

MAXIMIZER

Electric Bake Ovens

General Features:

- **Quality Construction**
for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
2,736 sq. inches of available cooking space on six (6), 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 side of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the CE231BESC listed on back

2-2-2 Warranty:

- Two year parts
- Two year labor
- Two year trouble free service



FLOOR MODEL CE231BESC

Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.



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

ELECTRIC

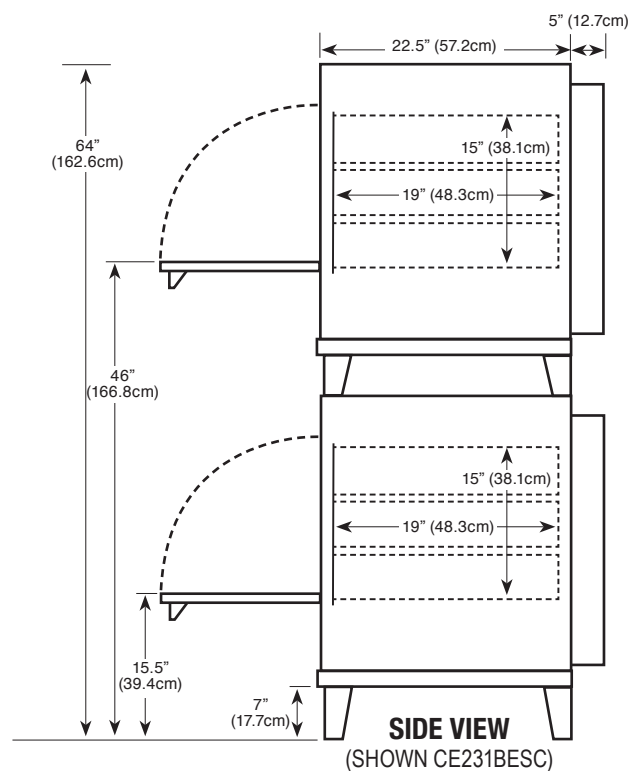
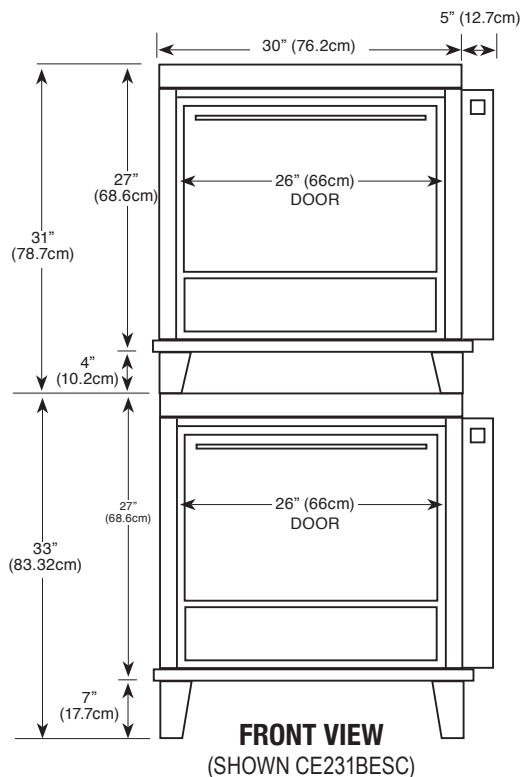


Air-filled Steel Decks

MORE FOR LESS

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

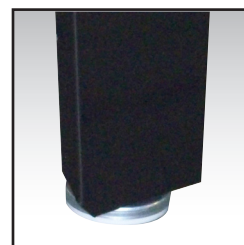




Counter space . . . 35" (88.9cm) wide x 27.5" (69.9cm) deep* x 64" (162.6cm) high
 Shelf size 24" (61cm) wide x 19" (48.3cm) deep
 Shipping weight 700 lbs (317.5kg)
 Electric 14 KW - 220V single phase, 80 AMPS
 Optional three phase, 60 AMPS
 Two electrical connections for this model
 Opening required for installation: 30" * Handle adds 2.5" (6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE231BESC is built with *prime 20-gauge cold-rolled sides* and topped with a 16-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. Also, the CE231BESC comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The CE231BESC is equipped with eight (8) *energy saving tubular elements* and with our unique baffle system, makes the oven highly efficient and eliminates hot spots. The *heavily insulated walls* coupled with a no vent system, reduces heat loss and keeps the area safe for workers. The CE231BESC is well powered by 14,000 watts, which enables it to have an extremely fast recovery rate.

Versatility

The CE231BESC comes with six (6) shelves and adequate spacing, which increases the oven's capabilities for baking or pretzels. This counter top unit is a double stack for double the capacity, double the efficiency and double the profits.

Capacity

The CE231BESC is the only *double-door, six shelf* electric oven available. Each CE131BE houses *three (3) sir-filled steel decks* which offers 912 square inches (5883.8 sq cm) of baking area per shelf. That equals **2736 total square inches (17,651.8 sq cm) per oven**. When you compare the cost per shelf or per square inch to other ovens, Peerless is by far the greatest value.

Design Plus

The CE231BESC has a digital controller for ease of operation, to save space and in their very own air conditioned area so they are not affected by outside influences. All controls can be replaced from the side of the unit. The CE231BESC is also available in a two shelf version if interior space is an issue. Call for details.



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