

# PRÁTICA

—EUROPE—

## 2025 Catalog





## 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 700 employees, including 55 in Research & Development in its fully operational 20.000m<sup>2</sup> 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, Chile and Germany, 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.

**PRÁTICA**  
—EUROPE—

## OUR VALUES



COMPETITIVENESS



DEDICATION TO  
THE CUSTOMER



RESPECT



AGILITY



COMMITMENT



PROACTIVITY



WILLINGNESS  
TO IMPROVE



INNOVATION



SPIRIT OF  
COLLABORATION



HONESTY  
AND INTEGRITY



AUSTERITY



GRATITUDE

## QUALITY FOOD WITHOUT WASTE

## OUR PURPOSE



WELL-BEING



PRODUCTIVITY

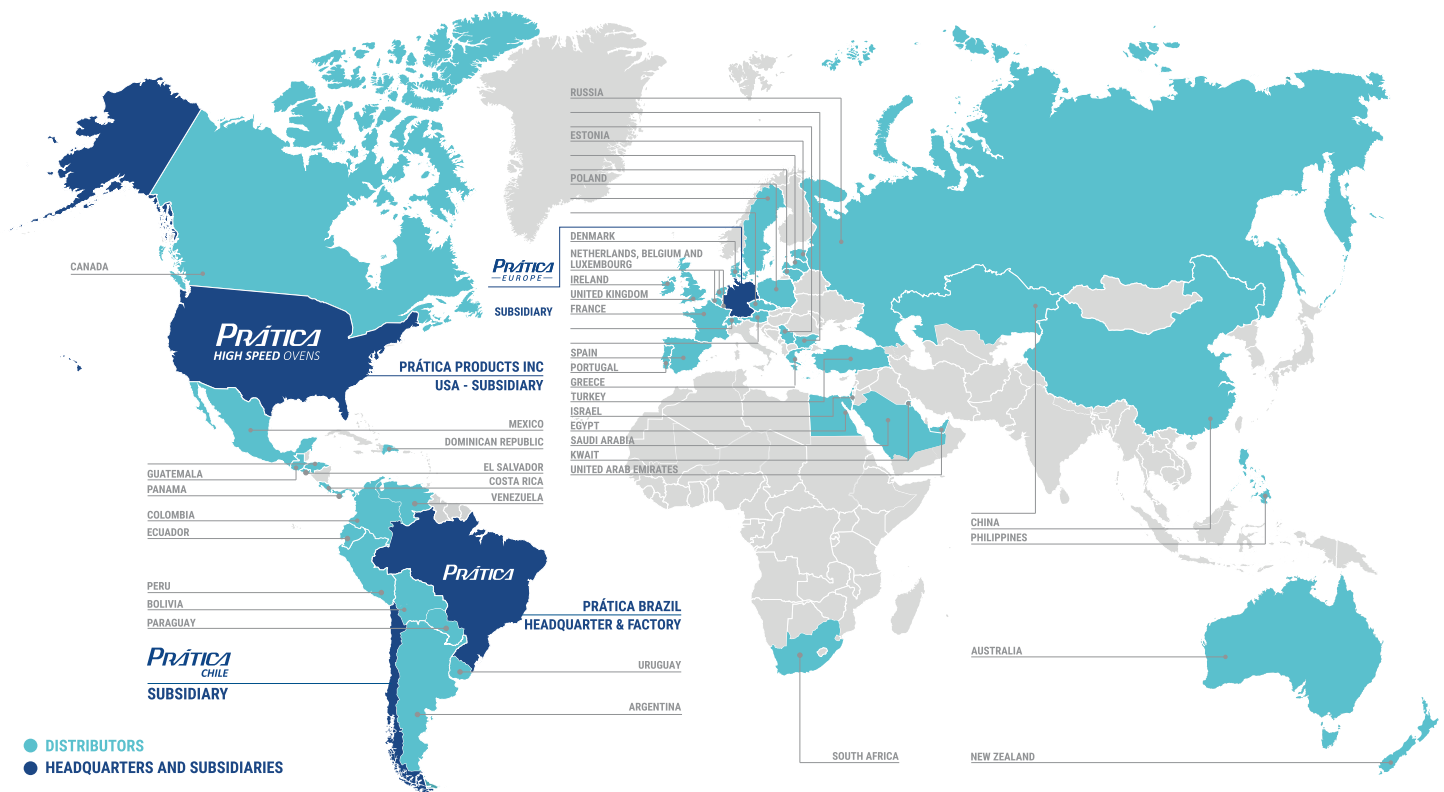


SUSTAINABILITY

MANUFACTURING PLANT  
State of Minas Gerais - Brazil



# PRESENT IN OVER 50 COUNTRIES



Zoom in to get a better view.

