



PRATICA 13amp Express Hubbard Systems Fit User Guide

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PRATICA 13amp Express Hubbard Systems Fit



Specifications

- **Material:** Aluminum
- **Coating:** Non-stick

Product Usage Instructions

Installation

CAUTION: Do not install or uninstall the Panini Press while hot. Follow these steps to install:

1. Remove the Speed Grill from the oven.
2. Place the Panini Press accessory inside the FIT Express chamber, ensuring the fitting matches the oven's socket.
3. Lower the accessory until it securely latches onto the existing pegs inside the oven.
Note: It is possible to use the FIT Express for other food items even with the panini press inside the chamber. Close the panini press, place the basket on top, and proceed with the recipe. Test and adjust settings as needed.
CAUTION: Do not use metallic accessories inside the oven. Use only approved accessories for safety and performance.

Using the Panini Press

1. Fit the top grill pin into the front slot of the paddle and lift it.
2. Place the food between the grills.
3. Lower the top grill using the front hole in the paddle.
4. After lowering the top grill, close the oven door.
5. Start the recipe.

Cleaning Guide

To sanitize the Panini Press:

1. If the oven is hot, access the Daily Cleaning function in the main menu and wait for it to cool down.
2. Remove the Panini Press and clean it with water and mild detergent using a non-scratch scrub pad.
3. For persistent stains, use Oven Cleaner and let it soak for up to 10 minutes.
4. Rinse the Panini Press and reinstall it in the oven.

Dishwasher Safe: You may use Oven Cleaner to clean the Panini Press. Do not use Oven Protector on it.

FAQ

- **Can I use metallic accessories inside the oven?**

No, only use approved accessories for optimal performance and safety.

- **Is the Panini Press dishwasher safe?**

Yes, you may clean it in a dishwasher or by hand following the provided instructions.

INTRODUCTION

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

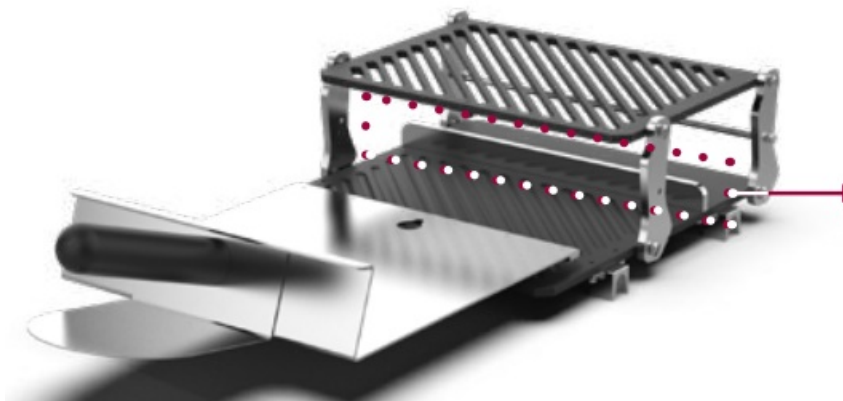
- Versatility: accommodate a variety of foods with an opening range of 0.4" to 2.9" between the top and bottom grills;
- Achieve professional-looking grill marks effortlessly;
- High-Quality Non-Stick Grates: no oil needed;
- Not recommended for preparing meats;
- Exclusively use the Panini Press paddle.

INCLUDED ITEMS



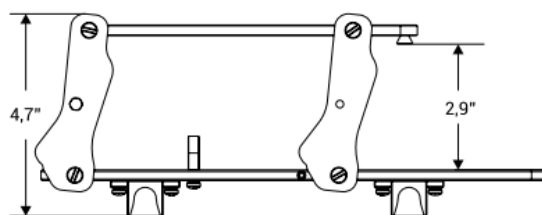
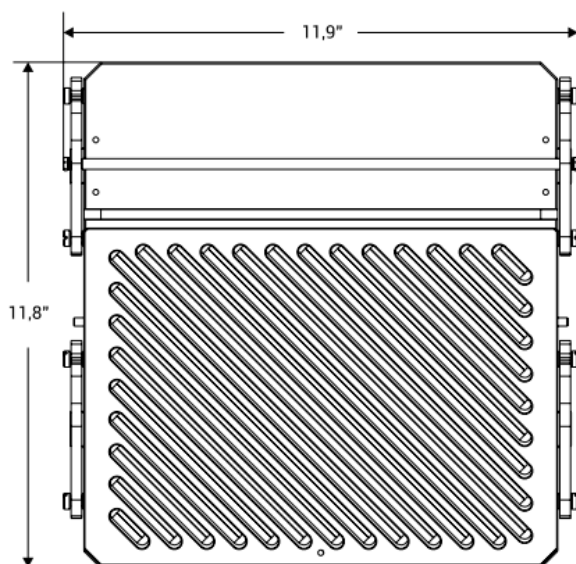
The dual hinge on each side ensures the grill's weight is evenly distributed on the food, guaranteeing a consistently uniform press.

Our Panini Press is thoughtfully designed with a convenient “stop” on the bottom grill, serving as a protective barrier. This feature prevents the food from coming into contact with the catalytic converter at the back of the oven when you’re removing it.

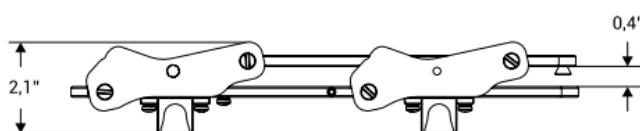


SPECS

The Panini Press is crafted from aluminum and features a non-stick coating.



