

MODEL P20



Mora ovens

MORA OVENS AB

Product information : P21 = 1 level
P22 = 2 levels
P23 = 3 levels

PRODUKTBILD



CAPACITY PER DECK

2 Pizza a 35 cm or 1 Pizza a 52 cm

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

STYLE: COMPACT

SIZES LOW DEPT - LOW AMPERE NEED

POWER : 5,4 KW/LEVEL

FEATURES

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

NUMBER OF HEAT ZONES : 3

BAKING STONES : CERAMIC OR CORDIERITE

CONTROLLER : DIGITAL

TURBO : MANUAL + AUTOMATIC

POWER DISTRIBUTION : CONTACTORS

LIGHT SYSTEM : LED MADE IN EUROPE

MEASUREMENTS

OUTSIDE MESURES P21 -P22 -P23: 1160X740X1450 MM /1160X740X1750MM/ 1160X750X1750 MM

MESURE COOKING CHAMBER : 740X540 MM

VENTILATION : 125 MM AROUND 100M3 CHECK WITH VENT COMPANY

HEIGHT OF STAND : P21-P22-P23 650 / 880 /1200

MATERIALS

FRONT : BRUSHED STAINLESS STEEL

BODY : DX51D

COOKING CHAMBER : HIGH REFLECTIVE MATERIAL

INSULATION : STONEWOOL

GLAS : REFLECTIVE

EXTRAS

CONTROLLER : TOUCH SCREEN CONTROLLER

STYLE: HIGH TEMPERATURE 0-500 DEGREES

BAKING STONES : BISCOTTI DI SORRENTO BAKING STONES

ON OFF AUTOMATIC : WEEK TIMER



MODEL P30

MORA OVENS AB



Mora ovens

Product information : P31 = 1 level
P32 = 2 levels
P33 = 3 levels

PRODUKTBILD



CAPACITY PER DECK

3 Pizza a 35 cm or 2 Pizza a 52 cm

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

STYLE: COMPACT

Features LOW DEPT - LOW AMPERE NEED

POWER : 7,2 KW/LEVEL

FEATURES

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

NUMBER OF HEAT ZONES : 3

BAKING STONES : CERAMIC OR BISCOTTI DI SORRENTO

CONTROLLER : DIGITAL

TURBO : MANUAL + AUTOMATIC

POWER DISTRIBUTION : CONTACTORS

LIGHT SYSTEM : LED MADE IN EUROPE

MEASUREMENTS

OUTSIDE MESURES P31 -P32 -P33: 1480X750X1450 MM / 1480X750X1750MM/ 1480X750X1750 MM

MESURE COOKING CHAMBER : 1065X540 MM

VENTILATION : 125 MM AROUND 100M3 CHECK WITH VENT COMPANY

HEIGHT OF STAND : P31-P32-P33 650 / 880 /1200

MATERIALS

FRONT : BRUSHED STAINLESS STEEL

BODY : DX51D

COOKING CHAMBER : HIGH REFLECTIVE MATERIAL

INSULATION : STONEWOOL

GLAS : REFLECTIVE

EXTRAS

CONTROLLER : TOUCH SCREEN CONTROLLER

STYLE: HIGH TEMPERATURE 0-500 DEGREES

BAKING STONES : BISCOTTI DI SORRENTO BAKING STONES

ON OFF AUTOMATIC : WEEK TIMER



MODEL P40

MORA OVENS AB



Product information : P41 = 1 level
P42 = 2 levels
P43 = 3 levels

PRODUKTBILD



CAPACITY PER DECK

4 Pizza a 40 cm or 1 Pizza a 52 cm

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

STYLE: DEEP MODEL

FEATURES LOW WIDTH

POWER : 10,8 KW/LEVEL

FEATURES

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

NUMBER OF HEAT ZONES : 3

