

Prática



Product **2026**
catalog EMEA

Welcome to *Prática*



Prática, founded in 1991, offers advanced equipment for the food preparation market, with a broad product portfolio that includes a strong range of speed ovens. The company operates a fully integrated 250,000 sq. ft. manufacturing facility in Minas Gerais, Brazil, employing more than 700 team members—55 of whom are dedicated to Research & Development.

Prática maintains a growing international presence with branches in the United States, Europe, and Chile, and exports its products to over 60 countries worldwide.

Our purpose is to empower customers to prepare high-quality food without waste. We understand the important role we play in the food chain that begins in the fields where crops are grown and ends when food is prepared and served. Through state-of-the-art technology, integrated product solutions, and robust pre- and post-sales support, we enhance our customers' operations in quality, productivity, and profitability.

Guided by strong values, a unified team, and a forward-looking vision, Prática is steadily advancing toward an increasingly prominent position in the global foodservice industry.

Purpose

Prática's purpose is to help our customers prepare quality food without waste.

This purpose, also a commitment, unfolds into three complementary dimensions: well-being, productivity, and preservation. We believe that when we execute our work with excellence and stay true to this purpose, we contribute to the well-being of people, support growth and development opportunities for our customers, and help preserve our shared home: planet Earth.



Vision

To be a world-class company with global impact, recognized for excellence in our service, products, operations, and leadership.

