PRÁTICA
HIGH SPEED OVENS



GASTRO ECONOMY

Product catalog 2024

EMEA

GASTRO ECONOMY



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 R&D in its fully operational 20,000m² 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.

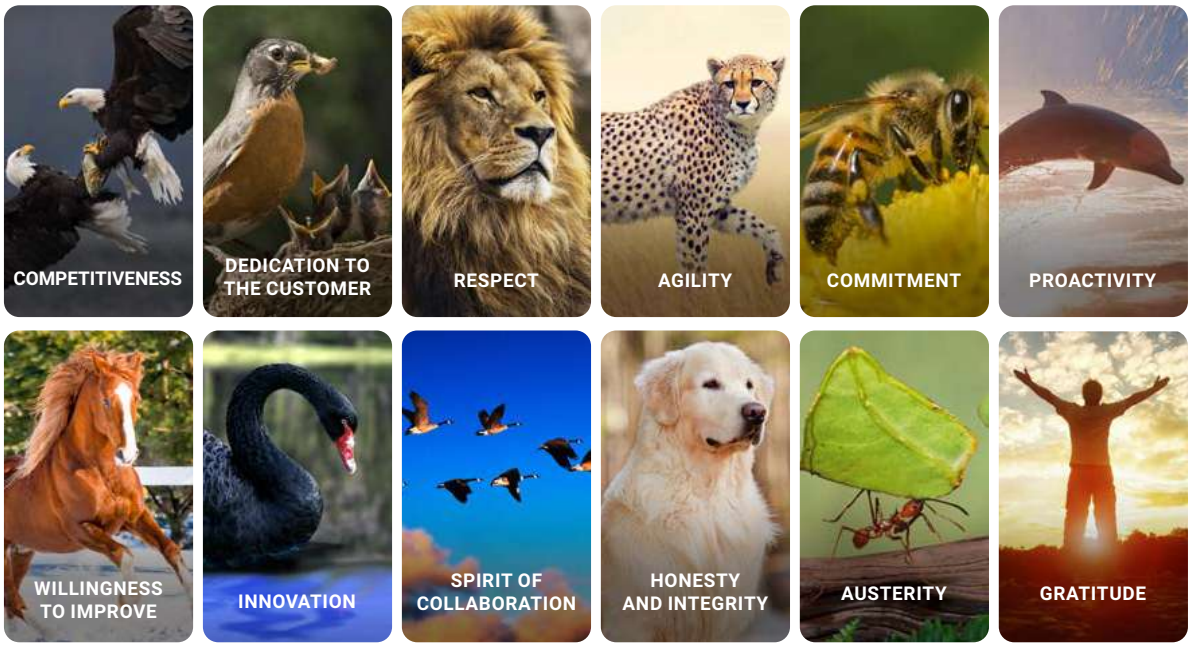
At Prática, our purpose is to help our customers prepare high-quality food without waste. We understand the crucial role we play in the chain that begins with fields and crops and ends with providing prepared food to people. With our state-of-the-art technology and integrated product solutions, as well 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.



PRÁTICA
HIGH SPEED OVENS

VALUES



PURPOSE

QUALITY FOOD WITHOUT WASTE

WELL-BEING

PRODUCTIVITY

SUSTAINABILITY



MANUFACTURING **PLANT**
State of Minas Gerais - Brazil

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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

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FIT EXPRESS

FITS ANYWHERE

LEARN MORE

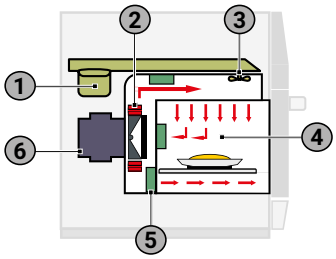


FIT EXPRESS BLACK

FIT EXPRESS SILVER

FIT EXPRESS ORANGE

• Smallest Footprint in its category without sacrificing- performance, consistency or quality
• Touchscreen display with intuitive and multi-language software, making it easy to set up, operate, and create recipes
• USB loading capabilities for programming and sharing settings between ovens
• Catalytic converter filter technology allows the oven to operate in any indoor area without the use of a hood
• Easy access to the removable catalytic converter that allows cleaning and maintenance to be performed by the end-user
• Manual cooking mode allows quick and intuitive cooking of unexpected menu items
• Independent controls of microwave power, temperature, and air speed
• Includes a daily cleaning function that cools the oven to safe temperatures and shows a video with recommended cleaning steps
• No side vents, allowing zero side clearance
• Up to 1024 recipes with 8 steps each in 16 groups
• Adjustable temperature from 30°C (86°F) to 280°C (536°F)
• Exterior, cool to the touch
• Stainless steel storage support rack on top



