

FOOD SERVICE CATALOG

2020



Commercial and Industrial Ovens

www.peerlessovens.com

1-800-548-4514



January 2020

FOOD SERVICE CATALOG

2020

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MAXIMIZER

Gas Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Pizza decks standard**
Large 52"x36"x 9" compartment
1½" pizza stones
- **Large capacity**
Forty 9" (22.9cm) pizzas,
Twenty-four 12" (30.5cm) pizzas,
or Twelve 16" (43.2cm) pizzas
- **Energy efficient**
New energy-saving
"Power-Pak" burner system
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
- **Space saver**
Only 66" wide
- **Stacked**
Double cooking capacity
- **Easily Serviceable**
All controls can be easily
replaced
- **Power**
Gas / Electric
- **Specific features of the**
CW200PESC are listed on back

2-2-2 Warranty:

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

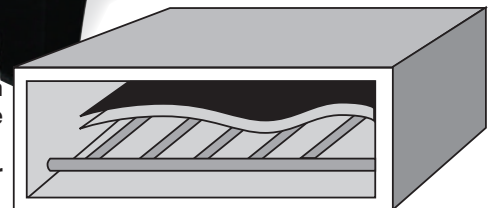


MODEL CW200PESC
PIZZA / ELECTRONIC



**GAS
FIRED**

Hearth
Baffle
Burner



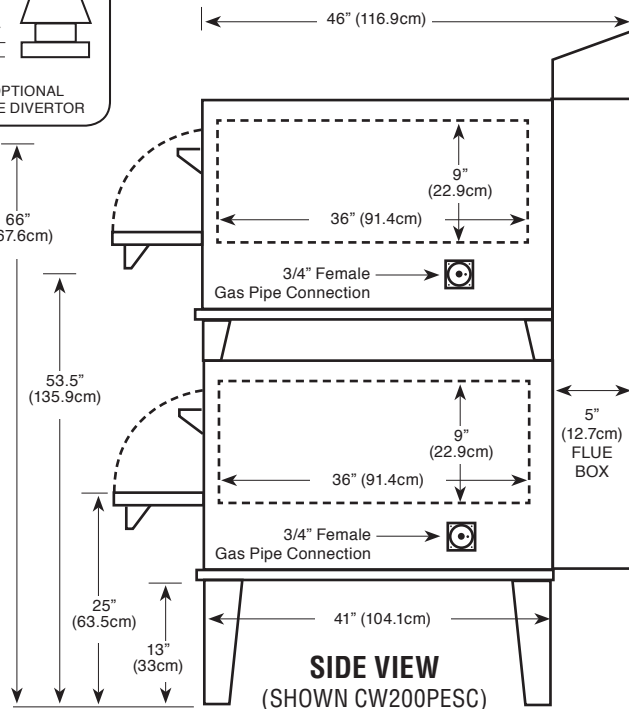
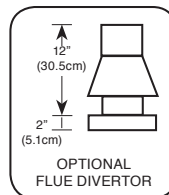
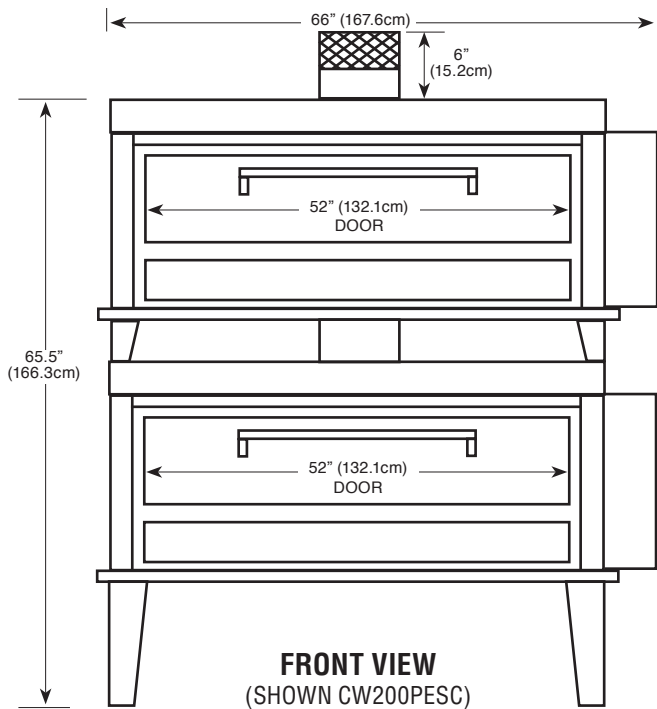
"Power-Pak" 5-Cell Burner System

MORE FOR LESS

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



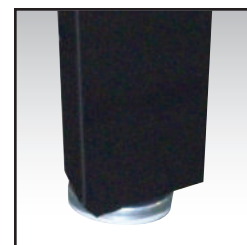
P.O. Box 859 • Sandusky, Ohio 44870 • (419) 625-4514 • FAX 625-4597



Floor space66" (167.6cm) wide x 46" (116.9cm) deep* x 65.5" (166.3cm) high
 Shelf size 52" (132.2cm) wide x 36" (91.5.3cm) deep x 9" (22.9cm) high
 Shipping weight 725 lbs (328.8kg)
 Capacity Forty 9"(22.9cm), twenty-four 12"(30.5cm) or twelve 16"(43.2cm) pizzas
 Gas Maximum 100,000 (2) BTU input
 Opening required for installation: 27" * Handle adds 2.5"(6.4cm) to depth



Easily accessible controls



Adjustable Legs

Durable Construction

The CW200PESC is built with *prime 16-gauge cold-rolled top* and 18-gauge sides with a 12-gauge base. The *interior is made of Armco Type 1, 16-gauge aluminized steel*. Also, the CW200PESC comes standard with a *stainless steel front* made of high quality 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CW200PESC is equipped with our *new energy-saving "Power-Pak" 5-cell burner system* and our unique baffle system. These make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss yet keep your gas dollars from going up the stack. The CW200PESC is well-powered by 200,000 BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW200PESC has a super size *52"x36"x9" deck*. Actual cooking capacity depends on the size of the pizza you are cooking. The CW200PESC will hold at least forty (40) 9" pizzas, twenty- four (24) 12" pizzas, or twelve (12) 16" pizzas. Cooking time will vary according to product, but will average between 6-8 minutes.

Space Saver

Even with the digital controls on the side, the CW200PESC requires *less installation space* than our competition. The actual width needed is a *mere 66" for two super size 52"x36" deck*, almost a foot less than the competition. The CW200PESC consists of two CW100PESC ovens stacked.

Design Plus

The CW200PESC has the *controls on the right 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. In addition, the CW200PESC is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

2-2-2 Warranty

Two year part warranty, two year labor warranty and a two year trouble free service agreement makes the Peerless line of ovens even more desirable.



MAXIMIZER

Gas Pizza Ovens

MODEL CW200P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Pizza Decks Standard**
Large 52"x36"x9" compartment
1½" pizza stones
- **Large Capacity**
Forty 9" (22.9cm) pizzas,
Twenty four 12" (30.5cm) pizzas,
or Twelve 16" (43.2cm) pizzas
- **Energy Efficient**
New energy-saving
"Power-Pak" burner system
coupled with our unique baffle
system for even heat and
better baking
- **Full Range Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space Saver**
Only 60" wide
- **Stacked**
Double cooking capacity
- **Easily Serviceable**
All controls can be replaced
from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific features**
of the CW200P listed back

Warranty:

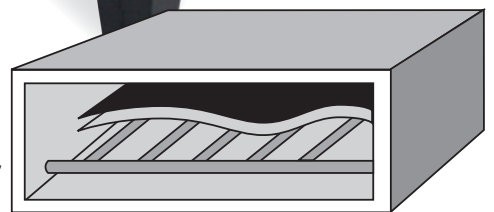
- One year parts and labor



**GAS
FIRED**



Hearth
Baffle
Burner

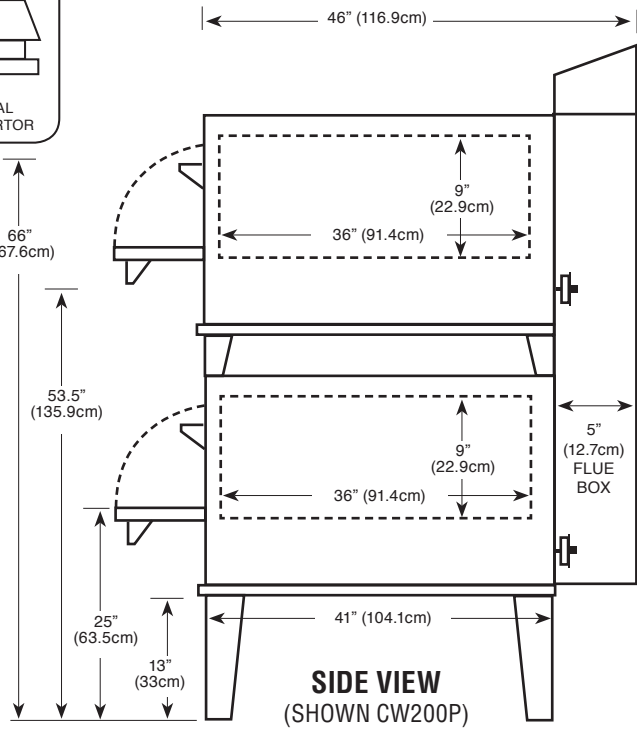
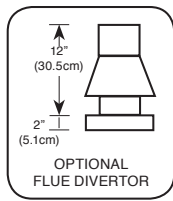
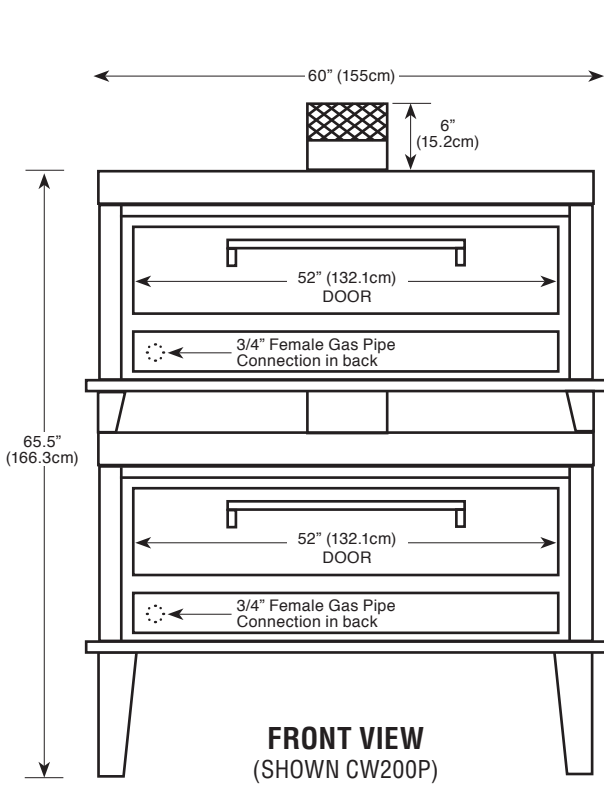


"Power-Pak" 5-Cell Burner System

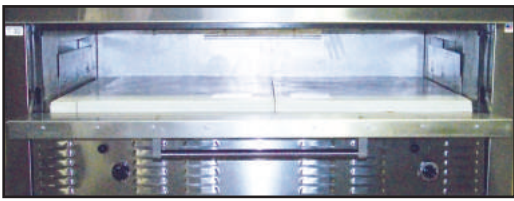
MORE FOR LESS

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





Floor space 60" (155cm) wide x 46" (116.9cm) deep* x 65.5" (166.3cm) high
Shelf size 52" (132.2cm) wide x 36" (91.5.3cm) deep x 9" (22.9cm) high
Shipping weight Two @ 725 lbs (328.8kg)
Capacity Forty 9"(22.9cm), twenty-four 12"(30.5cm) or twelve 16"(43.2cm) pizzas
Gas Maximum 100,000 (each) BTU input
 Opening required for installation: 27" * Handle adds 2.5"(6.4cm) to depth



Large capacity 52"x36"x1.5" Deck

Durable Construction

The CW200P is built with *prime 16-gauge cold-rolled top* and 18-gauge sides with a 12-gauge base. The *interior is made of Armco Type 1, 16-gauge aluminized steel*. Also, the CW200P comes standard with a *stainless steel front* made of high quality 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

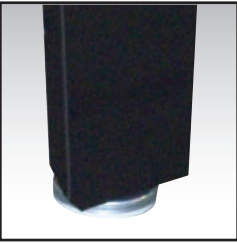
The CW200P is equipped with our *new energy-saving "Power-Pak" 5-cell burner system* and our unique baffle system. These make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss yet keep your gas dollars from going up the stack. The CW200P is well-powered by 100,000 BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW200P has a super size *52"x36"x9" deck*. Actual cooking capacity depends on the size of the pizza you are cooking. The CW200P will hold at least forty (40) 9" pizzas, twenty-four (24) 12" pizzas, or twelve (12) 16" pizzas. Cooking time will vary according to product, but will average between 6-8 minutes.

Space Saver

Because the controls are under the door, the CW200P requires *less installation space* than our competition. This enables you to free up valuable kitchen and /or hood space. The actual width needed is a *mere 60" for one super size 52"x36" deck*, almost a foot less than the competition.



Adjustable Legs

Design Plus

The CW200P has the *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 CW200P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Pizza Deck Standard**
Large 52"x 36"x 9" compartment
1½" pizza stone
- **Large Capacity**
Twenty 9" (22.9cm) pizzas,
Twelve 12" (30.5cm) pizzas,
or Six 16" (43.2cm) pizzas
- **Energy Efficient**
New energy-saving
"Power-Pak" burner system
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
- **Space Saver**
Only 66" wide
- **Stackable**
Double cooking capacity
- **Easily Serviceable**
All controls can be easily
replaced
- **Power**
Gas / Electric
- **Specific features of the**
CW100PESC are listed on back

2-2-2 Warranty:

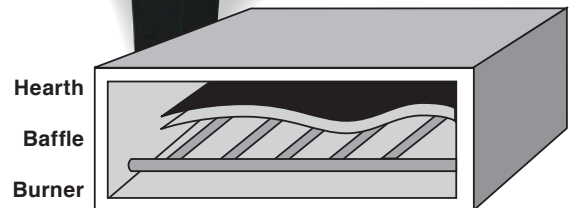
- **Two year parts**
- **Two year labor**
- **Two year trouble free service**



MODEL CW100PESC
PIZZA / ELECTRONIC



**GAS
FIRED**



"Power-Pak" 5-Cell Burner System

MORE FOR LESS

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



MAXIMIZER

Gas Pizza Ovens

MODEL CW100P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Pizza Deck Standard**
Large 52"x36"x9" compartment
1½" pizza stone
- **Large Capacity**
Twenty 9" (22.9cm) pizzas,
Twelve 12" (30.5cm) pizzas,
or Six 16" (43.2cm) pizzas
- **Energy Efficient**
New energy-saving
"Power-Pak" burner system
coupled with our unique baffle
system for even heat and
better baking
- **Full Range Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space saver**
Only 60" wide
- **Stackable**
Double cooking capacity
- **Easily Serviceable**
All controls can be replaced
from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific features**
of the CW100P listed back

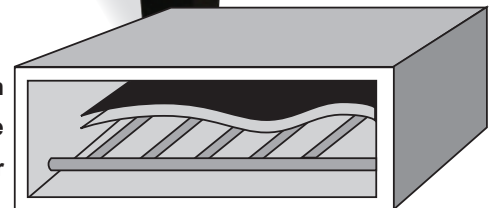
Warranty:

- One year parts and labor



**GAS
FIRED**

Hearth
Baffle
Burner

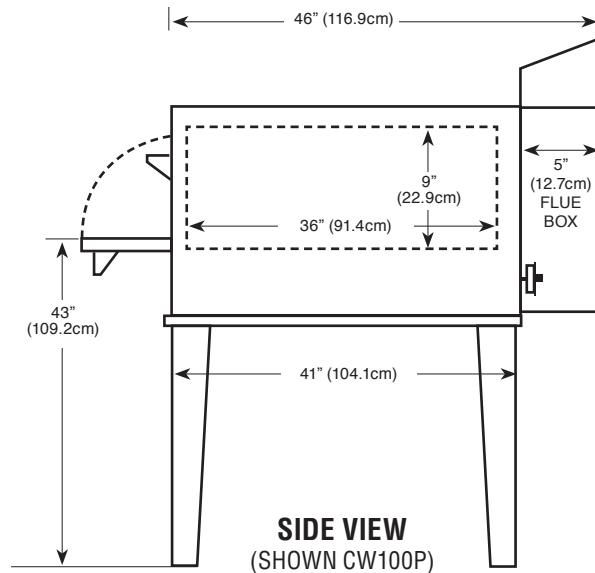
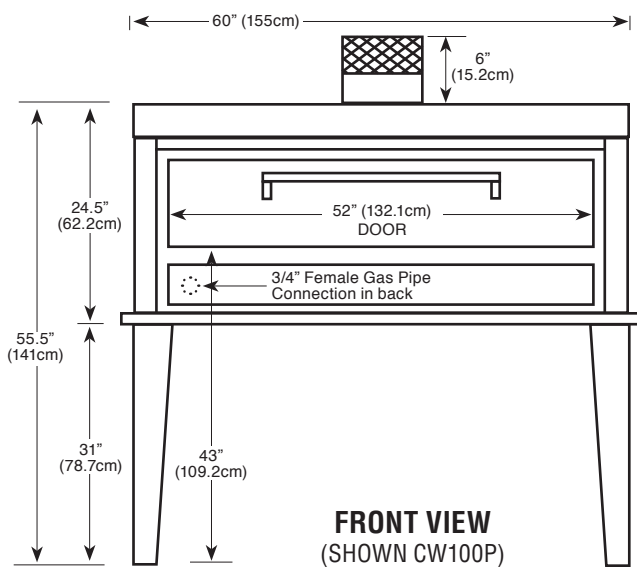
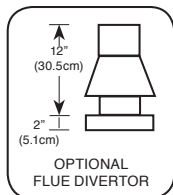


"Power-Pak" 5-Cell Burner System

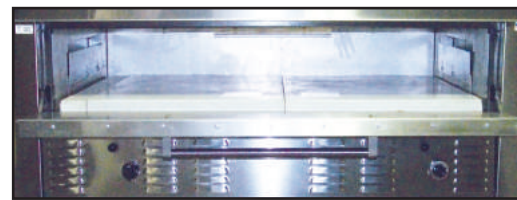
MORE FOR LESS

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





Floor space	60" (155cm) wide x 46" (116.9cm) deep* x 55.5" (141cm) high
Shelf size	52" (132.2cm) wide x 36" (91.5.3cm) deep x 9" (22.9cm) high
Shipping weight	725 lbs (328.8kg)
Capacity	Ten 9" (22.9cm), twelve 12" (30.5cm) or six 16" (43.2cm) pizzas
Gas	Maximum 100,000 (each) BTU input
Opening required for installation: 27"	* Handle adds 2.5"(6.4cm) to depth



Large capacity 52"x36"x1.5" Deck

Durable Construction

The CW100P is built with *prime 16-gauge cold-rolled top* and 18-gauge sides with a 12-gauge base. The *interior is made of Armco Type 1, 16-gauge aluminized steel*. Also, the CW100P comes standard with a *stainless steel front* made of high quality 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

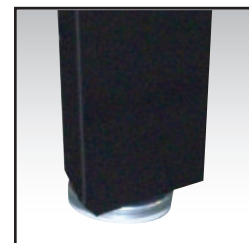
The CW100P is equipped with our *new energy-saving "Power-Pak" 5-cell burner system* and our unique baffle system. These make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss yet keep your gas dollars from going up the stack. The CW100P is well-powered by 100,000 BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW100P has a super size *52"x36"x9" deck*. Actual cooking capacity depends on the size of the pizza you are cooking. The CW100P will hold at least twenty (20) 9" pizzas, twelve (12) 12" pizzas, or six (6) 16" pizzas. Cooking time will vary according to product, but will average between 6-8 minutes.

Space Saver

Because the controls are under the door, the CW100P requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a *mere 60" for one super size 52"x36" deck*, almost a foot less than the competition. The CW100P *can convert into a CW200P* by stacking, either initially or after your business grows. This option gives you two 52"x36" decks in only 60" of space.



