MAXIMIZER
Electric Bake & Roast Ovens

General Features:

- **Quality Construction**
  for long life

- **Stainless Steel Front**
  Standard
  Stainless top & sides
  available (T430)

- **Heavy duty steel deck**
  with flanged sides (16AL)

- **Full Range Digital Thermostat**
  200°F - 550°F (93°C - 288°C)
  Precise temperature control

- **Space Saver**
  Only 56" wide

- **Stacked**
  Double cooking capacity

- **Aluminized Interior**
  Standard

- **Solid State Relay**
  Silent operation

- **Easily Serviceable**
  Most controls can be replaced
  from the side of the unit

- **Power**
  Electric
  Single phase standard
  Three phase optional

- **Top Heat Control**
  Balances oven heat

  NEW Feature!

- **Specific Features**
  of the CE62BESC listed on back

Warranty:

- **Two year parts and labor**

ETL LISTED CM US — Intertek
ETL SANITATION LISTED CM — Intertek

MODEL CE62BESC
Electric Bake/Roast Ovens can be combined with electric Pizza Ovens to meet your specific needs. Contact Peerless for details.

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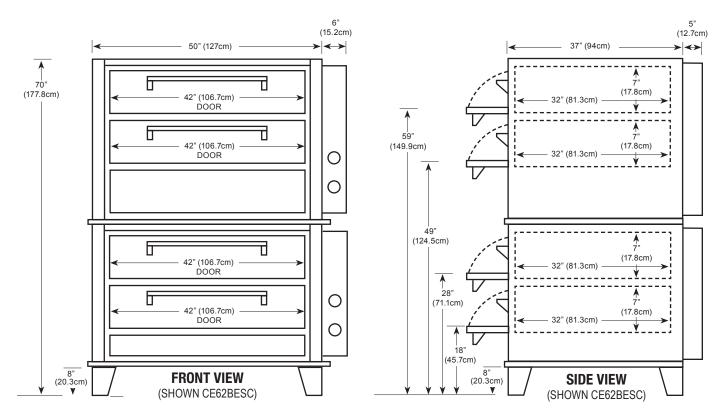WITH ADDITION OF VENTLESS HOOD (VL50) SEE PAGE 31 FOR DETAILS

ELECTRIC

Steel Decks

MORE FOR LESS
**More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar**

Peerless
Commercial and Industrial Ovens

FRONT VIEW
(SHOWN CE62BESC)

6" (15.2cm)

50" (127cm)

42" (106.7cm) DOOR

42" (106.7cm) DOOR

42" (106.7cm) DOOR

42" (106.7cm) DOOR

70" (177.8cm)

8" (20.3cm)

SIDE VIEW
(SHOWN CE62BESC)

5" (12.7cm)

37" (94cm)

7" (17.8cm)

32" (81.3cm)

7" (17.8cm)

32" (81.3cm)

7" (17.8cm)

32" (81.3cm)

7" (17.8cm)

32" (81.3cm)

59" (149.9cm)

49" (124.5cm)

28" (71.1cm)

18" (45.7cm)

8" (20.3cm)

Floor space . . . . . . 56" (142.2cm) wide x 42" (106.7cm) deep* x 70" (177.8cm) high
Shelf size . . . . 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight . . . . 1100 lbs (499kg)
Capacity . . . . Four 18"x26" bun pans per section
Electric . . . . 24 KW - 220V single phase, 120 AMPS
                                                              Optional three phase, 80 AMPS

Two electrical connections for this model
Opening required for installation: 32"   * Handle adds 2.5"(6.4cm) to depth

Digital Electronic Controller   Adjustable Legs

Durable Construction

The CE62BESC is built with *prime 20-gauge cold-rolled top and sides* with a 14-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel.* The CE62BESC comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CE62BESC is powered by six (6) 2,000w elements (each) which *increases its efficiency and recovery rate*.

Capacity

The CE62BESC deck size measures 42"x32"x7" (2). The CE62BSC will hold eight (8) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

The CE62BESC requires *less installation space* than our competition. This enables you to free up valuable kitchen and/ or hood space. The actual width needed is mere 56" for four *42"x32" decks,* almost a foot less than the competition.

Design Plus

The CE62BESC has the *controls on the side for ease of operation and space savings.* This also places the controls in their own *air-conditioned area* so they are not affected by outside influences.

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