

MAXIMIZER

Electric Pizza 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), cordierite decks. Holds six (6) 18" pizzas
- **Pizza Decks Standard**
Large 24"x 19"x 15" 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
- **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 CE231PESC listed on back

2-2-2 Warranty:

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



FLOOR MODEL

CE231PESC

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



MORE FOR LESS

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



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