PRÁTICA
HIGH SPEED OVENS

2022 Canada, EMEA and Asia-Pacific Catalog

WELCOME TO **PRÁTICA**

Prática Klimaquip 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 a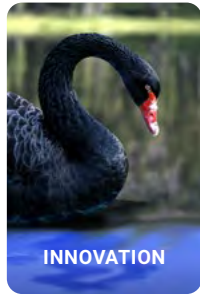ll continents and in each location it is equipped with experienced teams that provide services, sales, products, parts and support to its customers.

PRÁTICA
HIGH SPEED OVENS

VALUES

COMPETITIVENESS

DEDICATION TO THE CUSTOMER

RESPECT

AGILITY

COMMITMENT

PROACTIVITY

WILLINGNESS TO IMPROVE

INNOVATION

SPIRIT OF COLLABORATION

HONESTY AND INTEGRITY

AUSTERITY

GRATITUDE
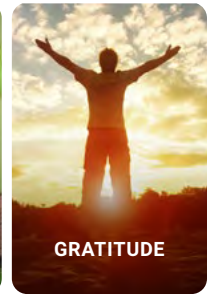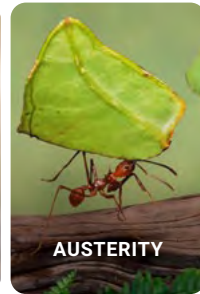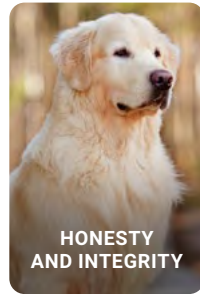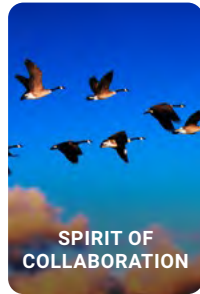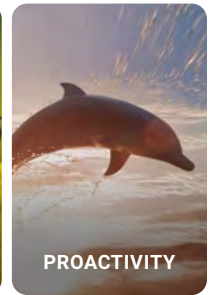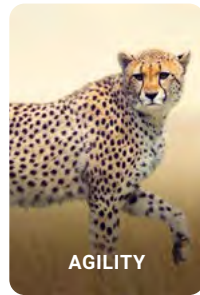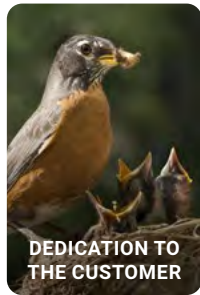
PURPOSE

QUALITY FOOD WITHOUT WASTE

WELL-BEING

PRODUCTIVITY

SUSTAINABILITY

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

INDEX

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

FITS ANYWHERE

KNOW [QR code] MORE

COMING
SOON
THIRD
QUARTER

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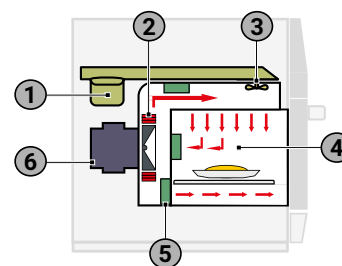
1. Magnetron	4. Impinged Air
2. Impingement Heater	5. Catalytic Converter
3. Stirrer	6. Blower Motor

- **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
VENTLESS
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	230 380 400	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

| 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	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.**

CopaExpress

FAST AND BEAUTIFUL

KNOW MORE

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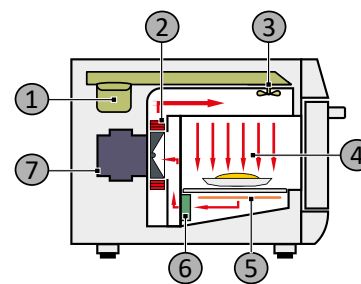
1. Magnetron
2. Impingement Heater
3. Stirrer
4. Impinged Air
5. IR heater
6. Catalytic Converter
7. Blower Motor

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

CERTIFIED
VENTLESS
WITH EASILY REMOVABLE CATALYTIC CONVERTER.

