

PRÁTICA

HIGH SPEED OVENS

2025  Catalog



Intertek



Certified to NSF/ANSI 4





WELCOME TO **PRÁTICA**

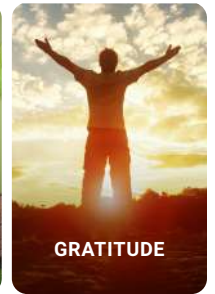
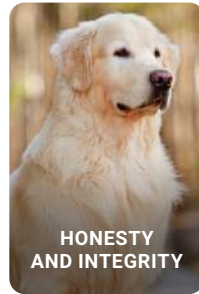
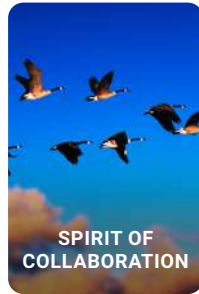
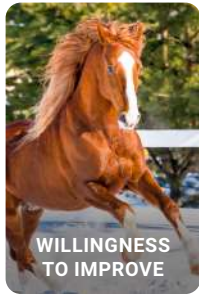
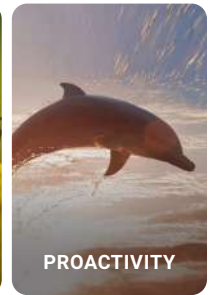
Prática, founded in 1991, offers cutting-edge equipment for the food preparation market, including an extensive product portfolio in the category of speed ovens. With over 700 employees, including 55 in Research & Development in its fully operational 250,000 sq ft factory located in Minas Gerais, Brazil, 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