Values



COMPETITIVENESS



DEDICATION TO
THE CUSTOMER



RESPECT



AGILITY



COMMITMENT



PROACTIVITY



WILLINGNESS
TO IMPROVE



INNOVATION



SPIRIT OF
COLLABORATION



HONESTY AND
INTEGRITY

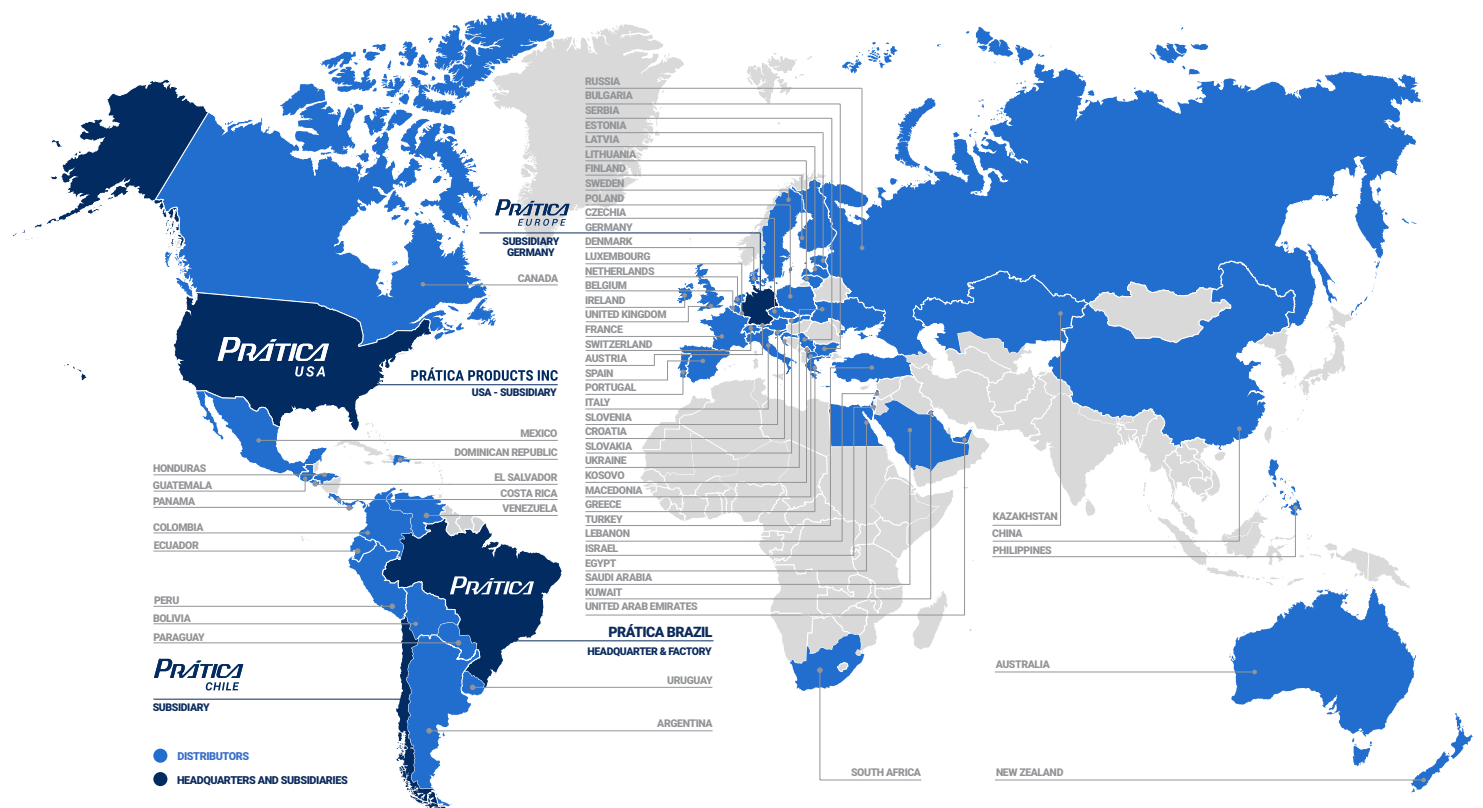


AUSTERITY



GRATITUDE

Present in over 60 countries



 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 require no extraction hood for operation, making it easy to clean and maintain.

With a friendly touchscreen interface, Prática speed ovens have easy operation and quick preparations and are ideal for service with agility and quality.



Fit Line

Fit Express

The Fit Express high-speed oven is designed to efficiently finish 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.

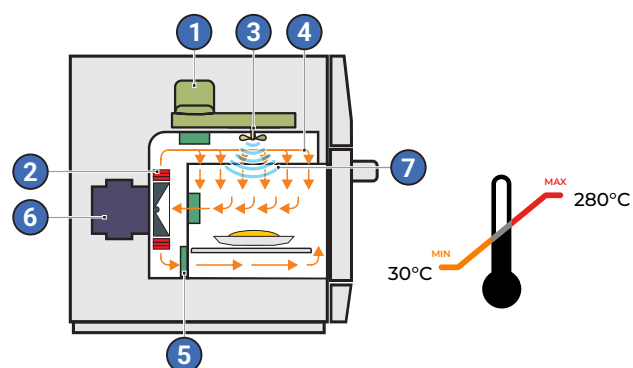


Colors

Fit Express Black

Fit Express Silver

- Fits on 38 cm width countertops and cooks 30 cm 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 unlimited recipes, with their own steps, settings, icons, or photos.
- Temperatures up to 280°C: 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 | 5. Catalytic Converter |
| 2. Resistance (infrared) | 6. Blower Motor |
| 3. Stirrer | 7. Microwaves |
| 4. Impinged Air | |

Cook Times

Ham & Cheese Panini	50 sec
Italian Sub	55 sec
Fresh Omelet	1 min 30 sec
Frozen Pizza 30cm	2 min
Steamed Salmon	2 min 30 sec



CERTIFIED
VENTLESS
WITH EASILY REMOVABLE
CATALYTIC CONVERTER.

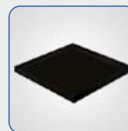
Standard accessories



Speed Grill



Aluminum Paddle



Solid Basket



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

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)	Clearance (Left Back Right side)
Europe	400	Multi	50	6.8	16	5x2,5	16A(3P+N+E)	659 x 386 x 693 (mm) 71.3kg	850 x 510 x 900 (mm) 87kg	133 x 315 x 308 (mm) 13L	0 / 0 / 0 (mm)

