

MORA OVENS

Manual



CHOOSE YOUR MODEL

**FOOD TRUCK -HOBBY BAKERY
PUB OR SMALL RESTAURANT
PIZZERIA SALES UP TO 100 PIZZAS
PIZZERIA WITH HIGH VOLUME SALE
NEAPOLITAN PIZZAS**



P20

P40

P60

P70

P80

CALL US

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+46 500 435 000

LILLEBOVÄGEN 11, 54965
SKÖVDE - SWEDEN

RATING

P21
2
3



P31
2
3



P41
2
3



P61
2
3



P71
2
3



P81
2
3



Baking stones

0-500°C



Biscotti di Sorrento



0-400°C



Ceramic



1. **0-100 PIZZA PER DAY**
2. **FOOD TRUCK - PUB - SMALL RESTAURANT**
3. **ONLY 75 CM DEEP COMPACT MODEL**
4. **2 DECKS OVEN NEEDS ONLY 16 AMPS**



0-400°C
0-500°C

1. **0-100 PIZZA PER DAY**
2. **FOODTRUCK - PUB - SMALL RESTAURANT**
3. **3 PIZZA PER DECK ONLY 75 CM DEEP**
4. **NOMINAL CONSUMPTION 4 KW PER DECK**



0-400°C
0-500°C

1. **0-150 PIZZA PER DAY**
2. **RESTAURANT OR SMALL PIZZERIA**
3. **ONLY 125 CM WIDE**
4. **4 BIG PIZZAS PER DECK**



0-400°C
0-500°C

1. **0-250 PIZZA PER DAY**
2. **STANDART PIZZERIA**
3. **35 CM BIG PIZZAS - 6 PER DECK**
4. **MOST SOLD MODEL**



0-400°C
0-500°C

1. **0-500 PIZZA PER DAY**
2. **EXTRA WIDE - EXTRA DEEP**
3. **40 CM BIG PIZZAS - 6 PER DECK**
4. **HIGH VOLUME PIZZERIA**



0-400°C
0-500°C

1. **0-450 PIZZAS PER DAY**
2. **EXTRA WIDE**
3. **8 PIZZA PER DECK**
4. **HIGH VOLUME IN SHORT TIME**



0-400°C

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AFTER SALES

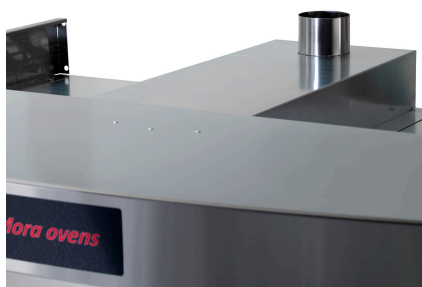


**INSTALLATION : ALL DISTRIBUTORS ARE ABLE TO
PROVIDE SERVICE, REPARATION AND STARTUP HELP**

2 YEARS SPARE PARTS WARRANTY

HELP DESK WITH FAST SOLUTIONS

**ONLINE START UP SERVICE FREE OF COST
BAKING TIPS**



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