Adjustable Legs

Design Plus

The CW100P has the *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 CW100P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Pizza Ovens

MODEL CW61P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
2,688 sq. inches of available cooking space. Holds eight (8) 16" pizzas
- **Pizza Decks Standard**
Large 42"x32"x7" compartment
1" pizza stones
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
New energy-saving "Power-Pak" burner system for even heat and better baking (see inset illustration)
- **Full Range Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space Saver**
Only 50" wide
- **Stackable**
Double cooking capacity
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW61P listed on the back

Warranty:

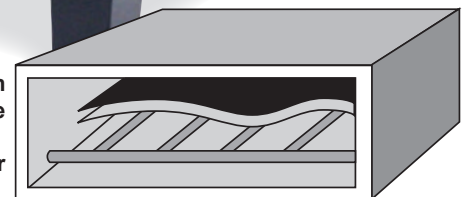
- One year parts and labor



**GAS
FIRED**



Hearth
Baffle
Burner



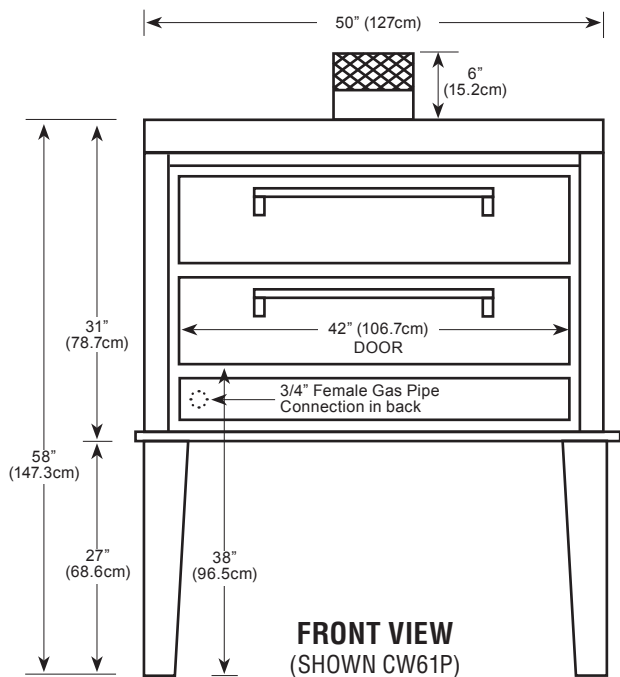
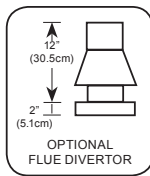
"Power-Pak" 4-Cell Burner System

MORE FOR LESS

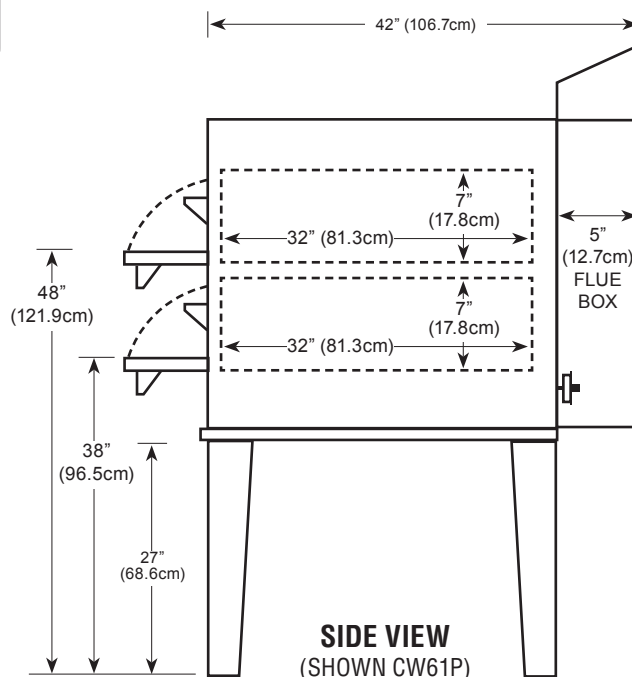
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar

 **Peerless**
Commercial and Industrial Ovens

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FRONT VIEW
(SHOWN CW61P)



SIDE VIEW
(SHOWN CW61P)

Floor space50" (127cm) wide x 42" (105cm) deep* x 58" (147.3cm) high
Shelf size 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight 850 lbs (385.6kg)
Capacity for CW61P Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas
Gas 60,000 BTU
Opening required for installation:	32" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW61P 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 CW61P comes standard with a stainless steel front made of high quality, 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CW61P features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW61P is powered by 60,000 highly efficient BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW61P 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 CW61P 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 CW61P 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 CW61P *can convert into a CW62PSC by stacking**, either initially or after your business grows. This option gives you four 42"x32" decks in only 56" of space. (*will increase width)

Design Plus

The CW61P has the *controls in the 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 CW61P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Pizza Ovens

MODEL CW62PSC

General Features:

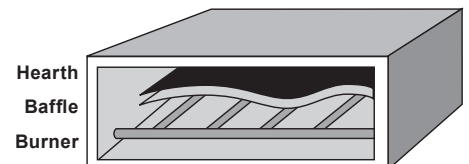
- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
5,336 sq. inches of available cooking space. Holds sixteen (16) 16" pizzas
- **Pizza Decks Standard**
Large 42"x32"x7" compartment
1" pizza stones
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
New energy-saving "Power-Pak" burner system for even heat and better baking (see inset illustration)
- **Full Range Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space Saver**
Only 56" wide
- **Easily Serviceable**
All controls can be replaced from the side of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the CW62PSC listed on the back

2-2-2 Warranty:

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



**GAS
FIRED**



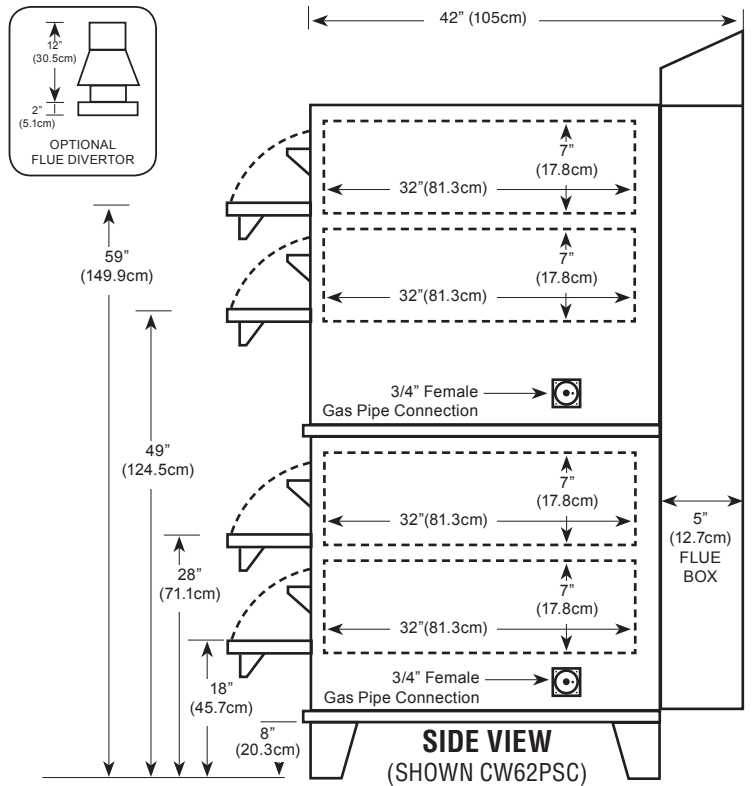
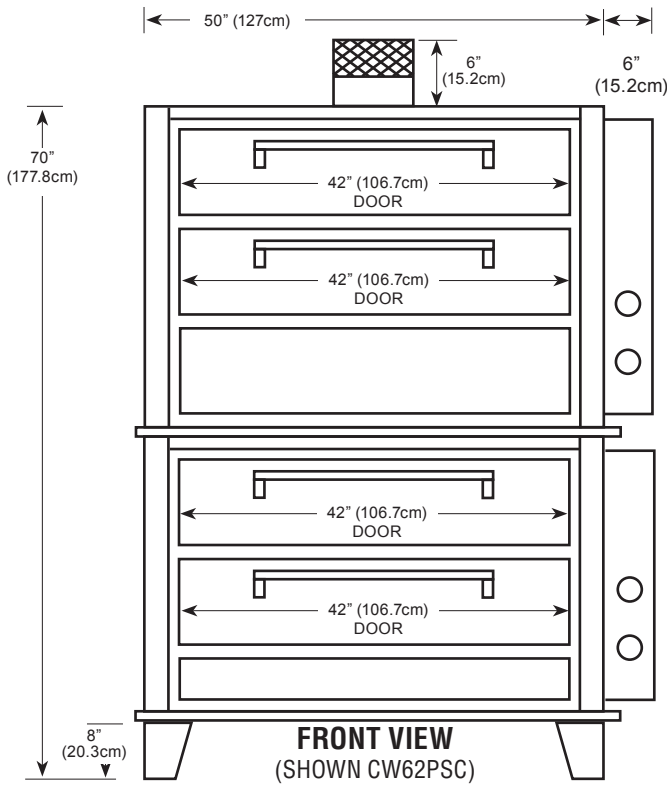
"Power-Pak" 4-Cell Burner System

MORE FOR LESS

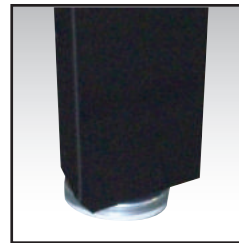
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar

 **Peerless**
Commercial and Industrial Ovens

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Floor space 56" (142.24cm) wide x 42" (105cm) deep* x 70" (177.8cm) high
Shelf size 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight 1620 lbs (734kg)
Capacity for CW62P . . Twenty-four 12" (30.5cm) pizzas or sixteen 16" (40.7cm) pizzas
Gas 120,000 BTU
 Opening required for installation: 32" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs



Easy access side controls

Durable Construction

The CW62PSC 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 CW62PSC comes standard with a stainless steel front made of high quality, 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CW62PSC features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW62PSC is powered by 120,000 highly efficient BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW62PSC deck size measures 42"x32"x7" (4) decks in two ovens. The top decks 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 CW62PSC will hold twenty-four (24) 12" pizzas, sixteen (16) 16" pizzas, or twelve (12) 18" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

The CW62PSC 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 **42"x32"x7" (4) decks**, almost a foot less than the competition.

Design Plus

The CW62PSC 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. In addition, the CW62PSC is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.

2-2-2 Warranty

Two year part warranty, two year labor warranty and a two year trouble free service agreement makes the Peerless line of ovens even more desirable.



MAXIMIZER

Gas Pizza Ovens

COUNTER MODEL
C131P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front** Standard
- **Large Capacity**
1,824 sq. inches of available cooking space on four, cordierite decks
- **Pizza Decks Standard**
Large 24"x19"x15" compartment
½" pizza stones
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
New energy-saving "Power-Pak" burner system coupled with our unique baffle system for even heat and better baking
- **Full Range Thermostat**
300°F - 650°F (149°C - 343°C)
- **Versatile**
Removable trays increase oven capabilities
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the C131P listed on the back

Warranty:

- One year parts and labor



**GAS
FIRED**



MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens

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MAXIMIZER

Gas Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
3,648 sq. inches of available cooking space on eight cordierite decks. Holds eight (8) 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**
New energy-saving "Power-Pak" burner system coupled with our unique baffle system for even heat and better baking
- **Full Range Thermostat**
300°F - 650°F (149°C - 343°C)
- **Versatile**
Removable trays increase oven capabilities. Optional wire racks available for pretzels
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the C231P listed on the back

Warranty:

- One year parts and labor



FLOOR MODEL
C231P



**GAS
FIRED**

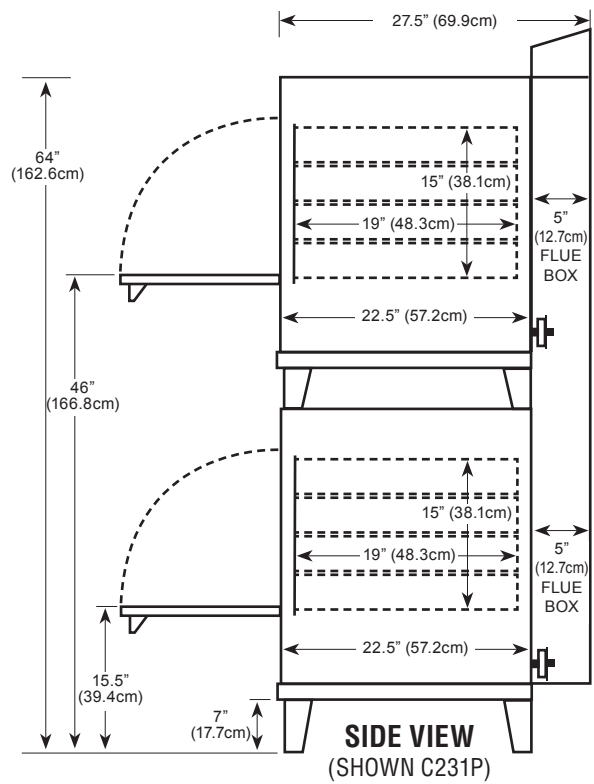
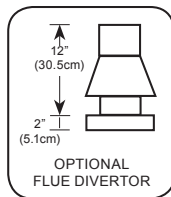
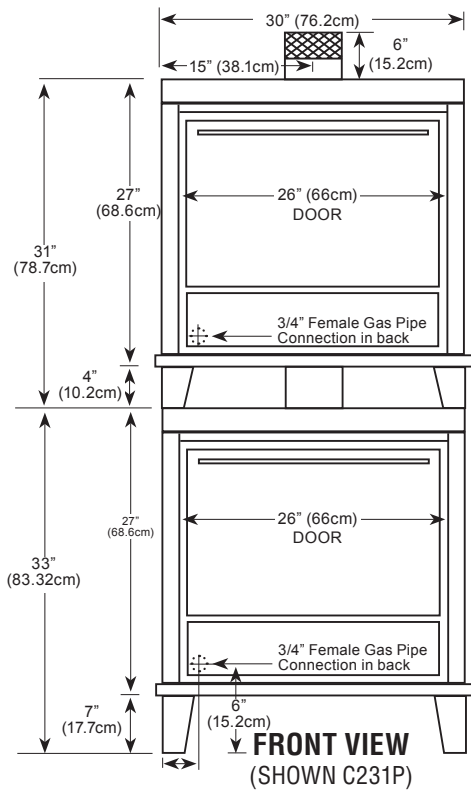


MORE FOR LESS

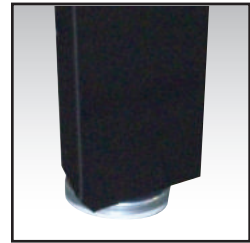
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar



Commercial and Industrial Ovens



Counter space . . .	30" (76.2cm) wide x 27.5" (69.9cm) deep* x 64" (162.6cm) high
Shelf size	24" (61cm) wide x 19" (48.3cm) deep
Shipping weight	700 lbs (317.5kg)
Capacity	Eight 18" (22.9cm) pizzas
Gas	Maximum 60,000 BTU input
Opening required for installation: 30"	* Handle adds 2.5" (6.4cm) to depth



Adjustable Legs

Durable Construction

The C231P is built with *prime 20-gauge cold-rolled sides* and topped with a 16-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. Also, the C231P comes standard with a stainless steel front using high quality 20-gauge stainless steel. Each unit is equipped with a removable crumb tray for easy cleaning.

Energy Efficiency

The C231P is equipped with our *new energy-saving "Power-Pak" burner system* and our unique baffle system which make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls* coupled with our *special vent system* reduce heat loss yet keep the area safe for workers. The C231P is well-powered by 60,000 BTUs which enables it to have an *extremely fast recovery rate*.

Versatility

The C231P comes with *removable shelves* which increase the oven's capabilities for either *baking or roasting* (this feature comes with the gas oven only). This is a *double stack* for double the capacity, double the efficiency and double the profits. **Optional wire racks can be used for baking or pretzels.**

Capacity

The C231P is the only *double-door, eight-shelf* pizza oven available. Each C131P houses *four (4), 5/8" (1.6 cm) cordierite decks* which offer 912 square inches (5883.8 sq cm) of cooking area per shelf. That equals *1,824 total square inches (11,767.7 sq cm) per oven*. Your total cooking area to 3,648 square inches (23,535.4 sq cm). When you compare the cost per shelf or per square inch to other two- or three-shelf ovens. Peerless is by far the greatest value.

Design Plus

The C231P has the controls in lower front for ease of operation, space savings and to keep them in their own air-conditioned area so they are not affected by outside influences. The C231P is totally thermocoupled and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Multideck Pizza Ovens

MODEL 2324P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
All stainless steel available
- **Time Proven**
Over 100 years of design life
- **Large Capacity**
2904 sq. inches of available cooking space.
Holds eight (8) 16" pizzas
- **Pizza Decks Standard**
Large 33"x22"x7" compartment
1" pizza stones
- **Energy Efficient**
New energy-saving burner system (60,000 BTU)
- **Aluminized Interior**
- **Pizza Thermostat Standard**
300° F-650° F (149°C-343°C)
- **Versatile**
Perfect for a variety of baking needs
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the 2324P listed on the back

Warranty:

- One year parts and labor



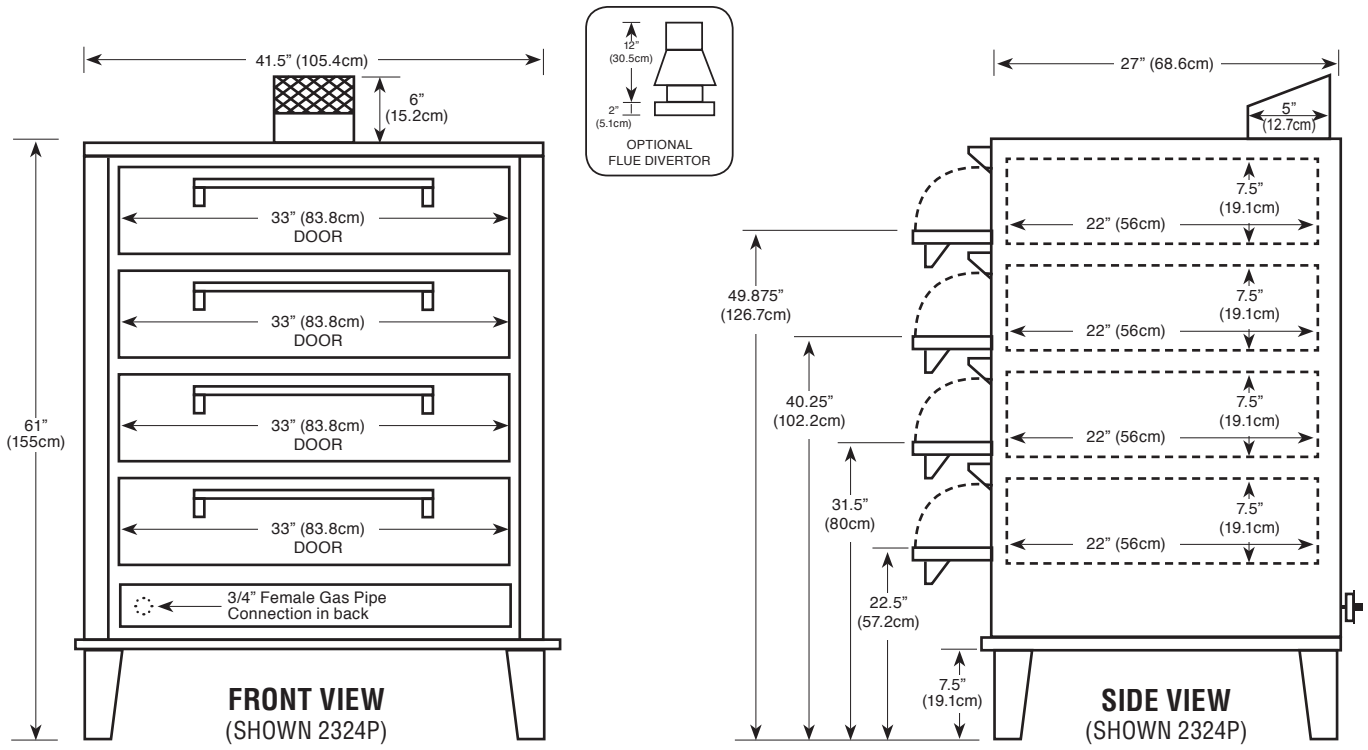
GAS ONLY

MORE FOR LESS

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



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MODEL #	DECK			BODY			MAX BTU INPUT	SHIPPING WEIGHT	CAPACITY INTERIOR
	W	D	H	W	D	H			
2324P	33" 83.8cm	22" 56cm	7.5" 19.1cm	41.5" 105.4cm	27" 68.6cm	61" 155cm	60,000	750 lbs 340kg	EIGHT 16" PIZZAS

Opening required for installation: 27" *

*Handles and doors can be removed to reduce depth for tight entries

Durable Construction

The "2300 series" ovens are constructed on a 14-gauge, hot-rolled base with prime 20-gauge, cold-rolled top and sides. The interior is made of *Armco Type-1, 20-gauge, aluminized steel*. The steel shelves are made of 16-gauge, aluminized steel.

Energy Efficiency

The Peerless multideck ovens are equipped with highly *efficient steel tubular burners*. The 2324P, four-pan oven has four (4), tubular burners that supply 60,000 BTU's for great performance and fast recovery. All units are equipped with *modern safety pilots and thermostats*. Comes with a separate on/off valve.

Space Savers

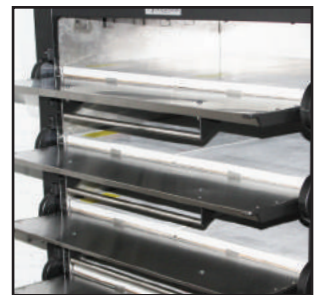
Because our unique construction and the fact the controls are under the door, the Peerless multideck ovens are by far the most space conscious ovens on the market today. The 2324P, four-pan oven requires only 41.5" while the eight-pan requires only 51.5". This frees up valuable kitchen and/or hood space.

Capacity

Each of the four (4) decks of the 2324P, four-pan oven measure 33"x22"x7.5". They can easily handle one (1) 18"x26" pan, two (2) 12" pizzas or a two (2) 16" pizzas, using only 41.5" of space. Total of four (4) 18"x26" pans, eight (8) 12" pizzas or eight (8) 16" pizzas.



Adjustable Legs



Adjustable Dampers at each deck



Easy access front controls



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MAXIMIZER

Gas Multideck Pizza Ovens

MODEL 2348P

General Features:

- **Quality Construction**
for long life
- **Stainless Steel Front Standard**
All stainless steel available
- **Time Proven**
Over 100 years of design life
- **Large Capacity**
5376 sq. inches of available cooking space.
Holds sixteen (16) 16" pizzas
- **Pizza Decks Standard**
Large 42"x32"x7" compartment
1" pizza stones
- **Energy Efficient**
New energy-saving burner system (96,000 BTU)
- **Aluminized Interior**
- **Pizza Thermostat Standard**
300° F-650° F (149°C-343°C)
- **Versatile**
Perfect for a variety of baking needs
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the 2348P listed on the back

Warranty:

- One year parts and labor

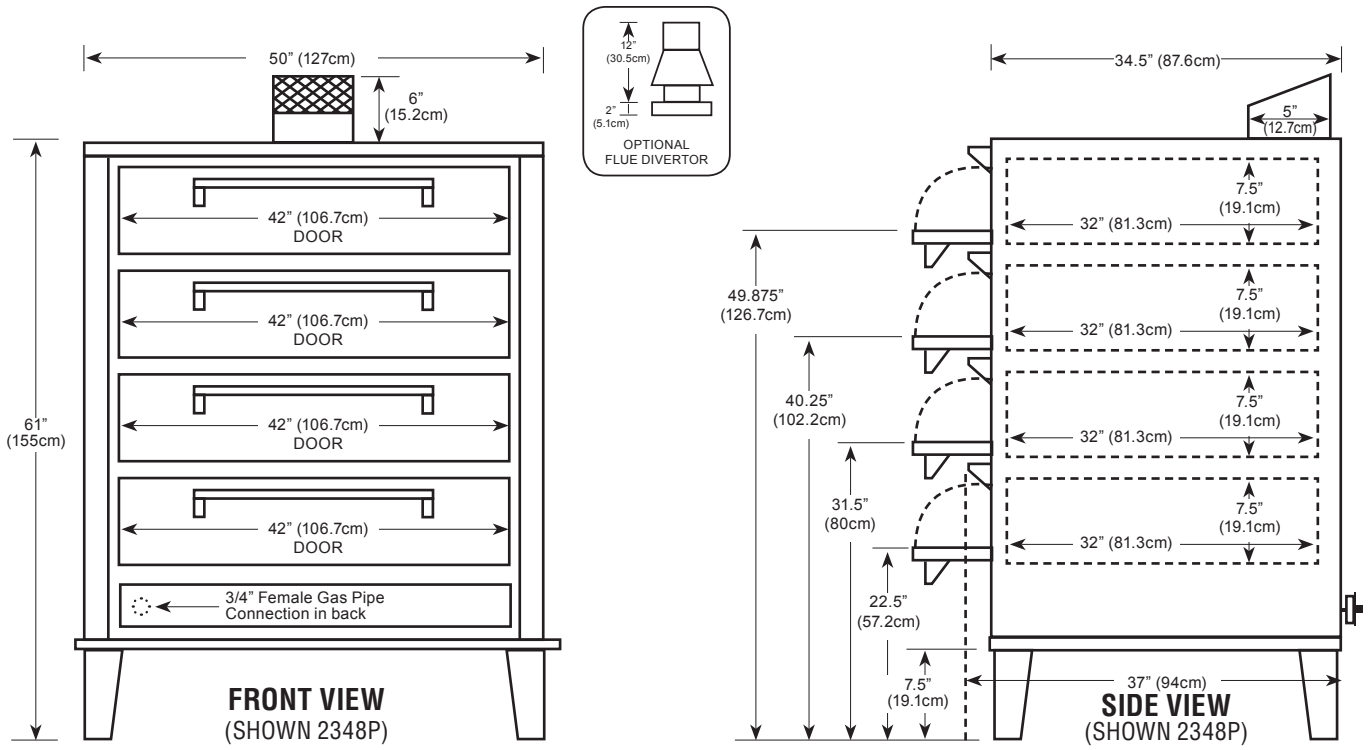


GAS ONLY

MORE FOR LESS

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





MODEL #	DECK			BODY			MAX BTU INPUT	SHIPPING WEIGHT	CAPACITY INTERIOR
	W	D	H	W	D	H			
2348P	42" 106.7cm	32" 81.3cm	7.5" 19.1cm	50" 127cm	37" 94cm	61" 155cm	96,000	1200 lbs 544kg	SIXTEEN 16" PIZZAS

Opening required for installation: 34.5" with handles and doors removed, 37" with handles and doors in place

Durable Construction

The "2300 series" ovens are constructed on a 14-gauge, hot-rolled base with prime 20-gauge, cold-rolled top and sides. The interior is made of *Armco Type-1, 20-gauge, aluminized steel*. The steel shelves are made of 16-gauge, aluminized steel.

