

# MAXIMIZER

## Electric Industrial Ovens

### General Features:

- **Quality Construction** for long life
- **Stainless Steel Front Standard**  
Stainless top & sides available (T430)
- **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 heating
- **Full Range Digital Thermostat**  
150°F - 550°F (65°C - 288°C)  
Precise temperature control
- **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 CE231IESC listed on back

### Warranty:

- One year parts and labor



FLOOR MODEL  
CE231IESC



ELECTRIC



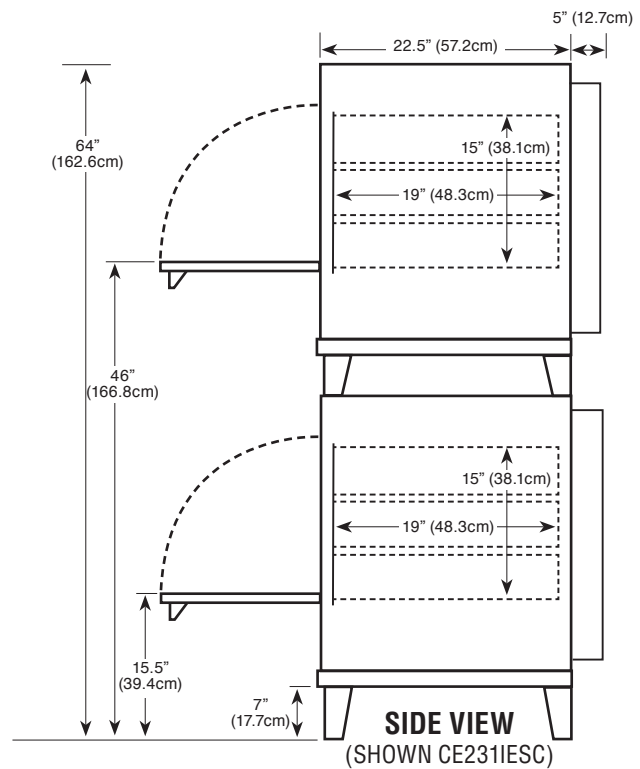
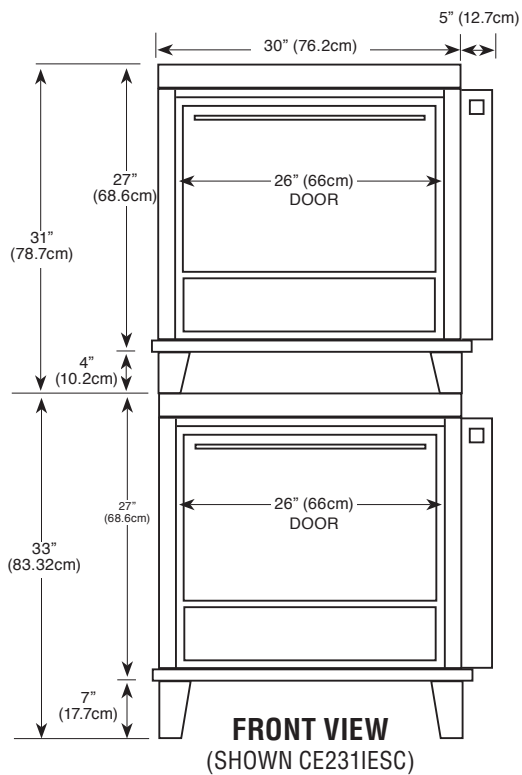
Air-filled Steel Decks

### MORE FOR LESS

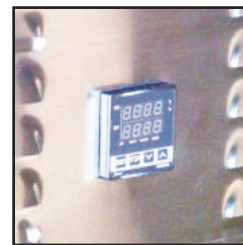
More Cooking Space per Floor Space  
More Cooking Capacity per Sales Dollar  
More Performance per Dollar



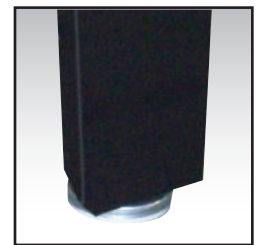
Commercial and Industrial Ovens



Counter space . . .	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 CE231IESC 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 CE231IESC 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 CE231IESC is well powered by 14,000 watts, which enables it to have an extremely fast recovery rate.

### Versatility

The CE231IESC comes with six (6) shelves and adequate spacing, which increases the oven's capabilities for heating. This counter top unit is a *double stack for double the capacity*, double the efficiency and double the profits.

### Capacity

The CE231IESC is the only *double-door, six shelf* electric oven available. Each CE131IE houses *three (3) steel decks* which offers 912 square inches (5883.8 sq cm) of heating 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 CE231IESC 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 CE231IESC is also available in a two shelf version if interior space is an issue. Call for details.

