













PRÍTICA
HIGH SPEED OVENS

Prática's High-Speed Ovens

Your ideal partner for school kitchens

- Lightning-fast cooking times, eliminate long queues, and ensure students receive their meals promptly
- With efficient operations, kitchen staff can handle higher volumes of food without compromising quality
- Versatility to cook a wide range of food items, from pizzas to delicate soufflés
- Precise temperature and humidity control for consistent and uniform results
- Advanced safety features, including cool-touch surfaces and automated shut-off mechanisms
- Energy-efficient design for sustainability and reduced utility costs

Expand your menu, maximize your profits, and minimize your operational costs.













We recognize that schools are bustling hubs of activity, and that's why our ovens are crafted to meet the demands of a dynamic environment. They are built to handle high volumes without compromising on quality, ensuring that each meal is prepared to perfection.

With our ovens, you can create a flexible menu that caters to different tastes and dietary preferences. Students and staff alike can enjoy wholesome meals, fostering a sense of community and well-being within the school environment. Our ovens empower school kitchens to efficiently provide nutritious options, contributing to the overall health and happiness of the school community.

By choosing our innovative culinary technology, you're not just making an investment in state-of-the-art equipment; you're investing in the well-being of everyone within the school community. We believe that good food is a cornerstone of a thriving educational environment, and our ovens are here to support that vision.

This cookbook has been curated with recipes tailored specifically for our high-speed ovens, considering the atmosphere of schools. 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 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 highspeed oven in action, specifically demonstrating that particular recipe.

Our expert team is available to assist you in ongoing support, troubleshooting, and recipe refinement.



INDEX

FOOD

- 6 Pizza by the slice
- 7 Whole pizzas
- 8 Chicken nuggets
- 9 Sandwiches
- 10 Breakfast Sandwich
- 11 Egg Bites
- 12 Panini
- 13 Quesadilla
- 14 Tacos
- 15 Burritos

HIGH SPEED OVENS

- 16 Fit Express
- 18 Fit SM
- 20 Fit XL
- 22 Fit ST
- **24** Forza STI
- 26 Rocket Express
- 28 IOK Internet of Kitchen
- 30 Cleaning products/Accessories
- **34** Company
- 38 Price list and warranty







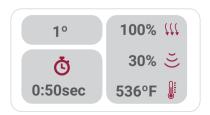
Pizza by the slice

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 students craving more.





Settings for baking a frozen slice:







Whole Pizzas

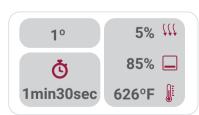
The Forza STi can flawlessly bake a 16" pizza from fresh dough in just 3 minutes, while the FIT Express works its magic on a 12" pizza from frozen in only 2 minutes. Our high-speed ovens can cater to various pizza toppings, allowing your business to customize and meet the unique preferences of your menu.





Settings for baking a 16"fresh dough pizza:

FORZA STI



55% \	
80%	
626°F 🎚	
	80%

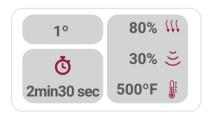




Chicken Nuggets

Our high-speed ovens transform frozen chicken nuggets into mouthwatering, ready-to-eat perfection in less than 3 minutes. No more long waits for your students to get crispy, tender, flavor-packed nuggets. And the best part? No oil is needed, making it a healthier option for everyone to enjoy.

Settings for cooking a 16 oz pack of frozen chicken nuggets:











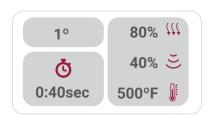
Sandwiches

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.





Settings for a refrigerated 12" sub sandwich:







Breakfast Sandwich

Crispy bread, melted cheese, and flavorful fillings create a mouthwatering dish. These sandwiches are quick, convenient, and satisfying. Reduce waste by storing them frozen or refrigerated and utilize our high-speed ovens for fresh, made-to-order sandwiches.





Settings for 4 refrigerated breakfast sandwiches:







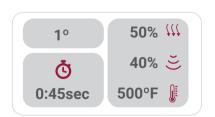
Egg Bites

An amazing combination of fluffy eggs and savory ingredients, egg bites are a healthy and quick option for your students. Whether freshly cooked or warmed from refrigeration, our high-speed ovens offer versatility for making egg bites.