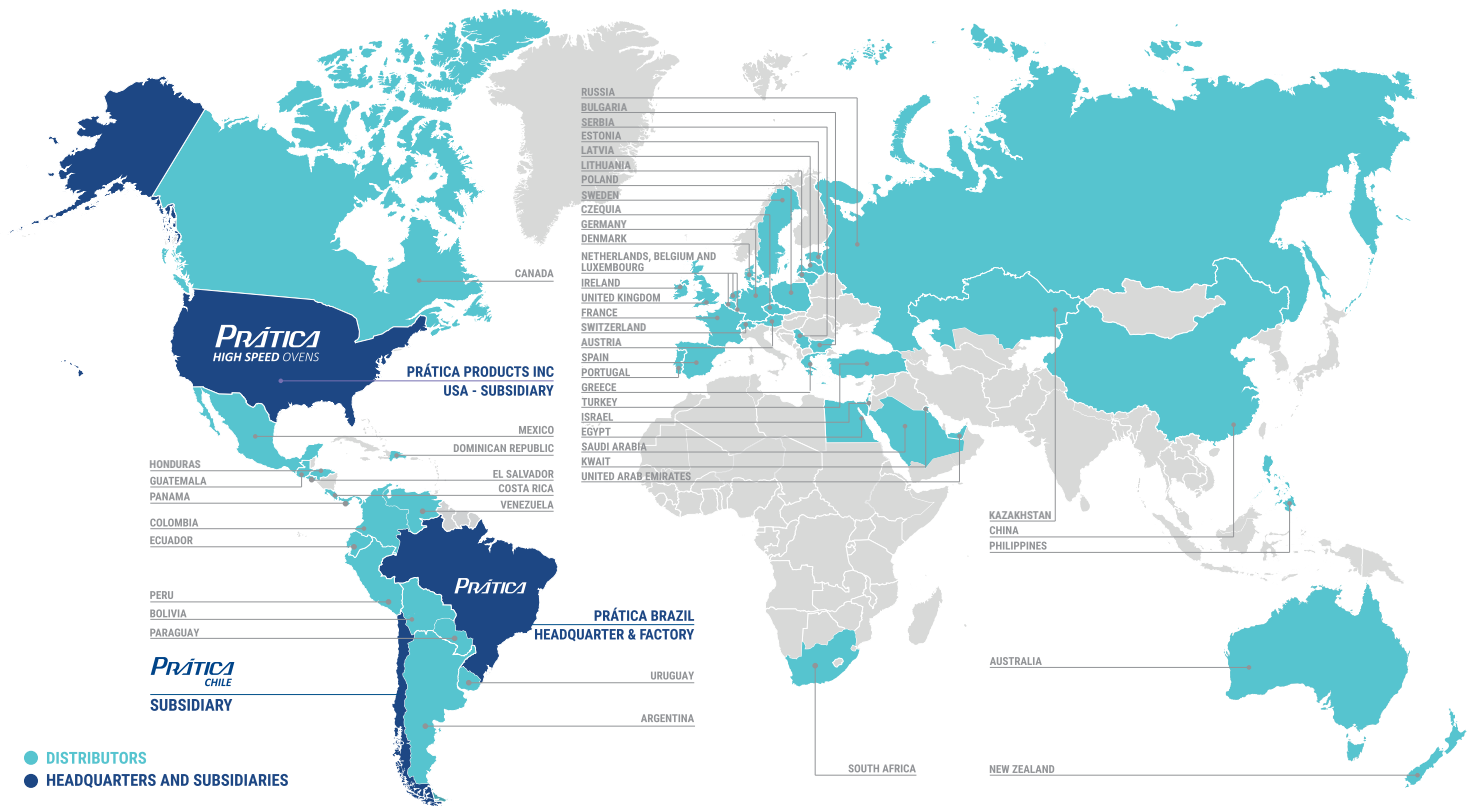


SUSTAINABILITY



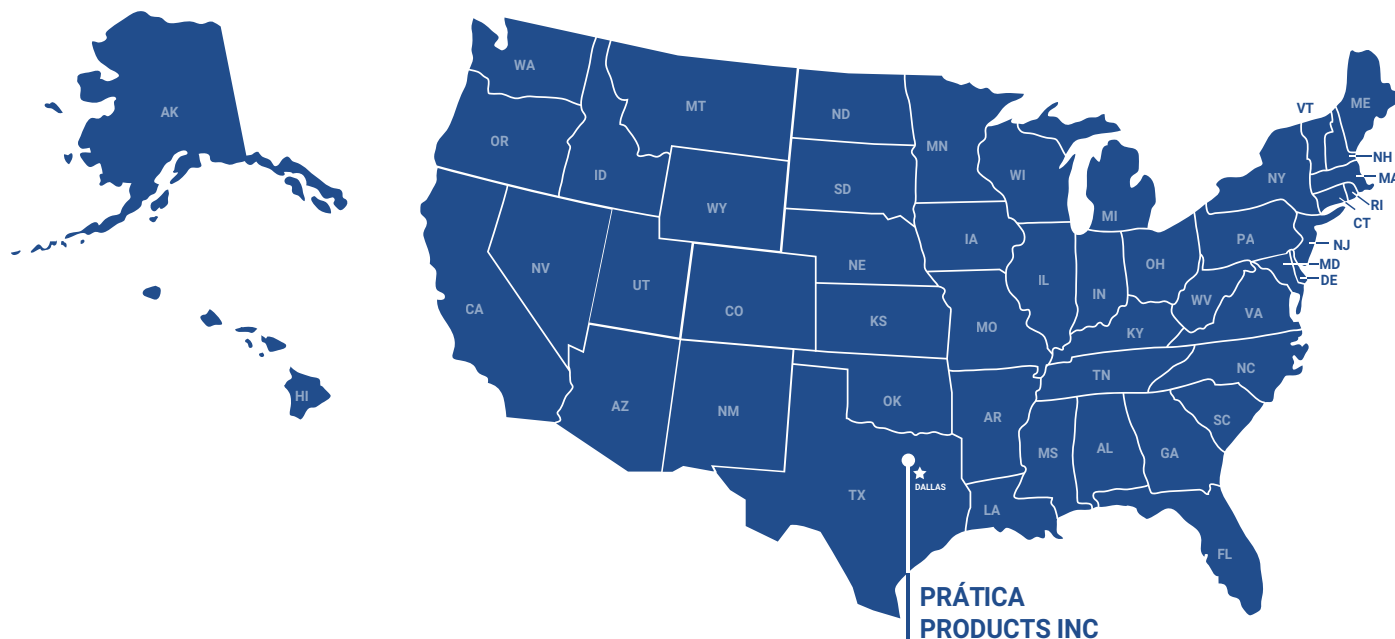
MANUFACTURING PLANT
State of Minas Gerais - Brazil

PRESENT IN OVER 50 COUNTRIES



Zoom in to get a better view.

COVERAGE FOR SALES AND SERVICE 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.

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SPEED OVENS

Prática's speed ovens are ultra-fast, high-performing ovens used for preparing, and finishing, fresh, refrigerated, or frozen foods. Each use results in excellent appearance, crunchiness, and taste.

With cutting edge technology, the ovens work with multiple heat sources, such as, impinged hot air, microwave, and direct radiation. They are equipped with a ventless system through an easily removable catalytic converter and requires no extraction hood for operation, making it easy to clean and maintain.

With a friendly touch screen interface, Prática speed ovens have easy operation and quick preparations, are ideal for service with agility and quality.

PRÁTICA



BACK TO MENU



FIT EXPRESS

The Fit Express high-speed oven is designed for efficiently finalizing refrigerated, fresh, or frozen foods, such as breakfast sandwiches, chicken wings, muffins, lasagnas, mac & cheese, sub sandwiches, and other partially prepared dishes. It delivers excellent flavor, appearance, and crispiness. The combination of impinged air and microwaves allows for heating, browning, or toasting foods faster than traditional methods.

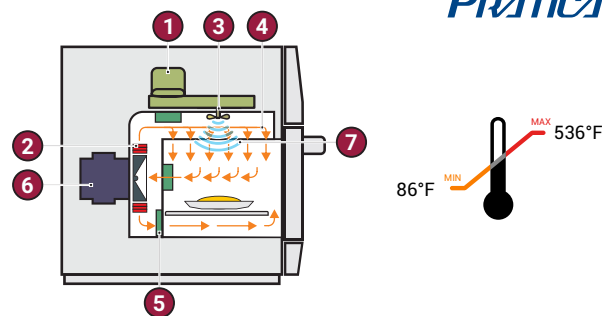


FIT EXPRESS BLACK
SKU: 990136



FIT EXPRESS ORANGE
SKU: 990145

- 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 impinged air while programming recipes on the oven.
- No side vents, allowing zero side clearance.
- Elegant & Intuitive: Stores unlimited recipes, with their own steps, settings, icons, or photos.
- Temperatures up to 536°F: The impinged 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. Resistance (infrared)
- 3. Stirrer
- 4. Impinged Air
- 5. Catalytic Converter
- 6. Blower Motor
- 7. Microwaves

COOK TIMES

Chicken Wings Bone-In	3 min 30 sec
Ham & Cheese Panini	55 sec
Mozzarella Sticks	1 min 45 sec
Italian Sub	55 sec
Breakfast Biscuit	1 min 30 sec



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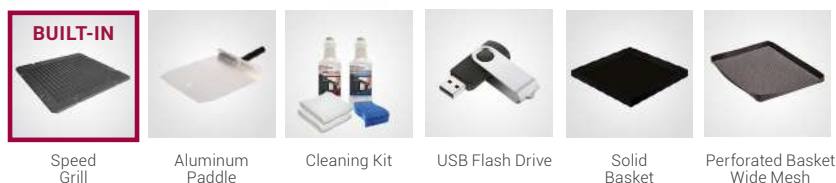
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STANDARD ACCESSORIES



• **1 year warranty** for parts and labor, with the exception of naturally worn items.

