

## Pizza oven Metos Mora P32

Metos Mora P3 ovens offer a high performance for any kitchen. Depth being only 750 mm it suits perfectly for a restaurant backline. Oven is 2 chamber model. Capacity 3 x 35 cm diameter pizzas at the time/ 45 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 has 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, lower and front temperature are separately adjustable. Maximum temperature is 400 °C.

- 2 decks
- 45 pizzas per hour
- cooking chamber 1065x740 mm / internal stones 3 pcs size 353x740 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 /80m<sup>3</sup>/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



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Product capacity	6x35cm pizzas
Item width mm	1475
Item depth mm	750
Item height mm	1850
Package volume	2.79
Unit of volume	m3
Package volume	2.79 m3
Package length	155
Package width	90
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	155x90x200 cm
Net weight	256
Net weight	256 kg
Gross weight	285
Package weight	285 kg
Unit of weight	kg
Connection power kW	14.2
Fuse Size A	25
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