



VENTLESS TECHNOLOGY

No hoods needed for operation.



UP TO 12"

Customize each recipe with our versatile oven settings.



BIGGER CAVITY, SMALLER FOOTPRINT

Specifically engineered to optimize interior capacity while minimizing the overall footprint, making them ideal for maximizing productivity in smaller kitchens or food establishments.



ENERGY EFFICIENT

Save money on electricity comparing to other models.



RECOMMENDED FOR FRESH OR REFRIGERATED FOOD ITEMS

Paninis, burritos, breakfast sandwiches, pizzas, sub sandwiches, pastries and much more!



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.

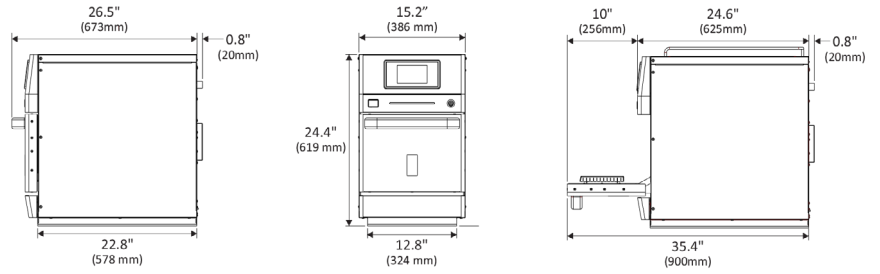


TEMPERATURES FROM 86°F TO 536°F

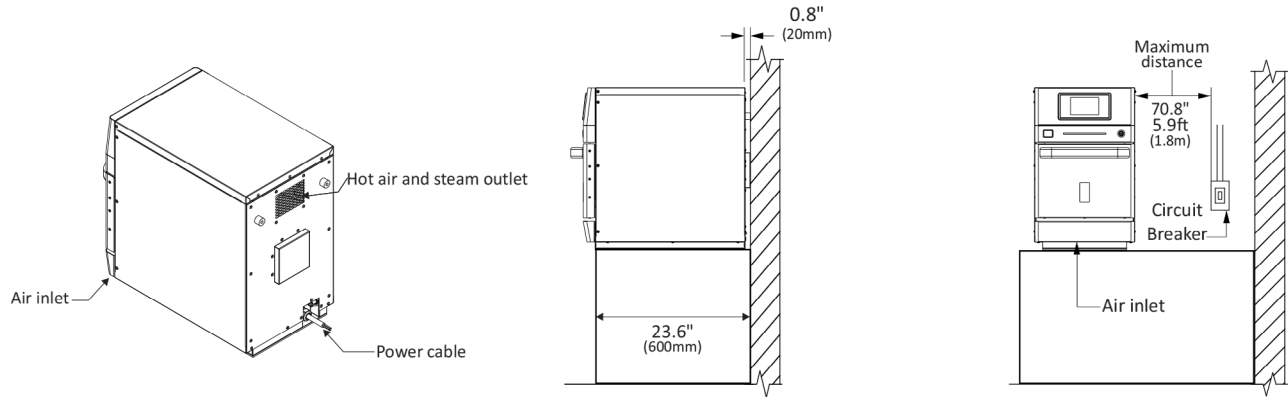
The impinged air convection technology combined with microwave capabilities enables users to cook food faster than when using traditional processes.



PRODUCT DIMENSIONS



INSTALLATION



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.

GENERAL INSTRUCTIONS

The oven must be installed on a base or counter that supports the weight of the unit (approximately 123.4 lbs. / 56 kg). For proper ventilation, a minimum space of 0.8" is required between the back of the oven and the wall. 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 outlets located on the front and back of the oven.

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.

DIMENSIONS

Fit SM	Product dimensions				Boxed product dimensions			
	Height	Width	Depth	Weight	Height	Width	Depth	Weight
	24.4"	15.2"	27.3"	123.4lbs 56kg	35.8"	20.1"	35.3"	175.7lb 79.7kg
Chamber dimensions	Capacity		Height		Width		Depth	
	0.45 cu.ft 13L		5.2"		12.4"		12.1"	
Clearance	Left side		Back			Right side		
	0"		0"			0"		

Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	*Circuit Breaker (A)	Cable	Socket
USA	208	Single	60	2.7	15	3x10 AWG	NEMA 6-15
	240			3.1			

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

CERTIFICATIONS

