

Prática
HIGH SPEED OVENS

FORZA STi

SMART HIGH-SPEED OVEN PERFECT FOR PIZZAS, FLATBREADS, COOKIES, AND MORE!



VENTLESS TECHNOLOGY

No hoods needed for operation



PIZZAS UP TO 16"

Fresh, or par-baked dough, thin or thick crust, up to 16" in size



DOUBLE GLASS DOOR & LIGHTED CAVITY

See the cooking progress as the oven is working



STACKABLE

Can be stacked up to two ovens



INDIVIDUAL CONTROLS

Each cavity has its own controls that can be used independently of the other



SECURE CONSISTENT RESULTS

Prática's ventless smart high-speed ovens secure consistent results through precise control, even heat distribution, rapid cooking, built-in sensors, and customization options, ensuring uniform and efficient cooking for reliable outcomes.



CUSTOMIZABLE ICONS OR PHOTOS

Customize the recipe images with icons or real photos of your own dishes



IOK - INTERNET OF KITCHEN

Prática's high-speed ovens are smart. 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.



HEAT INSULATION

Efficient heat insulation prevents the surrounding area from heating up and keeps the surface cool to the touch.




TEMPERATURES UP TO 626°F

Each cavity has its own independent controls, allowing the temperature to be set individually, from 86°F to 626°F each.

Test your own products! Contact us and schedule a demo.

 info@praticausa.com

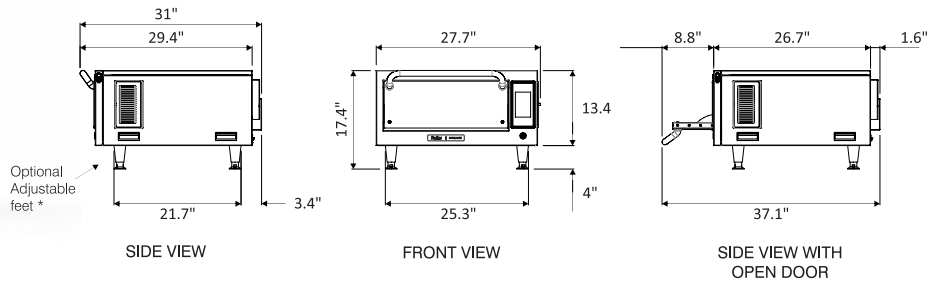
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PRODUCT DIMENSIONS



Forza STi

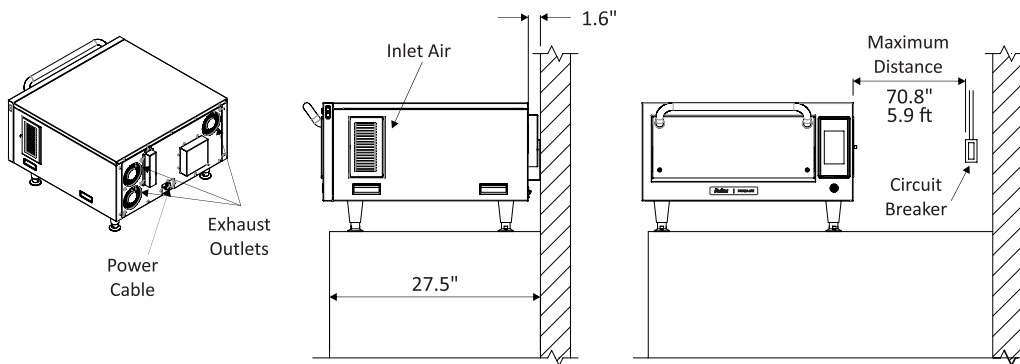
Forza STi Double Stacked



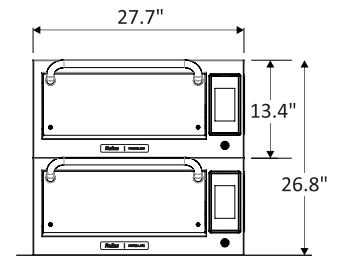
DIMENSIONS

Forza STi	Product Dimensions				Boxed Product Dimensions				Chamber Dimensions	Capacity	Height	Width	Depth
	Height	Width	Depth (w/handle)	Weight	Height	Width	Depth (w/handle)	Weight					
Without feet	13.4"	27.7"	31"	148 lbs	25.2"	33.2"	37.6"	209.4 lbs	0.65 cu.ft	3.6"	18.1"	17.1"	
With feet	17.4"	27.7"	31"	148 lbs	-	-	-	-	Clearance	Left Side	Back	Right Side	
										0"	0"	1"	

INSTALLATION



STACKED VERSION DIMENSIONS



ELECTRICAL SPECIFICATIONS

Ensure that the electrical configuration of the building is in accordance with the technical specifications located on the serial plate located on the back panel of the unit. The outlet should be located no more than 70.8" / 5.9ft away from the unit. This plug must be connected to a properly installed and grounded outlet. In case of a short circuit, the unit's ground connection reduces the risk of electrical shock. The customer is responsible for the electrical conditions at the installation site.

Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	*Circuit Breaker (A)	Cable	Socket
USA	208	Single	60	5.6	30	3x10 AWG	NEMA 6-30
	240	Single	60	7.2	30		

*Prática recommends installing a type D circuit breaker whilst remaining in accordance with local regulations.

GENERAL INSTRUCTIONS

The oven should be placed on a base or countertop capable of supporting the unit's weight (148 lbs for the single version or 296 lbs for the double-stacked version).

For proper ventilation, a minimum space of 1" between the right side of the oven and the wall, another oven, or any other equipment, and 1.6" between the back of the oven and the wall is required. The bumper, located at the back of the oven, has been designed to provide this necessary space at the back of the oven and cannot be removed. Do not block the air inlets and exhaust outlets located on the sides and rear of the oven.

The Forza STi includes optional feet as an accessory. These feet are not pre-assembled in the oven when shipped; they are included in the package and can be easily assembled if desired.

It is not recommended for the unit to be positioned near stoves, deep fryers, hot plates and other equipment that releases fat, fumes and heat.

The oven must be installed at a leveled and ventilated location. Improper installation may void the equipment warranty.

CERTIFICATIONS



Intertek