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



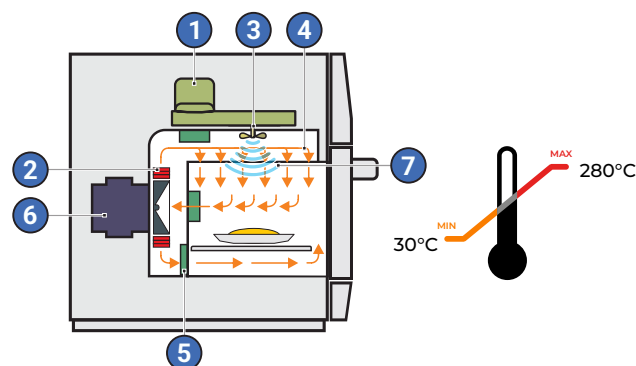
Fit Line Fit Lite

The Fit Lite high-speed oven is designed for the regeneration and finishing of fresh or refrigerated food items, such as sandwiches, pizzas, pastries, and other pre-prepared products. It delivers consistent results in heating, browning, and gratinating, ensuring uniform appearance and texture. By combining high-speed impinged air with microwave energy, the Fit Lite reduces preparation time compared to traditional cooking methods while maintaining product quality. The Fit Lite is not recommended for frozen food.



Colors
Fit Lite Silver

- ✔ Ideal for fresh or refrigerated food items. Not recommended for frozen food.
- ✔ Designed for regeneration, finishing, and gratination of pre-prepared food.
- ✔ Countertop speed oven developed for commercial foodservice applications.
- ✔ Cooking technology combines high-speed impinged air and microwave energy for faster preparation compared to conventional methods.
- ✔ User interface: full-color touchscreen display for recipe selection and operation.
- ✔ Recipe programming: independently adjust microwave power, temperature, air speed, and cooking time.
- ✔ Multi-step recipes: allows up to 8 programmable steps per recipe.
- ✔ Recipe and settings transfer via USB flash drive.
- ✔ Manual mode available for testing preparations and developing new recipes.
- ✔ Speed Grill required during operation to ensure proper cooking performance.
- ✔ Maximum temperature up to 280°C



- | | |
|--------------------------|------------------------|
| 1. Magnetron | 5. Catalytic Converter |
| 2. Resistance (infrared) | 6. Blower Motor |
| 3. Stirrer | 7. Microwaves |
| 4. Impinged Air | |

Cook Times

Pastries	25 sec
Sub Sandwiches	1 min
Hot Dog	50 sec
Paninis	1 min



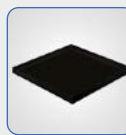
Standard accessories



BUILT-IN
Speed Grill



Aluminum
Paddle



Solid
Basket



**Click to
learn more**



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

Fit Lite

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)
Europe	230	Single	50	3.4	13 16	3x2.5	13A(2P+E) 16A(2P+E)	619 x 386 x 680 (mm) 56kg	850 x 510 x 900 (mm) 72kg	133 x 315 x 308 (mm) 13L	0/0/0 (mm)

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



Fit Line Fit SM Single mag

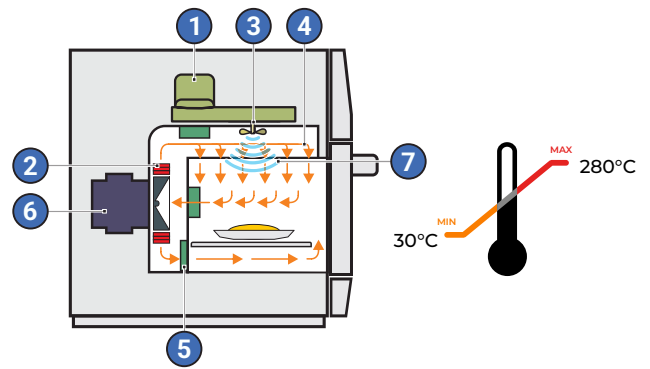
The Fit Single Mag high-speed oven is designed to efficiently finish refrigerated or fresh food items, such as breakfast sandwiches, pizzas, sub sandwiches, pastries and more! It delivers excellent flavor, appearance, and crispiness. The combination of impinged air and microwaves allows for heating, browning, or toasting foods faster than traditional methods. The Fit SM is not recommended for frozen food.