Energy Efficiency

The Peerless multideck ovens are equipped with highly *efficient steel tubular burners*. The 2348P, eight-pan oven is equipped with six (6), tubular burners that supply 96,000 BTU's. All units are equipped with *modern safety pilots and thermostats*. Comes with separate on/off valve.

Space Savers

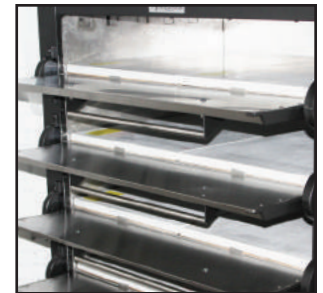
Because our unique construction and the fact the controls are under the door, the Peerless multideck ovens are by far the most space conscious ovens on the market today. The 2348P, four-pan oven requires only 50". This frees up valuable kitchen and/or hood space.

Capacity

Each of the four (4) decks of the 2348P, eight-pan oven measures 42"x32"x7.5" capable of holding two (2) 18"x26" bun pans, six (6) 12" pizzas, or four (4) 16" pizzas each, and using only 50" of space. Total of eight (8) 18"x26" pans, twenty-four (24) 12" pizzas or sixteen (16) 16" pizzas.



Adjustable Legs



Adjustable Dampers at each deck



Easy access front controls



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MAXIMIZER

Electric 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
- **Space Saver**
Only 50" wide
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Top Heat Control** 
Balances oven heat
- **Specific Features** of the CE61PE listed on the back

Warranty:

- One year parts and labor



MODEL CE61PE

AVAILABLE VENTLESS!

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



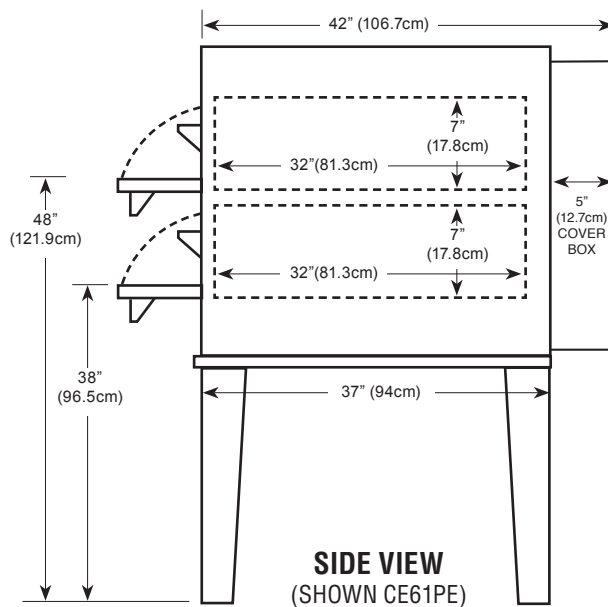
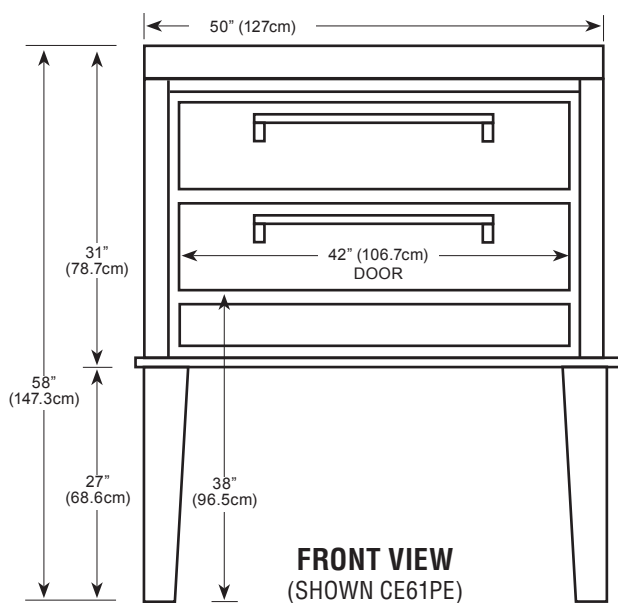
ELECTRIC

MORE FOR LESS

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



Commercial and Industrial Ovens



Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 58" (147.3cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	850 lbs (385.6kg)
Capacity for CE61PE	Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas
Electric	12KW - 220V single phase, 60 AMPS Optional three phase, 40 AMPS
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 comes standard with a stainless steel front made of high quality, 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CE61PE 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 is well powered by 12,000 watts, which enables it to have an extremely fast recovery rate.

Capacity

The CE61PE 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 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 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 *can convert into a CE62PESC 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 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 has a new feature: *adjustable top heat control to balance heat between upper and lower decks*.



MAXIMIZER

Electric Pizza Ovens

MODEL CE62PESC

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
5,376 sq. inches of available cooking space. Holds sixteen (16) 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
- **Space Saver**
Only 56" wide
- **Easily Serviceable**
All 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!

2-2-2 Warranty:

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



AVAILABLE VENTLESS!

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

ELECTRIC

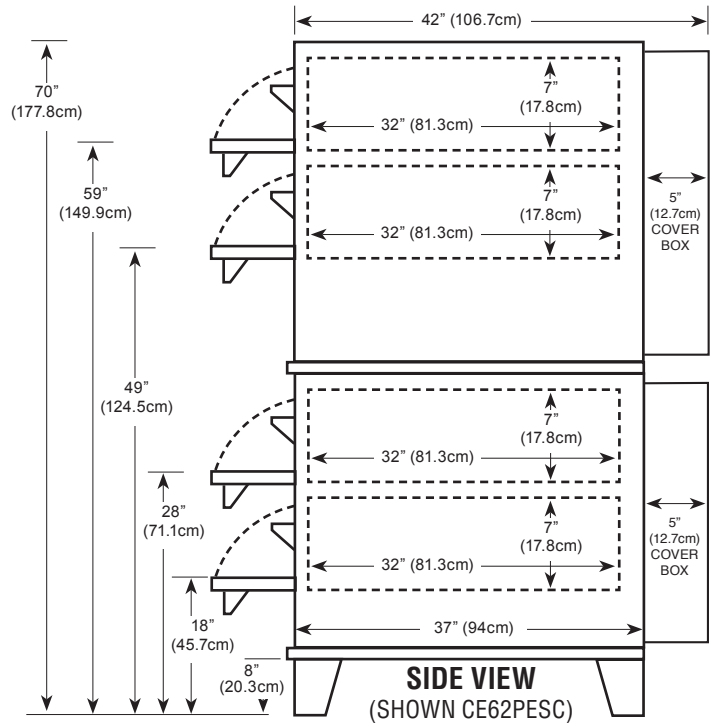
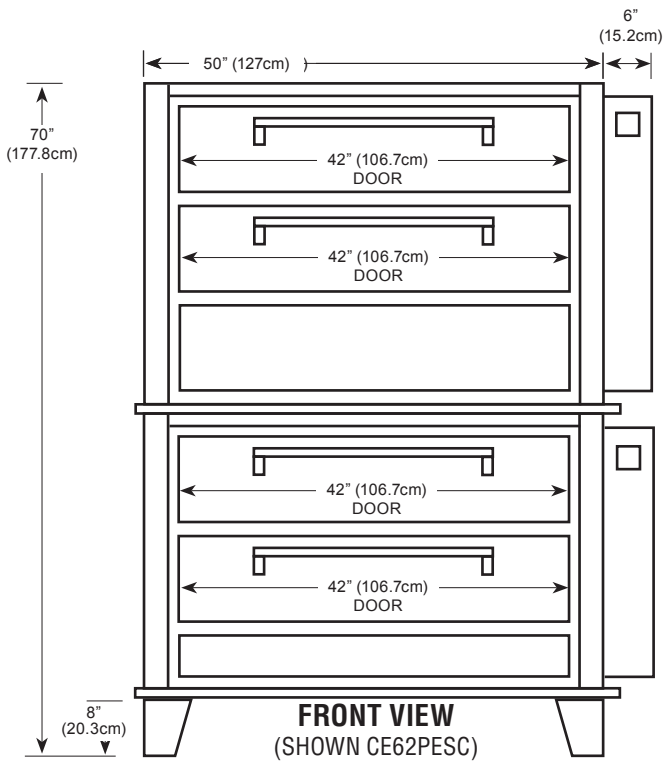


MORE FOR LESS

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



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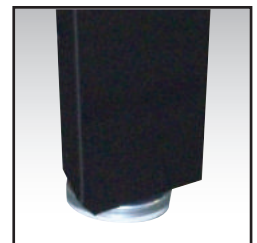
Floor space 56" (142.24cm) wide x 42" (106.7cm) deep* x 70" (177.8cm) high
 Shelf size 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
 Shipping weight 1680 lbs (762kg)
 Capacity for CE62PESC. .Twenty-four 12"(30.5cm) pizzas or sixteen 16"(40.7cm) pizzas
 Electric. 24KW - 220V single phase, 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 CE62PESC 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 CE62PESC comes standard with a stainless steel front made of high quality, 18-gauge stainless steel; the door interior is 18 gauge stainless as well.

Energy Efficiency

The CE62PESC is equipped with twelve (12) *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 CE62PESC is well powered by 24,000 (2) watts, which enables it to have an extremely fast recovery rate.

Capacity

The CE62PESC deck size measures 42"x32"x7" (4) decks in two ovens. 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 CE62PESC will hold twenty-four (24) 12" pizzas, sixteen (16) 16" pizzas, or twelve (12) 18" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

The CE62PESC 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 **42"x32"x7" (4) decks**, almost a foot less than the competition.

Design Plus

The CE62PESC has digital *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. In addition, the CE62PESC has a new feature: *adjustable top heat control to balance heat*.

2-2-2 Warranty

Two year part warranty, two year labor warranty and a two year trouble free service agreement makes the Peerless line of ovens even more desirable.



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MAXIMIZER

State of the Art Ventless Hood System

MODEL VL50

Optional component for:

- All electric Pizza Ovens
- All electric Bake Ovens

General Features:

- **Certified ventless**
by Underwriter's Laboratories
under 710B
- **Stainless Steel**
Durable and polished
18-gauge
- **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 designed to trap grease
particles, eliminate condensation,
and reduce cooking odors
- **Safe**
Optional built-in Ansul R-102 wet
chemical fire suppression system
(field installation must be performed
by an ANSUL distributor)
- **Alert System**
Color coded, lighted alert system
to ensure system is running safely
and efficiently
- **Interlocking Start Feature**
Does not allow hood and oven to
work separately

Warranty:

- Two year limited manufacturer's
warranty



ELECTRIC



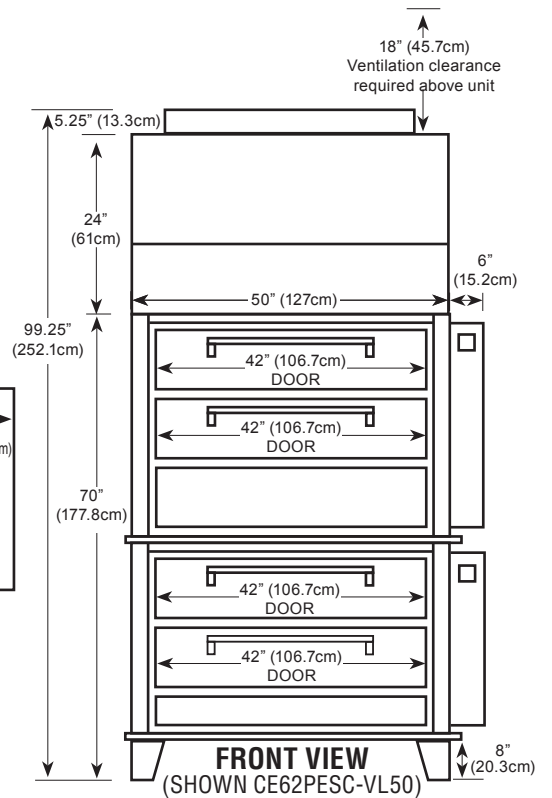
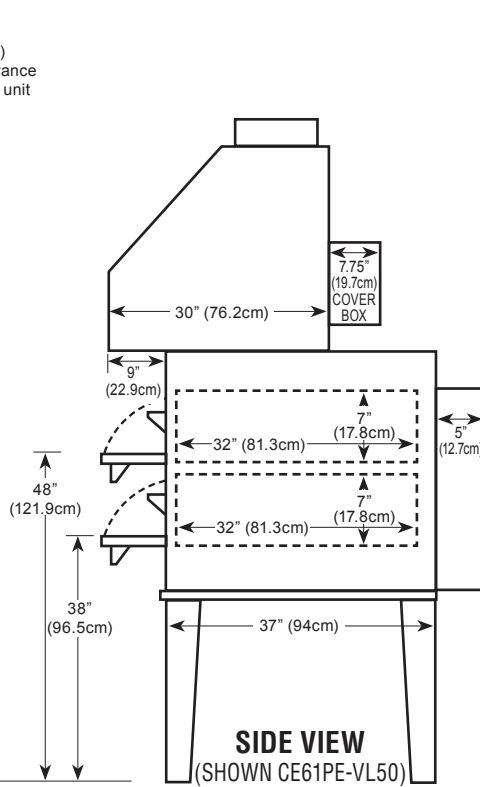
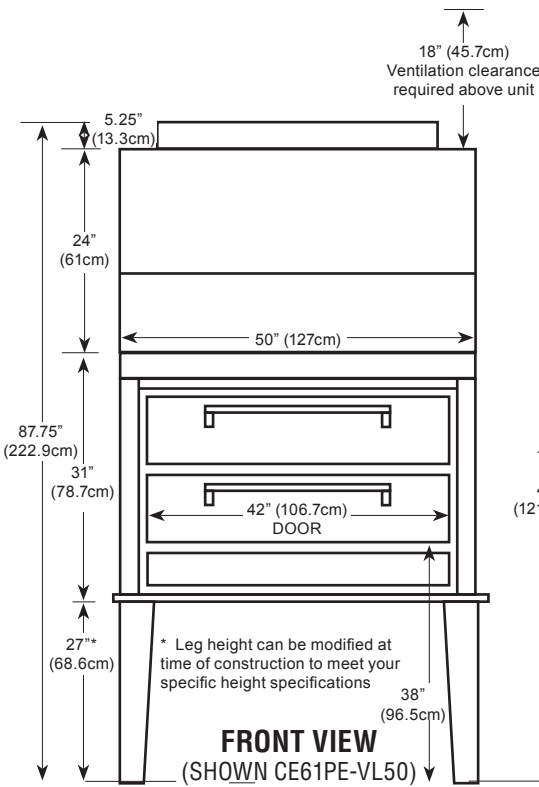
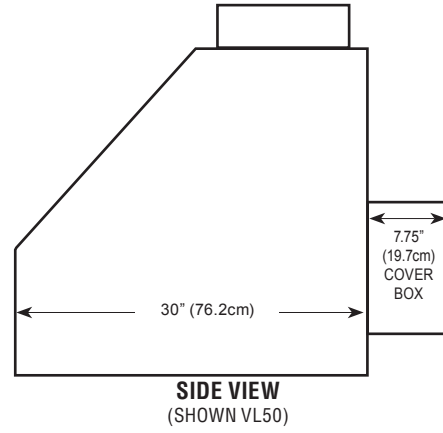
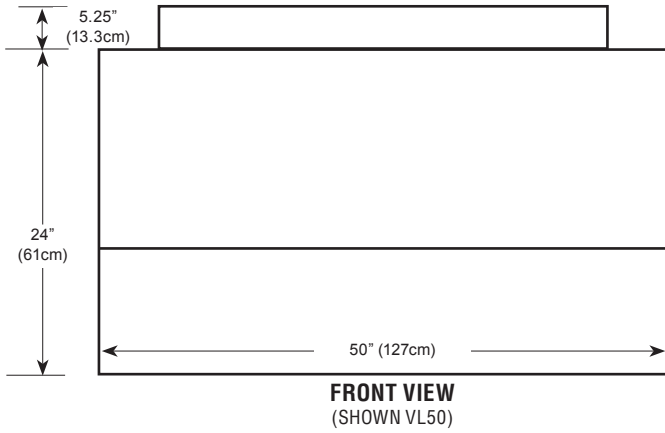
Shown CE61PE
with Ventless Hood

MORE FOR LESS

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



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VL50 dimensions . . .	50" (127cm) wide x 37.75" (95.9cm) deep x 29.25" (74.3cm) high
Ventilation Clearance	18" (45.7cm) from top of unit, not including damper
Pull Station Clearance	30" (76.2cm)
Shipping weight	VL50: 325 lbs (147.4kg)
	CE61PE: 850 lbs (385.6kg)
	CE62PESC: 1700 lbs (771.1kg)
Voltage	208/240 V AC, single or three phase



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MAXIMIZER

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



Floor Models:
CE61PE-VL50
CE62PESC-VL50



#24HoursFOX Tuesday
at 9/8c @FOXTV

ELECTRIC

Shown CE61PE
with Ventless Hood

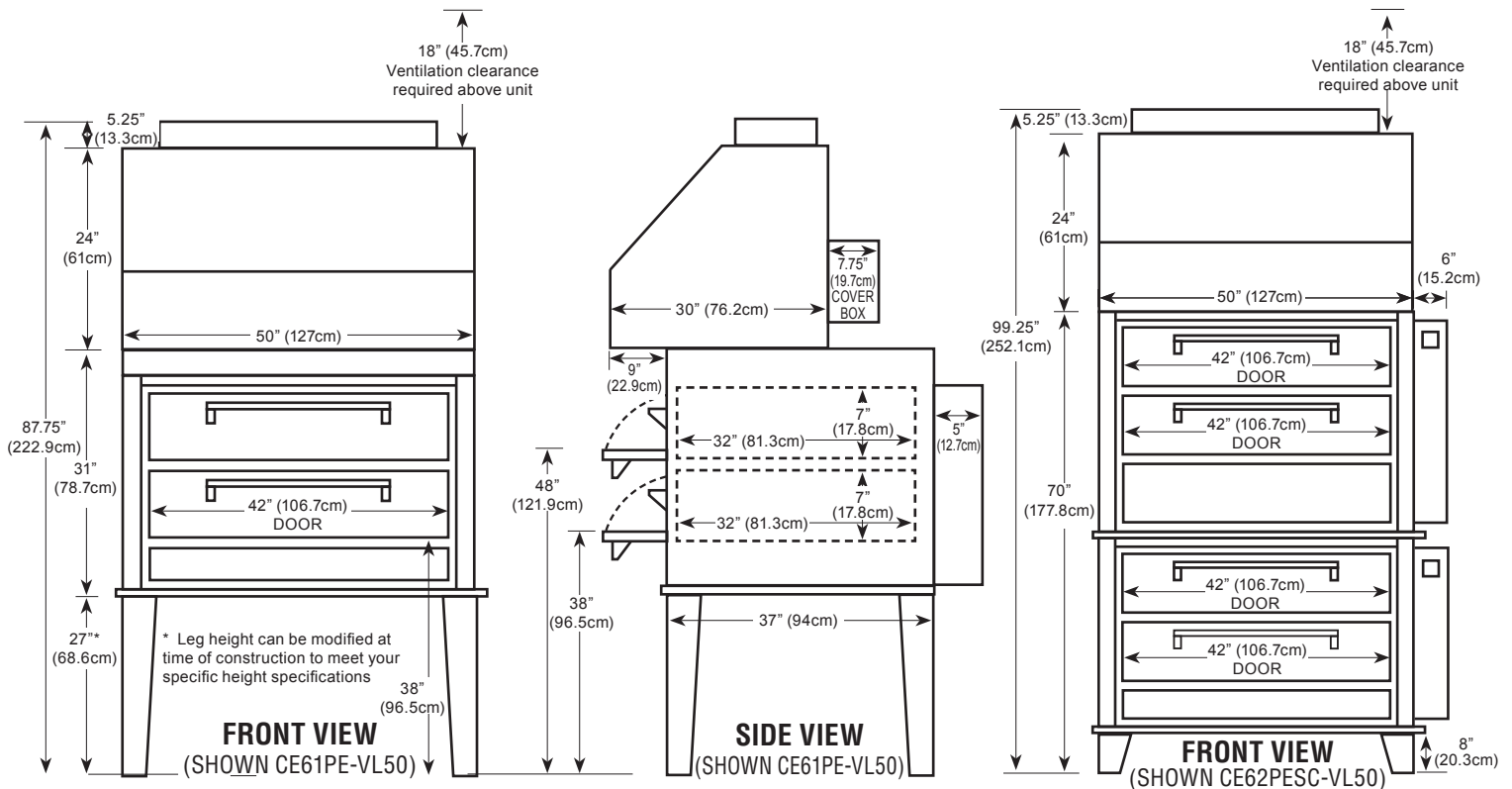


MORE FOR LESS

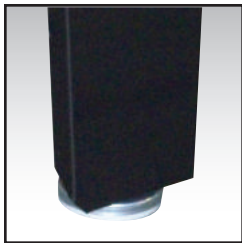
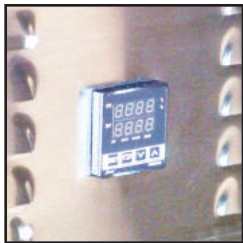
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



Commercial and Industrial Ovens



Floor space50" (127cm) wide x 42" (106.7cm) deep* x 87.75" (222.9cm) high
Shelf size 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight CE61PE-VL50 . . . Oven 850 lbs (385.6kg); Hood 325 lbs (147.4kg)
Capacity for CE61PE Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas
Electric12KW - 220V single phase, 60 AMPS
Optional three phase, 40 AMPS
 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-gauge 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.



Commercial and Industrial Ovens

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MAXIMIZER

Electric Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
1,368 sq. inches of available cooking space on three (3), cordierite decks
- **Pizza Decks Standard**
Large 24"x19"x15" 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 front of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the CE131PE listed on the back

Warranty:

- One year parts and labor



COUNTER MODEL
CE131PE

AVAILABLE VENTLESS!