FIT EXPRESS DOUBLE MAG											
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"



FIT SM

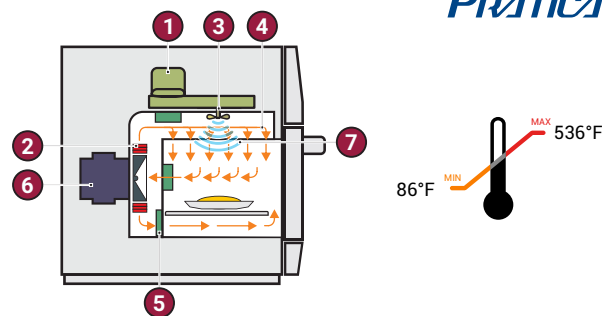
S I N G L E M A G

The Fit Express Single Mag high-speed oven is designed for efficiently finalizing refrigerated, or fresh food items, such as breakfast sandwiches, pizzas, sub sandwiches, pastries and more! It delivers excellent flavor, appearance, and crispiness. The combination of impinged air and microwaves allows for heating, browning, or toasting foods faster than traditional methods. The Fit Express SM is not recommended for frozen food.



FIT SM SILVER
SKU: 990170

- Ideal for fresh or refrigerated food items. Not recommended for frozen food.
- Energy efficient: It is designed to be energy-efficient, so you save money on electricity comparing to other models.
- Fits on 15.2" width countertops and cooks 12" pizzas and sandwiches.
- 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.
- Ventless: no hoods needed.
- The removable catalytic converter allows operators to perform the cleaning without the need for a maintenance service call.
- Independently adjust microwave power, temperature, and impinged air while programming recipes on the oven.
- No side vents, allowing zero side clearance.
- Elegant & Intuitive: Stores unlimited recipes, with their own steps, settings, icons, or photos.
- Temperatures up to 536°F: The impinged 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. Resistance (infrared)
- 3. Stirrer
- 4. Impinged Air
- 5. Catalytic Converter
- 6. Blower Motor
- 7. Microwaves

COOK TIMES

Pastries	25 sec
Sub Sandwiches	40 sec
Breakfast Sandwiches	2 min
Paninis	1 min 10 sec



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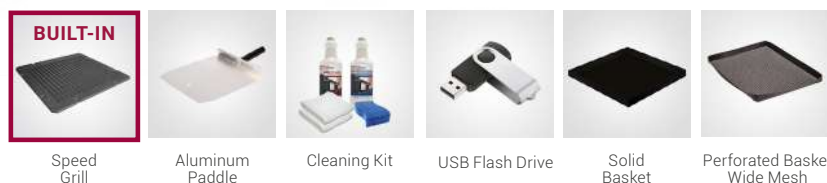
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STANDARD ACCESSORIES



• **1 year warranty** for parts and labor, with the exception of naturally worn items.

FIT EXPRESS SINGLE MAG											
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	2.7 3.1	15	3x10 AWG	 NEMA 6-15	25.9 x 15.2 x 27.3 (") 127.8 lbs.	35.8 x 20.1 x 35.6 (") 180.1 lbs.	5.2 x 12.4 x 12.1 (") 0.45 cu.ft	0" / 0" / 0"



FIT XL

The Fit XL high-speed oven features a 16-inch chamber and is designed to efficiently finalize refrigerated, fresh, or frozen foods, such as breakfast sandwiches, chicken wings, muffins, lasagnas, mac & cheese, sub sandwiches, and other partially prepared dishes. Capable of handling larger portions, it is ideal for medium and large businesses. The FIT XL delivers excellent flavor, appearance, and crispiness. By combining impinged air and microwaves, it heats, browns, and toasts foods faster than traditional methods.



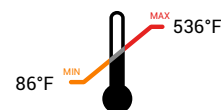
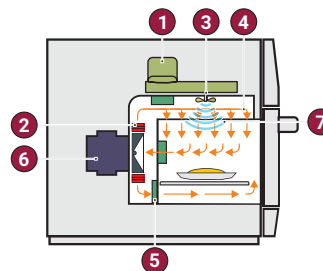
FIT XL BLACK
SKU: 990200



FIT XL SILVER
SKU: 990179



- 16-inch chamber.
- Capable of handling larger portions, it is ideal for medium and large businesses.
- Stores unlimited recipes with up to 8 steps each, divided into 16 groups.
- USB port for system updates and importing/exporting groups, recipes, and settings.
- Wi-Fi capabilities, enabling remote management for system updates and importing/exporting groups, recipes, and settings via the IOK online platform.
- Adjustable temperature from 86°F (30°C) to 536°F (280°C).
- Independent control of impinged air (high-speed air blast) and microwaves.
- User-friendly touchscreen panel.
- Constructed from stainless steel.
- Certified Ventless – no need for vent hoods. Easy-to-remove catalytic converter for hassle-free cleaning.
- Additional functionalities: Test Mode and Favorites.
- Daily cleaning guide with explanatory videos displayed on the screen, demonstrating the step-by-step process.
- Warranty: 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.



1. Magnetron
2. Resistance (infrared)
3. Stirrer
4. Impinged Air
5. Catalytic Converter
6. Blower Motor
7. Microwaves

COOK TIMES

16" Frozen Pizza	3 min 30 sec
3 Sub Sandwiches 16"	50 sec
6 Paninis	1 min 30 sec
5.5 lb Frozen Chicken Wings	5 min
2 lb Frozen Fries	4 min 30 sec



CERTIFIED
VENTLESS

WITH EASILY REMOVABLE
CATALYTIC CONVERTER.

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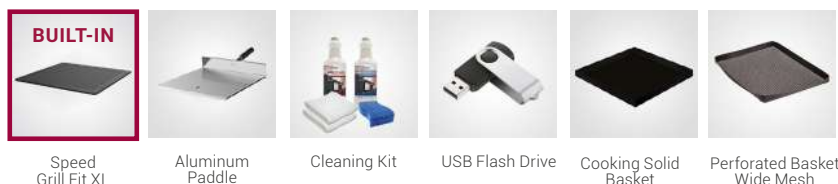
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STANDARD ACCESSORIES



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	24.5 x 19.2 x 31.3 (") 180.7 lbs.	35.8 x 23.2 x 37.8 (") 103 lbs	5.2 x 16.4 x 16.1 (") 0.80 cu.ft	0" / 0" / 0"



FITST

The Fit ST high-speed oven features a 12-inch chamber and can be stacked up to two units high. It is designed to efficiently finalize refrigerated, fresh, or frozen foods, such as breakfast sandwiches, chicken wings, muffins, lasagnas, mac & cheese, sub sandwiches, and other partially prepared dishes. Ideal for any business size, the oven delivers excellent flavor, appearance, and crispiness. By combining impinged air and microwaves, it heats, browns, and toasts foods faster than traditional methods.



