

# PRÁTICA

HIGH SPEED OVENS



## 2024 USA Catalog





**Prática**  
TECHNICOOK • TECHNIPLAN

## WELCOME TO **PRÁTICA**

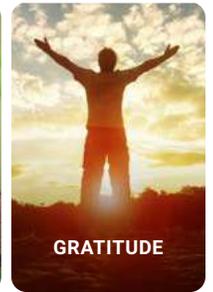
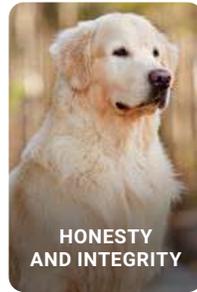
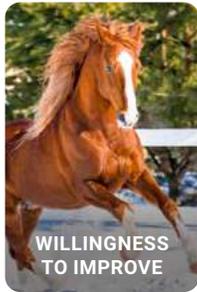
Prática, founded in 1991, offers cutting-edge equipment for the food preparation market, including an extensive product portfolio in the category of speed ovens. With over 600 employees, including 55 in Research & Development in its fully operational 250,000 sq ft factory located in Minas Gerais, Brazil, 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.



## OUR VALUES



## QUALITY FOOD WITHOUT WASTE

## OUR PURPOSE



WELL-BEING



PRODUCTIVITY



SUSTAINABILITY

MANUFACTURING PLANT  
State of Minas Gerais - Brazil

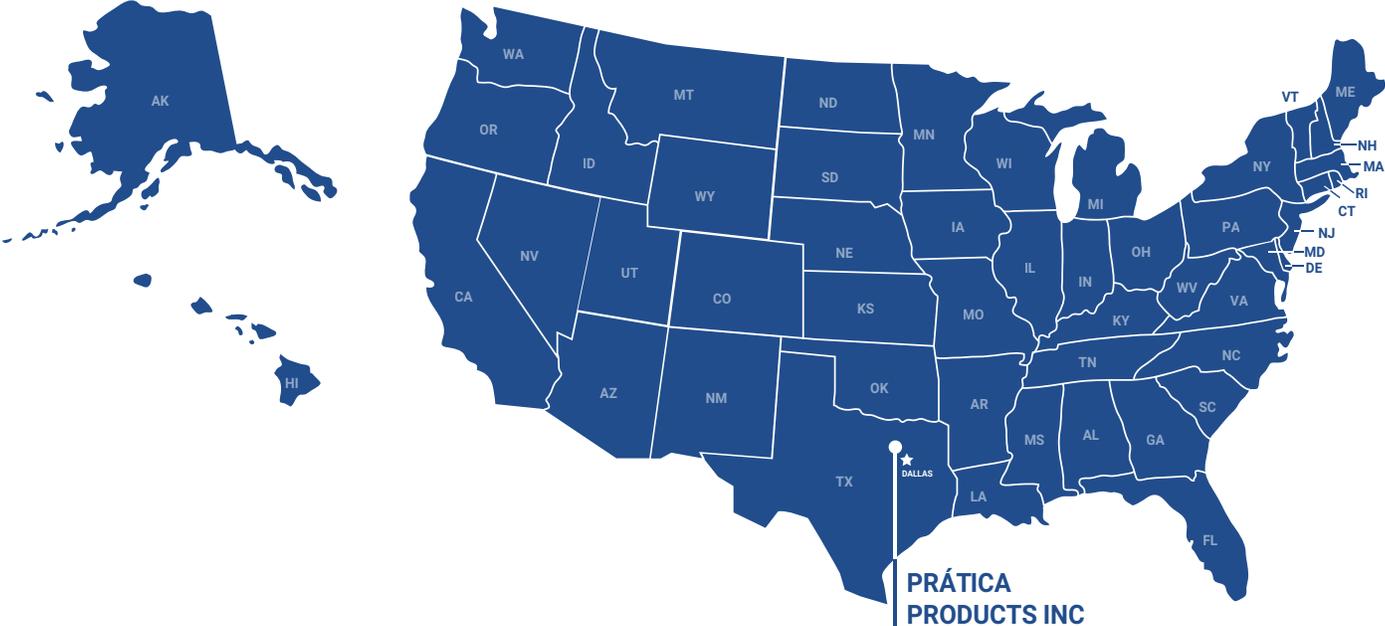


# PRESENT IN OVER 50 COUNTRIES



Zoom in to get a better view.