WITH ADDITION OF VENTLESS HOOD (VL30)
SEE PAGE 39 FOR DETAILS



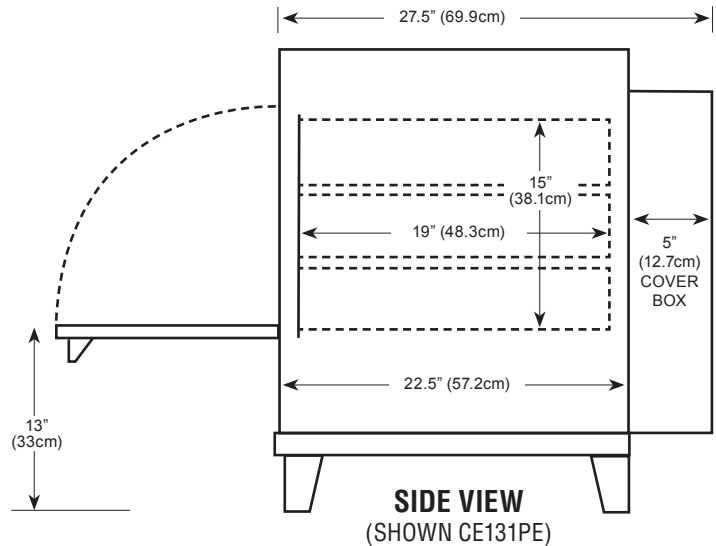
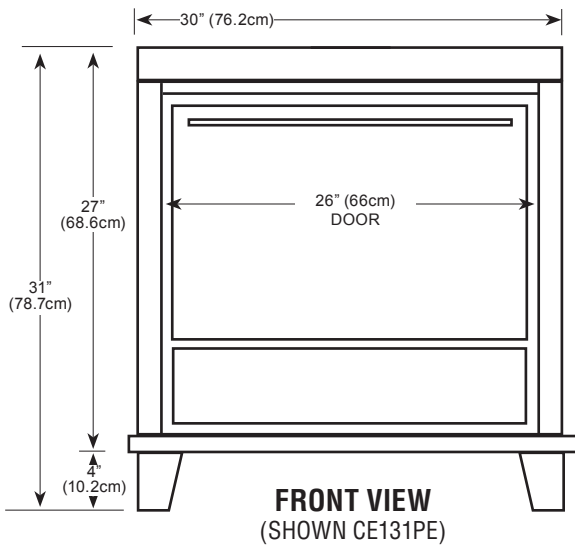
ELECTRIC



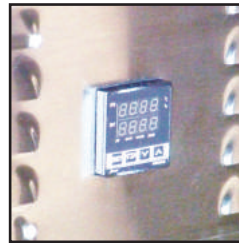
MORE FOR LESS

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

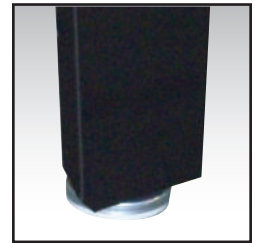
 **Peerless**
Commercial and Industrial Ovens



Counter space	30" (76.2cm) wide x 27.5" (69.9cm) deep* x 31" (78.7cm) high
Shelf size	24" (61cm) wide x 19" (48.3cm) deep
Shipping weight	350 lbs (158.8kg)
Capacity	Twelve 9" (22.9cm) pizzas or three 18" (45.7cm) pizzas
Shelves	Three (3)
Electric	7KW - 220V single phase, 40 AMPS Optional three phase, 30 AMPS
Opening required for installation: 30"	
* Handle adds 2.5"(6.4cm) to depth	



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE131PE is built with *prime 20-gauge cold-rolled sides* and topped with a 16-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. Also, the CE131PE comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The CE131PE is equipped with four (4) *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 CE131PE is well powered by 7000 watts, which enables it to have an extremely fast recovery rate.

Versatility

The CE131PE comes with three (3) shelves and adequate spacing, which increases the oven's capabilities for either baking or roasting. This counter top unit is also double stackable for double the capacity, double the efficiency and double the profits. The CE131PE comes with an optional floor base (SPK31) for extra storage.

Capacity CE131PE

The CE131PE is the only *single-door, three shelf* pizza electric oven available. It houses *three (3) cordierite decks* which offers 456 square inches (2941.9 sq cm) of cooking area per shelf. That equals *1368 total square inches (8825.9 sq cm)*



SPK31 STAND

- Sideliners hold racks or stones
- Optional casters (shown)
- Optional racks (3) (shown)
- 30" (76.2cm) x 22.625" (57.5cm) x 26.25" (66.5cm)

per oven. When double stacked, the CE231PE offers six shelves, which brings you total cooking area to 2736 square inches (17,651.4 sq cm). When you compare the cost per shelf or per square inch to other ovens, Peerless is by far the greatest value.

Design Plus CE131PE

The CE131PE has a digital controller in the lower front for ease of operation, to save space and in their very own air conditioned area so they are not affected by outside influences. The CE131PE is totally thermocoupled and allows you to replace individual parts without replacing the entire system. The CE131PE is also available in a two shelf version if interior space is an issue. Call for details.



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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

**AVAILABLE
VENTLESS!**

WITH ADDITION OF VENTLESS HOOD (VL30)
SEE PAGE 39 FOR DETAILS



ELECTRIC

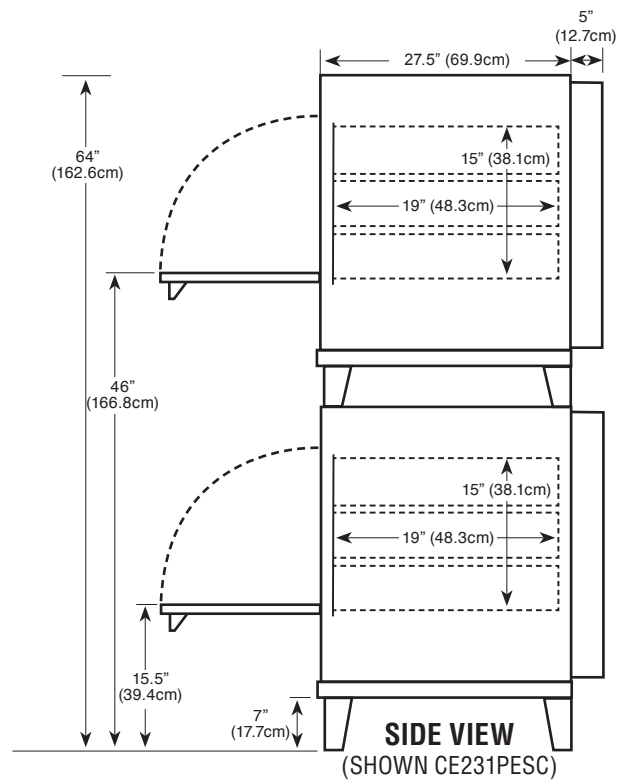
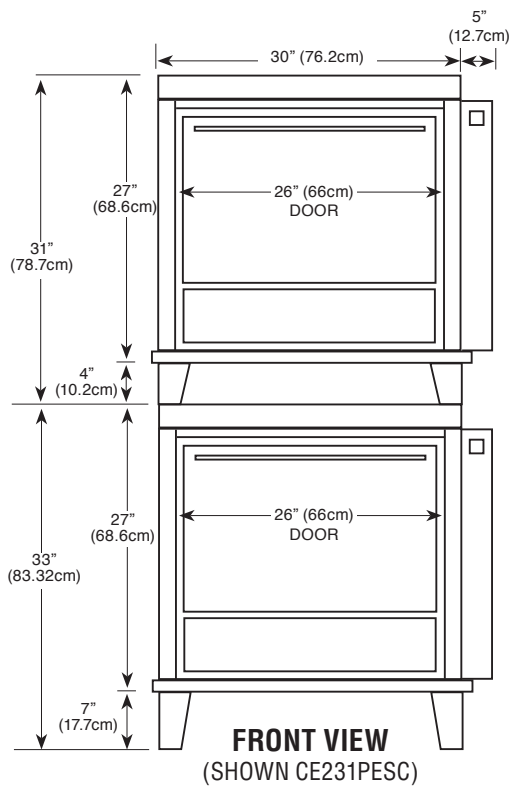


MORE FOR LESS

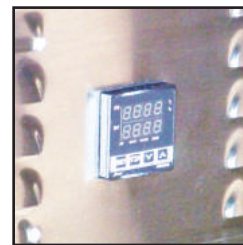
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



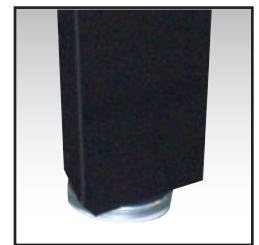
Commercial and Industrial Ovens



Counter space	35" (88.9cm) wide x 27.5" (69.9cm) deep* x 64" (162.6cm) high
Shelf size	24" (61cm) wide x 19" (48.3cm) deep
Shipping weight	700 lbs (317.5kg)
Capacity	six 18" (40.7cm) pizzas
Electric	14 KW - 220V single phase, 80 AMPS Optional three phase, 60 AMPS
Two electrical connections for this model	
Opening required for installation: 30"	
* Handle adds 2.5"(6.4cm) to depth	



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE231PESC is built with *prime 20-gauge cold-rolled sides* and topped with a 16-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. Also, the CE231PESC comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The CE231PESC is equipped with eight (8) *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 CE231PESC is well powered by 14,000 watts, which enables it to have an extremely fast recovery rate.

Versatility

The CE231PESC comes with six (6) shelves and adequate spacing, which increases the oven's capabilities for either baking or roasting. This counter top unit is a double stack for double the capacity, double the efficiency and double the profits.

Capacity

The CE231PESC is the only *double-door, six shelf* pizza electric oven available. Each CE131PE houses *three (3) cordierite decks* which offers 912 square inches (5883.8 sq cm) of cooking area per shelf. That equals *2736 total square inches (17,651.8 sq cm) per oven*. When you compare the cost per shelf or per square inch to other ovens, Peerless is by far the greatest value.

Design Plus

The CE231PESC has a digital controller for ease of operation, to save space and in their very own air conditioned area so they are not affected by outside influences. All controls can be replaced from the side of the unit. The CE231PESC is also available in a two shelf version if interior space is an issue. Call for details.



MAXIMIZER

State of the Art Ventless Hood System

MODEL VL30

Optional component for:

- Models CE131PE & CE231PESC



MH64121

General Features:

- **Certified ventless**
by Underwriter's Laboratories
under 710B
- **Stainless Steel**
Durable and polished
18-gauge
- **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 designed to trap grease
particles, eliminate condensation,
and reduce cooking odors
- **Safe**
Optional built-in Ansul R-102 wet
chemical fire suppression system
(field installation must be performed
by an ANSUL distributor)
- **Alert System**
Color coded, lighted alert system
to ensure system is running safely
and efficiently
- **Interlocking Start Feature**
Does not allow hood and oven to
work separately

Warranty:

- Two year limited manufacturer's
warranty



ELECTRIC



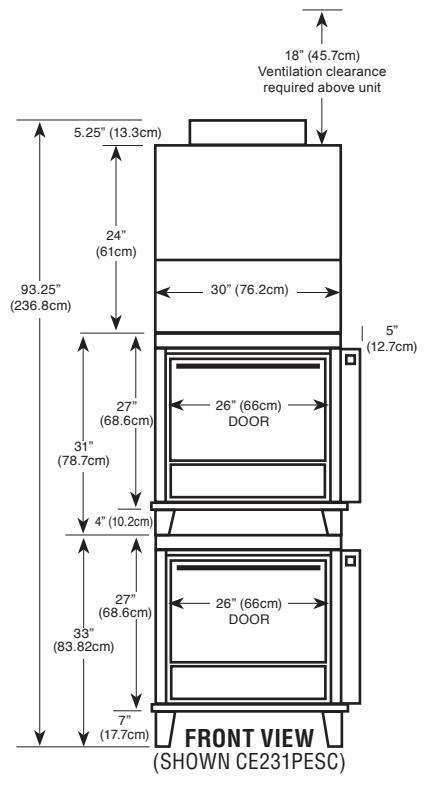
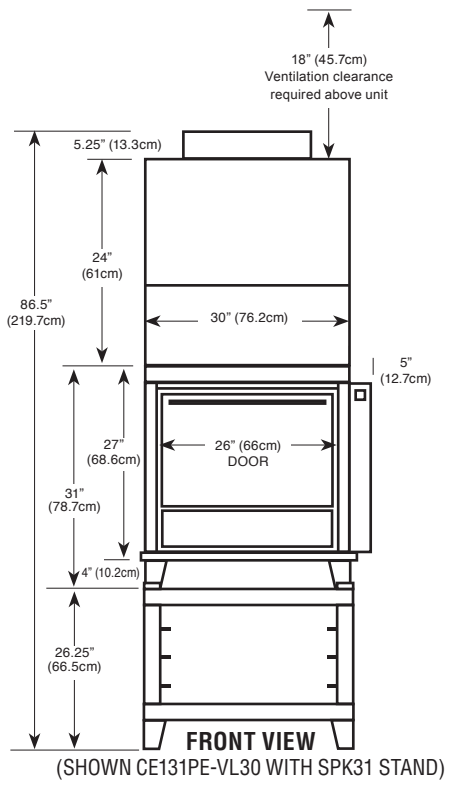
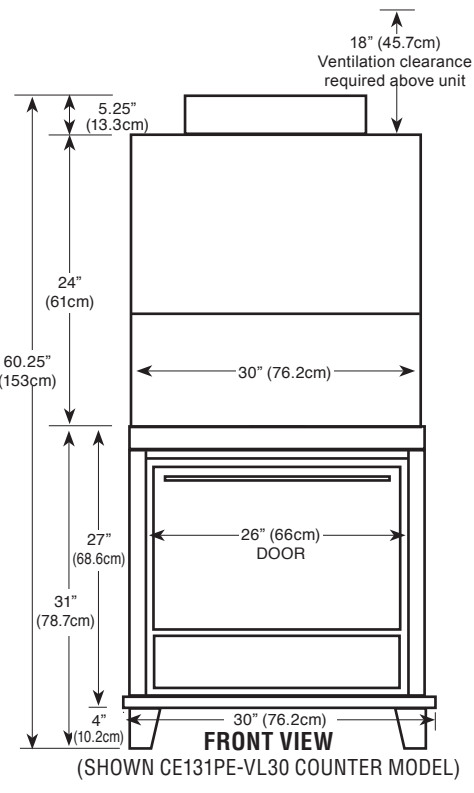
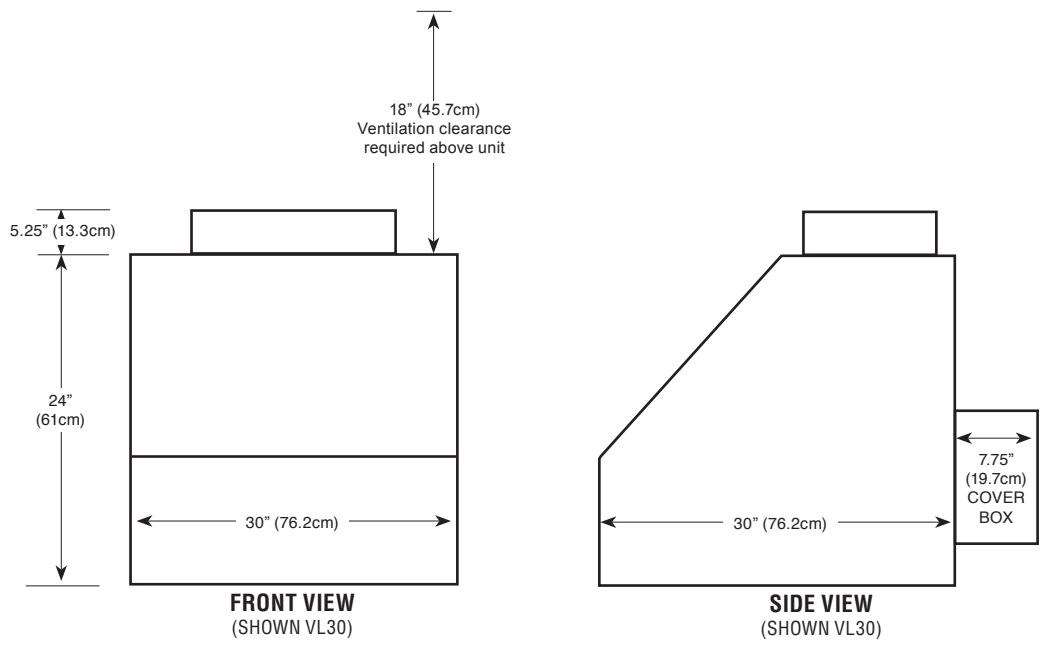
Shown
CE131PE-VL30
with Ventless Hood*
*Optional
SPK31 Stand
*Optional casters
*Optional racks

MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens

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VL30 dimensions . . . 30" (76.2cm) wide x 37.75" (95.9cm) deep x 29.25" (74.3cm) high
Ventilation Clearance 18" (45.7cm) from top of unit, not including damper
Pull Station Clearance 30" (76.2cm)
Shipping weights VL 30: 225 lbs (102kg)
CE-131PE: 350 lbs (158.8kg)
SPK31: 100 lbs (45.4kg)
CE231PESC: 750 lbs (340.2kg)
Voltage 208/240 V AC, single or three phase



MAXIMIZER

Electric Ventless Pizza Ovens

General Features:

- **Stainless Steel Front Standard**
- **Large Capacity**
1,368 sq. inches of available cooking space on three (3), cordierite decks
- **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
- **Power**
Electric
Single phase standard
Three phase optional
- **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



COUNTER MODEL
CE131PE-VL30
FLOOR MODEL
CE231PESC-VL30



ELECTRIC ONLY

Shown CE131PE with Ventless Hood*
*Optional SPK31 Stand
*Optional casters
*Optional racks



Warranty:

- One year parts and labor

MAXIMIZER

Gas Pizza Ovens

MODEL CW41P

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
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space Saver**
Only 50" wide
- **Stackable**
Multiple options for flexibility
- **Aluminized Interior Standard**
- **Easily Serviceable**
Most controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW41P listed on back

Warranty:

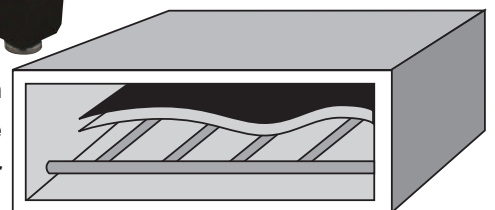
- One year parts and labor



**GAS
FIRED**



Hearth
Baffle
Burner



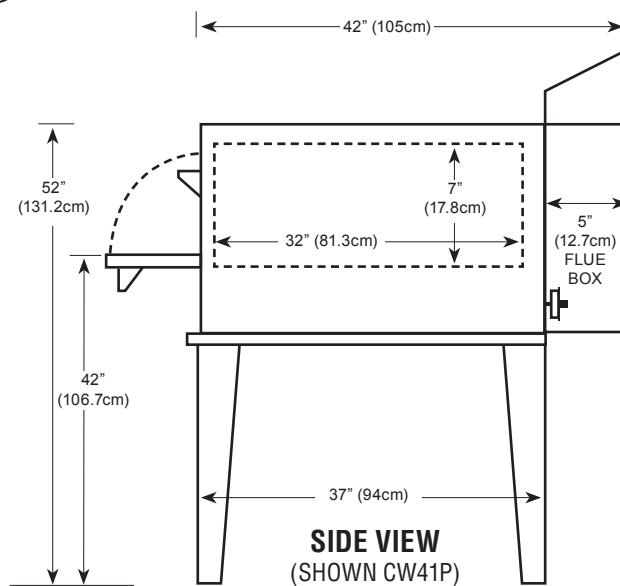
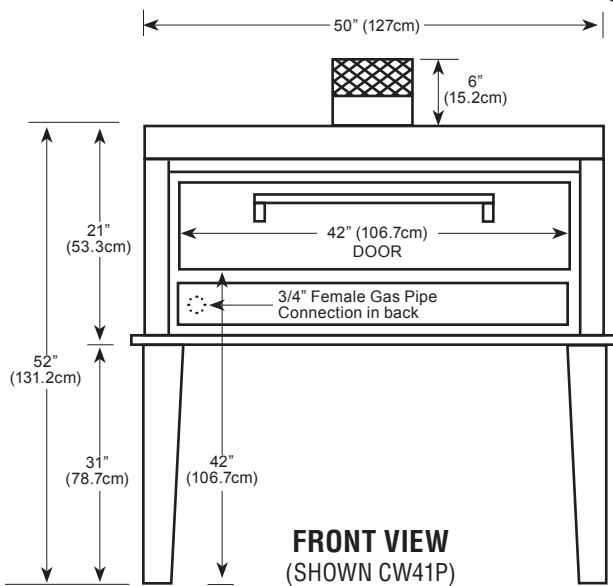
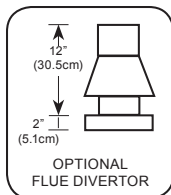
"Power-Pak" 4-Cell Burner System

MORE FOR LESS

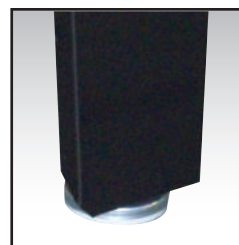
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar



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Floor space	50" (127cm) wide x 42" (105cm) deep* x 52" (131.2cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	635 lbs (288kg)
Capacity	Six 12" (30.5cm) pizzas or four 16" (40.7cm) pizzas
Gas	Maximum 60,000 BTU input
Opening required for installation: 22" * Handle adds 2.5"(6.4cm) to depth	



Adjustable Legs

Durable Construction

The CW41P 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 CW41P 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 CW41P features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW41P is powered by 60,000 highly efficient BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW41P deck size measures 42"x32"x7". Actual cooking capacity depends on the size of the pizza you are cooking. The CW41P will hold six (6) 12" pizzas or four (4) 16" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

Because the controls are under the door, the CW41P 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 a 42"x32" deck, almost a foot less than the competition. The CW41P *can convert into a CW42P by stacking*, either initially or after your business grows. This option gives you two 42"x32" decks in only 50" of space.

Design Plus

The CW41P has the *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 CW41P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



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MAXIMIZER

Gas Pizza Ovens

MODEL CW42P

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Pizza Decks Standard**
Large 42"x32"x7" compartment
1" pizza stones
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability (gas only)
- **Thermostat**
300°F - 650°F (149°C - 343°C)
- **Space Saver**
Only 50" wide
- **Stacked**
Double cooking capacity
- **Aluminized Interior Standard**
- **Easily Serviceable**
Most controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW42P listed on back

Warranty:

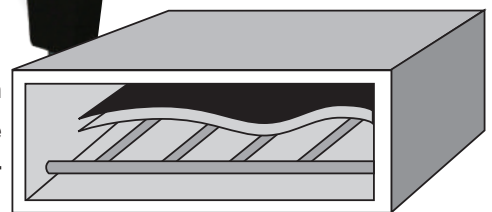
- One year parts and labor



**GAS
FIRED**



Hearth
Baffle
Burner

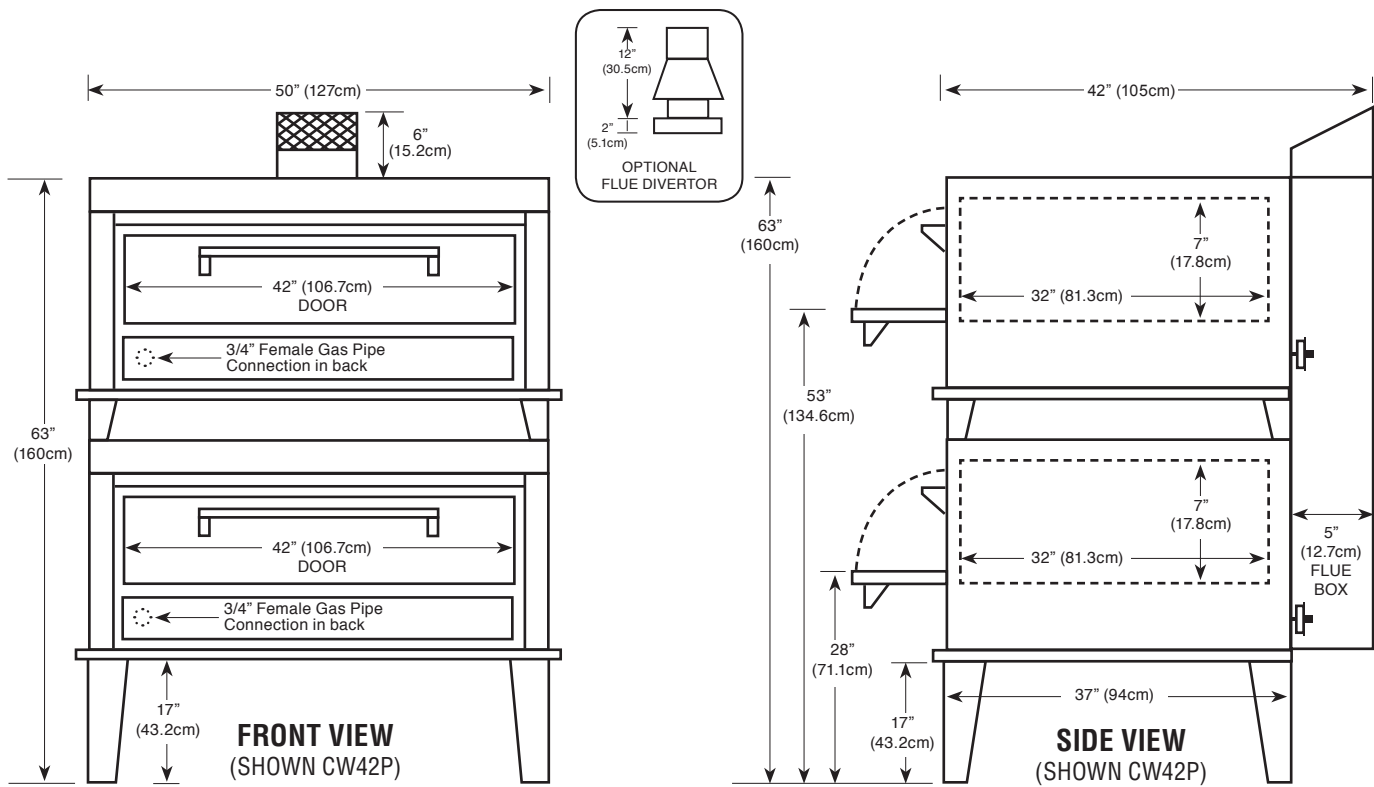


"Power-Pak" 4-Cell Burner System

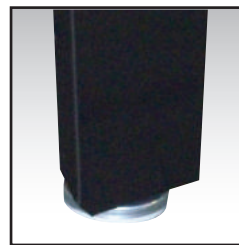
MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens



Floor space	50" (127cm) wide x 42" (105cm) deep* x 63" (160cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1200 lbs (544kg)
Capacity	Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas
Gas	Maximum 60,000 BTU input each
Opening required for installation:	22" *Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW42P 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 CW42P 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 CW42P features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW42P is powered by two 60,000 highly efficient BTUs which *increase its efficiency and recovery rate*.