1. Magnetron
2. Impingement Heater
3. Stirrer
4. Impinged Air
5. Catalytic Converter
6. Blower Motor

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

STANDARD ACCESSORIES

01 - Panini Style Grill Plate;
01 - Aluminum Paddle;
01 - Solid PTFE Basket;

FIT EXPRESS (DUAL MAGNETRON) - High microwave power for fresh, chilled, and frozen foods in continuous preparation for high-demand operations.

FIT SINGLE MAG (SINGLE MAGNETRON) - Microwave power just right for fresh and chilled foods. With easy installation in places with limited electrical supply.



FIT EXPRESS

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)
Europe	230 380 400	Single Multi Multi	50 50 50	6.8 6.5 6.8	32 16 16	3x4mm² 5x2,5mm² 5x2,5mm²	32A(2P+E) 16A(3P+N+E) 16A(3P+N+E)	619x386x693 (mm) 24,3 x 15,1 x 27,2 (“) **67kg | 147,7 lbs.**	820x550x900 (mm) 32,2 x 21,6 x 35,4 (“) **100kg | 229,2 lbs.**	170x315x341 (mm) 6,6 x 12,4 x 13,4 (“) **13L | 0,45 cu.ft.**

FIT SINGLE MAG

Europe	230	Single	50	3	13	3x1,5mm²	13A(2P+E)	619x386x693 (mm) 24,3 x 15,1 x 27,2 (“) **67kg | 147,7 lbs.**	820x550x900 (mm) 32,2 x 21,6 x 35,4 (“) **100kg | 229,2 lbs.**	170x315x341 (mm) 6,6 x 12,4 x 13,4 (“) **13L | 0,45 cu.ft.**

NEW ACCESSORY

PANINI PRESS



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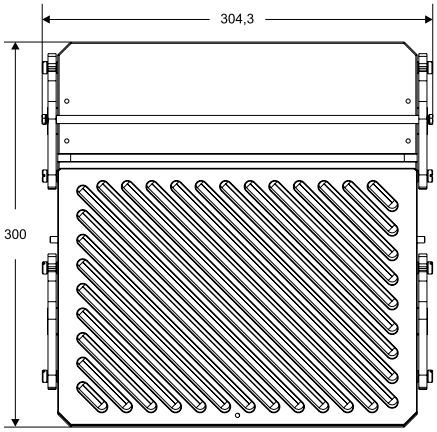
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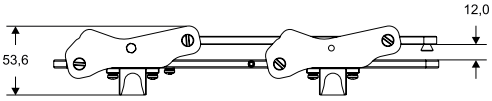
The Panini Press is an optional accessory for the FIT Express, ideal for making delicious sandwiches and paninis with grill marks.

- Specifically designed for use with the FIT Express.
- It is constructed from aluminum and coated with a non-stick layer.
- Versatility: Accommodate a variety of foods with an opening range of 20mm to 75mm 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.
- 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.





OPEN



CLOSED

LEARN MORE

*Not recommended for preparing meats



ROCKET EXPRESS

FASTER THAN A BULLET

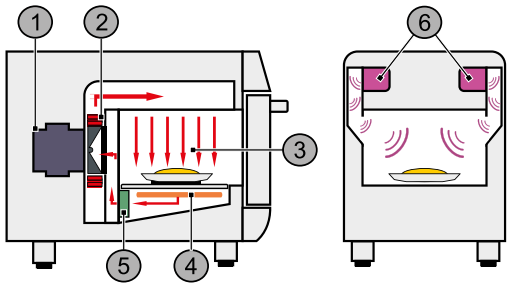


LEARN MORE

EASY OPERATION



• Touchscreen display with intuitive and multi-language software, making it easy to set up, operate, and create recipes
• USB loading capabilities for programming and sharing settings between ovens
• Catalytic converter filter technology allows the oven to operate in any indoor area without the use of a hood
• Easy access to the removable catalytic converter that allows cleaning and maintenance to be performed by the end-user
• Manual cooking mode allows quick and intuitive cooking of unexpected menu items
• Infrared bottom heating element with independent temperature control
• Bottom filter can be easily removed for cleaning and maintenance
• Includes a daily cleaning function that cools the oven to safe temperatures and shows a video with recommended cleaning steps
• No side vents, allowing zero side clearance
• Up to 1024 recipes with 8 steps each in 16 groups
• Adjustable temperature from 30°C (86°F) to 280°C (536°F)
• Exterior, cool to the touch



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

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

CERTIFIED
VENTLESS
WITH EASILY REMOVABLE CATALYTIC CONVERTER.