# COVERAGE IN ALL 50 STATES



- \* Nationwide parts distribution - Partstown USA
- \* Nationwide Service Network - NSC
- \* Nationwide Sales coverage by independent sales representatives

 Zoom in to get a better view.

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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*



BACK TO MENU



# FIT EXPRESS

The Fit Express high-speed oven is designed for efficiently finalizing refrigerated, fresh, or frozen foods, such as breakfast sandwiches, chicken wings, muffins, lasagnas, mac & cheese, sub sandwiches, and other partially prepared dishes. It delivers excellent flavor, appearance, and crispiness. The combination of impinged air and microwaves allows for heating, browning, or toasting foods faster than traditional methods.

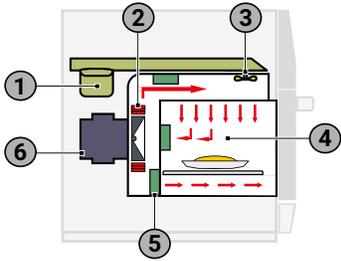


FIT EXPRESS BLACK

FIT EXPRESS SILVER

FIT EXPRESS ORANGE

- Bigger cavity, smaller footprint: fits on 15.2" width countertops and cooks 12" pizzas.
- User interface: full-color user-friendly touchscreen display. Drag and drop features.
- IOK: 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.
- Multi-language system: Portuguese, English, Spanish, French, German, Polish, Russian, Mandarin, Greek.
- Ventless: no hoods needed.
- The removable catalytic converter allows operators to perform the cleaning without the need for a maintenance service call.
- Secures consistent results: through precise control, even heat distribution, rapid cooking, built-in sensors, and customization options, ensuring uniform and efficient cooking for reliable outcomes.
- Independently adjust microwave power, temperature, and impinged air while programming recipes on the oven.
- No side vents, allowing zero side clearance.
- Elegant & Intuitive: Stores up to 1024 recipes, with their own steps, settings, icons, or photos.
- Temperatures up to 536°F: The impinged air convection technology combined with microwave capabilities enables users to cook food faster than when using traditional processes.
- Heat insulation: prevents the surrounding area from heating up and keeps the surface cool to the touch.



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

**COOK TIMES**

Chicken Wings Bone-In	<b>3 min 30 sec</b>
Ham & Cheese Panini	<b>55 sec</b>
Mozzarella Sticks	<b>1 min 45 sec</b>
Italian Sub	<b>55 sec</b>
Breakfast Biscuit	<b>1 min 30 sec</b>

>

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>

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CAD AND REVIT FILES



**STANDARD ACCESSORIES**

BUILT-IN

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

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)	Clearance (Left / back / right side)
USA / Canada	208 240	Single	60	6.2 7.0	30	3x10 AWG	 NEMA 6-30	25.9 x 15.2 x 27.3 (") <b>147.7 lbs.</b>	32.3 x 21.6 x 35.4 (") <b>189.5 lbs.</b>	5.2 x 12.4 x 12.1 (") <b>0.45 cu.ft</b>	0" / 0" / 0"

NEW ACCESSORY

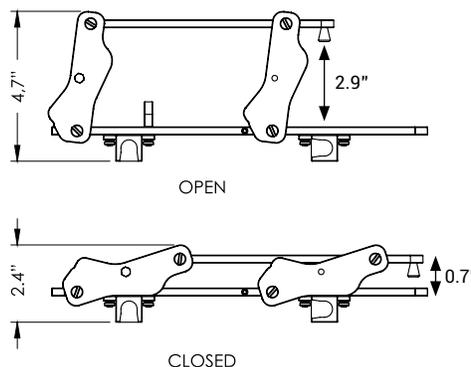
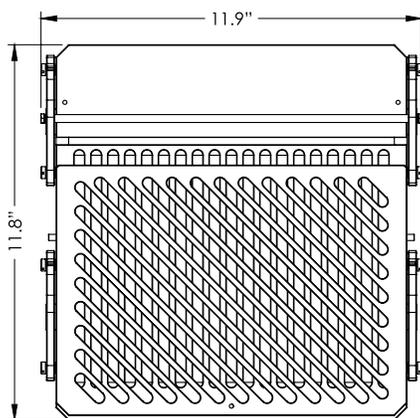
# PANINI PRESS



FOR  
**FIT**  
EXPRESS  
USE ONLY

## 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 0.7" to 2.9" 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.



