

MAXIMIZER

Electric Industrial Ovens

MODEL CE52IESC

General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**
Stainless top & sides available (T430)
- **Heavy Duty Steel Deck** with flanged sides (16AL)
- **Center Wire Rack** (optional)
- **Full Range Digital Thermostat** 150°F - 550°F (65°C - 288°C)
Precise temperature control
- **Space Saver**
Only 56" 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 CE52IESC listed on back

Warranty:

- One year parts and labor



ELECTRIC

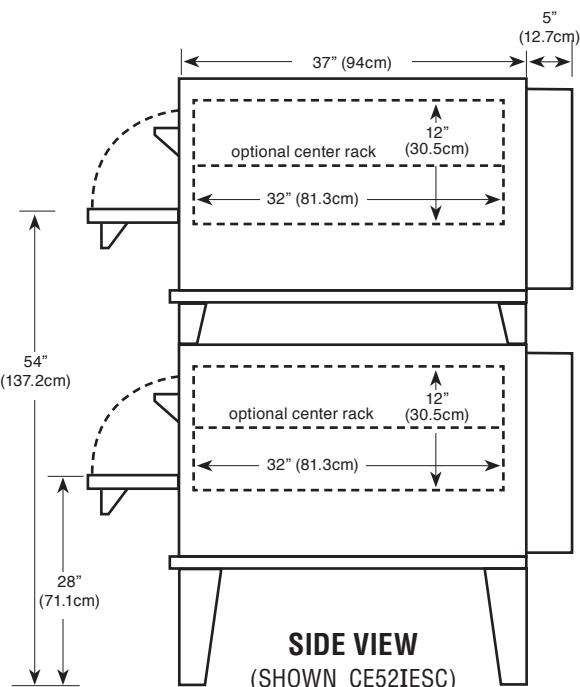
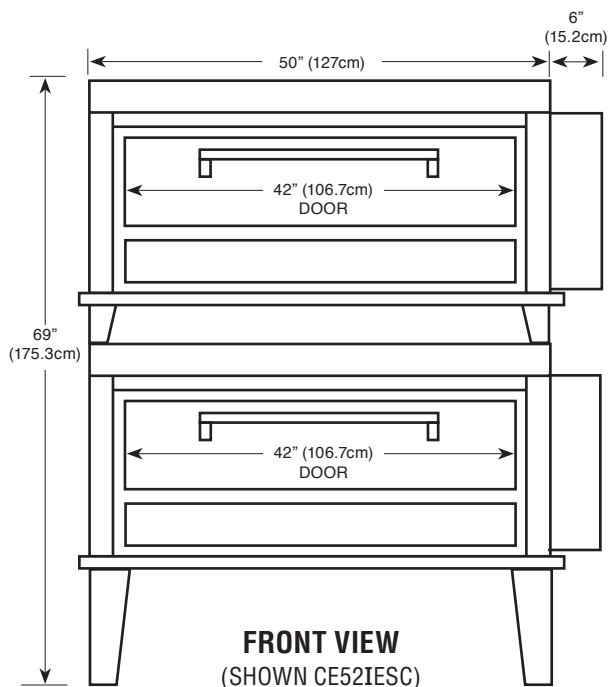


Steel Decks / Wire racks optional

MORE FOR LESS

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

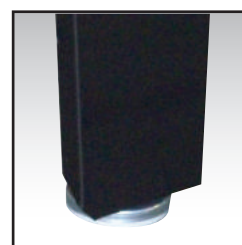
 **Peerless**
Commercial and Industrial Ovens



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" trays per section
Electric	16 KW - 220V single phase, 100 AMPS Optional three phase, 60 AMPS
Opening required for installation: 25"	* Handle adds 2.5"(6.4cm) to depth



Digital Electronic Controller



Adjustable Legs

Durable Construction

The CE52IESC 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 CE52IESC 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 CE52IESC is powered by four (4) 2,000w elements each which *increases its efficiency and recovery rate*

Capacity

The CE52IESC deck size measures 42"x32"x12" (2). The CE52IESC will hold four (4) 18"x26" trays per oven. Heating time will vary according to product. Optional two piece rack is available to increase capacity which allows up to eight (8) trays.

Space Saver

Because the controls are on the side, the CE52IESC requires *less installation space* than our competition. This enables you to free up valuable workspace. The actual width needed is a mere 56" for two 42"x32" decks, almost a foot less than the competition. The CE52IESC *can convert into a CE53IESC by stacking*, either initially or after your business grows. This option gives you three 42"x32" decks in only 56" of space as the CE53IE becomes a SC.

Design Plus

The CE52IESC 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.