Capacity

The CW42P deck size measures 42"x32"x7" (2). Actual cooking capacity depends on the size of the pizza you are cooking. The CW42P will hold twelve (12) 12" pizzas or eight (8) 16" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

Because the controls are under the door, the CW42P 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 two 42"x32" deck, almost a foot less than the competition.

Design Plus

The CW42P has the *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 CW42P is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



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

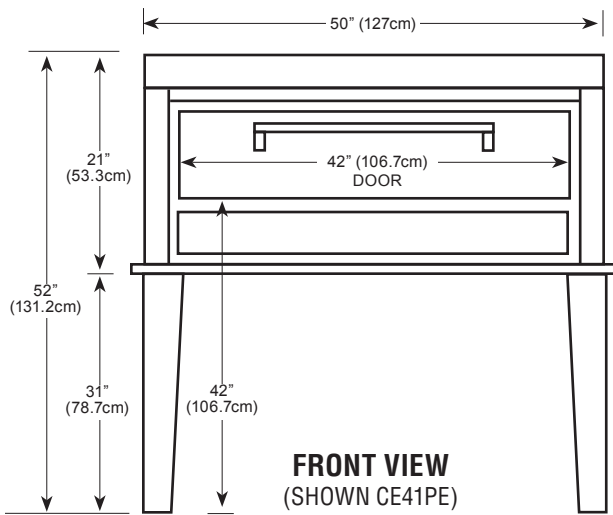


MORE FOR LESS

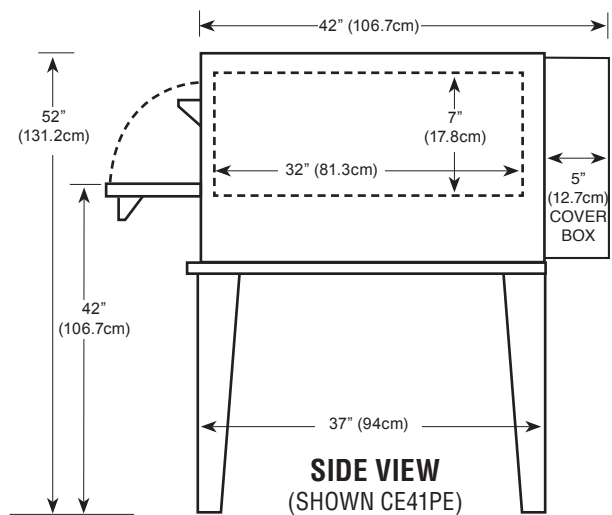
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



Commercial and Industrial Ovens

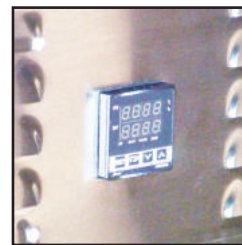


FRONT VIEW
(SHOWN CE41PE)

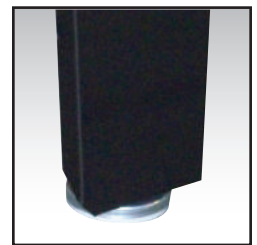


SIDE VIEW
(SHOWN CE41PE)

Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 52" (131.2cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	635 lbs (288kg)
Capacity	Six 12" (30.5cm) pizzas or four 16" (40.7cm) pizzas
Electric	8KW - 220V single phase, 50 AMPS Optional three phase, 30 AMPS
Opening required for installation: 22"	* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE41PE 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 CE41PE 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 CE41PE is powered by four (4) 2000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE41PE deck size measures 42"x32"x7". Actual cooking capacity depends on the size of the pizza you are cooking. The CE41PE will hold six (6) 12" pizzas or four (4) 16" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

Because the controls are under the door, the CE41PE 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 a *42"x32" deck*, almost a foot less than the competition. The CE41PE *can convert into a CE42PESC by stacking*, either initially or after your business grows. This option gives you two 42"x32" decks in only 56" of space.

Design Plus

The CE41PE has the *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 CE41PE is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



Commercial and Industrial Ovens

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MAXIMIZER

Electric Pizza Ovens

MODEL CE42PESC

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Pizza decks standard**
Large 42"x32"x7" compartment
1" pizza stones
- **Full Range Digital Thermostat**
300°F - 650°F (149°C - 343°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
- **SC Series**
- **Specific Features**
of the CE42PESC listed on back

Warranty:

- One year parts and labor



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



ELECTRIC

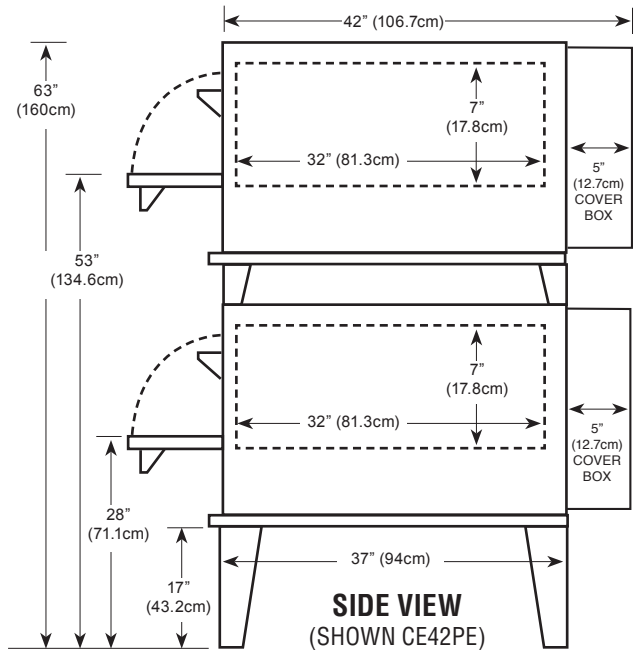
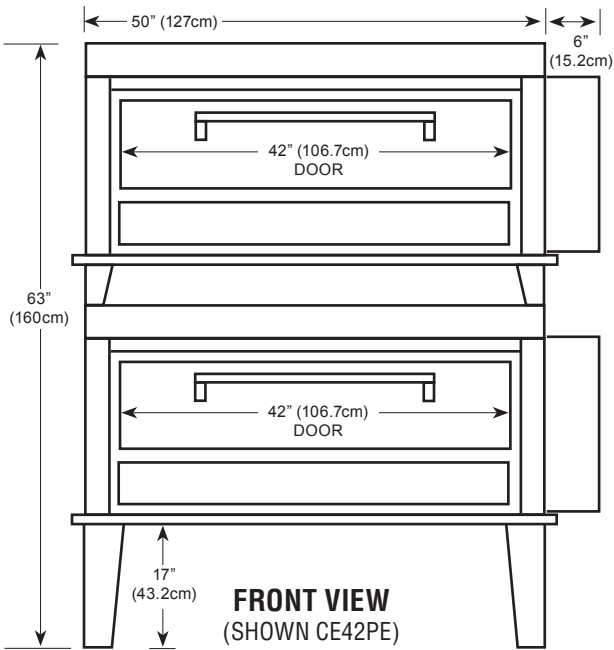


MORE FOR LESS

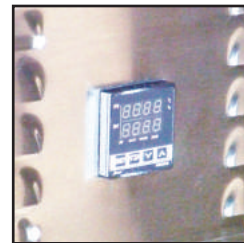
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



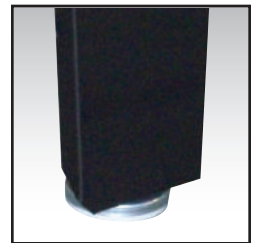
Commercial and Industrial Ovens



Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 63" (160cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1200 lbs (544kg)
Capacity	Twelve 12" (30.5cm) pizzas or eight 16" (40.7cm) pizzas
Electric	16 KW - 220V single phase, 100 AMPS Optional three phase, 60 AMPS
Two electrical connections for this model	
Opening required for installation: 22"	
	*Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE42PESC 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 CE42PESC 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 CE42PESC is powered by eight (8) 2000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE42PESC deck size measures 42"x32"x7" (2).
Actual cooking capacity depends on the size of the pizza you are cooking. The CE42PESC will hold twelve (12) 12" pizzas or eight (8) 16" pizzas. Cooking time will vary according to product, but will average between 8-10 minutes.

Space Saver

The CE42PESC 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 two *42"x32" decks*, almost a foot less than the competition.

Design Plus

The CE42PESC 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. Peerless has added cooling fans to lower the control compartment temperatures for longer control life.



MAXIMIZER

Gas Multideck Ovens

General Features:

- **Quality Construction**
for long life
- **Time Proven**
Over 100 years of design life
- **More For Less**
More sq. inches of cooking space for each precious foot of kitchen space. More oven for your investment dollar.
- **Large Capacity**
Four pan model
- **Energy Efficient**
New energy-saving burner system
- **Black Exterior Finish Standard**
Stainless Steel front, available
All Stainless Steel, available
- **Aluminized Interior**
- **250°- 550° F Thermostat**
Standard on B Models
- **300°- 650° F Thermostat**
Standard on M Models
- **Steel Decks Standard**
- **Versatile**
Perfect for a variety of baking needs
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the 2324B/2324M listed on back

Warranty:

- One year parts and labor



MODEL 2324B (Bake)
2324M (Mexican)

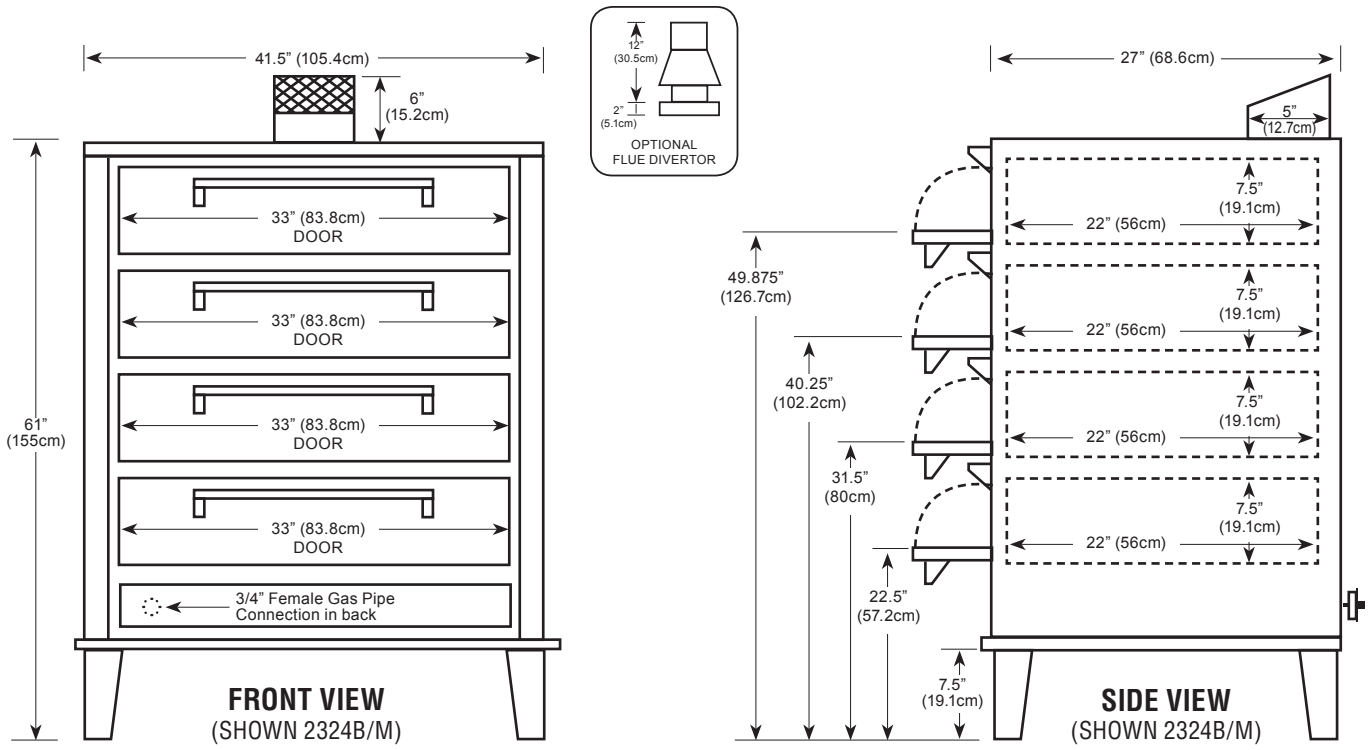


GAS ONLY

MORE FOR LESS

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

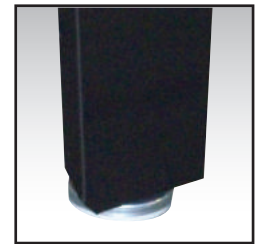




MODEL #	DECK			BODY			MAX BTU INPUT	SHIPPING WEIGHT	CAPACITY INTERIOR
	W	D	H	W	D	H			
2324B/M	33" 83.8cm	22" 56cm	7.5" 19.1cm	41.5" 105.4cm	27" 68.6cm	61" 155cm	60,000	536lbs 243kg	EIGHT 16" PIZZAS OR FOUR BUN PANS

Opening required for 2324B/M installation: 27" *

*Handles and doors can be removed to reduce depth for tight entries



Adjustable Legs

Durable Construction

The "2300 series" ovens are constructed on a 14-gauge, hot-rolled base with prime 20-gauge, cold-rolled top and sides. The interior is made of *Armco Type-1, 20-gauge, aluminized steel*. The shelves are made of 16-gauge, aluminized steel.

Energy Efficiency

The Peerless multideck ovens are equipped with highly *efficient steel tubular burners*. The 2324B/M, four-pan oven has four (4) tubular burners that supply 60,000 BTU's for great performance and fast recovery. All units are equipped with *modern safety pilots and thermostats* with a separate on/off valve.

Space Savers

Because our unique construction and the fact the controls are under the door, the Peerless multideck ovens are by far the most space conservative ovens on the market today. The 2324B/M, four-pan oven requires only 41.5". This frees up valuable kitchen and/or hood space.

Capacity

Each of the four decks of the 2324, four-pan oven measure 33"x22"x7.5". The 2324B/M can easily handle a 18"x26" bun pan, two (2) 16" pizzas or a variety of other products. Uses only 41½" of space.



Adjustable Dampers at each deck



MAXIMIZER

Gas Multideck Ovens

General Features:

- **Quality Construction**
for long life
- **Time Proven**
Over 100 years of design life
- **More For Less**
More sq. inches of cooking space for each precious foot of kitchen space. More oven for your investment dollar.
- **Large Capacity**
Eight pan model
- **Energy Efficient**
New energy-saving burner system
- **Black Exterior Finish Standard**
Stainless Steel front, available
All Stainless Steel, available
- **Aluminized Interior**
- **250° - 550° F Thermostat**
Standard on B Models
- **300° - 650° F Thermostat**
Standard on M Models
- **Steel Decks Standard**
- **Versatile**
Perfect for a variety of baking needs
- **Easily serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the 2348B/2348M listed on back

Warranty:

- One year parts and labor



MODEL 2348B (Bake)
2348M (Mexican)

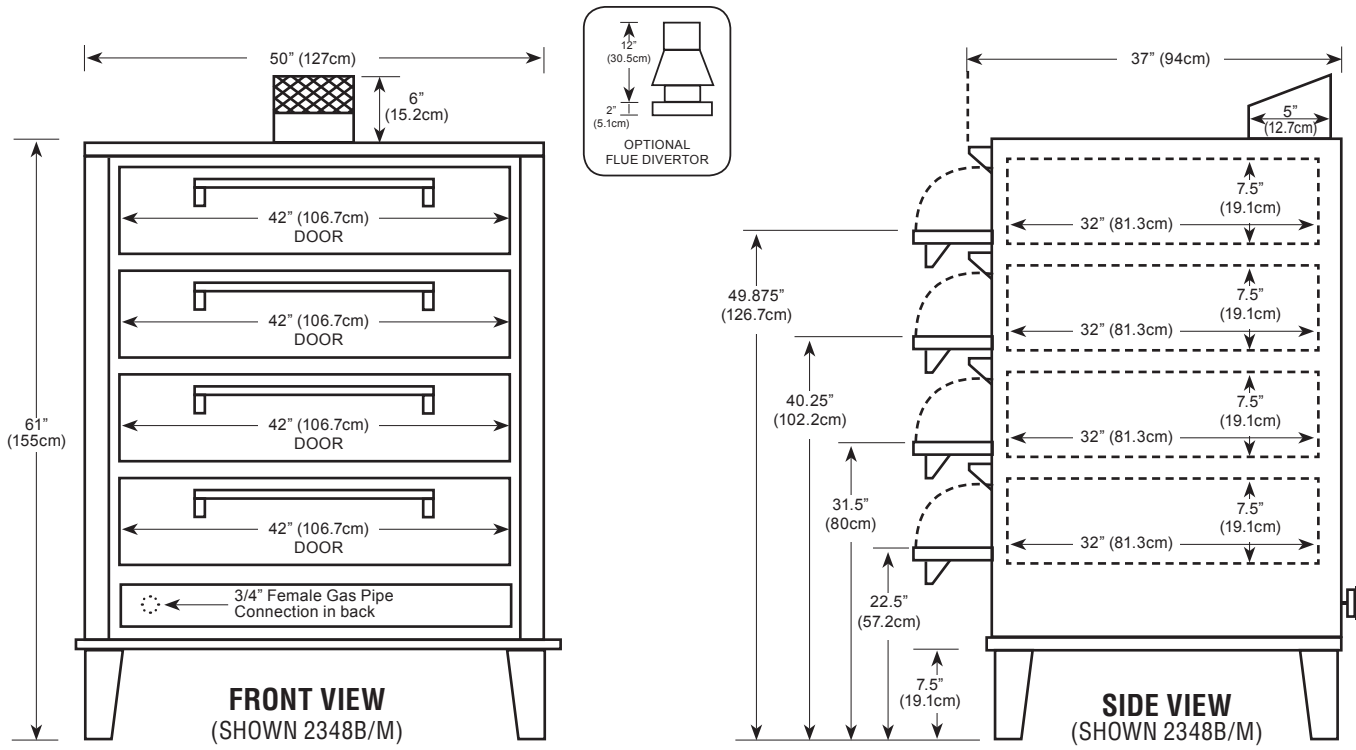


GAS ONLY

MORE FOR LESS

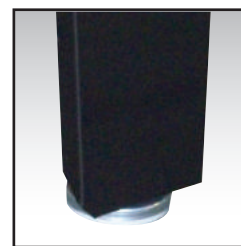
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Gas Dollar





MODEL #	DECK			BODY			MAX BTU INPUT	SHIPPING WEIGHT	CAPACITY INTERIOR
	W	D	H	W	D	H			
2348B/M	42" 106.7cm	32" 81.3cm	7.5" 19.1cm	50" 127cm	37" 94cm	61" 155cm	96,000	720lbs 327kg	SIXTEEN 16" PIZZAS OR EIGHT BUN PANS

Opening required for installation: 34.5" with handles and doors removed, 37" with handles and doors in place



Adjustable Legs

Durable Construction

The "2300 series" ovens are constructed on a 14-gauge, hot-rolled base with prime 20-gauge, cold-rolled top and sides. The interior is made of *Armco Type-1, 20-gauge, aluminized steel*. The shelves are made of 16-gauge, aluminized steel.

Energy Efficiency

The Peerless multideck ovens are equipped with highly *efficient steel tubular burners*. The 2348B/M, eight-pan oven is equipped with six (6), tubular burners that supply 96,000 BTU's. All units are equipped with *modern safety pilots and thermostats* and a separate on/off valve.

Space Savers

Because our unique construction and the fact the controls are under the door, the Peerless multideck ovens are by far the most space conservative ovens on the market today. The 2348B/M eight-pan requires only 50". This frees up valuable kitchen and/or hood space.

Capacity

The 2348B/M, eight-pan oven has four large 42"x32"x7.5" decks capable of holding eight (8) 18"x26" bun pans, twenty-four (4) 12" pizzas, or sixteen (16) 16" pizzas, all using only 50" of space.



