

Prática

HIGH SPEED OVENS



2500 Watts, 200°C min / 400°C max / 1500°C catalytic



Prática
TECHNICOOK - TÉCNIFAN

WELCOME TO **PRÁTICA**

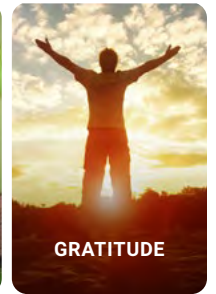
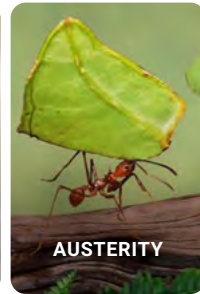
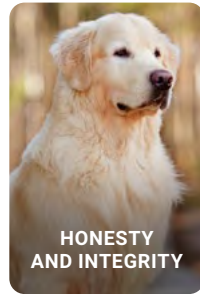
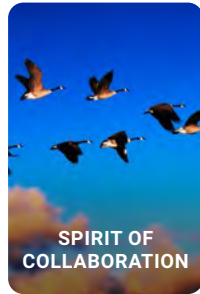
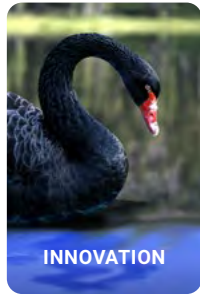
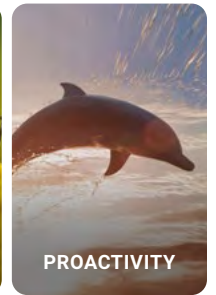
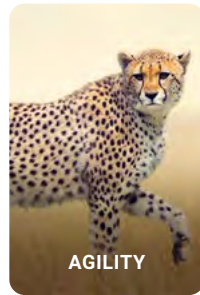
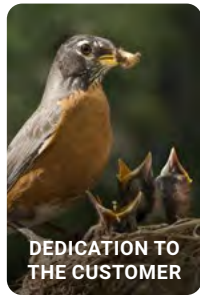
Prática Klímaquip SA, founded in 1991, is the leading manufacturer of food service and bakery equipment in South America. Since 2007 Prática has been engineering and manufacturing Speed Ovens.

The company has over 500 employees, 40 of them in Research & Development, and a 250.000 square foot state-of-the-art engineering and manufacturing facility. Prática has its headquarter located in Minas Gerais, Brazil. It also has representatives and distributors on all continents and in each location it is equipped with experienced teams that provide services, sales, products, parts and support to its customers.



Prática
HIGH SPEED OVENS

VALUES



QUALITY FOOD WITHOUT WASTE

PURPOSE



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



FIT EXPRESS

F I T S A N Y W H E R E

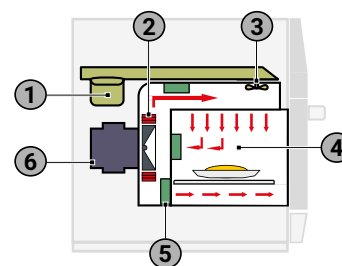
FIT EXPRESS BLACK



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;
- 01 - Usb Flash Drive.

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.

CERTIFIED

 WITH EASILY REMOVABLE
 CATALYTIC CONVERTER.



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	Single	50	6.8	32	3x4mm ²	32A(2P+E)	619x386x693 (mm)	820x550x900 (mm)	170x315x341 (mm)
	380	Multi	50	6.5	16	5x2,5mm ²	16A(3P+N+E)	24,3 x 15,1 x 27,2 (")	32,2 x 21,6 x 35,4 (")	6,6 x 12,4 x 13,4 (")
	400	Multi	50	6.8	16	5x2,5mm ²	16A(3P+N+E)	67kg 147,7 lbs.	100kg 229,2 lbs.	13L 0,45 cu.ft.

FIT SINGLE MAG

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



Copa Express

F A S T A N D B E A U T I F U L

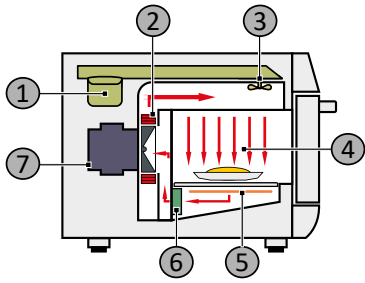


**COPA EXPRESS
ORANGE**

**COPA EXPRESS
BLACK**

**COPA EXPRESS
SILVER**

- 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
- Easily removable bottom filter for cleaning and maintenance
- Includes a daily cleaning function that cools the oven to safe temperatures and shows a video with recommended cleaning steps
- Side vents that allow 1" 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)
- Capable of utilizing common pan sizes including 1/2 hotel pan (gastronorm pan), and a 1/4 sheet pan