BAKING STONES : CERAMIC OR BISCOTTI DI SORRENTO

CONTROLLER : DIGITAL

TURBO : MANUAL + AUTOMATIC

POWER DISTRIBUTION : CONTACTORS

LIGHT SYSTEM : LED MADE IN EUROPE

MEASUREMENTS

OUTSIDE MEASURES P41 -P42 -P43: 1250X1020X1450 MM / 1250X1020X1750MM/ 1250X1020X1750 MM

MESURE COOKING CHAMBER : 820X820 MM

VENTILATION : 125 MM AROUND 100M3 CHECK WITH VENT COMPANY

HEIGHT OF STAND : P41-P42-P43 650 / 880 /1200

MATERIALS

FRONT : BRUSHED STAINLESS STEEL

BODY : DX51D

COOKING CHAMBER : HIGH REFLECTIVE MATERIAL

INSULATION : STONEWOOL

GLAS : REFLECTIVE

EXTRAS

CONTROLLER : TOUCH SCREEN CONTROLLER

STYLE: HIGH TEMPERATURE 0-500 DEGREES

BAKING STONES : BISCOTTI DI SORRENTO BAKING STONES

ON OFF AUTOMATIC : WEEK TIMER



MODEL P50S -74 CM DEPP COOKING CHAMBER

MORA OVENS AB



Product information : P51 = 1 level
P52 = 2 levels
P53 = 3 levels

PRODUKTBILD



NEW
DESIGN

CAPACITY PER DECK

6 Pizza a 35 cm or 1 Pizza a 52 cm

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

STYLE: COMPACT

SIZES LOW DEPT - LOW AMPERE NEED

POWER : 7,8 KW/LEVEL

FEATURES

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

NUMBER OF HEAT ZONES : 3

BAKING STONES : CERAMIC OR CORDIERITE

CONTROLLER : DIGITAL

TURBO : MANUAL + AUTOMATIC

POWER DISTRIBUTION : CONTACTORS

LIGHT SYSTEM : LED MADE IN EUROPE

MEASUREMENTS

OUTSIDE MESURES P51S -P52S -P53S: 1380X920X1450 MM / 1380X920X1750MM/ 1380X920X1750 MM

MESURE COOKING CHAMBER : 740X540 MM

VENTILATION : 125 MM AROUND 100M3 CHECK WITH VENT COMPANY

HEIGHT OF STAND : P51S-P52S-P53S = 650 / 880 /1200

MATERIALS

FRONT : BRUSHED STAINLESS STEEL

BODY : DX51D

COOKING CHAMBER : HIGH REFLECTIVE MATERIAL

INSULATION : STONEWOOL

GLAS : REFLECTIVE

EXTRAS

METAL TYPE: TOUCH SCREEN CONTROLLER

STYLE: HIGH TEMPERATURE 0-500 DEGREES

SIZES & PRICING : BISCOTTI DI SORRENTO BAKING STONES

SIZES & PRICING : WEEK TIMER



MODEL P50L - 82 CM DEPP COOKING CHAMBER

MORA OVENS AB



Product information : P51L = 1 level
P52L = 2 levels
P53L = 3 levels

PRODUKTBILD



NEW
DESIGN

CAPACITY PER DECK

5 Pizza a 35 cm or 1 Pizza a 52 cm +2 pizza 35 cm

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

STYLE: COMPACT

SIZES : FAST COOKING

POWER : 11,1 KW/LEVEL

FEATURES

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

NUMBER OF HEAT ZONES : 3

BAKING STONES : CERAMIC OR CORDIERITE

CONTROLLER : DIGITAL

TURBO : MANUAL + AUTOMATIC

POWER DISTRIBUTION : CONTACTORS

LIGHT SYSTEM : LED MADE IN EUROPE

MEASUREMENTS

OUTSIDE MEASURES P51L -P52L -P53L: 1380X1020X1450 MM / 1380X1020X1750MM/ 1380X1020X1750 MM

MESURE COOKING CHAMBER : 965X820 MM