Adjustable Dampers at each deck



MAXIMIZER

Gas Bake Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
- **Large Capacity**
1,824 sq. inches of available cooking space on four racks
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
New energy-saving "Power-Pak" burner system coupled with our unique baffle system for even heat and better baking
- **Full Range Thermostat**
200°F - 550°F (93°C - 288°C)
- **Versatile**
Removable racks increase oven capabilities
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the C131B listed on the back

Warranty:

- One year parts and labor



COUNTER MODEL
C131B

Perfect for:
PRETZELS
BAGELS



**GAS
FIRED**



Wire Racks

MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens

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MAXIMIZER

Gas Bake Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front** Standard
- **Large Capacity**
3,648 sq. inches of available cooking space on eight racks
- **Unique Interior Design**
Better distribution of heat
- **Energy Efficient**
New energy-saving "Power-Pak" burner system coupled with our unique baffle system for even heat and better baking
- **Full Range Thermostat**
200°F - 550°F (93°C - 288°C)
- **Versatile**
Removable racks increase oven capabilities
- **Easily Serviceable**
All controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features**
of the 231B listed on the back

Warranty:

- One year parts and labor



FLOOR MODEL
C231B

Perfect for:
PRETZELS
BAGELS



**GAS
FIRED**

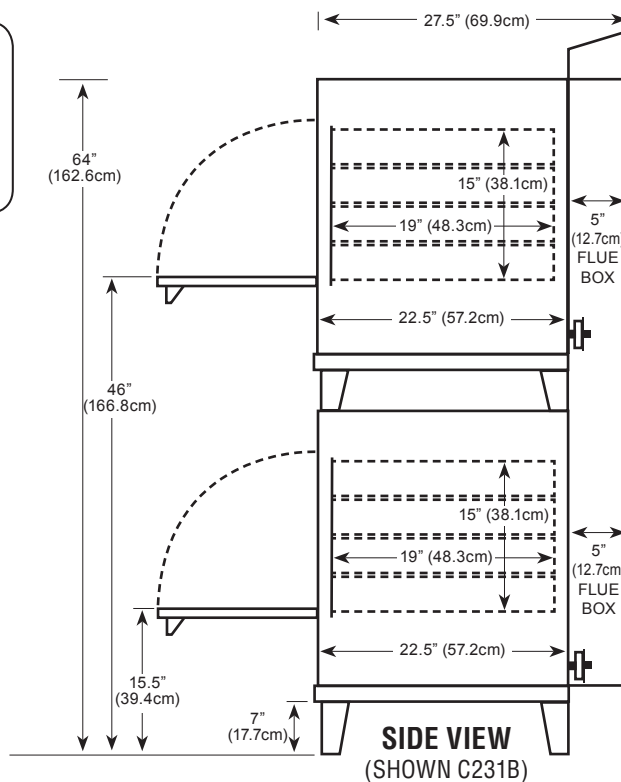
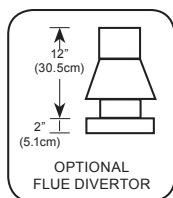
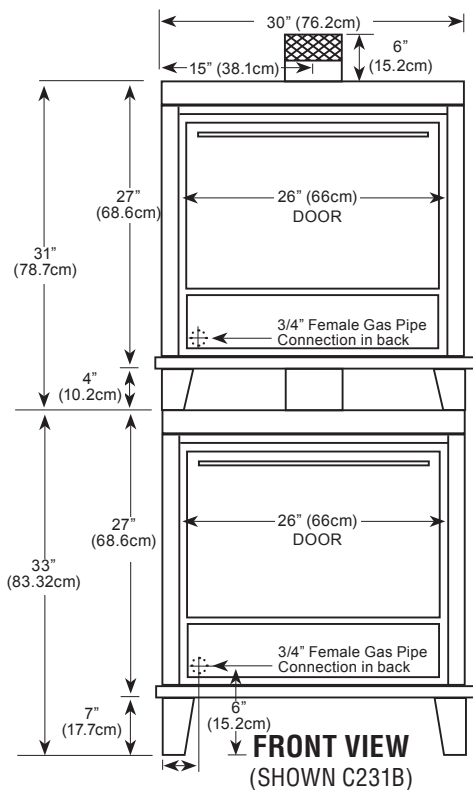


Wire Racks

MORE FOR LESS

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





Counter space . . .	30" (76.2cm) wide x 27.5" (69.9cm) deep* x 64" (162.6cm) high
Shelf size	24" (61cm) wide x 19" (48.3cm) deep
Shipping weight	700 lbs (317.5kg)
Shelves.	eight (8)
Gas	Maximum 60,000 BTU input
Opening required for installation: 30"	* Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The C231B is built with *prime 20-gauge cold-rolled sides* and topped with a 16-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. Also, the C231B comes standard with a stainless steel front using high quality 20-gauge stainless steel. Each unit is equipped with a removable crumb tray for easy cleaning.

Energy Efficiency

The C231B is equipped with our *new energy-saving "Power-Pak" burner system* and our unique baffle system which make the oven highly efficient and helps eliminate hot spots. The *heavily insulated walls* coupled with our *special vent system* reduce heat loss yet keep the area safe for workers. The C231B is well-powered by 60,000 BTUs which enables it to have an *extremely fast recovery rate*.

Versatility

The C231B comes with *removable wire racks* which increase the oven's capabilities for either *baking, roasting, or pretzels* (this feature comes with the gas oven only). This is a *double stack* for double the capacity, double the efficiency and double the profits.

Capacity

The C231B is the only *double-door, eight-shelf* bake oven available. Each C131B houses *four (4), 5/8" (1.6 cm) shelves* which offer 912 square inches (5883.8 sq cm) of cooking area per shelf. That equals *1,824 total square inches (11,767.7 sq cm) per oven*. Your total cooking area to 3,648 square inches (23,535.4 sq cm). When you compare the cost per shelf or per square inch to other two- or three-shelf ovens. Peerless is by far the greatest value.

Design Plus

The C231B has the controls in lower front for ease of operation, space savings and to keep them in their own air-conditioned area so they are not affected by outside influences. The C231B is totally thermocoupled and allows you to replace individual parts as opposed to throwing away the whole system.



Commercial and Industrial Ovens

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MAXIMIZER

Gas Bake & Roast Ovens

MODEL CW41B

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Heavy Duty Steel Deck** with flanged sides (16AL) pizza stone optional
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat**
250° F - 550° F (121°C - 288°C) Standard
300° F - 650° F (149°C - 343°C) Optional
- **Space Saver**
Only 50" wide
- **Stackable**
Multiple options for flexibility
- **Aluminized Interior**
Standard
- **Easily Serviceable**
Most controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW41B listed on back

Warranty:

- One year parts and labor

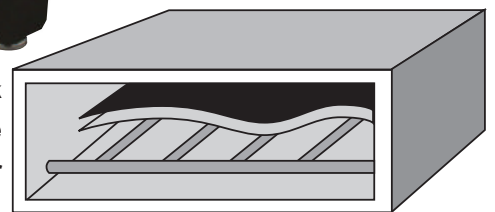


GAS FIRED



Steel Deck

Steel Deck
Baffle
Burner

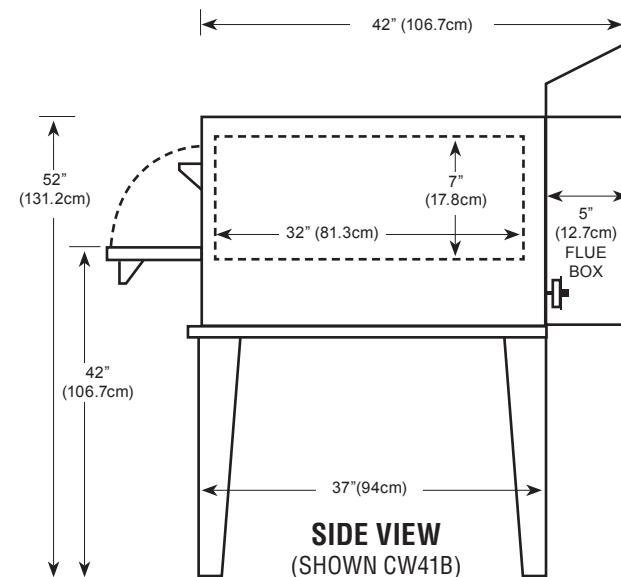
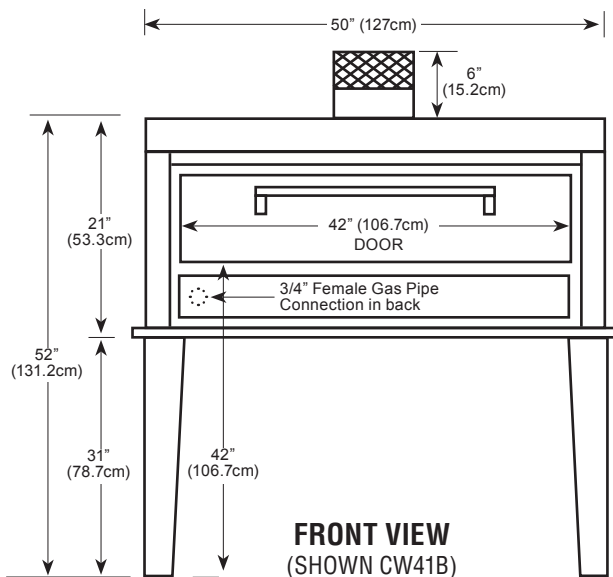
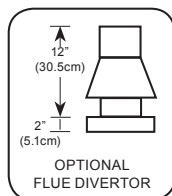


"Power-Pak" 4-Cell Burner System

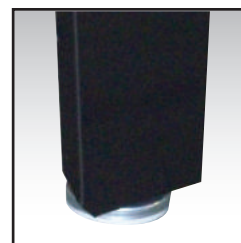
MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens



Floor space	50" (127cm) wide x 42" (106.7cm) deep x 52" (132.1cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	550 lbs (249.5kg)
Capacity	Two 18"x26" bun pans
Gas	Maximum 60,000 BTU input
Opening required for installation:	22" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW41B 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 CW41B 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 CW41B features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW41B is powered by 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW41B deck size measures 42"x32"x7". The CW41B will hold two (2) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the door, the CW41B requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition. The CW41B *can convert into a CW42B or CW43BSC by stacking*, either initially or after your business grows. This option gives you two or three 42"x32" decks in only 56" of space.

Design Plus

The CW41B has the *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 CW41B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Bake & Roast Ovens

MODEL CW42B

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Heavy Duty Steel Deck** with flanged sides (16AL)
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat**
250° F - 550° F (121°C - 288°C) Standard
300°F - 650°F (149°C - 343°C) Optional
- **Space Saver**
Only 50" wide
- **Stacked**
Double cooking capacity
- **Aluminized Interior**
Standard
- **Easily Serviceable**
Most controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW42B listed on back

Warranty:

- One year parts and labor

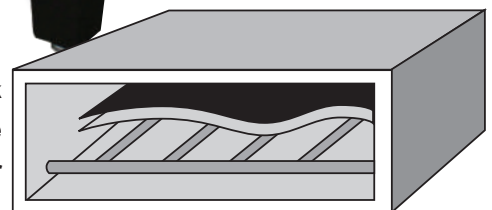


GAS FIRED



Steel Decks

Steel Deck
Baffle
Burner

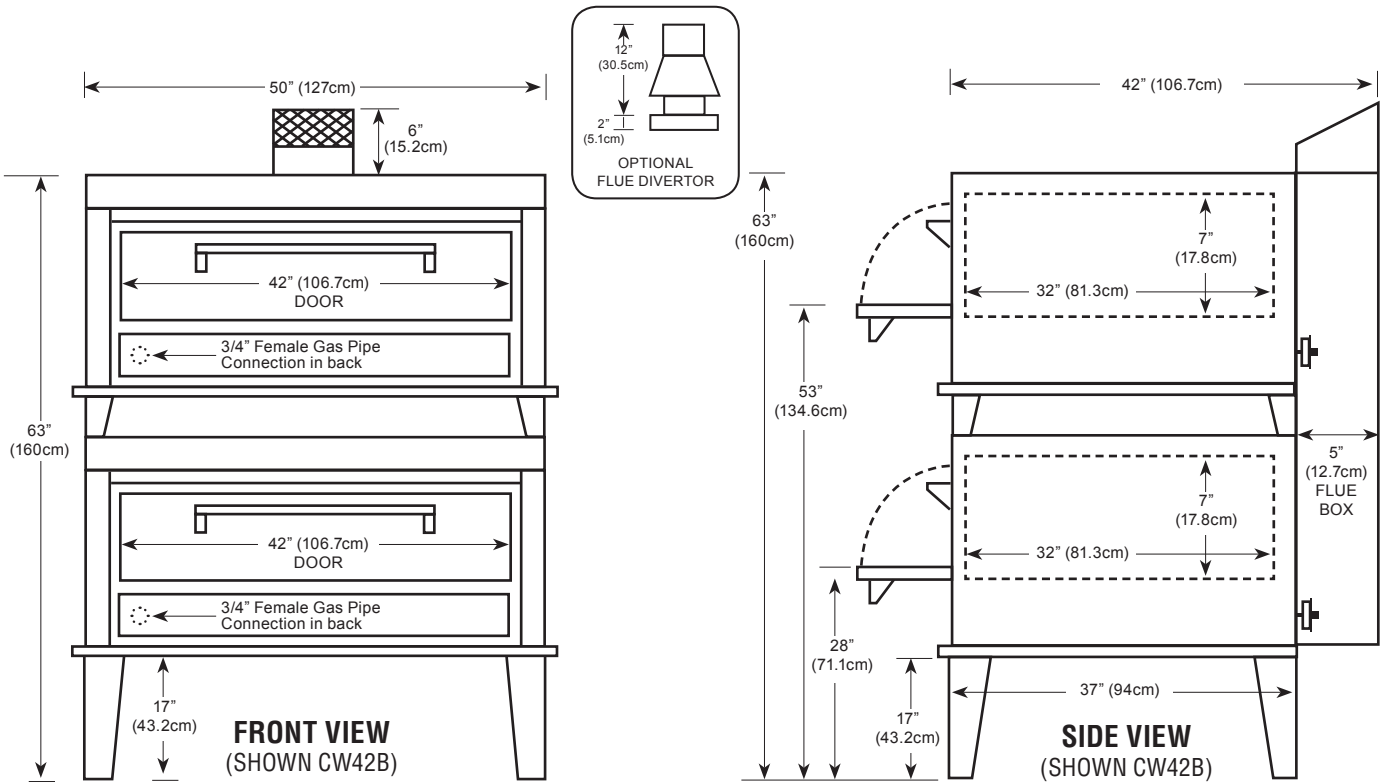


"Power-Pak" 4-Cell Burner System

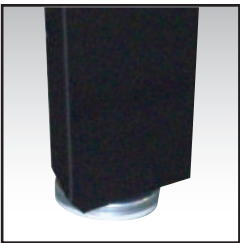
MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens



Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 63" (160cm) 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 oven
Gas	Maximum 60,000 BTU input each
Opening required for installation:	22" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW42B 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 CW42B 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 CW42B features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW42B is powered by two (2) 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW42B deck size measures 42"x32"x7" (2). The CW42B will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the door, the CW42B requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for (2) 42"x32" decks, almost a foot less than the competition. The CW42B *can be converted in to a CW43BSC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CW43B becomes a SC.

Design Plus

The CW42B has the *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 CW42B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



Commercial and Industrial Ovens

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MAXIMIZER

Gas Bake & Roast Ovens

MODEL CW51B

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Heavy Duty Steel Deck** with flanged sides (16A)
- **Center Wire Rack** (optional)
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat**
250° F - 550° F (121°C - 288°C) Standard
150° F - 500° F (66°C - 260°C) Optional
- **Space Saver**
Only 50" wide
- **Stackable**
Multiple options for flexibility
- **Aluminized Interior** Standard
- **Easily Serviceable**
Most controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW51B listed on back

Warranty:

- One year parts and labor

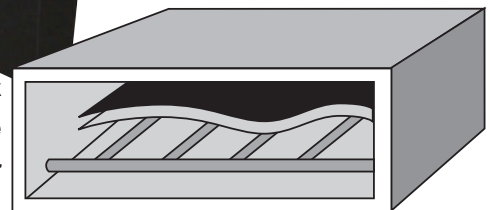


**GAS
FIRED**



Steel Deck / Wire rack optional

Steel Deck
Baffle
Burner

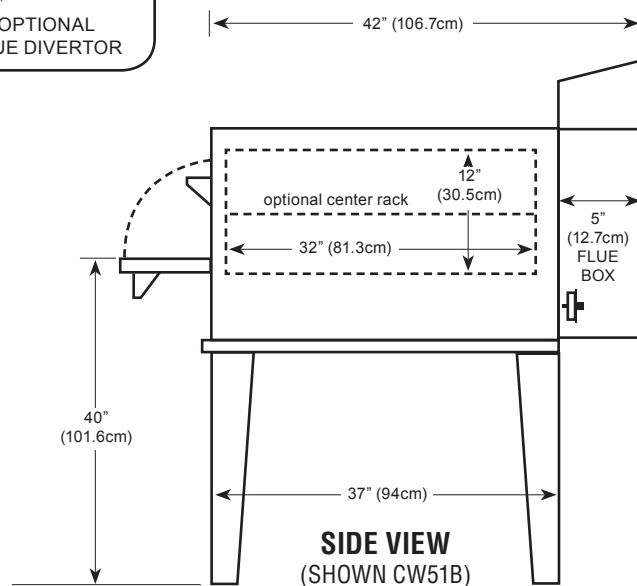
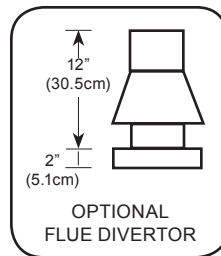
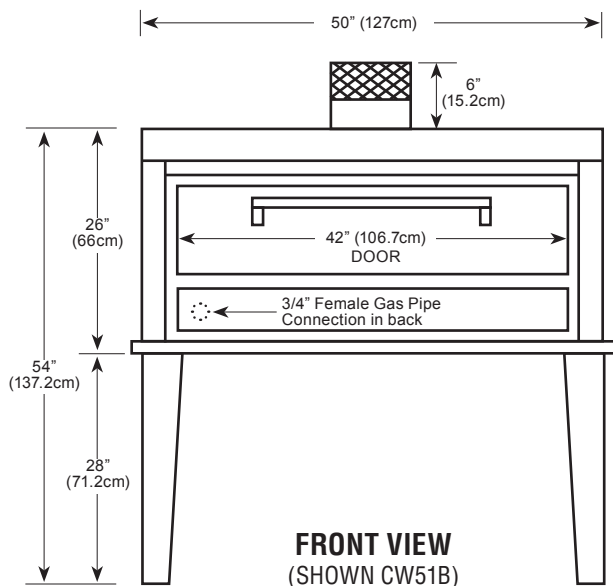


"Power-Pak" 4-Cell Burner System

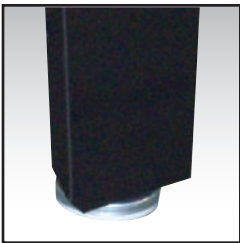
MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens



Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 54" (137.2cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight	525 lbs (238kg)
Capacity	Two 18"x26" bun pans per section
Gas	Maximum 60,000 BTU input
Opening required for installation: 25"	* Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW51B 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 CW51B 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 CW51B features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW51B is powered by 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW51B deck size measures 42"x32"x12". The CW51B will hold two (2) 18"x26" bun trays per oven. Cook time will vary according to product. An optional two piece rack is available to increase capacity allowing up to four pans.

Space Saver

Because the controls are under the door, the CW51B requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition. The CW51B *can convert into a CW52B or CW53B by stacking*, either initially or after your business grows. This option gives you two or three 42"x32" decks in only 50" of space.

Design Plus

The CW51B has the *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 CW51B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



MAXIMIZER

Gas Bake & Roast Ovens

MODEL CW52B

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Heavy Duty Steel Deck** with flanged sides (16A)
- **Center Wire Rack** (optional)
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat**
250° F - 550° F (121°C - 288°C) Standard
150° F - 500° F (66°C - 260°C) Optional
- **Space Saver**
Only 50" wide
- **Stackable Up To Three Units**
Multiple options for flexibility
- **Aluminized Interior** Standard
- **Easily Serviceable**
Most controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW52B listed on back

Warranty:

- One year parts and labor

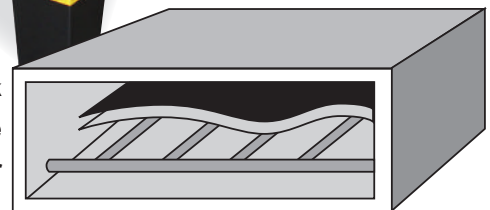


**GAS
FIRED**



Steel Decks / Wire racks optional

Steel Deck
Baffle
Burner

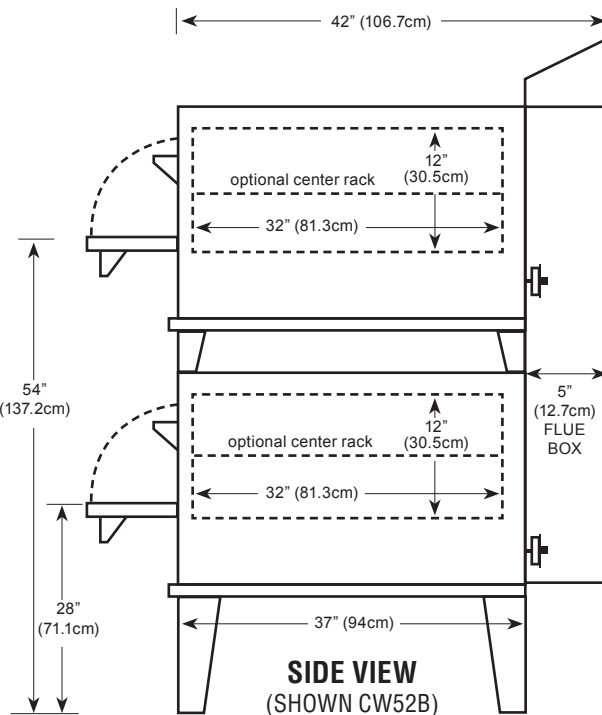
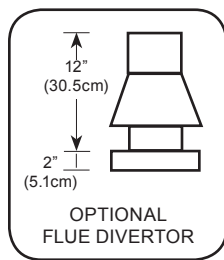
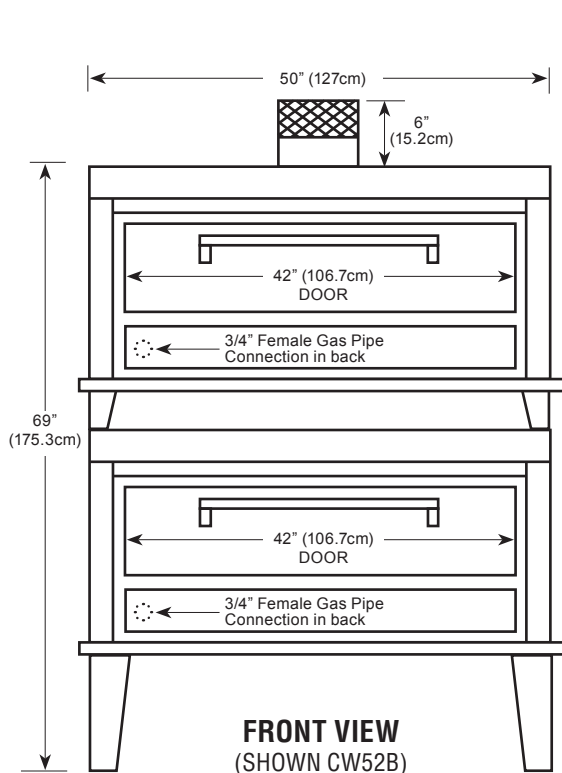


"Power-Pak" 4-Cell Burner System

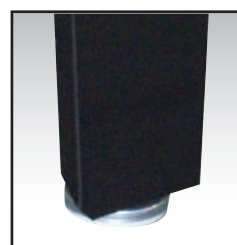
MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens



Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 69" (175.3cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight	1550 lbs (703kg)
Capacity	Two 18"x26" bun pans per section
Gas	Maximum 60,000 BTU input each
Opening required for installation:	25" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW52B 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 CW52B 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 CW52B features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW52B is powered by 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW52B deck size measures 42"x32"x12" (2). The CW52B will hold four 18"x26" bun trays per oven. Cook time will vary according to product. Optional two piece racks are available to increase capacity.

Space Saver

Because the controls are under the door, the CW52B requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for two 42"x32" decks, almost a foot less than the competition. The CW52B *can convert into a CW53BSC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CW53B becomes a SC.

Design Plus

The CW52B has the *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 CW52B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



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 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 CE41BE listed on back

Warranty:

- One year parts and labor



MODEL CE41BE

AVAILABLE VENTLESS!