Colors

Fit SM Silver

- ✓ Ideal for fresh or refrigerated food items. Not recommended for frozen food.
- ✓ Energy efficient: It is designed to be energy-efficient, so you save money on electricity compared to other models.
- ✓ Fits on 38 cm width countertops and cooks 30 cm pizzas and sandwiches.
- ✓ 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.
- ✓ Ventless: no hoods needed.
- ✓ The removable catalytic converter allows operators to perform the cleaning without the need for a maintenance service call.
- ✓ Independently adjust microwave power, temperature, and impinged air while programming recipes on the oven.
- ✓ No side vents, allowing zero side clearance.
- ✓ Elegant & Intuitive: Stores unlimited recipes, with their own steps, settings, icons, or photos.
- ✓ Temperatures up to 280°C: 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 | 5. Catalytic Converter |
| 2. Resistance (infrared) | 6. Blower Motor |
| 3. Stirrer | 7. Microwaves |
| 4. Impinged Air | |

Cook Times

Pastries	25 sec
Sub Sandwiches	40 sec
Hot Dog	50 sec
Paninis	1 min 10 sec



CERTIFIED
VENTLESS
WITH EASILY REMOVABLE
CATALYTIC CONVERTER.

Standard accessories



Speed Grill

Aluminum Paddle

Solid Basket



Click to
learn more



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

Fit SM 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)	Clearance (Left Back Right side)
Europe	230	Single	50	3	13 16	3x1,5	13A(2P+E) 16A(2P+E)	619 x 386 x 693 (mm) 62kg	850 x 510 x 900 (mm) 77.7kg	133 x 315 x 308 (mm) 13L	0 / 0 / 0 (mm)

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



Fit Line **Fit XL**

The Fit XL high-speed oven features a 40 cm chamber and is designed to efficiently finish refrigerated, fresh, or frozen foods, such as breakfast sandwiches, chicken wings, muffins, lasagnas, mac & cheese, sub sandwiches, and other partially prepared dishes. Capable of handling larger portions, it is ideal for medium and large businesses. The Fit XL delivers excellent flavor, appearance, and crispiness. By combining impinging air and microwaves, it heats, browns, and toasts foods faster than traditional methods.

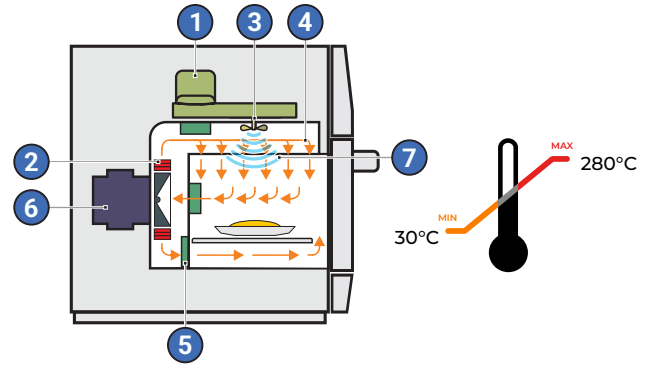


Colors

Fit XL Black

Fit XL Silver

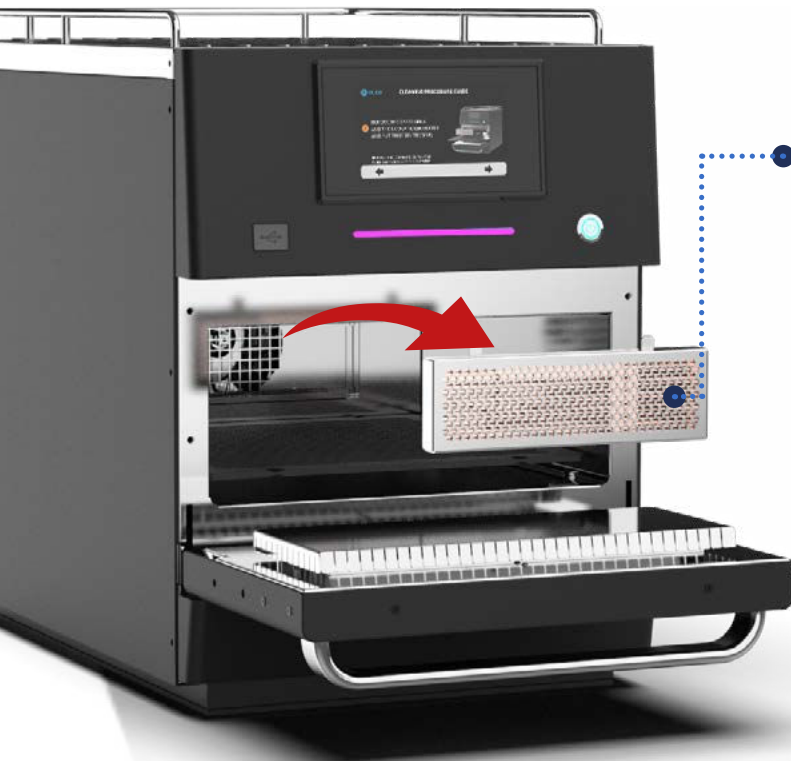
- ✓ 16-inch chamber.
- ✓ Capable of handling larger portions, it is ideal for medium and large businesses.
- ✓ Stores unlimited recipes with up to 8 steps each, divided into 16 groups.
- ✓ USB port for system updates and importing/exporting groups, recipes, and settings.
- ✓ Wi-Fi capabilities, enabling 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 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.