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

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



STANDARD ACCESSORIES

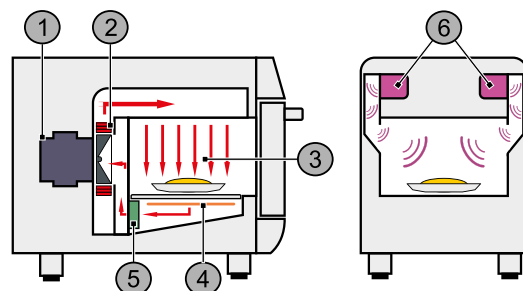
- 01 - Panini Style Grill Plate
- 02 - Aluminum Pan
- 01 - Aluminum Paddle
- 01 - Solid PTFE Basket
- 01 - USB Flash Drive

COPA EXPRESS - High microwave power for fresh, chilled, and frozen foods in continuous preparation for high-demand operations.

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

COPA 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	Single	50	6.9	32	3x4mm ²	32A(2P+E)	694x405x780 (mm) 27 ³ / ₈ x16x30 ³ / ₄ (") 79kg 174 lbs.	800x426x813 (mm) 31 ¹ / ₂ x 16 ³ / ₄ x 32 (") 100kg 220 lbs.	183x336x287 (mm) 7 ¹ / ₄ x 13 ¹ / ₄ x 11 ¹ / ₄ (") 17.5L 0,61 cu.ft.			
	380	Multi	50	6.6	16	3x5,2mm ²	16A(3P+N+E)						
	400	Multi	50	6.9	16	3x5,2mm ²	16A(3P+N+E)						
Africa	380	Multi	50	6.6	16	5x2,5mm ²	16A(3P+N+E)	694x405x780 (mm) 27 ³ / ₈ x16x30 ³ / ₄ (") 79kg 174 lbs.	800x426x813 (mm) 31 ¹ / ₂ x 16 ³ / ₄ x 32 (") 100kg 220 lbs.	183x336x287 (mm) 7 ¹ / ₄ x 13 ¹ / ₄ x 11 ¹ / ₄ (") 17.5L 0,61 cu.ft.			
Asia	220	Single	60	6.6	32	3x4mm ²	32A(2P+E)						
China	380	Multi	50	6.6	16	5x2,5mm ²	16A(3P+N+E)						
Australia	380	Multi	50	6.6	16	5x2,5mm ²	16A(4P+E)	694x405x780 (mm) 27 ³ / ₈ x16x30 ³ / ₄ (") 79kg 174 lbs.	800x426x813 (mm) 31 ¹ / ₂ x 16 ³ / ₄ x 32 (") 100kg 220 lbs.	183x336x287 (mm) 7 ¹ / ₄ x 13 ¹ / ₄ x 11 ¹ / ₄ (") 17.5L 0,61 cu.ft.			
COPA SINGLE MAG													
Europe	230	Single	50	3.4	16	3x1,5mm ²	16A(2P+E)				694x405x780 (mm) 27 ³ / ₈ x16x30 ³ / ₄ (") 79kg 174 lbs.	800x426x813 (mm) 31 ¹ / ₂ x 16 ³ / ₄ x 32 (") 100kg 220 lbs.	183x336x287 (mm) 7 ¹ / ₄ x 13 ¹ / ₄ x 11 ¹ / ₄ (") 17.5L 0,61 cu.ft.
	230	Single	50	3	13	3x1,5mm ²	13A(2P+E)						

- 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
- 01 - 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)
Europe	230	Single	50	6.9	32	3x4mm ²	32A(2P+E)	636x532x806 (mm)	800x560x860(mm)	146x394x362 (mm)
	380	Multi	50	6.6	16	3x5,2mm ²	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	3x5,2mm ²	16A(3P+N+E)	88kg 194 lbs.	110kg 242 lbs.	21L 0,74 cu.ft.



FORZA STi
SUPERIOR IN EVERY WAY

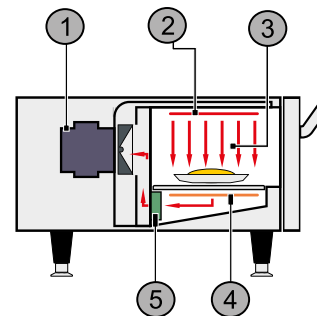


Forza STi



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.



STANDARD ACCESSORIES

- 01 - Aluminum Mesh Screen;
- 01 - Aluminum Paddle;
- 01 - Door Cleaning Tool;
- 01 - USB Drive.