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



ELECTRIC



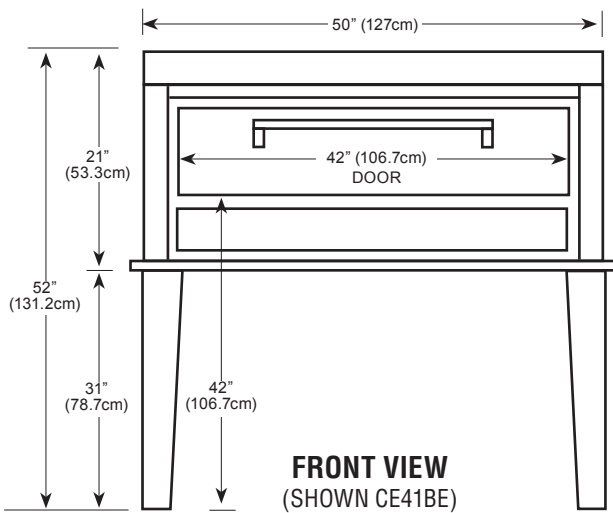
Steel Deck

MORE FOR LESS

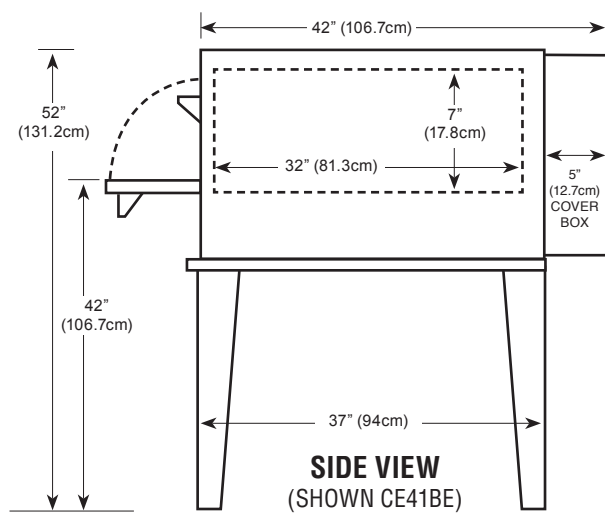
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



Commercial and Industrial Ovens

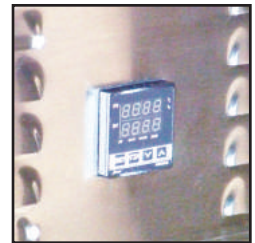


FRONT VIEW
(SHOWN CE41BE)

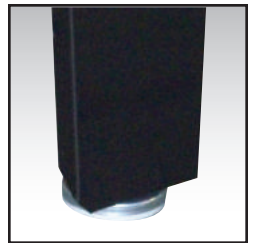


SIDE VIEW
(SHOWN CE41BE)

Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 52" (132.1cm) high
Shelf size	42" (105.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	550 lbs (249.5kg)
Capacity	Two 18"x26" bun pans
Electric	8 KW - 220V single phase, 50 AMPS Optional three phase, 30 AMPS
Opening required for installation: 22"	
	* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE41BE 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 CE41BE 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 CE41BE is powered by four (4) 2000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE41BE deck size measures 42"x32"x7". The CE41BE will hold two (2) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the door, the CE41BE requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition. The CE41BE *can convert into a CE42BE or CE43BESC by stacking*, either initially or after your business grows. This option gives you two or three 42"x32" decks in only 56" of space.

Design Plus

The CE41BE has the *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.



Commercial and Industrial Ovens

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

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
- **Specific Features** of the CE42BESC listed on back

Warranty:

- Two year parts and labor



MODEL CE42BESC

AVAILABLE VENTLESS!

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



ELECTRIC



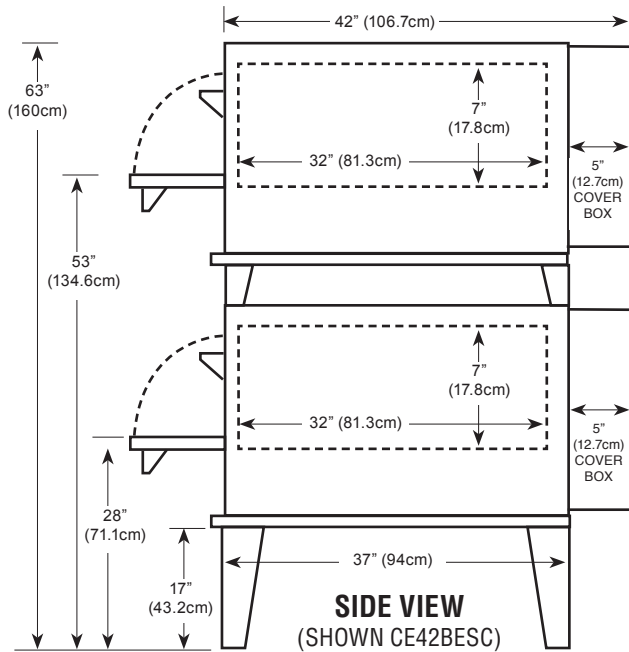
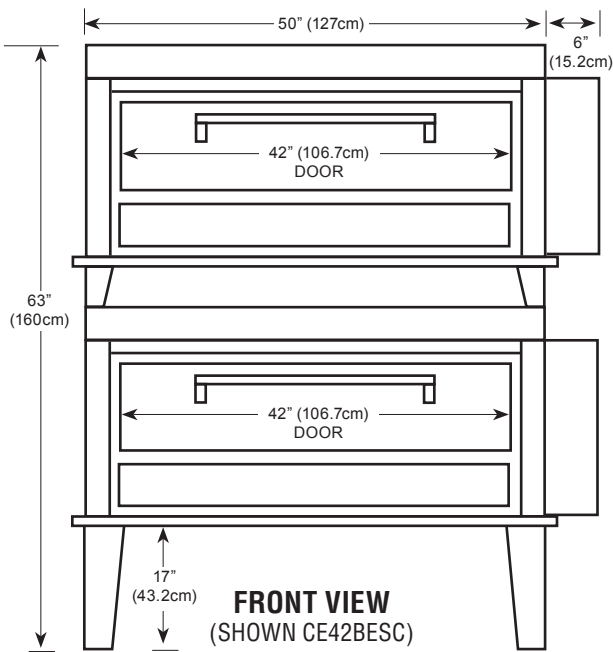
Steel Decks

MORE FOR LESS

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



Commercial and Industrial Ovens

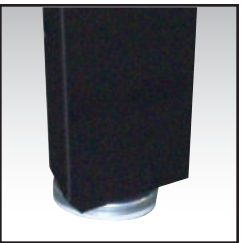


Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 63" (160cm) high
Shelf size	42" (105.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	1100 lbs (499kg)
Capacity	Four 18"x26" bun pans per oven
Electric	16 KW - 220V single phase, 100 AMPS Optional three phase, 60 AMPS

Two electrical connections for this model
Opening required for installation: 22" * Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE42BESC 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 CE42BESC 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 CE42BESC is powered by eight (8) 2000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE42BESC deck size measures 42"x32"x7" (2). The CE42BESC will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

The CE42BESC requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 56" for two 42"x32" decks, almost a foot less than the competition. The CE42BESC *can be converted in to a CE43BESC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CE43BESC is also an SC series oven.

Design Plus

The CE42BESC has the *controls on 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.



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 (16A)
- **Center Wire Rack** (optional)
- **Full Range Digital Thermostat**
150°F - 550°F (66°C - 288°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 CE51BE listed on back

Warranty:

- One year parts and labor



MODEL CE51BE

AVAILABLE VENTLESS!

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



ELECTRIC

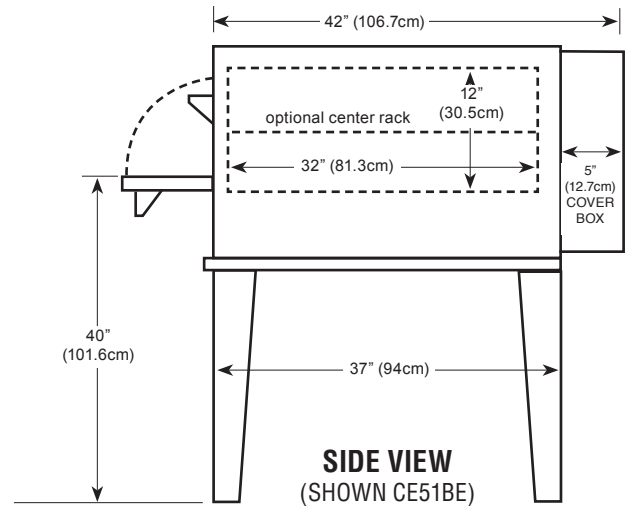
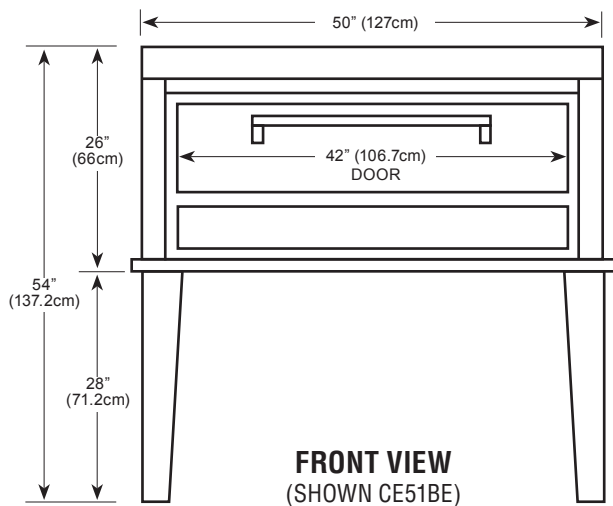


Steel Decks / Wire racks optional

MORE FOR LESS

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

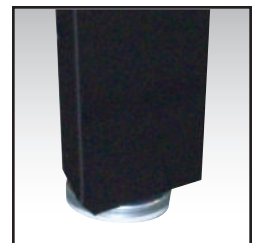
Peerless
Commercial and Industrial Ovens



Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 54" (137.2cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight	525 lbs (238kg)
Capacity	Two 18"x26" bun pans per section
Electric	8 KW - 220V single phase, 50 AMPS Optional three phase, 30 AMPS
Opening required for installation: 25"	
* Handle adds 2.5"(6.4cm) to depth	



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE51BE 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 CE51BE 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 CE51BE is powered by four (4) 2,000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE51BE deck size measures 42"x32"x12". The CE51BE will hold two (2) 18"x26" bun trays per oven. Cook time will vary according to product. An optional two piece rack is available to increase capacity allowing up to four pans.

Space Saver

Because the controls are under the door, the CE51BE requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 50" for a 42"x32" deck, almost a foot less than the competition. The CE51BE *can convert into a CE52BESC or CE53BESC by stacking*, either initially or after your business grows. This option gives you two or three 42"x32" decks in only 50" of space.

Design Plus

The CE51BE has the *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.



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 (16A)
- **Center Wire Rack** (optional)
- **Full Range Digital Thermostat**
150°F - 550°F (66°C - 288°C)
Precise temperature control
- **Space Saver**
Only 56" wide
- **Stackable Up To Three Units**
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 CE52BESC listed on back

Warranty:

- One year parts and labor



MODEL CE52BESC

AVAILABLE VENTLESS!

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



ELECTRIC



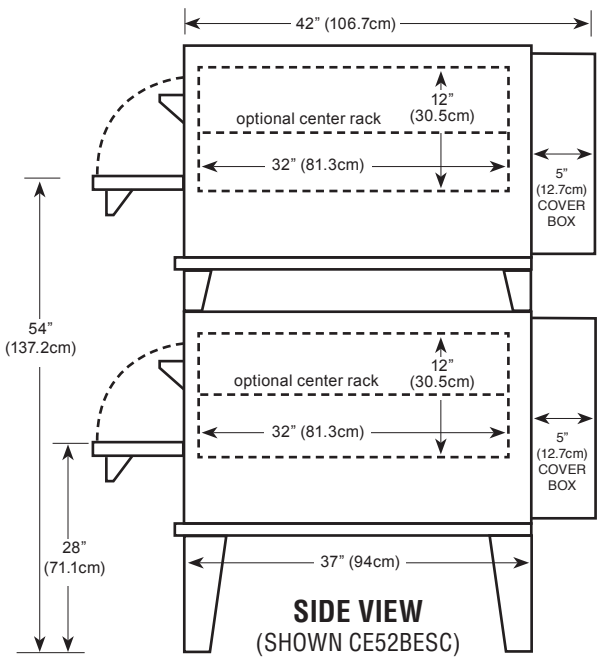
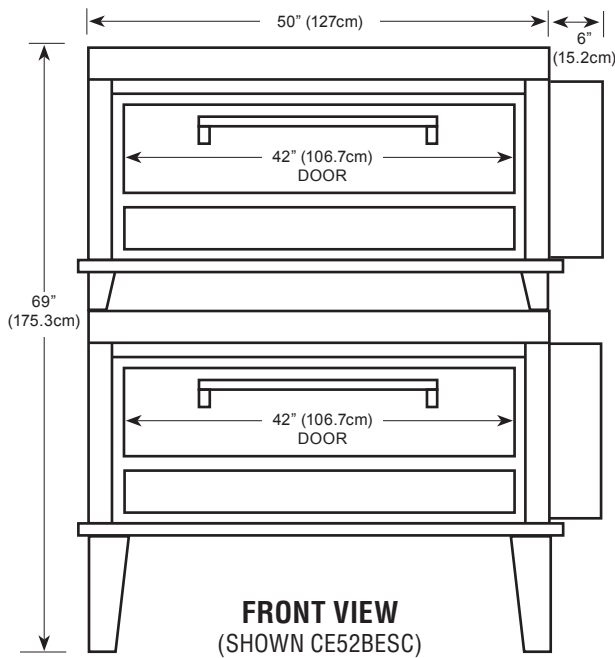
Steel Decks / Wire racks optional

MORE FOR LESS

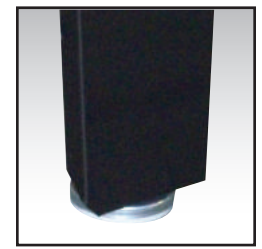
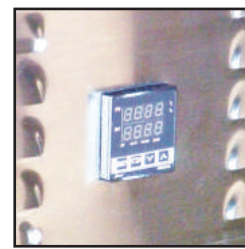
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



Commercial and Industrial Ovens



Floor space	56" (142.2cm) wide x 42" (106.7cm) deep* x 69" (175.3cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 12" (30.5cm) high
Shipping weight	1550 lbs (703kg)
Capacity	Two 18"x26" bun pans per section
Electric	16 KW - 220V single phase, 100 AMPS Optional three phase, 60 AMPS
Two electrical connections required for electric model	
Opening required for installation: 25" * Handle adds 2.5"(6.4cm) to depth	



Digital Electronic Controller Adjustable Legs

Durable Construction

The CE52BESC 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 CE52BESC 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 CE52BESC is powered by four (4) 2,000w elements each which *increases its efficiency and recovery rate*.

Capacity

The CE52BESC deck size measures 42"x32"x12" (2). The CE52BESC will hold four (4) 18"x26" bun trays per oven. Cook time will vary according to product. Optional two piece racks are available to increase capacity.

Space Saver

Because the controls are on the side, the CE52BESC requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is a mere 56" for two 42"x32" decks, almost a foot less than the competition. The CE52BESC *can convert into a CW53BESC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CE53BE becomes a SC.

Design Plus

The CE52BESC 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.



MAXIMIZER

Gas Bake & Roast Ovens

MODEL CW61B

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Heavy Duty Steel Deck** with flanged sides (16AL)
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability (gas only)
- **Thermostat**
250° F - 550° F (121°C - 288°C) Standard
150°F - 500°F (66°C - 260°C) Optional
- **Space Saver**
Only 50" wide
- **Stackable**
Multiple options for flexibility
- **Aluminized Interior**
Standard
- **Easily Serviceable**
Most controls can be replaced from the front of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW61B listed on back

Warranty:

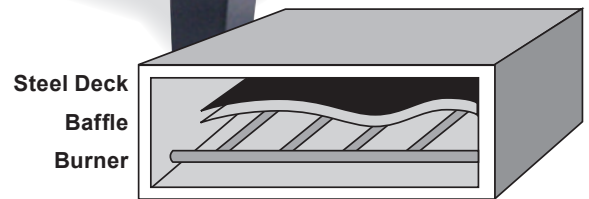
- One year parts and labor



GAS FIRED



Steel Decks

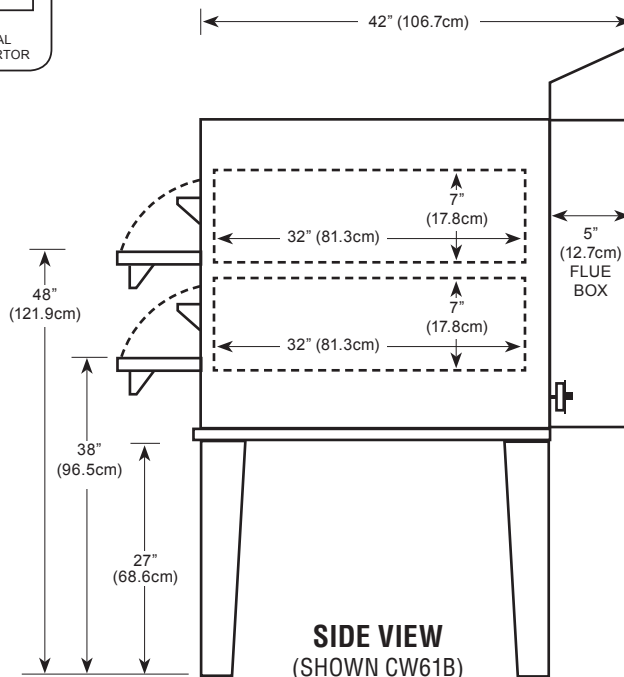
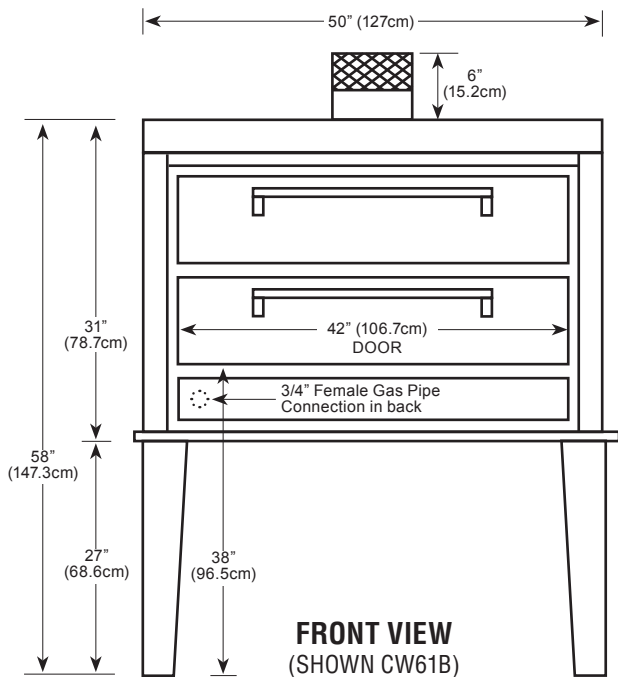
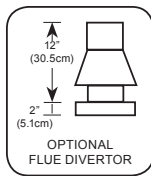


"Power-Pak" 4-Cell Burner System

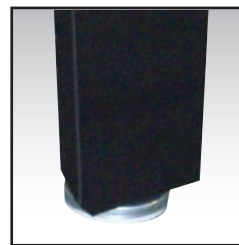
MORE FOR LESS

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





Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 58" (147.3cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	550 lbs (249.6kg)
Capacity	Four 18"x26" bun pans per section
Gas	Maximum 60,000 BTU input
Opening required for installation:	32" * Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW61B 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 CW61B 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 CW61B features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW61B is powered by 60,000 highly efficient BTUs which *increases its efficiency and recovery rate* or six (6) 2,000w elements (electric).

Capacity

The CW61B deck size measures 42"x32"x7" (2). The CW61B will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the doors, the CW61B 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 two 42"x32" decks, almost a foot less than the competition. The CW61B *can convert into a CW62BSC by stacking*, either initially or after our business grows. This option gives you four 42"x32" decks in only 56" of space.

Design Plus

The CW61B has the *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 CW61B is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



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 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
- **Top Heat Control**
Balances oven heat
- **Specific Features** of the CE61BE listed on back

NEW Feature!

Warranty:

- One year parts and labor



MODEL CE61BE

AVAILABLE VENTLESS!

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



ELECTRIC

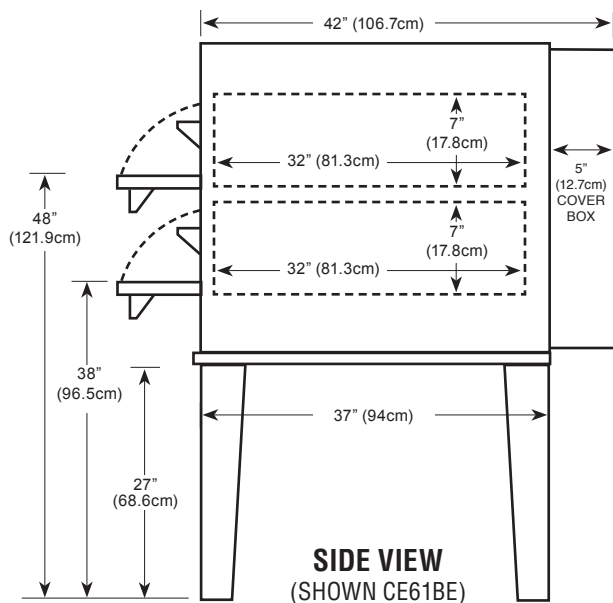
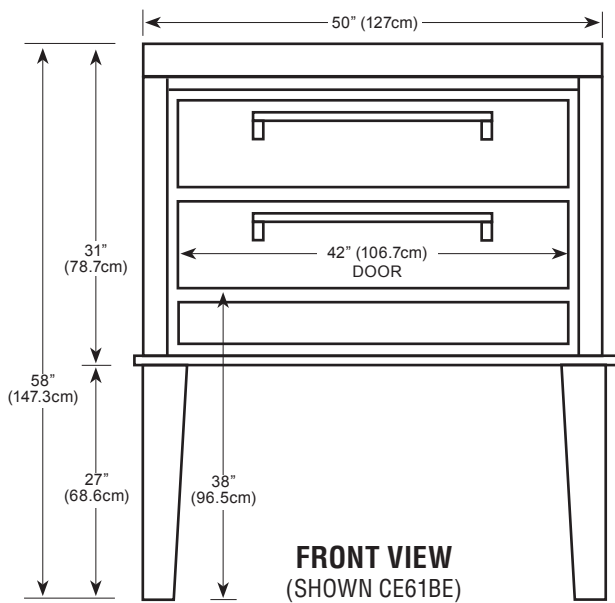


Steel Decks

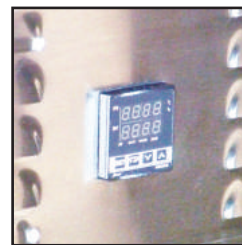
MORE FOR LESS

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

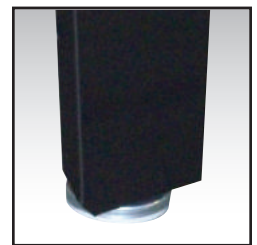




Floor space	50" (127cm) wide x 42" (106.7cm) deep* x 58" (147.3cm) high
Shelf size	42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high
Shipping weight	550 lbs (249.6kg)
Capacity	Four 18"x26" bun pans per section
Electric	12KW - 220V single phase, 60 AMPS Optional three phase, 40 AMPS
Opening required for installation: 32"	* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE61BE 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 CE61BE 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 CE61BE is powered by six (6) 2,000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE61BE deck size measures 42"x32"x7" (2). The CE61BE will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the doors, the CE61BE 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 two 42"x32" decks, almost a foot less than the competition. The CE61BE *can convert into a CE62BESC by stacking*, either initially or after our business grows. This option gives you four 42"x32" decks in only 56" of space and becomes an SC series oven.