STACKABLE



Fit ST Black
SKU: 990188

Fit ST Black Double Stacked:
SKU: 990188-DBL

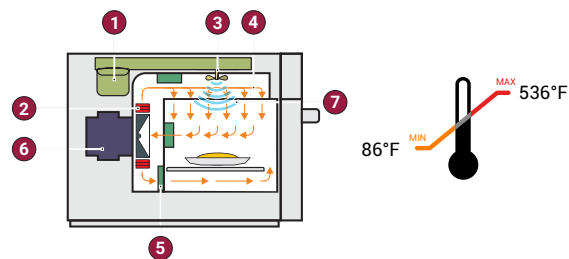
Fit ST Silver:
SKU: 990163

Fit ST Silver Double Stacked:
SKU: 990163-DBL



 BACK TO MENU

- The FIT ST can be stacked up to 2 units (1+1).
- Stores unlimited recipes with up to 8 steps each, divided into 16 groups.
- USB port for system updates and importing/exporting groups, recipes, and settings.
- Wi-Fi capabilities, enabling remote management for system updates and importing/exporting groups, recipes, and settings via the IOK online platform.
- Adjustable temperature from 86°F (30°C) to 536°F (280°C).
- Independent control of impinged air (high-speed air blast) and microwaves.
- User-friendly touchscreen panel.
- Constructed from stainless steel.
- Certified Ventless – no need for vent hoods. Easy-to-remove catalytic converter for hassle-free cleaning.
- Additional functionalities: Test Mode and Favorites.
- Daily cleaning guide with explanatory videos displayed on the screen, demonstrating the step-by-step process.
- Warranty: 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.



- 1. Magnetron
- 2. Resistance (infrared)
- 3. Stirrer
- 4. Impinged Air
- 5. Catalytic Converter
- 6. Blower Motor
- 7. Microwaves

COOK TIMES

Burrito	1 min
8 OZ Frozen Chicken Wings	3 min 30 sec
Ham & Cheese Panini	1 min 15 sec
3 Corn Dogs	1 min 30 sec
Tater Tots	3 min



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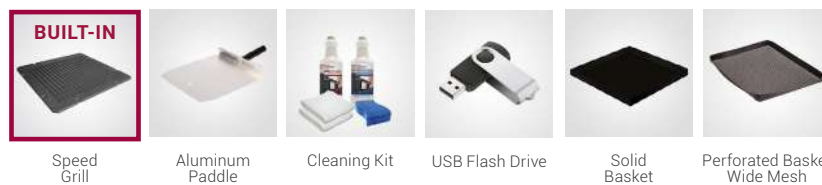
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STANDARD ACCESSORIES



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	16.7 x 20.6 x 27.4 (") 158.7 lbs.	28.7 x 24.2 x 32.3 (") 207.2 lbs.	5.2 x 12.4 x 12.1 (") 0.45 cu.ft	0" / 0" / 1"

