

Fit ST - Single Mag Speed Oven



RECOMMENDATION

- The ***Fit ST - Single Mag** oven is suitable for quickly finishing refrigerated foods, pre-fried savory items, pre-baked goods, lasagnas, pastas, sandwiches, shepherd's pies, and other partially prepared foods, yielding excellent results in flavor, appearance, and crispiness. The impinged air convection technology combined with microwaves allows for heating, gratinating, or toasting foods.

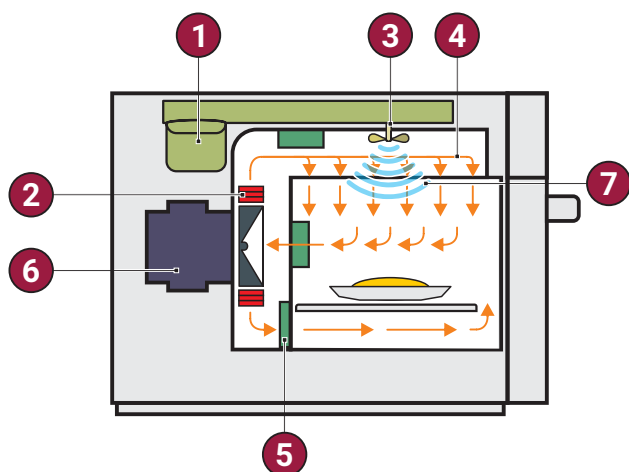
*The Fit ST - Single Mag is not recommended for operations with frozen products.

TECHNICAL FEATURES AND FUNCTIONALITIES

- It features 1 (one) 1,100-watt power magnetron.
- 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 and wired (RJ45) 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 impinged air (high-speed air blast) and microwaves.
- User-friendly touchscreen panel.
- Constructed from stainless steel.
- Certified Ventless – no need for vent hoods. Easy-to-remove catalytic converter for hassle-free cleaning.
- Additional functionalities: Test Mode and Favorites.
- Daily cleaning guide with explanatory videos displayed on the screen, demonstrating the step-by-step process.
- Warranty: 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.

INCLUDED ACCESSORIES

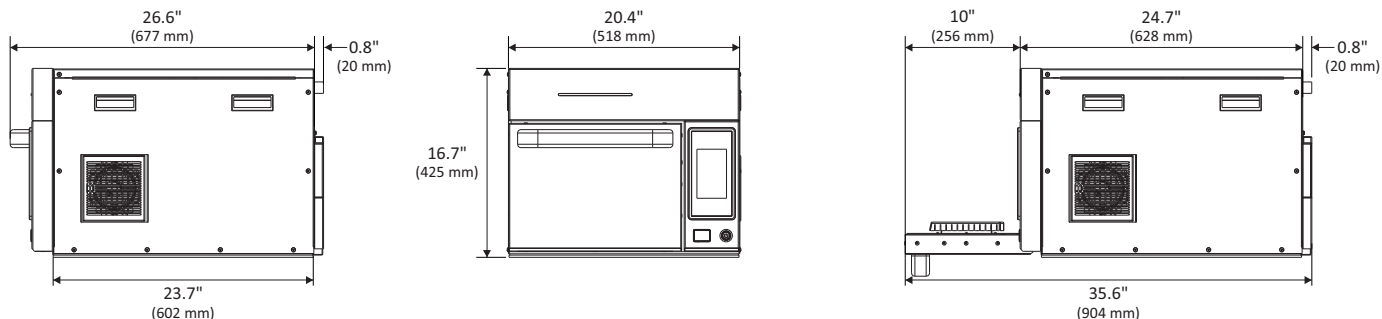
- 01 - Aluminum Paddle;
- 01 - Solid PTFE Basket.