Design Plus

The CE61BE has the *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.



MAXIMIZER

Gas Bake & Roast Ovens

MODEL CW62BSC

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Heavy Duty Steel Deck** with flanged sides (16AL)
- **4-Cell "Power-Pak" Burner System** for better distribution of heat and better baking ability
- **Thermostat**
250° F - 550° F (121°C - 288°C) Standard
300°F - 650°F (149°C - 343°C) Optional
- **Space Saver**
Only 56" wide
- **Stacked**
Double cooking capacity
- **Aluminized Interior** Standard
- **Easily Serviceable**
Most controls can be replaced from the side of the unit
- **Power**
Gas - LP or NAT
- **Specific Features** of the CW62BSC listed on back

Warranty:

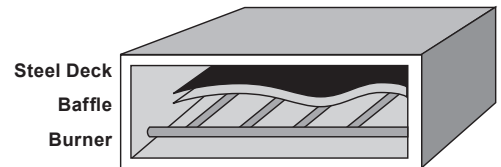
- Two year parts and labor



GAS FIRED



Steel Decks

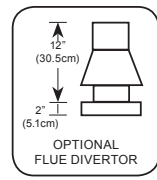
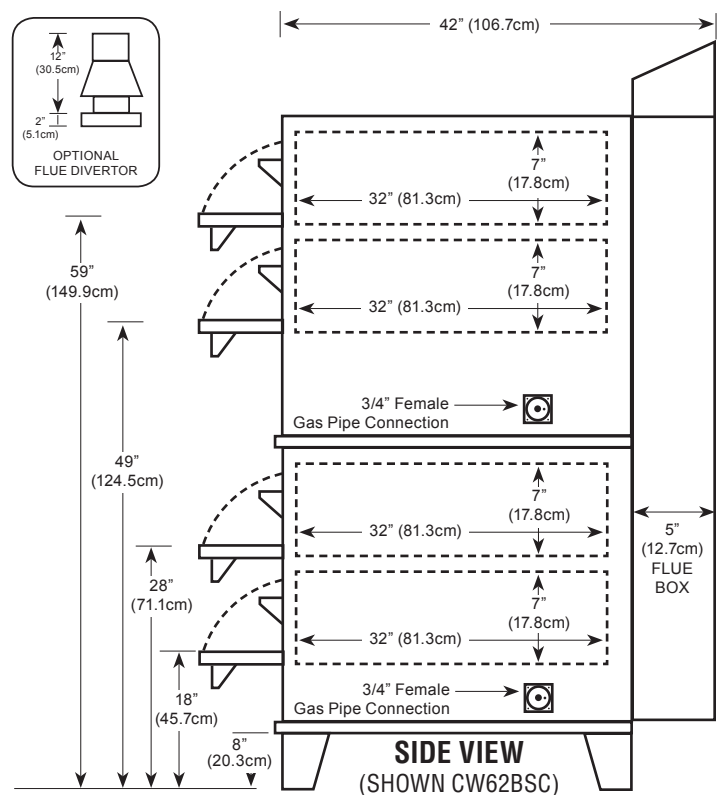
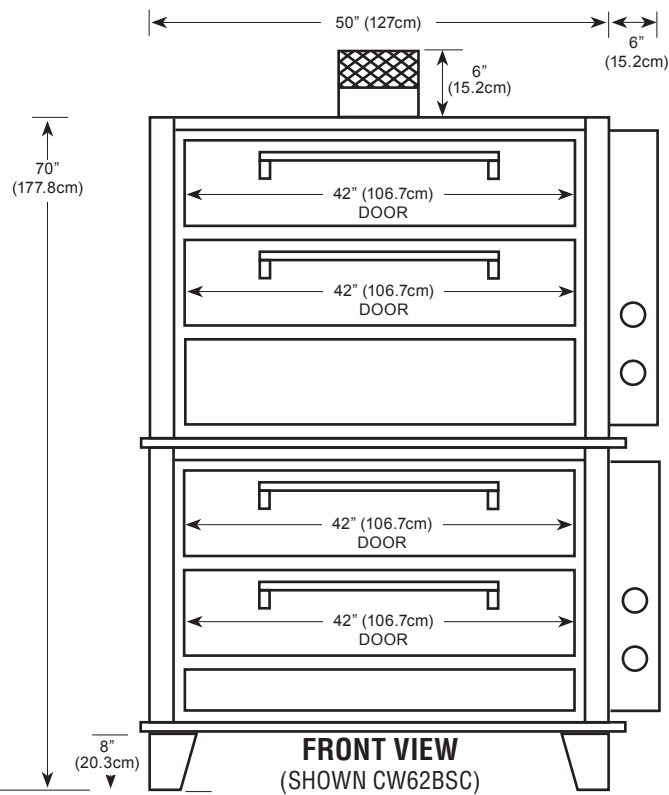


"Power-Pak" 4-Cell Burner System

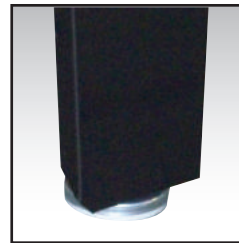
MORE FOR LESS

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

 **Peerless**
Commercial and Industrial Ovens



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
Gas	Maximum 60,000 BTU input each
Opening required for installation: 32"	* Handle adds 2.5"(6.4cm) to depth



Adjustable Legs

Durable Construction

The CW62BSC 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 CW62BSC 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 CW62BSC features our *new energy-saving "Power-Pak" 4-cell burner system* and our *unique baffle system*. These make our ovens highly efficient and eliminate hot spots. The *heavily insulated walls*, coupled with our *special vent system*, reduces heat loss and keep your gas dollars from going up the stack. The CW62BSC is powered by 60,000 highly efficient BTUs which *increases its efficiency and recovery rate*.

Capacity

The CW62BSC deck size measures 42"x32"x7" (2). The CW62BSC will hold eight (8) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

The CW62BSC 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 CW62BSC 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. In addition, the CW62BSC is *totally thermocoupled* and allows you to replace individual parts as opposed to throwing away the whole system.



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

Warranty:

- Two year parts and labor



MODEL CE62BESC

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



Commercial and Industrial Ovens

MAXIMIZER

Electric Bake Ovens

General Features:

- **Quality Construction**
for long life
- **Stainless Steel Front**
Standard
- **Large Capacity**
1,368 sq. inches of available
cooking space on three (3),
steel decks
- **Heavy Duty Steel**
Air-filled Deck (16AL)
- **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**
200°F - 650°F (93°C - 343°C)
Precise temperature control
- **Solid State Relay**
Silent operation
- **Easily Serviceable**
All controls can be replaced
from the front of the unit
- **Power**
Electric
Single phase standard
Three phase optional
- **Specific Features**
of the CE131BE listed on the back

Warranty:

- One year parts and labor



COUNTER MODEL
CE131BE

**AVAILABLE
VENTLESS!**

WITH ADDITION OF VENTLESS HOOD (VL30)
SEE PAGE 39 FOR DETAILS



ELECTRIC



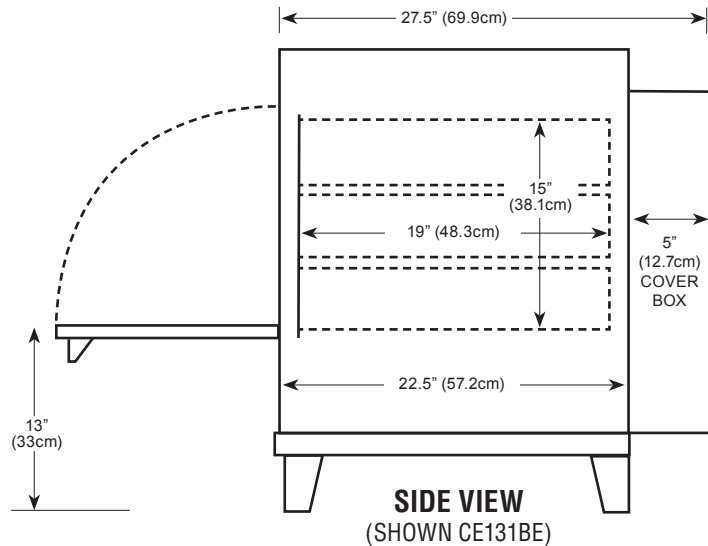
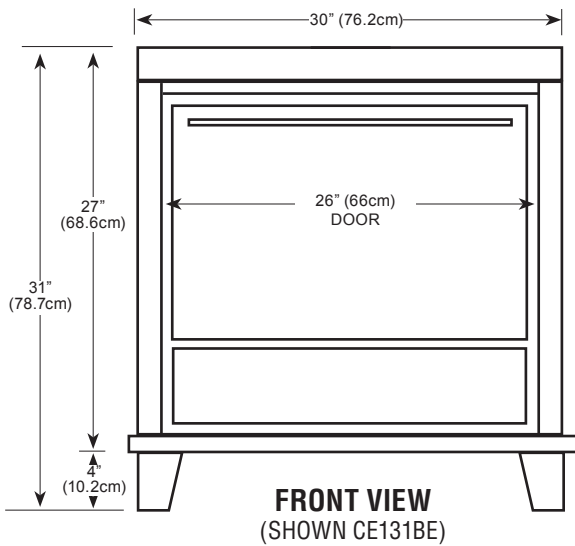
Air-filled Steel Decks

MORE FOR LESS

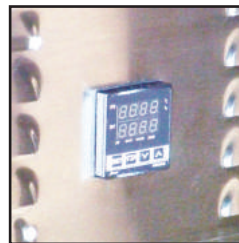
More Cooking Space per Floor Space
More Cooking Capacity per Sales Dollar
More Performance per Dollar



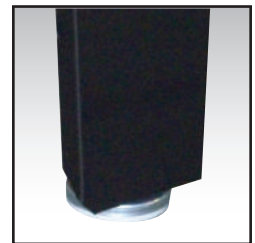
Commercial and Industrial Ovens



Counter space	30" (76.2cm) wide x 27.5" (69.9cm) deep* x 31" (78.7cm) high
Shelf size	24" (61cm) wide x 19" (48.3cm) deep
Shipping weight	350 lbs (158.8kg)
Shelves	Three (3)
Electric	7KW - 220V single phase, 40 AMPS Optional three phase, 30 AMPS
Opening required for installation: 30"	
	* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE131BE is built with *prime 20-gauge cold-rolled sides* and topped with a 16-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. Also, the CE131BE comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The CE131BE is equipped with four (4) *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 CE131BE is well powered by 7000 watts, which enables it to have an extremely fast recovery rate.

Versatility

The CE131BE comes with three (3) shelves and adequate spacing, which increases the oven's capabilities for baking or pretzels. This counter top unit is also *double stackable* for double the capacity, double the efficiency and double the profits. The CE131BE comes with an *optional floor base* (SPK31) for extra storage.

Capacity CE131BE

The CE131BE is the only *single-door, three shelf* electric oven available. It houses *three (3) air-filled steel decks* which offers 456 square inches (2941.9 sq cm) of baking area per shelf. That equals *1368 total square inches (8825.9 sq cm) per oven*. When double stacked, the CE231BE offers six shelves, which



SPK31 STAND

- Sideliners hold racks or stones
- Optional casters (shown)
- Optional racks (3) (shown)
- 30" (76.2cm) x 22.625" (57.5cm) x 26.25" (66.5cm)

brings you total baking area to 2736 square inches (17,651.4 sq cm). When you compare the cost per shelf or per square inch to other ovens, Peerless is by far the greatest value.

Design Plus CE131BE

The CE131BE has a digital controller in the lower front for ease of operation, to save space and in their very own air conditioned area so they are not affected by outside influences. The CE131BE is totally thermocoupled and allows you to replace individual parts without replacing the entire system. The CE131BE is also available in a two shelf version if interior space is an issue. Call for details.



MAXIMIZER

Electric Bake 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), steel decks.
- **Heavy Duty Steel Air-filled Deck (16AL)**
- **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**
200°F - 650°F (93°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 CE231BESC listed on back

2-2-2 Warranty:

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



FLOOR MODEL
CE231BESC

AVAILABLE VENTLESS!
WITH ADDITION OF VENTLESS HOOD (VL30)
SEE PAGE 39 FOR DETAILS



ELECTRIC

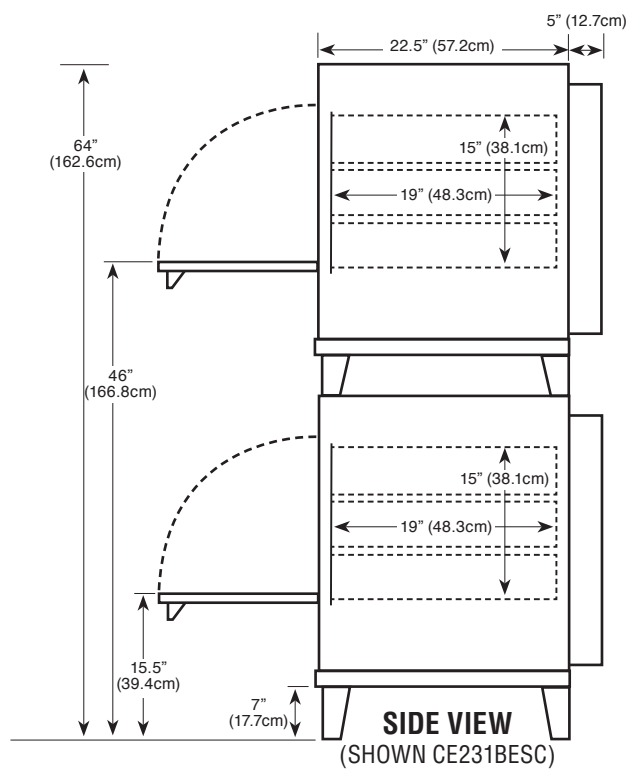
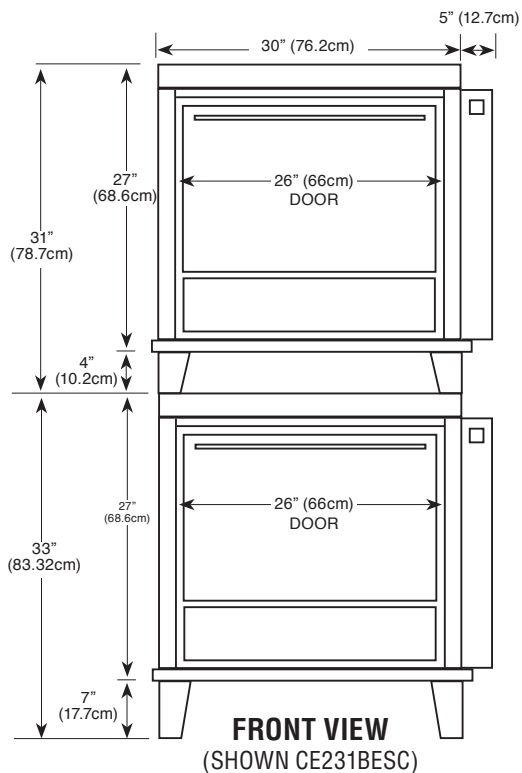


Air-filled Steel Decks

MORE FOR LESS

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

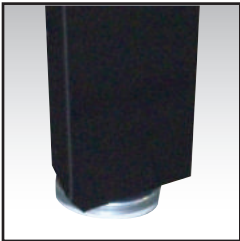




Counter space . . .	35" (88.9cm) wide x 27.5" (69.9cm) deep* x 64" (162.6cm) high
Shelf size	24" (61cm) wide x 19" (48.3cm) deep
Shipping weight	700 lbs (317.5kg)
Electric	14 KW - 220V single phase, 80 AMPS Optional three phase, 60 AMPS
Two electrical connections for this model	
Opening required for installation: 30"	
	* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE231BESC is built with *prime 20-gauge cold-rolled sides* and topped with a 16-gauge base. The *interior is made of Armco Type 1, 20-gauge aluminized steel*. Also, the CE231BESC comes standard with a stainless steel front using high quality 18-gauge stainless steel.

Energy Efficiency

The CE231BESC is equipped with eight (8) *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 CE231BESC is well powered by 14,000 watts, which enables it to have an extremely fast recovery rate.

Versatility

The CE231BESC comes with six (6) shelves and adequate spacing, which increases the oven’s capabilities for baking or pretzels. This counter top unit is a double stack for double the capacity, double the efficiency and double the profits.

Capacity

The CE231BESC is the only *double-door, six shelf* electric oven available. Each CE131BE houses *three (3) sir-filled steel decks* which offers 912 square inches (5883.8 sq cm) of baking area per shelf. That equals *2736 total square inches (17,651.8 sq cm) per oven*. When you compare the cost per shelf or per square inch to other ovens, Peerless is by far the greatest value.

Design Plus

The CE231BESC has a digital controller for ease of operation, to save space and in their very own air conditioned area so they are not affected by outside influences. All controls can be replaced from the side of the unit. The CE231BESC is also available in a two shelf version if interior space is an issue. Call for details.



MAXIMIZER

Electric Pizza Ovens

General Features:

- **Quality Construction** for long life
- **Stainless Steel Exterior**
- **Pizza Deck Standard**
110v: 27" x 19" x 1/2" hearth
220v: 27" x 19" x 1" hearth
- **Large Capacity**
500 sq. inches of hearth space.
Two 12" pizzas, one 16" pizza or one 18"x26" bun pan
- **Energy Efficient**
Unique design, heavily insulated
- **Great Recovery**
Unique deck and element design allows the B121 to recover better than other units with twice the power
- **Digital Electronic Controller Standard**
- **Cooling Fan** for longer control life
- **Easily Serviceable**
Controls accessible in the front of the unit
- **Power**
Electric - 110V or 220V
- **Single Phase Standard**
- **Specific Features** of the B121 are listed on back

Warranty:

- One year parts and labor



COUNTER MODEL
B121



ELECTRIC
ONLY

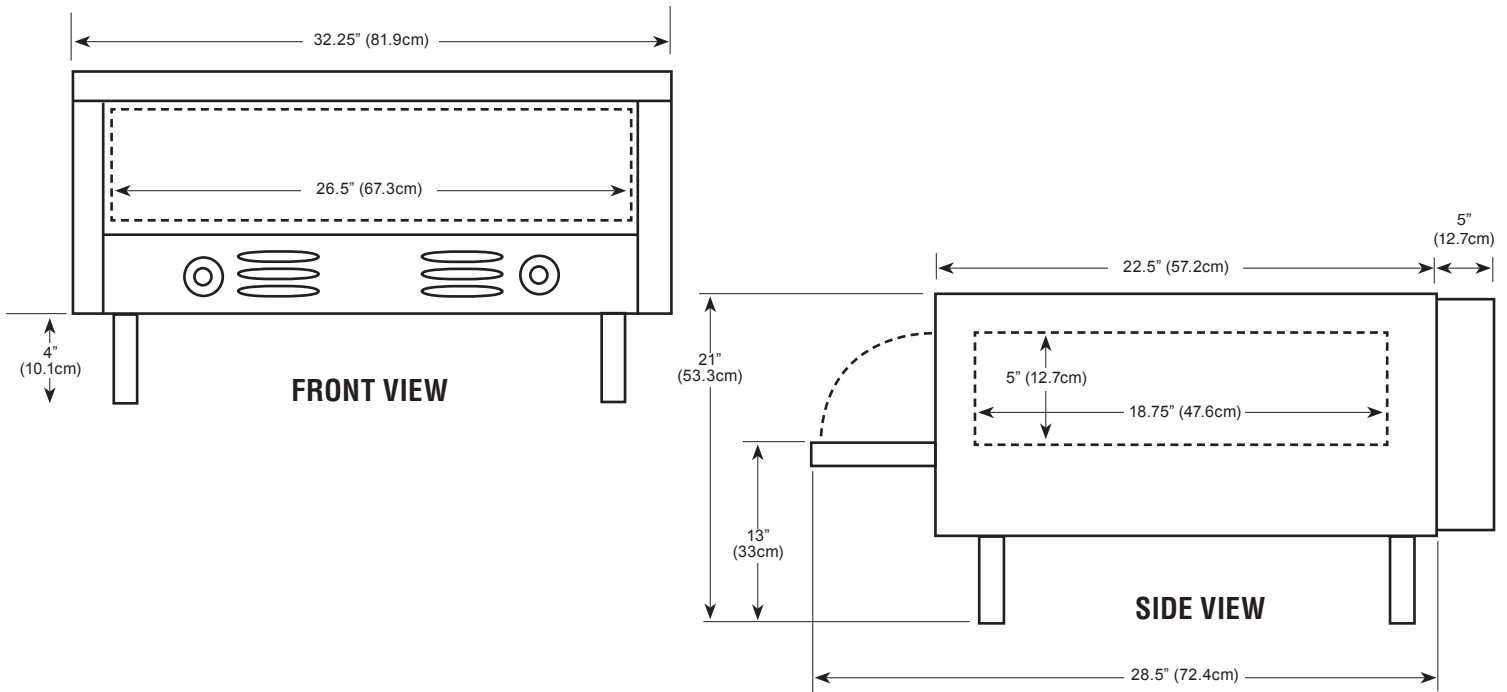


MORE FOR LESS

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



Commercial and Industrial Ovens



Counter space	32.5" (82.5cm)wide x 27.5" (69.9cm) deep* x 21" (53.3cm)high
Shelf size	26.5" (67.3cm)wide x 18.75" (47.6cm)deep x 5" (12.7cm)high
Shipping weight	205 lbs(92.9kg)
Capacity	Two 12" (30.4cm) pizzas or one 16" (45.7cm) x 26" (66cm) bun pan
Electric	2KW - 2,000 watts @ 120V, 20 amps 5KW - 5,000 watts @ 240V, 20 amps, single phase
	* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The B121 is built starting with an integral **16-gauge stainless steel frame**. The interior is made of Armco type 1, 20-gauge, aluminized steel all sitting on a **18-gauge, aluminized base**. The B121 come standard with **20-gauge, stainless steel front, sides and top**.

Energy Efficiency

The B121 is equipped with two (2) **1,000 watt elements** and comes standard as a 110V unit. With our unique interior, deck design and heavy insulation, the B121 **will idle with efficiency and recover upon demand**. The B121 is also available as a 220V unit, which has 5,000 watts @240V and will recover better at peak times.

Versatility and Capacity

The B121 sports a large **26.5"x18.75"x5" compartment** which will hold two (2) 12" pizzas, one (1) 16" pizza, but better yet, will hold an 18"x26" bun pan of just about anything you might want to cook. Hors d'oeuvres, sandwiches, breakfast rolls, you name it... the B121 can cook it! Now that's true versatility.



SPK31 STAND

- Sideliners hold racks or stones
- Optional casters (shown)
- Optional racks (3) (shown)
- 30" (76.2cm) x 22.625" (57.5cm) x 26.25" (66.5cm)

Design Plus

The B121 has the **controls located in the air-conditioned lower front for ease of operation, space savings and long life**. The door on the B121 has no springs, latches or breakable brackets for **years of trouble-free life**.