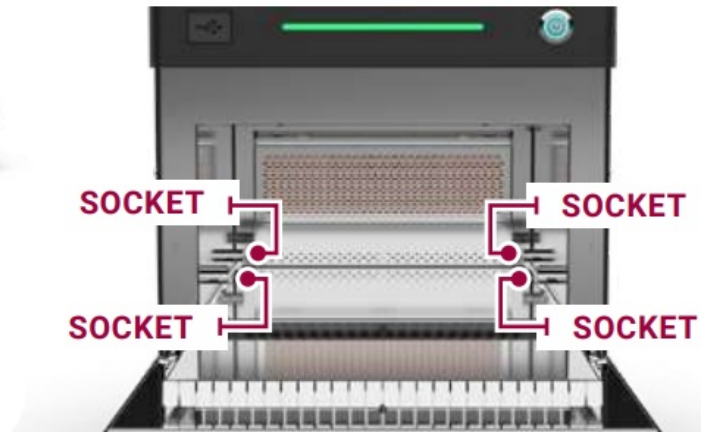
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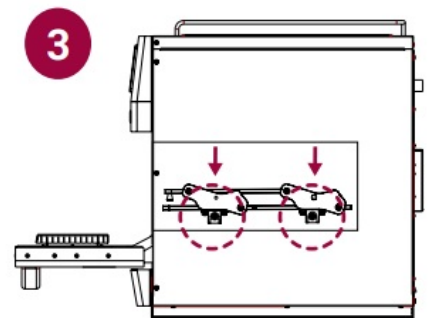
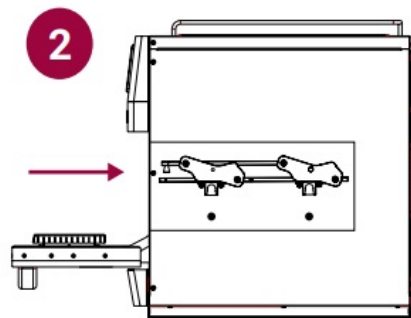
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HOW TO INSTALL

CAUTION: Do not install or uninstall it while hot. Do not remove the speed grill or install the Panini Press with the oven on. If it was on, wait for it to cool down first. Touching them while hot may result in severe burns. Place the accessory's fitting into the oven's socket following the steps bellow. The Panini Press latches into existing pegs inside the oven.



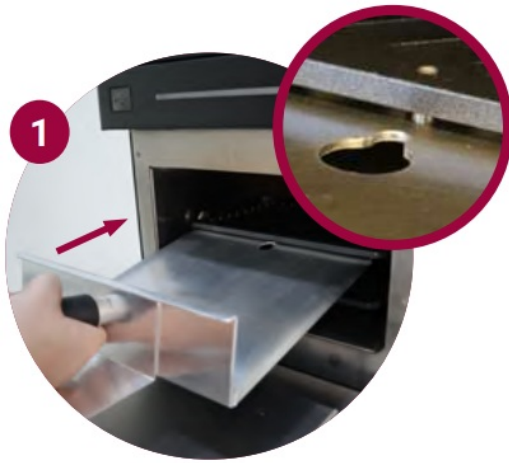
1. Remove the Speed Grill.
2. Place the Panini Press accessory inside the FIT Express chamber, ensuring the fitting matches the oven's socket. Lower the accessory until it securely latches onto the existing pegs inside the oven. That's it! Your installation is complete.
3. It is possible to use the FIT Express to prepare other food items even with the panini press inside the chamber. To do so, close the panini press, place the basket on top of it, and proceed with the recipe. Cooking results may vary when using the panini press in the chamber compared to not having it inside, so test it and see if any setting adjustments are necessary.



CAUTION: Do not use metallic accessories inside the oven. Use only the FIT Express approved safe accessories for optimal performance and safety.

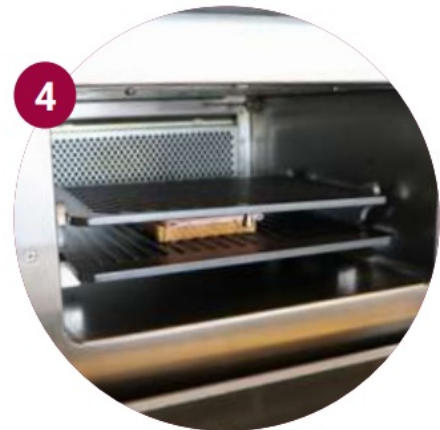
Follow these steps to place food into the accessory:

1. Fit the top grill pin into the front slot of the paddle and lift it.
2. Place the food between the grills.



3. Lower the top grill using the front hole in the paddle.

4. After lowering the top grill, close the oven door.



CLEANING GUIDE

To sanitize the Panini Press, follow the steps below:

1. If the oven is hot, access the Daily Cleaning function in the main menu and wait for the oven to cool down.



2. Remove the Panini Press from the oven and place it in a sink.

3. Clean it with water and mild detergent, using a nonscratch scrub pad.

4. For persistent stains, utilize the Oven Cleaner and let it soak for up to 10 minutes.

5. Rinse the Panini Press and reinstall it in the oven.



You may use the Oven Cleaner to clean the Panini Press*.



Scan the QR code and order yours on our website!



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 and 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.

NEED HELP

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- Scan the QR code to contact



Documents / Resources



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s Fit, Systems Fit

References

- [P Home Page - Pratica](#)
- [User Manual](#)

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