

# MAXIMIZER

## Electric Ventless Pizza Ovens

### General Features:

- **Stainless Steel Front Standard**
- **Large Capacity**  
1,368 sq. inches of available cooking space on three (3), cordierite decks
- **Pizza Decks Standard**  
Large 24"x19"x15" compartment 1/2" pizza stones
- **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**  
300°F - 650°F (149°C - 343°C)  
Precise temperature control
- **Solid State Relay**  
Silent operation
- **Power**  
Electric  
Single phase standard  
Three phase optional
- **Certified Ventless**  
by Underwriter Laboratories
- **Convenient**  
Easily vent grease laden vapors
- **Self Contained, Compact**  
Eliminates need for duct work or roof fans
- **Meets Food Service Requirements**  
Triple filter system with updraft technology ensures vapor removal
- **Safe**  
Optional built-in Ansul R-102 wet chemical fire suppression system



COUNTER MODEL  
CE131PE-VL30

FLOOR MODEL  
CE231PESC-VL30



**ELECTRIC  
ONLY**

Shown CE131PE  
with Ventless  
Hood\*

- \*Optional  
**SPK31 Stand**
- \*Optional casters
- \*Optional racks

**Peerless**  
Commercial and Industrial Ovens

### Warranty:

- One year parts and labor