A C C E S S O R Y

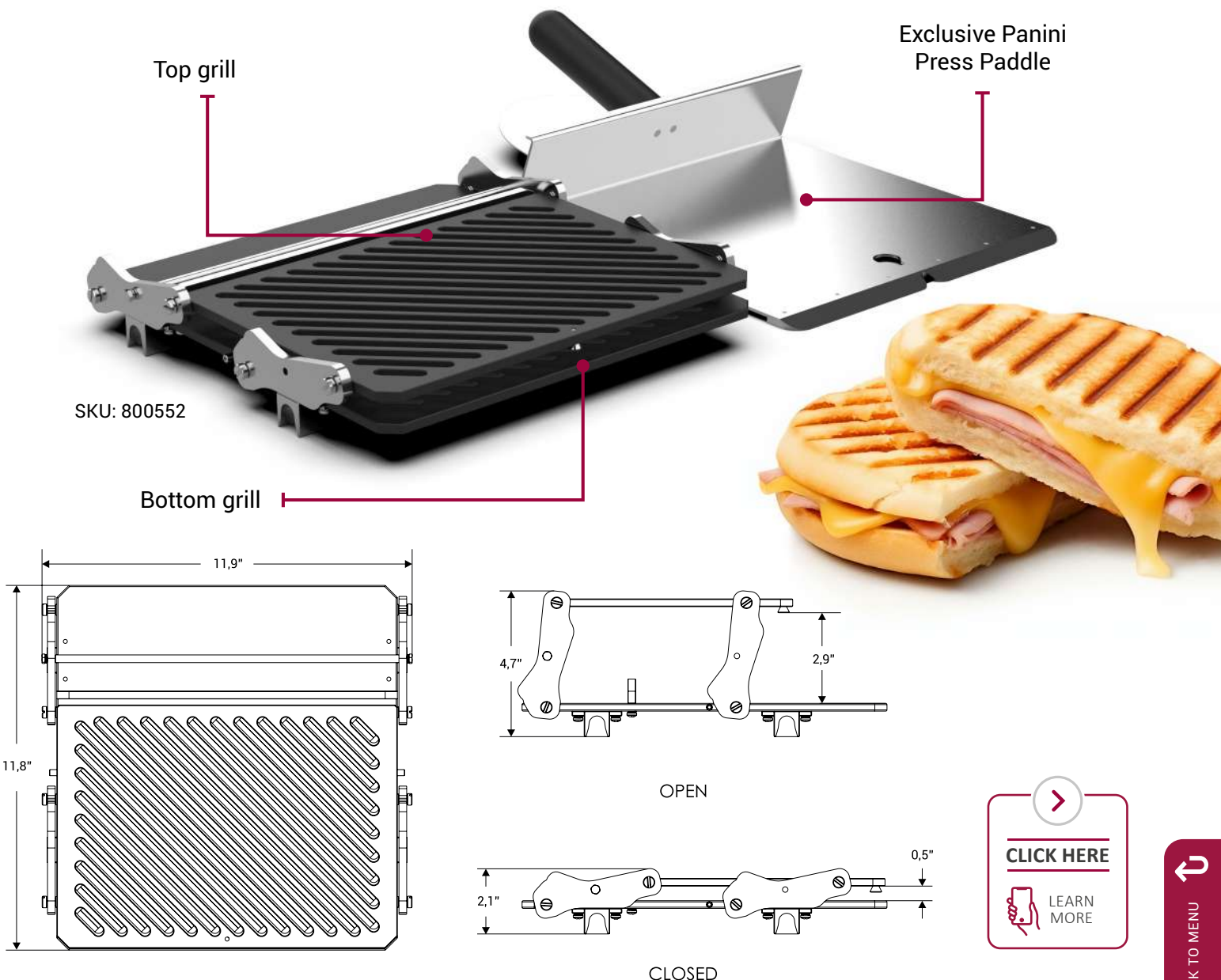
PANINI PRESS

FOR **FITST**, **FITSM** AND **FIT EXPRESS** USE ONLY



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

- Specifically designed for use with the FIT Express, Fit SM and Fit ST.
- It is constructed from aluminum and coated with a non-stick layer.
- Versatility: Accommodate a variety of foods with an opening range of 0.7" to 2.9" between the top and bottom grills.
- Create perfectly pressed, grill-marked paninis, melts, subs, burritos, quesadillas, and more.
- Easy Installation, Use, and Cleaning.
- Comes with an exclusive paddle for sliding food between the top and bottom plates, also ensuring safe opening and closing.
- It is possible to keep the panini press in the chamber, even when cooking other items without grill marks, by placing the basket on top of it.
- Dishwasher safe.



*Not recommended for preparing meats





FORZA STi

Designed to ensure swift and exceptional deliveries, even during peak demands, the Forza StI proves to be an ideal solution for QSR (Quick Service Restaurants) establishments, as well as pizzerias, bakeries, hotels, kiosks, and convenience stores. The production of pizzas, flatbreads, cookies, and more becomes even better with the Forza STi, ensuring superior appearance, flavor, and textures. The combination of impinging air and infrared radiation allows for heating, browning, or toasting foods faster than traditional methods.



STACKABLE

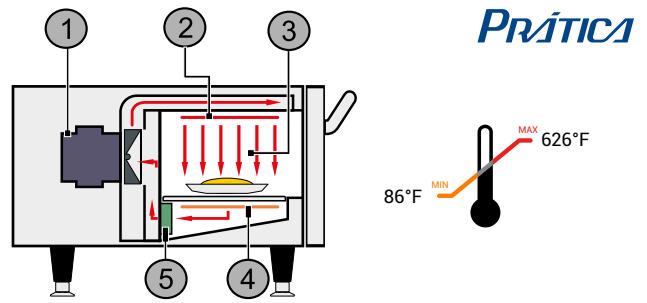


Forza STi
SKU: 990115



Forza STi Double Stacked
SKU: 990115-DBL

- 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 unlimited 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

COOK TIMES

Bruschettas	45 sec
Toasted Sub Sandwich	55 sec
Fresh Dough 16" Pizza	3 min 30 sec
Half size sheet pan of cookies	10 min
Flatbread Pizza	2 min 15 sec

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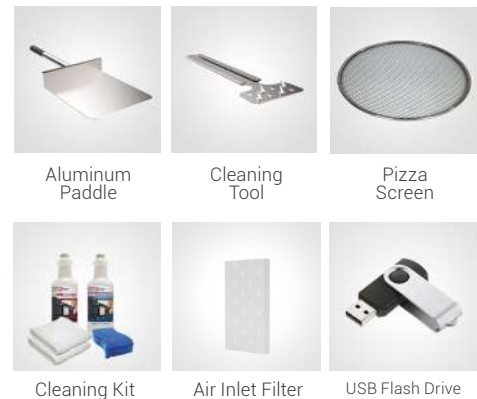
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STANDARD ACCESSORIES



• **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	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.			

FORZA STi



BACK TO MENU



Small footprint

13.3 x 27.7 x 31
height x width x depth (")



Ventless technology

No need of hoods
for operation



Prepares 16" pizzas

In 3 min 30 sec



**Temperatures
up to 626°F**

Separate controls for
temperature, and air
impingement, bottom
IR element of the chamber



**Double glass door
& lighted cavity**

See cooking
progress as the
oven is working



**Energy
efficient**

low energy
consumption



Stainless steel

Exterior & interior



**Available with
4" legs optional**

(or without)



Stackable

Can be stacked in
up to two ovens



Each cavity has its own controls

Can be used independent of the other



BACK TO MENU



ROCKET EXPRESS

The Rocket Express high-speed oven is recommended for quickly finishing refrigerated, fresh, or frozen foods, like breakfast sandwiches, chicken wings, muffins, lasagnas, mac & cheese, sub sandwiches, and other partially prepared foods, yielding excellent flavor, appearance, and crisp results. The combination of impinged air, microwaves, and infrared radiation allows for heating, browning, or toasting foods faster than traditional methods. Ideal for larger portions. Its spacious interior provides ample room for cooking larger quantities of food, making it well-suited for situations requiring higher capacity.



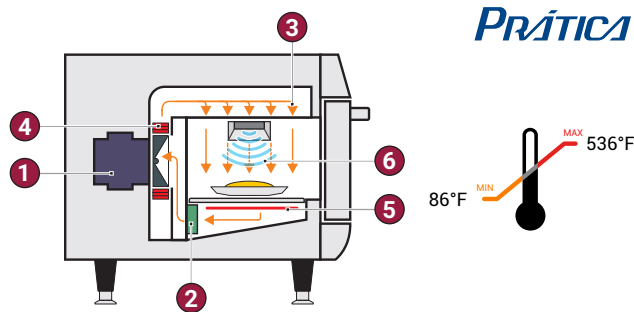
EASY OPERATION

SKU: 990043



BACK TO MENU

- User interface: full-color user-friendly touchscreen display. Drag and drop features.
- Stores unlimited recipes with up to 8 steps each, divided into 16 groups.
- USB port for system updates and importing/exporting groups, recipes, and settings.
- Wi-Fi capabilities, enabling remote management for system updates and importing/exporting groups, recipes, and settings via the IOK online platform.
- Adjustable temperature from 86°F (30°C) to 536°F (280°C).
- Independent control of impinged air (highspeed air blast), microwaves, and infrared radiation.
- Heat insulation: prevents the surrounding area from heating up and keeps the surface cool to the touch.
- Certified Ventless – no need for vent hoods.
- The removable catalytic converter allows operators to perform the cleaning without the need for a maintenance service call.
- Built-in fixed feet.
- Constructed from stainless steel.
- Additional functionalities: Test Mode and Favorites.
- Daily cleaning guide with explanatory videos displayed on the screen, demonstrating the step-by-step process.



