FORZA STI, ROCKET, FITAND **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.



EASY OPERATION

Start cooking with just two touches



("Groups" organization)



Multi-language system

(Portuguese, English, Spanish, French, German, Polish, Russian, Mandarin, Greek)



Cleaning guide video with instructions

FEATURES









New photo library for recipes





REMOVABLE CATALYTIC CONVERTER

Easy access and removal of the catalytic converter.



MINIMAL CLEARANCE

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





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

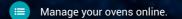
Standardize your production and keep track of your ovens even when you are out of your kitchen.

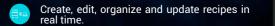


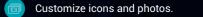




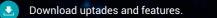


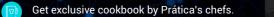




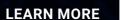








Customer support and chat.







SMART COOK SOLUTIONS



QUICK GUIDE





High-speed ovens combine multiple sources of air for ultra-fast finishing of fresh or frozen foods. Excellent results in flavor, appearance and crispness.

Copa and Rocket Express: impinged air (high-speed air blast), microwaves and infrared radiation.

Forza STi: impinged air (high-speed air blast), and infrared radiation.

FIT Express: impinged air (high-speed air blast), and microwaves.

VENTLESS OPERATION

laden vapors before they escape the oven.

All ovens have been tested and passed EPA202, allowing them to be certified as



FIT EXPRESS





FORZA STI















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 prepared food to people. With our stateproduct solutions, as well as pre- and post-sales support networks, we truly improve our customers' operations in quality food preparation, productivity,

A well-aligned team, driven by strong values and a positive vision for the future,



WELCOME TO **PRÁTICA**



Prática, founded in 1991, offers cuttingedge 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 n 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.













Pratica

HIGH SPEED OVENS









O +1 214-584-6269

All Prática's high-speed ovens have an easily removable catalytic converter that eliminates grease

non-grease emitting appliances.