VENTILATION : 125 MM AROUND 100M3 CHECK WITH VENT COMPANY

HEIGHT OF STAND : P51L-P52L-P53L= 650 / 880 /1200

MATERIALS

FRONT : BRUSHED STAINLESS STEEL

BODY : DX51D

COOKING CHAMBER : HIGH REFLECTIVE MATERIAL

INSULATION : STONEWOOL

GLAS : REFLECTIVE

EXTRAS

METAL TYPE: TOUCH SCREEN CONTROLLER

STYLE: HIGH TEMPERATURE 0-500 DEGREES

SIZES & PRICING : BISCOTTI DI SORRENTO BAKING STONES

SIZES & PRICING : WEEK TIMER



MODEL P60

MORA OVENS AB



Product information : P61= 1 level
P62 = 2 levels
P63 = 3 levels

PRODUKTBILD



CAPACITY PER DECK

6 Pizza a 35 cm or 2 Pizza a 52 cm

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

STYLE: HIGH OUTPUT

Features : MULTIPURPOSE

POWER : 10,8 KW/LEVEL

FEATURES

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

NUMBER OF HEAT ZONES : 3

BAKING STONES : CERAMIC OR CORDIERITE

CONTROLLER : DIGITAL

TURBO : MANUAL + AUTOMATIC

POWER DISTRIBUTION : CONTACTORS

LIGHT SYSTEM : LED MADE IN EUROPE

MEASUREMENTS

OUTSIDE MEASURES P61- P62- P63: 1480X920X1450 MM / 1480X920X1750MM/ 1480X920X1750 MM

MESURE COOKING CHAMBER : 965X820 MM

VENTILATION : 125 MM AROUND 100M3 CHECK WITH VENT COMPANY

HEIGHT OF STAND : P61-P62-P63= 650 / 880 /1200

MATERIALS

FRONT : BRUSHED STAINLESS STEEL

BODY : DX51D

COOKING CHAMBER : HIGH REFLECTIVE MATERIAL

INSULATION : STONEWOOL

GLAS : REFLECTIVE

EXTRAS

METAL TYPE: TOUCH SCREEN CONTROLLER

STYLE: HIGH TEMPERATURE 0-500 DEGREES

SIZES & PRICING : BISCOTTI DI SORRENTO BAKING STONES

SIZES & PRICING : WEEK TIMER



MODEL P70 - 82 CM DEPP COOKING CHAMBER

MORA OVENS AB



Product information : P71 = 1 level
P72 = 2 levels
P73 = 3 levels

PRODUKTBILD



CAPACITY PER DECK

6 Pizza a 40 cm or 2 Pizza a 60 cm

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

STYLE: SUPER HIGH OUTPUT

SIZES MULTIPURPOSE - BIG PIZZAS

POWER : 13,6 KW/LEVEL

FEATURES

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

NUMBER OF HEAT ZONES : 3

BAKING STONES : CERAMIC OR CORDIERITE

CONTROLLER : DIGITAL

TURBO : MANUAL + AUTOMATIC

POWER DISTRIBUTION : CONTACTORS

LIGHT SYSTEM : LED MADE IN EUROPE

MEASUREMENTS

OUTSIDE MESURES P71 -P72 -P73: 1680X1020X1450 MM /1680X1020X1750MM /1680X1020X1750 MM

MESURE COOKING CHAMBER : 1245X820 MM

VENTILATION : 125 MM AROUND 100M3 CHECK WITH VENT COMPANY

HEIGHT OF STAND : P71-P72-P73= 650 / 880 /1200

MATERIALS

FRONT : BRUSHED STAINLESS STEEL

BODY : DX51D

COOKING CHAMBER : HIGH REFLECTIVE MATERIAL

INSULATION : STONEWOOL

GLAS : REFLECTIVE

EXTRAS

METAL TYPE: TOUCH SCREEN CONTROLLER

STYLE: HIGH TEMPERATURE 0-500 DEGREES

SIZES & PRICING : BISCOTTI DI SORRENTO BAKING STONES