## INDEX

- 8 Fit Express
- 10 Fit SM
- 12 Fit XL
- 14 Fit ST
- 18 Forza STi
- 22 Technology
- 28 Accessories





## 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.



# 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 impinging air and microwaves allows for heating, browning, or toasting foods faster than traditional methods.



**FIT EXPRESS BLACK**

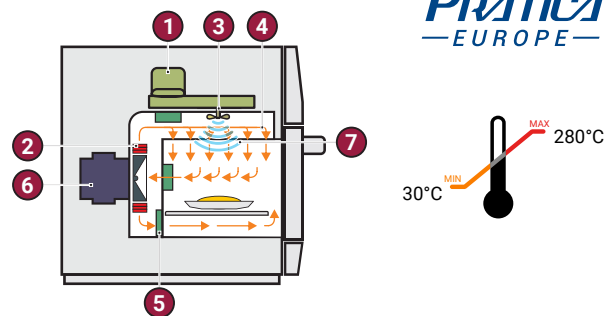


**FIT EXPRESS SILVER**



- Fits on 40cm width countertops and cooks 30cm 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.

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

## COOK TIMES

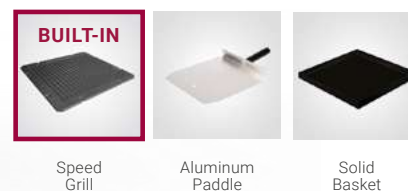
Ham & Cheese Panini	<b>50 sec</b>
Italian Sub	<b>55 sec</b>
Fresh Omelet	<b>1 min 30 sec</b>
Frozen Pizza 30cm	<b>2 min</b>
Steamed Salmon	<b>2 min 30 sec</b>



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




## INCLUDED ACCESSORIES



BUILT-IN  
Speed Grill

Aluminum Paddle

Solid Basket

 **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 (mm <sup>2</sup> )	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	230 380 400	Single Multi Multi	50	6.8 6.5 6.8	32 16 16	3x4 5x2,5 5x2,5	32A(2P+E) 16A(3P+N+E) 16A(3P+N+E)	659 x 386 x 693 (mm) <b>67kg</b>	820 x 550 x 900 (mm) <b>86kg</b>	133 x 315 x 308 (mm) <b>13L</b>	0 / 0 / 0 (mm)

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



# FIT SM

S I N G L E M A G

The Fit Express Single Mag high-speed oven is designed for efficiently finalizing 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 Express SM is not recommended for frozen food.



FIT SM SILVER

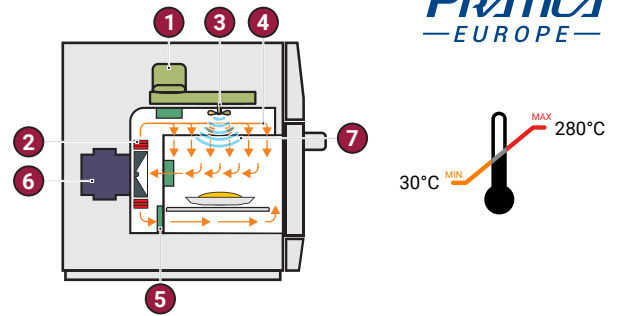


FIT SM BLACK



- 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 comparing to other models.
- Fits on 40cm width countertops and cooks 30cm 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.

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- |                          |                        |
|--------------------------|------------------------|
| 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.




## INCLUDED ACCESSORIES



Speed  
Grill

Aluminum  
Paddle

Solid  
Basket

 • **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 (mm²)	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) <b>56kg</b>	903 x 510 x 897 (mm) <b>75kg</b>	133 x 315 x 308 (mm) <b>13L</b>	0 / 0 / 0 (mm)

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



# FIT XL

The Fit XL high-speed oven features a 16-inch chamber and is designed to efficiently finalize 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 impinged air and microwaves, it heats, browns, and toasts foods faster than traditional methods.