STANDARD ACCESSORIES

01 - Panini Style Grill Plate

01 - Solid PTFE Basket

01 - Aluminum Paddle

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)
Europe	230	Single	50	6.9	32	3x4mm²	32A(2P+E)	636x532x806 (mm)	800x560x860(mm)	146x394x362 (mm)
	380	Multi	50	6.6	16	3x5,2mm²	16A(3P+N+E)	25 1/16 x 21 x 31 3/4 (")	31 1/2 x 22 x 34 7/8 (")	6 3/4 x 16 1/2 x 14 1/4 (")
	400	Multi	50	6.9	16	3x5,2mm²	16A(3P+N+E)	**88kg | 194 lbs.**	**110kg | 242 lbs.**	**21L | 0,74 cu.ft.**



FORZA STi

SUPERIOR IN EVERY WAY



LEARN MORE

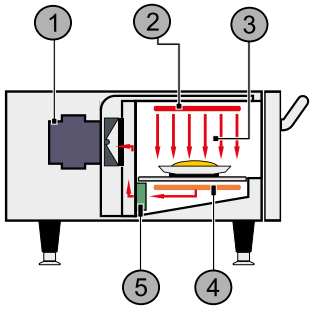


Forza STi



Forza STi Double Stacked

• Secures consistent results under continuous repetitive operation
• Works with any kind of pizza: fresh, frozen, pre-cooked, thin or thick crust and pan pizzas up to 40cm (16") in size
• Unique airflow distribution system: guarantees a consistent distribution of hot air through the cooking chamber, resulting in perfect browning throughout the cooking process
• Ability to operate at elevated cavity temperatures (up to 330°C / 626°F) to achieve professional results with many fresh dough items
• Fits a half-size sheet pan
• Capable of storing up 1024 different recipe settings, allowing operators to run a cycle, stop, add new ingredients, and continue cooking when needed
• Touchscreen display with intuitive and multi-language software, making it easy to set up, operate, and create recipes
• USB loading capabilities for programming and sharing settings between ovens
• Catalytic converter filter technology allows the oven to operate in any indoor area without the use of a hood
• Easy access to the removable catalytic converter that allows cleaning and maintenance to be performed by the end-user
• Exterior, cool to the touch



1. Blower Motor
2. Impingement Heater
3. Impinged Air
4. IR heater
5. Catalytic Converter

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

CERTIFIED
VENTLESS
WITH EASILY REMOVABLE CATALYTIC CONVERTER.



OPTIONAL ADJUSTABLE FEET

STANDARD ACCESSORIES

01 - Pizza Screen;
01 - Aluminum Paddle;
01 - Door Cleaning Tool;
01 - Rectangular Pizza Screen.

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)
Europe	230	Single	50	6.6	32	3x4mm²	32A(2P+E)	Without feet 340x705x788 (mm) 13,3x27,7x31 (") **67kg | 147,7 lbs.** With feet 442x705x788 (mm) 17x28x31 (") **67Kg | 148 lbs.**	Without feet 581x812x891(mm) 22,8x31,9x35 (") **95kg | 209,4 lbs.** With feet 581x812x891(mm) 23x32x35 (") **95kg | 209 lbs.**	93x460x435 (mm) 6x15x14 (") **18,6L | 0,65 cu.ft.**

FORZA STi

SUPERIOR IN EVERY WAY



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Small footprint

13,3 x 27,7 x 31

height x width x depth (“)

Ventless technology

No need of hoods for operation

Prepares 40cm pizzas

In 3 min 30 sec

330°C

Temperatures up to 330°C

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



COOKING TIME **EXAMPLES**



FIT **EXPRESS**



Brioche Sandwich

0:45 seconds



Sandwich Croissant

0:40 seconds



Chocolate lava cake

0:40 seconds



Quiche

1:20 minutes

ROCKET **EXPRESS**



Ciabatta Sandwich

0:50 seconds



Lasagna

3:30 minutes



Personal Pizza

1:50 minutes



Salmon En Croute

2:20 minutes

FORZA **STi**



16" Margherita Pizza

2:30 minutes



Pepperoni Pan Pizza

3:00 minutes



Argentinian "empanadas"

4:00 minutes



Breadstick

4:00 minutes



FORZA STi, ROCKET AND FIT EXPRESS

Full color user-friendly touchscreen display

ELEGANT AND INTUITIVE

Stores up to 1024 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.