\*Not recommended for preparing meats



# FORZA STi

Designed to ensure swift and exceptional deliveries, even during peak demands, the Forza Sti proves to be an ideal solution for QSR (Quick Service Restaurants) establishments, as well as pizzerias, bakeries, hotels, kiosks, and convenience stores. The production of pizzas, flatbreads, cookies, and more becomes even better with the Forza STi, ensuring superior appearance, flavor, and textures. The combination of impinging air and infrared radiation allows for heating, browning, or toasting foods faster than traditional methods.

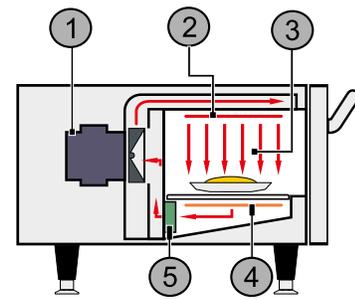


**Forza STi**



**Forza STi Double Stacked**

- Secures consistent results: through precise control, even heat distribution, rapid cooking, built-in sensors, and customization options, ensuring uniform and efficient cooking for reliable outcomes.
- Pizzas up to 16": fresh, or par-baked dough, thin or thick crust.
- Stackable: can be stacked up to two ovens.
- Each cavity has its own independent controls, allowing the temperature to be set individually, up to 626°F each.
- Elegant & Intuitive: stores up to 1024 recipes, with their own steps, settings, icons, or photos.
- User interface: full-color user-friendly touchscreen display. Drag and drop features.
- Multi-language system: Portuguese, English, Spanish, French, German, Polish, Russian, Mandarin, Greek.
- IOK: 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.
- Ventless: no hoods needed.
- The removable catalytic converter allows operators to perform the cleaning without the need for a maintenance service call.
- Heat insulation: prevents the surrounding area from heating up and keeps the surface cool to the touch.



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

### COOK TIMES

Bruschettas	45 sec
Toasted Sub Sandwich	55 sec
Fresh Dough 16" Pizza	3 min 30 sec
Half size sheet pan of cookies	10 min
Flatbread Pizza	2 min 15 sec

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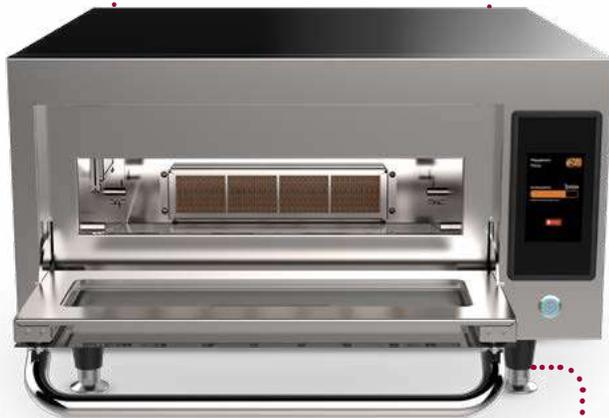
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CAD AND REVIT FILES

CERTIFIED  
**VENTLESS**  
WITH EASILY REMOVABLE  
CATALYTIC CONVERTER.



⊕ OPTIONAL ADJUSTABLE FEET

### STANDARD ACCESSORIES



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

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)	Clearance (Left / back / right side)
USA / Canada	208	Single	60	5.6	30	3x10 AWG		Without feet 13.4 x 27.7 x 31 (") <b>148 lbs.</b>	22.8 x 31.9 x 35 (") <b>209.4 lbs.</b>	3.6 x 18.1 x 17.1 (") <b>0.65 cu.ft</b>	0" / 0" / 1"
	240			With feet 17.4 x 27.7 x 31 (") <b>148 lbs.</b>							