- | | |
|--------------------------|------------------------|
| 1. Magnetron | 5. Catalytic Converter |
| 2. Resistance (infrared) | 6. Blower Motor |
| 3. Stirrer | 7. Microwaves |
| 4. Impinged Air | |

Cook Times

Frozen Pizza 40cm	3 min 30 sec
3 Sub Sandwiches	1 min
6 Paninis	1 min 30 sec
Frozen Fries 900g	4 min 30 sec



CERTIFIED

VENTLESS

WITH EASILY REMOVABLE CATALYTIC CONVERTER.

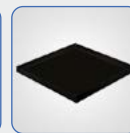
Standard accessories



Speed Grill Fit XL



Aluminum Paddle



Solid Basket



Click to learn more

Fit XL

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)
Europe	400	Multi	50	6.8	16	5x2.5	16A(3P+N+E)	658 x 488 x 795 (mm) 82kg	905 x 590 x 960 (mm) 103kg	139 x 417 x 410 (mm) 237L	0/0/0 (mm)

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



Fit Line **Fit ST** Stackable

The Fit ST high-speed oven features a 30 cm chamber and can be stacked up to two units high. It is designed to efficiently finish refrigerated, fresh, or frozen foods, such as breakfast sandwiches, chicken wings, muffins, lasagnas, mac & cheese, sub sandwiches, and other partially prepared dishes. Ideal for any business size, the oven delivers excellent flavor, appearance, and crispiness. By combining impinged air and microwaves, it heats, browns, and toasts foods faster than traditional methods.

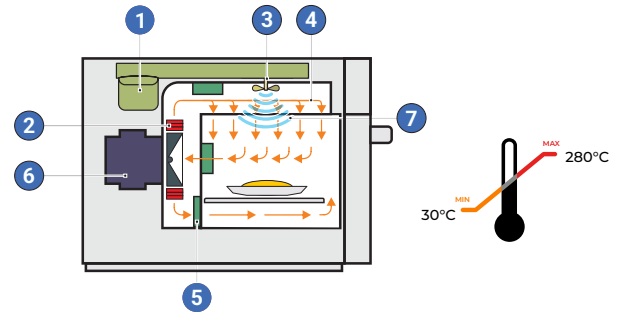


Colors

Fit ST Black

Fit ST Silver

- ✔ The FIT ST can be stacked up to 2 units (1+1).
- ✔ Stores unlimited 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 30°C to 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.



1. Magnetron
2. Resistance (infrared)
3. Stirrer
4. Impinged Air
5. Catalytic Converter
6. Blower Motor
7. Microwaves

Cook Times

Ham & Cheese Panini	50 sec
Italian Sub	55 sec
Fresh Omelet	1 min 30 sec
Frozen Pizza 30cm	2 min
Steamed Salmon	2 min 30 sec



CERTIFIED

VENTLESS

WITH EASILY REMOVABLE
CATALYTIC CONVERTER.

