

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



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



TF= 9/TB=9/B=5



TF= 8/TB=7/B=2

TURBO 50-70



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



TF= 6/TB=6/B=6



TF= 7/TB=5/B=6

CALL US

WWW.MORA OVENS.NO

Service: +46 500 435 000

Sale: +47 922 22 800

WORKFLOW SYSTEM

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

GET BEST COOKING RESULT FROM YOUR OVEN !



TOP DECK

3 PIZZA



FASTER COOKING

KEEPS DRY HEAT

NICE CRUST



BOTTOM DECK

3 PIZZA



LESS HEAT DROP

FAST HEAT RECOVERY



TOP DECK

3 PIZZA



LESS POWER USE

BETTER FOR STONE HEAT



BOTTOM DECK

3 PIZZA

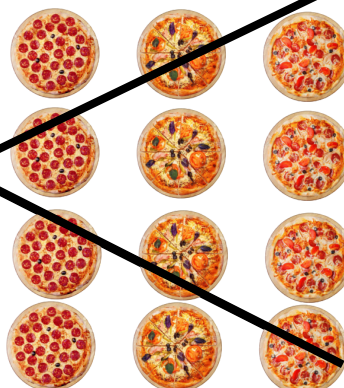


NO STEAM

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