- 1. Blower Motor
- 2. Catalytic Converter
- 3. Impinged Air
- 4. Impingement Heater
- 5. IR Heater
- 6. Microwaves

COOK TIMES

Roasted Brussels Sprouts	2 min 30 sec
French Bread	1 min 30 sec
8" toasted sub	30 sec
Chicken Wings	3 min 30 sec
Chicken Quesadilla	1 min 15 sec

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WITH EASILY REMOVABLE
CATALYTIC CONVERTER.



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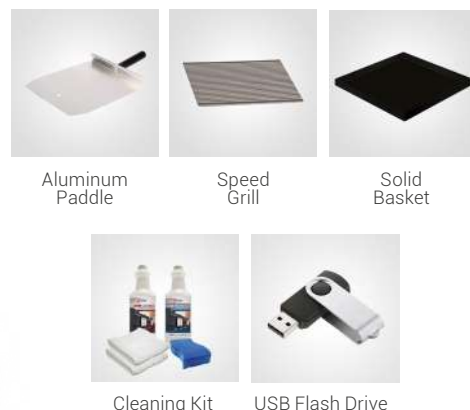
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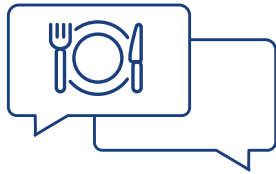
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STANDARD ACCESSORIES



• **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"



CONTACT US!

TEST YOUR OWN PRODUCTS.





Schedule a demo session and test your products. Get in touch with us today and let's embark on a culinary adventure that'll leave your customers craving more.

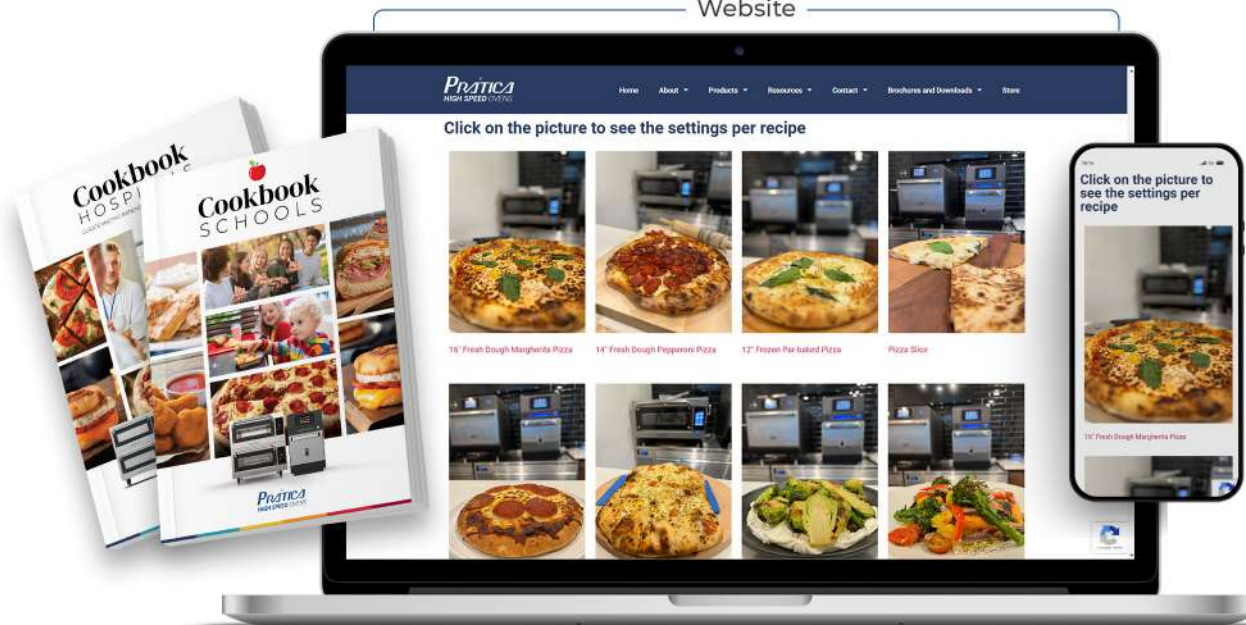
**IT'S TIME TO TAKE YOUR ESTABLISHMENT
TO THE NEXT LEVEL – WE'VE GOT YOUR BACK!**

