

Welcome to PRÁTICA



Prática, founded in 1991, offers advanced equipment for the food preparation market, with a broad product portfolio that includes a strong range of speed ovens. The company operates a fully integrated 250,000 sq. ft. manufacturing facility in Minas Gerais, Brazil, employing more than 700 team members—55 of whom are dedicated to Research & Development.

Prática maintains a growing international presence with branches in the United States, Europe, and Chile, and exports its products to over 50 countries worldwide.

Our purpose is to empower customers to prepare high-quality food without waste. We understand the important role we play in the food chain that begins in the fields where crops are grown and ends when food is prepared and served. Through state-of-the-art technology, integrated product solutions, and robust pre- and post-sales support, we enhance our customers' operations in quality, productivity, and profitability.

Guided by strong values, a unified team, and a forward-looking vision, Prática is steadily advancing toward an increasingly prominent position in the global foodservice industry.



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.

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

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

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

CERTIFIED

VENTLESS

No hoods needed for 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

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.

Full color user-friendly touchscreen display



Features



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



New photo library for recipes



Cleaning guide video with instructions



Wi-Fi connectivity

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.



1" Right Side Clearance



Forza STi Fit ST



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

- Wi-Fi ready—manage all ovens online.
- All touchscreen models include IOK.
- Cloud-based platform, accessible on any device.
- Edit and sync recipes in real time.
- Customize icons, photos, and displays.
- Download updates and exclusive cookbooks.
- Ensure consistent performance across all ovens.
- Customer support and live chat included.

LEARN MORE



PRÁTICA USA



USA - 2026

Quick Guide
Smart cook solutions

Fit Line
Fit SM
Single mag



- ✓ Fresh or refrigerated food items
- ✓ Up to 12"
- ✓ 86°F to 536°F



Learn More!



Fit Line
Fit Express



- ✓ Frozen, fresh, or refrigerated food items
- ✓ Up to 12"
- ✓ 86°F to 536°F



Learn More!



Fit Line
Fit XL



- ✓ Frozen, fresh, or refrigerated food items
- ✓ Up to 16"
- ✓ 86°F to 536°F



Learn More!



Fit Line
Fit ST
Stackable



- ✓ Frozen, fresh, or refrigerated food items
- ✓ 12-inch chamber - single or double-stacked
- ✓ 86°F to 536°F



Learn More!



Forza STi
Stackable



- ✓ Fresh or refrigerated food items
- ✓ 16-inch chamber - single or double-stacked
- ✓ 86°F to 626°F



Learn More!



Rocket Express



- ✓ Frozen, fresh, or refrigerated food items
- ✓ Up to 14"
- ✓ 86°F to 536°F



Learn More!



PRÁTICA
USA

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