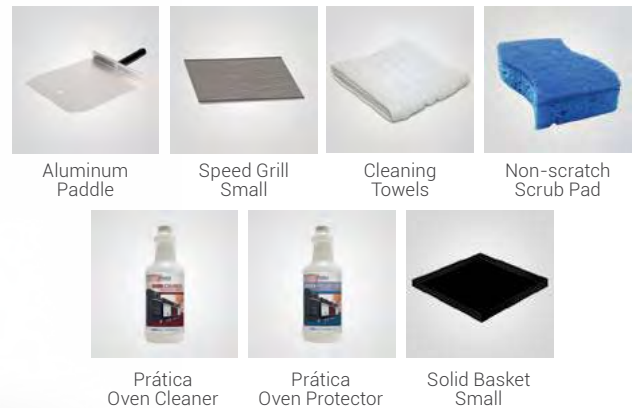


- |                       |                        |
|-----------------------|------------------------|
| 1. Blower Motor       | 4. IR heater           |
| 2. Impingement Heater | 5. Catalytic Converter |
| 3. Impingement Air    | 6. Magnetrons          |

CERTIFIED  
**VENTLESS**  
 WITH EASILY REMOVABLE  
 CATALYTIC CONVERTER.



### STANDARD ACCESSORIES



• **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 understand that efficiency is key in a mall or airport kiosk. 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 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



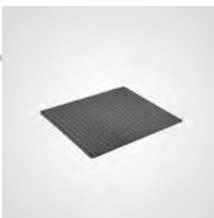
### Speed Grill

<b>Part Number:</b> 200601	800526
<b>Description:</b> 13" x 14" x 0.25"	12 x 12" x 0.25"
<b>Compatibility:</b> Rocket	Fit



### Speed Grill - Small

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



### Solid Basket

<b>Part Number:</b> 200201	200205
<b>Description:</b> 13.5" x 13.5" x 1"	11" x 11" x 1.25"
<b>Compatibility:</b> 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

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



### Pizza Screen

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



### Aluminum Paddle

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



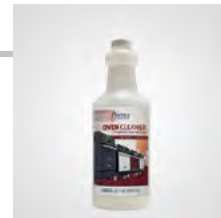
### Cleaning Tool

**Part Number:** 618213  
**Compatibility:** Forza STi



### Prática Oven Cleaner

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



### Prática Oven Protector

<b>Case of 6 bottles</b>	<b>1 bottle</b>
<b>Part Number:</b> 200901CS	200901
<b>Compatibility:</b> 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





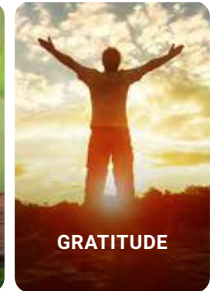
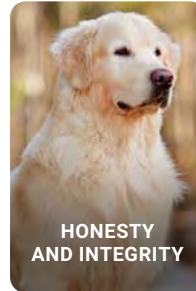
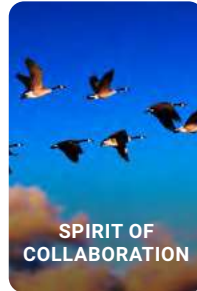
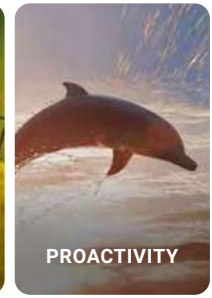
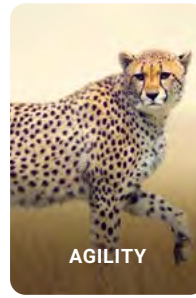
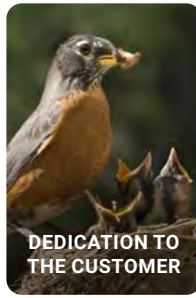
## WELCOME TO PRÁTICA