E-mail info@praticausa.com
or phone **+1 214-584-6269**



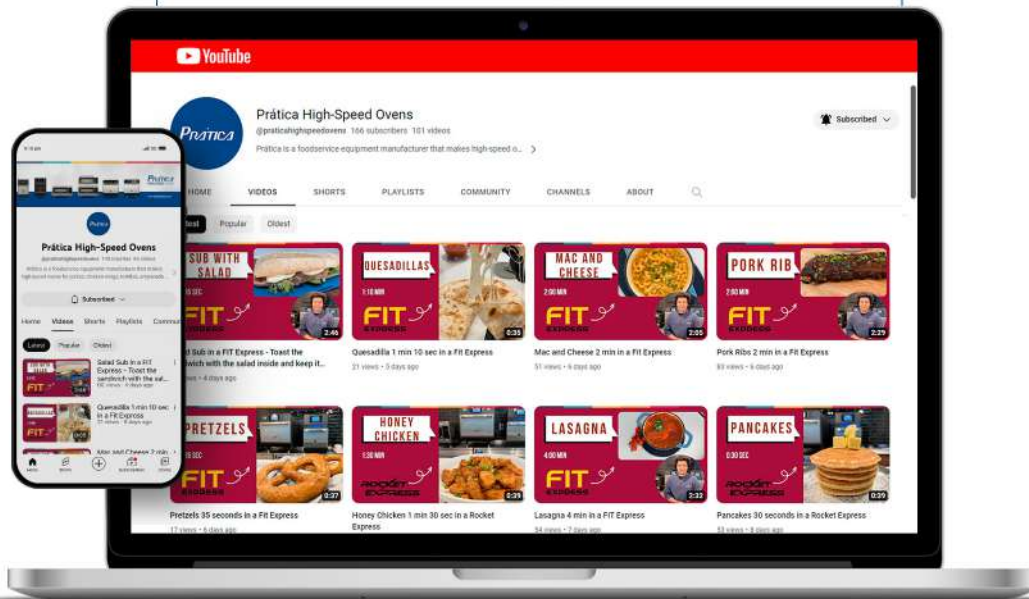
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Website




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YouTube




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GET IT READY in 2 taps!



Full color user-friendly touchscreen display

ELEGANT AND INTUITIVE

Our ovens store unlimited 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.

FEATURES



Wi-Fi connectivity



Multi-language system
(Portuguese, English, Spanish, French, German, Polish, Russian, Mandarin, Greek)

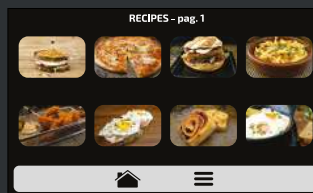


Photo library for recipes



Cleaning guide video with instructions

BACK TO MENU

USER-FRIENDLY FEATURES

Available in all Prática's high-speed oven models

REMOVABLE CATALYTIC CONVERTER



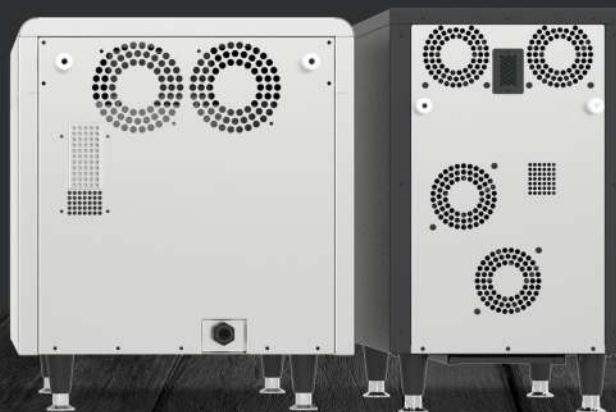
Easy access and removal of the catalytic converter.

REMOVABLE AIR FILTER



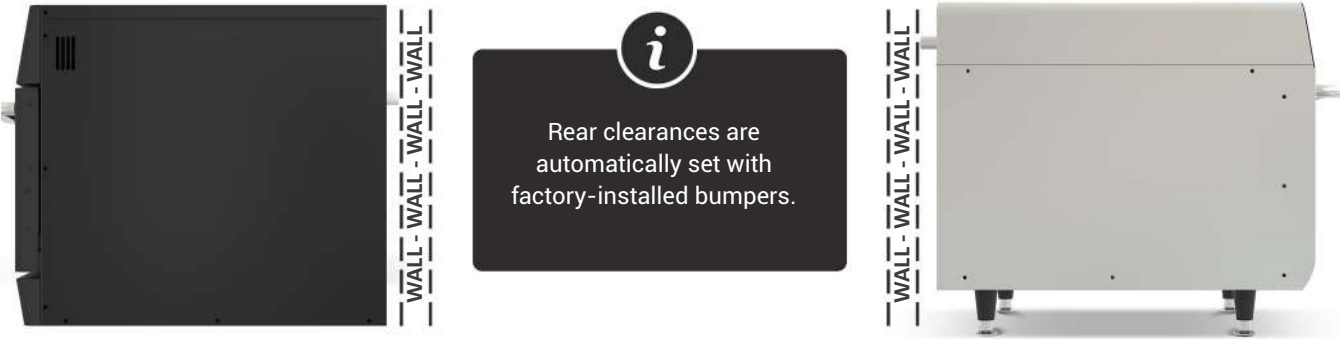
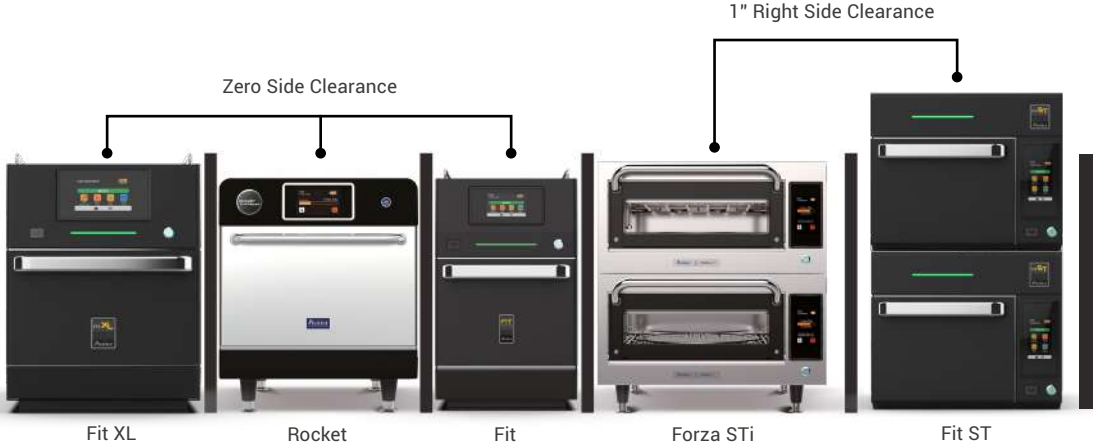
Designed for simple cleaning and maintenance.

BACK PANEL



MINIMAL CLEARANCE

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



NO HOODS NEEDED FOR OPERATION!