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	230 380 400	Single Multi Multi	50 50 50	6.9 6.6 6.9	32 16 16	3x4mm^2 3x5,2mm^2 3x5,2mm^2	32A(2P+E) 16A(3P+N+E) 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)			

COPA 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)
Europe	230 230	Single Single	50 50	3.4 3	16 13	3x1,5mm^2 3x1,5mm^2	16A(2P+E) 13A(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.**

ROCKET EXPRESS

FASTER THAN A BULLET

KNOW [QR code] MORE

EASY OPERATION TOUCH SCREEN

SUBS
1 SUB 15cm

IN PROGRESS   1 min 33s

TOP HEATER: 250°C
BOTTOM HEATER: 250°C

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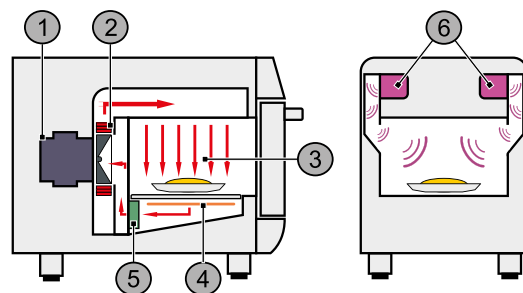
1. Blower Motor
2. Impingement Heater
3. Impinged Air
4. IR heater
5. Catalytic Converter
6. Magnetrons

• **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	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

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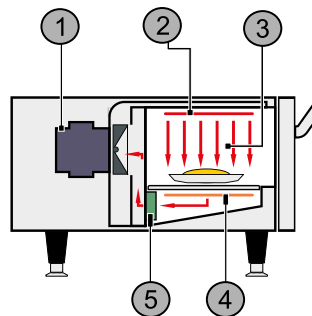
1. Blower Motor
2. Impingement Heater
3. Impinged Air
4. IR heater
5. Catalytic Converter

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

CERTIFIED

VENTLESS

WITH EASILY REMOVABLE CATALYTIC CONVERTER.

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	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.**

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

626ºF

**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 Papilotte
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
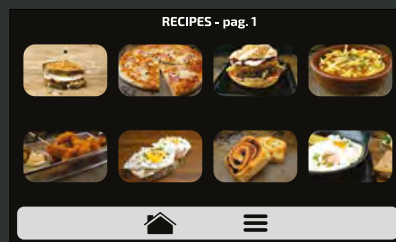
New photo library for recipes

Video cleaning guide with instructions

GET IT READY in 2 taps!

THE CONNECTIVITY OF PRÁTICA

KNOW MORE

INTERNET OF KITCHEN

- Oven management and recipe update
- Wi-Fi connectivity
- Menu backup
- Create and edit recipes
- Software updates
- Custom recipes with photos
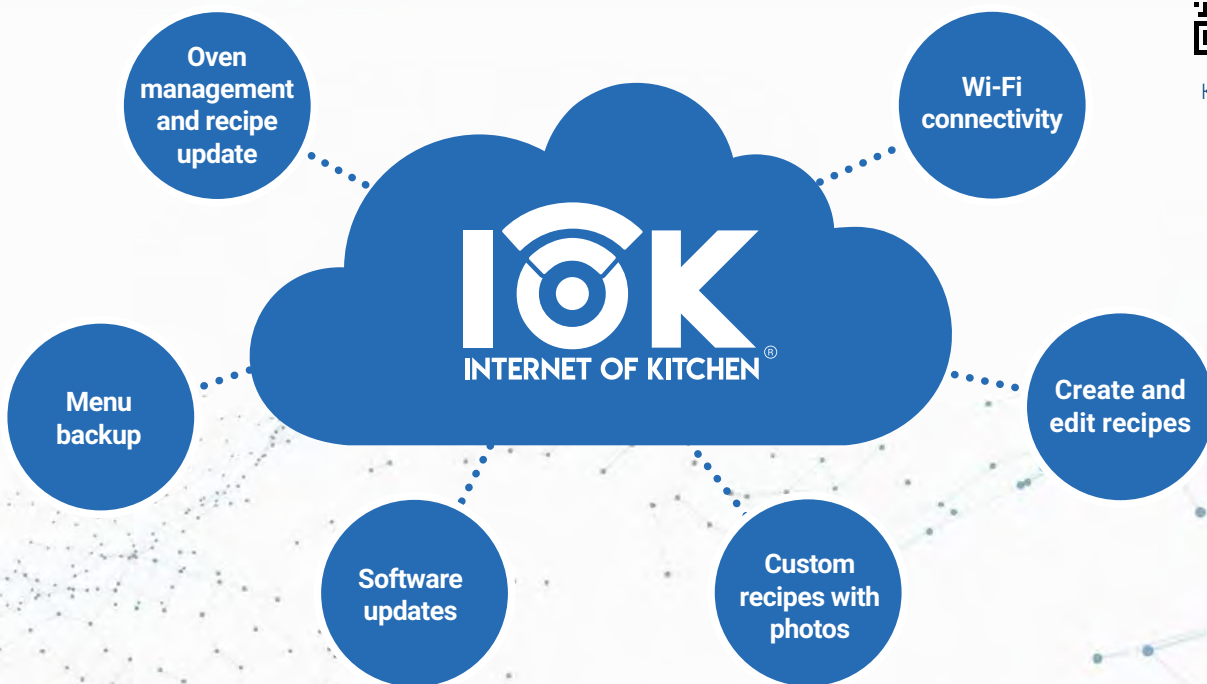
USER-FRIENDLY FEATURES

