Electric Ventless Pizza Ovens

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard
- Large Capacity
 2,688 sq. inches of available cooking space. Holds
 (8) eight 16" pizzas
- Pizza Decks Standard
 Large 42"x32"x7"compartment
 1" 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
- 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
- Top Heat Control Balances oven heat

Warranty:

One year parts and labor



with Ventless Hood

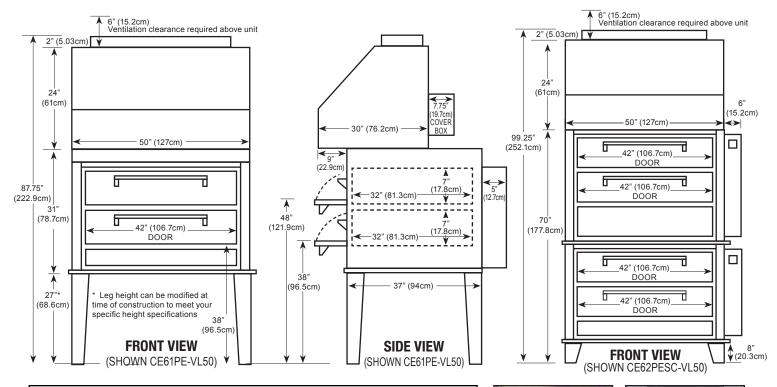
Shown CE61PE

MORE FOR LESS

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



P.O. Box 859 • Sandusky, Ohio 44870 • (419) 625-4514 • FAX 625-4597



Opening required for installation: 32" * Handle adds 2.5"(6.4cm) to depth





Digital Electronic Controller

Adjustable Legs

Durable Construction

The CE61PE 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 CE61PE-VL50 comes standard with a stainless steel front made of high quality, 18-guage stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CE61PE-VL50 is equipped with six (6) *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 CE61PE-VL50 is well powered by 12,000 watts, which enables it to have an extremely fast recovery rate.

Capacity

The CE61PE-VL50 deck size measures 42"x32"x7" (2) decks in one oven. The top deck cooks almost as fast - and as well - as the bottom, providing outstanding capacity for your money. Actual cooking capacity depends on the size of the pizza you are cooking. The CE61PE-VL50 will hold twelve (12) 12" pizzas, eight (8) 16" pizzas, or six (6) 18" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

Because the controls are under the doors, the CE61PE-VL50 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 50" for 42"x32"x7" (2) decks, almost a foot less than the competition. The CE61PE-VL50 can convert into a CE62PESC-VL50 by stacking*, either initially or after your business grows. This option gives you four (4) 42"x32" decks in only 56" of space. (*will increase width)

Design Plus

The CE61PE-VL50 has digital controls in lower front 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. In addition, the CE61PE-VL50 has a new feature: adjustable top heat control to balance heat between upper and lower decks.

Ventless Technology

Self contained, compact vent system provides a way to vent grease laden vapors. Eliminates the need for any expensive roof modifications, as no roof fans or duct work is needed. Innovative triple-filter system with updraft technology ensures vapor removal requirements set by food service standards.



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