**FIT XL BLACK**

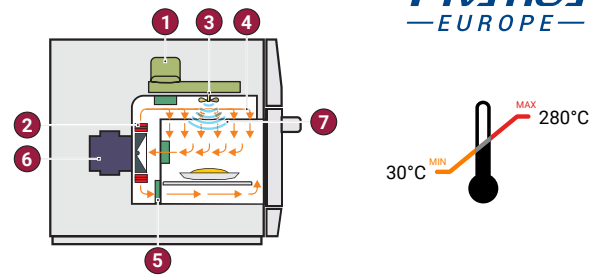


**FIT XL SILVER**



- 40cm 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 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.

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

## COOK TIMES

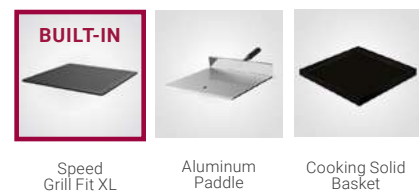
Frozen Pizza 40cm	3 min 30 sec
3 Sub Sandwiches	1 min
6 Paninis	1 min 30 sec
Frozen Fries 900g	4 min 30 sec



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



## INCLUDED ACCESSORIES



Speed  
Grill Fit XL

Aluminum  
Paddle

Cooking Solid  
Basket

Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	Circuit Breaker (A)	Cable (mm²)	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	6.8	32	3x4	32A(2P+E)	658 x 488 x 795 (mm) <b>82kg</b>	905 x 590 x 960 (mm) <b>103kg</b>	139 x 417 x 410 (mm) <b>23.7L</b>	0 / 0 / 0 (mm)
	380	Multi		6.5	16	5x2,5	16A(3P+N+E)				
	400	Multi		6.8	16	5x2,5	16A(3P+N+E)				

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



# FITST

The Fit ST high-speed oven features a 30cm chamber and can be stacked up to two units high. It is designed to efficiently finalize 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.



## STACKABLE

FIT SM BLACK

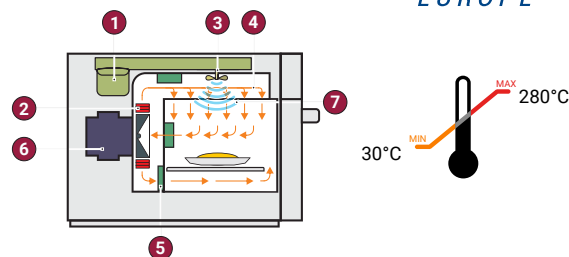


FIT SM SILVER



- 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.

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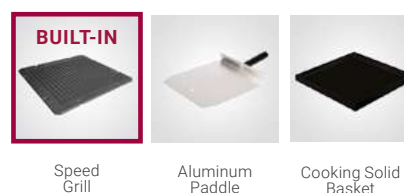
- |                          |                        |
|--------------------------|------------------------|
| 1. Magnetron             | 5. Catalytic Converter |
| 2. Resistance (infrared) | 6. Blower Motor        |
| 3. Stirrer               | 7. Microwaves          |
| 4. Impinged Air          |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

## COOK TIMES

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



## INCLUDED ACCESSORIES



FIT ST DOUBLE MAG											
Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	Circuit Breaker (A)	Cable (mm²)	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	6.8	32	3x4	32A(2P+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)
	380	Multi		6.5	16	5x2,5	16A(3P+N+E)				
	400	Multi		6.8	16	5x2,5	16A(3P+N+E)				
FIT ST SINGLE MAG*											
Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	Circuit Breaker (A)	Cable (mm²)	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	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)

