

**Regional Inventory Supporting Authorized Dealers** 

Orders@MarkeTeamnw.com Info@MarkeTeamnw.com

**Rocket Express** 

The Rocket Express rapid cook oven utilizes a

combination of convection heat, high speed impinged

air, bottom infrared, and precision microwave to reduce

cook times by more than 80% with chef-quality results.

Rocket Express ovens are equipped with a removable

catalytic converter, which break down grease-laden

vapors allowing for ventless operation.

Performance:

Jan 2025

\$12.833.80

Standard Item Package Included

List Prices

1115 W 36th Street Vancouver, WA 98660 Office: (360) 696-3984 www.MarkeTeamnw.com

### FIT Express SM

## \$8,895.00

#### Performance:

The Fit Express **Single Mag** high-speed oven is designed for efficiently finalizing refrigerated or fresh food items, such as breakfast sandwiches, muffins, 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



ods. Standard Item Package Included

Available in Stainless Steel Door Only



Electrical Requirements: Single Phase 208/240 V 15 amp Code For Add'l In

## ts: Scan/Click QR Code For Add'l Info

Electrical Requirements: Single Phase 208/240 V 30 amp

\$10.191.85



Performance:

**Standard Item Package Included** 

ATIC/

\$12.048.40

HIGH SPEED OVENS

The Fit Express speed oven is indicated to finishing

and crispness results. The impinged air convection

fresh, chilled or frozen food, with excellent taste, visual

technology combined with microwave enables cooking

food up to ten times faster than traditional processes.

**FIT Express** 

Color Black is

stocked at FS

Logistixs

Performance:

equirements: Scan/Click QR Code For Add'l Info



Forza STi Double

Electrical Requirements: Single Phase 208/240 V 30 amp S Cod

The Forza STi Double counts on a precisely controlled impinged air and infrared

#### Scan/Click QR Code For Add'l Info

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## Forza STi Single

#### Performance:

The Forza STi Single counts on a precisely controlled impinged air and infrared heating element to deliver increased heat transfer rates, resulting in cook times up to 50% faster. The Forza STi ovens are equipped with an easily removable catalytic converter, which breaks down grease-laden vapors allowing for ventless operation. Standard Item Package Included

**Optional Accessories: Adjustable Feet** 



Electrical Requirements: Single Phase 208/240 V 30 amp



Electrical Requirements: Single Phase 208/240 V 30 amp





<u>\$200 Flat Freight Rate Per Oven / \$300 For STI Double Anywhere in the Continental US</u> \$300 for 2 Ovens To Same Location



www.MarkeTeamnw.com



heating element to deliver increased heat transfer rates, resulting in cook times up to 50% faster. The Forza STi ovens are equipped with an easily removable catalytic converter, which breaks down grease-laden vapors allowing for ventless operation. Standard Item Package Included Optional Accessories:

**Adjustable Feet** 

\$19,060.15



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Jan 2025 List Prices

# PRATICA IOK USES YOUR WI-FI TO ALLOW FOR SEAMLESS MANAGEMENT OF EQUIPMENT ACROSS MULTIPLE LOCATIONS All our touchscreen models now come with the IOK: Forza STi, INTERNET OF KITCHEN FIT. and Rocket Watch All You **Need To Know** When using the IOK it allows you to manage your equipment About The IOK 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 IÔK consistent from start to finish Obtain the newest updates on your IOK features, interface, and display configuration directly to your machines- no EQUIPMENT matter the location C USERS EDIT ACCOUNT SETTINGS Access the exclusive Cookbook with complete recipe suggestions created by Prática's Chefs (1) EXI Get customer support via chat using the IOK platform WARRANTY SERVICE HOTLINE: (214) 299-7726

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