

MAXIMIZER

Electric Bake Ovens

General Features:

- **Quality Construction**
for long life
- **Stainless Steel Front**
Standard
- **Large Capacity**
1,368 sq. inches of available
cooking space on three (3),
steel decks
- **Heavy Duty Steel**
Air-filled Deck (16AL)
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
Energy-saving tubular
elements coupled with
our unique baffle system for
even heat and better baking
- **Full Range Digital Thermostat**
200°F - 650°F (93°C - 343°C)
Precise temperature control
- **Solid State Relay**
Silent operation
- **Easily Serviceable**
All controls can be replaced
from the front of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the CE131BE listed on the back

Warranty:

- One year parts and labor



COUNTER MODEL
CE131BE

**AVAILABLE
VENTLESS!**

WITH ADDITION OF VENTLESS HOOD (VL30)
SEE PAGE 39 FOR DETAILS



ELECTRIC



Air-filled Steel Decks

MORE FOR LESS

More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



Commercial and Industrial Ovens