# FORZA STi



BACK TO MENU



**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 min 30 sec



**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



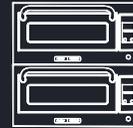
**Stainless steel**

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



BACK TO MENU



# ROCKET EXPRESS

The Rocket Express high-speed oven is recommended for quickly finishing refrigerated, fresh, or frozen foods, like breakfast sandwiches, chicken wings, muffins, lasagnas, mac & cheese, sub sandwiches, and other partially prepared foods, yielding excellent flavor, appearance, and crisp results. The combination of impinged air, microwaves, and infrared radiation allows for heating, browning, or toasting foods faster than traditional methods. Ideal for larger portions. Its spacious interior provides ample room for cooking larger quantities of food, making it well-suited for situations requiring higher capacity.

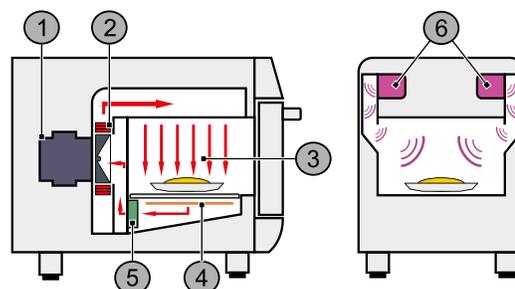


## EASY OPERATION



BACK TO MENU

- User interface: full-color user-friendly touchscreen display. Drag and drop features.
- Stores 1024 recipes with up to 8 steps each, divided into 16 groups.
- USB port for system updates and importing/exporting groups, recipes, and settings.
- Wi-Fi capabilities, enabling remote management for system updates and importing/exporting groups, recipes, and settings via the IOK online platform.
- Adjustable temperature from 86°F (30°C) to 536°F (280°C).
- Independent control of impinging air (highspeed air blast), microwaves, and infrared radiation.
- Heat insulation: prevents the surrounding area from heating up and keeps the surface cool to the touch.
- Certified Ventless – no need for vent hoods.
- The removable catalytic converter allows operators to perform the cleaning without the need for a maintenance service call.
- Built-in fixed feet.
- Constructed from stainless steel.
- Additional functionalities: Test Mode and Favorites.
- Daily cleaning guide with explanatory videos displayed on the screen, demonstrating the step-by-step process.



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

### COOK TIMES

Roasted Brussels Sprouts	2 min 30 sec
French Bread	1 min 30 sec
8" toasted sub	30 sec
Chicken Wings	3 min 30 sec
Chicken Quesadilla	1 min 15 sec

CERTIFIED  
**VENTLESS**  
WITH EASILY REMOVABLE  
CATALYTIC CONVERTER.



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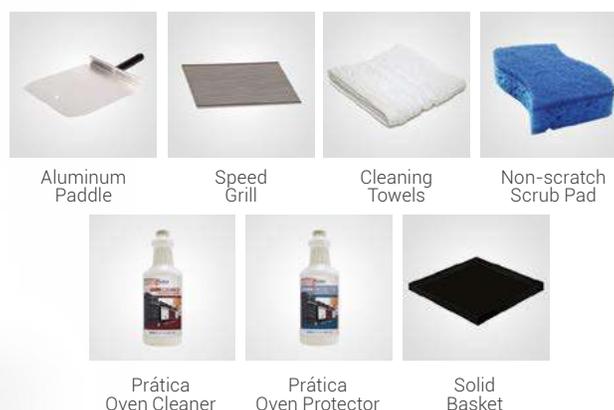
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CAD AND REVIT FILES

### STANDARD ACCESSORIES



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

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)	Clearance (Left / back / right side)
USA / Canada	208 / 240	Single	60	6.2 / 7.2	30	3x10 AWG	NEMA 6-30	25x 20.9 x 31.7 (") 194 lbs.	31.4 x 22 x 33.8 (") 242 lbs.	5.7 x 15.5 x 14.2 (") 0.74 cu.ft	0" / 0" / 0"



## *Copa Express*

The Copa Express oven is recommended for quickly finishing refrigerated, fresh, or frozen foods, like breakfast sandwiches, chicken wings, muffins, lasagnas, mac & cheese, sub sandwiches, and other partially prepared foods, yielding excellent flavor, appearance, and crisp results. The combination of impinged air, microwaves, and infrared radiation allows for heating, browning, or toasting foods faster than traditional methods.