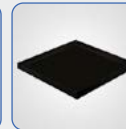
Standard accessories



Speed
Grill Fit XL



Aluminum
Paddle



Solid
Basket



**Click to
learn more**

Fit ST 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)	Clearance (Left Back Right side)
Europe	230	Single	50	3	13 16	3x1,5	13A(2P+E) 16A(2P+E)	425 x 518 x 697 (mm) 61kg	722 x 620 x 825 (mm) 83kg	133 x 315 x 308 (mm) 13L	0 / 0 / 25 (mm)

Fit ST Double 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)	Clearance (Left Back Right side)
Europe	400	Multi	50	6.8	16	5x2,5	16A(3P+N+E)	425 x 518 x 697 (mm) 72kg	722 x 620 x 825 (mm) 94kg	133 x 315 x 308 (mm) 13L	0 / 0 / 25 (mm)

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

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

BACK TO MENU

A C C E S S O R Y

PANINI PRESS

For FIT Lite, FIT SM, FIT Express and FIT ST - USE ONLY

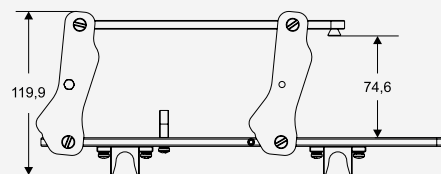
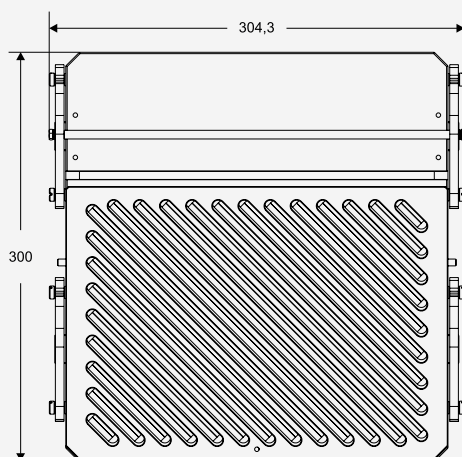


BACK TO MENU

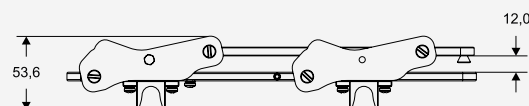


The Panini Press is an optional accessory for the FIT Line, ideal for making delicious sandwiches and paninis with grill marks.

- ✓ Specifically designed for use with the FIT Express, FIT Lite, Fit SM, and Fit ST.
- ✓ It is constructed from aluminum and coated with a non-stick layer.
- ✓ Versatility: Accommodates a variety of foods with an opening range of 177 mm to 736 mm 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.
- ✓ It is possible to keep the panini press in the chamber, even when cooking other items without grill marks, by placing the basket on top of it.



OPEN



CLOSED



Click to
learn more

*Not recommended for preparing meats



Get it Ready in 2 taps!



Full color
user-friendly
touchscreen display

Elegant and **Intuitive**

Our ovens store unlimited 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)

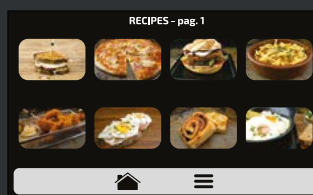


Photo library for recipes

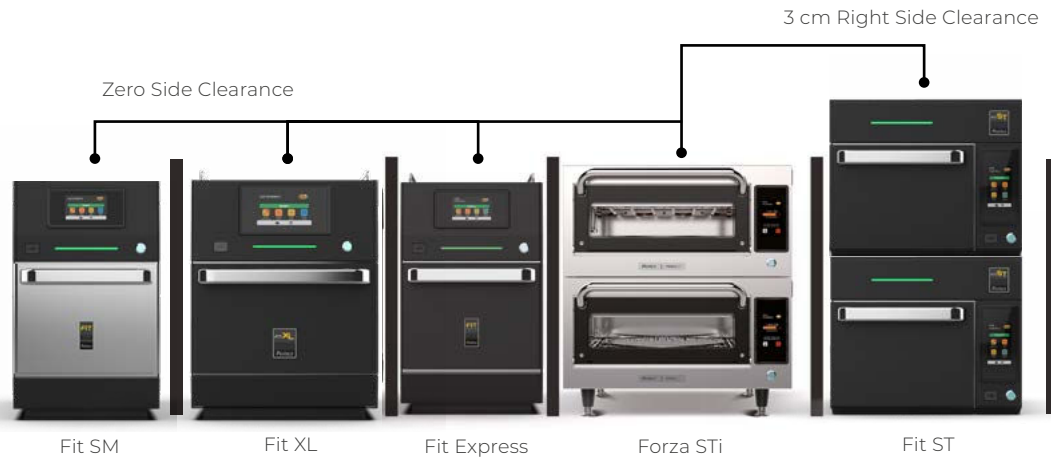


Cleaning guide video with instructions

BACK TO MENU



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



Rear clearances are automatically set with factory-installed bumpers.