⊕ OPTIONAL ADJUSTABLE FEET

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	3x4mm ²	32A(2P+E)	Without feet 340x705x788 (mm) 13,3x27,7x31 (") 67kg 147,7 lbs.	Without feet 581x812x891 (mm) 22,8x31,9x35 (") 95kg 209,4 lbs.	93x460x435 (mm) 6x15x14 (") 18,6L 0,65 cu.ft.
								With feet 442x705x788 (mm) 17x28x31 (") 67kg 148 lbs.	With feet 581x812x891 (mm) 23x32x35 (") 95kg 209 lbs.	

FORZA STi

SUPERIOR IN EVERY WAY





Small footprint

13,3 x 27,7 x 31
height x width x depth (")



Ventless technology

No need of hoods
for operation



Prepares 16" pizzas

In 3 minutes



**Temperatures
up to 626°F**

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



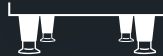
**Energy
efficient**

low energy
consumption



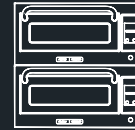
Stainless steel

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

COPA EXPRESS



Grilled cheese sandwich

0:45 seconds



Brownie

0:45 seconds



Croissant

0:40 seconds



Fish Papilote

1:30 minutes



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



THE BEST USER INTERFACE ON THE MARKET

ELEGANT AND INTUITIVE

Full color user-friendly touchscreen display, allowing an unlimited amount of recipes and icons.

SIMPLE AND OPTIMIZED

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

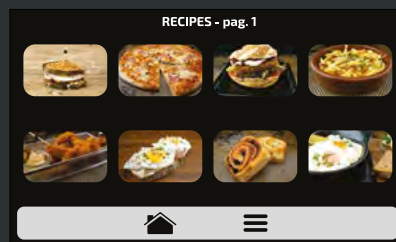
NEW FEATURES



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



Wi-Fi connectivity



New photo library for recipes

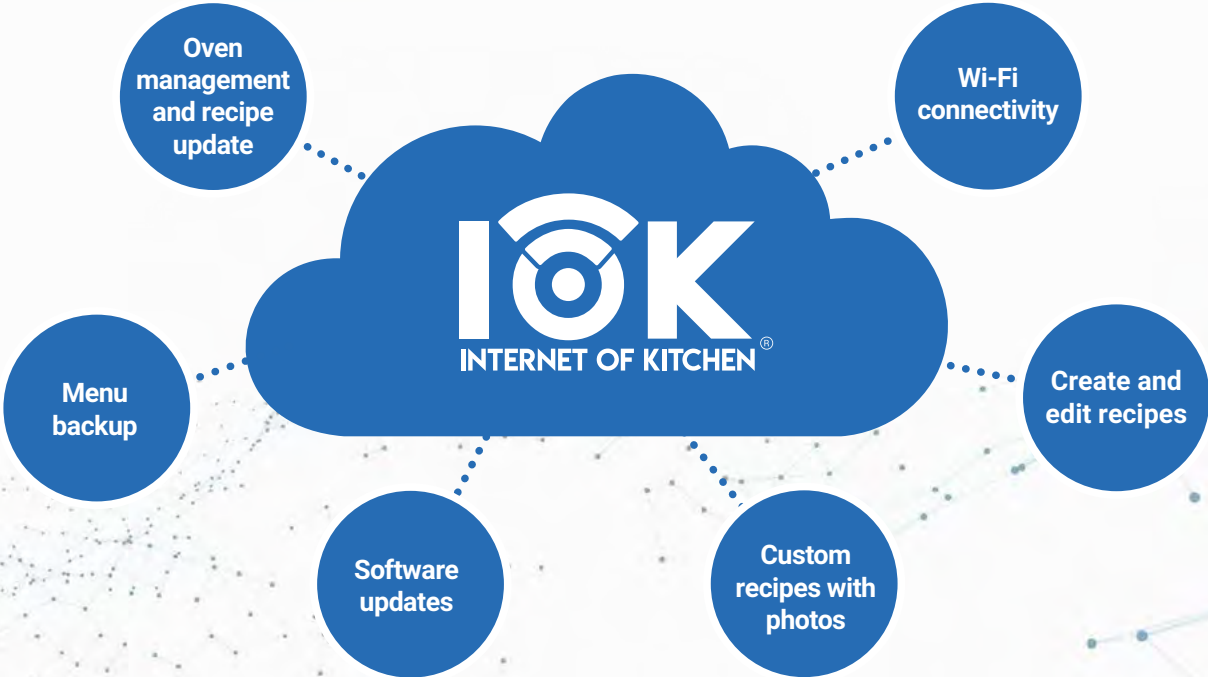


Video cleaning guide with instructions

GET IT READY in 2 taps!