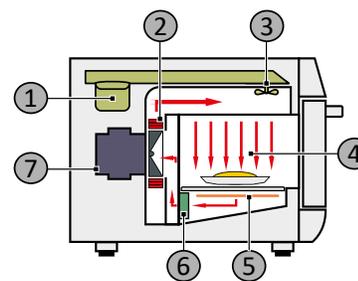


**COPA EXPRESS  
ORANGE**

**COPA EXPRESS  
BLACK**

**COPA EXPRESS  
SILVER**

- User interface: full-color user-friendly touchscreen display. Drag and drop features.
- Stores 1024 recipes with up to 8 steps each, divided into 16 groups.
- USB port for system updates and importing/exporting groups, recipes, and settings.
- Wi-Fi capabilities, enabling remote management for system updates and importing/exporting groups, recipes, and settings via the IOK online platform.
- Adjustable temperature from 86°F (30°C) to 536°F (280°C).
- Independent control of impinging air (high-speed air blast), microwaves, and infrared radiation.
- Heat insulation: prevents the surrounding area from heating up and keeps the surface cool to the touch.
- Built-in fixed feet.
- Constructed from stainless steel.
- Certified Ventless – no need for vent hoods.
- The removable catalytic converter allows operators to perform the cleaning without the need for a maintenance service call.
- Additional functionalities: Test Mode and Favorites.
- Daily cleaning guide with explanatory videos displayed on the screen, demonstrating the step-by-step process.



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

### COOK TIMES

Breakfast Sandwich	<b>45 sec</b>
Flatbread Pizza	<b>60 sec</b>
French Fries	<b>3 min 30 sec</b>
Salmon Fillet	<b>1 min 20 sec</b>
Sandwich Panini	<b>55 sec</b>



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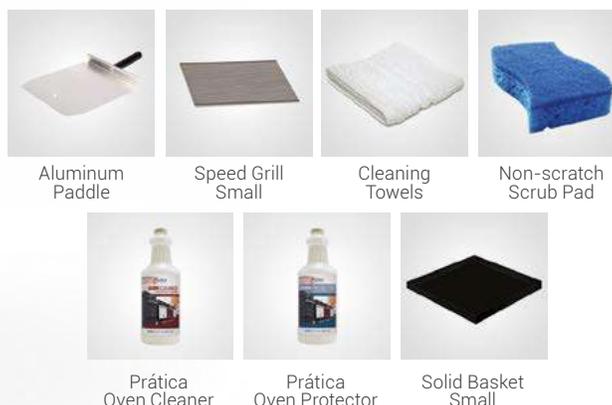
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CAD AND REVIT FILES