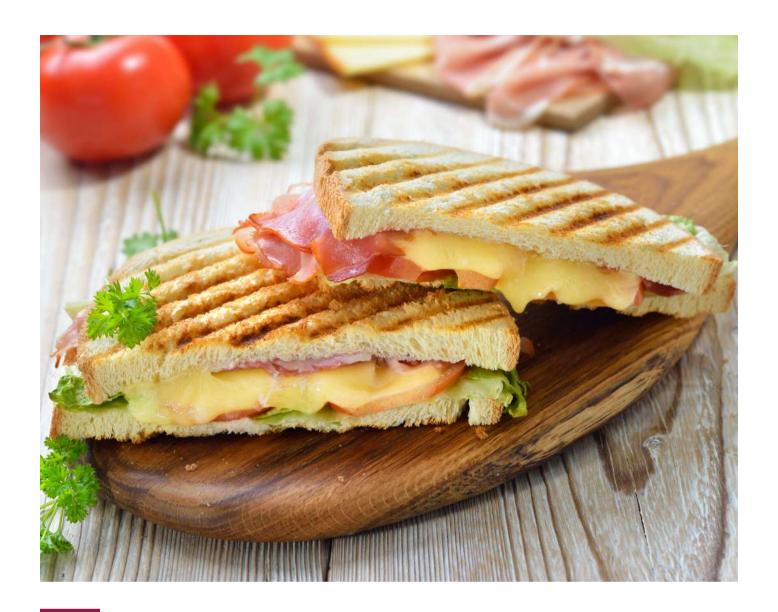




Settings for 4 refrigerated egg bites:



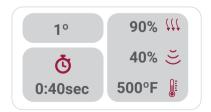




Panini

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

Settings for a ham and cheese panini:











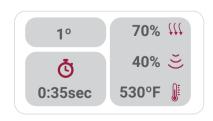
Quesadilla

Treat your students to flawlessly toasted quesadillas with a perfect balance of crispy and soft textures. From melted cheese to succulent chicken or beef, infused with a variety of spices, these customizable culinary masterpieces are a favorite choice. No more long waits, serve quick, satisfying quesadillas that keep students energized for their studies.





Settings for a cheese quesadilla:



2°	70% \	
Ğ	40% ⋛	
0:35sec	530°F 🎚	





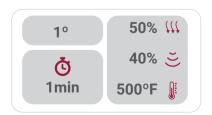
Tacos

Fuel your students with quick and fulfilling tacos, perfect for school snacking or even lunchtime. Our high-speed ovens prepare these tasty treats in no time. Savor the flavors of sizzling meats, fresh toppings, and warm tortillas that will keep your students energized throughout the day.





Settings for 8 chicken tacos:







Burritos

The tortillas are warmed and maintained at a soft texture, while the fillings are heated to a satisfying temperature. With their efficient cooking times, our ventless smart high-speed ovens can handle continuous operations, ensuring a steady supply of flavorful burritos for your hungry students.





Settings for 2 breakfast burritos:





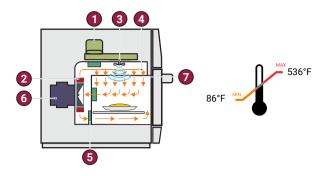
heating, browning, or toasting foods faster than traditional methods.



FIT EXPRESS ORANGE SKU: 990145

FIT EXPRESS BLACK SKU: 990136

- 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

5. Catalytic Converter

2. Resistance (infrared)

6. Blower Motor

3. Stirrer

7. Microwaves

4. Impinged Air

COOK TIMES

Chicken Wing	ıs Bone-In 3 ı	min 30 sec
Ham & Chees	se Panini 55	sec
Mozzarella St	ticks 1	min 45 sec
Italian Sub	55	sec
Breakfast Bis	cuit 1 i	nin 30 sec















