

MAXIMIZER

Electric Pizza Ovens

General Features:

- **Quality Construction**
for long life
- **Stainless Steel Front**
Standard
Stainless top & sides
available (T430)
- **Pizza Deck Standard**
Large 42"x32"x7" compartment
1" pizza stone
- **Full Range Digital Thermostat**
300°F - 650°F (149°C - 343°C)
Precise temperature control
- **Space Saver**
Only 50" wide
- **Stackable**
Multiple options for flexibility
- **Aluminized Interior**
Standard
- **Solid State Relay**
Silent operation
- **Easily Serviceable**
Most controls can be replaced
from the front of the unit
- **Power**
Electric
Single Phase Standard
Three phase optional
- **Specific Features**
of the CE41PE listed on back

Warranty:

- One year parts and labor



MODEL CE41PE

**AVAILABLE
VENTLESS!**

WITH ADDITION OF VENTLESS HOOD (VL50)
SEE PAGE 31 FOR DETAILS



ELECTRIC



MORE FOR LESS

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



Commercial and Industrial Ovens