### STANDARD ACCESSORIES

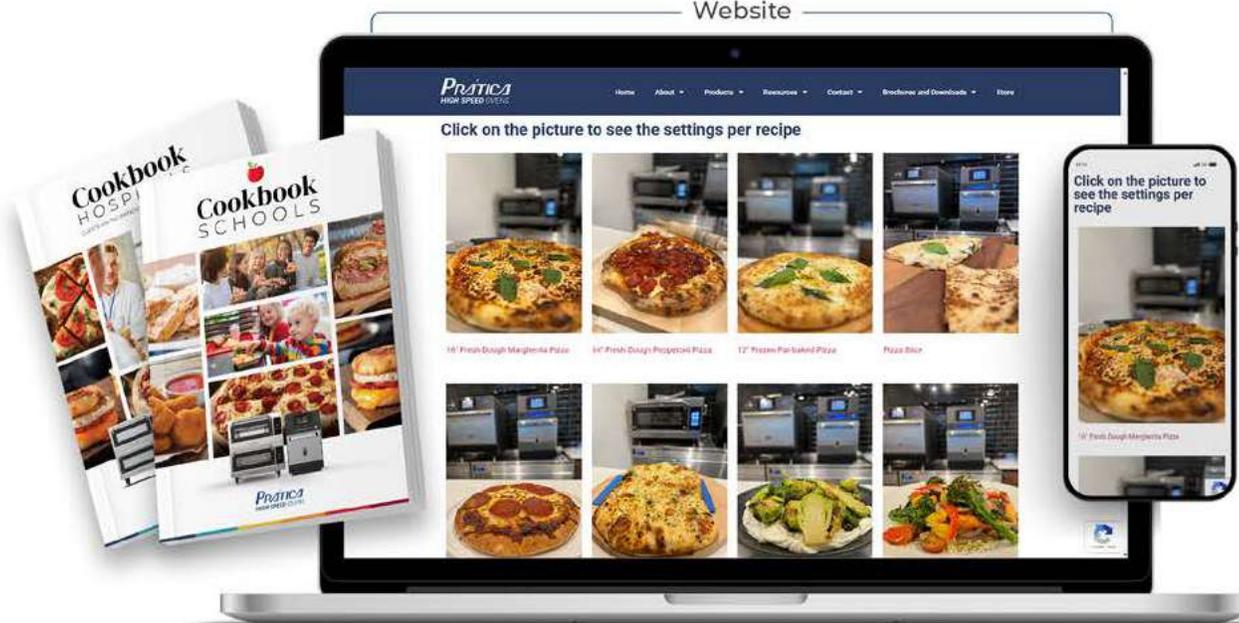


• **1 year warranty** for parts and labor, with the exception of naturally worn items.

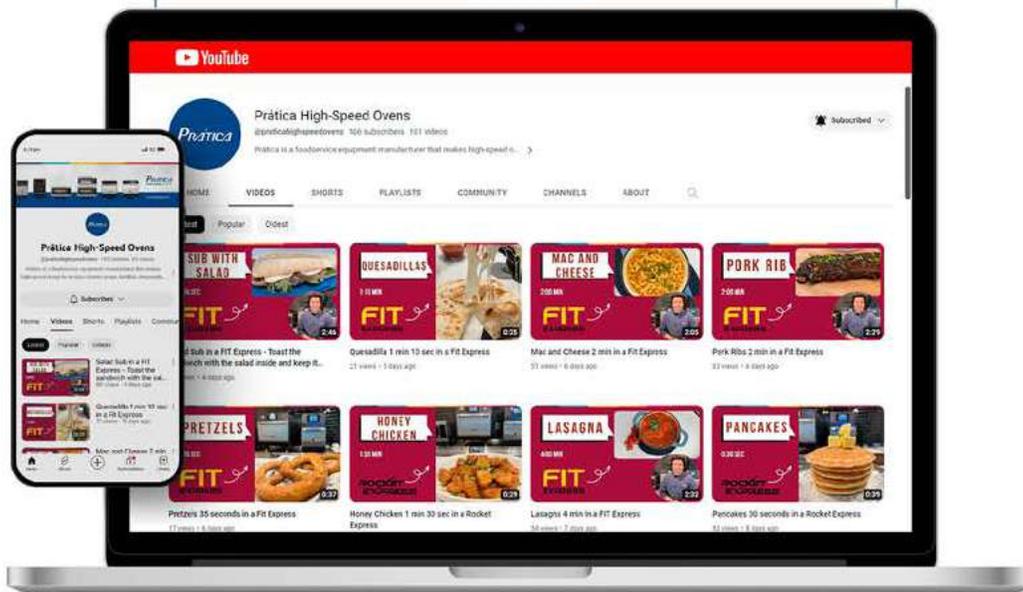
Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	Circuit Breaker (A)	Cable	Socket	Product dimensions (Height x Width x Depth)	Boxed product dimensions (Height x Width x Depth)	Chamber dimensions (Height x Width x Depth)	Clearance (Left / back / right side)
USA / Canada	208 240	Single	60	6.2 7.2	30	3x10 AWG	NEMA 6-30	27.3 x 15.9 x 30.7 (") <b>174 lbs.</b>	31.4 x 16.7 x 32 (") <b>220 lbs.</b>	7.2 x 13.2 x 11.2 (") <b>0.61 cu.ft</b>	1" / 0" / 1"