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

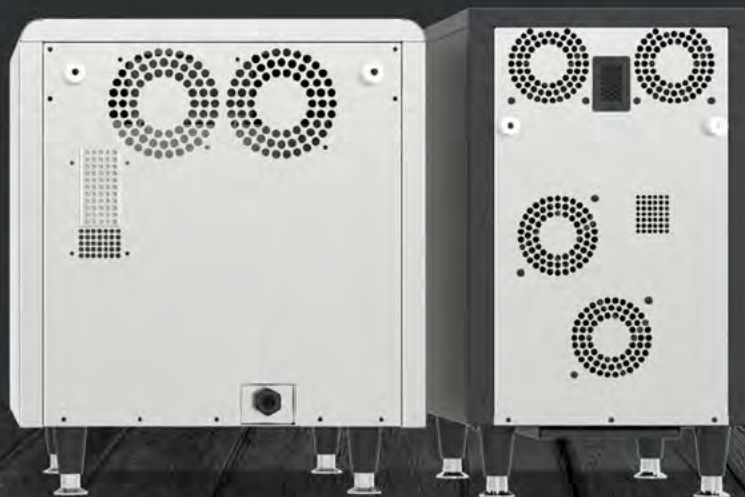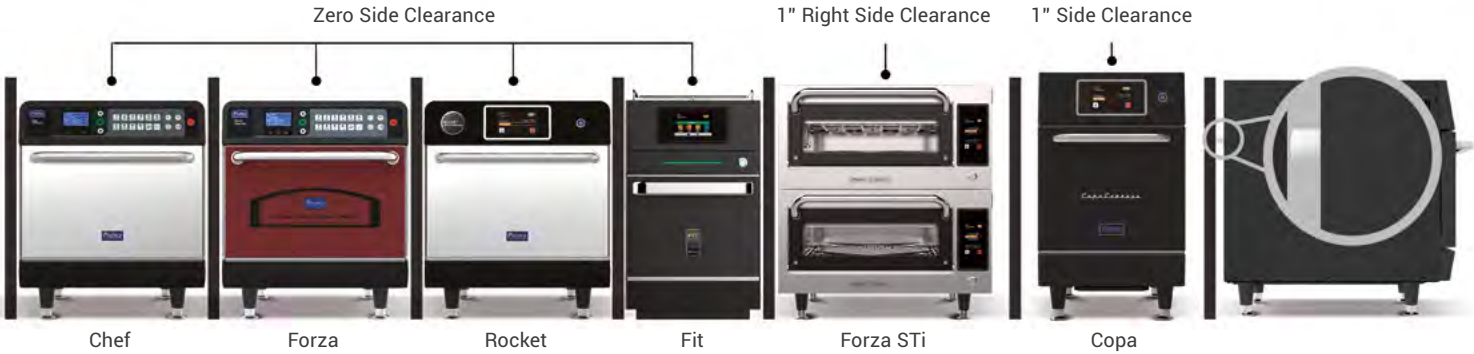Advance cooling design eliminates side vents and louvers allowing minimal to zero side clearance.