STANDARD ACCESSORIES







Cleaning Kit



USB Flash Drive





Solid Basket

Perforated Basket Wide Mesh



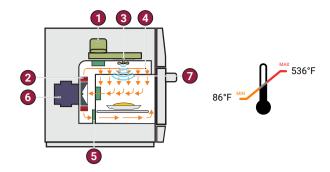
						FIT EX	(PRESS D	OUBLE MAG			
Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	Circuit Breaker (A)	Cable	Socket	Product dimensions (Height x Width x Depth)	Boxed product dimensions (Height x Width x Depth)	Chamber dimensions (Height x Width x Depth)	Clearance (Left / back / right
USA / Canada	208 240	Single	60	6.2 7.0	30	3x10 AWG		25.9 x 15.2 x 27.3 (") 147.7 lbs.	35.8 x 20.1 x 35.3 (") 200 lbs .	5.2 x 12.4 x 12.1 (") 0.45 cu.ft	0"/0"/0"







- 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

5. Catalytic Converter

2. Resistance (infrared)

6. Blower Motor

3. Stirrer

7. Microwaves

4. Impinged Air

COOK TIMES

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











STANDARD ACCESSORIES







Cleaning Kit



USB Flash Drive





Perforated Basket Wide Mesh

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

						FIT EX	XPRESS S	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
USA / Canada	208 240	Single	60	2.7 3.1	15	3x10 AWG	NEMA 6-15	24.4 x 15.2 x 27.3 (") 123.4 lbs.	35.8 x 20.1 x 35.3 (") 175.7 lbs.	5.2 x 12.4 x 12.1 (") 0.45 cu.ft	0"/0"/0"





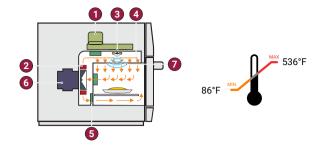
excellent flavor, appearance, and crispiness. By combining impinged air and microwaves, it heats, browns, and toasts foods faster than traditional methods.





FIT XL SILVER SKU: 990179

- · 16-inch chamber.
- Capable of handling larger portions, it is ideal for medium and large husinesses
- 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















STANDARD ACCESSORIES













Speed Aluminum Grill Fit XL Paddle

Cleaning Kit

USB Flash Drive

Cooking Solid

Perforated Basket Wide Mesh

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 19.2 x 31.3 (″) 180.8 lbs.	35.6 x 23.2 x 37.8 (") 227 lbs	5.5 x16.4 x16.1 (") 0.83 cu.ft	0" / 0" / 0"



STACKABLE



Fit ST Black

SKU: 990188

Fit ST Black Double Stacked:

SKU: 990188-DBL

Fit ST Silver:

SKU: 990163

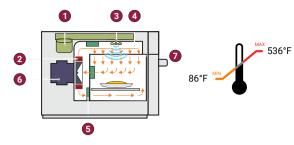
Fit ST Silver Double Stacked:

SKU: 990163-DBL



- 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
- · 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 W	ings 3 min 30 sec
Ham & Cheese Panini	1 min 15 sec
3 Corn Dogs	1 min 30 sec
Tater Tots	3 min













STANDARD ACCESSORIES





Aluminum



Cleaning Kit



USB Flash Drive





Solid

Perforated Basket

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 20.4 x 27.4 (") 158.7 lbs .	28.4 x 24.4 x 32.5 (") 207.2 lbs.	5.2 x 12.4 x 12.1 (") 0.45 cu.ft	0" / 0" / 1"



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 impinged air and infrared radiation allows for heating, browning, or toasting foods faster than traditional methods.



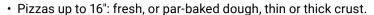
STACKABLE



Forza STi SKU: 990115



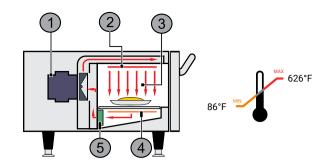
Forza STi Double Stacked SKU: 990115-DBL



- · 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.







Blower Motor

4. IR heater

2. Impingement Heater

5. Catalytic Converter

3. Impinged Air

COOK TIMES

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







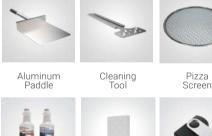








STANDARD ACCESSORIES



Cleaning Kit

Air Inlet Filter

A.

USB Flash Drive

• 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	5.6 7.2	30	3x10 AWG	••	Without feet 13.4 x 27.7 x 31 (*) 148 lbs. With feet	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"

17.4 x 27.7 x 31 (") **148 lbs.**

NEMA 6-30

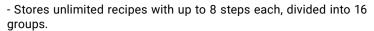


ROCKET EXPRESS

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.