# CHECK OUR Cookbooks ONLINE

Website



YouTube



BACK TO MENU

# GET IT READY in 2 taps!



## FORZA STi, ROCKET, FIT AND COPA 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.

## FEATURES



Wi-Fi connectivity



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



Photo library for recipes



Cleaning guide video  
with instructions

BACK TO MENU

# USER-FRIENDLY FEATURES

Available in all Prática's high-speed oven models

## REMOVABLE CATALYTIC CONVERTER



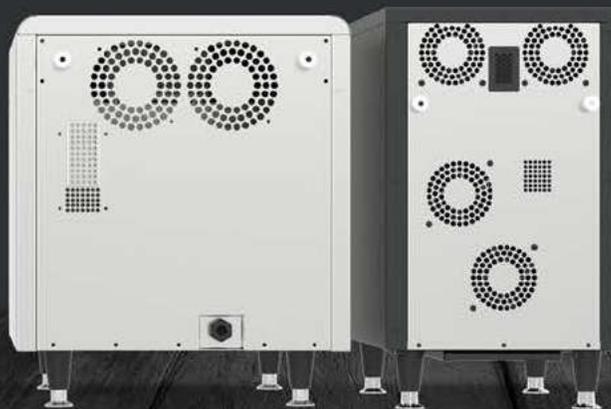
Easy access and removal of the catalytic converter.

## 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.



## NO HOODS NEEDED FOR OPERATION!

The Catalytic Converter turns grease-laden vapor into water, allowing the oven to operate with no need for exhaust hoods.\*

The Catalytic Converter is removable, allowing operators to perform the cleaning without the need for a maintenance service call.

All Prática's high-speed ovens have been tested and passed EPA202, allowing them to be certified as non-grease emitting appliances.

\*The high-speed ovens can't be used to cook foods classified as 'raw fatty proteins', such as bone-in, skin-on chicken, raw bacon, raw hamburger, etc. Trying to do so can damage the catalytic converter.

## CERTIFICATIONS



# IOK

## INTERNET OF KITCHEN

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



 BACK TO MENU

# PRÁTICA 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.



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.



[LEARN MORE](#)



[BACK TO MENU](#)

Nothing  
cleans and  
protects like  
*Prática*



## CLEANING KIT **BENEFITS**

Specially formulated for Prática High-Speed Ovens

### **OVEN CLEANER**

- Non-caustic, non-corrosive, and non-flammable
- Dissolves heavy soils, carbonized buildup, fat, oil, and grease.
- Use it in commercial kitchens to save time and labor.
- Excellent cleaning and degreasing power.
- Safe for use on aluminum.

### **OVEN PROTECTOR**

- Prevents carbonized buildup, fat, oil, and grease from sticking to oven walls.
- It makes oven cleaning easier, saving time and labor.
- Use it in commercial kitchens to keep ovens looking like new.
- Blend of all GRAS ingredients (GRAS - Generally Recognized As Safe by the FDA).



CLEANING  
GUIDES

FIT EXPRESS



FORZA STI



ROCKET  
EXPRESS



CapriExpress



BACK TO MENU

## SPEED OVENS ACCESSORIES

### Panini Press

**Part Number:** 800552  
**Description:** 11.8" x 11.9" x 2.4"  
**Compatibility:** Fit Express



### Ceramic Stone

**Part Number:** 200102  
**Description:** 12.75" x 14.75" x 0.38"  
**Compatibility:** Rocket / Forza Express



### Ceramic Stone - Small

**Part Number:** 200104  
**Description:** 9.75" x 12.25" x 0.38"  
**Compatibility:** Copa



### Speed Grill

**Part Number:** 200601  
**Description:** 13" x 14" x 0.25"  
**Compatibility:** Rocket



### Speed Grill - Small

**Part Number:** 200604  
**Description:** 8.25" x 11" x 1"  
**Compatibility:** Copa



### Solid Basket

<b>Part Number:</b> 200201	200205
<b>Description:</b> 13.5" x 13.5" x 1"	11" x 11" x 1.25"
<b>Compatibility:</b> Rocket	Fit Express



### Solid Basket - Small

**Part Number:** 200203  
**Description:** 9" x 12" x 1"  
**Compatibility:** Copa



### Perforated Basket

**Part Number:** 200202  
**Description:** 13.5" x 14.5" x 1"  
**Compatibility:** Rocket



### Perforated Basket - Small

<b>Part Number:</b> 200204	200211
<b>Description:</b> 9" x 12" x 1"	11" x 11" x 1"
<b>Compatibility:</b> Copa	Fit Express