Zero Side Clearance   1" Right Side Clearance   1" Side Clearance

Chef   Forza   Rocket   Fit   Forza STi   Copa

WALL - WALL - WALL - WALL

Rear clearances are automatically set with factory-installed bumpers.

WALL - WALL - WALL - WALL

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

VENTLESS EPA 202 CERTIFIED   c ETL us LISTED   ETL SANITATION LISTED Intertek   CE   INMETRO

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:** 800526

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.

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.

PRÁTICA

MINICONV LINE
CONVECTION OVENS

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

KNOW MORE

Miniconv Classic steel

Miniconv Classic Black

Programmable Miniconv Classic

Programmable Miniconv Classic Black

Model	Miniconv Classic	Programmable Miniconv Classic
Tray size	35 x 35 cm (13,7" x 13,7)	35 x 35 cm (13,7" x 13,7)
Door width	47 cm (18,5")	47 cm (18,5")
Control	Digital	Digital programmable
Programmation	✖	✔
Number of Recipes	✖	100
Recipe steps	✖	4
Pre-heating	✖	✔
Timing	✔	✔
Convection Off	✖	✔
Heat distribution	Turbine forced convection	Turbine forced convection
USB	✖	✔
Steaming	Water injection	Water injection
Steam levels	✖	3
Humidity control	✖	✔
humidity control levels	✖	5
Maximum temperature	210°C (410°F)	230°C (446°F)
Drain system	✖	✖
Stacking	2 units	2 units
Exhaust fan	Recommended	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 and 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.

KNOW MORE

HPE80

HPE80 Programmable

HPE100 Programmable

Modelo	HPE80	HPE80 Programmable	HPE100 Programmable
Tray Size	40 x 60 cm (15,7" x 23,6")	40 x 60 cm (15,7" x 23,6")	40x60 cm (15,7" x 23,6")
Door width	72 cm (28,3")	72 cm (28,3")	64 cm (25,1")
Control	Digital	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	Turbine forced convection
Reversible turbine	✅	✅	✅
USB	❌	✅	✅
Steaming	Water injection	Water injection	Water injection
Steam levels	❌	3	3
Humidity control	❌	✅	✅
Humidity control levels	❌	5	5
Maximum temperature	230°C (446°F)	250°C (482°F)	250°C (482°F)
Drain	❌	❌	✅
Stacking	2 units	2 units	2 units
Exhaust fan	Recommended	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 and 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.**

STOREFRONT PROOFER 4.6

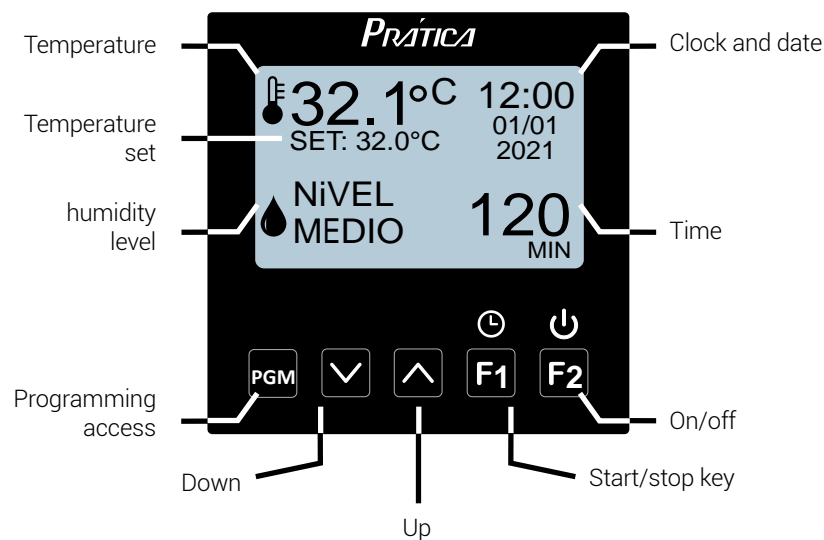A modern design for more visibility and attractiveness of baked goods.

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.

Temperature

Temperature set

humidity level

Programming access

Clock and date

Time

On/off

Down

Up

Start/stop key

PRÁTICA

32.1°C   12:00
SET: 32.0°C   01/01   2021

NiVEL MEDIO   120 MIN

PGM   ∨   ∧   F1   F2

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.**

PRÁTICA