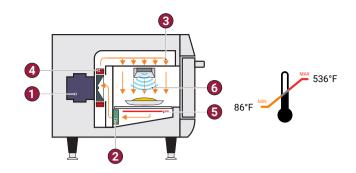


EASY OPERATION SKU: 990043



- 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

4. Impingement Heater

2. Catalytic Converter

5. IR Heater

3. Impinged Air

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 Ouesadilla	1 min 15 sec





















Aluminum Paddle

Speed Grill

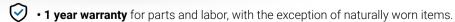
Solid Basket





Cleaning Kit

USB Flash Drive



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	25 x 20.9 x 31.7 (*) 194 lbs .	34 x 25.2 x 36.2 (") 250 lbs .	5.7·x15.5 x14.2 (") 0.74 cu.ft	0" / 0" / 0"



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.





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).

* CK TO MENII

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.





All our touchscreen models now come with Wi-Fi capabilities and are connected to the IOK.



The IOK is 100% included with your oven purchase—no extra cost or monthly payments required.



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.







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).



























SPFFD 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

Dimensions:

SKU: 800504 800526 800558

13" x 14" x 0.25" 11" x 11" x 0.25" Compatibility: Rocket Express Fit Express / Fit SM / Fit ST

16" x 16" x 1.38" 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" Fit Express / Fit SM / Fit ST Fit XL Compatibility: Rocket Express



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 16" Dimensions: Compatibility: Forza STi Forza STi



Wave Perforated Basket

200210 SKU:

10.125" x 10.125" x 1.75" Dimensions:

Compatibility: Fit Express / FIT SM / FIT ST / FIT XL / Rocket Express



Aluminum Paddle

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

Aluminum Paddle Forza STi

12" x 29.5" **Dimensions:** Compatibility: Forza STi

200607

SKU:

Glass Cleaning Tool

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

Prática Oven Cleaner

200902 200902-CS SKU: **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













K TO MENU

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





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.



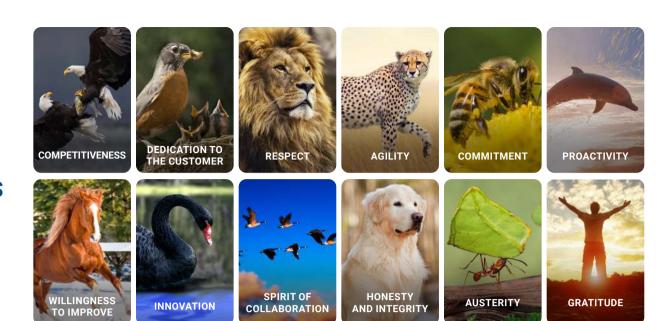








OUR **VALUES**



OUR **PURPOSE**

QUALITY FOOD WITHOUT WASTE







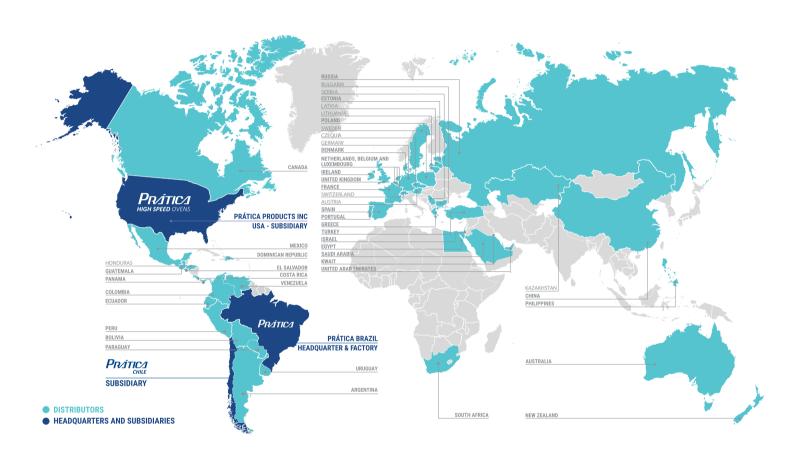
WELL-BEING

PRODUCTIVITY

SUSTAINABILITY



PRESENT IN OVER 50 COUNTRIES



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







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.



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 use the following QR code.



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 **E**

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 Products, Inc. - USA

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

www.praticausa.com











