

MORA OVENS

STANDARD SETTINGS

TF = Top front KNOB 1-9
 TB = Top Back KNOB 1-9
 B = Bottom KNOB 1-9
 Turbo = Turbo KNOB Panel = Automatic

Week timer standard: MON - SUN 09:45 -21:45



TURBO 5-10

300 °C
OFF

Roman



TF= 8,5/TB=8/B=0

435 °C

Napoli



TF= 9/TB=9/B=5

325 °C

Crusty



TF= 8/TB=7/B=2

TURBO 50-70

280 °C

prebaked



TF= 7,5/TB=7,5/B=2

250 °C

Lasagna



TF= 6/TB=6/B=6

220 °C

Bread



TF= 7/TB=5/B=6

CALL US

WWW.MORA OVENS.SE

+46 500 435 000

LILLEBOVÄGEN 11, 54965
SKÖVDE

WORKFLOW SYSTEM

Propper work flow
sample for model P62
6+6 Pizza a 35 cm

GET BEST COOKING RESULT FROM YOUR OVEN !



TOP DECK

BACK

3 PIZZA



FASTER COOKING

KEEPS DRY HEAT

NICE CRUST



BOTTOM DECK

FRONT

3 PIZZA



LESS HEAT DROP

FAST HEAT RECOVERY



TOP DECK

BACK

3 PIZZA



LESS POWER USE

BETTER FOR STONE HEAT



BOTTOM DECK

FRONT

3 PIZZA



NO STEAM

GOOD RESULT



~~6 PIZZAS IN SAME TIME IN ONE DECK~~



~~LONGER COOKING TIME
UNBALANCED HEAT
HEAVY TEMPERATURE DROP
STEAM IN COOKING CHAMBER
LONGER HEAT RECOVERY~~

~~LESS QUALITY~~