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



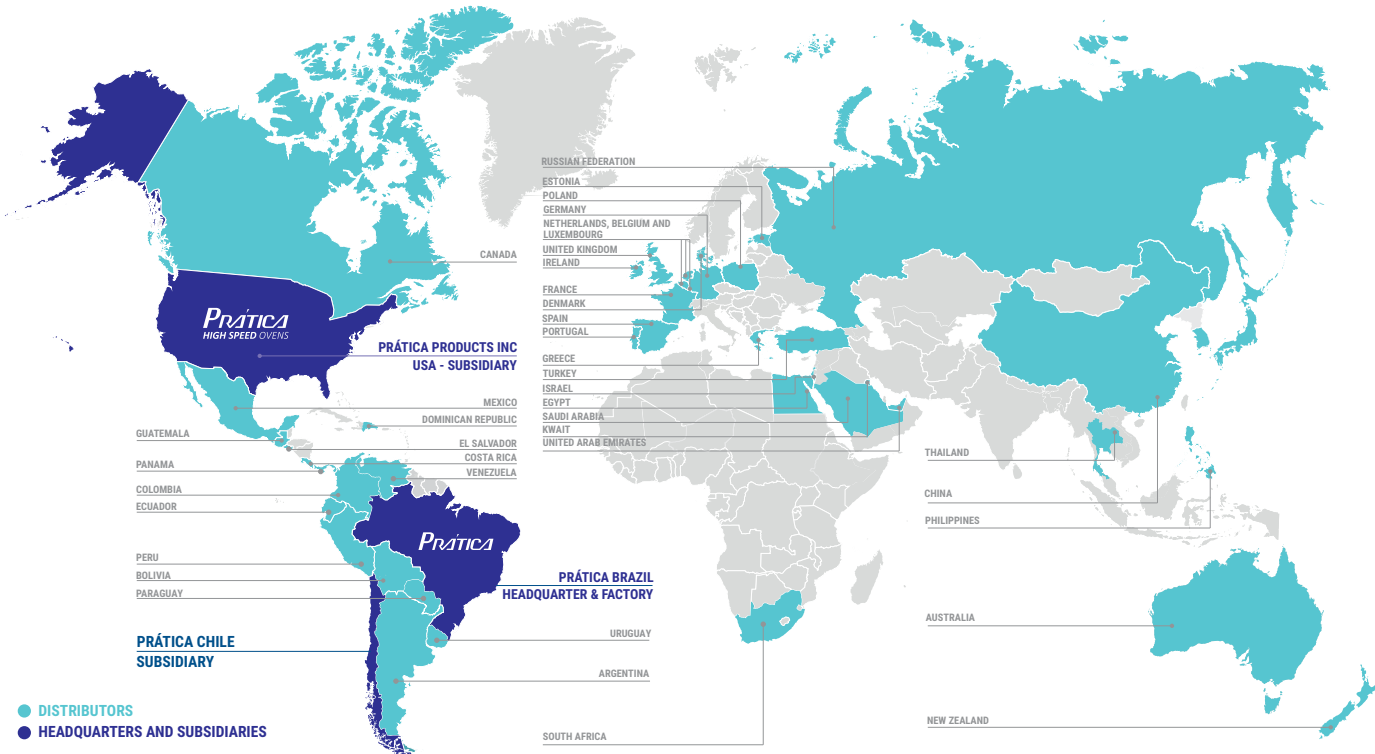
PRODUCTIVITY



SUSTAINABILITY

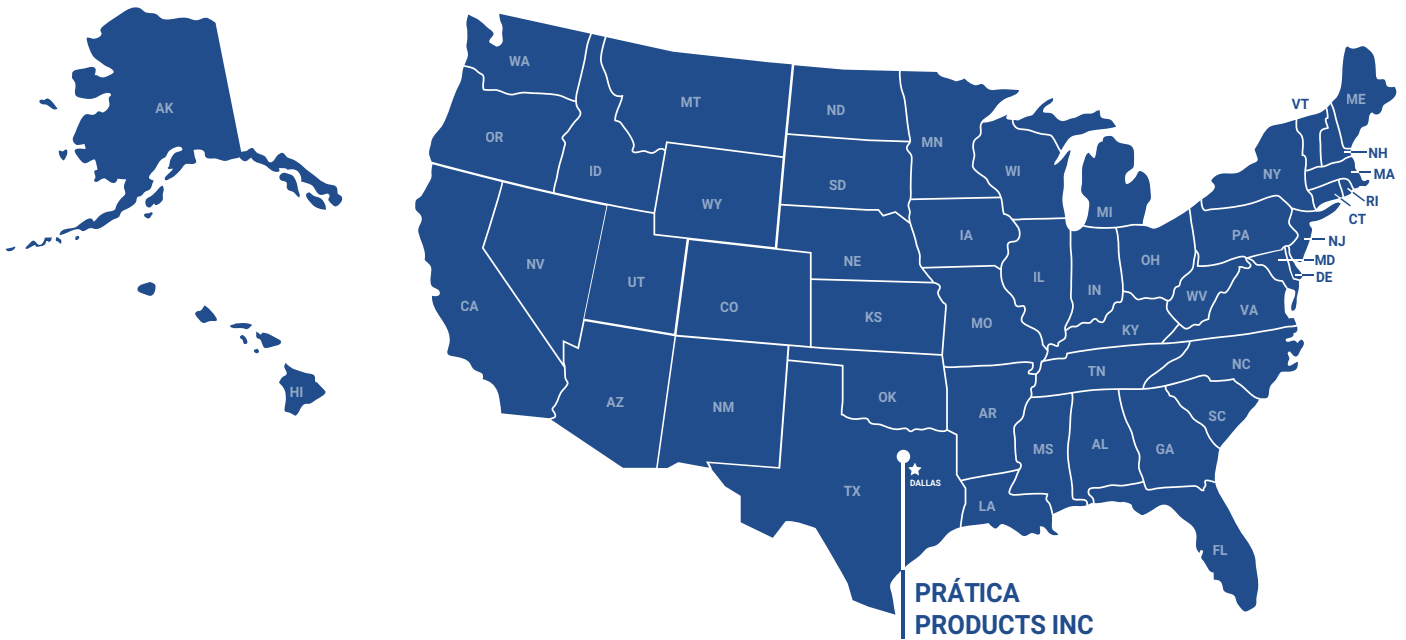
MANUFACTURING PLANT  
State of Minas Gerais - Brazil

# 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

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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

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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

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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

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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](http://www.praticausa.com)

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