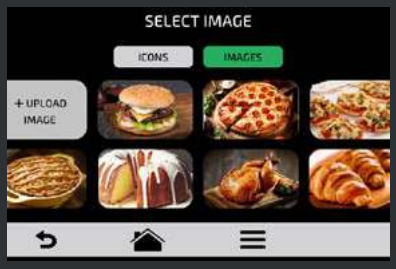
NEW FEATURES



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



Wi-Fi connectivity



New photo library for recipes



Video cleaning guide with instructions

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PRÁTICA

GET IT READY
IN 2 TAPS!



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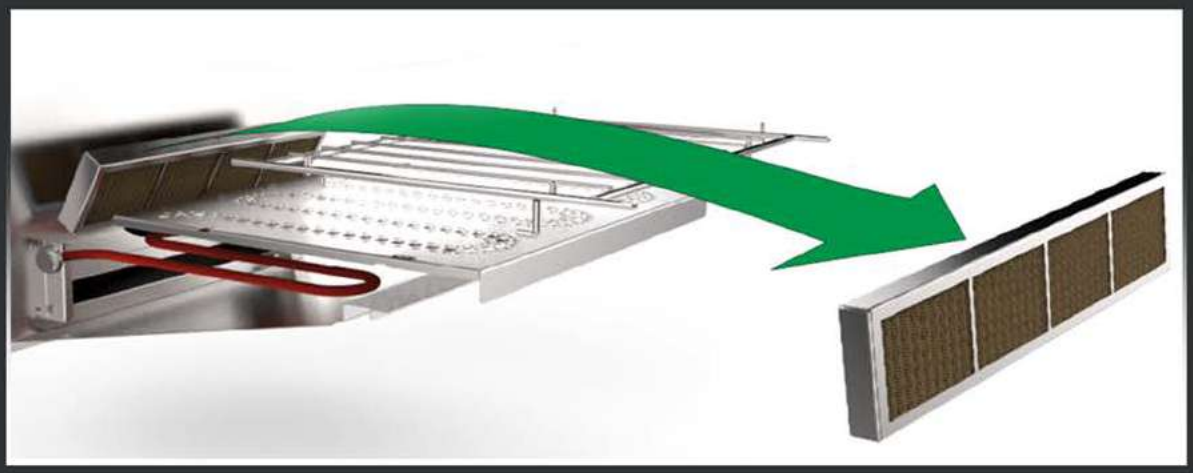
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USER-FRIENDLY FEATURES

Available on all Express Line models

REMOVABLE **CATALYST**



Easy access and removal of the catalytic converter.

REMOVABLE **AIR FILTER**



Designed for simple cleaning and maintenance.

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MINIMAL CLEARANCE

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





VENTLESS OPERATION

Pratica's Express Line ovens are equipped with a catalytic converter that eliminates grease ladden vapors before they escape the oven. These ovens have passed the EPA 202 test, and are certified as non-grease emitting appliances. When following proper installation and operation procedures, Pratica's ovens can be fully operational without the use of a Type I or Type II hood.*