CERTIFIED

VENTLESS

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.

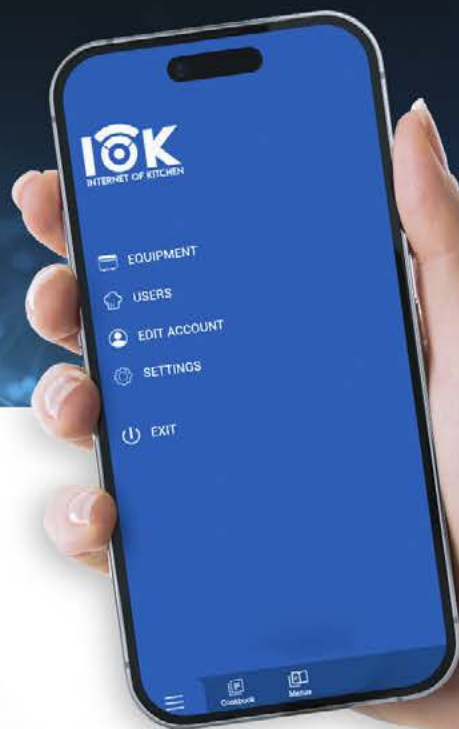
All Prática's high-speed ovens have been tested and passed EPA202, allowing them to be certified as non-grease emitting appliances.

*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. Failure to comply may damage the catalytic converter.



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

IOK is your all-in-one system for smarter kitchen management. It keeps your ovens aligned, your menus consistent, and your business ready to grow—whether you operate one store or many.



MANAGE GROUPS AND RECIPES FROM YOUR COMPUTER

Create, edit, remove, and distribute groups and recipes from the computer to all compatible ovens.



CUSTOMIZE THE DISPLAY IMAGE OF RECIPES

Illustrate recipes with real images of your products.



RECEIVE SOFTWARE UPDATES

Always count on system improvements for free, from small adjustments to major updates (such as a new interface or function, for example).

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 come with Wi-Fi capabilities and can be connected to the IOK.



The IOK is 100% included with your oven purchase—no extra cost or monthly payments required.



With IOK, you can manage and monitor your equipment from anywhere, on any device—PC, Mac, mobile, or tablet.



Manage all your ovens and menus from one place—no need to handle them separately. Perfect for multi-oven locations and chains.



Create, edit, and organize groups, recipes, and complete menus directly on the oven or from your computer and send them 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.



Update your ovens anytime, anywhere—Wi-Fi or USB.



Access the exclusive Cookbook with complete recipe suggestions created by Prática's Chefs.



Get customer support via chat using the IOK platform.



Click to
learn more



BACK TO MENU

Panini Press

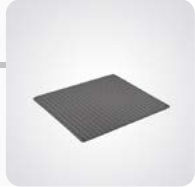
Compatibility: Fit Lite / Fit Express / Fit SM / Fit ST
Part Number: 800552



Speed Grill

Compatibility: Fit Express / FIT SM / FIT ST
Part Number: 800526

Fit XL
800558



Solid Basket

Compatibility: Fit Express / FIT SM / FIT ST
Part Number: 800525

Fit XL
800561



Pizza Screen

Compatibility: Forza STi
Part Number: 760466



Wave Perforated Basket

Compatibility: Fit Express / FIT SM / FIT ST / FIT XL
Part Number: 800540



Aluminum Paddle

Compatibility: Fit Express / FIT SM / FIT ST
Part Number: 800507

Fit XL
800560



Aluminum Paddle Forza STi

Compatibility: Forza STi
Part Number: 800512



Glass Cleaning Tool

Compatibility: Forza STi
Part Number: 618213



Easy Clean Liner

Compatibility: Fit Lite / Fit Express / FIT SM / FIT ST / FIT XL
Part Number: 800591



You can find these accessories and many more in our Klop | Pro Webshop





BACK TO MENU

KLOP|PRO
SUSTAINABLE KITCHEN SOLUTIONS



Proud distributor in the Benelux region of

Prática



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