



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.

HOW A HIGH SPEED OVEN WORKS?

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

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

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

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

VENTLESS OPERATION

All Prática's high-speed ovens have an easily removable catalytic converter that eliminates grease laden vapors before they escape the oven.

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



ELEGANT AND INTUITIVE

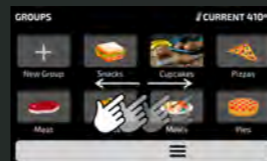
Stores unlimited recipes, with their own steps, settings, icons, or photos.

SIMPLE AND OPTIMIZED

A fresh spin on providing a great user interface while simplifying the basic oven operations for the end user.

Full color user-friendly touchscreen display

FEATURES



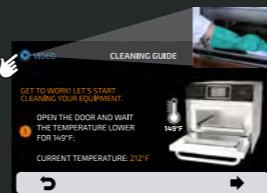
Drag and drop ("Groups" organization)



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



New photo library for recipes



Cleaning guide video with instructions

USER-FRIENDLY FEATURES

Available in all Prática's high-speed oven models

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.



IOK

INTERNET OF KITCHEN

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

- Wi-Fi capabilities. Manage your ovens online.
- All our touchscreen models now come with the IOK.
- IOK is a cloud platform accessible by mobile, desktop, MAC or tablet.
- Create, edit, organize and update recipes in real time.
- Customize icons and photos.
- Standard recipes and results.
- Download updates and features.
- Get exclusive cookbooks by Prática's chefs.
- Customer support and chat.

LEARN MORE

Prática

HIGH SPEED OVENS

SMART COOK SOLUTIONS

QUICK GUIDE





Pratica
HIGH SPEED OVENS

FIT SM
S I N G L E M A G



FIT EXPRESS



FIT XL



FIT ST



FORZA STi



ROCKET EXPRESS



- Fresh or refrigerated food
- Up to 12" pizzas and subs
- 86°F to 536°F

- Frozen, fresh, or refrigerated food
- Up to 12" pizzas and subs
- 86°F to 536°F

- Up to 16" pizzas and subs
- 86°F to 536°F

- Up to 12" pizzas and subs
- 86°F to 536°F
- Single or double-stacked

- Up to 16" pizzas
- 86°F to 626°F
- Single or double-stacked

- Up to 14" pizzas and subs
- 86°F to 536°F



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