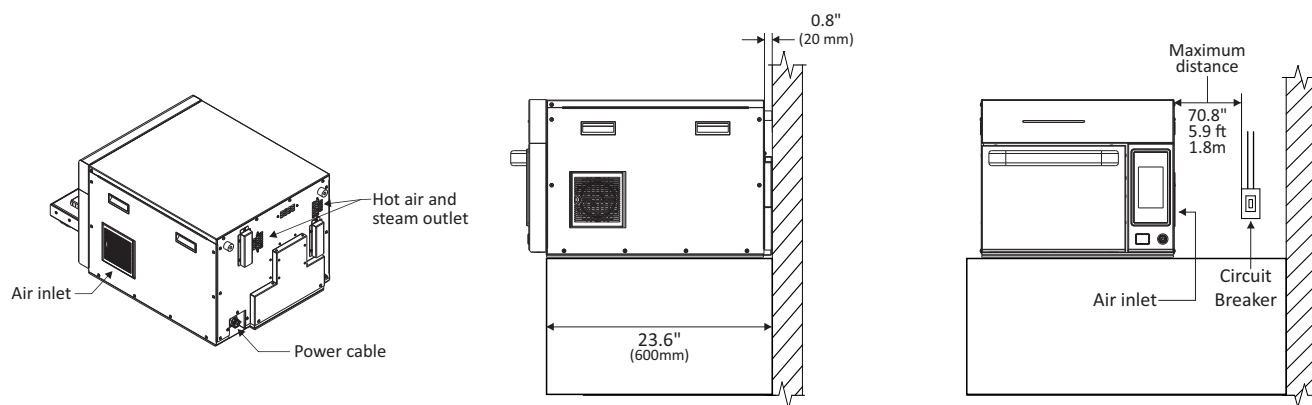
- 1 - Magnetron
- 2 - Resistance (infrared)
- 3 - Stirrer
- 4 - Impinged air
- 5 - Catalytic converter
- 6 - Blower motor
- 7 - Microwaves



PRODUCT DIMENSIONS



INSTALLATION



ELECTRICAL SPECIFICATIONS

Ensure that the electrical configuration of the building is in accordance with the technical specifications located on the serial plate located on the back panel of the unit.

The outlet should be located no more than 70.8" / 5.9ft away from the unit.

This plug must be connected to a properly installed and grounded outlet.

In case of a short circuit, the unit's ground connection reduces the risk of electrical shock.

The customer is responsible for the electrical conditions at the installation site.

Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	*Circuit Breaker (A)	Cable	Socket	
Europe	230	Single	50	3	13	3x1.5 mm ²	13A (2P+E)	NOT PROVIDED
	230	Single	50	3	16	3x1.5 mm ²	16A (2P+E)	
Saudi Arabia	220	Single	60	2.9	16	3x1.5 mm ²	16A (2P+E)	NOT PROVIDED

*Prática recommends installing a type D circuit breaker.
The electrical installation must comply with local regulations.

GENERAL INSTRUCTIONS

The oven must be installed on a base or counter that supports the weight of the unit (approximately 134.4 lbs. / 61 kg). For proper ventilation, a minimum space of 0.8" is required between the back of the oven and the wall. The bumper, located at the back and the right side of the oven, has been designed to provide this necessary space at the back of the oven and cannot be removed.

Do not block the air inlets and outlets located on the front and back of the oven.

It is not recommended for the unit to be positioned near stoves, deep fryers, hot plates and other equipment that releases fat, fumes and heat.

The oven must be installed at a leveled and ventilated location.

Improper installation may void the equipment warranty.

DIMENSIONS

Fit ST	Product dimensions				Boxed product dimensions			
	Height	Width	Depth	Weight	Height	Width	Depth	Weight
	16.7" (425mm)	20.4" (518mm)	27.4" (697mm)	134.4lbs 61kg	28.4" (722mm)	24.4" (620mm)	32.5" (825mm)	182.9lbs 83kg
Chamber dimensions	Capacity		Height		Width		Depth	
	0.45 cu.ft 13L		5.2" (133mm)		12.4" (315mm)		12.1" (308mm)	
Clearance	Left side		Back		Right side			
	0" (0mm)		0" (0mm)		1" (25mm)			

Fit ST Speed Oven



RECOMMENDATION

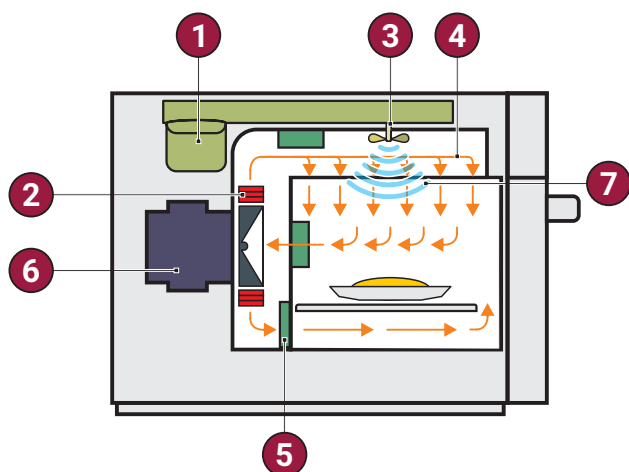
•The Fit ST high-speed oven is designed for efficiently finalizing refrigerated, fresh, or frozen foods, such as breakfast sandwiches, chicken wings, muffins, lasagnas, mac & cheese, sub sandwiches, and other partially prepared dishes. It delivers excellent flavor, appearance, and crispiness. The combination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