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

A C C E S S O R Y

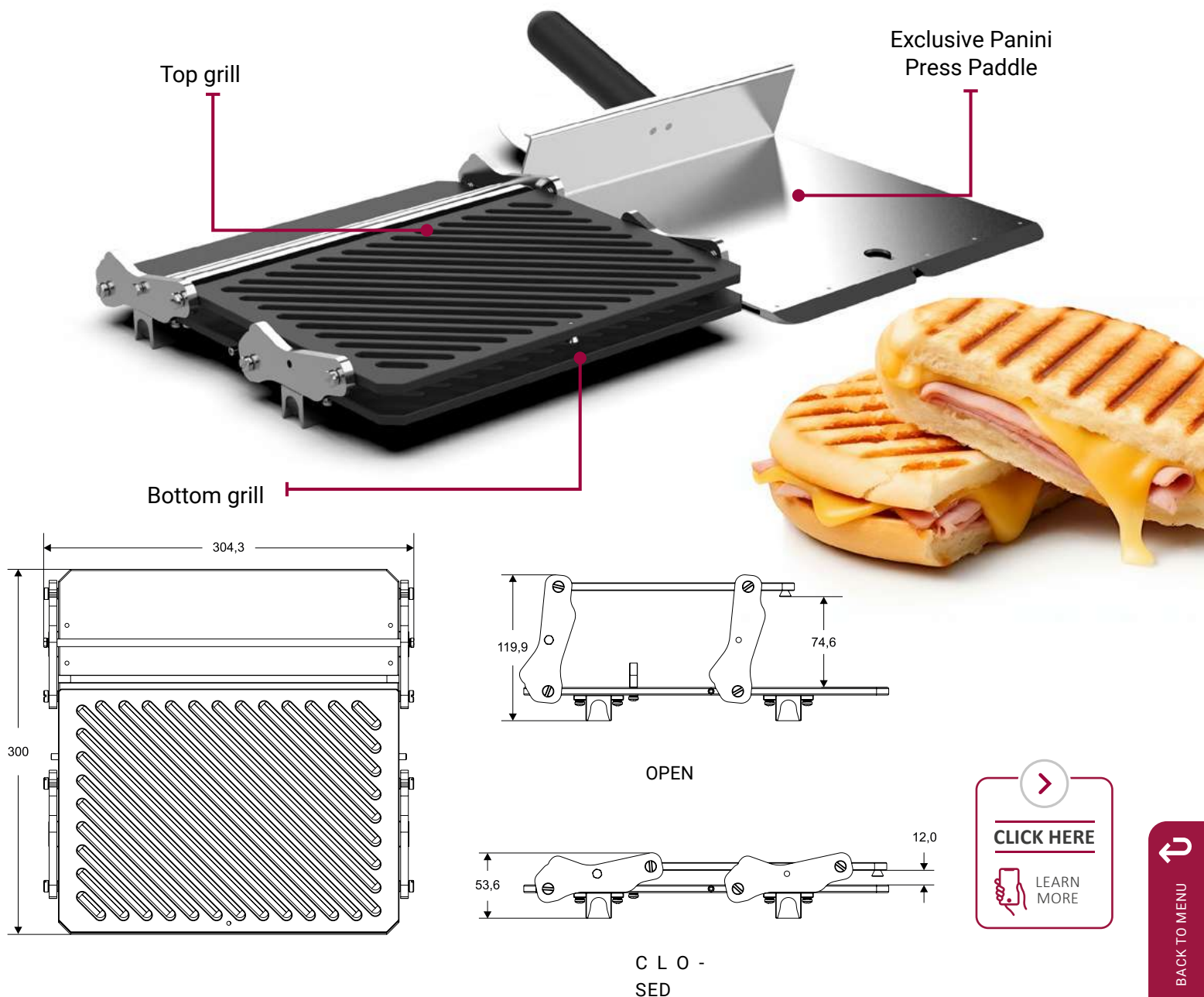
# PANINI PRESS

FOR **FIT<sup>ST</sup>** **FIT<sup>SM</sup>** AND **FIT<sup>EXPRESS</sup>** 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, Fit SM and Fit ST.
- It is constructed from aluminum and coated with a non-stick layer.
- Versatility: Accommodate a variety of foods with an opening range of 12mm to 74,6mm 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.
- 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 impinged air and infrared radiation allows for heating, browning, or toasting foods faster than traditional methods.



## STACKABLE

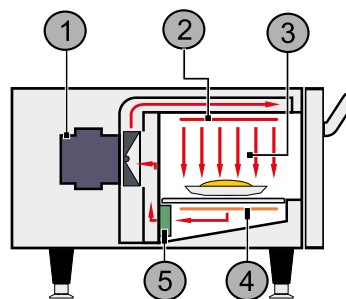


Forza STi

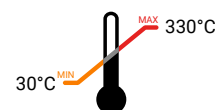


Forza STi Double Stacked

- 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 40cm: 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 330°C each.
- Elegant & Intuitive: stores unlimited 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.



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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 40cm Pizza	3 min 30 sec
Half size sheet pan of cookies	10 min
Flatbread Pizza	2 min 15 sec

CERTIFIED  
**VENTLESS**

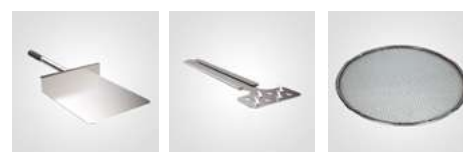
WITH EASILY REMOVABLE  
CATALYTIC CONVERTER.