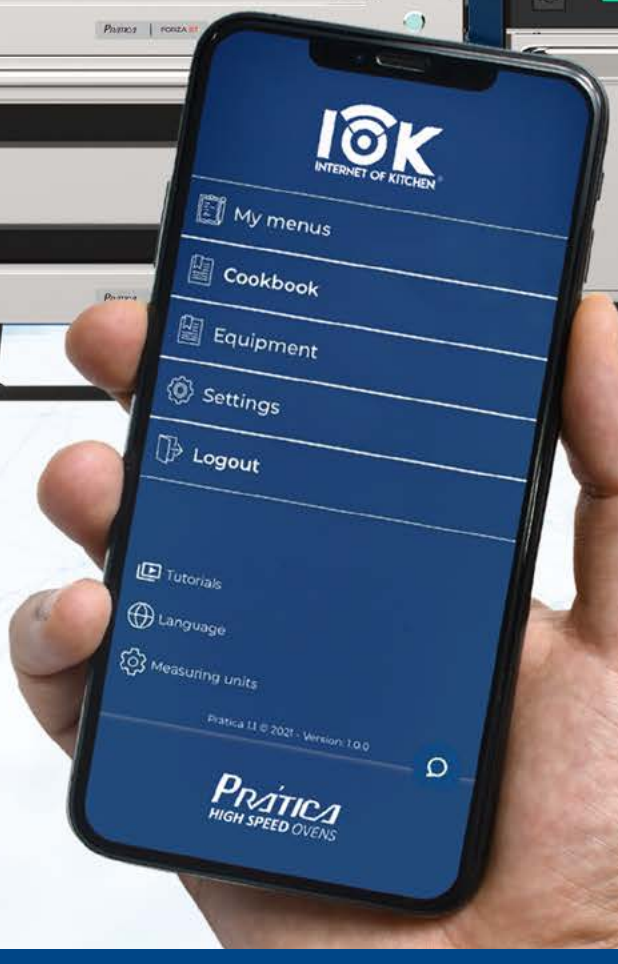
*Ventless cooking operation supported with the exception of foods classified as 'raw fatty proteins', such as bone-in, skin-on chicken, raw bacon, raw hamburger, etc.

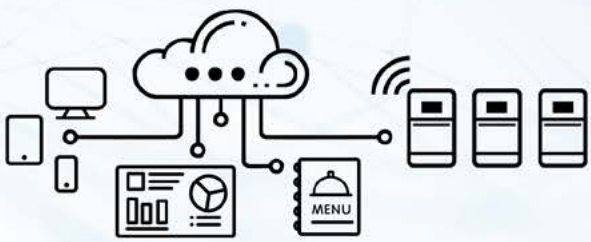
CERTIFICATIONS

IOK
INTERNET OF KITCHEN

YOUR OPERATIONS CONNECTIVITY
AT YOUR FINGERTIPS







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.

LEARN MORE



All our touchscreen models now come with the IOK: Forza STi, FIT, Rocket, and Copa Express.

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.

CONNECT NOW AND UPGRADE YOUR OPERATIONS.

COMING SOON

IN THE NEXT PHASES, IOK WILL ALSO OFFER:

Usage statistics

- Frequency of use
- Hours of higher demands
- Most used recipes

Technical information

- Troubleshooting
- Life of components
- Scheduled maintenance
- Remote software solution

And much more!

SPEED OVENS **ACCESSORIES**

Solid Basket



Compatibility: Rocket
Part Number: 800423

Compatibility: Fit
Part Number: 800525

Speed Grill



Compatibility: Rocket
Part Number: 800504

Compatibility: Fit
Part Number: 80526

Aluminum Paddle



Compatibility: Rocket
Part Number: 800163

Compatibility: Fit
Part Number: 800507

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Aluminum Paddle



Compatibility: Forza STi

Part Number: 800512

16” Aluminum Pizza Disc



Compatibility: Forza STi

Part Number: 760466

Scrub Pad Support



Compatibility: Forza STi

Part Number: 618213


GASTRO ECONOMY



CONVECTION OVENS

Prática's bakery ovens are made to achieve productivity, agility, and quality for baking perfectly uniformed bread and pâtisserie products.

Compact ovens easy to install in the production area or visible to the customer on the shop floor.

User-friendly controls and robust all-stainless steel construction.

Check if the product is available with the appropriate voltage and frequency for your region

PRÁTICA

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Miniconv

Compact, versatile, easy to operate. Ideal for production area or visible to the customer on the shop floor.

LEARN MORE





Model	Programmable Miniconv Classic
Tray size	35 x 35 cm (13,7" x 13,7)
Door width	47 cm (18,5")
Control	Digital programmable
Programmation	✔
Number of Recipes	100
Recipe steps	4
Pre-heating	✔
Timing	✔
Convection Off	✔
Heat distribution	Turbine forced convection
USB	✔
Steaming	Water injection
Steam levels	3
Humidity control	✔
humidity control levels	5
Maximum temperature	230°C (446°F)
Stacking	2 units
Exhaust fan	Recommended







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

Check if the product is available with the appropriate voltage and frequency for your region

Model	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)
Miniconv Classic programmable	220	Mono	50/60	2.56	16	3x1.5	16A (2P+T)	446x586x694 (mm) 18x23x27 (") **38kg | 84 lbs.**	530x670x700 (mm) 21x26x28 (") **48kg | 106 lbs.**





HPE LINE

CONVECTION OVENS

Attractive and compact, combining the visibility and aroma of bread being baked, offering a unique experience to customers and driving up sales.