TECHNICAL FEATURES AND FUNCTIONALITIES

- It has 2 (two) magnetrons, each with a power of 1,100 watts.
- 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 and wired (RJ45) 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) and microwaves.
- User-friendly touchscreen panel.
- Constructed from stainless steel.
- Certified Ventless – no need for vent hoods. Easy-to-remove catalytic converter for hassle-free cleaning.
- Additional functionalities: Test Mode and Favorites.
- Daily cleaning guide with explanatory videos displayed on the screen, demonstrating the step-by-step process.
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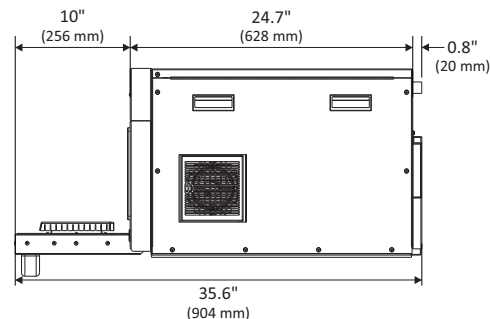
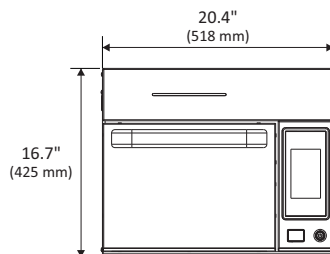
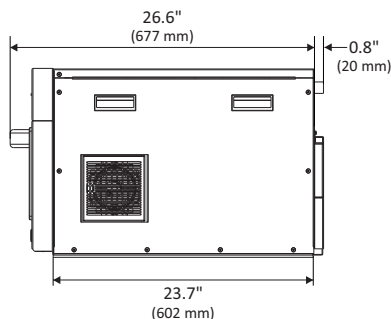
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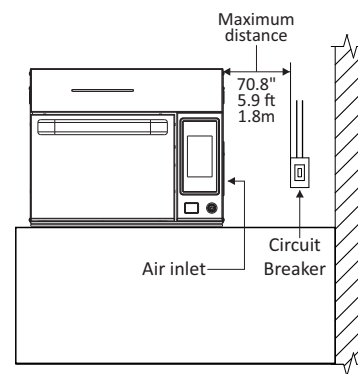
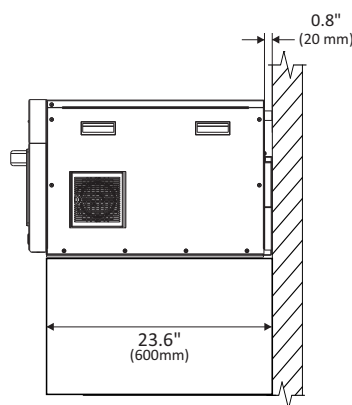
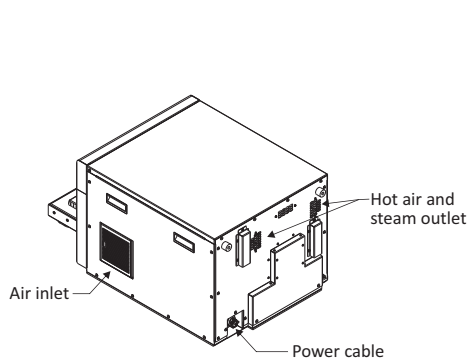
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In case of a short circuit, the unit's ground connection reduces the risk of electrical shock. The customer is responsible for the electrical conditions at the installation site.

Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	*Circuit Breaker (A)	Cable	Socket
USA/ Canada	208	Single	60	6.2	30	3x10 AWG	NEMA 6-30
	240			7.0			
Europe	230	Single	50	6.8	32	3x4 mm ²	32A (2P+E)
	380	Multi	50	6.5	16	5x2,5 mm ²	16A (3P+N+E)
	400	Multi	50	6.8	16	5x2,5 mm ²	16A (3P+N+E)
Saudi Arabia	220	Single	60	6.5	32	3x4 mm ²	32A (2P+E) NOT PROVIDED

*Prática recommends installing a type D circuit breaker.
The electrical installation must comply with local regulations.

GENERAL INSTRUCTIONS

The oven must be installed on a base or counter that supports the weight of the unit (approximately 158.7 lbs. / 72 kg). For proper ventilation, a minimum space of 0.8" is required between the back of the oven and the wall. The bumper, located at the back of the oven, has been designed to provide this necessary space at the back of the oven and cannot be removed.

Do not block the air inlets and outlets located on the front and back of the oven.

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Chamber dimensions	Capacity		Height		Width		Depth	
	0.45 cu.ft 13L		5.2" (133mm)		12.4" (315mm)		12.1" (308mm)	
Clearance	Left side		Back		Right side			
	0" (0mm)		0" (0mm)		1" (25mm)			