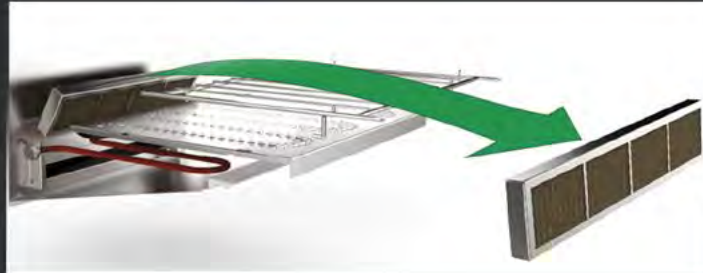
THE CONNECTIVITY OF PRÁTICA



USER-FRIENDLY FEATURES

Available on all Express Line models

REMOVABLE CATALYST



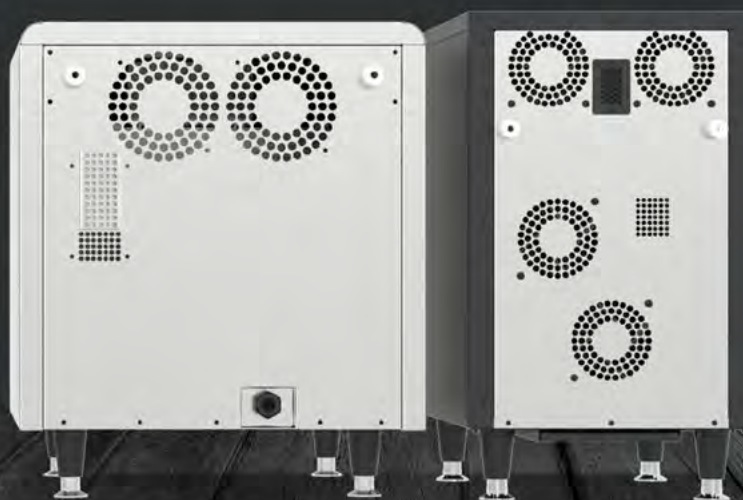
Easy access and removal of the catalytic converter.

REMOVABLE AIR FILTER



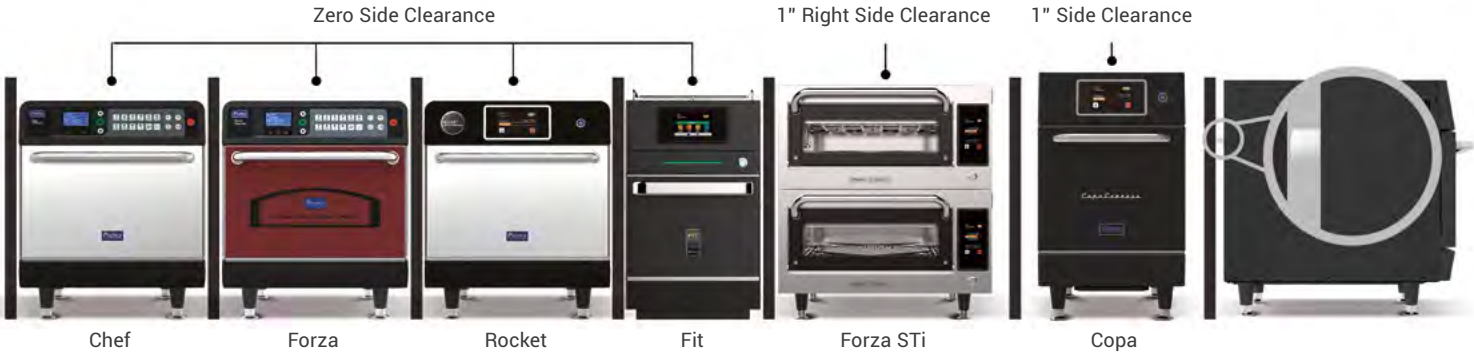
Designed for simple cleaning and maintenance.

BACK PANEL



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 laden 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



SPEED OVENS **ACCESSORIES**

Aluminum Teflon Tray

Compatibility: Copa
Part Number: 800468



Solid Basket

Compatibility: Copa
Part Number: 800422

Compatibility: Rocket
Part Number: 800423

Compatibility: Fit
Part Number: 800525



Speed Grill

Compatibility: Copa
Part Number: 800490

Compatibility: Rocket
Part Number: 800504

Compatibility: Fit
Part Number: 80526



Aluminum Paddle

Compatibility: Copa
Part Number: 800507

Compatibility: Rocket
Part Number: 800163

Compatibility: Fit
Part Number: 800507



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



Prática Oven Protector*

Case of 6 bottles

Compatibility: All ovens

Part Number: 800535



Prática Oven Cleaner*

Case of 6 bottles

Compatibility: All ovens

Part Number: 800534



Standard Trigger Sprayer*

Compatibility: All ovens

Part Number: 200903



Foaming Trigger Sprayer*

Compatibility: All ovens

Part Number: 200906



*Check availability for your region.

Prática

Universidade Federal de Pernambuco