LEARN MORE



HPE80 Programmable

HPE100 Programmable

Modelo	HPE80 Programmable	HPE100 Programmable
Tray Size	40 x 60 cm (15,7" x 23,6")	40x60 cm (15,7" x 23,6")
Door width	72 cm (28,3")	64 cm (25,1")
Control	Digital programmable	Digital programmable
Programmation	✓	✓
Number of recipes	100	100
Recipe steps	4	4
Pre-heating	✓	✓
Timing	✓	✓
Convection off	✓	✓
Heat distribuition	Turbine forced convection	Turbine forced convection
Reversible turbine	✓	✓
USB	✓	✓
Steaming	Water injection	Water injection
Steam levels	3	3
Humidity control	✓	✓
Humidity control levels	5	5
Maximum temperature	250°C (482°F)	250°C (482°F)
Drain	✗	✓
Stacking	2 units	2 units
Exhaust fan	Recomendada	Recommended

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

Check if the product is available with the appropriate voltage and frequency for your region

Model	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)
HPE80 Prog.	220 220 380	Mono Tri Tri	50/60	5.5	40 20 16	3x6 4x4 5x2,5	63A (2P+T) 32A (3P+T) 16A (4P+T)	600x905x893 (mm) 24x36x35 (") **86kg | 190 lbs.**	750x1020x980 (mm) 29x40x39 (") **122kg | 269 lbs.**
HPE100 Prog.	220 220 380	Mono Tri Tri	50/60	7.7	40 25 16	3x10 4x4 5x2,5	63A (2P+T) 32A (3P+T) 16A (3P+N+T)	707x896x957 (mm) 28x35x38 (") **96kg | 212 lbs.**	915x1015x1085 (mm) 36x40x43 (") **136kg | 300 lbs.**



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STOREFRONT PROOFER 4.6

A modern design for more visibility and attractiveness of baked goods.

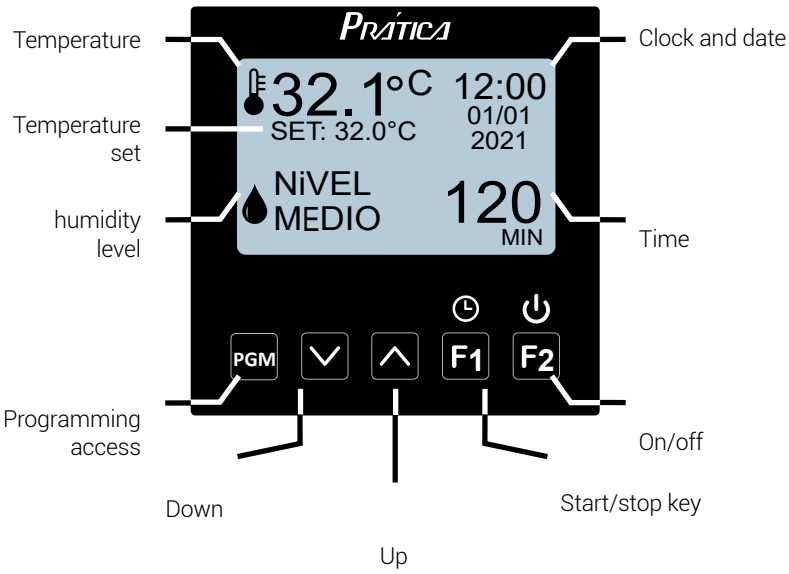


KNOW MORE

HP80, HPE100, Lastro FIT 4.6 compatible



- 25°C to 45°C set temperature;
- 3-level humidity control;
- Time setting;
- Stainless steel built;
- Shielded heating element;
- Humidity generation and distribution system;
- Reinforced structure for oven stacking;
- Wheels for easy transportation;
- Insulation;
- Drain for easy cleaning.





Check if the product is available with the appropriate voltage and frequency for your region

Model	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)
Fermenter Showcase 4.6	220	Mono	50/60	1	16	3x1,5	16A (2P+T)	745x896x906 (mm) 30x32,3x35,7 (“) **87kg | 192 lbs.**	875x1015x995 (mm) 34,5x40x39,2 (“) **125kg | 275,6 lbs.**

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