

Pizza oven Metos Mora P63

Metos Mora P6 models offer a great capacity for 35cm diameter pizzas. Oven is three chamber model. Capacity 6 x 35 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, lower and front temperature are adjustable separately. Max. temperature 400°C.

- three decks
- 80 pizzas per hour/ chamber
- baking chamber capacity 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 /80m³/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



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Product capacity	18x35cm pizzas
Item width mm	1475
Item depth mm	920
Item height mm	1870
Package volume	3.255
Unit of volume	m3
Package volume	3.255 m3
Package length	155
Package width	105
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	155x105x200 cm
Net weight	480
Net weight	480 kg
Gross weight	520
Package weight	520 kg
Unit of weight	kg
Connection power kW	34.2
Fuse Size A	53
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