The Catalytic Converter turns grease-laden vapor into water, allowing the oven to operate with no need for exhaust hoods.*

The Catalytic Converter is removable, allowing operators to perform the cleaning without the need for a maintenance service call.

All Prática's high-speed ovens have been tested and passed EPA202, allowing them to be certified as non-grease emitting appliances.

*The high-speed ovens can't be used to cook foods classified as 'raw fatty proteins', such as bone-in, skin-on chicken, raw bacon, raw hamburger, etc. Trying to do so can damage the catalytic converter.

CERTIFICATIONS





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

IOK is the connectivity solution for you to remotely manage, via Wi-Fi, recipes and data from your Prática Oven operation.



**MANAGE GROUPS
AND RECIPES FROM
YOUR COMPUTER**

Create, edit, remove, and distribute groups and recipes from the computer to all compatible ovens.



**CUSTOMIZE THE
DISPLAY IMAGE OF
RECIPES**

Illustrate recipes with real images of your products.



**RECEIVE SOFTWARE
UPDATES**

Always count on system improvements for free, from small adjustments to major updates (such as a new interface or function, for example).

PRÁTICA 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.



All our touchscreen models now come with the IOK.



When using the IOK it allows you to manage your equipment from anywhere, you can monitor and access IOK from anywhere, PC, MAC, mobile, or tablet



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 send to all connected ovens.



Customize the recipe icons with photos of your own dishes.



The IOK helps with the consistency of your recipe programming which allows your menu and recipes to be consistent from start to finish.



Obtain the newest updates on your IOK features, interface, and display configuration directly to your machines- no matter the location



Access the exclusive Cookbook with complete recipe suggestions created by Prática's Chefs.



Get customer support via chat using the IOK platform.



[LEARN MORE](#)



[BACK TO MENU](#)

Nothing cleans and protects like *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).



CLEANING
GUIDES

FIT EXPRESS



FIT XL



FIT ST



FORZA STI



ROCKET
EXPRESS

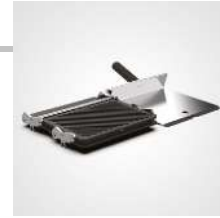


BACK TO MENU

SPEED OVENS ACCESSORIES

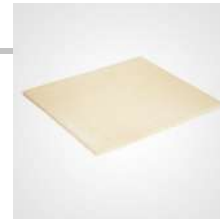
Panini Press

SKU: 800552
Dimensions: 11.8" x 11.9" x 2.4"
Compatibility: Fit Express / Fit SM / Fit ST



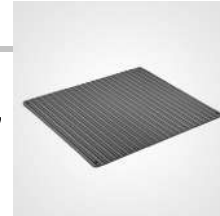
Ceramic Stone

SKU: 200102
Dimensions: 12.5" x 14.5" x 0.38"
Compatibility: Rocket Express



Speed Grill

SKU: 800504	800526	800558
Dimensions: 13" x 14" x 0.25"	11" x 11" x 0.25"	16" x 16" x 1.38"
Compatibility: Rocket Express	Fit Express / Fit SM / Fit ST	Fit XL



Solid Basket

SKU: 200201	200205	200217
Dimensions: 13.5" x 13.5" x 1"	11" x 11" x 1"	15" x 15" x 1"
Compatibility: Rocket Express	Fit Express / Fit SM / Fit ST	Fit XL



Perforated Basket

SKU: 200202	200211	200216
Dimensions: 13.5" x 14.5" x 1"	11" x 11" x 1"	15" x 15" x 1"
Compatibility: Rocket Express	Fit Express / Fit SM / Fit ST	Fit XL



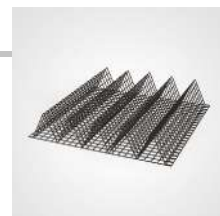
Pizza Screen

SKU: 200602	200609
Dimensions: 14"	16"
Compatibility: Forza STi	Forza STi



Wave Perforated Basket

SKU: 200210
Dimensions: 10.125" x 10.125" x 1.75"
Compatibility: Fit Express / FIT SM / FIT ST / FIT XL / Rocket Express



Aluminum Paddle

SKU:	800163	800507	800560
Dimensions:	12" x 13.5"	10" x 19"	14.17" x 25"
Compatibility:	Rocket Express	Fit Express / Fit SM / Fit ST	Fit XL



Aluminum Paddle Forza STi

SKU:	200607
Dimensions:	12" x 29.5"
Compatibility:	Forza STi



Glass Cleaning Tool

SKU:	618213
Dimensions:	19" x 2"
Compatibility:	Forza STi



Prática Oven Cleaner

SKU:	200902	200902-CS
Dimensions:	1 bottle	6 bottles per case
Compatibility:	Rocket Express / Fit Express / FIT SM / Fit ST / Fit XL / Forza STi	



Prática Oven Protector

SKU:	200901	200901-CS
Dimensions:	1 bottle	6 bottles per case
Compatibility:	Rocket Express / Fit Express / FIT SM / Fit ST / Fit XL / Forza STi	



Air Inlet Filter - Right Side

SKU:	753383
Dimensions:	Pack with 6
Compatibility:	Forza STi



Catalytic Converter

SKU: 631712 | 760022
 Compatibility: Rocket Express | Forza STi



Catalytic Converter

SKU: 634278
 Compatibility: Fit Express / Fit SM / Fit ST



Oven Rack

SKU: 760200
 Dimensions: 15" x 10"
 Compatibility: Rocket Express



Oven Rack

SKU: 753284
 Dimensions: 18" x 15"
 Compatibility: Forza STi



Dual Trigger Sprayer

SKU: 200903
 Compatibility: Oven Cleaner and Oven Protector Bottles



Cleaning kit

- SKU: 200907
- 1 Dual Trigger Sprayer
 - 1 Prática Oven Cleaner
 - 1 Prática Oven Protector
 - 1 Non-scratch Scrub Pad
 - 2 Cleaning Towels



PRICE LIST



ACCESSORIES AND CONSUMABLES



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

911 E State Hwy 121 Business, #101 - Lewisville, TX 75057

www.praticausa.com

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