### Pizza Screen

<b>Part Number:</b> 200602	760466
<b>Description:</b> 13.5"	16"
<b>Compatibility:</b> Forza STi / Forza Express	Forza STi



### Aluminum Paddle

<b>Part Number:</b> 200603	800512	800507
<b>Description:</b> 12" x 13.5"	12 x 13.75"	10 x 19"
<b>Compatibility:</b> Rocket	Forza STi	Fit / Copa



### Cleaning Tool

**Part Number:** 618213  
**Compatibility:** Forza STi



### Prática Oven Cleaner

<b>Case of 6 bottles</b>	1 bottle
<b>Part Number:</b> 20090CS	200902
<b>Compatibility:</b> Rocket / Copa / Fit / Forza STi	



### Prática Oven Protector

<b>Case of 6 bottles</b>	1 bottle
<b>Part Number:</b> 200901CS	200901
<b>Compatibility:</b> Rocket / Copa / Fit / Forza STi	



### Standard Trigger Sprayer

**Part Number:** 200903

### Foaming Trigger Sprayer

**Part Number:** 200906  
**Compatibility:** Rocket / Copa / Fit / Forza STi



### Cleaning kit

- 1 Standard Trigger Sprayer
- 1 Foaming Trigger Sprayer
- 1 Prática Oven Cleaner
- 1 Prática Oven Protector
- 1 Non-scratch Scrub Pad
- 2 Cleaning Towels



## PRICE LIST



## ACCESSORIES AND CONSUMABLES



## WARRANTY

Prática Products Inc. warranties all high-speed ovens for a period of one (1) year covering manufacturer defects, part failures, and pre-approved labor, and two (2) years on all the heating elements, magnetrons, and blower motor of the oven. The warranty period starts on the installation day.

The warranty excludes user abuse, ordinary wear, tear, and other conditions described in full in the product user's manual.



## FREIGHT AND SHIPPING

Prática Products Inc. provides the most economical ground transportation possible, consistent with guaranteed freight and minimal terminal switching. Any special request, as in residential delivery, lift gate, or phone appointment, will have an additional charge. Prática Products Inc. imposes no hidden mark-ups; all freight charges are passed through the customer at our cost.

Any missing product, loss, or damage in shipment must be reported to Prática Products Inc. and the delivery common carrier immediately on receipt of shipment, and noted on the delivery receipt.

Shipments should be inspected before accepting delivery; if any damage is noticed, shipment should be refused. Any concealed damage noticed within 2 days of accepting delivery should be reported by consignee to the common carrier. Freight claims are the responsibility of the cosigner.

*For information on terms and conditions please click on following link.*



## TERMS AND CONDITIONS

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All prices are quoted in \$ U.S. dollars and are subject to change without notice. State sales tax will be added to the invoice if resale tax certificate is not on file.

Terms are net 30-days upon approved and established credit. Prices are quoted F.O.B from our warehouse in Lewisville, TX. Prática Products Inc. reserves the right to review, accept, or reject all purchase orders.

Purchase orders are only considered valid after written acknowledgement is received by the customer.

Prática Products Inc. reserves the right to change or modify the design, specification and substitute materials in construction of any product manufactured without notice.

All product dimensions are nominal and are subject to change.

## RETURN POLICY

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Any missing product, loss, or damage in shipment must be reported to Prática Products Inc. and the delivery common carrier immediately on receipt of shipment, and noted on the delivery receipt.

Shipments should be inspected before accepting delivery; if any damage is noticed, shipment should be refused. Any concealed damage noticed within 2 days of accepting delivery should be reported by consignee to the common carrier. Freight claims are the responsibility of the cosigner.

Unless Prática agrees otherwise, specifically in writing, sales are final. Returns of products will not be accepted unless Prática has provided written authorization. Returns are subject to a 25% restocking fee of the total order.

# *Prática* HIGH SPEED OVENS

Prática Products, Inc. - USA

424 E Church Street | Lewisville, TX 75057

[www.praticausa.com](http://www.praticausa.com)

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 [Info@praticausa.com](mailto:Info@praticausa.com)  +1 214-584-6269