SIZES & PRICING : WEEK TIMER



MODEL P80

MORA OVENS AB



Product information : P61= 1 level
P62 = 2 levels
P63 = 3 levels

PRODUKTBILD



CAPACITY PER DECK

8 Pizza a 35 cm or 2 Pizza a 52 cm+2PIZZA A35 CM

TEMPERATURE : 0-400 DEGREES

STYLE: HIGH OUTPUT

Features : MULTIPURPOSE

POWER : 13,6 KW/LEVEL

FEATURES

TEMPERATURE : 0-400 DEGREES OR 0-500 DEGREES

NUMBER OF HEAT ZONES : 3

BAKING STONES : CERAMIC OR CORDIERITE

CONTROLLER : DIGITAL

TURBO : MANUAL + AUTOMATIC

POWER DISTRIBUTION : CONTACTORS

LIGHT SYSTEM : LED MADE IN EUROPE

MEASUREMENTS

OUTSIDE MEASURES P81- P82- P83: 1820X920X1450 MM / 1820X920X1750MM/ 1180X920X1750 MM

MESURE COOKING CHAMBER : 1420X740 MM

VENTILATION : 125 MM AROUND 100M3 CHECK WITH VENT COMPANY

HEIGHT OF STAND : P81-P82-P83= 650 / 880 /1200

MATERIALS

FRONT : BRUSHED STAINLESS STEEL

BODY : DX51D

COOKING CHAMBER : HIGH REFLECTIVE MATERIAL

INSULATION : STONEWOOL

GLAS : REFLECTIVE

EXTRAS

METAL TYPE: TOUCH SCREEN CONTROLLER

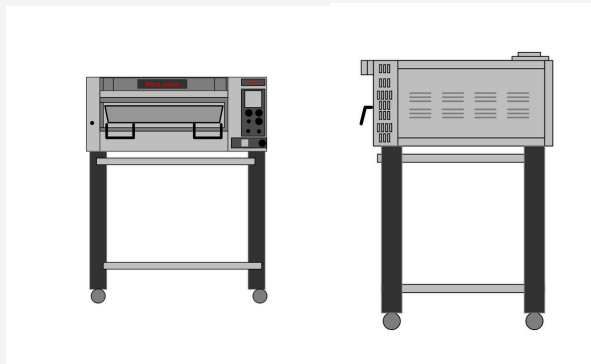
STYLE: HIGH TEMPERATURE 0-500 DEGREES

SIZES & PRICING : BISCOTTI DI SORRENTO BAKING STONES

SIZES & PRICING : WEEK TIMER

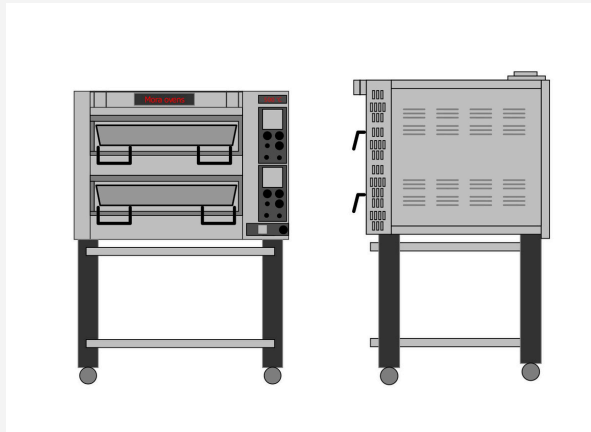


DIMENSIONS 1 DECK OVEN



P21= 1 level
P31 = 1 level
P41 = 1 level
P51S= 1 level
P51L = 1 level
P61 = 1 level
P71 = 1 level
P81 = 1 level

WIDHT	DEPT	HEIGHT BODY	TOTAL HEIGHT	CHAMBER
1160	750	475	1675	740X540
1480	750	475	1675	1060X540
1250	1020	475	1675	820X820
1380	920	475	1675	965X740
1380	1020	475	1675	965X820
1480	920	475	1675	1060X740
1680	1020	475	1675	1240X820
1820	920	475	1675	1420X740



DIMENSIONS 2 DECKS OVEN

P21= 1 level
P31 = 1 level
P41 = 1 level
P51S= 1 level
P51L = 1 level
P61 = 1 level
P71 = 1 level
P81 = 1 level

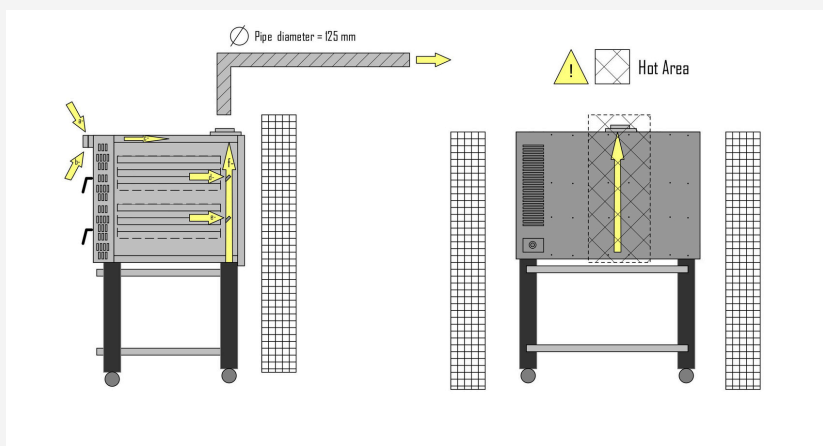
WIDHT	DEPT	HEIGHT BODY	TOTAL HEIGHT	CHAMBER
1160	750	475	1675	740X540
1480	750	475	1675	1060X540
1250	1020	475	1675	820X820
1380	920	475	1675	965X740
1380	1020	475	1675	965X820
1480	920	475	1675	1060X740
1680	1020	475	1675	1240X820
1820	920	475	1675	1420X740



DIMENSIONS 3 DECKS OVEN

P21= 1 level
P31 = 1 level
P41 = 1 level
P51S= 1 level
P51L = 1 level
P61 = 1 level
P71 = 1 level
P81 = 1 level

WIDHT	DEPT	HEIGHT BODY	TOTAL HEIGHT	CHAMBER
1160	750	475	1675	740X540
1480	750	475	1675	1060X540
1250	1020	475	1675	820X820
1380	920	475	1675	965X740
1380	1020	475	1675	965X820
1480	920	475	1675	1060X740
1680	1020	475	1675	1240X820
1820	920	475	1675	1420X740



INSTALLATION

FIT VENTILATION PIPE DIAM 125 MM
INSTALL 50 MM FROM BACK WALL
INSTALLATION 50 MM FROM SIDE WALLS

1 ST START

READ MANUAL
FOLLOW THE PRECRIPTIONS

1 ST USE

CLEAN THE OVEN
FIND RIGH SETTING