

# 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



Commercial and Industrial Ovens

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