⊕ OPTIONAL ADJUSTABLE FEET



## INCLUDED ACCESSORIES



Aluminum  
Paddle

Door cleaning  
Tool

2 Pizza  
Screen 40cm



• **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 (mm²)	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								Without feet 340 x 705 x 788 (mm) <b>67kg</b>			
	230	Single	50	6.6	32	3x4	32A(2P+E)		640 x 845 x 955 (mm) <b>86kg</b>	93 x 460 x 435 (mm) <b>18.6L</b>	0 / 0 / 25 (mm)
	380	Multi	50	6.2	16	5x2.5	16A(3P+N+E)				
	400	Multi	50	6.6	16	5x2.5	16A(3P+N+E)				
							With feet 442 x 705 x 788 (") <b>67kg</b>				

# FORZA STi





### Small footprint

34 x 70,5 x 78,8  
height x width x depth (cm)



### Ventless technology

No need of hoods  
for operation



### Prepares 40cm pizzas

In 3 min 30 sec



**330°C**

### Temperatures up to 330°C

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 10cm 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



# 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.

# 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



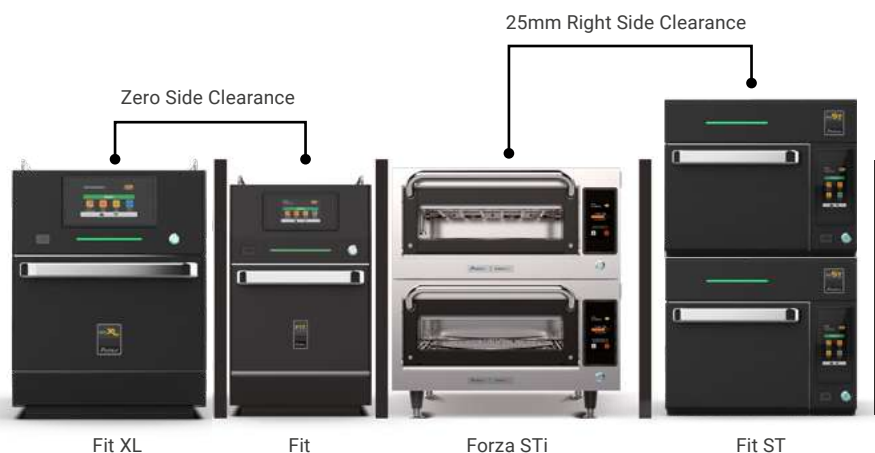
Cleaning guide video  
with instructions

BACK TO MENU



# 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



BACK TO MENU



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

IOK is the connectivity solution for you to remotely manage, via Wi-Fi, recipes and data from your Prática Oven operation.



### 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 now come with the IOK.



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

## Panini Press

**Compatibility:** Fit Express / Fit SM / Fit ST



## Speed Grill

**Compatibility:** Fit Express / FIT SM / FIT ST / FIT XL



## Solid Basket

**Compatibility:** Fit Express / FIT SM / FIT ST / FIT XL



## Perforated Basket

**Compatibility:** Fit Express / FIT SM / FIT ST / FIT XL



## Pizza Screen

**Compatibility:** Forza STi



## Wave Perforated Basket

**Compatibility:** Fit Express / FIT SM / FIT ST / FIT XL



## Aluminum Paddle

**Compatibility:** Fit Express / FIT SM / FIT ST / FIT XL



## Aluminum Paddle Forza STi

**Compatibility:** Forza STi



## Glass Cleaning Tool

**Compatibility:** Forza STi





BACK TO MENU



# Prática and REPA: working together across Europe.

Prática is partnering with REPA in Europe to provide you with speed and ease spare parts shopping.

REPA manages Prática parts programme with 100% original spares and the largest inventory of in-stock parts worldwide. REPA's warehouses ensure immediate availability of a vast selection of spare parts and consumables for all industries at your fingertips while collaborating with top-notch freight forwarders.

**Prática and REPA understand how crucial it is to keep your business running smoothly, and we're committed to supporting your operations by ensuring your equipment always performs at its best**

REPA is the leading European spare parts distributor for foodservice equipment, coffee, vending machines and household appliances and is a trusted partner to equipment manufacturers. Since 2022 REPA is a division of Parts Town Unlimited, the global leader in high-tech distribution of mission-critical equipment replacement parts, related products and services for the foodservice, residential appliance and HVAC industries.

With a state-of-the-art webshops, high stock availability, highly innovative logistic centers that assure the fastest delivery of spare parts in the industry, REPA provides every customer with the right part, at the right time, everywhere.

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