

Pizza oven Metos Mora P41

Metos Mora P4 models are an excellent choice for making 40 cm diameter pizzas, oven width being only 1250 mm. Oven is one chamber model. Capacity 4 x 40 cm diameter pizzas at the time/ 60 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. Max. heat 400 °C.

- one deck
- 60 pizzas per hour
- cooking surface capacity 820x820 mm/ internal stones (2 pcs) size 414x820 mm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



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Product capacity	4x40cm pizzas
Item width mm	1250
Item depth mm	1020
Item height mm	1580
Package volume	2.525
Unit of volume	m3
Package volume	2.525 m3
Package length	135
Package width	110
Package height	170
Package unit of dimension	cm
Package dimensions (LxWxH)	135x110x170 cm
Net weight	280
Net weight	280 kg
Gross weight	310
Package weight	310 kg
Unit of weight	kg
Connection power kW	9.6
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes