

Pizza oven Metos Mora P72

Metos Mora P7 model has enough space and power for any busy pizzeria, sister model for P6 series with even bigger oven chamber. Oven is two chamber model. Capacity 6 x 40 cm diameter pizzas at the time/ 80 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.

- two decks
- 80 pizzas per hour/ chamber
- baking chamber capacity 1240x820 mm/ internal stones (3 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	12x40cm pizzas
Item width mm	1680
Item depth mm	1020
Item height mm	1850
Package volume	3.946
Unit of volume	m3
Package volume	3.946 m3
Package length	175
Package width	110
Package height	205
Package unit of dimension	cm
Package dimensions (LxWxH)	175x110x205 cm
Net weight	415
Net weight	415 kg
Gross weight	450
Package weight	450 kg
Unit of weight	kg
Connection power kW	26.4
Fuse Size A	45
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